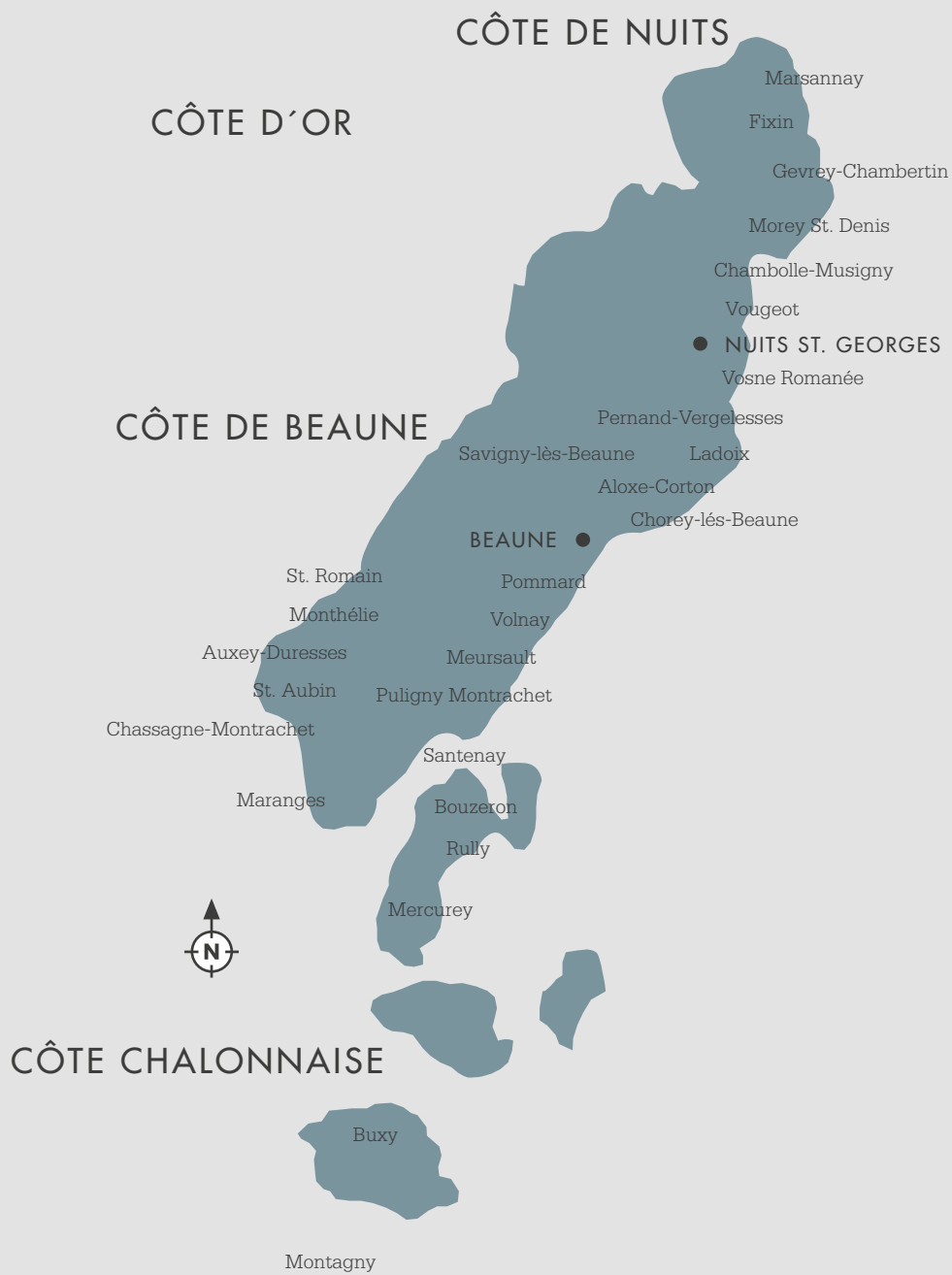




# BURGUNDY EN PRIMEUR 2019





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## HOW TO ORDER

### WEBSITE: [WWW.GOEDHUIS.COM](http://WWW.GOEDHUIS.COM)

Visit the Burgundy En Primeur 2019 pages of our website to buy these wines.

### EMAIL: [WINE@GOEDHUIS.COM](mailto:WINE@GOEDHUIS.COM)

Send an email to [wine@goedhuis.com](mailto:wine@goedhuis.com), [hksales@goedhuis.com](mailto:hksales@goedhuis.com) or directly to your sales contact at their email address on page 51.

### TELEPHONE

As our offices may not be manned because of the ongoing COVID-19 pandemic, for advice or to place an order please refer to the sales contacts list on page 51 to contact your account manager directly.

If you do not have a sales contact, call us in the UK on +44 (0)20 7793 7900 or in Hong Kong on +852 2801 5999.

## USING THIS BROCHURE



Goedhuis recommends



Only available for sale or storage in the UK

POA Price on application

(NT) Due to the COVID-19 pandemic we have not been able to taste every wine. These wines have been denoted as Not Tasted

# 2019 BURGUNDY EN PRIMEUR

Never, in my 30 years as a Burgundy en primeur buyer, have I been so eager and excited to taste the new vintage. Starved of my normal spring and summer visits, where I usually get a preview of the upcoming vintage, instead I was relying on cautious but increasingly optimistic reports from the growers during the lockdown months. I knew volumes would be down dramatically in just about every appellation, in some cases as much as 50%! Harvest conditions had been reported as perfect, with wonderfully clean pure fruit and sorting tables discarded, but what of the quality and balance? As autumn 2020 arrived, the early wave of optimism had turned to euphoria. The Burgundians may well have something special on their hands this year.

Disappointment was an understatement when our November tasting visits had to be cancelled. The second lockdown started just two days before we were due to set off for the Côte d'Or, so Plan B sprang into action. Thanks to the extraordinary support from the domaines, 300 samples were collected in a temperature-controlled lorry and delivered in the best condition possible, ensuring our whole team could taste in the UK. Also, at the very last minute, I was so pleased to be able to make a short but comprehensive visit in the second week of December, to get a second bite of the cherry.

Tasting from sample is good, but nothing quite compares to tasting at the individual domaines. In my November blog, after tasting the samples we had shipped to the UK, I described 2019 as, "small, sweet, supple and very very seductive." In truth these 2019s are so much more. There is something special about these wines to lift our spirits. I returned from my trip with the same feeling of excitement our growers had been sharing.

This is a captivating vintage for both red and white. For many growers, the defining characteristic of the 2019s is a profound terroir identity and I agree. The red wines are models of pristine Pinot Noir; exciting and joyous, full of energy and enticing fresh berry flavours. The whites are also exemplary; they have both the intensity of a small sun-soaked harvest and the refreshing vitality we seek in great Chardonnay.

## THE GROWING SEASON

It would be wrong to say that 2019 was plain sailing in the vineyards. The winter of 2018/19 was mild and warm, always a concern for vigneronns who fear early budding in the New Year and the potentially devastating impact of frost. Fortunately, according to Caroline Drouhin at Drouhin Laroze, the cooler second half of February slowed the vines' development in the Côte de Nuits. Sadly, not everywhere escaped the April frosts. Some vineyards, particularly in St Aubin and the village terroir of Puligny Montrachet, were badly hit, with this pair being the first appellations to raise the small crop harvest warning.

The rest of April and May remained stable, relatively warm and just a little drier than average. Flowering started under good conditions in June, before an unexpected two-day cold snap resulted in some aborted flowering. More worryingly, this further reduced yields due to millerandage causing small berries to form.

July and August were dry, with lower-than-average rainfall. Crucially, what little rain there was came at just the right times to maintain vegetative development and avoid hydric stress. That said, 2019 is still considered a drought year and this had a huge impact on overall production, but with fewer bunches per vine the grapes were able to stay refreshed. The harvested fruit, although small, were wonderfully concentrated. Olivier Lamy in St Aubin commented that the individual berries on his estate weighed half the weight of a normal year!

Equally important, and distinct from recent hot summers, was the fact that average temperatures rarely surpassed the crucial 32 degrees which, according to Jean-Marie Fourrier in Gevrey Chambertin, allowed photosynthesis to continue throughout the ripening season. There were heat spikes in 2019 and some days the mercury surpassed this temperature, but fortunately not for the elongated periods of time that would cause a worrying rise in sugars and fall in acidity.

## THE HARVEST

Most estates in the Côtes harvested during the second two weeks of September. Whilst there was little variation amongst the white winemakers, there were certainly two schools of thoughts amongst red wine producers as to the best time to pick. Estates who picked early, between the 7th and 13th of September depending on appellation, sought to preserve Pinot freshness and keep alcohol levels down between 13 and 13.5%.

However, unlike some years, picking later was not a gamble. The weather was set fair and with such a small impending crop, growers knew they could gather their harvest in a matter of days. The later pickers waited for the traditional 100-day ripening period after flowering to achieve the desired levels of phenolic ripeness in both skins and pips. There was a risk of higher levels of sugars and potential alcohol, but the low yields meant the fruit retained an excellent acid balance.

Both schools have met considerable success this year, stylistically different but exemplary in quality and complexity.

## THE WINES

Some years it is easy to make vintage comparisons whilst others stand on their own. In 2019 the reds are certainly in the latter camp. The fruit flavours are sensational, reminiscent of the sweet ripe character of 2009, but in terms of texture very different. Most surprising is the extraordinary tannic balance; small harvests can sometimes lead to an overconcentrated structure, but this year silken, velvety tannins sit harmoniously alongside, supporting the alcohol level. Equally impressive is the bright, racy acidity. These wines have so much energy and vitality. 2019 should not be viewed as a hot vintage, but a small one of intense high-class wines.

The white wines are an appealing combination of 2018 and 2017; the best are sensational. They have a volume and richness of fruit. The warmer locations have produced an exotic character, while the cooler sites and more mineral-soiled vineyards have delivered a lacy freshness and delicious citrus vibrancy.

## AVAILABILITY & PRICING

Alas, volumes are significantly down from 2018, a year of relative abundance. After this difficult year, growers have been careful with their release pricing. However, they are mindful that 2020 is an equally small harvest and, whilst they have tried to maintain their prices, it has not always been possible.

On that note we fire the starting gun on this small but glorious set of wines. Make sure you are quick off the mark to add these to your cellar.



DAVID ROBERTS MW



2019

**SANTENAY**

APPELLATION SANTENAY CONTRÔLÉE

LES TERRASSES DE BIEVAUX

GRAND VIN DE BOURGOGNE

**JUSTINI GIRARDIN**



## OUR RECOMMENDATIONS

# WHITE WINES

UNDER £300 PER 12 BOTTLES IN BOND	£/CS IN BOND	PAGE
Chablis Denis Pommier	£160.00 per 12	10
Santenay Blanc Les Terrasses de Bievaux Justin Girardin	£160.00 per 12	60
Bourgogne Aligoté Comte Armand	£90.00 per 6	42
Bourgogne Vieilles Vignes Jean-Philippe Fichet	£195.00 per 12	50
Chablis 1er Cru Mont de Milieu Pinson	£125.00 per 6	11
Chablis 1er Cru Montmains Jean-Paul Droin	£144.00 per 6	14

£300 – £550 PER 12 BOTTLES IN BOND	£/CS IN BOND	PAGE
St Aubin 1er Cru Les Castets Marc Colin	£183.00 per 6	58
Meursault Clos du Cromin Patrick Javillier	£395.00 per 12	48
Chassagne Montrachet Bruno Colin	£210.00 per 6	56
Puligny Montrachet Jean-Marc Boillot	£225.00 per 6	47
Meursault Le Tesson Jean-Philippe Fichet	£275.00 per 6	50

OVER £550 PER 12 BOTTLES IN BOND	£/CS IN BOND	PAGE
Chassagne Montrachet 1er Cru Fairendes Coffinet-Duvernay	£280.00 per 6	55
Chassagne-Montrachet 1er Cru Clos Saint-Jean Paul Pillot	£295.00 per 6	53
Chablis Grand Cru Vaudésir Billaud-Simon	£295.00 per 6	12
Chassagne Montrachet 1er Cru Morgeot Bruno Colin	£298.00 per 6	56
Puligny Montrachet 1er Cru Les Referts Jean-Marc Boillot	£325.00 per 6	47
Corton Charlemagne Grand Cru Vincent Rapet	£450.00 per 6	33



## OUR RECOMMENDATIONS

# RED WINES

UNDER £300 PER 12 BOTTLES IN BOND	£/CS IN BOND	PAGE
Bourgogne Hautes Côtes de Nuits A F Gros	£195.00 per 12	44
Chorey lès Beaune La Pièce du Chapitre Tollot-Beaut	£129.00 per 6	37
Volnay Vieilles Vignes Maison Roche de Bellene	£140.00 per 6	38
Savigny lès Beaune Aux Grands Liards Simon Bize	£298.00 per 12	36

£300 – £550 PER 12 BOTTLES IN BOND	£/CS IN BOND	PAGE
Vougeot Clos du Village Benjamin Leroux	£198.00 per 6	40
Gevrey Chambertin Dix Climats Drouhin Laroze	£210.00 per 6	18
Volnay Comte Armand	£216.00 per 6	42
Savigny lès Beaune 1er Cru Les Lavières Chandon de Briailles	£440.00 per 12	35
Aloxe Corton 1er Cru Les Vercots Tollot-Beaut	£249.00 per 6	37
Gevrey Chambertin Les Evocelles Louis Boillot	£258.00 per 6	25

£500 – £800 PER 12 BOTTLES IN BOND	£/CS IN BOND	PAGE
Nuits St Georges Les Lavières Jean Grivot	£282.00 per 6	26
Gevrey Chambertin 1er Cru Lavaux St Jacques Tortochot	£295.00 per 6	20
Gevrey Chambertin Vieilles Vignes Sérafin	£595.00 per 12	22
Vosne Romanée Aux Réas A F Gros	£320.00 per 6	44
Corton Grand Cru Vincent Rapet	£325.00 per 6	33
Gevrey Chambertin 1er Cru Lavaux St Jacques Maison Roche de Bellene	£365.00 per 6	38
Morey St Denis 1er Cru Les Millandes Sérafin	£395.00 per 6	22
Nuits St Georges 1er Cru Clos des Forêts St George Arlot	£395.00 per 6	30
Volnay 1er Cru Carelle Sous La Chapelle Jean-Marc Bouley	£395.00 per 6	45

OVER £800 PER 12 BOTTLES IN BOND	£/CS IN BOND	PAGE
Nuits St Georges 1er Cru Aux Boudots Benjamin Leroux	£405.00 per 6	40
Vosne Romanée 1er Cru Les Beaux Monts Maison Roche de Bellene	£435.00 per 6	38
Gevrey Chambertin 1er Cru Le Poissenot Geantet Pansiot	£450.00 per 6	17
Pommard 1er Cru Clos des Epeneaux Comte Armand	£630.00 per 6	42
Clos de Vougeot Grand Cru Drouhin Laroze	£360.00 per 3	19
Mazis Chambertin Grand Cru Tortochot	£825.00 per 6	20
Clos St Denis Grand Cru Maison Roche de Bellene	£875.00 per 6	39
Chambertin Clos de Bèze Grand Cru Maison Roche de Bellene	£1,795.00 per 6	39





2019  
BEAUNE-GREYVES  
PREMIER CRU

2019  
ALOXE-CORTON 1<sup>er</sup> CRU  
LES VERCOTS  
Appellation Aoxe-Corton Contrôlée

DOMAINE TOLLOT-BEAUT

MISE EN BOUTEILLES AU DOMAINE TOLLOT-BEAUT  
PROPRIÉTAIRE-RECOLTANT A CHOMELLE-BEAUNE (COTE-D'OR) FRANCE  
PRODUIT EN FRANCE

133000000

© PROPRIÉTAIRE DU DOMAINE

# CHABLIS

## DOMAINE POMMIER CHABLIS

Isabelle and Denis Pommier's story is one of passion, dedication and just rewards for their incredible hard work and commitment over the past 30 years. And nobody deserves it more than two of the most delightful people in the whole of the wine industry. They created the domaine as recently as 1990 when they took over 2 hectares of family land and, through astute purchasing and leaseholds, have grown the estate to a sizeable and important 13 hectares.

Organically certified since 2014, the Pommiers craft vibrant, aromatic wines from native yeasts. The premiers crus are part fermented in barrels of varying ages and are delicious expressions of their Kimmeridgian terroirs.

The domaine style, as their 2019s show, is to make wines to give extraordinary pleasure. They tend to be a little less strict than some others in the appellation but have a wonderful grace and silky harmony.

