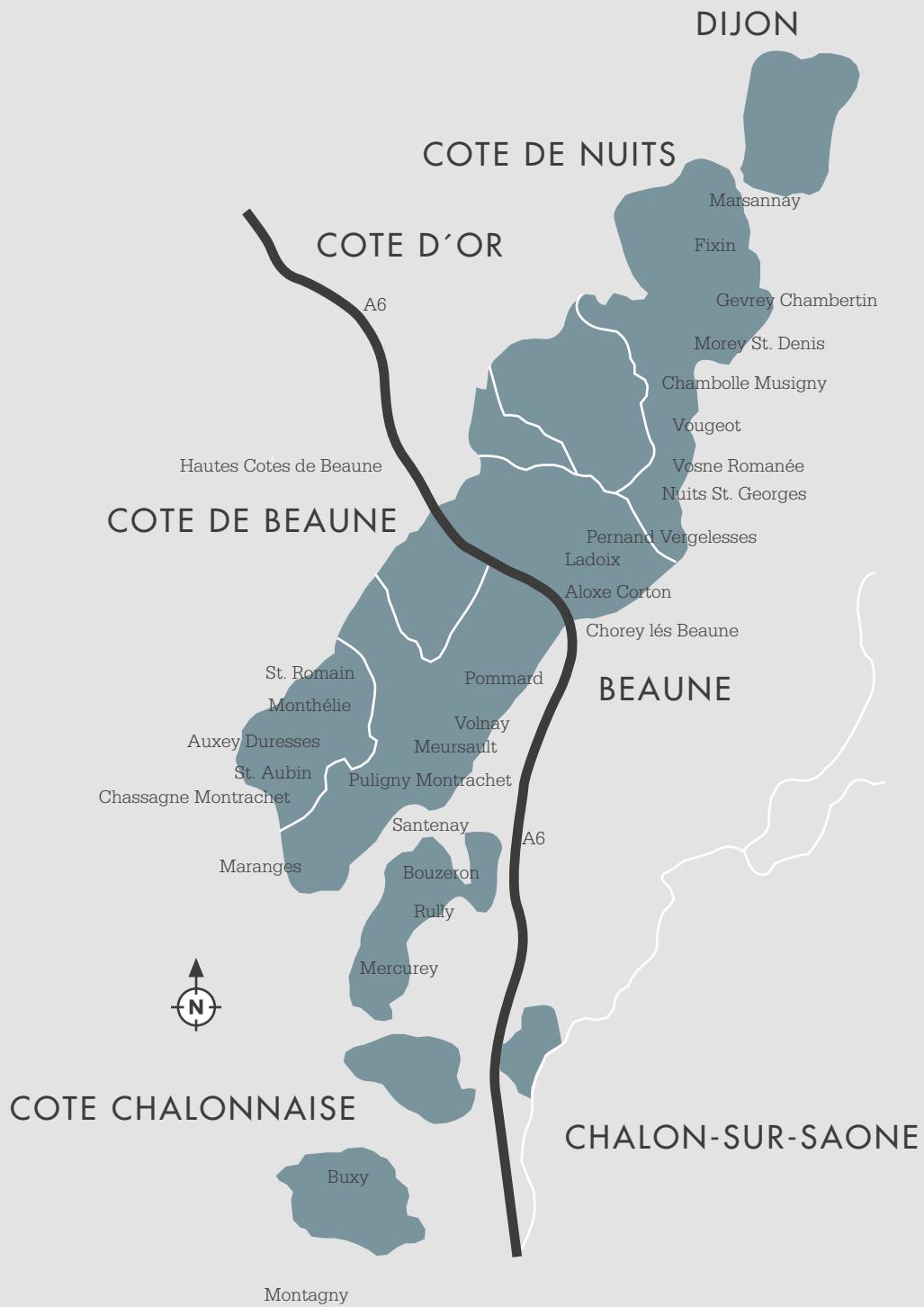




BURGUNDY EN PRIMEUR 2014





2014 EN PRIMEUR: BURGUNDY'S STAR CONTINUES TO SHINE

Vignerons the world over will tell you that weather, above all, is the fundamental driver to making great wine. With its northerly continental climate the Côte d'Or is particularly beholden to the vicissitudes of weather each year, giving every vintage its unique personality.

Pinot Noir in particular is a most fickle red grape variety. It likes sunshine but not too much; heat is important but not in excess; rainfall within reason, but only at key times of the growing season. Add into the mix the risk of freak hail storms, which strike the vulnerable vineyards of the Côte de Beaune all too frequently, and you will understand that growing grapes in this enchanting region is a nail biting affair.

2014 was a year that tested the nerves of growers of both Chardonnay and Pinot Noir to the limit. However, history has shown that often the most rewarding vintages to drink are from the trickier years. Growers were living on the edge throughout the growing season, but at the end of 2014 when all their grapes were gathered and vinifications were finished, they could rest easy knowing that they had something very special in their cellars. The wines have beauty and balance and, excitingly, both red and white wines are equally excellent.

THE GROWING SEASON

The year started very positively. The spring of 2014 was the warmest in the last ten years, so predictions were for an early flowering and potentially a very early harvest. June, as described by one grower, was splendid and for some after the small crops of previous years was almost too hot. This inevitably reduced the number of bunches and berries per vine in a year where all growers had been hoping for healthy yields.

At the end of June things did change and tension mounted over the following six weeks. The weather turned, temperatures dropped and the days lacked the striking sunshine of which all the growers were dreaming. Then, as is so often the case, at the end of August and early September a wonderful Indian summer arrived and this turned the whole vintage around. The reduced size of the harvest was arguably its saviour and allowed the fruit to ripen fully during the late summer days. The wines have a lovely expression of terroir and wonderful balance between freshness, brightness and great purity.

THE WINES

The result is a year where both Chardonnay and Pinot Noir excelled. The white wines are of exceptional quality with a terrific drive. They balance a great intensity of fruit with ever-important freshness and acidity. In this vintage Burgundy can shrug off any reputation that the modern era's white wines don't age like in the good old days. All the best white winemakers have addressed this issue head on, many taking it up as a personal challenge. This is the vintage they believe will show the world great mature White Burgundy is the finest white wine of all. We should all be bold and lay down the very best, let them age and evolve into wonderfully complex wines. The greatest whites from this fabulous region will deliver beguiling tertiary fruit flavours. 2014 is a flagship vintage for both White Burgundy and the Chardonnay grape.

The red wines are the style that I love. They have a beautiful, crystalline red berry quality and deliciously bright fruit flavours. The tannic structure is present and in complete harmony with the fruit. The ever important acidity, crucial for great Pinot Noir to shine, weaves through the fruit texture so elegantly. This is a fine quality vintage which reflects the unique patchwork structure of Burgundy's classification system that makes this such a special region. The 2014 reds are utterly charming.

To sum up, Burgundy's star continues to shine brightly. We are delighted to be offering this lovely vintage *en primeur*. As always with a low-yielding vintage there is pressure on stocks of both red and white. We advocate buying these 2014s for future drinking. Indeed, as is so often the case when production is so small, there tends to be only one chance to buy from the very best growers. Many of these delightful wines are unlikely to come back onto the market.

2014 *en primeur* presents the perfect opportunity to add a wonderful vintage to an established collection or to start a Burgundy cellar with wines will which deliver tremendous pleasure in the future. 2014 really is a true *en primeur* vintage.



DAVID ROBERTS MW

INDEX

CHABLIS

DOMAINE POMMIER PAGE 10

Chablis 1er Cru Côte de Troesmes	£155.00
Chablis 1er Cru Côte de Léchet	£155.00

DOMAINE PINSON PAGE 10

Chablis 1er Cru Montmain	£175.00
Chablis 1er Cru Fourchaume	£195.00
Chablis Grand Cru Les Clos	£325.00

DOMAINE BILLAUD-SIMON PAGE 11

Chablis 1er Cru Les Vaillons	per 6	£89.00
Chablis 1er Cru Mont de Milieu	per 6	£115.00
Chablis Grand Cru Vaudésir	per 6	£195.00

DOMAINE JEAN-PAUL DROIN PAGE 11

Chablis	£130.00	
Chablis 1er Cru Montmains	£200.00	
Chablis Grand Cru Grenouille	per 6	£210.00
Chablis Grand Cru Les Clos	per 6	£210.00

CÔTES DE NUITS

DOMAINE CHARLES AUDOIN PAGE 12

Marsannay Les Longeroies	£185.00
Marsannay Clos du Roy	£198.00
Marsannay Les Favières	£210.00

DOMAINE DROUHIN-LAROZE PAGE 13

Gevrey Chambertin	£255.00	
Chambolle Musigny	£350.00	
Gevrey Chambertin 1er Cru Closeau	£390.00	
Gevrey Chambertin 1er Cru Clos Prieur	£395.00	
Gevrey Chambertin 1er Cru Craipillot	£395.00	
Chapelle Chambertin Grand Cru	per 6	£325.00
Latricières Chambertin Grand Cru	per 6	£350.00
Clos de Vougeot Grand Cru	per 6	£380.00
Bonnes Mares Grand Cru	per 6	£385.00
Chambertin Clos de Bèze Grand Cru	per 6	£435.00
Musigny Grand Cru	per 3	£640.00

DOMAINE GEANTET-PANSIOT PAGE 14

Gevrey Chambertin	per 6	£145.00
Gevrey Chambertin Vieilles Vignes	per 6	£198.00
Chambolle Musigny Vieilles Vignes	per 6	£210.00
Gevrey Chambertin En Champs	per 6	£245.00
Gevrey Chambertin 1er Cru Poissenot	per 6	£325.00
Charmes Chambertin Grand Cru	per 6	£545.00

DOMAINE DENIS MORTET PAGE 15

Bourgogne Rouge Cuvée de Noble Souche	per 6	£95.00
Marsannay Les Longeroies	per 6	£140.00
Fixin Vieilles Vignes	per 6	£145.00
Gevrey Chambertin Mes Cinq Terroirs	per 6	£215.00
Gevrey Chambertin 1er Cru Champeaux	per 6	£470.00
Gevrey Chambertin 1er Cru Lavaux St Jacques	per 6	£525.00
Clos de Vougeot Grand Cru	per 6	£995.00

DOMAINE SÉRAFIN PERE & FILS PAGE 16

Gevrey Chambertin	£298.00	
Gevrey Chambertin Vieilles Vignes	£450.00	
Gevrey Chambertin 1er Cru Corbeaux	per 6	£275.00
Morey St Denis 1er Cru Millandes	per 6	£280.00
Chambolle Musigny 1er Cru Baudes	per 6	£345.00
Gevrey Chambertin 1er Cru Fonteny	per 6	£360.00
Gevrey Chambertin 1er Cru Cazetiers	per 6	£445.00
Charmes Chambertin Grand Cru	per 3	£350.00

DOMAINE DES LAMBRAYS PAGE 17

Morey St Denis	per 6	£195.00
Clos des Lambrays Grand Cru	per 6	£690.00

DOMAINE LOUIS BOILLOT PAGE 17

Gevrey Chambertin	£240.00
Chambolle Musigny	£298.00
Gevrey Chambertin Les Evocelles	£375.00
Gevrey Chambertin 1er Cru Champonnets	£425.00

DOMAINE GHISLAINE BARTHOD PAGE 18

Bourgogne Rouge	£180.00	
Chambolle Musigny	per 6	£198.00
Chambolle Musigny 1er Cru Beaux Bruns	per 6	£330.00
Chambolle Musigny 1er Cru Les Gruenchers	per 6	£340.00
Chambolle Musigny 1er Cru Les Chatelots	per 6	£340.00
Chambolle Musigny 1er Cru Les Cras	per 6	£355.00

DOMAINE JEAN GRIVOT PAGE 19

Nuits St Georges Les Lavières	£380.00	
Vosne Romanée	£395.00	
Nuits St Georges 1er Cru Roncière	per 6	£420.00
Vosne Romanée 1er Cru Les Rouges	per 6	£420.00
Nuits St Georges 1er Cru Les Boudots	per 6	£495.00
Vosne Romanée 1er Cru Aux Brûlées	per 3	£275.00
Vosne Romanée 1er Cru Les Beaux Monts	per 3	£275.00
Clos de Vougeot Grand Cru	per 6	£698.00
Vosne Romanée 1er Cru Les Suchots	per 3	£370.00
Echézeaux Grand Cru	per 3	£530.00

INDEX

DOMAINE HUDELLOT-NOËLLAT	PAGE 20	DOMAINE CHANDON DE BRIAILLES	PAGE 26
Bourgogne Rouge	£130.00	Savigny lès Beaune 1er Cru Les Fournaux	£225.00
Chambolle Musigny	£310.00	Savigny lès Beaune 1er Cru Les Lavières	£290.00
Vosne Romanée	£310.00	Pernand Vergelesses 1er Cru Ile de Vergelesses	£345.00
Nuits St Georges Les Bas de Combes	£310.00	Corton Les Maréchaudes Grand Cru	per 6 £298.00
Vougeot 1er Cru Les Petits Vougeots	£495.00	Corton Bressandes Grand Cru	per 6 £340.00
Nuits St Georges 1er Cru Aux Murgers	per 6 £295.00	Corton Clos du Roi Grand Cru	per 6 £398.00
Chambolle Musigny 1er Cru Les Charmes	per 6 £345.00		
Vosne Romanée 1er Cru Beaumonts	per 6 £345.00	DOMAINE TOLLOT-BEAUT	PAGE 27
Vosne Romanée 1er Cru Les Suchots	per 6 £490.00	Chorey lès Beaune La Pièce de Chapitre	per 6 £90.00
Clos du Vougeot Grand Cru	per 6 £550.00	Savigny lès Beaune 1er Cru Les Lavières	per 6 £135.00
Vosne Romanée 1er Cru Les Malconsorts Magnum	per 1 £265.00	Aloxe Corton 1er Cru Les Vercots	per 6 £170.00
Romanée St Vivant Grand Cru	per 3 £695.00	Beaune 1er Cru Les Grèves	per 6 £190.00
Richebourg Grand Cru	per 3 £750.00	Beaune 1er Cru Clos du Roi	per 6 £190.00
		Corton Bressandes Grand Cru	per 6 £290.00
DOMAINE MÉO-CAMUZET	PAGE 22-23	MAISON ROCHE DE BELLENE	PAGE 28
Bourgogne Rouge	per 6 £90.00	Vosne Romanée Vieilles Vignes	£298.00
Marsannay	per 6 £98.00	Corton Grand Cru	per 6 £195.00
Fixin 1er Cru Clos du Chapitre	per 6 £175.00	Nuits St Georges 1er Cru Aux Boudots	£398.00
Gevrey Chambertin	per 6 £198.00	Corton Les Rognets Grand Cru	per 6 £210.00
Vosne Romanée	per 6 £265.00	Chambolle Musigny 1er Cru Les Sentiers	per 6 £225.00
Nuits St Georges 1er Cru Aux Boudots	per 6 £445.00	Gevrey Chambertin 1er Cru Lavaux St Jacques	£450.00
Vosne Romanée 1er Cru Les Chaumes	per 6 £445.00	Vosne Romanée 1er Cru Les Beaux Monts	per 6 £320.00
Nuits St Georges 1er Cru Murgers	per 6 £465.00	Vosne Romanée 1er Cru Les Suchots	per 6 £350.00
Corton Clos Rognet Grand Cru	per 6 £725.00	Echézeaux Grand Cru	per 6 £525.00
Clos de Vougeot Grand Cru	per 6 £745.00	Clos de la Roche Grand Cru	per 6 £545.00
Vosne Romanée 1er Cru Aux Brûlées	per 1 £198.00	Grands Echézeaux Grand Cru	per 6 £795.00
Vosne Romanée 1er Cru Cros Parantoux	per 1 £325.00	Chambertin Grand Cru	per 6 £895.00
Richebourg Grand Cru	per 1 £490.00		
DOMAINE DE L'ARLOT	PAGE 24	BENJAMIN LEROUX	PAGE 30
Côtes de Nuits Village Blanc Au Leurey	£175.00	Vougeot Clos du Village	per 6 £155.00
Nuits St Georges Blanc La Gerbotte	£240.00	Gevrey Chambertin Aux Etefois	per 6 £190.00
Nuits St Georges Blanc 1er Cru Clos de l'Arlot	£495.00	Volnay 1er Cru Les Mitans	per 6 £210.00
Côtes de Nuits Villages Clos du Chapeau	£190.00	Chambolle Musigny	per 6 £210.00
Nuits St Georges Le Petit Arlot	£255.00	Clos St Denis Grand Cru	per 3 £345.00
Nuits St Georges 1er Cru Les Petits Plets	£298.00		
Nuits St Georges 1er Cru Clos des Forêts St Georges	£495.00	DOMAINE DE COURCEL	PAGE 31
Nuits St Georges 1er Cru Clos de l'Arlot	£510.00	Pommard 1er Cru Les Fremiers	per 6 £250.00
Vosne Romanée 1er Cru Les Suchots	per 6 £365.00	Pommard 1er Cru Grand Clos des Epenots	per 6 £298.00
Romanée St Vivant Grand Cru	per 3 £625.00	Pommard 1er Cru Rugiens	per 6 £450.00
CÔTES DE BEAUNE		DOMAINE COMTE ARMAND	PAGE 31
DOMAINE SIMON BIZE	PAGE 25	Auxey Duresses 1er Cru	£240.00
Savigny lès Beaune Aux Grands Liards	£240.00	Volnay	per 6 £145.00
Savigny lès Beaune 1er Cru Les Talmettes	£295.00	Volnay 1er Cru Les Fremiets	per 6 £250.00
Savigny lès Beaune 1er Cru Fournaux	£295.00	Pommard 1er Cru Clos des Epéneaux	per 6 £435.00
Savigny lès Beaune 1er Cru Les Vergelesses	£320.00		

INDEX

DOMAINE JEAN-MARC BOILLOT	PAGE 32	DOMAINE BRUNO COLIN	PAGE 38
Puligny Montrachet	£325.00	Chassagne Montrachet	£245.00
Puligny Montrachet 1er Cru La Garenne	per 6 £270.00	Chassagne Montrachet 1er Cru La Maltroie	£375.00
Puligny Montrachet 1er Cru Les Referts	per 6 £275.00	Chassagne Montrachet 1er Cru Les Chenevottes	£375.00
Puligny Montrachet 1er Cru Champ Canet	per 6 £275.00	Chassagne Montrachet 1er Cru Les Vergers	£375.00
Puligny Montrachet 1er Cru Les Combettes	per 6 £370.00	Chassagne Montrachet 1er Cru Blanchot Dessus	£440.00
Bâtard Montrachet Grand Cru	per 3 £398.00		
DOMAINE JOSEPH VOILLOT	PAGE 33	DOMAINE PAUL PILLOT	PAGE 39
Volnay Vieilles Vignes	£225.00	St Aubin 1er Cru Les Charmois	£240.00
Pommard Vieilles Vignes	£240.00	Chassagne Montrachet Mazures	£298.00
Volnay 1er Cru Champans	£395.00	Chassagne Montrachet 1er Cru Les Champs Gains	£365.00
Volnay 1er Cru Fremiets	£395.00	Chassagne Montrachet 1er Cru Clos St Jean	£370.00
Volnay 1er Cru Caillerets	£395.00	Chassagne Montrachet 1er Cru La Grande Montagne	£460.00
Pommard 1er Cru Rugiens	£525.00	Chassagne Montrachet 1er Cru La Romanée	£575.00
DOMAINE JEAN-PHILIPPE FICHET	PAGE 34	DOMAINE MARC COLIN	PAGE 40
Bourgogne Blanc Vieilles Vignes	£150.00	St Aubin 1er Cru En Remilly	£230.00
Meursault	£290.00	St Aubin 1er Cru Sur Le Sentier du Clou	£230.00
Meursault Magnums	per 6 £300.00	Chassagne Montrachet Les Encégnières	£280.00
Meursault Halves	per 12 £155.00	Puligny Montrachet Les Enseignières	£298.00
Meursault Meix Sous le Château	£298.00	Chassagne Montrachet 1er Cru Les Vide Bourses	£398.00
Meursault Les Gruyaches	£380.00	Chassagne Montrachet 1er Cru Les Champs Gains	£410.00
Meursault Les Chevalières	£398.00	Chassagne Montrachet 1er Cru Les Chenevottes	£410.00
Meursault Le Tesson	£430.00	Le Montrachet Grand Cru	per 1 £380.00
PATRICK JAVILLIER	PAGE 35	DOMAINE HUBERT LAMY	PAGE 41
Bourgogne Blanc Cuvée Oligocène	£160.00	St Aubin 1er Cru Friottes	£220.00
Meursault Clos du Cromin	£290.00	St Aubin 1er Cru Derrière chez Edouard	£220.00
Meursault Les Tillets	£290.00	St Aubin 1er Cru Clos de La Chatenière	£280.00
Meursault Les Clousots	£350.00		
Meursault Cuvée Tête de Murger	£480.00		
Corton Charlemagne	per 6 £395.00		
ETIENNE SAUZET	PAGE 36		
Puligny Montrachet	£340.00		
Chassagne Montrachet Les Encégnières	£365.00		
Puligny Montrachet 1er Cru La Garenne	£530.00		
Puligny Montrachet 1er Cru Champ Gain	£530.00		
Puligny Montrachet 1er Cru Les Referts	£598.00		
Puligny Montrachet 1er Cru Les Perrières	£598.00		
Puligny Montrachet 1er Cru Les Combettes	per 6 £450.00		
Bâtard Montrachet Grand Cru	per 6 £1,150.00		
Chevalier Montrachet Grand Cru	per 6 £1,575.00		
DOMAINE COLIN-DELÉGER	PAGE 37		
Chassagne Montrachet 1er Cru En Remilly	£490.00		
Puligny Montrachet 1er Cru Les Demoiselles	per 6 £470.00		
Chevalier Montrachet Grand Cru	per 3 £460.00		



OUR RECOMMENDATIONS WHITE WINES

UNDER £300 PER 12 BOTTLES IN BOND

£/CS IN BOND

Chablis 1er Cru Côte de Troesmes Domaine Pommier	£155.00 per 12
Chablis 1er Cru Montmain Domaine Pinson	£175.00 per 12
St Aubin 1er Cru Sur Le Sentier du Clou Domaine Marc Colin	£230.00 per 12
St Aubin 1er Cru Clos de La Chatenière Domaine Hubert Lamy	£280.00 per 12
Meursault Les Tillets Domaine Patrick Javillier	£290.00 per 12
Meursault Meix Sous le Château Domaine Jean-Philippe Fichet	£298.00 per 12

£300 – £400 PER 12 BOTTLES IN BOND

£/CS IN BOND

Puligny Montrachet Domaine Jean-Marc Boillot	£325.00 per 12
Chassagne Montrachet 1er Cru Clos St Jean Domaine Paul Pillot	£370.00 per 12
Chassagne Montrachet 1er Cru Les Vergers Domaine Bruno Colin	£375.00 per 12
Meursault Les Gruyaches Domaine Jean-Philippe Fichet	£380.00 per 12
Chablis Grand Cru Vaudésir Domaine Billaud-Simon	£195.00 per 6



£400 – £600 PER 12 BOTTLES IN BOND

£/CS IN BOND

Chassagne Montrachet 1er Cru Les Chenevottes Domaine Marc Colin	£410.00 per 12
Chablis Grand Cru Les Clos Domaine Jean-Paul Droin	£210.00 per 6
Chassagne Montrachet 1er Cru En Remilly Domaine Colin-Deléger	£490.00 per 12
Nuits St Georges Blanc 1er Cru Clos de l'Arlot Domaine de l'Arlot	£495.00 per 12
Puligny Montrachet 1er Cru La Garenne Etienne Sauzet	£530.00 per 12

ABOVE £600 PER 12 BOTTLES IN BOND

£/CS IN BOND

Puligny Montrachet 1er Cru Les Combettes Domaine Jean-Marc Boillot	£370.00 per 6
Corton Charlemagne Patrick Javillier	£395.00 per 6
Puligny Montrachet 1er Cru Les Demoiselles Domaine Colin-Deléger	£470.00 per 6





OUR RECOMMENDATIONS RED WINES



UNDER £300 PER 12 BOTTLES IN BOND

£/CS IN BOND

Marsannay Clos du Roy Domaine Charles Audoin	£198.00 per 12
Volnay Vieilles Vignes Domaine Joseph Voillot	£225.00 per 12
Gevrey Chambertin Domaine Drouhin-Laroze	£255.00 per 12
Savigny lès Beaune 1er Cru Fournaux Domaine Simon Bize	£295.00 per 12
Vosne Romanée Vieilles Vignes Maison Roche de Bellene	£298.00 per 12
Gevrey Chambertin Domaine Sérafin Pere & Fils	£298.00 per 12

£300 – £400 PER 12 BOTTLES IN BOND

£/CS IN BOND

Vougeot Clos du Village Benjamin Leroux	£155.00 per 6
Pernand Vergelesses 1er Cru Ile de Vergelesses Domaine Chandon de Briailles	£345.00 per 12
Beaune 1er Cru Clos du Roi Domaine Tollot-Beaut	£190.00 per 6
Volnay 1er Cru Champans Domaine Joseph Voillot	£395.00 per 12
Chambolle Musigny Domaine Ghislaine Barthod	£198.00 per 6

£400 – £600 PER 12 BOTTLES IN BOND

£/CS IN BOND

Gevrey Chambertin 1er Cru Champonnets Domaine Louis Boillot	£425.00 per 12
Gevrey Chambertin Mes Cinq Terroirs Domaine Denis Mortet	£215.00 per 6
Vougeot 1er Cru Les Petits Vougeots Domaine Hudelot-Noëllat	£495.00 per 12
Nuits St Georges 1er Cru Clos des Forêts St Georges Domaine de l'Arlet	£495.00 per 12
Corton Les Rognets Grand Cru Maison Roche de Bellene	£210.00 per 6
Morey St Denis 1er Cru Millandes Domaine Sérafin Pere & Fils	£280.00 per 6
Pommard 1er Cru Grand Clos des Epenots Domaine de Courcel	£298.00 per 6



ABOVE £600 PER 12 BOTTLES IN BOND

£/CS IN BOND

Clos de Vougeot Grand Cru Domaine Drouhin-Laroze	£380.00 per 6
Vosne Romanée 1er Cru Les Rouges Domaine Jean Grivot	£420.00 per 6
Vosne Romanée 1er Cru Les Chaumes Domaine Méo-Camuzet	£445.00 per 6
Nuits St Georges 1er Cru Les Boudots Domaine Jean Grivot	£495.00 per 6
Charmes Chambertin Grand Cru Domaine Geantet-Pansiot	£545.00 per 6
Grands Echezeaux Grand Cru Maison Roche de Bellene	£795.00 per 6



CHABLIS

DOMAINE POMMIER CHABLIS

A visit to the tiny cellar of Isabelle and Denis Pommier is one of the most rewarding experiences in our wine-buying year. It is so exciting to see a young domaine, in Burgundian terms, of only 25 years move up the quality tree. Today they are rightly considered amongst the very finest in the region. In addition it couldn't happen to two nicer people; brimming with smiles, they are hugely dedicated. In 2014 they started harvesting on 16th September, slightly later than some of their neighbours. This gives rise to a more generous style, forward in drinking, whilst still very representative of their wines' origins.



CHABLIS 1ER CRU CÔTE DE TROESMES £155.00 per 12 Bottles In Bond

Slightly confusing and even new to us! South facing Troesmes is a *climat* within 1er Cru Beauroy, and in 2014 Denis and Isabelle have decided to rename what they used to sell as their Beauroy under its more specific name. It has appealing buttery aromas, with a lovely creamy volume. Bright, giving, and very moreish in style. Drink 2016–2019



CHABLIS 1ER CRU CÔTE DE LÉCHET £155.00 per 12 Bottles In Bond

Facing south east, Côte de Léchet possesses a lovely balance between broad creamy flavours and lively mineral freshness. Weighted without being excessive, and with zesty grapefruit on the finish that lifts the flavours to create a wine of balance and charm. Drink 2016–2020

DOMAINE PINSON FRERES CHABLIS

Father and daughter team, Laurent and Charlène Pinson, make a formidable partnership. Laurent has been at the estate since 1983 and his daughter joined in 2008 bringing new ideas that an oenology degree from Beaune provides. The Pinson style is to make wines that will develop beautifully, maturing to highlight the wonderful secondary fruit flavours that great Chablis gains following a few years in bottle. *Elevage* does take place in oak, but never in new oak casks. They are particularly pleased with their 2014s, which, in Laurent's view, is one of the most classical years he has ever seen.