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### CHABLIS

£160.00 per 12 Bottles in Bond



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### CHABLIS 1ER CRU CÔTE DE LÉCHET

£220.00 per 12 Bottles in Bond



An open and easy style, showing charming honeyed fruit characters. This has an attractive silky texture with a good line of saline citrus personality at the end. Easy and approachable. Drink 2021-2024

A reserved and composed style with hints of quince and white peach. An attractive balance between a fresh linear purity and an intensity and depth of citrus fruit. Well-structured with a tight gravel-like minerality on the finish. An excellent Premier Cru. Drink 2022-2027



# DOMAINE PINSON

## CHABLIS

Domaine Pinson can trace its history in Chablis back to 1640, with the town even having a street named after the family! But it is the period under current family members, Laurent and Christophe, which has seen some of the most significant developments. Since their arrival in 1982, the estate has gone through significant growth from a 4 hectare domaine to the 12 hectares they now own, including their senior positions as the most influential owners of Grand Cru Les Clos (2.5 hectares) and Premier Cru Mont de Milieu (4.75 hectares).

Today, joined by Laurent's daughter Charlène, they are a tour de force. Ardent followers of hand harvesting, they practice a judicious use of barrel ageing when required for their more powerfully structured wines.

This fine range of 2019s reflects the family style. The wines can be less striking in their initial stages but, after a year or two in bottle, they show the true delights of both aged Chardonnay and Chablis in particular. A very strong range as always.

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### CHABLIS 1ER CRU MONTMAIN ●

£125.00 per 6 Bottles in Bond

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A real beauty from this south westerly Premier Cru. Full of striking freshly peeled oranges, this is a very creamy and sensual wine. It is rich and attractive, with good breadth and a fine long weighted finish. Drink 2022-2028

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### CHABLIS 1ER CRU FOURCHAUME ●

£125.00 per 6 Bottles in Bond

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Arguably the village's most famous Premier Cru, this fine wine has everything. Quintessential steely, citrus aromas with a touch of seashell. This is wonderfully bright and refreshing. The initial direct Kimmeridgian character gives way to hint of sweet plump apricots and white fruits. Very appealing with a strong tight cherry stone like mineral finish. Drink 2023-2029

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### CHABLIS 1ER CRU MONT DE MILIEU ©

£125.00 per 6 Bottles in Bond

£135.00 per 3 Magnums in Bond

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This is a real class act. Lemon yellow in colour, hints of Jersey cream, quince and medlar. A full and statuesque wine, with a very tight intensity; a wonderful reflection of this fine Premier Cru. Great structure and fabulous length on the finish. Drink 2023-2030

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### CHABLIS GRAND CRU LES CLOS ●

£225.00 per 6 Bottles in Bond (Very Limited)

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An abundantly rich nose with hints of brioche and clotted cream. This is full, mouth-coating and beautifully layered. A wine with a firm dimension, that is held together by an excellent drive of lemon zest and saline purity. Drink 2023-2031



# DOMAINE BILLAUD-SIMON

## CHABLIS

Six years on from the domaine's purchase by one of the greatest names of the Côte d'Or, Domaine Faiveley, and their installation of new winemaker and manager, Savigny-Lès-Beaune-born Olivier Bailly, Billaud Simon is carving a new niche for itself as one of the finest domaines in the village of Chablis. Olivier, as one would expect for a former second row forward rugby player, is an imposing figure, but the description "gentle giant" could not be more apt. He is calm and thoughtful, and the investment at the domaine has been similar to his character: carefully thought out, subtle tweaks here and there, mild

adjustments in vinification, and élevage to improve and enhance a given wine or vineyard. This has raised the bar to another level from the already heady heights set by his predecessors, Bernard and Samuel Billaud.

Summing up their 2019s Olivier's description is simple: "*Fresh, rich and beautifully ripe wines. They have great concentration yet without any loss of acidity. They have an exciting cellarage potential.*" An impeccable range for us this year from the village Chablis all the way through to their brilliant Grands Crus.

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### CHABLIS

£80.00 per 6 Bottles in Bond

Shimmering lime green colour, attractive citrus fruit aromas, with a touch of Seville orange. A very charming easy style, graceful and accessible with a bright zest of purity on the finish. A fine example of unoaked Chablis. Drink 2021-2024

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### CHABLIS 1ER CRU LES VAILLONS

£130.00 per 6 Bottles in Bond

This fine Premier Cru sitting south west of the town of Chablis always produces a very perfumed and floral style of wine. This is a classical example in every way. The bright citrus flavours focus on lemon sorbet and lime, giving way to a touch of aromatic jasmine and chamomile. The long mineral steely finish gives a feeling of quality and class. Lovely. Drink 2021-2026

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### CHABLIS 1ER CRU MONT DE MILIEU

£145.00 per 6 Bottles in Bond

A very aromatic and harmonious style, scented with oranges, lemons and a touch of honeysuckle. A richly flavoursome wine full of summer fruits. Whilst there is a hint of limestone gunflint, the main character is more on breadth and richness. This is very composed and comfortable in its own skin. Lovely length and quite delicious. Drink 2022-2028

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### CHABLIS 1ER CRU MONTÉE DE TONNERRE

£165.00 per 6 Bottles in Bond (Limited)

A hugely sought-after Premier Cru due to its superb location, neighbouring the great Grand Cru vineyards. Hints of mandarin, lime and basil, this wine jumps out of the glass at you. It has drive and energy. It is direct and pure, with a touch of citrus fruit sorbet. The succulent volume gives way to a bright piercing freshness on the finish. Great length. This is truly top class. Drink 2022-2028

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### CHABLIS GRAND CRU VAUDÉSIR

£295.00 per 6 Bottles in Bond

£305.00 per 3 Magnums in Bond (Limited)

Initially the most reserved of the Billaud-Simon line up of wines, but that is to be expected for this is a wine with broader shoulders and real muscle. It isn't designed to show all its colours young, but there is so much to it. Very controlled scent of jasmine and gardenia. It has a structured mineral drive, and is layered, full and hugely intense. Top class with enormous ageing potential. Drink 2023-2030

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### CHABLIS GRAND CRU LES PREUSES (NT)

£305.00 per 3 Magnums in Bond (Very Limited)

Les Preuses is a sunny south facing vineyard high on the slope. The wines from this Grand Cru can be more approachable in their youth and the stony soils mean they often have a beautiful, steely personality. Supple and poised, with the acidity and minerality to evolve for decades.



CHABLIS PREMIER CRU  
LES VAILLONS

MIS EN BOUTEILLE PAR

*Domaine des Vailions*  
Jules-Louis Simon

A CHABLIS

# DOMAINE JEAN-PAUL ET BENOÎT DROIN

## CHABLIS

In the world of wine, Domaine Jean-Paul et Benoît Droin is the equivalent of Chablisien nobility. Benoît is the 14th generation of this great winemaking family and is taking the domaine to new heights. His father Jean-Paul was a man of his time, producing wines of the very highest quality but bearing the influence of oak aging which was then so fashionable. Benoît has set out to plough his own furrow. He strives to produce wines with a true terroir character and the steely minerality for which the greatest wines of Chablis are famed. To this end, he uses oak in moderation and only for some of his cuvées.

Benoît is extremely happy with his 2019s in everything but quantity. The average production of the domaine down a whopping 40% in comparison to the 2018s. He puts this down to the cooler spring temperatures, particularly in April, which caused stress at budding time. Consequently, many vines had just one bunch of grapes per branch as opposed to the normal two or three. The flip side is that these reduced numbers of bunches have produced wines of extraordinary intensity and quality. This is a superlative selection.

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### CHABLIS

£174.00 per 12 Bottles in Bond

Strikingly steely mineral aromas. A hugely intense wine for a village Chablis, which will benefit from a period of ageing. Very structured and controlled. Beautifully vibrant, the gentle touch of honeycomb on the finish provides both charm and approachability. Drink 2021-2025



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### CHABLIS 1ER CRU MONTMAINS

£144.00 per 6 Bottles in Bond

A very textured wine, this exudes power and self-confidence with its broad shoulders, richness and weighted fruit. Hints of crème anglaise, mandarin and sweet satsuma, great balance and the touch of buttered brioche on the finish help to create a wine with total appeal. Fabulous. Drink 2022-2028



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### CHABLIS 1ER CRU VAILLONS

£126.00 per 6 Bottles in Bond

This is a gloriously radiant wine, full of sunshine and brightness. With hints of lemon sherbet, jasmine and infused tea, it is floral, graceful and yet complex. Masses of charm, the combination of floral honeysuckle and sea air make for a wine with great balance and thoughtfulness. Lovely. Drink 2021-2026



# CÔTE DE NUITS

## DOMAINE CHARLES AUDOIN MARSANNAY

The appellation of Marsannay, the most northerly commune in the Côte de Nuits, has many similarities to St Aubin in the Côte de Beaune. St Aubin unfairly stands in the shadow of Chassagne Montrachet, despite many of Chassagne's great names owning vineyards within the commune. Likewise, Marsannay was once tarred with the same brush, regardless of many of the winemaking elite from Gevrey Chambertin owning plots in the appellation. Attitudes have rightly changed in recent years and today it is even negotiating with the authorities for some vineyards to be credited with Premier Cru status.

Rugby-loving Cyril Audoin is an ardent proponent of the commune and one of the new generation to invest time and money into driving the appellation's quality and reputation upwards. A new cuverie enables him to vinify parcel by parcel, and his wines always reflect their terroir beautifully. Volumes are particularly small in 2019, but Cyril's wines have a taut intensity and brightness, and are outstanding in both quality and value.

### MARSANNAY LES LONGEROIES

£270.00 per 12 Bottles in Bond

A superb location in the appellation and a contender for Premier Cru promotion. Les Longeroies lies in the north of the village, and its water retaining clay soils proved invaluable in the drier summer months of 2019. Shining bright purple colour with autumnal aromas of freshly picked damsons. Bright, pure Pinot characters, this is a very approachable style with a gentle touch of tannic grip. A lovely kernel of fresh currant flavours on the finish. Excellent. Drink 2022-2028

### MARSANNAY CLOS DU ROY

£270.00 per 12 Bottles in Bond

This vineyard, like Les Longeroies, is in the north of the commune, on hard Comblanchien limestone. The style is normally quite powerful, but in 2019 it has produced a beautifully rounded broad, rich wine. Pure, fresh flavours of cranberry and pomegranate flow into a lovely sweetness of fruit on the finish. Delicious. Drink 2022-2032



**GEVREY-CHAMBERTIN**

*Être Sobre C'est boire bon*

**"VIEILLES VIGNES"**

*Appellation Gevrey-Chambertin Contrôlée*

*MIS EN BOUTEILLE A LA PROPRIÉTÉ*

*PANSIOT, vigneron à Gevrey-Chambertin, France*



*Être Sobre C'est boire bon*

**GEVREY-CHAMBERTIN**

**1<sup>er</sup> CRU - LE POMMEYANT**



## DOMAINE GEANTET PANSIOT GEVREY CHAMBERTIN

Vincent Geantet, with children Fabien and Emilie, have built up this domaine into one of the Côte de Nuits's most substantial estates, with 22 hectares of vines across Gevrey Chambertin and beyond. The move to a new location on the edge of Gevrey Chambertin a few years ago has gifted much needed additional space, easing pressure both at harvest time and throughout the year. The Geantet style is to make intense, deep-coloured wines encouraged by a long cool pre-fermentation maceration. Their selection of old vines helps them make sumptuous wines with excellent concentration.

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**GEVREY CHAMBERTIN VIEILLES VIGNES** ●  
£270.00 per 6 Bottles in Bond

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A forward and accessible style of Gevrey Chambertin typifying the characteristics of the vintage. With savoury autumnal fruit flavours, there is good integration between the sweet bright berry fruits and a light granular tannic core. Good length and true to the appellation.  
Drink 2022-2032

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**GEVREY CHAMBERTIN EN CHAMPS** ©  
£320.00 per 6 Bottles in Bond

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A high quality lieu dit below Premier Cru Champeau, these vines are now 115 years old! This exceptional cuvée highlights the benefits of deep-rooted old vines in years of potential drought. Full of characterful bramble fruits, this has an extraordinary richness and volume. A good mix between charm and power with great length, this is so much more than a village cuvée.  
Drink 2022-2036

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**GEVREY CHAMBERTIN 1ER CRU POISSENOT** ©  
£450.00 per 6 Bottles in Bond (On Allocation)

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The stony soils of this vineyard create a wine of minerality and purity. The 2019 is a very true example, full of bright red fruits, with a direct style and linear intensity. The tannins have an attractive crunchy nature, and the finish is full of delicious, sweet cherries.  
Drink 2024-2037

The Geantets are never afraid to pick later than their neighbours to produce their preferred style. Their 2019s express this brilliantly, showing the benefits of deliciously ripe fruit and rounded mature tannins. This will be considered a great vintage for the domaine in future years.

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**CHAMBOLLE MUSIGNY 1ER CRU FEUSSELOTES** ●  
£460.00 per 6 Bottles in Bond (On Allocation)

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Feusselottes refers to the site of an old quarry in Chambolle Musigny. This vineyard has some of the deepest, richest soils in the village and produces a Chambolle with glorious volume and appeal. Fresh raspberry and strawberry aromas. The palate starts with a gentle subtlety and then the flavours evolve and start to glow. The tannins have a lacy texture. A very sophisticated and complex wine. Lovely.  
Drink 2024-2037

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**CHAMBOLLE MUSIGNY 1ER CRU LES BAUDES** ●  
£460.00 per 6 Bottles in Bond (On Allocation)

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Named for the small huts (bode) next to Bonnes Mares Grand Cru, Les Baudes produces a relatively muscular Chambolle in comparison to the other Premiers Crus. This is a wine of Grand Cru quality, with its appealing summer pudding fruit aromas. It is rich and giving with a touch of the wild forest. The tannins are present but always round and ripe. Hugely concentrated and flattering, yet complex. A great wine in the making.  
Drink 2024-2038

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**CHARMES CHAMBERTIN GRAND CRU** ●  
POA (On Allocation)

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What a way to finish! This highlights the domaine's huge success in 2019. The Geantets have a generous 0.45 hectare slice of this great Grand Cru, lying right next to Griotte Chambertin. Dark opaque colour, with lots of autumnal hedgerow fruit flavours and a touch of fresh fig and nutmeg. Reserved at the outset, but like an orchestral symphony it evolves, and the finish is a crescendo of flavours. Its colossal power sits quietly beneath the alcohol and bright fruit. Sensationally appealing, this is a wonderful example of a Grand Cru in every way. Drink 2025-2040

## DOMAINE DROUHIN-LAROZE

### GEVREY CHAMBERTIN

There can be few better examples of a Burgundian family run domaine than this fine 12 hectare estate. Founded in 1850, it is now in the hands of the fifth and sixth generations, parents Christine and Philippe and children, Caroline and Nicolas. They have an embarrassment of riches with their armoury of four premiers crus and six exceptional grands crus, culminating with plots of both Clos de Bèze and Le Musigny. They boast one of the finest two storey cellars in the Côte d'Or, built by members of the Prussian military on their way back from the Hundred Years War, with ideal conditions for Philippe's preferred two year élevage in cask.

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#### GEVREY CHAMBERTIN DIX CLIMATS

£210.00 per 6 Bottles in Bond

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4 hectares of village Gevrey Chambertin in ten different locations is a sizeable parcel and, as a result, this cuvée is always a classic example of the appellation. Full of characterful summer pudding aromas, this is richly generous, with a striking volume of fruit. Typically structured with its firm tannins and uplifting freshness on the finish. So much more than just a simple village wine. Drink 2023-2032

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#### GEVREY CHAMBERTIN EN CHAMPS

£250.00 per 6 Bottles in Bond

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This is a fine vineyard, with its 60 year old vines sitting just below the Premier Cru Champeaux on the northern edge of the village. Full of juicy rich fruit, this is wonderfully flavoursome with dark berries and hints of coffee and smoky spice. A little more energetic than the Dix Climats, with a touch of mineral edge and drive. Great length and plenty of life. Drink 2023-2035

Caroline is hugely excited by their 2019s. At harvest time her father described the grapes as "crazy": never before in 45 vintages had he seen such perfectly formed grapes, not too big and not too small! The secret during harvest was the handling of the fruit; as temperatures rose it was vital to keep the bunches cool and preserve both fruit flavour and freshness. They have done this as well as any domaine in the Côte and the result is a superb selection.

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#### GEVREY CHAMBERTIN 1ER CRU CRAIPILLOTS (NT)

£315.00 per 6 Bottles in Bond

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The name Craipillots refers to this vineyard's stony soils. Its wines are often characterised by a bright lively freshness, with mineral integrity and wonderfully true Pinot Noir flavours.

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#### GEVREY CHAMBERTIN 1ER CRU AU CLOSEAU (NT)

£315.00 per 6 Bottles in Bond

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This tiny Premier Cru, just 0.5 hectares, sits just below the Grand Cru Mazis-Chambertin. The family have almost the monopoly of the vineyard hence they are the only ones in the village who produce a wine with its name on the label. A high quality rarity.