CHABLIS 1ER CRU MONTMAIN £175.00 per 12 Bottles In Bond

From an enviable parcel of 60 year old vines situated to the south of the town of Chablis, the additional clay content here creates a very structured 1er Cru. Light lemon in colour, there is a nice balance between buttery fruit and hints of acacia honey. A rounded and full wine, with a subtle steely edge on the finish. This is high class in every way. Drink 2017–2021



CHABLIS 1ER CRU FOURCHAUME £195.00 per 12 Bottles In Bond

Adjoining the line of Grands Crus to the north of the town of Chablis, this is recognised as a warmer vineyard location and therefore hugely popular amongst the growers in the appellation. This had particular benefits in 2014, producing a wine golden yellow in colour, with hints of fresh Jersey cream. It has a broad palate, with a steely substructure. It is full and concentrated with hints of freshly squeezed limes on the finish. A very complete style indeed. Drink 2017–2021



CHABLIS GRAND CRU LES CLOS £325.00 per 12 Bottles In Bond

Les Clos is Chablis's most prestigious Grand Cru and records show that vines have been planted on this famous site since before 1260. With a shining lime green tinge in the glass, this is initially slightly reserved. It then explodes in the mouth, focusing on a tremendous weight and structure of fruit, with hints of cream and citrus. With a very long finish, this will benefit from a minimum of 6 years' ageing before reaching its pomp... Drink 2019–2025

DOMAINE BILLAUD-SIMON

CHABLIS

In 2014 Bernard Billaud sold his family estate to the famous Nuits St Georges house of Domaine Faiveley. Whilst already making wines of the highest quality and considered a huge ambassador for the appellation, additional investment will certainly ensure Billaud-Simon's long-term reputation for making wines with true definition of their origins. The 2014s reflect this beautifully, with a fine balance of purity and refinement.

● CHABLIS 1ER CRU LES VAILLONS

£89.00 per 6 Bottles In Bond

This is one of my favourite 1er Cru vineyards. Whilst not necessarily famed for making the most complex of wines, if finesse and elegance are what you are looking for, this is most definitely the vineyard to go for. Beautifully floral, with hints of white fruits, Vaillons expresses itself immediately and its charm is already showing in youthful primary fruits. Not necessarily the Cru for long term ageing, but spectacular in youth. Drink 2016–2019

● CHABLIS 1ER CRU MONT DE MILIEU

£115.00 per 6 Bottles In Bond

From a very fine south facing 1er Cru vineyard, this balances a plump edge with a line of minerality. These aged vines have produced a wine with vibrant citrus aromas, delicious weighted volume and a textured palate. It finishes with drive and bright fresh lime flavours. Lots of class. Drink 2016–2020

G CHABLIS GRAND CRU VAUDÉSIR

£195.00 per 6 Bottles In Bond

A star Grand Cru in the Billaud-Simon line-up, with lovely honeyed and Jersey cream aromas. In the mouth this is a broad rounded style, with a hint of clementine fruit sweetness preceding the drive of minerality and freshness on the finish. Full and classy. Drink 2017–2023

DOMAINE

JEAN-PAUL & BENOIT DROIN

CHABLIS

Benoit Droin is a 14th generation winemaker running this 25 hectare estate. This huge wealth of experience and breadth of vineyard locations allows him to make classical Chablis. He seeks to make wines totally representative of the grapes' origins. To that end he has a preference for early bottling which, in his words, encapsulate the true flavours of Chablis and preserve the energy in his wines. Such a philosophy perfectly accords with the style of the vintage and highlights the bright fruit characteristics of 2014.

● CHABLIS

£130.00 per 12 Bottles In Bond

Surprisingly generous and honeyed in fruit character, with hints of white peaches and wild spring flowers. This is an instantly appealing style, whilst still possessing the ever-needed race of freshness that Chablis lovers seek in their wines. Forward drinking and very inviting. Drink 2016–2018

● CHABLIS 1ER CRU MONTMAINS

£200.00 per 12 Bottles In Bond

The clay based soils of Montmains, in Benoit Droin's words, make for a more Côte de Beaune, generous styled Chablis. Very expressive on the nose with hints of honey and fresh apricots. In the palate it has a fleshier mouth feel with hints of white peaches and hazelnuts and a tinge of citrus freshness which drives the palate at the end. A lovely, fine glass. Drink 2017–2021

● CHABLIS GRAND CRU GRENOUILLE

£210.00 per 6 Bottles In Bond

A much more giving and flamboyant style than his Les Clos, this is truly characteristic of the Grenouille Grand Cru. A larger, more generously fruit-flavoured wine and slightly more Côte de Beaune in style with its body and richness, nevertheless a bright line of acidity provides complexity and that classic touch of Chablis at the end of the palate. Drink 2017–2023

G CHABLIS GRAND CRU LES CLOS

£210.00 per 6 Bottles In Bond

Another fine example of the quality of the Les Clos vineyard from Benoit Droin. The reserved nature of this wine when young is typical of this great Grand Cru. A wine with real intensity, deep and weighted, with a central core of driven fruit. Amazingly concentrated; the presently subdued nature of flavours is purely a reflection of the great ageing potential this wine has. This will be very fine indeed in 5 years' time and more... Drink 2019–2025

CÔTE DE NUITS




DOMAINE CHARLES AUDOIN MARSANNAY-LA-CÔTE

2014 was Cyril Audoin's first vintage in his beautifully constructed new winery. No longer limited by space and having installed the most advanced temperature-controlled vats, he is now able to make each cuvée with the individual attention it deserves.

The star of Marsannay is most definitely rising. Just as, in the last ten years, St Aubin's whites have begun to snap at the heels of Chassagne Montrachet, Marsannay has similar potential in comparison to its neighbours in the Côte de Nuits. Cyril is at the forefront of this movement and his 2014s are a great example of the fine quality the best vineyards can achieve.

● **MARSANNAY LES LONGEROIES**
£185.00 per 12 Bottles In Bond

Shining bright cherry red colour. With enticing aromas of raspberries, this is a soft easy style, showing a great definition of Pinot Noir fruit. The light tannic structure and subtle freshness make this a very open forward-drinking style. Drink 2017–2023

 **MARSANNAY CLOS DU ROY**
£198.00 per 12 Bottles In Bond

This steeply sloped vineyard has produced a flamboyantly rich wine, with intense bramble fruit flavours and appealingly broad shoulders. With excellent sweetness of fruit, this is an enticing style. Drink 2017–2023

● **MARSANNAY LES FAVIÈRES**
£210.00 per 12 Bottles In Bond

The purest and most alluring of all the Marsannay vineyards. This wine has a delicious clarity of redcurrant and pomegranate and the crisp fruit flavours sit very comfortably with the gentle sweetness. There is charm and balance to this fine cuvée. Drink 2017–2024

DOMAINE DROUHIN-LAROZE

GEVREY CHAMBERTIN

Domaine Drouhin Laroze is the all-in-one family domaine. Father Philippe at the helm is giving increasing responsibility to daughter Caroline and son Nicolas, whilst mother Christine cooks one of the finest lunches in the Côte d'Or at their small restaurant (pre-bookings only). We had a lovely tasting with Caroline and Nicolas, sampling the breadth of their holdings and fine terroir identity. This is a very complete selection of 2014s of excellent quality.



GEVREY CHAMBERTIN

£255.00 per 12 Bottles In Bond

The Drouhin Laroze Gevey comes from 8 separate parcels across 4 ha and thus is a wonderfully complete example of the village's wines. Deep purple colour, with sweet juicy berry and chocolate aromas. In the palate this is a very rounded wine, with ripe Pinot Noir flavours, supple tannins and a focused, intense finish. Drink 2018–2025

● CHAMBOLLE MUSIGNY

£350.00 per 12 Bottles In Bond

Bright cranberry and red fruit aromas. This is an elegantly balanced Chambolle, with ripe rounded fruit, soft tannins and appealingly sweet richness on the finish. Drink 2017–2026

● GEVREY CHAMBERTIN 1ER CRU CLOSEAU

£390.00 per 12 Bottles In Bond

This tiny 1er cru (0.5ha) on the lower slopes below Mazis Chambertin is owned almost entirely by Domaine Drouhin Laroze. It tends to be a forward-drinking style, with appealing ripe autumnal flavoured fruit. A very inviting wine, with subtly fresh acidity at the end. Drink 2018–2026

● GEVREY CHAMBERTIN 1ER CRU CLOS PRIEUR

£395.00 per 12 Bottles In Bond

Named after the prior of Cluny, this fine 1er Cru sits just below Mazis Chambertin. This is a broad and full style of Gevey, with sweet blackberry flavours, hints of cocoa and an appealing touch of rustic structure on the finish. A wine clearly showing the more masculine nature that one expects from this appellation. Drink 2018–2025

● GEVREY CHAMBERTIN 1ER CRU CRAIPILLOT

£395.00 per 12 Bottles In Bond

From 60–70 year old vines just above the village, this balances the characteristic sweet dark berry fruit flavours with a fine tension of tannic structure. With very good length this will age to produce a wine of real poise. Drink 2018–2026

● CHAPELLE CHAMBERTIN GRAND CRU

£325.00 per 6 Bottles In Bond

The site of a chapel between the 12th and 19th centuries, this is a superb vineyard location below Clos de Bèze. The 2014 is an absolute stunner, full of wild dark forest fruits. There is a wonderful richness and volume of fruit in this wine; flamboyant, generous and concentrated. This will give enormous pleasure. Drink 2018–2029

● LATRICIÈRES CHAMBERTIN GRAND CRU

£350.00 per 6 Bottles In Bond

Latricières Chambertin sits next door to Le Chambertin, but has slightly richer and deeper soil which explains its more flamboyant richness when young. Always a Grand Cru that one can drink a little earlier, yet one that maintains very good depth and drive. This will age extremely well. Drink 2020–2035



CLOS DE VOUGEOT GRAND CRU

£380.00 per 6 Bottles In Bond

This fully structured and intensely flavoured wine is a very good example from the Côte de Nuits's most substantial Grand Cru. Brilliant purple colour, there are hints of liquorice and roasted Arabic coffee on the nose. In the palate it is full, with a feeling of masculinity and structure, which provides great length and many layers of flavours at the end. Drink 2019–2030

● BONNES MARES GRAND CRU

£385.00 per 6 Bottles In Bond

Although within Chambolle-Musigny, this vineyard borders Morey St Denis and encapsulates the best of these two great villages. Always possessing the architecture of Morey and the refinement of Chambolle, this 2014 is a stunning example. Delicious depth and volume with a beautifully rewarding mélange of red and black fruits. Fine texture and, although a little closed on the finish, it has huge potential. Drink 2019–2030

● CHAMBERTIN CLOS DE BÈZE GRAND CRU

£435.00 per 6 Bottles In Bond

The monks of the Bèze Abbey planted vines here in 630 AD and it is rightly considered one of the Côte de Nuits's greatest Grands Crus. With voluptuous dark wild berry fruits, a feeling of sweetness and volume precedes the intensity and power which drive through on the finish. A very fine Grand Cru. Drink 2019–2031

● MUSIGNY GRAND CRU (VERY LIMITED)

£640.00 per 3 Bottles In Bond

Bright shining purple colour, this Musigny tends to be a full and richly opulent wine, bearing the hallmarks of Drouhin Laroze's Gevey origins. A very powerful wine with tannic intensity and a layered complex finish. Drink 2019–2031

DOMAINE GEANTET-PANSIOT

GEVREY CHAMBERTIN

Geantet-Pansiot is a substantial domaine with 32ha of vines and, despite Vincent and Fabien Geantet's dexterity as winemakers, making wine in their confined cellars in the centre of Gevrey was always a challenge. So the completion of their new modern winery on the road to Dijon couldn't come soon enough, particularly with yields in 2014 returning to more normal levels. The benefits could certainly be seen at our tasting this autumn. These are a lovely selection of approachable wines, in the more forward-drinking style which is very much a characteristic of this highly respected domaine.

● **GEVREY CHAMBERTIN DOMAINE**
£145.00 per 6 Bottles In Bond

Fresh hedgerow fruits and a good bite of acidity are balanced with gentle tannins and a sweet spiced blueberry finish. Drink 2017–2025

● **GEVREY CHAMBERTIN VIEILLES VIGNES**
£198.00 per 6 Bottles In Bond

Deep opaque colour, this is a rich and open style with strong black cherry and mocha flavours. Forward in its tannic structure and freshness, this is an earlier-drinking style and has masses of appeal. Drink 2018–2025

● **CHAMBOLLE MUSIGNY VIEILLES VIGNES**
£210.00 per 6 Bottles In Bond

The fruit from these aged vines matured in 25% new oak casks has produced a very layered wine, with flavours of Christmas fruits, cinnamon and spice enhanced by a rounded tannic structure and appealing firmness on the finish. Drink 2017–2023

● **GEVREY CHAMBERTIN EN CHAMPS**
£245.00 per 6 Bottles In Bond

A very popular *lieu dit* amongst the growers because of its fine location below 1er Cru En Champeaux. Lots of Black Forest gâteau flavours, the succulence is supported by a good weight of fruit. Very good length and with lots of potential. Drink 2018–2027

● **GEVREY CHAMBERTIN 1ER CRU POISSENOT (LIMITED)**
£325.00 per 6 Bottles In Bond

Poissonot – “the monks' fishpond”! This is always a deep and concentrated wine, with many layers of intense berry fruits, coffee and spice. Very full, intense and characteristically persistent at the end. Drink 2018 – 2027

 **CHARMES CHAMBERTIN GRAND CRU (LIMITED)**
£545.00 per 6 Bottles In Bond

Charmes Chambertin is a beautifully giving Grand Cru. With sweet spiced berry fruits, it is harmonious with tremendous volume. More delicate than some of its grander neighbours, it is always hugely rewarding. This will develop into a very complex wine in a few years' time. Drink 2019–2029

DOMAINE DENIS MORTET

GEVREY CHAMBERTIN

Arnaud Mortet follows his father's philosophy that a great wine is made first and foremost in the vineyard. Denis Mortet was at the vanguard of the organic movement in Burgundy, from 1996 shunning chemical fertilisers and turning to organic practices to invigorate and enrich his vineyards. Arnaud likes to use traditional *guyot* pruning practices to keep the vine's life as simple as possible, so the fruit these vines produce will offer a true reflection of their *climat* origins. He carries this philosophy through into the winery, where gentle winemaking allows the fruit to express itself as naturally as possible, as exemplified in his 2014s.