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#### GEVREY CHAMBERTIN 1ER CRU CLOS PRIEUR

£335.00 per 6 Bottles in Bond

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This Premier Cru owes its name to the Prior of the Abbaye de Cluny. The monastery historically owned all the great Gevrey Chambertin vineyards. The high proportion of clay was a major benefit during the drier summer months this year and creates a wine with some brooding power. Wild savoury fruit aromas, with a smattering of mocha and spice. A tightly structured wine, with a firm grip of fruit. Great intensity and lots of staying power. Drink 2024-2035

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**CLOS DE VOUGEOT GRAND CRU** ©  
£360.00 per 3 Bottles in Bond (On Allocation)

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Lying at the top of the Clos just below the Château, the Drouhin Laroze vines are some of the very best positioned within this, the largest Côte de Nuits Grand Crus. A little closed on the nose, but on the palate this is a wine with power and attitude. Fabulously intense layers of dark wild berry fruits, it is muscular and rich at the same time. A wine with huge potential which highlights the age-worthiness of Clos de Vougeot.  
Drink 2024-2039

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**CHAPELLE CHAMBERTIN GRAND CRU** ●  
POA (On Allocation)

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The family plot is one of the very best in the appellation sitting just below Chambertin Clos de Bèze. A wonderfully vibrant and energetic wine, so full of fresh cranberry and pomegranate. Instantly striking with layers of lavender and violet. A fine balance between crispness and sweetness of fruit, with an unassuming line of structure. High class, very pure and long.  
Drink 2025-2037

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**BONNES MARES GRAND CRU** ●  
POA (On Allocation)

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An absolutely glorious wine which exemplifies the great success of the wines from Morey St Denis in this vintage. It is mouth-wateringly appealing with generous layers of spiced dark black fruit. A combination of gorgeous richness with a drive of freshness. A very ethereal style, with its fine lacelike tannins, composed and very very long. Drink 2024-2039

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**CHAMBERTIN CLOS DE BÈZE GRAND CRU** ●  
POA (On Allocation)

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This great Grand Cru was a favourite of the monks of Cluny in the early days of classification and tasting this high-class wine it isn't difficult to see why. This is an exceptional cuvée full of vigour and drive. So many flavours of dark spice, cocoa and a central kernel of sweetly intense black fruits. Not just a fruit bomb, it has a layered texture and a classic Gevrey minerality. So long and so much potential and very much one of the finest of the vintage. Drink 2025-2040



## DOMAINE TORTOCHOT GEVREY CHAMBERTIN

This is our third vintage working with the delightful Chantal Tortochot. The transition from selling the majority of their fruit in her father Gabriel's time to the négociant house Joseph Drouhin to becoming a fully-fledged domaine has been a smooth one. Their consistent quality is breath-taking; with four Grand Crus, five Premiers Crus and vineyards across the three great appellations of Chambolle Musigny, Morey St Denis and Gevrey Chambertin, this estate is on the up. Continually striving to raise the bar, in 2013 the estate became organically certified.

2019 is a small but brilliant vintage at Domaine Tortochot. Chantal has tweaked her winemaking style in recent years to adapt to the warm weather that is becoming the new norm in the region. Since the 2016 vintage she has incorporated 25% whole bunch fermented fruit because the stems, she explains, are a great source of mineral salts which leave a beautiful fresh, saline imprint on the wine. She has also reduced the proportion of new oak in the maturation process as, in these warmer vintages, the grapes easily reach phenolic maturity, and the tannins are already incredibly supple. Chantal's 2019s are singing, showing incredible concentration and balance with a silken touch.

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### MOREY ST DENIS

£295.00 per 12 Bottles in Bond

From three separate lieux dits in Morey St Denis: Aux Chesseaux, Clos des Ormes and Les Crais. A very approachable style, with soft succulent fruit characters, redolent of plums, sloes and damson. The tannins are beautifully ripe and have a svelte texture, delivering a wine with youthful approachability. Excellent value. Drink 2022-2029

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### MOREY ST DENIS 1ER CRU AUX CHARMES

£280.00 per 6 Bottles in Bond

Morey St Denis's 1er Cru Aux Charmes adjoins Mazoyères Grand Cru. Legend has it that if it had fallen within the more powerful parish of Gevrey Chambertin it would have been classified as a Grand Cru. A symphony of deep dark fruits, with flavours of Morello cherry and bilberry. The smooth tannins coat the palate beautifully. This is harmonious and graceful. Drink 2023-2034

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### GEVREY CHAMBERTIN 1ER CRU LAVAUX ST JACQUES

£295.00 per 6 Bottles in Bond

Lavaux St Jacques is one of Gevrey's highest vineyards and is renowned for making wines of great refinement. The cooling high altitude is offset by its southerly exposure and has certainly made the most of the challenges of the climatic conditions in 2019. A strong attack of black forest fruits, this is wild and gamey with a central line of structured tannins. A wine of great depth and long-term ageing potential. Drink 2024-2035

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### GEVREY CHAMBERTIN 1ER CRU LES CHAMPEAUX

£295.00 per 6 Bottles in Bond

This centrally located Premier Cru is renowned for the generous style of its wines. The mix of sweet fruit compote and brambles makes this instantly gratifying. The ripe fruit is underpinned by an earthy rustic core, providing additional nuance and complexity. Striking and long, with mid-term drinking potential. Drink 2022-2032

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### MAZIS CHAMBERTIN GRAND CRU

£825.00 per 6 Bottles in Bond (On Allocation)

The vineyards of Mazis Chambertin sit between Clos de Bèze Grand Cru and the village of Gevrey Chambertin. Its deep brown soil is known for making wines with a superb ability to age. This was one of the standout cuvées. Rich summer pudding flavours, it combines a lusciousness and succulence with an appealing, crunchy, fresh bite. Uplifting, layered and very long. Huge class and potential. Drink 2024-2040

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### LE CHAMBERTIN GRAND CRU

£950.00 per 6 Bottles in Bond (On Allocation)

The jewel in Tortochot's crown; almost 0.5 hectares of Gevrey's greatest Grand Cru provide seven barrels of wine. A wine of stunning texture and so much character. Bursting with loganberry and tayberry. It starts off full of brightness and energy, and then the brooding central core unfurls in the mid palate to give a tight intensity, only for the volume and richness to come back at the end. Great complexity and a king of Grands Crus. Drink 2024-2040



DOMAINE SÉRAFIN PÈRE & FILS  
GEVREY CHAMBERTIN

The name of this fabulous estate Sérafin Père et Fils is somewhat misleading as it is now run by cousins Frédérique and Karine, with Christian now well into his 80s. Karine and Frédérique value all the things that Christian himself considered important: hard work in the vineyards to achieve the very best fruit possible, attention to detail and a preference for new oak to maximise the personality of their wines. Their secret is selecting finely grained oak from their favoured coopers, meaning the wood doesn't leave too strong an imprint on the wines, but acts to enhance the fruit flavours.

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**BOURGOGNE ROUGE** ●  
£298.00 per 12 Bottles in Bond

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Everything one looks for in a Bourgogne Rouge. With bright, pure Pinot aromas, there is an appealing balance between the soft rounded tannic texture and the fresh crunchy cranberry fruits. Forward, appealing and very approachable. Delicious and excellent value.  
Drink 2021-2027

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**GEVREY CHAMBERTIN** ●  
£220.00 per 6 Bottles in Bond

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Full of brambles and wild dark berries. This is a firmly structured wine, compelling and intense. The slight edgy rusticity delivers power and weight, making this a benchmark village Gevrey. Destined to evolve further in bottle. Drink 2023-2033

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**GEVREY CHAMBERTIN VIEILLES VIGNES** Ⓞ  
£595.00 per 12 Bottles in Bond

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This really is a noticeable step up and an impressively delicious cuvée. Not surprising considering this is created from two village parcels boasting 70 year old and 100 year old vines. Dark blackberry in colour, this has lovely rich fruit compote and Morello cherry flavours. It is beautifully rounded and harmonious with wonderfully sweet fruit. Terrific intensity and the tight tannins underneath provide structure. A wine of class and great potential. Drink 2024-2035

This vintage and this superb 6 hectare domaine are a match made in heaven. The two cousins strive for rich, sweet flavours with natural intensity and structure. Their 2019s are arguably the most consistent range we have tasted from the estate in recent years from Grand Cru downwards. We were blown away by the gorgeous fruit and silken tannins of even their Bourgogne Rouge and village wines. This is a flagship vintage for the domaine.

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**GEVREY CHAMBERTIN** ●  
**1ER CRU LES CORBEAUX** ●  
£395.00 per 6 Bottles in Bond

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Corbeaux means curved hollow in old French and this vineyard lies in a small dip beside Mazis Chambertin Grand Cru. It is renowned for making charming, approachable wines, and the Serafins have 0.45 hectares in a walled vineyard. Whilst a little closed aromatically, it is excitingly bright and energetic on the palate. With crystalline red fruits, this is multi-layered and has an appealing warmth and richness. Long and exhilarating.  
Drink 2023-2034

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**MOREY ST DENIS 1ER CRU LES MILLANDES** Ⓞ  
£395.00 per 6 Bottles in Bond (On Allocation)

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This excellent Premier Cru in the middle of the village lies below Clos de la Roche Grand Cru and is hugely respected as a wine of great quality. With an appealing blend between fruit compote and bright cranberry fruits, there is a built-in sweetness of fruit. A very glossy wine in style and the ripe tannins are surrounded by a huge volume of richness. Lovely, rewarding and long.  
Drink 2024-2034

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**GEVREY CHAMBERTIN 1ER CRU FONTENY** ●  
£540.00 per 6 Bottles in Bond (On Allocation)

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Named after the source of a spring to the village, the east/west aspect of this vineyard affords sunshine exposure throughout the day. Brilliant purple in colour, it has appealing savoury and dark hedgerow fruit aromas. In the palate one can taste the mocha and spice of the new oak, but this works perfectly with the lovely rich sensation of fruit. Hugely giving in style and a wine of real depth on the finish. Drink 2024-2035

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CHAMBOLLE MUSIGNY 1ER CRU LES BAUDES ●  
£540.00 per 6 Bottles in Bond (On Allocation)

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This fine vineyard lying alongside Bonnes Mares Grand Cru takes its name from the small huts (bodes) that once existed in remote spots in the vineyards. Always a bolder style of Chambolle, erring more towards Morey or Gevrey. A lovely energetic style, the sweet dark fruits support the line of minerality that provide a brightness and an almost saline character on the finish. This balances Chambolle purity with Gevrey boldness and intensity. Quite excellent. Drink 2024-2037

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GEVREY CHAMBERTIN ●  
1ER CRU LES CAZETIERS  
POA (On Allocation)

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The name Cazetiers derives from the Latin meaning for fortified place and this is one of Gevrey's most esteemed premiers crus. Striking sweet alpine fruits, with hints of raspberry and tayberry. A very flattering style, with masses of purity and refinement. Beautifully layered, subtle but very long and hugely complex. Drink 2024-2036

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CHARMES CHAMBERTIN GRAND CRU ●  
POA (On Allocation)

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The Sérafins own a third of a hectare of this Grand Cru across two different parcels: one within Mazoyères Chambertin and the other in Charmes Chambertin. Undoubtedly one of the standout Grands Crus of the vintage, this is a truly superb cuvée. Wonderfully polished with flavours of loganberry and blackberry. The wine flows through the mouth as both the tannins and layers of fruit caress the palate. With extraordinary definition, this lingers on the finish and in the memory almost forever. This is quite stupendous! Drink 2025-2040





BOILLOT & FILS

2019

DOMAINE  
LOUIS BOILLOT & FILS  
GEVREY-CHAMBERTIN  
1<sup>ER</sup> CRU - "CHAMPONNET"  
Appellation Gevrey-Chambertin Premier Cru Contrôlée

VIN DE BOURGOGNE MIS EN BOUTEILLE À LA PROPRIÉTÉ  
À CHAMBOLLE-MUSIGNY, CÔTE D'OR, FRANCE

2019

DOMAINE  
LOUIS BOILLOT & FILS  
GEVREY-CHAMBERTIN  
Appellation Gevrey-Chambertin Contrôlée

VIN DE BOURGOGNE MIS EN BOUTEILLE À LA PROPRIÉTÉ  
À CHAMBOLLE-MUSIGNY, CÔTE D'OR, FRANCE



The Boillot family name is associated with great wine in almost every village in the Côte d'Or. It is a family dynasty with relations based in most of the greatest communes. Louis himself grew up in Gevrey Chambertin at his father Lucien's estate. He then moved, some 20 years ago, to Chambolle Musigny to join his famous partner Ghislaine Barthod. A dynamic duo, they share cellars, viticulture and winemaking expertise, and have now been joined by their 25-year-old son Clément who has clearly inherited the family gift.

Louis tends a high proportion of old vines in parcels that stretch along the Côte, from Gevrey Chambertin to Pommard. Meticulous vineyard husbandry yields delicious wines with scented red berry fruit and perfectly ripened tannins. As is their policy most years, in 2019 he was one of the earlier pickers starting on 9th September. He likes freshness, brightness and low alcohol levels in his wines. Not one cuvée in the cellar goes above 13.4% abv in this vintage. Low quantity, but very high quality.

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**GEVREY CHAMBERTIN**  
£207.00 per 6 Bottles in Bond

Louis has eight parcels scattered around the village and this 2019 is a very complete reflection of Gevrey's personality. Direct and intense with dark blackcurrant fruits, this is a wine of real depth. Full and rich, with a rewarding bright purity. Everything a Gevrey should be. Drink 2023-2034

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**CHAMBOLLE MUSIGNY**  
£438.00 per 12 Bottles in Bond

A darker cherry character than some years, reflecting the warm, dry summer conditions experienced in the village in 2019. Quite a moreish style, with its sweet black fruit flavours and touch of liquorice spice. Warming and very pleasing. Drink 2023-2032

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**GEVREY CHAMBERTIN LES EVOCELLES**  
£258.00 per 6 Bottles in Bond

This vineyard is tucked away in the very farthest north-west part of the village and enjoys the cooling influence of its 350m elevation in warm summers. Always one of my favourite cuvées in his cellar and this higher altitude location seems to have absolutely excelled this year. A real stunner with an enticing herbal wild berry scent. This is gorgeously harmonious and graceful, whilst also being full-bodied and intense. Delicious fruit and a satisfying structured grip on the finish. Brilliant. Drink 2024-2035

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**GEVREY CHAMBERTIN**  
**1ER CRU CHAMPONNETS**  
£351.00 per 6 Bottles in Bond

Champonnets lies between the lower slopes of the Combe St Jacques and the heartland of Gevrey's Grand Cru vineyards and profits from Louis's early picking policy. It has an engaging bite of bright fresh redcurrants. A calm and composed wine, with a direct linear structure and then the breadth of fruit evolves to give a long powerful finish. A striking style for ageing. Drink 2025-2037

This extraordinary domaine needs very little introduction. 16 hectares of some of the very finest vineyards in the Côte de Nuits, covering Nuits St Georges, Vosne Romanée, Vougeot and Chambolle Musigny. The Grivots were one of the first families to start, what is today the accepted norm, of domaine bottling in the 1930s. Wine is in their blood. Etienne Grivot's wife Marielle is a Bize from Savigny Lès Beaune and his mother a Jayer. Much to Etienne and Marielle's delight, they have now been joined by their two children Mathilde and Hubert. The future of the estate is in very safe hands with the two generations working side by side.

The Grivots picked a little later than many of their neighbours, choosing to start on 18th September once the grapes had achieved full phenolic ripeness. Generally, Etienne prefers to destem prior to fermentation to allow the natural terroir flavours to shine through. They are a fine balance of restraint, power and charismatic refinement. The estate always produces not only some of the very best but also some of the longest living wines in the Côtes. Their range in 2019 is a beautiful expression of this philosophy. In fact, Etienne believes it to be the best vintage he has ever made.