● **BOURGOGNE ROUGE CUVÉE DE NOBLE SOUCHE**
£95.00 per 6 Bottles In Bond

Inky opaque colour, with autumnal wild hedgerow fruit aromas. A layered and full-bodied Bourgogne Rouge, with an lifted freshness and a clean bright finish. Drink 2017–2022

● **MARSANNAY LES LONGEROIES**
£140.00 per 6 Bottles In Bond

Brilliant purple colour, with hints of mocha and coffee on the nose. This is a deep and richly coated wine, with a bright and fresh mid-palate and strikingly flamboyant black fruit flavours on the finish. Drink 2018–2025

● **FIXIN VIEILLES VIGNES**
£145.00 per 6 bottles In Bond

Deep opaque colour with deliciously sweet pure flavours of blackberry and blueberry. There is a lovely clarity of fruit here; not powerful but very true, sweet Pinot Noir flavours. A really enticing style. Drink 2018–2023

 **GEVREY CHAMBERTIN MES CINQ TERROIRS**
£215.00 per 6 Bottles In Bond

From 5 separate vineyard locations within the appellation of Gevrey Chambertin, this is a very complete village wine. Brilliant purple in colour, with strong wild blackberry aromas and hints of dark chocolate and freshly ground coffee. Great intensity, appealing richness and rounded tannins. A very rewarding style. Drink 2018–2024

● **GEVREY CHAMBERTIN 1ER CRU CHAMPEAUX**
(VERY LIMITED)
£470.00 per 6 Bottles In Bond

Always a very approachable style of 1er Cru, this generous wine has an attractive volume of vibrant fresh red berry fruits and an appealing freshness which provides sophistication and subtlety on the finish. Lots of charm. Drink 2018–2027

● **GEVREY CHAMBERTIN 1ER CRU LAVAUX ST JACQUES**
(VERY LIMITED)
£525.00 per 6 Bottles In Bond

This is a high class Lavaux, from some of the best vineyard locations in this relatively large 1er Cru. Lovely sweet intense dark fruit aromas, this is a beautifully direct and fresh style with masses of drive and energy. Lots of class and hugely pleasurable. Drink 2019–2029

● **CLOS DE VOUGEOT GRAND CRU (VERY LIMITED)**
£995.00 per 6 Bottles In Bond

Wonderfully perfumed aromas of lavender and freshly picked mint. In the black fruit palate natural brooding power balances the beautifully scented flavours. Arnaud likened this wine to the sophisticated man in the suit who goes to the gym, complex but powerful! Drink 2019–2029



DOMAINE SERAFIN PERE & FILS

GEVREY CHAMBERTIN

The Sérafin family are very much part of the establishment in Gevrey Chambertin and the domaine is now run by cousins Frédérique and Karine. Their style is to make wines which are bold in character and benefit from a period of bottle age. They typically express fine secondary Pinot fruit characteristics. The 2014s contain a natural brightness of acidity and have great balance and thus will develop into very fine mature bottles.



GEVREY CHAMBERTIN

£298.00 per 12 Bottles In Bond

Bright shining purple colour, this has fresh red cherry aromas with hints of vanilla and spice. Soft rounded tannins, with enticing Pinot sweetness on the finish. A very inviting forward style. Drink 2017–2024

● GEVREY CHAMBERTIN VIEILLES VIGNES

£450.00 per 12 Bottles In Bond

The older vines produce a bolder more structured style of village wine. This is intense and concentrated and its natural power is supported by very rich and rounded fruit flavours with hints of cinnamon spice on the long finish. Lots of potential. Drink 2018–2026

● GEVREY CHAMBERTIN 1ER CRU CORBEAUX

£275.00 per 6 Bottles In Bond

This highly respected 1er Cru was a little subdued when we tasted from cask, but one could really feel the potential. With hints of damson fruits and good freshness, the youthful tannins show there is lots of ageing potential. Drink 2018–2028



MOREY ST DENIS 1ER CRU MILLANDES

£280.00 per 6 Bottles In Bond

Always a favourite of ours at Domaine Sérafin, this is a superb 1er Cru lying below Clos de la Roche. A wine which balances the floral refinement of Morey with hints of Gevrey power and intensity. Strong, full and long. Drink 2018–2027

● CHAMBOLLE MUSIGNY 1ER CRU BAUDES

£345.00 per 6 Bottles In Bond

Brilliant dark cherry colour, more black fruits than red fruits on the nose. In the palate this has a lovely succulence and generous volume. It finishes with delicious flavours of wild forest fruits; full and long. Drink 2018–2027

● GEVREY CHAMBERTIN 1ER CRU FONTENY

£360.00 per 6 Bottles In Bond

This fine vineyard has superb exposure and therefore produces powerfully intense wines, with lots of deep dark berry flavours. A lovely example, with spiced black fruits and hints of coffee beans, the delicious sweetness gives length and appeal. A real show-stopper. Drink 2018–2029

● GEVREY CHAMBERTIN 1ER CRU CAZETIERS (VERY LIMITED)

£445.00 per 6 Bottles In Bond

One of the most sought after 1ers Crus in the village, this has scented aromas of Valrhona chocolate. A layered wine, with masses of intensity, tight knit tannins, a fine line of acidity and great drive of summer pudding flavours on the finish. Very high class. Drink 2018–2028

● CHARMES CHAMBERTIN GRAND CRU (LIMITED)

£350.00 per 3 Bottles In Bond

A gorgeous Grand Cru: giving, generous, succulent and full-bodied. A wine that instantly jumps out of the glass, with its fabulously rich wild berry fruits, many layers and wonderful depth. Spectacular. Drink 2019–2030

DOMAINE DES LAMBRAYS

MOREY ST DENIS

2014 is the first vintage at the domaine under the new ownership of Bernard Arnaud. However the management has far from changed with 2014 being Wine Director Thierry Brouin's 36th vintage!

For the village cuvée, Thierry believes it is vital that the fruit speaks for itself. He therefore destems 100% of the bunches and does a short cold soak prior to fermentation to maximise the fruit expression. In contrast for the Grand Cru he does a 100% whole bunch fermentation which provides additional levels of nuance and complexity. The results are two beautiful examples of the very different winemaking philosophies in the Côte d'Or.

● **MOREY ST DENIS**
£195.00 per 6 Bottles In Bond

An exquisite example of the balance of fruit that is so typical of Morey St Denis. Open aromas of damsons and loganberries, this is a full yet refined wine, where the subtly elegant flavours are brightened up by a twist of freshness. Long and charming. Drink 2018–2025

● **CLOS DES LAMBRAYS GRAND CRU (LIMITED)**
£690.00 per 6 Bottles In Bond

This 100% whole bunch Grand Cru is a jewel in the Morey St Denis crown. It has a wonderfully sophisticated wild strawberry scent, with hints of fresh spice. In the mouth there are appealingly fine-grained tannins, with good Pinot sweetness and a long layered finish, showing all the hallmarks of this great terroir. Drink 2019–2030

DOMAINE LOUIS BOILLOT

CHAMBOLLE MUSIGNY

The distinctive character of Louis Boillot's wines results from the extraordinary age of his vineyards. His village Gevrey comes from vines with an average age of 50 years and some of his 1ers Crus are tipping 90 years. It is natural that as vines get older, yields tend to become smaller and the depth of flavours in the wines increases. These advantages are highlighted in such vintages as 2014. Louis's wines offer superb vineyard identity and highlight the benefits of having high class aged vines.

● **GEVREY CHAMBERTIN**
£240.00 per 12 Bottles In Bond

Classic Gevrey Chambertin, with sweet bramble fruits. This is a very perfumed wine, with a fine central core of dark berries. Full, intense and long. Drink 2018–2025

● **CHAMBOLLE MUSIGNY**
£298.00 per 12 Bottles In Bond

Striking, energetic and tremendously pure. Focusing on raspberries and cranberries, this is a bright lively style, with wonderfully precise fruit flavours, finishing with subtle sweetness. A very uplifting wine. Drink 2017–2024

● **GEVREY CHAMBERTIN LES EVOCELLES**
£375.00 per 12 Bottles In Bond

The higher location of this fine *lieu dit* comes through in the excellent 2014. This is a wine full of life and energy, with its lively currant fruit flavours, tightly knit tannins and subtle power at the end. Comparable to many 1ers Crus in the village. Drink 2018–2026

 **GEVREY CHAMBERTIN 1ER CRU CHAMPONNETS**
£425.00 per 12 Bottles In Bond

Bright raspberry red colour. Lots of mulberry and strawberry on the nose, with hints of mocha. An appealingly pure Pinot freshness, with lively sweet fruit flavours, soft tannic structure and excellent persistence on the finish. Fine and classy. Drink 2018–2027

DOMAINE GHISLAINE BARTHOD

CHAMBOLLE MUSIGNY

Purity, refinement and harmony are all words that are most naturally associated with Chambolle Musigny and no estate represents this more than the stunning wines of the delightful Ghislaine Barthod. They also have an extraordinary level of precision, particularly in cooler and later ripening years such as 2014. Always one of our favourite visits, not only because of the brilliance of the wines, but also the warmest of welcomes by Ghislaine, her husband Louis Boillot, and their 20 year old son Clément who now joins them.

● **BOURGOGNE ROUGE**
£180.00 per 12 Bottles In Bond

One of my favourite Bourgognes Rouges and particularly so this year due to the high proportion of Chambolle fruit Ghislaine declassified into this wine. Beautifully elegant and graceful, this will be instantly drinkable. Drink 2017–2020

 **CHAMBOLLE MUSIGNY**
£198.00 per 6 Bottles In Bond

Bright shining red colour, in Ghislaine's words this lovely wine is almost "crocquant" with its crunchy redcurrant fruit flavours and great line of purity. Beautifully poised with a hugely elegant, refined finish. Drink 2017–2026

● **CHAMBOLLE MUSIGNY 1ER CRU BEAUX BRUNS (LIMITED)**
£330.00 per 6 Bottles In Bond

This is one of the warmer vineyard locations in Chambolle and thus always produces a very giving style. Generous dark cherry aromas and flavours, this has beautiful breadth and volume. A big mouthful of fruit with immediate appeal. Drink 2018–2028

● **CHAMBOLLE MUSIGNY 1ER CRU LES GRUENCHERS (LIMITED)**
£340.00 per 6 Bottles In Bond

An intense and tightly knit 1er Cru. A wine full of spice and dark berry fruit. This has a linear directness, held together by its firm tannic structure and sweetly intense dark forest fruit flavours. This will age very well. Drink 2018–2027

● **CHAMBOLLE MUSIGNY 1ER CRU LES CHATELOTS (LIMITED)**
£340.00 per 6 Bottles In Bond

Situated in the very centre of the appellation, this always offers a very complete example of Chambolle Musigny. With soft rounded red cherry flavours, it possesses beautifully silky mouth-coating tannins. Whilst not powerful, it is incredibly long-lasting in the palate. Charming. Drink 2018–2027

● **CHAMBOLLE MUSIGNY 1ER CRU LES CRAS (VERY LIMITED)**
£355.00 per 6 Bottles In Bond

One of the highest vineyards in the appellation and therefore always later to ripen, which produces wines with an extraordinary amount of purity and precision. The 2014 is a fine example with masses of raspberry and red cherry fruits, appealing freshness and tightly integrated tannic structure. An exquisite wine which will make wonderful mature Pinot. Drink 2018–2029

DOMAINE JEAN GRIVOT

VOSNE ROMANÉE

2014 must rate as one of Etienne Grivot's finest vintages in his 30 years making wines at this famous domaine; these are superlative wines. Etienne is fastidiously self-critical and always strives to do better. In his early years as a winemaker he says he possibly tried too hard and his wines were sometimes a little too forced. Today, as a person and in his attitude to winemaking, he is much more relaxed and comfortable and this really comes through in his superb 2014s. They are wines with great drive that really feel alive. Fabulous.

● NUITS ST GEORGES LES LAVIÈRES

£380.00 per 12 Bottles In Bond

This highly respected vineyard shows the great success of Nuits St Georges in 2014. Brilliant red colour, with an attractive balance of red fruits and smoky mocha aromas. This has very appealing volume and a bright, sweet finish. Drink 2018–2026

● VOSNE ROMANÉE

£395.00 per 12 Bottles In Bond

A wine of great balance and harmony, with delicate floral characteristics, pure damson fruits and a bright finish. Drink 2018–2030

● NUITS ST GEORGES 1ER CRU RONCIÈRE

£420.00 per 6 Bottles In Bond

A southerly lying vineyard within the appellation which tends to have a more masculine edge to it. This is a high class wine with real power. It balances a striking harmonious mouthfeel with grip and texture. Masses of potential. Drink 2018–2028

VOSNE ROMANÉE 1ER CRU LES ROUGES

£420.00 per 6 Bottles In Bond

Its name says it all; this is packed with stunning red cherry fruits. This vineyard's elevated position produces a great zesty acidity, with fine supporting tannins and a touch of sweetness on the finish. A very pure precise style. Drink 2018–2028

NUITS ST GEORGES 1ER CRU LES BOUDOTS (LIMITED)

£495.00 per 6 Bottles In Bond

The steep slope of Boudots borders Vosne Romanée Aux Malconsorts and has similar traits, with an abundance of dark black fruits, great mouth-coating breadth in the palate and a firmly rounded tannic texture. Over time this wine which will evolve into something really fantastic. Drink 2018–2028

● VOSNE ROMANÉE 1ER CRU AUX BRÛLÉES (VERY LIMITED)

£275.00 per 3 Bottles In Bond

A wine with huge soul, these well-exposed vines lapped up the longer ripening conditions in 2014. Full of raspberries and cherries, the tannins have an appealing velvety touch and the subtle freshness at the end provides character and complexity. A wine I kept wanting to go back to. Drink 2018–2029

● VOSNE ROMANÉE 1ER CRU LES BEAUX MONTS (VERY LIMITED)

£275.00 per 3 Bottles In Bond

Beaux Monts is one of Etienne's favourite 1er Cru vineyards sitting above Grand Cru Echezeaux. This is full of smoky dark fruits and there is a tannic intensity which supports the depth of flavours. The subtle freshness at the end gives a fantastic drive to produce a very complex wine. Drink 2019–2029

● CLOS DE VOUGEOT GRAND CRU (VERY LIMITED)

£698.00 per 6 Bottles In Bond

Clos de Vougeot was once seen as a slightly cumbersome Grand Cru, and Etienne's goal has been to make a "more courteous wine". He has certainly succeeded in 2014. Whilst there is still the natural power of the appellation, there is a subtlety and refinement as well. A wine of real structure and great age-worthiness. Drink 2019–2030

● VOSNE ROMANÉE 1ER CRU LES SUCHOTS (VERY LIMITED)

£370.00 per 3 Bottles In Bond

Splitting Echezeaux, Richebourg and Romanée St Vivant this is an exceptional vineyard which achieved excellent ripeness in 2014. Brilliant purple in colour, it has a mouth-coating volume of unctuous smoky berry fruit flavours. It has a firm intensity and a brooding finish. A wine with real attitude... Drink 2019–2029

● ECHÉZEAUX GRAND CRU (VERY LIMITED)

£530.00 per 3 Bottles In Bond

A sensational Echézeaux with deliciously giving loganberry and damson flavours. This wine is all about the fruit: so generous and rounded, scented, elegant and fresh, with masses and masses of charm. Totally and utterly complete. Drink 2019–2030

DOMAINE HUDELLOT-NOELLAT

VOUGEOT

Alain Hudelot's grandson Charles Van Canneyt has 5 vintages under his belt, and has wonderful vision for this famous estate. His focus and attention in the vineyards allows him to make very true wines, respecting the wealth of parcels that this 6ha estate has. In 2014 Charles chose to destem all his fruit; he considered that in this later-ripening vintage the stalks may have struggled to achieve full maturity (although he said with hindsight that wasn't the case). Nevertheless he is extremely pleased with the style and clarity of his wines this year and we couldn't agree more.