### BOURGOGNE ROUGE

£165.00 per 6 Bottles in Bond (Very Limited)

Very scented pure Pinot, with a touch of wild alpine berries. Already delicious, but this is a style which will benefit from ageing. It has a degree of structure and muscle sitting under all the lovely fruit. So much more than a simple Bourgogne. Drink 2023-2029

### VOSNE ROMANÉE 1ER CRU LES ROUGES

POA (On Allocation)

Les Rouges is perched above Echézeaux Grand Cru on poor pebbly soil. A total gem this year. A very composed wine expressing both Pinot purity and Vosne grace at their best. A mélange of red fruit flavours, with a light granular tannic core. This has plenty of life and freshness on the finish. Delicious. Drink 2023-2035

### NUITS ST GEORGES LES LAVIÈRES

£282.00 per 6 Bottles in Bond

Les Lavières lies on the Vosne Romanée side of Nuits St Georges, just below Premier Cru Murgers, and harmoniously brings together the best of the two appellations. The wild, edgy bramble fruits are balanced by a silky Vosne texture. There is plenty of weight and substance here, and a firm persistent finish. Drink 2024- 2034

### NUITS ST GEORGES 1ER CRU AUX BOUDOTS

POA (On Allocation)

Les Boudots is one of the finest sites in Nuits St Georges. It mirrors many of the traits found in neighbouring Vosne Romanée Premier Cru, Aux Malconsorts, of a firm muscular structure on a deep, dark fruit backdrop. With hints of rosehip and winter berries, this is an energetic and driven style. A firm texture flows into impressive length on the finish. Drink 2024-2037

### VOSNE ROMANÉE

£330.00 per 6 Bottles in Bond

The Grivot family own a whopping 2.7 hectares extending over nine lieux dits, which combine to produce an archetypal village Vosne Romanée. With abundant fresh red cherry fruits, this is bright, pure and silky with profound ripe tannins perfecting the blend. There can be few finer examples of village Vosne than this excellent wine. Top class. Drink 2024-2035

### VOSNE ROMANÉE 1ER CRU AUX BRÛLÉES

POA (On Allocation)

Aux Brûlées sits above Richebourg and owes its name to its well exposed south-facing aspect. As a result, it is a highly prized Premier Cru within Vosne's hierarchy, and the sunny exposure allows the berries to achieve superb ripeness. Scents of rosehip and damson highlight the sweet fruit so typical of this vineyard. With an enticing, mouth-filling velvety texture, a touch of fig and spice, this has a smooth and enchanting finish. Drink 2024-2038

### NUITS ST GEORGES 1ER CRU RONCIÈRE

£588.00 per 6 Bottles in Bond

This Premier Cru is on the southern side of Nuits heading to Prémieux and thus tends to have more power compared with the vineyards closer to Vosne. The steep, stony soils always produce a wine with tension, grip and mineral freshness. Absolutely singing when tasted from barrel. With deep black forest fruits, this is luscious, rich and generous. A characteristic structured firmness distinguishes the finish. Drink 2024-2037

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**VOSNE ROMANÉE**  
**1ER CRU LES BEAUX MONTS**  
POA (On Allocation)

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Beaux Monts sits amongst the aristocratic elite of Grand Cru vineyards in Vosne Romanée, close to Echézeaux and is one of Etienne's favourites in his fine armoury of appellations. Lots of dark black fruits, with a touch of fresh tobacco leaf. This is so elegant. It is softly harmonious, but full of life. The tannins are controlled and equally fine, with a wonderful lasting finish. Drink 2024-2037

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**VOSNE ROMANÉE 1ER CRU LES SUCHOTS**  
POA (On Allocation)

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Les Suchots is wedged between the two great blocks of Grands Crus in Vosne Romanée and Flagey Echézeaux. Considered the equal of many Grands Crus, it often demands time in the cellar before emerging in its glorious old age. Typically brooding, with a touch of liquorice and fennel mixed with intense black fruits. This is a wine of muscle and longevity. Drink 2025-2040

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**CLOS DE VOUGEOT GRAND CRU**  
POA (On Allocation)

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The Grivot parcel of Clos Vougeot is in the lower section of this large Grand Cru. The combination of its excellent water retention and the Grivot's skilled vineyard management certainly favoured this site in 2019. Full of bramble fruits and cranberry, with an uplifting direct intensity. A full, structured wine with a bright freshness. An excellent example of the appellation with great ageing potential. Drink 2025-2040

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**ECHÉZEAUX GRAND CRU**  
POA (On Allocation)

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Everything a Grand Cru should be. Strikingly scented with generous summer fruit aromas. On the palate it starts off very restrained and graceful then slowly builds up like a symphony with an amazing array of flavours and nuance. With a touch of cinnamon spice, this is superbly controlled and brilliantly persistent. Drink 2025-2040



This is one of the greatest names in the Côte de Nuits. The current incumbent, Jean-Nicolas Méo, took over in 1989. Before that the vineyards had been leased under sharecropping agreements to various eminent winemakers, including the legendary Henri Mayer. The pedigree of the Méo-Camuzet vineyards could not be higher. Today the domaine is reputed for its luxurious, silky, mellifluous style where top-quality Vosne fruit is enrobed in sophisticated new oak. These are bold, rich wines, and the best have the potential to enjoy staggeringly long lives. As a bolt-on addition to the domaine's production, the enterprising Jean-Nicolas has established a successful micro-négociant business, Méo-Camuzet Frère et Soeurs, which offers wines from across the northern Côte de Nuits communes.

Jean-Nicolas is delighted with his 2019s which are pure, rich and balanced by a lively acidity. The Pinot Noir and Chardonnay achieved ripeness at the same time across many of the estate's appellations, presenting some logistical challenges at harvest. The team pulled it off though, and when they started picking on the 13th September the grapes were impeccable and beautifully concentrated. Much like the 2015 vintage, the 2019s are tasting rather closed in barrel which suggests this will be a vintage with considerable ageing potential.

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**BOURGOGNE CÔTE D'OR ROUGE**  
**CUVÉE ETIENNE CAMUZET**  
£165.00 per 6 Bottles in Bond

This prestigious Bourgogne cuvée takes its name from the previous owner of the Château de Clos de Vougeot who gifted it to the Confrerie des Chevaliers du Tastevin. The 2019 is a superb tribute, with appealing blackberry crumble flavours. Generous, full and rich, in almost a Gevrey Chambertin style. Very long. Top-class Bourgogne. Drink 2023-2032

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**MARSANNAY**  
£171.00 per 6 Bottles in Bond

Captivating wild forest fruit aromas, this is a rich and succulent Marsannay. Full of lively freshness and supple tannins. Delicious as always and well balanced with masses of youthful appeal. Drink 2023-2032  
*Méo-Camuzet Frère et Soeurs*

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**FIXIN 1ER CRU CLOS DU CHAPITRE**  
£291.00 per 6 Bottles in Bond

Clos du Chapitre once belonged to the cathedral chapter of Langres, from which it takes its name. It is Fixin's closest Premier Cru to Gevrey Chambertin and this 2019 is tighter and more tensely structured than their Marsannay. Brooding wild fruits unfurl on the palate, and hints of spice and fruit compote linger on the finish. Drink 2024-2034  
*Méo-Camuzet Frère et Soeurs*

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**NUITS ST GEORGES**  
£303.00 per 6 Bottles in Bond

Masses of personality with its wild gamey fruits giving a feeling of autumnal woods. This has volume and opulence, but also a clear, bright energetic freshness. With great length for a village wine, this is quite excellent and showcases the Méo expertise. Drink 2023-2034  
*Méo-Camuzet Frère et Soeurs*

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**VOSNE ROMANÉE**  
POA (On Allocation)

Half the fruit comes from a parcel just above Premier Cru Cros Parantoux, and the rest from the lower lying Aux Communes. The nose reveals smoky black fruits and mocha. An effortless balance between juicy succulence, elegance and grace. Always fresh and with such fine purity on the finish. Drink 2023-2034

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**NUITS ST GEORGES  
1ER CRU AUX BOUDOTS**  
POA (On Allocation)

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One of Nuits St George's finest Premier Crus from the commune's northern border with Vosne Romanée as it runs into premier cru Aux Malconsorts. A richly spiced wine, excellent volume and depth, with a tight mineral core. Long and fulfilling. Drink 2024-2036

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**VOSNE ROMANÉE 1ER CRU LES CHAUMES**  
POA (On Allocation)

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On the Nuits side of the village below the famed Grand Cru La Tâche. A deliciously expressive wine full of hedonistic Black Forest gâteau flavours. This has intensity and concentration in abundance. The ripe full-bodied tannins provide depth and yet are also so svelte and silky. This is a very delicious cuvée. Drink 2024-2040

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**NUITS ST GEORGES 1ER CRU AUX MURGERS**  
POA (On Allocation)

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Murgers sits at the Vosne Romanée end of the appellation and is often associated with the Premiers Crus of its illustrious neighbour. Intense Morello cherry aromas, this has lavish richness, but with some earthy tension. Full of attitude and great length. A thoughtful wine with great complexity. Drink 2024-2038

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**CORTON LES PERRIÈRES GRAND CRU**  
POA (On Allocation)

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Les Perrières is an extremely well positioned vineyard with excellent exposure, absolutely in the middle of the hill of Corton. This is bursting with wild spicy autumnal fruit. Exciting and full of personality. The tightly woven tannins underpin the vibrant fruit and it has wonderful persistence on the finish. Drink 2025-2040

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**CORTON CLOS ROGNET GRAND CRU**  
POA (On Allocation)

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Situated on the Ladoix side of the hill, the clay soils have a high iron content producing firm wines with energetic vigour. A mass of aromatic sensations with a sweet, wild alpine fruit scent, a touch of coffee bean and Arabian spice. Great depth, with a strong ripe tannic core and uplifting freshness on the finish. Excellent. Drink 2025-2040

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**CLOS DE VOUGEOT GRAND CRU**  
POA (On Allocation)

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A reflection of this famous vineyard at its very best. This historic domaine has a superbly positioned plot, clearly visible from the Château. A wine with a floral perfume. The palate is quite a contrast, almost big and brooding, it has broad full shoulders and flavours of fruit compote and summer pudding. A bold and proud wine with tremendous life ahead of it. Drink 2024-2040

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DOMAINE DE L'ARLOT  
PRÉMEAUX-PRISSEY

This beautiful domaine is nestled in its own little enclave. The cellars sit alongside the road running through Prémeaux-Prissey on its way to Nuits St Georges. Their two monopole vineyards of Clos de l'Arlot and Clos des Forêts St Georges are some of the most southerly Premiers Crus of the Côte de Nuits. Their wines combine classical Nuits St Georges structure and substance with the elegance and finesse achieved by whole bunch vinification and masterful integration of new oak.

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**CÔTE DE NUITS VILLAGES BLANC AU LEUREY** ●  
£130.00 per 6 Bottles in Bond

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Planted in 2006 this is a 0.25 hectare plot of Côte de Nuits Villages sitting opposite the Clos de l'Arlot. Tremendous purity with hints of citrus lemon and white floral aromas. Vibrant and energetic with a fabulous zest of lemon sherbet on the finish. Drink 2021-2026

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**NUITS ST GEORGES BLANC LA GERBOTTE** ●  
£210.00 per 6 Bottles in Bond (On Allocation)

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These vines actually lie within Premier Cru Clos de l'Arlot, but the estate chooses to declassify this young vine parcel to village level, making a bright, appealing wine with relatively early-drinking charm. This has the same racy purity as the Au Leurey, with just a little more volume and intensity. Enjoy in its youth when all its glorious white fruit flavours are at their peak. Drink 2022-2027

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**NUITS ST GEORGES BLANC  
1ER CRU CLOS DE L'ARLOT** ●  
£395.00 per 6 Bottles in Bond (On Allocation)

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The monopole Clos de l'Arlot is 4 hectares in total, and two of those on the higher slopes are planted with Chardonnay. A touch of lemon gold in colour, this has appealing vanilla aromas. On the palate it reflects the richness of the vintage, with touches salted caramel and tropical fruits. As always, a beautiful freshness carries through to the long, full finish. Drink 2022-2028

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**CÔTE DE NUITS VILLAGES  
CLOS DU CHAPEAU** ●  
£140.00 per 6 Bottles in Bond

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These vines are in the small commune of Comblanchien, lying between Nuits St Georges and Ladoix-Serrigny. If I were tasting blind, I am sure I would put this as a serious Nuits St Georges. It exemplifies the excellence of this domaine. With its striking, sweet, wild strawberry aromas this is graceful and fine. The sappy tannins on the finish give an air of intrigue. Very, very good. Drink 2024-2032

2019 is Geraldine Godot's fifth vintage as winemaker and technical director and she has her feet firmly under the table based on the stellar quality of these brilliant wines. As ever there was a proportion of whole bunch cluster fermentation, with the maximum being 76% for the Premier Cru Les Suchots. To quote Geraldine, "the legend of the great years ending in nine appears true again for 2019. These wines will undoubtedly be fabulous."

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**NUITS ST GEORGES  
1ER CRU CUVÉE MONT DES OISEAUX** ●  
£295.00 per 6 Bottles in Bond

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Formerly bottled as 'Petit Arlot', the vines in this parcel are now over 25 years old and the domaine is labelling this cuvée as Premier Cru Mont des Oiseaux. Delicately restrained on the nose, on the palate there is a kaleidoscope of red berry fruits. This has excellent volume and richness, and the 40% whole bunch fruit gives a bit of spice and texture on the finish. Drink 2024-2035

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**NUITS ST GEORGES 1ER CLOS DES FORETS  
ST GEORGES** ©  
£395.00 per 6 Bottles in Bond (On Allocation)

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Domaine de l'Arlot is 15 hectares in total, and of them, Clos des Forêts St Georges covers 7.2 hectares. Within the appellation the Les St Georges climats are considered as their own Grand Cru in all but name. Sweet raspberry and loganberry aromas. This is a generous and rounded wine, full, rich and ripe. The richness gives way at the end to a bit of muscle and structure. Great depth and superbly long. Drink 2024-2040

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**NUITS ST GEORGES  
1ER CRU CLOS DE L'ARLOT** ●  
POA (On Allocation)

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This is a stunner! Masses of alpine and wild strawberry flavours. It has an appealing breadth of fruit, with a touch of mocha and spice. The tannins provide a tightness and integrity, and this will age superbly. Drink 2023-2040

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**VOSNE ROMANÉE 1ER CRU LES SUCHOTS** ●  
POA (On Allocation)

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A little reserved on the nose, this explodes in the palate. This is an extraordinarily complex and complete wine. Hugely intense, it exudes typical Suchots power and masculinity. An intriguing array of bramble and autumnal fruits unfold on the palate. A towering powerhouse: profound, long and commanding. Drink 2024-2040

DOMAINE **Château** DE LAUNAY

VITIS SAINT GEORGES 1<sup>er</sup> CRU  
CLOS DES FORETS SAINT GEORGES  
2019

MONOPOLE

# DOMAINE FAIVELEY

## NUITS-SAINT-GEORGES

The Faiveley family have a long history in Nuits St Georges dating back over 200 years, during which time they have been one of the most influential names in the Côte d'Or. Today, brother and sister duo, Erwan and Eve, have joined their father François in a hugely exciting revolution at Faiveley. No longer just a négociant house, the Faiveley family now own an extraordinary range of vineyards in Burgundy including an eye-watering 12 hectares of Grand Cru and 27 hectares of Premier Cru. The secret of their success is to treat each individual parcel with the same passion and detail as some of their smaller scale neighbours. Their quality is hitting even greater heights in the hands of winemaker Jérôme Flous, now working in their spectacular new cathedral-like winemaking facilities in the heart of Nuits St Georges.

### NUITS ST GEORGES LES DAMODES MAISON FAIVELEY

£342.00 per 6 Bottles in Bond

One of the village's most northerly appellations, on the high slopes adjoining Vosne Romanée. It is however typically representative of Nuits. Smoky dark black fruit aromas. This is plump and full, with a touch of Vosne sophistication. An effortless wine which will give pleasure from an early age. Drink 2023-2035

### GEVREY CHAMBERTIN 1ER CRU LA COMBE AUX MOINES (NT)

£372.00 per 6 Bottles in Bond

Positioned on the higher slopes, old quarry walls form an amphitheatre around this vineyard, amplifying summer warmth. This, combined with the iron-rich soils, delivers muscular wines with good longevity.

### GEVREY CHAMBERTIN 1ER CRU LAVAUX ST JACQUES

£462.00 per 6 Bottles in Bond (On Allocation)

A really striking cuvée, this is vibrant and pure. With appealing autumnal fruit aromas, this is finely poised between elegance and richness. Appealingly ample in style, the tannins have a sturdy ripeness and the sweet fruit on the finish is hugely pleasing. Drink 2024-2036

### GEVREY CHAMBERTIN 1ER CRU LES CAZETIERS (NT)

£474.00 per 6 Bottles in Bond

A flagship vineyard on the higher Côte, Cazetiers has a reputation for producing very stylish wines with great Pinot purity.

Winemaker Jérôme Flous describes 2019 as another warm, sunny vintage. Before the heat set in for the summer, some well-timed April rain soaked the vineyards which Jérôme says has given the wines "a very nice texture and beautiful tannins". Spring frosts affected yield, but when they came to pick on 9th September the grapes were perfectly ripe and aromatic. Harvest finished on 21st September and the smaller crop has resulted in exquisite concentration. Erwan Faiveley is pleased to see 2019 follow the 'rule of 9': much like 1989, 1999 and 2009, 2019 is, he says, another outstanding vintage.

### NUITS ST GEORGES 1ER CRU LES ST GEORGES (NT)

£510.00 per 6 Bottles in Bond

Faiveley have increased their volumes of this famed Premier Cru, by sourcing fruit from a well-positioned neighbour. No longer classified as a domaine wine, it remains a flagship for this great climat, widely considered a Grand Cru in all but name. Stylistically this vineyard south of the town of Nuits St Georges makes wines with enticing volume, balancing richness of fruit with finesse.