● **BOURGOGNE ROUGE**
£130.00 per 12 Bottles In Bond

Ruby red, with gentle red fruit flavours, this is an attractive supple style with soft approachable tannins. A very enjoyable, forward-drinking Pinot. Drink 2017–2020

● **CHAMBOLLE MUSIGNY**
£310.00 per 12 Bottles In Bond

This is a youthful purple colour, with a scented raspberry nose. Good breadth and an appealing drive of freshness provide substance and depth on the finish. Drink 2017–2026

● **VOSNE ROMANÉE**
£310.00 per 12 Bottles In Bond

A stunning example of the brightness and velvety drive of cherry flavours for which this appellation is famous. Deliciously pure, with subtle sweet ripe fruit and a long classy finish. Drink 2018–2026

● **NUITS ST GEORGES LES BAS DE COMBES**
£310.00 per 12 Bottles In Bond

Very much a Vosne Romanée style of Nuits St Georges, as this vineyard sits on the boundary of the two appellations. A wine with fine poise and lots of cherry fruits. Beautifully balanced and ideal for early to mid-term drinking. Drink 2017–2026

 **VOUGEOT 1ER CRU LES PETITS VOUGEOTS**
£495.00 per 12 Bottles In Bond

A relatively unknown 1er Cru in Vougeot, but always a high performing vineyard. Dense earthy dark berry fruit characteristics. A fine line of intensity and subtle power help to produce a wine of stature and longevity. Drink 2018–2027

● **NUITS ST GEORGES 1ER CRU AUX MURGERS**
£295.00 per 6 Bottles In Bond

The natural flamboyance, which is so typical of this vineyard's wines, is lifted by the tightly knit tannic texture of this wine in 2014. With fine weight this will evolve extremely well in bottle. Drink 2018–2027

● **CHAMBOLLE MUSIGNY 1ER CRU LES CHARMES**
£345.00 per 6 Bottles In Bond

An extremely sought after 1er Cru in the centre of Chambolle. Bright purple colour, with aromatics of fresh herbs and red berries. A mouth-coating, broad and rounded wine with an appealingly fleshy finish. Drink 2018–2027

● **VOSNE ROMANÉE 1ER CRU BEAUMONTS (VERY LIMITED)**
£345.00 per 6 Bottles In Bond

A really high class 1er Cru, with pronounced wild forest fruit flavours. This has a focused intensity, full structure and long persistent finish. Drink 2019–2029

● **VOSNE ROMANÉE 1ER CRU LES SUCHOTS (VERY LIMITED)**
£490.00 per 6 Bottles In Bond

These 100 year old vines have made a superlative wine in 2014. Full of delicious Pinot sweetness and huge natural density, it is layered and very complex. A wine of real class and potential. Drink 2019–2030

● **CLOS DU VOUGEOT GRAND CRU (LIMITED)**
£550.00 per 6 Bottles In Bond

Smoky Black Forest fruit nose, in the palate this has finely constructed layers of ripe dark fruit, with intense tannins and excellent lively freshness. A wine expressing the masculinity of the Clos which will age extremely well. Drink 2019–2030

● **VOSNE ROMANÉE 1ER CRU LES MALCONSORTS (VERY LIMITED)**
£265.00 per Single Magnum In Bond

Dark brooding black spiced fruits, this has a lovely succulence and fullness. With deep dark chocolate notes, it is gracious and yet powerful. The flavours linger beautifully on the finish. Drink 2019–2030

● **ROMANÉE ST VIVANT GRAND CRU (VERY LIMITED)**
£695.00 per 3 Bottles In Bond

An absolute joy to taste showing why this is such a sought after Grand Cru. This is a delicious blend of raspberries and loganberries. Tremendously poised and elegant with a subtle drive of fine tannins. Superbly complete, the flavours linger in the palate for a very long time indeed. Drink 2019–2030

● **RICHEBOURG GRAND CRU (VERY LIMITED)**
£750.00 per 3 Bottles In Bond

It is unfair on the RSV to say that this is better, but it possibly just has the edge. Although not particularly dark in colour it has an extraordinary degree of density and amazing layers of fruit and spice. Textured and long, with oodles of class. Drink 2020–2032



DOMAINE MEO-CAMUZET

VOSNE ROMANÉE

Domaine Méo-Camuzet is one of the greatest names in Vosne Romanée. When Jean-Nicolas Méo arrived in 1989 he had very big shoes to fill following almost 40 years of vineyard management at the domaine by the preeminent *vigneron* Henri Mayer under a share-cropping agreement with the Méo family. In the past fifteen years he has certainly lived up to the challenge. Following meticulous winemaking processes he creates wonderfully crafted wines with fine levels of concentration.

Domaine Méo-Camuzet is currently enlarging its line of 'vins de négoce'. Their wine merchant signature is 'Méo-Camuzet Frères et Soeurs'.

● **BOURGOGNE ROUGE**
£90.00 per 6 Bottles In Bond

Rich dark cinnamon spice and wild forest fruits. Rounded with an open freshness and youthful accessibility. Drink 2017–2021 *Méo-Camuzet Frères et Soeurs*

● **MARSANNAY**
£98.00 per 6 Bottles In Bond

Delicate brick red colour, with hints of red currants and pomegranates on the nose. There is a lovely pure crunchy red fruit mouthfeel and soft Pinot sweetness at the end. Refreshing and easy. Drink 2016 – 2022 *Méo-Camuzet Frères et Soeurs*

● **FIXIN 1ER CRU CLOS DU CHAPÎTRE**
£175.00 per 6 Bottles In Bond

Brilliant purple colour, with lovely bright Morello cherry aromas. A very pure fruit style, perfect for early drinking. Drink 2017–2023 *Méo-Camuzet Frères et Soeurs*

● **GEVREY CHAMBERTIN**
£198.00 per 6 Bottles In Bond

A structured and powerfully flavoured wine, with layers of dark autumnal fruits, and hints of truffle and spice. A mouth-coating, rewarding style focusing on the rich, firm nature for which the appellation of Gevrey Chambertin is so famed. Drink 2017–2026 *Méo-Camuzet Frères et Soeurs*

● **VOSNE ROMANÉE**
£265.00 per 6 Bottles In Bond

Blueberry and damson fruits, the purity of flavours are well balanced with a rounded tannic structure. This is tightly integrated with exceptional length for a village wine. Drink 2018–2025

● **NUITS ST GEORGES 1ER CRU AUX BOUDOTS (LIMITED)**
£445.00 per 6 Bottles In Bond

Masses of black fruits and dark chocolate. A very intense 1er Cru, with a layered concentration of spice and summer pudding. In elegant balance, the fine-grained tannins provide an additional level of complexity on the finish. Drink 2018–2028

 **VOSNE ROMANÉE 1ER CRU LES CHAUMES**
£445.00 per 6 Bottles In Bond

Dense flavours of wild fruits, there are hints of mocha and vanilla pod. This is a fuller style of Vosne more in a Nuits St Georges vein. The masculine touch is balanced with a freshness and bright drive on the finish. Drink 2018–2028

● **NUITS ST GEORGES 1ER CRU MURGERS (VERY LIMITED)**
£465.00 per 6 Bottles In Bond

A superb cuvée, with a multitude of flavours focusing on cinnamon, pepper and Black Forest fruits. Broad and concentrated, but also with plenty of charm. This has real 1er Cru complexity; a wine of class and great potential. Drink 2019–2029

● **CORTON CLOS ROGNET GRAND CRU (VERY LIMITED)**
£725.00 per 6 Bottles In Bond

A fine example from the hill of Corton, this balances a brooding power with a feeling of generosity. Full of dark plums, hints of liquorice and a delicious feeling of ripeness and sweetness on the finish. Very good indeed. Drink 2019–2029

● **CLOS DE VOUGEOT GRAND CRU (LIMITED)**
£745.00 per 6 Bottles In Bond

Layers of autumnal fruit flavours, damsons, blueberries and sloes. This Clos de Vougeot has real charm and beautifully sweet volume, with a touch of opulence and a fine weighted finish. Top class. Drink 2019–2029



● **VOSNE ROMANÉE 1ER CRU AUX BRÛLÉES
(VERY LIMITED)**

£198.00 per Single Bottle In Bond

This lovely wine highlights the brilliance of this steep-sloped vineyard, which always achieves excellent ripeness. Lots of loganberry flavours, deliciously intense and full, this has amazing concentration without being excessive. Very complex, it will give huge pleasure. Drink 2019–2029

● **VOSNE ROMANÉE 1ER CRU CROS PARANTOUX
(VERY LIMITED)**

£325.00 per Single Bottle In Bond

This iconic vineyard achieved extraordinary celebrity under Henri Mayer's management and this superb 2014 from Méo-Camuzet is worthy of his memory. A wine of total balance and harmony, so beautifully complete with charm, purity and a lovely delicate touch of sweetness. The initial red fruit flavours blossom into darker loganberries. This is a stunner. Drink 2019–2030

● **RICHEBOURG GRAND CRU (VERY LIMITED)**

£490.00 per Single Bottle In Bond

Deeply coloured. A very broad and concentrated wine, with wonderful layers of black cherries, mocha and roasted coffee beans. Succulent, full and very long. A wine which explodes in the mouth, but never loses its sensuality on the extraordinarily long finish. Drink 2019–2030

DOMAINE DE L'ARLOT

PREMEAUX PRISSEY

2014 was Jacques Devauges's last year as winemaker and Géraldine Godot's first. The pair worked together at harvest time, with Géraldine assuming control over the élevage prior to bottling. Géraldine can hardly suppress her excitement at her new position and the 2014s encapsulate her energy and the dynamic attitudes she has brought to this great domaine. She likes to balance the traditional practice chez Arlot of some whole bunch vinification with the purity derived from a proportion of de-stemmed fruit. The future looks very bright for this, one of the great flagship estates of Nuits St Georges.

● **CÔTES DE NUITS VILLAGE BLANC AU LEUREY**
£175.00 per 12 Bottles In Bond

Light Granny Smith green tinge, this has pure peach aromas, lots of charm and lively freshness. Elegant and refined Chardonnay fruit. Drink 2016–2020

● **NUITS ST GEORGES BLANC LA GERBOTTE**
£240.00 per 12 Bottles In Bond

From the younger vines of Clos de l'Arlot Blanc, planted between 1998 and 2000, this is a wine which punches well above its classification. Beautifully floral and perfumed, with flavours of mangos, limes and white peaches. So much charm and a long elegant defined finish. Drink 2017–2021

 **NUITS ST GEORGES BLANC 1ER CRU CLOS DE L'ARLOT**
£495.00 per 12 Bottles In Bond

From the Chardonnay vines planted on the steepest slopes of the Clos de l'Arlot this competes with the finest whites from the Côte d'Or. Gentle lemon yellow in colour, with hints of almonds and nectarines on the nose. Whilst slightly closed in the palate there is a huge amount of texture. It will require a little ageing but will be sensational. Drink 2018–2024

● **CÔTES DE NUITS VILLAGES CLOS DU CHAPEAU**
£190.00 per 12 Bottles In Bond

A charming example of pure Pinot fruit from this 1.6ha vineyard in Comblanchien. Accessible, bright and pure, there is a lovely harmony of gentle cherry fruits, appealing linear direction and a delicately fresh finish. A beautiful early-drinking style. Drink 2017–2023

● **NUITS ST GEORGES LE PETIT ARLOT**
£255.00 per 12 Bottles In Bond

The youngest vines on the top of the Clos de l'Arlot are now really beginning to show their provenance at 17 years old. Brilliant purple colour, a wine full of fresh red cherry fruits, with a tremendously pure graceful palate, supported by tightly integrated tannins. Understated, but very classy. Drink 2017–2024

● **NUITS ST GEORGES 1ER CRU LES PETITS PLETS**
£298.00 per 12 Bottles In Bond

Planted between 1987 and 1989, the domaine has always chosen to keep these vines separate from their older Clos des Forêts fruit. In fact, this is the final vintage of this cuvée, as rightly from 2015 onwards this will all go into the grand vin. This has huge character, with its dense wild forest fruit flavours. It is tremendously intense with broadly structured shoulders, and a beautifully sweet finish. This was tasted after the Suchots and was certainly not a step down. Drink 2018–2027

 **NUITS ST GEORGES 1ER CRU CLOS DES FORÊTS ST GEORGES**
£495.00 per 12 Bottles In Bond

From a single 7ha plot within the famed 1er Cru Les St Georges. This always produces a robust and substantial Nuits St Georges. Focusing on red fruits, this has a powerful intensity creating a very masculine touch, but the abundant *matière* and fruit completely envelop the tannins. Superb concentration, this is a wine for laying down. Drink 2019–2030

● **NUITS ST GEORGES 1ER CRU CLOS DE L'ARLOT**
£510.00 per 12 Bottles In Bond

This 2ha monopole is famed for making wines of extraordinary finesse and balance and this lovely 2014 is exemplary. Deliciously pure with crushed raspberry flavours, very textured without being excessively powerful and with a lovely line of red fruits on the finish. Very fine. Drink 2019–2029

● **VOSNE ROMANÉE 1ER CRU LES SUCHOTS (LIMITED)**
£365.00 per 6 Bottles In Bond

Striking Morello cherry nose, this bold and powerfully structured wine is full and concentrated. The outstanding intensity closes the wine down a little on the finish, but there is no shortage of potential. Drink 2019–2029

● **ROMANÉE ST VIVANT GRAND CRU (LIMITED)**
£625.00 per 3 Bottles In Bond

A favourite of mine amongst the Grands Crus, this is a beauty. Full of raspberry and damson fruits. This is such a graceful wine, effortlessly harmonious and amazingly balanced, with subtle velvety tannins. So understated and totally at ease, this has the hallmarks of a great wine in the making. Drink 2019–2031

CÔTE DE BEAUNE



DOMAINE SIMON BIZE SAVIGNY LÈS BEAUNE

Patrick Bize's widow Chisa and sister Murielle Grivot-Bize, along with Patrick's longstanding winemaking team, continue the high standards that he set.