### CHAMBOLLE MUSIGNY 1ER CRU LES FUÉES (NT)

POA (On Allocation)

I love this appellation and in particular the Faiveley parcel. The highest of the Chambolle Premiers Crus thrives in warmer vintages and produces beautifully vibrant wines, full of life and energy.

### CORTON CLOS DES CORTONS FAIVELEY GRAND CRU

£846.00 per 6 Bottles in Bond (On Allocation)

A 2 hectare Grand Cru on the hillside of Corton which uniquely has the Faiveley name attached to it. Deep dark dense fruit flavours full of spice and liquorice. This is such an intense wine, with layers of herbs and spice. The tannins are fabulously ripe and persistent on the finish. Drink 2024-2040

### CHAMBERTIN CLOS DE BEZE GRAND CRU

POA (On Allocation)

The Faiveley family are the largest owners of this great Grand Cru, with 1.2 hectares in three separate locations purchased back in the 1930s. With lots of dark Morello cherry, this has silky volume and richness. Gloriously intense, layered and long. Drink 2024-2039



# CÔTE DE BEAUNE

## DOMAINE RAPET PERNAND VERGELESSES

Just north of Beaune in the shadow of the Corton hill lies the picturesque village of Pernand Vergelesses, home to many great producers of Corton Charlemagne including Domaine Vincent Rapet. The domaine was founded in 1765 and now has an impressive 20 hectares, including a sizeable 2 hectare parcel of Corton Charlemagne. Vincent's first vintage was in 1985 aged 21. Since then he has installed a new winery and the quality has soared. Vincent is a quiet and thoughtful man, and his wines mirror his character. They are not flashy but have a lovely composure and intensity.

Vincent explains that 2019's mild winter caused some premature budburst in the vineyards and many of the

young shoots succumbed to an April frost. However, the fruit that did manage to set ripened into beautiful berries thanks to some record-breaking summer sunshine: Vincent notes that between April and September, the region enjoyed 1,482 hours of sunlight compared to a yearly average of 1,300 hours. This allowed the grapes to achieve perfect phenolic ripeness with harvest starting on 8th September under a beautiful autumn sun. In the winery, vinification was straightforward. The reds have a small percentage of whole bunch fermented fruit which adds complexity and structure to these silky wines. Vincent is also very pleased with his whites which show wonderful concentration and vibrant acidity so typical of their limestone terroirs.

### PERNAND VERGELESSES BLANC 1ER CRU EN CARADEUX

£350.00 per 12 Bottles in Bond

This impressive Premier Cru faces the hillside of Corton Charlemagne. The cool east-facing white marl slope makes it an ideal site for growing Chardonnay with a high degree of purity. An extremely mineral style this year, vibrant and lively with a gentle white fruit flavoured finish. Drink 2022-2027

### CORTON CHARLEMAGNE GRAND CRU

£450.00 per 6 Bottles in Bond

£595.00 per Single Double Magnum in Bond

Vincent categorises the vines for this fine cuvée into three groups: his younger vines under 30 years which give 30% of the cuvée, the next 30% from 30 year old vines, and the final 40% from aged vines between 40- 60 years. A very impressive wine with aromas of quince and melon. Full, powerful and concentrated, but not to excess. A touch of toffee and fudge on the finish, wonderfully appealing and very long. Drink 2023-2031

### BEAUNE 1ER CRU LES CENT VIGNES

£350.00 per 12 Bottles in Bond

Brilliant shining red brick colour. Lots of damson and Victoria plum aromas. Quite an easy elegant style, with a touch of mocha and coffee on the finish. Layered and very appealing. Drink 2023-2031

### CORTON GRAND CRU

£325.00 per 6 Bottles in Bond

Lots of red cherry and pomegranate. This is a lovely polished Corton, with sophisticated rounded tannins. It has a feeling of weight, but also exuberant richness, great length and masses of class. Drink 2025-2039



-2019-

-2019-

GRAND VIN DE BOURGOGNE  
  
DOMAINE  
CHANDON DE BRIAILLES  
GRAND-VERGELESSES  
PREMIER CRU  
LE DES VERGELESSES

GRAND VIN DE BOURGOGNE  
  
DOMAINE  
CHANDON DE BRIAILLES  
GRAND-VERGELESSES  
PREMIER CRU  
LE DES VERGELESSES

GRAND VIN DE BOURGOGNE  
  
DOMAINE  
CHANDON DE BRIAILLES  
GRAND-VERGELESSES  
PREMIER CRU  
LE DES VERGELESSES

DOMAINE CHANDON DE BRIAILLES  
SAVIGNY LÈS BEAUNE

One of the most charming and beautiful estates in the Côte d'Or. Claude de Nicolay and her brother François oversee this exquisite Savigny lès Beaune property with a committed passion for biodynamic farming. They are proud to have been biodynamically certified by Demeter since 2011 and do most vineyard work by horse rather than tractor. The domaine's low intervention approach allows the terroir to speak for itself. This can mean that their wines are a little shy in youth, but with age they evolve to be some of the very finest in the Côtes.

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**SAVIGNY LÈS BEAUNE AUX FOURNAUX (NT)** ●  
£325.00 per 12 Bottles in Bond

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A very smart village cuvée comprised of 65% Premier Cru Fournaux and 35% village lieu dit Fournaux. Normally quite an accessible style, with bright red fruit, beautiful purity and freshness.

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**SAVIGNY LÈS BEAUNE 1ER CRU LES LAVIÈRES** © ●  
£440.00 per 12 Bottles in Bond

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The combination of south facing slopes and a high proportion of clay in the soils contributes to a very expressive 2019. With flavours of damsons and sloes, this is deeply intense showing a hint of rustic muscle. There is a distinctive texture thanks to the use of some whole bunches and a firm, gorgeously nuanced finish.  
Drink 2024-2035

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**PERNAND VERGELESSES 1ER CRU ILE DES VERGELESSES** ●  
£495.00 per 12 Bottles in Bond

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A high proportion of whole cluster vinification gives a tell-tale scent of appealing fresh wild alpine strawberries. Charming and harmonious, rich, full fruit flavours unfold on the palate, underpinned by firm grainy tannins. Great drive and energy on the finish. Drink 2024-2037

The superb September conditions in 2019 allowed the team at Chandon de Briailles to take their time over the harvest. They only picked in the morning when cooler temperatures preserved the grapes' natural brightness and freshness. Harvest therefore took place over a longer period, from 6th September through to 20th September. Equally important, according to Claude, was the superb condition of the stalks this year: they included 80% whole bunches in their fermentations. A landmark vintage for the domaine.

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**CORTON LES MARÉCHAUDES GRAND CRU** ●  
£585.00 per 6 Bottles in Bond (On Allocation)

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A wonderfully seductive Maréchaudes this year, with its sweet, wild berry fruit flavours. It is juicy, succulent, round and full. A composed and sincere style with great potential.  
Drink 2024-2038

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**CORTON LES BRESSANDES GRAND CRU** ●  
£650.00 per 6 Bottles in Bond (On Allocation)

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The fruit for this high-class Grand Cru comes from four sources, two by Ladoix with a high clay content, and two in Aloxe Corton which boast a little more limestone. A little less ostentatious than the Maréchaudes, this is noticeably reserved, thanks perhaps to the cooler clay soils. Full of potential, but it will need time before showing all of its colours. Drink 2025-2039

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**CORTON CLOS DU ROI GRAND CRU** ●  
£795.00 per 6 Bottles in Bond (On Allocation)

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For any who doubt whether Corton is a hill for reds, this is a must. An exceptional cuvée. A breath-taking cornucopia of wild berry fruits is immediately apparent. It has everything: rich sweet fruit with breadth, power and yet also, subtlety. It is so layered and classy, just as the king of wines should be. Drink 2025-2040

## DOMAINE SIMON BIZE

### SAVIGNY LÈS BEAUNE

Domaine Simon Bize is a substantial estate by Burgundy standards, with 22 hectares mainly in the appellation of Savigny Lès Beaune and two fine grand cru parcels in Corton Charlemagne and Latricières Chambertin. It is now under the careful management of Chisa, the late Patrick Bize's wife, and Marielle Grivot, Patrick's sister. They like to continue his practice of whole bunch fermentation and gentle handling of the fruit during the vinification process. The wines are always very stylish, with sweet fruit and a subtle core of tannins. Quintessential Savigny.

Chisa is pleased with the 2019s. It was a tricky year, she says, but ultimately a very positive one. The summer heat was the biggest challenge and to combat this the vineyard team only carried out work in the cool of the mornings. Chisa says this prevented the vines (and the team!) from becoming too stressed. In the winery her approach is always tailored to the vintage and, compared to previous years, in 2019 fewer punch downs were needed to extract colour, flavour and tannin. The wines are deftly made, and have precision, purity and elegance.

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#### SAVIGNY LÈS BEAUNE AUX GRANDS LIARDS

£298.00 per 12 Bottles in Bond

With 11.2 hectares of village Savigny, Domaine Bize has an expanse of vineyards, the oldest planted in 1939 and the most recent in 1979. Striking loganberry and black cherries, this is succulent and rich with fine, sandy tannins. Fresh and yet sweet. Very lovely. Drink 2023-2033

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#### SAVIGNY LÈS BEAUNE 1ER CRU AUX GUETTES (NT)

£495.00 per 12 Bottles in Bond

Aux Guettes lies on Savigny's upper slopes and has clay-rich soils. It tends to produce very small berries resulting in a wine of great intensity and firm tannic texture. Always one of the most stylish in the cellar.

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#### SAVIGNY LÈS BEAUNE 1ER CRU LES FOURNAUX

£425.00 per 12 Bottles in Bond

Les Fournaux is the first Premier Cru as you enter the village of Savigny from Beaune and tends to be the most forward of the domaine's Premiers Crus. Charming and approachable in its youth, it is bursting with sweet, spiced, dark berry fruits. Harmonious, with balanced richness, the tannins are very silky for a Savigny and it has an attractive lift of freshness on the finish. Drink 2023-2035

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#### SAVIGNY LÈS BEAUNE 1ER CRU AUX VERGESESSES

£495.00 per 12 Bottles in Bond

The last Premier Cru before reaching Pernand Vergelesses, this vineyard is distinguished by the high chalk content of its soil. A wine which balances a richness and density with a sophisticated touch of mineral drive. Pure Pinot flavours, lots of flesh and very full. Drink 2024-2035

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#### SAVIGNY LÈS BEAUNE 1ER CRU LES TALMETTES (NT)

£450.00 per 12 Bottles in Bond

Les Talmettes lies just to the west of Aux Vergelesses and this slightly warmer south-facing location is sheltered from the north wind. Consequently, it is gentler in style than its neighbour.

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#### LATRICIÈRES CHAMBERTIN GRAND CRU (NT) POA (On Allocation)

The Latricières vineyard is known for retaining moisture well during the summer months and delivering its best wines in warmer years, which will have served it well in 2019. Characterised by an ample silky richness, this is one of the more elegant and ethereal of the Chambertin Grands Crus.

Back in the 1930s, Tolleot-Beaut was one of the first estates in the Côte de Beaune to bottle their wines at the domaine. Today they remain a leading light in the small appellation of Chorey lès Beaune. Nathalie Tolleot runs the estate with her two cousins, Jean-Paul and Olivier Tolleot. They are committed to producing high quality, approachable wines which are both wonderfully pleasurable and have a distinctive appellational identity. As well as some delightful village wines across the northern section of the Côte de Beaune, Tolleot-Beaut make some fantastic Grands Crus around Corton, as well as a series of brilliant Beaune Premiers Crus.

Tasting with Nathalie, one of the three cousins involved at the estate, is always a pleasure. We greatly missed her warm welcome this year, the glacial temperatures of their superb cellars not so much. During our zoom tasting Nathalie emphasized the importance of speed during the 2019 harvest. With temperatures rising it was imperative to get the fruit in as quickly as possible and manage the fermentations just as carefully. Gentle handling of the berries during fermentation and minimum extraction was the domaine's target in 2019, keen for a true appellational expression. They have most certainly succeeded; an outstanding vintage for the domaine.

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**CHOREY LÈS BEAUNE LA PIÈCE DU CHAPITRE**   
£129.00 per 6 Bottles in Bond

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This cuvée is the jewel of Chorey lès Beaune. It is a Tolleot-Beaut monopole, and the wine consistently shows greater depth of fruit and finer harmony than other village parcels. Full of bright red cherry, it has an easy flowing charm with a hint of vanilla pod sweetness on the finish. A hugely rewarding wine. Drink 2022-2039

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**SAVIGNY LÈS BEAUNE 1ER CRU LES LAVIÈRES**   
£180.00 per 6 Bottles in Bond

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A favourite vineyard amongst growers, Les Lavières produces a generous wine from its clay-rich soils. The Tolleots are undertaking a replanting programme of this vineyard, and so production is currently reduced. A little reserved initially, one can feel the structure here. The characteristic volume fits comfortably with a feeling of sappy grip on the finish. Drink 2024-2035

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**ALOXE CORTON 1ER CRU LES VERCOTS**   
£249.00 per 6 Bottles in Bond

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The product of two relatively recently planted parcels, this wine has a very approachable, youthful character. Initially a very direct style with striking redcurrant energy. This flows into sweet blackberries and mocha, giving an air of flamboyance and style. Drink 2023-2034

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**BEAUNE 1ER CRU LES GRÈVES**   
£270.00 per 6 Bottles in Bond

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The Montagne de Beaune protects this Premier Cru from the west wind and so it always has a feeling of warmth to it. Rich and intense, packed with red fruit flavours of strawberries and raspberries. Generous structure and appealing sweet fruit give length and charm. Drink 2024-2036


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**BEAUNE 1ER CRU CLOS DU ROI**   
£270.00 per 6 Bottles in Bond

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From the lower slopes of the hillside of Beaune, this is typically more forward and open than the Grèves. A distinctively scented wine, so characteristic of the wines from the hills of Beaune. Immediate and expressive, this will be charming in its youth. Fresh, pure Pinot Noir, with a bright, flamboyant finish. Drink 2023-2032

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**CORTON BRESSANDES GRAND CRU**   
£420.00 per 6 Bottles in Bond (On Allocation)

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This is a brooding, rich and powerful wine. A glorious medley of black fruits and melted dark chocolate. Full and mouth-coating, with a firm tannic grip on the finish. A very serious Grand Cru. Excellent. Drink 2025-2040

## MAISON ROCHE DE BELLENE BEAUNE

Goedhuis has a long and rich history with Nicolas Potel. His dynamism and talent as a vigneron, winemaker, négociant and éleveur have seen his business evolve over the years, rolling with the punches that each vintage throws. He bottles wines from his own vineyards under the Domaine de Bellene label, and négociant wines under Roche de Bellene. A Bourguignon through and through, and one of the most charismatic at that, Nicolas has an unrivalled list of contacts across the region and has built up an impressive portfolio of négociant wines that he offers with great consistency.

Nicolas has made a raft of splendid 2019s and we are thoroughly impressed by their freshness and detail. The brilliance of this vintage is down to a sun-soaked growing season with well-timed rains. The grapes reached perfect maturity and concentration which allowed Nicolas to use much more whole bunch than usual in his vinifications. The wines are beautifully ripe and concentrated but freshness is the watchword here that sets the vintage apart. In fact, "freshness, energy and balance" are the three words Nicolas chooses to describe 2019 which he compares to the majestic 1989.


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**VOLNAY VIEILLES VIGNES**   
£140.00 per 6 Bottles in Bond  
£150.00 per 3 Magnums in Bond

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Sweet, juicy red berry aromas. Lively, bright and pure, this is packed with crisp, crunchy red fruits. Typically Volnay, with delightful freshness and a long, pretty finish. Everything is in harmony. A great start to Nicolas' range and excellent value. Drink 2023-2032

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**VOSNE ROMANÉE VIEILLES VIGNES**   
£225.00 per 6 Bottles in Bond  
£235.00 per 3 Magnums in Bond

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Nicolas' old vine Vosne shows some inviting darker fruits this year with a touch of mocha and spice. There is an excellent line of purity and bright freshness beneath the generous wild berry palate. Plenty of drive and tannic tension provide depth and weight on the finish. Drink 2022-2029

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**CHAMBOLLE MUSIGNY VIEILLES VIGNES**   
£225.00 per 6 Bottles in Bond  
£235.00 per 3 Magnums in Bond

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Strikingly opulent aromas of Morello cherry and tayberry. This Chambolle is a perfect combination of succulent juicy fruit and 2019's vibrant freshness. There is an appealing breadth here, cut through by excellent mineral energy. A forward style to give plenty of youthful pleasure. Drink 2022-2029


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**NUITS ST GEORGES 1ER CRU AUX BOUDOTS**   
£295.00 per 6 Bottles in Bond  
£305.00 per 3 Magnums in Bond

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A spectacular wine from this outstanding vineyard on the boundary of Vosne Romanée abutting the Malconsorts vineyard and a favourite of Nicolas'. Ripe summer berry aromas, with warmth and depth. A very comforting style with abundant rich fruit. It has a hint of masculine tightness on the finish, which will ensure a very long life ahead of it. Drink 2024-2036


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**GEVREY CHAMBERTIN 1ER CRU LAVAUX ST JACQUES**   
£365.00 per 6 Bottles in Bond  
£375.00 per 3 Magnums in Bond

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The slightly higher vineyard location of Lavaux always allows its wines to maintain a degree of freshness, whatever the climatic conditions. Lots of spiced autumnal fruits, this is a wine full of energy and purity. Very bright, very clean and so full of life. A real joy. Drink 2024-2035

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**VOSNE ROMANÉE 1ER CRU LES BEAUX MONTS**   
£435.00 per 6 Bottles in Bond  
£445.00 per 3 Magnums in Bond

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Beaux Monts sits above Echezeaux and this cooler location contributes to the bright energy of this 2019. This has great purity with lots of bilberry and freshly made raspberry jam aromas. It reflects the low yield intensity, has masses of drive and a long, controlled finish. Drink 2024-2035

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**VOSNE ROMANÉE 1ER CRU LES SUCHOTS**   
£585.00 per 6 Bottles in Bond  
£595.00 per 3 Magnums in Bond

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A glorious open nose of wild alpine fruits with a touch of vanilla pod and cocoa. A wine which shows off the characteristic muscle and power of this fine vineyard. It oozes with self-confidence. Very full and the structure of tannic depth means plenty of aging potential. Drink 2025-2040

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### CLOS DE LA ROCHE GRAND CRU

£825.00 per 6 Bottles in Bond  
£835.00 per 3 Magnums in Bond

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At 17 hectares, Clos de la Roche is a large Grand Cru with a degree of diversity. At its best it has a deep, wild, savoury personality and competes with the cream of the Côte de Nuits. Nicolas Potel has crafted an exceptional example in 2019. A wealth of rich loganberry and tayberry fruits. Initially flamboyant and fruit-focused, then the texture and weight evolve to give great breadth and richness. There's an appealing zip of freshness on the long, sweet, ripe finish. Drink 2024-2040

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### CLOS ST DENIS GRAND CRU

£875.00 per 6 Bottles in Bond  
£885.00 per 3 Magnums in Bond

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The smallest Grand Cru Clos in Morey St Denis, so always a bit of a rarity. A subtle blend of dark Valrhona dark chocolate and sweet wild strawberry flavours. This is beautifully delicate and so layered, balancing red and black fruits. There is a fine line of freshness and tremendous persistence on the finish. No mistaking this is Grand Cru! Drink 2024-2040

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### ECHEZEAUX GRAND CRU

£930.00 per 6 Bottles in Bond  
£940.00 per 3 Magnums in Bond

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Poised and restrained, this wine showcases the best of this 40 hectare Grand Cru in Flagey Echezeaux. Sweet alpine fruits, the tannins have a fine sandy quality. It flows through the palate and reveals impressive length. A true Grand Cru with huge pedigree. Drink 2024-2038

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### CHAMBERTIN CLOS DE BÈZE GRAND CRU

£1,795.00 per 6 Bottles in Bond  
£1,805.00 per 3 Magnums in Bond

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If pushed Clos de la Bèze would be my Grand Cru of choice in the village of Gevrey Chambertin. It has such a stately air. Impressively multifaceted: autumnal hedgerow fruits, liquorice, Moroccan spice, and an earthy terroir undertone. It is almost monolithic in its richness and yet everything is in balance. The perfect combination of fruits, alcohol, tannic core, freshness, and flavour complexity. A cracker. Drink 2024-2040

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### CHAMBERTIN GRAND CRU

£1,795.00 per 6 Bottles in Bond  
£1,805.00 per 3 Magnums in Bond

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One of the highlights of the tasting. An intense nose of sweet summer pudding berries. This is a naturally attention seeking wine, keen to show and fully aware of its qualities. Despite all the abundance of everything, no one character dominates another, everything is beautifully integrated. Magnificent. Drink 2024-2040

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### RICHEBOURG GRAND CRU

£1,695.00 per 3 Bottles in Bond  
£3,400.00 per 3 Magnums in Bond

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A really lovely Richebourg, wonderfully scented red cherry fruit. It starts off shy and then slowly builds up in the palate with a feeling of succulent fruit and silky volume. The fruit shows a degree of ripeness. This is classy, rich and intense, very layered and always with a flowing freshness. Drink 2024-2040

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### ROMANÉE ST VIVANT GRAND CRU

£1,695.00 per 3 Bottles in Bond  
£3,400.00 per 3 Magnums in Bond

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Exquisite in its refinement and elegance, its charming composure made it a little less obvious than some of the Grand Crus, but its graceful persistence will guarantee a long and glittering life. Drink 2024-2036

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After fifteen years as régisseur of Domaine Comte Armand, Benjamin Leroux left his post after the 2013 harvest to pursue his own project full-time. His business is part négociant, part domaine, all marketed under one brand. He tends to buy grapes rather than juice or wine and exercises a guiding hand in the vineyards he buys from so that the fruit meets his exacting standards. He finds himself amongst a clutch of stellar winemakers changing the face of négociant wines in Burgundy. He has a deep understanding of the region, its traditions and its challenges.

My Zoom tasting with Ben was so insightful. This supremely talented vigneron never stands still. Constantly learning and innovating, he is a leader in his field. He does not follow the common policy of cold soaking his grapes before fermentation. He likes his grapes to start a natural fermentation and likens the process to the gentle infusion of a good tea. In his opinion, it was not the heat that most influenced the 2019s, rather the dryness. His throwaway line at the end of our discussion was that 2019s remind him of 2010. High praise indeed!

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**VOUGEOT CLOS DU VILLAGE**   
£198.00 per 6 Bottles in Bond

A Goedhuis favourite, and we are fortunate to receive the entire UK allocation of this beautiful cuvée. As so often, this is very Chambolle in style, with enticing red cherry and Victoria plum flavours. Graceful and harmonious, there is a gentle sweetness and crystalline purity to the 2019. The epitome of balance. Drink 2023-2035

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**CHAMBOLLE MUSIGNY**   
£288.00 per 6 Bottles in Bond

This is quite an edgy, bright Chambolle with crisp pomegranate and cranberry flavours. Energetic and lively, it is a good mix between sweetness and freshness. Appealing and lots of charm. Drink 2023-2032

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**VOSNE ROMANÉE**   
£288.00 per 6 Bottles in Bond

So typically Vosne Romanée, with its clear pure red fruit characters. It has a very supple mouthfeel, giving and easy, with the characteristic sweet fruit flavours of the vintage. A lovely example of the appellation. Drink 2023-2032

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**VOLNAY 1ER CRU LES MITANS**   
£288.00 per 6 Bottles in Bond

Mitans derives from the old French for middle or centre and this cru lies at the foot of the slope just beneath the village proper in the heart of the appellation. The soil here is fine clay, and the wine is often less tannic than some others from Volnay. Always a standout wine in Ben's cellar, this is a gorgeous cuvée with an impression of sloe and damson. Silky, generous and deliciously refined on the finish. Drink 2023-2034

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**NUITS ST GEORGES 1ER CRU LES BOUDOTS**   
£405.00 per 6 Bottles in Bond

Les Boudots is the most northerly Premier Cru in the appellation, neighbouring Vosne Romanée's Aux Malconsorts. It has the characteristic power of the vineyard, with some Nuits muscle. Ben thinks some of the very best wines in 2019 came from Nuits St Georges and this truly superb wine supports his opinion. With smoky alpine fruits, this has noticeably broad shoulders. It fills the mouth with its sweet dark fruits and a touch of cocoa and spice. Brilliantly rich and very long. Drink 2024-2035



# DOMAINE DE COURCEL

## POMMARD

This domaine has been in the family since the 17th century. Gilles de Courcel, having retired from Beaune négociant Chanson, is now happily spending more time at the family estate in Pommard. The winemaking is in the safe hands of Yves Confuron whose own family domaine is in Vosne Romanée. Domaine de Courcel is known for its late picking. Whether due to their vine clones or pruning techniques, the Courcel vineyards always take longer to ripen than many of their neighbours in the village. Their reputation is for making wines for the long term that are traditional in style and high in quality. In their youth they remain more backward than many, but in time they evolve to give some of the very finest mature Pinot flavours of any producer in the Côte d'Or.

Yves Confuron is entirely comfortable waiting until most of his neighbours have packed up their harvesting equipment before setting foot in the de Courcel vineyards. As always in 2019 he was one of the last to pick in the Côte and with no rain forecast he was under no pressure at all. These wines are extraordinarily intense, with huge long-term potential. The powerful flavours and robust tannic core of these 2019s make them an excellent choice for laying down. Be patient and they will develop amazing mature Pommard personality.

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### POMMARD LES VAUMURIENS

£275.00 per 6 Bottles in Bond

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One of the very best lieux dits in the village, sitting above the great Rugiens vineyard. This balances the lovely rich sweetness of the later-picked fruit, with some old-school Pommard grip. For the traditionalist wanting to age their Pommard, this has great potential. Drink 2026-2040

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### POMMARD 1ER CRU GRAND CLOS DES EPENOTS

£410.00 per 6 Bottles in Bond

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This is an enclosed monopole in the northern end of Pommard heading towards the town of Beaune. A striking array of flavours, from damson and cranberry to sloe. With great vibrancy and purity, this is a step up in elegance and approachability. It has a harmonious volume and fine ripe tannins. An immensely successful cuvée in 2019. Drink 2025-2045

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### POMMARD 1ER CRU LES RUGIENS

£575.00 per 6 Bottles in Bond

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This vineyard is on the lower slopes and, along with Clos des Epeneaux, it is widely regarded as Grand Cru in quality. A mass of tayberry and loganberry, this is not shy of its muscle and power. It is, however, also poised and controlled. It lives up to its reputation in every way. A brilliant wine. Drink 2025-2045



# DOMAINE COMTE ARMAND

## POMMARD

Clos des Epeneaux is Pommard's most celebrated climat. The 5.23 hectare monopole has been in the Comte Armand family since 1828. 2019 is Paul Zinetti's fifth vintage as régisseur at this prestigious domaine and is testament to his skills, confirming his standing as one of the finest winemakers in the Côte de Beaune. Representing the pinnacle of Pommard, the domaine also has holdings in Volnay and Auxey Duresses. The wines have the distinctive character of quintessential Côte de Beaune, and are also some of the most sophisticated, nuanced expressions you might taste across these villages. An understated use of new oak matches the textured fruit, and gentle handling in combination with intuitive biodynamic practices result in wines with

both strength and delicacy. Comte Armand is redefining Pommard, showing how its finest terroir is capable of not only power but elegance as well.

The expression of individual terroir is hugely important to Paul Zinetti; each appellation has its own personality, and the winemaking should let this shine through. The pure harmonious fruit and freshness in 2019 exemplifies his philosophy. It is also a year which highlights why the appellation of Auxey Duresses should be taken more seriously than it was by previous generations. This is a village to watch.

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### ALIGOTÉ

£90.00 per 6 Bottles in Bond



A wine which represents the new era for Aligoté. This relatively unknown grape variety is feeling the impact of climate change. Historically known for its searing acidity, today its style is fruit-focussed with the acidity firmly in check. The fresh lemon sherbet flavours are complemented by hints of hazelnut and vanilla. This is fresh but broad, with a textured finish. Drink 2022-2029

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### AUXEY DURESSSES 1ER CRU

£228.00 per 6 Bottles in Bond



Paul limits the proportion of new oak in this cuvée to a maximum of 20% to allow the terroir and soil to shine through. This is an excellent wine which competes with the very best of the Côte de Beaune. Striking fresh red fruits are enhanced by a touch of cinnamon spice and mocha. Deliciously ripe sweet fruit fill the palate and the tannins are soft and rounded. Lovely. Drink 2023-2034

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### AUXEY DURESSSES

£138.00 per 6 Bottles in Bond



Sitting behind Volnay and Meursault, it is only in recent years that Auxey is getting the true credit it deserves. This is in part thanks to the efforts of Paul and other innovative winemakers who now fully appreciate its potential. Vibrant bright cranberry fruit, this is hugely pleasing uncomplicated Pinot Noir. Immediately rewarding. Drink 2022-2033

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### VOLNAY 1ER CRU LES FRÉMIETS

£390.00 per 6 Bottles in Bond



The vineyard lies at the Pommard end of the village and shares some of its neighbour's iron-rich soils. It is always the first parcel to be picked at Comte Armand and the small volume requires gentle handling in the winery. A little more backward than the village Volnay cuvée, but this has all the components to develop into a wine of superb quality. Intense fruit, fine silky tannins and layers of flavour come through on the finish to reward the palate. Drink 2024-2039

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### VOLNAY

£216.00 per 6 Bottles in Bond



This wine comes from two different locations in the appellation: Les Grands Champs provides finesse and elegance, while Les Famines is credited with giving body and power. Beautifully aromatic, with fresh raspberries and cherries. This wine is all about purity. The delicious volume marries with a fine tannic core that drives through the palate. So sophisticated, so harmonious and so long. Drink 2022-2034

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### POMMARD 1ER CRU CLOS DES ÉPENEUX

£630.00 per 6 Bottles in Bond (On Allocation)



Tasting this wine in the UK was a little different to a normal year. Normally we have the benefit of Paul's words of wisdom as he takes us through the four different parcels of this famed vineyard, each vinified separately, and then we experience the final blend. This time we just tasted the proposed finished assemblage. Deep, dark, wild bramble and black fruit scent. This is a richly structured wine. It has the lure of luscious succulent flavours, but also there is a poised structure and discreet power. Hugely complex with so much potential. Stunning. Drink 2025-2042



# DOMAINE ANNE-FRANÇOISE GROS

## POMMARD

The name Gros is one of the most famous in the Côte de Nuits, synonymous with great Vosne Romanée. The original Gros domaine is now divided amongst four family members. Anne-Françoise, daughter of Jean Gros, married into another great Burgundy dynasty, the Parent family of Pommard. In 1998 François Parent and Anne-Françoise Gros combined their domaines to create a superb 10 hectare estate under the A F Gros label, comprising some of the finest terroirs across the Côte d'Or. Today, their children Caroline and Mathias are driving quality ever higher.

With his winemaker's hat on, Mathias describes 2019 as "*a vintage of concentration and finesse*". 2019 sees a change to a couple of cuvées. Following an agreement with some cousins, in 2022 they will swap their Vosne Romanée Clos de la Fontaine in exchange for some Clos de Vougeot, Musigny and more Echezeaux. Consequently, this year the Clos de la Fontaine will only be bottled in magnums as they gradually phase it out. In addition, there is so little 2019 Pommard Les Chanlins, just a single barrel, that it too will only be offered in magnum. The whole range is excellent, with village wines that offer exquisite terroir identity, and Grands Crus that now achieve some of the highest scores in the region.