I love the wines of Savigny-lès-Beaune. Whilst it isn't always the first port of call when thinking of great Red Burgundy, it has the potential to make some of the most characterful wines in the Côte d'Or. There is typically the lightest touch of rusticity and wild gamey fruit characters, and they have huge personality. For me there is no better interpretation of this appellation than this outstanding 16ha domaine.

● **SAVIGNY LÈS BEAUNE AUX GRANDS LIARDS**
£240.00 per 12 Bottles In Bond

A top village cuvée from a parcel below 1er Cru Les Lavières. Sweet damson and sloe berry aromas. This is all about blueberry fruits, an attractive open texture and a subtle tannic backbone. Very fine. Drink 2017–2025

● **SAVIGNY LÈS BEAUNE 1ER CRU LES TALMETTES**
£295.00 per 12 Bottles In Bond

One of the higher 1ers Crus in Savigny, producing a wine which balances ripeness of fruit with a natural sturdiness. This is an intense and structured wine, with delicious wild strawberry whole bunch fruit flavours. Sweet, full and long. Drink 2018–2027

 **SAVIGNY LÈS BEAUNE 1ER CRU FOURNAUX**
£295.00 per 12 Bottles In Bond

Always one of the most accessible early-drinking wines from the Bize stable. Packed with red and black cherry fruit flavours, soft harmonious mouthfeel, with gentle tannins and a nice balancing freshness, supporting the natural sweetness of fruit. Drink 2018–2027

● **SAVIGNY LÈS BEAUNE 1ER CRU LES VERGELESSES**
£320.00 per 12 Bottles In Bond

An outstanding vineyard facing south-east producing a wine with a delicious generosity of sweet black fruits and caramelised toffee. Broad, with a very giving volume and texture, this is long and sweet and will give huge pleasure from a relatively early age. Drink 2018–2028

DOMAINE CHANDON DE BRIAILLES

SAVIGNY LÈS BEAUNE

Claude de Nicolay and her brother François represent the new generation at one of the region's most historic estates. It is certainly the prettiest with its delightful château situated in the middle of its Le Nôtre-designed gardens. Claude describes their philosophy as seeking the absolute expression of finesse. Their 2014s are a delightful example, naturally concentrated without any excess. They have extraordinary harmony, balance and refinement. A really beautiful range this year.

● **SAVIGNY LÈS BEAUNE 1ER CRU LES FOURNAUX**
£225.00 per 12 Bottles In Bond

A beautifully pure wine, with vibrant raspberry fruit flavours and a gentle tannic structure. This is a lovely rewarding style. Drink 2018–2027

● **SAVIGNY LÈS BEAUNE 1ER CRU LES LAVIÈRES**
£290.00 per 12 Bottles In Bond

This wine could not be made in 2013 because of the devastating hail in the vineyard, so it is lovely to come back to it in 2014. Bright red fruit flavours, with a slightly wild autumnal touch. A very rounded wine, with great poise. Distinctive, full and giving on the finish. Lovely. Drink 2018–2027

 **PERNAND VERGELESSES 1ER CRU ILE DE VERGELESSES**
£345.00 per 12 Bottles In Bond

A glorious wine from Pernand's finest 1er Cru site. Delicious spiced liquorice and wild strawberry aromas, this balances a juicy unctuous mouthfeel with great drive and energy. A beautifully lively wine; long, full and classy. Drink 2018–2028

● **CORTON LES MARÉCHAUDES GRAND CRU**
£298.00 per 6 Bottles In Bond

Although a little closed at the time of tasting, one could feel the balance and charm so typical of this great vineyard. There is a gentle sweetness of fruit supported by subtle freshness and this will certainly develop to be graceful and give lots of pleasure. Drink 2018–2029

● **CORTON BRESSANDES GRAND CRU**
£340.00 per 6 Bottles In Bond

Always one of the easiest Grands Crus to taste, this just jumps out of the glass. A wonderfully generous style. This has delicious summer pudding flavours, with hints of treacle toffee. It is broad with rounded ripe tannins and a good drive of acidity at the end. Very good indeed. Drink 2018–2028

● **CORTON CLOS DU ROI GRAND CRU (VERY LIMITED)**
£398.00 per 6 Bottles In Bond

This highly respected Grand Cru has it all: cinnamon spice, lots of wild dark fruit flavours, mouth-coating generosity, and driving concentration. Incredibly intense and very, very long. Drink 2018–2029



DOMAINE TOLLLOT-BEAUT

CHOREY LÈS BEAUNE

Tollot-Beaut is certainly one of Burgundy's most consistent domaines. It was a member of the original group of estates that, in the 1930s, started to bottle their own wines, and today is run by a clan of Tollot cousins, each with their own responsibility. We consider ourselves particularly lucky to be looked after by Nathalie Tollot who always gives a wonderfully insightful view of a vintage. This domaine offers a very complete selection of the finest reds from the northern sector of the Côte de Beaune.

● **CHOREY LÈS BEAUNE LA PIÈCE DE CHAPÎTRE**
£90.00 per 6 Bottles In Bond

Light red cherry colour, this is all about red fruit and accessibility. A very easy-drinking style focusing on the charm and delicacy of Pinot Noir. Drink 2017–2023

● **SAVIGNY LÈS BEAUNE 1ER CRU LES LAVIÈRES**
£135.00 per 6 Bottles In Bond

Fresh crushed raspberry fruits. An attractive and very rounded wine with softly layered tannic structure and a nice bite of freshness on the finish. Drink 2017–2026

● **ALOXE CORTON 1ER CRU LES VERCOTS**
£170.00 per 6 Bottles In Bond

Aloxe Corton is often overlooked, but there are some excellent vineyards as this fine Vercots shows. From relatively young vines, this is an open and charming style, with a strong sensation of loganberries and sloes. Precise and intense, the chiselled tannins provide an edge on the finish. Drink 2018–2027

● **BEAUNE 1ER CRU LES GRÈVES (LIMITED)**
£190.00 per 6 Bottles In Bond

Pronounced chocolate and black liquorice notes. This is a bold style, balancing breadth of fruit with structure and weight. A wine which will really blossom in bottle. Drink 2018–2027

 **BEAUNE 1ER CRU CLOS DU ROI**
£190.00 per 6 Bottles In Bond

From a parcel to the north of the town of Beaune in the direction of Savigny, this is a perfumed wine full of floral fruits. Elegant and subtle, with refined complexity. Drink 2018–2028

● **CORTON BRESSANDES GRAND CRU (LIMITED)**
£290.00 per 6 Bottles In Bond

A rich and fleshy Bressandes, full of wild black fruits, and hints of cinnamon and spice. Delicious volume, and wonderfully flamboyant. This is all about pleasure. Drink 2018–2029



MAISON ROCHE DE BELLENE

BEAUNE

Taken from the Roman name for the town of Beaune, Nicolas Potel's négociant business shows the best of an old fashioned éleveur's skills. As one of the region's establishment, having grown up at Domaine de la Pousse d'Or, Nicolas's connections are second to none, giving him the opportunity to source some of the finest parcels from the best growers in the Côte d'Or. He makes wines with extraordinary balance and charm. Appreciating the pleasures of drinking Pinot Noir when young, he also ensures that his top cuvées have the structure to age for the long term.

 **VOSNE ROMANÉE VIEILLES VIGNES**
£298.00 per 12 Bottles In Bond

Brilliant purple colour, with lots of cherries and damsons. A very complete and compact wine, with crisp fruit flavours, tight tannins and a fresh line of acidity lifting the palate at the end. Drink 2017–2026

● **CORTON GRAND CRU**
£195.00 per 6 Bottles In Bond

Situated on the higher slopes of the hill of Corton, this represents outstanding value for a Grand Cru. Bright shining purple colour, with youthful freshly picked summer fruit aromas. The tannins are present and provide some added density and weight to what is a very complete example of this Grand Cru. Drink 2018–2029

● **NUITS ST GEORGES 1ER CRU AUX BOUDOTS**
£398.00 per 12 Bottles In Bond

Dense purple colour, with abundant sloe and blueberry flavours. This possesses charm, volume, mouth-coating tannins, fine depth and a deliciously moreish finish. A wine with lots of ageing potential. Drink 2018–2028

 **CORTON LES ROGNETS GRAND CRU**
£210.00 per 6 Bottles In Bond

This large Grand Cru on the hill of Corton is noted for its deep red clay soils, producing very full and rich red wines. Hints of chocolate and ground coffee on the nose, with a lovely densely spiced dark fruit palate. This is a mouth-coating and full style, with delicious sweetness on the finish. A real crowd pleaser. Drink 2018–2030

● **CHAMBOLLE MUSIGNY 1ER CRU LES SENTIERS**
£225.00 per 6 Bottles In Bond

Deep opaque colour, full of autumnal berry fruits and floral aromas. This is a very balanced wine with a subtle tannic structure. The finish is one of pure fruits and gentle sweetness. Drink 2018–2027

● **GEVREY CHAMBERTIN 1ER CRU LAVAUX ST JACQUES**
£450.00 per 12 Bottles In Bond

Pronounced wild summer fruit flavours, this is full of concentrated black spice. A wine of excellent richness and ripeness. Very well balanced with vibrant freshness, this is long and fine. Drink 2018–2028

● **VOSNE ROMANÉE 1ER CRU LES BEAUX MONTS**
£320.00 per 6 Bottles In Bond

Brilliant lively purple colour, this is a very classical Vosne style, with a clarity of red cherry fruits. It has a fine balance between a ripeness of fruit and clear-cut tannic structure. Very intense and long on the finish. Drink 2018–2027

● **VOSNE ROMANÉE 1ER CRU LES SUCHOTS**
£350.00 per 6 Bottles In Bond

A powerfully structured wine, weighted towards black spiced fruits rather than red fruits. This has an intense firmness, masses of weight and oozes power at the end. Drink 2018–2027

● **ECHÉZEAUX GRAND CRU**
£525.00 per 6 Bottles In Bond

A beautifully feminine style, with stunningly perfumed aromas of violets and blackberries. A really bright mouthfeel, with layers of purity. An absolute standout wine; refined, elegant and just pleading to be drunk. A great glass. Drink 2019–2029

● **CLOS DE LA ROCHE GRAND CRU**
£545.00 per 6 Bottles In Bond

A bolder more structured and manly style than the Clos St Denis. A wine with real presence and it wants you to know it... Full of rich black fruits, this has volume, depth and power. Certainly a wine for ageing. Drink 2019–2030

 **GRANDS ECHÉZEAUX GRAND CRU**
£795.00 per 6 Bottles In Bond

More reserved and a heavier-structured style, this is the big brother to the more feminine Echézeaux. Lots of dark chocolate and gamey black fruits. Full and intense it finishes with huge levels of concentration. Drink 2019–2030

● **CHAMBERTIN GRAND CRU**
£895.00 per 6 Bottles In Bond

Big, powerful and generous, everything Chambertin should be. The naturally sweet loganberry fruit is enhanced by a fine freshness which carries the flavours through the structured layers. Generous and full, quite simply very delicious. Drink 2019–2032



BENJAMIN LEROUX

BEAUNE

Following fifteen years as winemaker at Comte Armand, Benjamin Leroux is now amongst an elite band of specialist micro-négociants setting up in the Côte d'Or. Based in Beaune, Benjamin uses his network of contacts to source only the very best fruit and, where he has contracts, likes to advise on vineyard practices to make sure that the raw material is of the highest quality. He makes wines from a broad and diverse selection of appellations, but all show a true connection to their origins which are very well reflected in this later-ripening vintage.



VOUGEOT CLOS DU VILLAGE

£155.00 per 6 Bottles In Bond

Sitting to the north of the Clos de Vougeot, this small clos makes a wine of complexity and intrigue. Masses of mocha, plum and autumnal fruits, with a central tannic core. Whilst not as powerful as its Grand Cru neighbour it still shows the high class of its terroir. Drink 2018–2026

● GEVREY CHAMBERTIN AUX ETELOIS

£190.00 per 6 Bottles In Bond

Not a bad location for a village wine, next door to Griotte and Charmes Chambertin! A very lovely wine, with lots of raspberry and floral aromas. A textured style, with a volume which fills the mouth. Not powerful, but extremely giving, with a charming finish. Drink 2018–2025

● VOLNAY 1ER CRU LES MITANS

£210.00 per 6 Bottles In Bond

From three separate plots within Les Mitans (which is on the Pommard side of the appellation) this nevertheless has a real Volnay touch. Full of raspberries and freshly picked strawberries, this is a sweet easy style with fresh fruit flavours. The supple tannic structure gives a directness and immediate appeal. Drink 2018–2027

● CHAMBOLLE MUSIGNY

£210.00 per 6 Bottles In Bond

These vines lie right next door to Bonnes Mares, and as a result this wine has a certain similarity, focusing more on dark fruits than typically Chambolle cherry fruits. This has richness and real star quality. Lovely sweet ripe fruit and a rounded full finish. Drink 2018–2027

● CLOS ST DENIS GRAND CRU (LIMITED)

£345.00 per 3 Bottles In Bond

Classy, poised and graceful, are three words which encapsulate this wine. Beautifully vibrant currant fruits, the tannins are fully developed, yet not overpowering. It has a crystalline fruit purity, with a bright freshness. Perfectly balanced and very long. Drink 2019–2029



DOMAINE DE COURCEL

POMMARD

Wine director Yves Confuron is an ardent proponent of late harvesting and picking fully mature ripe fruit. There is always a degree of risk to such a practice as the likelihood of autumnal rain increases as time goes on. In 2014 his approach has been fully justified: the later ripening season following the relatively cool summer perfectly played into the hands of the late pickers. In addition he likes to bottle later than many growers so his wines receive a minimum of 18 months *élevage* in 1-5 year old casks. The result is always powerfully structured wines, showing off the very masculine nature for which Pommard is renowned.