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### BOURGOGNE HAUTES CÔTES DE NUITS



£195.00 per 12 Bottles in Bond

The higher altitude vineyards of the Hautes Côtes are known for their relative coolness and, as a result, with the growing concern for climate change, are increasingly catching the eye of vineyard owners. AF Gros has 4 hectares from which they produce a lovely vibrant, red-fruited style. Very pure and very Pinot. Is this the future? Drink 2021-2030

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### BEAUNE 1ER CRU LES BOUCHEROTTES



£485.00 per 12 Bottles in Bond

Les Boucherottes is on the southern boundary of Beaune just above Pommard's Epenots vineyards. This side of the appellation tends to produce poised, elegant wines rather than the firmer more muscular style of the northern side of the commune. Deliciously scented, with a mass of fresh raspberry fruit. Elegant, gentle, fine and long. Drink 2023-2034

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### CHAMBOLLE MUSIGNY



£285.00 per 6 Bottles in Bond

The domaine has five parcels across the village and blends them to make a characterful and quintessential Chambolle Musigny. A very pleasing wine, with striking red cherry flavours. This is graceful and charming with a lovely appealing succulence, velvety tannins and a fine finish. Drink 2023-2035

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### VOSNE ROMANÉE AUX RÉAS



£320.00 per 6 Bottles in Bond (On Allocation)

This is an excellent parcel in Vosne Romanée situated in the vineyards that flow into Nuits St Georges at the southern end of the village. The most serious of all the domaine's Vosne village cuvées, this was absolutely singing when I tasted at the domaine. Blueberries and bilberries, this has a degree of firmness to it, but the overall weight of fruit copes beautifully with the tannins and there is a lovely touch of whole bunch (40%) sweetness on the finish. Excellent. Drink 2025-2038

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### VOSNE ROMANÉE CLOS DE LA FONTAINE



£385.00 per 3 Magnums in Bond (On Allocation)

Clos de la Fontaine often makes the lightest, prettiest, silkiest Vosne in the AF Gros portfolio, and is usually the first to enter its drinking window. Lots of tayberry fruits, this is a very pure and rounded wine, beautifully balanced and so full of charm. Drink 2023-2034

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### POMMARD 1ER CRU LES CHANLINS



£495.00 per 3 Magnums in Bond

Les Chanlins sits right on the border of Volnay and has a reputation for crafting a highly elegant Pommard. Only one barrel of this wine was made in 2019, so it is only available in magnum. Characterful hedgerow fruits, this has excellent intensity and an appealing granular tannic core. Very composed and long on the finish. Drink 2024-2035

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### ECHENZEAUX GRAND CRU



POA (On Allocation)

The Gros parcel of Echezeaux is one of the finest in the appellation, planted with 100 year old vines. An absolute showstopper, with its pyrotechnic fresh berry and alpine fruits. It is layered and controlled as all Grand Cru wines should be, offering the perfect balance between fruit, alcohol, subtle but ripe tannins and a fresh bite on the finish. Outstanding. Drink 2025-2045

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### RICHEBOURG GRAND CRU



POA (On Allocation)

A little backward on the nose, but this is so often the case when one steps up a level. All the components of a great wine in the making are there on the palate. A perfect synthesis of volume and power. The tannins are beautifully layered and give plenty of structure. The fruit is broad and naturally concentrated, and the zip of acid freshness on the finish gives life and energy to this superb wine. Drink 2025-2045

# DOMAINE JEAN-MARC & THOMAS BOULEY

## VOLNAY

Founded in 1919 by François Bouley, today it is in the hands of the fourth generation, Thomas Bouley. He has an intuitive and well-informed understanding of his family's vineyards, something passed on from one generation the next. Although not certified, the domaine follows organic practices and in 2017 they completed the work on a highly advanced new winery. The introduction of more fermentation tanks has allowed him to be extraordinarily precise in his winemaking. Sadly, yet another small harvest in 2019 meant it wasn't put to full

use this year. As Thomas pointed out, seven of the last nine vintages in Volnay and Pommard have only had a 50% crop. Is this the new norm going forwards?

Thomas's view is that the Pinot Noir vines are adapting to climate change. Hot periods have been seen before, for example the great 1947 harvest was picked in August, and he thinks nature is evolving to cope. He thinks the terroir is clearly reflected in his 2019s, a year which he finds has greater typicity in comparison to 2018.

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### VOLNAY VIEILLES VIGNES

£450.00 per 12 Bottles in Bond

This village cuvée is an exquisite example of Volnay from vines aged between 45 – 83 years situated just below Premier Cru Les Carelles. It is a warm plot, with high iron content in the soil. Thomas used 60% whole bunch fermented fruit this year and the wine is a total joy. Full of red stone fruits, with wonderful purity, it is intense with some appealing, tight, granular tannins. Always fresh and very long. Lovely. Drink 2024-2035

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### VOLNAY 1ER CRU CARELLE SOUS LA CHAPELLE

£395.00 per 6 Bottles in Bond

The red ferrous soil of this vineyard always produces a richly flavoured wine and it is one of Thomas's favourites. This is a beauty with its sloe and bramble fruit personality. It is so full of Volnay charm, but also has drive and vigour. Very long with a hint of muscle on the finish. High class. Drink 2024-2036

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### VOLNAY 1ER CRU LES CAILLERETS

£450.00 per 6 Bottles in Bond

Thomas says Caillerets is to Volnay what Les Amoureuses is to Chambolle Musigny: a Grand Cru in all but name. He destalked all the fruit in 2019 to allow the pure fruit flavours of this fine vineyard to fully express themselves. Beautifully bright with red berry fruits, this is fresh and vibrant, with a touch of mineral drive. Great length. Drink 2024-2038

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### VOLNAY 1ER CRU CLOS DES CHÊNES

£450.00 per 6 Bottles in Bond

Clos des Chênes is Volnay's most recognised Premier Cru. Thomas blends two parcels of 45 and 65-year-old vines. A lovely example of the sweet dark berry fruit intensity of these aged vines. A touch of grenadine on the nose, this balances a velvety richness with life and energy all held together by a firm tannic core. A great wine in the making. Drink 2024-2038

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### POMMARD 1ER CRU RUGIENS

£585.00 per 6 Bottles in Bond

Thomas again used no whole bunch fruit for this prized vineyard in Pommard as he felt it needed no additional tannic structure. Striking raspberry and red cherry characters, this is a bright and harmonious Pommard, more feminine than some. Delicious richness with rounded ripe tannins and lovely sweet fruits on the finish. Drink 2024-2038



DOMAINE JEAN-MARC BOILLOT  
POMMARD

Bearing the name of founder Jean-Marc, this domaine is now managed by his daughter Lydie and husband François. This outstanding estate owes its origin to an inheritance from Jean-Marc's grandfather Etienne Sauzet. Jean-Marc learnt his trade as the Sauzet winemaker before setting up his own 11 hectare domaine with some of the finest vineyards in the Côte de Beaune. More recently they have purchased a further 10 hectares in the Mâconnais. Their vinification process is designed to express the purity of Puligny fruit: a short cold settling of 24 hours follows pressing, followed by 11 months élevage with a weekly bâtonnage before bottling.

According to Lydie, the Boillot winemaking policy of minimal intervention was crucial to their success in 2019. They harvested on 7th September and, whilst the summer was warm, the vines had not suffered from an excess of heat. The grapes required gentle handling in order to best reflect their terroir origins. Halfway through my tasting, Lydie's now-retired father, Jean-Marc joined us. Having spent a lifetime in the vineyards, he believes that the sun now has greater intensity than when he first started as a boy. *"Temperatures may be the same but even in April, when I walk in the vines, I get a tan. That never used to happen."*

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**PULIGNY MONTRACHET**   
£225.00 per 6 Bottles in Bond

This is a lovely floral style of Puligny with hints of orange peel and fresh chamomile. Harmonious and graceful, there is a flowing freshness. Easy and absolutely charming. Drink 2021-2025

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**PULIGNY MONTRACHET 1ER CRU CHAMP CANET**   
£325.00 per 6 Bottles in Bond

Bordering Meursault Perrières, Boillot's Champ Canet is a beauty in 2019. Pure yet plump, with refined quince and medlar fruits. The vineyard's clay soil gives depth, structure and punch. Very long, and the irresistible toffee and caramelised fruit flavours make this an absolute joy. Drink 2023-2028

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**PULIGNY MONTRACHET 1ER CRU LA GARENNE**   
£325.00 per 6 Bottles in Bond

This higher altitude Premier Cru in the hamlet of Blagny excelled in 2019. Enticing honeysuckle and quince aromas. This focuses on energetic purity with a grapefruit-like freshness on the mid-palate and a fine velvety finish. Balanced and appealing. Drink 2022-2027

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**PULIGNY MONTRACHET 1ER CRU  
LES COMBETTES**   
£425.00 per 6 Bottles in Bond

Marching alongside the best Premier Crus of Meursault, Combettes always has a dash of honeyed Meursault opulence. This is a gorgeous example with its delectable caramel and creamy fudge flavours. With underlying power and intensity, this has lovely sweetness of fruit, great depth and persistence. Drink 2023-2028

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**PULIGNY MONTRACHET 1ER CRU LES REFERTS**   
£325.00 per 6 Bottles in Bond

Renowned for having drive and intensity, this 2019 is classic Referts. The vibrant lemon and lime attack gives way to some rich caramelised peach and buttery notes. This warming ripeness gives way to a tight, grippy mineral finish. A wine of immense class and complexity. Drink 2023-2027

## DOMAINE PATRICK JAVILLIER MEURSAULT

Retirement for the wonderfully charismatic Patrick has been a long process but now the domaine is run by his daughter Marion and son-in-law Pierre-Emmanuel Lamy. That said, he is an ever-present figure, popping up around the estate, helping out and gently guiding wherever he can. The next generation consider themselves so fortunate to be able to draw on his 45 years of experience. The domaine's wines are delightfully detailed expressions of the creamy fruit flavours typical of great Meursault. They will give youthful pleasure and also have the ability to age in bottle. The two Bourgogne's Blancs were

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**BOURGOGNE CÔTE D'OR BLANC  
CUVÉE DES FORGETS**  
£170.00 per 12 Bottles in Bond

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The grapes for this cuvée are grown on the Volnay side of Meursault. It is a generous Meursault-esque style of Bourgogne Blanc with creamy aromas and hints of apricot and mango. Wonderfully approachable, balanced by a bright bite of freshness on the finish.  
Drink 2021-2025

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**BOURGOGNE CÔTE D'OR BLANC  
CUVÉE OLIGOCÈNE**  
£225.00 per 12 Bottles in Bond

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Javillier's Bourgogne Oligocène is from the Puligny side of Meursault and therefore a more restrained style than the Forgets. Hints of quince and jasmine, this is gloriously harmonious and feels like a Puligny. Graceful and very pure. Drink 2021-2025

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**MEURSAULT CLOS DU CROMIN**   
£395.00 per 12 Bottles in Bond

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Protected from the spring frosts this year, this is a superb cuvée. Attractive scents of warm butter and freshly baked bread. This has a silky volume which caresses the palate and a fine degree of concentration. A delicious example of the appellation of Meursault. Drink 2022-2026

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**MEURSAULT LES TILLETS**   
£395.00 per 12 Bottles in Bond

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Always a star in the Javillier cellar, this is a beauty in 2019. Harmonious and elegant, with hints of honeysuckle. It is very pure in style, with a drive and energy reminiscent of classic Puligny. Great length and massively rewarding. Drink 2022-2027

recently re-labelled as Bourgogne Côte d'Or. Patrick was a driving force behind the creation of this new appellation.

Pierre-Emmanuel took the decision to pick quite early, starting on 6th September, as it was crucial to preserve the freshness and acidity in the wines. Marion describes their 2019s as having a strong sense of terroir and identity. The small crop, healthy fruit at harvest time and stable levels of acidity in the berries have all contributed to this. The domaine is very proud of this vintage indeed.

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**MEURSAULT LES CLOUSOTS**   
£450.00 per 12 Bottles in Bond

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A combination of two lieux dits: Les Clous and Les Crotots. This blend always balances the racy freshness of fruit from the higher slopes of Les Clous with the rich creamy generosity produced by Les Crotots. Quite a structured and intense Meursault. A touch of bitter orange on the attack evolves to reveal the creamy Crotots characters on the finish. Thought provoking and mouth-watering. Drink 2022-2027

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**MEURSAULT CUVÉE TÊTE DE MURGER**   
£650.00 per 12 Bottles in Bond

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The star of the show. There will be few better cuvées from Meursault this year. Masses of cracked nuts, hints of freshly buttered toast and rich jersey cream. The new oak does show at this early stage but will unquestionably integrate seamlessly with the fantastic fruit content. Exciting from start to finish. Drink 2023-2030

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**CORTON CHARLEMAGNE GRAND CRU (NT)**   
£595.00 per 6 Bottles in Bond (On Allocation)

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Understandably we were not sent a sample due to the very limited production. The Javillier Corton Charlemagne is invariably a superb example, often in a relatively restrained and fresher style. Always a favourite.





*Patrick Javillier*  
  
**Meursault**  
*Les Clousots*  
*Vin de Bourgogne*

DOMAINE JEAN-PHILIPPE FICHET  
MEURSAULT

Jean-Philippe was just 20 when his father handed down the family's sharecropping arrangements in the village of Meursault. In the intervening 37 years Jean-Philippe has lost none of his enthusiasm nor his thirst for knowledge. As a young winemaker he espoused the then fashion for new oak and frequent bâtonnage in cask, making full and hedonistic wines. Today the estate's style has evolved. Jean-Philippe believes the origins of great wine are first and foremost in the vineyard. His motto is to respect the soil and the vine, treating only when necessary. Earlier picking dates deliver a stunning mineral freshness. In the winery he operates a much gentler handling process

than in his youth. Larger casks and less new oak mean the wines possess superb fruit content.

Our cellar visit with Jean-Philippe is always one of the highlights of the tasting trip and was greatly missed this year. One of the most authoritative members of the commune, he is always so insightful and full of profound wisdom. It is testament to his skills that his 2019s left everyone who tasted them buzzing. They are such a fabulous representation of both appellation and vintage. They have the Meursault richness, a touch of reserve but most importantly the fabulous zip of freshness which is 2019's calling card.

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**BOURGOGNE BLANC VIEILLES VIGNES** 

£195.00 per 12 Bottles in Bond

A lovely flowing style, full of clotted cream and fudge flavours, but with fresh, balancing acidity. A mini-Meursault: gloriously approachable with an underlying structure and freshness. Already delicious. Drink 2021-2026

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**MEURSAULT LES CHEVALIÈRES** 

£250.00 per 6 Bottles in Bond

Jean-Philippe is a great fan of the Chevalières lieu dit, renowned for producing intense wines with a full structure. A very floral style, white summer stone fruits give way to a touch of Jersey cream and brioche. Very full, with great persistence. Drink 2023-2028

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**MEURSAULT** 

£185.00 per 6 Bottles in Bond

£195.00 per 12 Half Bottles in Bond

£200.00 per 3 Magnums in Bond

A fine example of Jean-Philippe's style. Soft and gentle, with white fruit, buttery notes, a hint of panna cotta and vanilla. The luscious fruit is balanced by seamless freshness and a bold line of acid zip. Lovely. Drink 2022-2027

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**MEURSAULT LE TESSON** 

£275.00 per 6 Bottles in Bond

£290.00 per 3 Magnums in Bond

Le Tesson is always one of the stars of this great domaine's stable. Lore in the village has it that these steep easterly exposed slopes should have been classified as Premier Cru. Controlled and energetic, this has fabulous purity, with hints of mandarin and lemon sherbet. Bright clean and fresh, with a tinge of freshly made crème caramel at the very end. Wonderful. Drink 2023-2028

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**MEURSAULT MEIX SOUS LE CHÂTEAU** 

£200.00 per 6 Bottles in Bond

This warm, enclosed site has delivered a rich concentrated wine in 2019. With masses of crème anglaise, ripe peach and white flowers, it has a generous opulence underpinned by a classic mineral backbone. Extremely giving, long and full on the finish. Drink 2022-2027

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**PULIGNY MONTRACHET** 

**1ER CRU LES REFERTS**

£360.00 per 6 Bottles in Bond

This premier cru, with clay and marl soils, lies on the border with Meursault and therefore makes a bolder style of Puligny. With lovely aromas of mandarins and limes, the palate is full, intense and textured, with flavours of buttered toast. A wine with great aging potential. Drink 2022-2029

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**MEURSAULT LES GRUYACHES** 

£240.00 per 6 Bottles in Bond

At 91 years' old, Gruyaches is the oldest of Jean-Philippe's vineyards, planted by his grandfather in 1928. These aged, deep-rooted vines coped superbly in the drier summer months, accessing water stores deep in the soil, and have produced a terrific 2019. Bright straw colour, with layers of fresh fruit flavours. There is no sign of any vine stress, just a full, rich wine finishing on freshly juiced peaches. Drink 2022-2028

## DOMAINE ANTOINE JOBARD MEURSAULT

Antoine Jobard joined his father François at the family domaine in 2002 and in the past two decades has taken full control of this well-established Meursault estate. François had a reputation for making reserved wines with an extraordinary propensity to age. Often inscrutable in their youth they grew into some of the most rewarding white Burgundies with a few years in bottle. Antoine has tweaked the formula while maintaining the same outstanding quality. His wines retain the ability to age, but they are more graceful and approachable when young. What's more, they have sacrificed none of the Domaine's signature texture or complexity in this adaptation.

The style balances intensity and concentration with freshness and energy. With 20 years at the domaine, Antoine is justifiably receiving worldwide recognition for the extraordinary quality of his wines.

Antoine's 2019s more than justify the cult status he is receiving around the world. They have an amazing poise, balancing the volume we seek from the very best Meursault with striking youthful brightness. If there is one domaine who can restore faith in the longevity of great white Burgundy, it is surely Domaine Jobard.

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**MEURSAULT EN LA BARRE**  
£260.00 per 6 Bottles in Bond (On Allocation)

Whilst a little backward on the nose, on the palate there is an explosion of fruit and flavour. A wine with extraordinary clarity and minerality. This is vibrant and bright, with layers of soft citrus and hazelnut flavours. A tremendous village cuvée. Drink 2023-2032

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**MEURSAULT 1ER CRU CHARMES**  
POA (On Allocation)

An absolute stunner. Hints of quince, mandarin and medlar. The upfront, ripe fruit builds to a powerful crescendo of gorgeous nutty and creamy characters. The fresh acidity is always present but very controlled. It is so textured with a long, persistent finish ensuring superb longevity. Outstanding. Drink 2023-2033

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● **MEURSAULT 1ER CRU GENEVRIÈRES** ●  
POA (On Allocation)

Genevrières is a large Premier Cru plot and Antoine's parcel is an absolute gem. An array of spice and summer fruits unfurl into broad, creamy toffee flavours. With impressive weight and texture, this is more masculine than the Charmes, having a little more obvious power. Classic Meursault, classic Genevrières, classic Jobard. Drink 2024-2034



ETIENNE SAUZET  
PULIGNY MONTRACHET

Etienne Sauzet is one of the great estates of Puligny Montrachet taking its name from current incumbent Emilie Riffault's great grandfather who founded this domaine in the early 1900s. It boasts 15 hectares of vineyards, comprising four white grands crus in Puligny and Chassagne and nine Premiers Crus. Today, under Emilie and husband Benoît's direction, their owned vineyards are fully biodynamic, and they are one of the flag bearers for the appellation of Puligny Montrachet.