● **POMMARD 1ER CRU LES FREMIERS**
£250.00 per 6 Bottles In Bond

Deep purple colour, with masses of spice and bramble aromas, this is all about wild fruits and gamey flavours. This has a huge bold personality with great layers of concentration and really good long finish. A high class Pommard. Drink 2018–2028

 **POMMARD 1ER CRU GRAND CLOS DES EPENOTS**
£298.00 per 6 Bottles In Bond

Black fruits and cinnamon, with a touch of steely minerality. This has a very good broad volume of fruit, and the tight tannic intensity in the mid-palate gives way to a fine line of sweetness on the finish. A wine with real pedigree. Drink 2019–2029

● **POMMARD 1ER CRU RUGIENS**
£450.00 per 6 Bottles In Bond

A show-stopping and powerful wine, this has layers of intensity and great drive. Flavours of mocha, coffee bean, tobacco and currants. This is a very long and driven style with masculine shoulders. A wine for the longer term. Drink 2019–2029

DOMAINE COMTE ARMAND

POMMARD

2014 is winemaker Paul Zinetti's first solo vintage at Comte Armand, but having worked with the previous winemaker Ben Leroux since 2010, he is fully conversant with the vineyards and winemaking at the estate. Following Rudolph Steiner's philosophy of Biodynamic practices, the Comte Armand wines have an extraordinary degree of integrity. The land is worked by horses, and harvesting follows the lunar calendar. Whilst ungenerous critics might be cynical, the benefits to the soil and character of the wines are surely proof that there is much more to these practices than just fashion!

● **AUXEY DURESSES 1ER CRU**
£240.00 per 12 Bottles In Bond

A very attractive easy Pinot style, with crystalline red fruit flavours and appealing tannins. Early drinking and very pleasurable. Drink 2017–2021

● **VOLNAY**
£145.00 per 6 Bottles In Bond

A very small production this year, as they lost 60% of the fruit due to the vagaries of the weather. What was produced is quite delicious, with lovely freshly picked strawberry flavours. The silky tannins provide a velvety texture making for a long ample finish. Drink 2017–2023

● **VOLNAY 1ER CRU LES FREMIETS (LIMITED)**
£250.00 per 6 Bottles In Bond

This early ripening vineyard was favoured in 2014, creating a wine with characteristic red cherry flavours and a touch of smokiness. Very precise with a long fresh balanced finish. Drink 2018–2026

● **POMMARD 1ER CRU CLOS DES EPÉNEAUX (VERY LIMITED)**
£435.00 per 6 Bottles In Bond

An absolute stunner, this wine has 10% whole bunch fruit. The deeply layered wild strawberry and summer fruit flavours, integrated tannins and subtle tones of mocha and spice show why for many this is equal to a Grand Cru location. Extraordinary intensity, it has the Pommard power and yet is also refined and hugely polished. A wine of very high class indeed. Drink 2019–2029

DOMAINE JEAN-MARC BOILLOT

POMMARD

Jean-Marc and his children, Lydie and Benjamin, make some of the most appealing and attractive white wines from the village of Puligny Montrachet. Their winemaking philosophy is wonderfully uncomplicated. Following a whole bunch pressing and cold settling, fermentation takes place in cask with on average just 25% new oak and very gentle lees stirring. The net result is very harmonious wines, with a hint of flamboyance. They have an early-drinking charm, twinned with considerable complexity and style.

G PULIGNY MONTRACHET
£325.00 per 12 Bottles In Bond

A delicious example of a Puligny Montrachet, balancing very appealing bright lemon and clementine fruits, with a hint of honeyed grace. Refined and vibrant with lovely purity. Drink 2016–2021

● PULIGNY MONTRACHET 1ER CRU LA GARENNE
£270.00 per 6 Bottles In Bond

Puligny Garenne tends to have a bolder fruit structure and often comes through earlier in its ageing process than some of its other 1er Cru neighbours. An appealing, flattering wine, with hints of nuts and subtle creamy brioche characteristics. Drink 2017–2022

● PULIGNY MONTRACHET 1ER CRU LES REFERTS
£275.00 per 6 Bottles In Bond

This vineyard, neighbouring Meursault, is a favourite amongst many growers for its robustness and structure. A wine with lovely buttery richness on the nose, followed by a noticeable density and structure on the palate. The excellent intensity is supported by a fine freshness on the finish. Drink 2017–2022

● PULIGNY MONTRACHET 1ER CRU CHAMP CANET
£275.00 per 6 Bottles In Bond

A very appealing 1er Cru, Champ Canet is always a beautifully approachable wine, with its balance between a gentle honeyed mouthfeel and charming melon fruit flavours. With plenty of weight and beautifully lively, this is top class. Drink 2017–2022

G PULIGNY MONTRACHET 1ER CRU LES COMBETTES
£370.00 per 6 Bottles In Bond

A superb 1er Cru in the mid slopes of the hillside. It always has a deliciously generous mouthfeel, whilst never losing the vibrant, mineral, citrus touch that the very best Pulignys possess. This is a great example in 2014. Drink 2017–2023

● BÂTARD MONTRACHET GRAND CRU (VERY LIMITED)
£398.00 per 3 Bottles In Bond

The freshness of fruit, which is such a strong characteristic of the 2014 vintage, really aids the more masculine and powerful appellations, such as Bâtard Montrachet. This is a firmly intense style, with masses of nuts and some smoky undertones, but finishes in a lively and open manner. Hugely complex. Drink 2018–2025



DOMAINE JOSEPH VOILLOT

VOLNAY

Joseph Voillot's son-in-law Jean-Pierre Charlot runs this fine 10ha domaine with extraordinary passion and enthusiasm. As a former lecturer at the Lycée Viticole de Beaune, he is probably responsible for training all the young turks in the Côte d'Or. His love for the wines of Burgundy is unrivalled and nobody is more articulate in describing the nuanced differences between each site. As a great gourmet he particularly makes his wines for drinking with food.

Whilst 2014 was not a huge crop in Volnay, due to localised hailstorms, it is a welcome return to a certain sense of normality after three drastically reduced harvests. His wines are a true benchmark for Volnay and Pommard.



VOLNAY VIEILLES VIGNES

£225.00 per 12 Bottles In Bond

Bright shining purple colour, with masses of sweet loganberry fruit aromas. This is a full and fleshy style, with balancing freshness. Drink 2017–2026



POMMARD VIEILLES VIGNES

£240.00 per 12 Bottles In Bond

Vibrant redcurrant and red cherry flavours, the firmly knit tannins enhance the fruit weight on the finish. Drink 2018–2026



VOLNAY 1ER CRU CHAMPANS

£395.00 per 12 Bottles In Bond

This centrally positioned 1er Cru is, for many of the Volnaysien, the most classical example of the appellation, always balancing a roundness and charm with an in-built structure. Jean-Pierre Charlot has made a fine Champans in 2014. Stunning brambly flavours and an excellent volume are followed by a fine tannic backbone which gives weight and persistence. Classy wine. Drink 2018–2028



VOLNAY 1ER CRU FREMIETS

£395.00 per 12 Bottles In Bond

Normally one of Volnay's more masculine 1ers Crus but, when tasted in the autumn, this wine was wonderfully fine, with a huge amount of charm and generosity. This was one of the sites not affected by hail in 2014 and the lovely condition of the fruit made for an effortlessly balanced wine. Drink 2018–2028



VOLNAY 1ER CRU CAILLERETS

£395.00 per 12 Bottles In Bond

This shallow-soiled vineyard produces a wine of purity and minerality. Brilliant ruby colour, delicious summer pudding flavours, this bright lively wine shows energy and drive. Very good indeed. Drink 2018–2028



POMMARD 1ER CRU RUGIENS

£525.00 per 12 Bottles In Bond

Only one cask of this wine was made in 2014 following the devastating hails storm which wiped out such a large swathe of the vineyard. A very intense wine, full of liquorice and dark spices. This is tightly integrated and finishes very long. Drink 2018–2029

DOMAINE JEAN-PHILIPPE FICHET

MEURSAULT

There has been much talk recently of the fashion amongst the growers in Meursault to pick increasingly early. This preserves a zest of acidity, but means fruit is sometimes picked ahead of full maturity. Whilst not overtly critical of this approach, saying that each grower must make wines to his own taste, Jean-Philippe likes to achieve full maturity, particularly in cooler years such as 2014 where there is already excellent acidity. He says the weight of fruit this year supports and almost 'eats up' the acidity in the wine. A superb selection with strong ageing potential.

● BOURGOGNE BLANC VIEILLES VIGNES

£150.00 per 12 Bottles In Bond

These brilliantly positioned vines sit just below Meursault 1er Cru Charmes, so this is a wine that punches well above its classification. Striking nutty aromas with hints of tropical melon fruit. A wine with lovely clarity and appealing weight giving it a mini-Meursault touch of class. Drink 2016–2020

● MEURSAULT

£290.00 per 12 Bottles In Bond

£300.00 per 6 Magnums In Bond

£155.00 per 12 Halves In Bond

Soft aromas of apricots and white fruits, this is an appealing and approachable style. The effect of hail reduced the yield, but this reduction has contributed towards a sense of weight and texture. A good forward drinking Meursault. Drink 2017–2020



MEURSAULT MEIX SOUS LE CHÂTEAU

£298.00 per 12 Bottles In Bond

One of the closest vineyards to the village of Meursault, Jean-Philippe describes this as an easy and warm vineyard to manage. This is beautifully expressed in this wine with characteristics of clementines and nectarines. The lovely natural density is lifted by a subtle freshness on the finish. A great example of true Meursault style. Drink 2017–2022



MEURSAULT LES GRUYACHES

£380.00 per 12 Bottles In Bond

Bright golden yellow colour, this is a wine full of opulence and generosity. To quote Jean-Philippe, "*the matière eats up the acidity.*" This was a particularly successful vineyard in 2014 and the wine has huge potential. Drink 2017–2022



MEURSAULT LES CHEVALIÈRES

£398.00 per 12 Bottles In Bond

This very well respected vineyard on the higher slopes of Meursault has produced a wine with appealing creamy aromas and hints of pears and peaches. There is real volume and substance and a fine zest of freshness so typical of vineyards with a little elevation. Drink 2017–2022



MEURSAULT LE TESSON

£430.00 per 12 Bottles In Bond

In most growers' eyes, Tesson is of 1er Cru quality with its steep easterly facing slopes overlooking the village. This is a gorgeous example, harmonious and broad, with seductive buttery flavours and a finely layered, textured, nutty finish. Drink 2017–2022



PATRICK JAVILLIER

MEURSAULT

The talk this year at all the white domaines in the Côte de Beaune has been of the great ageing potential of this superb vintage. So it was incredibly opportune when tasting at Patrick Javillier's this summer that he had opened a vertical of Meursault Cuvée Tête de Murger from 2013 back to 1994 (2008 and older in magnums) for the journalist Sarah Marsh. He kindly asked me to join in the tasting. What I found amazing was that none of the wines were suffering from oxidation, and their glorious layers of complexity were particularly stunning in the 2002 and 2000. In Patrick's view 2014 certainly warrants a little bit of bottle age; it has the potential to be truly great in years to come.

● **BOURGOGNE BLANC CUVÉE OLIGOCÈNE**
£160.00 per 12 Bottles In Bond

Located at the Puligny end of the appellation on limestone soil, it certainly does have a mineral Puligny elegance to it. This trait is beautifully expressed in later-ripening vintages such as 2014. Honeyed, fresh and very pure. Delicious. Drink 2016–2020

● **MEURSAULT CLOS DU CROMIN**
£290.00 per 12 Bottles In Bond

The aged vines of the Clos du Cromin vineyard make this one of the most consistent village Meursaults in the appellation. Lemon yellow in colour, it has a delicious volume of fruit, finely balanced without being excessively weighty. A very easy style showing Chardonnay and Meursault at their best. Drink 2017–2021



MEURSAULT LES TILLETS (LIMITED)
£290.00 per 12 Bottles In Bond

A really lovely cuvée from the higher slopes, showing an initial buttery, creamy ripeness of fruit, which is then followed by a fine racy citrus freshness. A wine that has the potential to age very well, with great life and zest at the end. Drink 2017–2022

● **MEURSAULT LES CLOUSOTS (VERY LIMITED)**
£350.00 per 12 Bottles In Bond

A blend of two small *lieu dit* parcels, Les Clous and Crotots, this is a very classy wine in 2014. Full of rich Jersey cream aromas, in the palate it has life and great texture. Open, generous ripe flavours, with many layers of white fruit, finishing fresh with lots of persistence. High class. Drink 2017–2023

● **MEURSAULT CUVÉE TÊTE DE MURGER (VERY LIMITED)**
£480.00 per 12 Bottles In Bond

Striking bright golden colour, this is a wine full of honeyed, concentrated ripe tropical fruit flavours. It has a natural level of concentration and intensity. An extremely moreish style. Drink 2017–2023



CORTON CHARLEMAGNE (LIMITED)
£395.00 per 6 Bottles In Bond

Patrick decided to bottle his 2014 a little earlier than normal, to capture the abundance of fruit that this wine possesses in 2014. Hints of sherbet lemon give way to a delicious creamy, toffeeed sensation. A very balanced style; the flavours last in the mouth for a very long time indeed. Lovely. Drink 2017–2025

ETIENNE SAUZET

PULIGNY MONTRACHET

Gerard Boudot likes to claim, in his humble way, that he has now retired and his daughter Emilie and son-in-law Benoit Riffault (from the Sancerre winemaking family) make the wines today. But with 40 vintages under his belt, his wealth of knowledge is most definitely something they both draw on. Gerard is extremely excited by their wines this year, likening them to the outstanding 2002 white vintage, and says it is certainly the Côte de Beaune's finest vintage in recent years.

● **PULIGNY MONTRACHET**
£340.00 per 12 Bottles In Bond

Subtle honey and fresh lime aromas. In the palate acacia honey is deliciously present, with hints of clementines. A wine of real charm, refined and yet flavoursome, and the beautifully subtle acidity on the finish provides a touch of class. A seriously good village Puligny. Drink 2016–2020

● **CHASSAGNE MONTRACHET LES ENCÉGNIÈRES**
£365.00 per 12 Bottles In Bond

Les Encégnières is a very highly regarded *lieu dit*, sitting just below Bâtard Montrachet and neighbouring Puligny. A wine full of plump nutty characters, good levels of intensity and a fine linear mineral touch providing complexity on the finish. Drink 2017–2020

 **PULIGNY MONTRACHET 1ER CRU
LA GARENNE (LIMITED)**
£530.00 per 12 Bottles In Bond

Sitting just beside the woods at the top of the hill of Puligny, Garenne is a slightly cooler and later-ripening site allowing it to produce a very textured wine such as this 2014. With citrus and mango fruits and a twist of hazelnut, it has superb vibrancy. Drink 2017–2022

● **PULIGNY MONTRACHET 1ER CRU
CHAMP GAIN (LIMITED)**
£530.00 per 12 Bottles In Bond

Champ Gain is a warm and protected vineyard in Gerard Boudot's view, contributing to the plumper nature of this deliciously appealing 1er Cru. Light lemon yellow colour, this is a very easy style, with lots of charm, subtle tropical fruit flavours and generous at the end. Drink 2017–2020

● **PULIGNY MONTRACHET 1ER CRU LES REFERTS (LIMITED)**
£598.00 per 12 Bottles In Bond

The compact clay based soil of Referts contributes to the weight and tightly knit fruit profile of this superb wine. A structured wine that balances firm white fruit flavours with real life and drive. It possesses great length and will develop superbly in bottle. Drink 2017–2022

● **PULIGNY MONTRACHET 1ER CRU LES PERRIÈRES
(VERY LIMITED)**
£598.00 per 12 Bottles In Bond

Whilst a neighbour to Referts, there is considerably less top soil here, so Perrières has a much stronger citrus mineral bite to it. This is a real cracker: lime green in colour, it starts with honey and peaches and a lovely harmonious mouthfeel, and then finishes with its ever-characteristic minerality. An exquisite wine. Drink 2017–2024

● **PULIGNY MONTRACHET 1ER CRU LES COMBETTES
(VERY LIMITED)**
£450.00 per 6 Bottles In Bond

At the domaine such is the standing of the Combettes, it is always the last 1er Cru tasted before the Grands Crus. Full rich Jersey cream aromas with hints of melons. This wine has a wonderful volume of fruit, superbly integrated with crisp freshness and naturally weighted intensity. These aged vines have really hit the jackpot this year. Drink 2017–2024

● **BÂTARD MONTRACHET GRAND CRU (VERY LIMITED)**
£1,150.00 per 6 Bottles In Bond

Brilliant lemon yellow colour. This is a sensational Grand Cru in 2014, with its soft creamy, hazelnut flavours. With an initial velvety texture, this wine opens out into restrained power, with huge breadth and firm drive on the finish. Top class. Drink 2019–2028

● **CHEVALIER MONTRACHET GRAND CRU (VERY LIMITED)**
£1,575.00 per 6 Bottles In Bond

A beautifully poised Grand Cru, with refined white peach and rose petal aromas. In the palate it balances elegance and grace with subtle levels of power. Deliciously full and vibrant on the finish. Lovely. Drink 2018–2027

DOMAINE MICHEL COLIN-DELEGER

CHASSAGNE MONTRACHET

Michel Colin has the air of a very content man. Having passed on the bulk of his vineyards to his two sons, both themselves highly successful winemakers, he now has time to enjoy his two favourite past times: *la chasse* and tending small parcels of vines in these three great appellations. Not only that, he has also made sensational 2014s, balancing the traditional weight of fruit which he likes in his wines with a great drive and bite of freshness. These are quite simply glorious.



CHASSAGNE MONTRACHET 1ER CRU EN REMILLY (LIMITED)

£490.00 per 12 Bottles In Bond

Arguably one of Chassagne's finest 1ers Crus sitting just above Grand Cru Chevalier Montrachet. Michel's years of experience really show in this stunning cuvée. With bright citrus aromas it is a very polished style, showing a firm intensity of fruit. Weighted and defined with an elegant finish. Drink 2017–2023



PULIGNY MONTRACHET 1ER CRU LES DEMOISELLES

£470.00 per 6 Bottles In Bond

At 0.6 ha Les Demoiselles is a miniscule 1er Cru made up of the last rows of vines within Caillerets before reaching Le Montrachet. These very old vines are a personal favourite of Michel's, and in 2014 it is an exquisite example. A subtle scent of honey and clementines continues in the palate, which finishes on soft hazelnut flavours. Elegant and refined, with a touch of Montrachet weight at the end. Drink 2017–2024



CHEVALIER MONTRACHET GRAND CRU (LIMITED)

£460.00 per 3 Bottles In Bond

A gorgeous wine, brilliant lemon yellow in colour, it has a wonderfully acacia-honeyed nose. In the mouth this is all about harmony and balance, with a silky texture and a natural bite of acidity. A fabulous balance between charm, grace and subtle weight. A Grand Cru wine in every way. Drink 2018–2028



DOMAINE BRUNO COLIN

CHASSAGNE MONTRACHET

Bruno feels that 2014 is very much a terroir-orientated vintage which highlights the strength of the best vineyard locations. The warm late summer sun at the end of August and early September benefitted the vineyards with the best exposure, allowing the fruit to reach optimum maturity. He feels that his wines share many characteristics with the delicious 2010 and 2012 vintages, but with a little more brightness and drive. Increasingly Bruno likes to age his wines in larger barrels of 350 litres to reduce the impact of wood flavours and allow each appellation's individuality to shine.

● **CHASSAGNE MONTRACHET**
£245.00 per 12 Bottles In Bond

The low yields in 2014 create a concentrated village wine with hints of fresh walnuts and Cornish cream. Rounded and full, this is really appealing. Drink 2016–2020

● **CHASSAGNE MONTRACHET 1ER CRU LA MALTROIE**
£375.00 per 12 Bottles In Bond

Maltroie tends to be broad in character and possess a good level of substance. This excellent wine highlights those traits: it is full and deep with flavours of butter, brioche and hazelnuts. Very weighted and long on the finish. Drink 2017–2022

● **CHASSAGNE MONTRACHET 1ER CRU
LES CHENEVOTTES**
£375.00 per 12 Bottles In Bond

A very classic Chassagne. Lemon yellow in colour, the smoky aroma is balanced with a generous Jersey cream character. A fine style, with its subtle opulence balanced by a line of freshness on the finish. Drink 2017–2022

● **CHASSAGNE MONTRACHET 1ER CRU LES VERGERS**
£375.00 per 12 Bottles In Bond

On the northern side of the village, this is a lovely approachable style, with its gentle honeyed fruits and hints of fresh cream and almonds. It has a very silky texture in the mouth, and a light touch of acidity on the finish cleanses the palate. This is a wine of both charm and substance. Drink 2017–2022

● **CHASSAGNE MONTRACHET 1ER CRU
BLANCHOT DESSUS (LIMITED)**
£440.00 per 12 Bottles In Bond

At the foot of Le Montrachet and beside Bâtard Montrachet, this could so easily have been classified as a Grand Cru and in great years it produces a wine of extraordinary quality. A hugely distinguished multi-layered wine. This has broad shoulders with its concentrated and very dense, buttery and nutty fruit flavours. The tremendous intensity is refreshed by a superb line of fresh acidity to give a wine of class and complexity. Drink 2017–2023



DOMAINE PAUL PILLOT
CHASSAGNE MONTRACHET

The great thing about the 2014 vintage, according to Thierry Pillot, is the wines' level of concentration. Along with many other growers he credits this to the Indian summer at the end of August which allowed the long, late ripening of the grapes and reduced yields by as much as 25%. With an impressive range of vineyard locations within the village of Chassagne Montrachet, Domaine Pillot offers as good a representation of the different climats as any. They are always very true and stylish wines.

● **ST AUBIN 1ER CRU LES CHARMOIS**
£240.00 per 12 Bottles In Bond


Always an extraordinarily consistent cuvée in the Pillot stable, as one would expect for a St Aubin 1er Cru abutting Chassagne Montrachet. A fleshy and giving style with hints of freshly buttered croissants and spice. Very appealing and wonderfully approachable. Drink 2016–2022

● **CHASSAGNE MONTRACHET MAZURES**
£298.00 per 12 Bottles In Bond

Sitting just below the 1er Cru vineyard of Les Champs Gains, this is a very well positioned village *lieu dit*. A good balance between tightly integrated creamy Chardonnay and succulent ripe fruit flavours, with a touch of zest on the finish. Drink 2016–2021

● **CHASSAGNE MONTRACHET 1ER CRU
LES CHAMPS GAINS (LIMITED)**
£365.00 per 12 Bottles In Bond

Light lime green in colour, this is a very open and forward wine, with creamy almost marzipan almond flavours. It has softer acidity than some other whites of the vintage, but lots of charm. Drink 2017–2022

 **CHASSAGNE MONTRACHET 1ER CRU CLOS ST JEAN**
£370.00 per 12 Bottles In Bond

Light yellow colour, this is an open and generous wine, with subtle tropical fruit flavours. A wine of great and finesse with deliciously moreish honeyed flavours at the end. An outstanding example of Chassagne Montrachet 1er Cru. Drink 2017–2022

● **CHASSAGNE MONTRACHET 1ER CRU
LA GRANDE MONTAGNE (LIMITED)**
£460.00 per 12 Bottles In Bond

The limestone based soils of this vineyard mean that, as Thierry says, Grande Montagne produces quite a Puligny style. The initial citrus bite is balanced by subtle buttery flavours. A superbly structured wine which will age very well. Drink 2017–2023

● **CHASSAGNE MONTRACHET 1ER CRU LA ROMANÉE
(LIMITED)**
£575.00 per 12 Bottles In Bond

This is one of my favourite vineyards in the Pillot stable. Lovely soft clementine orange aromas, this has a deliciously succulent texture with smoky hazelnut undertones. A fantastically complete wine, these delicious flavours stay in the mouth for a very long time indeed. Drink 2017–2023

DOMAINE MARC COLIN

GAMAY

This sizeable estate in Burgundian terms (20 hectares covering 30 appellations) is superbly run by three of Marc's children: Damien, Joseph and Caroline. There is nothing complicated in their approach, just superb vineyard management and meticulous winemaking. This is a domaine at the very top of its game, making outstanding examples of great white Burgundy.

● **ST AUBIN 1ER CRU EN REMILLY**
£230.00 per 12 Bottles In Bond

Sitting on the top of the hillside behind Grand Cru Chevalier Montrachet, Damien Colin likes to preserve freshness in this wine, and therefore 50% is aged in stainless steel and 50% in oak. A superbly vibrant style, with lots of purity and drive, harmonious and long. Drink 2017–2022

 **ST AUBIN 1ER CRU SUR LE SENTIER DU CLOU**
£230.00 per 12 Bottles In Bond

A broad and fleshy style with lots of creamy fruit flavours, the touch of ripe sweet fruit sits nicely with the subtle freshness on the finish. A very good wine. Drink 2017–2022

● **CHASSAGNE MONTRACHET LES ENCÉGNÈRES**
£280.00 per 12 Bottles In Bond

This finely positioned *lieu dit* below Bâtard Montrachet has the breadth and volume so typical of the wines of its grander neighbour. Creamy, buttery flavours with hints of tropical fruits, this is a wonderfully juicy style with fine length. Drink 2017–2022

● **PULIGNY MONTRACHET LES ENSEIGNIÈRES (LIMITED)**
£298.00 per 12 Bottles In Bond

This is a continuation of the Chassagne Encégnières vineyard across the Puligny village border. It has slightly less weight than the Chassagne but greater purity. This has wonderful concentration and tension. Very fine and elegant. Drink 2017–2022

● **CHASSAGNE MONTRACHET 1ER CRU
LES VIDE BOURSES**
£398.00 per 12 Bottles In Bond

This isolated 1ha Premier Cru at the foot of Bâtard Montrachet produces a very broad and intense wine. It has appealing Jersey cream flavours, with hints of melons and ripe fruits. Extremely intense, with length and texture. A top class wine. Drink 2017–2023

● **CHASSAGNE MONTRACHET 1ER CRU
LES CHAMPS GAINS (LIMITED)**
£410.00 per 12 Bottles In Bond

A very forward flattering style, this wine jumps out of the glass, with hints of banana toffee and tropical fruits. A giving and full style with lasting flavours of fresh vanilla and hazelnuts. Absolutely delicious. Drink 2017–2023

 **CHASSAGNE MONTRACHET 1ER CRU
LES CHENEVOTTES (LIMITED)**
£410.00 per 12 Bottles In Bond

A great wine this year, with beautiful fresh lime on the nose. In the mouth it is vibrant, pure and wonderfully rewarding with a subtly mineral, flinty finish. Very good length. A delicious style in a more Puligny vein. Drink 2017–2023

● **LE MONTRACHET GRAND CRU (VERY LIMITED)**
£380.00 per Single Bottle In Bond

Sadly with just 1 cask, Damien wasn't offering tastings of this wine this year. But as the grandest of all the Grands Crus based on the sensational quality of both the 2014 vintage and the Colin wines, this will surely be something very special indeed. Drink 2019–2028

DOMAINE HUBERT LAMY

ST AUBIN

Olivier Lamy has been instrumental in the repositioning of St Aubin so that today it is considered the Côte de Beaune's fourth serious white appellation alongside Chassagne, Puligny and Meursault. He makes truly exciting wines. Always keen to experiment in the vineyard, he uses high density planting of 14,000 Chardonnay vines per hectare, significantly higher than his neighbours. In his view the increased competition between the vines forces them to fight for nutrients making them healthier and stronger, which in turn makes more complex wines. The fruits of his labour are wines with enormously layered flavours and great structure.

● **ST AUBIN 1ER CRU FRIONNES**
£220.00 per 12 Bottles In Bond

This easterly facing vineyard gets the morning sunshine which contributes fleshy ripeness to the nutty, vanilla pod flavours. The high chalk content in the soil provides a balancing freshness and drive on the finish. A very complete example of St Aubin. Drink 2016–2020

● **ST AUBIN 1ER CRU DERRIÈRE CHEZ EDOUARD**
£220.00 per 12 Bottles In Bond

Pronounced stone fruits, this has a natural plumpness and weight, whilst retaining the characteristic freshness of the vintage. A winning combination. Drink 2017–2023

● **ST AUBIN 1ER CRU CLOS DE LA CHATENIÈRE**
£280.00 per 12 Bottles In Bond

Chatenièrre is a superb vineyard, highly esteemed by the sage old *vignerons*. A bright and fresh style with striking citrus fruit flavours, this has a natural firmness and structure in the mid-palate and a long complex finish. Drink 2017–2022



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TERMS AND CONDITIONS

All wines are offered In Bond England. We will arrange shipment from the domaines in Autumn 2016. On arrival, your wines can either be delivered directly to you or stored Under Bond at our independent storage company, Private Reserves, at a cost of £10.50 ex-vat per case per annum.

When you decide to take delivery, Duty and VAT at the prevailing rate will become payable. These charges are at present £24.60 per 12-bottle case and 20% respectively.

All En Primeur deliveries will be charged at cost.