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**BOURGOGNE LA TUFÉRA** ●  
£105.00 per 6 Bottles in Bond

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I know I say this a lot, but this really is a mini Puligny. It is such an attractive wine, mixing fresh citrus fruit, with tropical notes of guava and melon. Easy and yet it has depth. An excellent cuvée all round. Drink 2021-2025

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**PULIGNY MONTRACHET** ●  
£260.00 per 6 Bottles in Bond

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Sauzet's village Puligny is made from 12 parcels in the village, the majority from Les Meix just beside the superb Premier Cru Pucelles vineyard. This is a definitive Puligny, the vibrant fresh citrus fruits give way to a harmonious texture with hints of honeysuckle and panna cotta. Very balanced and deliciously pure. Drink 2022-2026

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**CHASSAGNE MONTRACHET LES ENCÉGNIERES** ●  
£270.00 per 6 Bottles in Bond

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Sitting just below Bâtard Montrachet Grand Cru, this is such a highly regarded lieu dit. Slightly closed on the nose, although unsurprising given its tight structure. On the palate the wine opens up to show flavours of lemon zest, frangipane and nougat. Great weight. This is a top-class village cuvée. Drink 2021-2025

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**PULIGNY MONTRACHET** ●  
**1ER CRU LA GARENNE**  
POA (On Allocation)

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La Garenne sits on the higher slopes of Puligny and produces a remarkably harmonious wine. Golden in colour, this is full of captivatingly exotic fruits. A touch of mango and guava, with some fresh Guernsey cream is cut through by a bright acidity. Deliciously rich and very stylish, this is the most impressive Sauzet Garenne I have tasted for many years. Superb. Drink 2023-2027

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Discussing the vintage with Benoît, he said an April frost and a cool spell during flowering had a greater impact on yields in Puligny than in some other appellations, and he feels there is little difference between the chalk and clay vineyards in 2019. Reduced yields across the board prevented vines suffering from hydric stress, despite the dry conditions. He describes 2019 as a wonderfully ripe fresh vintage and we couldn't agree more.

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**PULIGNY MONTRACHET** ●  
**1ER CRU CHAMP GAIN**  
POA (On Allocation)

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Although Champ Gain is the village's highest Premier Cru, Sauzet's parcel is in a wonderfully sheltered spot protected by the nearby woods, just by Truffière and Folatières. This added protection has helped create a wine with bright razor-like acidity. Very intense on the attack, it evolves to show firm nutty flavours. A less showy style than some years, but with exquisite purity. Drink 2022-2026

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**PULIGNY MONTRACHET** ●  
**1ER CRU LES REFERTS (NT)**  
POA (On Allocation)

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Near the border with Meursault, Referts' soil is a mix of clay and stones. It reputedly makes one of Puligny's more powerfully structured Premiers Crus.

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**PULIGNY MONTRACHET** ●  
**1ER CRU LES PERRIÈRES**  
POA (On Allocation)

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Les Perrières' thin topsoil and dense limestone subsoil typically give lean wines with laser-like focus. This is a relatively broad wine in 2019, with the initial lime scents giving way to crunchy nuts, poached pears and fresh croissants. Generous and full, refreshed by a line of bright Perrières acidity. Good depth and very long. Drink 2022-2026

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**PULIGNY MONTRACHET** ●  
**1ER CRU LES COMBETTES (NT)**  
POA (On Allocation)

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Les Combettes is the favourite Premier Cru of former winemaker Gérard Boudot (Emilie's father), lying towards the border with Meursault. It produces a style which balances finesse with enticing honeyed silkiness.

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DOMAINE PAUL PILLOT  
CHASSAGNE MONTRACHET

Thierry Pillot and his sister Chrystelle are the fourth generation at this fine estate founded by their great grandfather Jean-Baptiste in 1900. A 13 hectare domaine with an equal split between white and red, they cover some of the finest appellations in and around their home village of Chassagne Montrachet. Thierry prefers wines with bright tension and has therefore brought his picking dates forward in comparison to his father's era. He also avoids an excess of new oak, preferring to break in his casks with the Bourgogne Blanc and then use the one-year barrels for his Chassagnes.

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**ST AUBIN 1ER CRU LES CHARMOIS**

£190.00 per 6 Bottles in Bond

Charmois Premier Cru lies on the border with Chassagne Montrachet and consequently is one of St Aubin's most prized vineyards. Light lemon colour, with attractive yellow tropical fruit aromas. This has striking richness and a fresh characterful mineral finish. Drink 2021-2027

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**CHASSAGNE MONTRACHET LES MAZURES**

£420.00 per 12 Bottles in Bond

One of the most central lieux dits in the village, just below Premier Cru Champs-Gains. Thierry bottles this parcel separately as, in his view, it is an immaculate representation of the appellation's white wines. A little reserved on the nose, on the palate it is full of pure citrus fruits, lemons and limes. A structured wine, with great intensity and a touch of what Thierry describes as crème anglaise on the finish. Drink 2022-2027

Thierry describes 2019 as a year of sunshine rather than excessive heat, which explains why the grapes retained an excellent degree of fresh acidity. The clay-based soils of the village retained good reserves of water from the winter rainfall. This, combined with the lower yields following the cooler flowering season, meant his vineyards did not suffer from any hydric stress. Alcohol levels this year average 13.5%, and the wines as always have great balance and stunning purity. Sadly, yields and consequently allocations are significantly reduced this year.

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**CHASSAGNE MONTRACHET**

**1ER CRU CLOS ST JEAN**

£295.00 per 6 Bottles in Bond

The Pillots' parcel of Clos St Jean is just four metres from Premier Cru Caillerets with a similar limestone soil structure which creates a very fine wine. Hints of Seville orange and lemon sherbet, this has a clean direct minerality. Very fresh and with only 5% new oak, this exudes fruit and terroir. Classy. Drink 2023-2029

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**CHASSAGNE MONTRACHET**

**1ER CRU LES CHAMPS GAINS**

POA (On Allocation)

Just above the Mazures lieu dit, this Premier Cru is known for its bolder fruit flavours. The 2019 is a fine example with additional soft aromas of toffee and fudge. On the palate it has an appealingly silky viscosity. It is honeyed and rich, with flavours of poached pear on the finish. Lovely. Drink 2022-2027

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**CHASSAGNE MONTRACHET**

**1ER CRU LES CAILLERETS**

POA (On Allocation)

A very graceful and elegant style, with charming flavours of clementine and mandarin. Wonderfully pure, with a silky honeyed palate. This is totally seductive and quite delicious. Drink 2022-2029



DOMAINE COFFINET-DUVERNAY  
CHASSAGNE MONTRACHET

We were delighted to introduce this important domaine to our portfolio last year. The Coffinets are part of Chassagne Montrachet's wine aristocracy, having owned vineyards in the village since the mid-1800s. Born of a partnership between Laura Coffinet and Philippe Duvernay from Rully, who have created this fine 7 hectare domaine. Their holdings are exclusively in Chassagne Montrachet and the range is hugely impressive. Philippe doesn't do any cold settling of the juice, preferring to leave it on the lees. He ferments in cask, allowing the natural rise in cellar temperature allowing the lees enrich and feed the wine, and operates a very cautious use of bâtonnage on certain cuvées.

Coffinet-Duvernay's 2019s reflect the individuality of their vineyards. The ten different cuvées on show here each express the glorious singularity of their unique terroirs. Philippe and Laura's son Bastien has joined his parents at the domaine and is particularly excited by the 2019s. He believes they have more personality and are more characterful than some other recent vintages.

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**CHASSAGNE MONTRACHET**  
£185.00 per 6 Bottles in Bond

A very appealing and approachable style. Bright characters of lemon and lime fruits, with a hint of white peach on the palate. Fresh and pure, this is designed for earlier drinking, while there is a touch of stone fruit richness on the finish. Drink 2021-2025

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**CHASSAGNE MONTRACHET  
BLANCHOTS DESSOUS**  
£215.00 per 6 Bottles in Bond

This lower lying village parcel is bottled separately to show off its unique character and position next to the mighty Criots Bâtard Grand Cru. A fuller and more concentrated style, this has flavours of quince and lime with a touch of freshly buttered toast from the oak. Subtle power with a bright, energetic finish. Drink 2022-2026

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**CHASSAGNE MONTRACHET 1ER CRU MORGEOT ●  
LES GRANDS CLOS**  
£250.00 per 6 Bottles in Bond

Morgeot is a large Premier Cru comprising a number of small sub-climats. The emphasis is always on power and intensity and Les Grands Clos is one of its finest sites. Hints of Seville orange and freshly squeezed lime mingle with brioche and nuts. Very structured with a bright finish Drink 2022-2027

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**CHASSAGNE MONTRACHET 1ER CRU MALTROIE ●**  
£260.00 per 6 Bottles in Bond

A little backward at the time of tasting, but still possesses the lovely fresh yeasty, baked bread characters one so often finds in Chassagne. This has a firm touch of rusticity and good layers of complexity on the finish. Drink 2022-2027

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**CHASSAGNE MONTRACHET ●  
1ER CRU CLOS ST JEAN**  
£275.00 per 6 Bottles in Bond

The position of this vineyard high on the hillside of Chassagne helps maintain an excellent freshness in this wine. Very aromatic with scents of fresh clotted cream and honeysuckle. On the palate there are rich flavours of brioche and crème caramel, but it is also very bright and lively. A rewarding style. Drink 2022-2027

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**CHASSAGNE MONTRACHET**  
**1ER CRU LES CHAMPGAINS**  
£275.00 per 6 Bottles in Bond

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Neighbouring Maltroie, but always delivering such a different style, this Champgains is a brilliant golden-yellow colour, with honeyed fruit flavours and hints of vanilla. An intensely concentrated wine with a touch of toffee and a gentle acid freshness on the finish.  
Drink 2022-2027

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**CHASSAGNE MONTRACHET 1ER CRU**  
**FAIRENDES**  
£280.00 per 6 Bottles in Bond

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Fairendes is a lieu dit within the better known Premier Cru of Morgeot and the Coffinets bottle this plot separately. They feel it is more graceful and poised, and that its unique quality would be lost if bottled with other parcels. A balance between creamy rich texture and bright mineral freshness. With flavours of clementine and ripe citrus fruits, this is a wonderfully discreet style. A very special wine. Drink 2022-2028

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**CHASSAGNE MONTRACHET**  
**1ER CRU LES BLANCHOTS DESSUS**  
£290.00 per 6 Bottles in Bond (Limited)

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This extraordinary Premier Cru parcel is the envy of all the growers in the village: a unique plot of vines just below the great Le Montrachet! A beautifully refined and charming wine, this has a complex scent of chamomile and jasmine. Its creamy ripe fruit flavours flow through the palate and linger beautifully on the finish. Lovely.  
Drink 2022-2028

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**CHASSAGNE MONTRACHET**  
**1ER CRU LES CAILLERETS**  
£300.00 per 6 Bottles in Bond

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These vines in Caillerets' chalky, stony soil are some of the domaine's oldest at 78 years old. A slightly more powerful and less mineral Caillerets than some years, perhaps a reflection of the lower yields in 2019. Intense and hugely flavoursome, with notes of fresh croissant and Jersey cream. The chalky minerality on the finish gives an added lift to this high-class wine. Drink 2022-2028

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**CHASSAGNE MONTRACHET**  
**1ER CRU DENT DE CHIEN**  
£350.00 per 6 Bottles in Bond

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An extraordinary vineyard on very rocky soil sitting just above Le Montrachet. Only two barrels are made, using 50% new oak, and it is a triumph! A big powerful wine, with masses of concentrated peach and stone fruit flavours. A good drive of freshness at the end and real potential. Drink 2023-2028

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**BATARD MONTRACHET GRAND CRU**  
£550.00 per 3 Bottles in Bond (On Allocation)

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With yields down 30% they have just two barrels in 2019. Full of character, with attractive smoky aromas. It is full of rich brioche and yeasty baguette flavours and has great weight and depth. The long, layered palate, with a hint of cracked hazelnut, shows true Grand Cru class.  
Drink 2023-2035



DOMAINE BRUNO COLIN  
CHASSAGNE MONTRACHET

The Colin family own swathes of the southern Côte de Beaune, with numerous impressive domaines run by cousins scattered across its finest villages. Bruno's estate is spread across an impressive 30+ different parcels in Chassagne Montrachet, Puligny Montrachet and St Aubin. Since 2016 it has included additional Chassagne Montrachet 1er Cru En Remilly and Chevalier Montrachet Grand Cru, passed on to him by his retired father, Michel. Bruno grubbed up his tiny parcel of Puligny Montrachet 1er Cru Les Desmoiselles in 2017, so this gem is currently off the list, but there is light at the end of the tunnel as the replanted vines gradually reach maturity.

Bruno is delighted with the 2019 vintage; they have great balance, and ripe but not excessively rich fruit. He describes them as both bright and intense, reflecting the superb conditions throughout the growing season. Fewer vineyard treatments were required than normal and the result was incredibly healthy fruit at harvest time.

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**ST AUBIN 1ER CRU LES CHARMOIS** ●  
£190.00 per 6 Bottles in Bond

This Premier Cru vineyard borders Chassagne Montrachet and the vines have the deep-rooted structure of its more famous neighbour. Light straw colour, this is a very aromatic wine, with a mass of white peach and stone fruits. Harmonious, with the tight, earthy typicity one expects from these high-class vineyards. Drink 2021-2026

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**CHASSAGNE MONTRACHET** ●  
£210.00 per 6 Bottles in Bond

This is an exquisite example of Chassagne Montrachet from nine different lieux dits in the appellation. Bright pure citrus fruits, this has a mineral intensity balanced with flavours of honeysuckle and fresh cream. Very pure and very long. Drink 2021-2026

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**CHASSAGNE MONTRACHET** ●  
**1ER CRU LES CHAUMÉES**  
£298.00 per 6 Bottles in Bond

Located up on the hill towards St Aubin, Les Chaumées has sublime aromatics of camomile, jasmine and a touch of acacia honey. Very graceful as it flows through the palate and the touch of freshly baked baguette gives additional nuance on the finish. Drink 2022-2027

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**CHASSAGNE MONTRACHET** ●  
**1ER CRU LA MALTROIE**  
£298.00 per 6 Bottles in Bond

La Maltroie is a Premier Cru that always makes an impact, characterised by its breadth and generous fruit. Initially more subtle than in some years, it unfurls into a glorious profusion of flavours. Fresh clotted cream and cracked hazelnuts. Intensity, layered, full and very long. Drink 2022-2028

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**CHASSAGNE MONTRACHET** ●  
**1ER CRU MORGEOT**  
£298.00 per 6 Bottles in Bond

Morgeot is the largest Premier Cru in the Côte d'Or at 58 hectares, surpassing even Clos Vougeot (51 hectares). Unsurprisingly therefore, there is a huge variety of styles and quality levels, but Bruno's always shines as one of the very best. Light lemon colour, this wine has an arresting mineral limestone freshness. It combines finesse with richness, layered flavours of lemon, mandarin and buttered croissant. Delicious. Drink 2023-2028

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**CHASSAGNE MONTRACHET** ●  
**1ER CRU LES CHENEVOTTES**  
£298.00 per 6 Bottles in Bond

The historical site of an old hemp field, this is a slightly cooler location amongst the Chassagne Premiers Crus and therefore creates wines with natural energy and brightness. Masses of satsuma and quince, this is a little more hedonistic than some years, but on the finish, one gets a rewarding sensation of saline minerality. As ever a top cuvée. Drink 2023-2030

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**CHASSAGNE MONTRACHET** ●  
**1ER CRU LES VERGERS**  
£298.00 per 6 Bottles in Bond

A relatively unknown Premier Cru towards St Aubin, Les Vergers always stands out in Bruno's cellar. Always super-aromatic, the 2019 has a beguiling mix of basil, lime and Seville orange. Harmonious and sinuous, with a touch of hazelnut. The bright grapefruit lift on the finish gives focus and zip. Drink 2023-2029



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**CHASSAGNE MONTRACHET**  
**1ER CRU EN REMILLY**  
£360.00 per 6 Bottles in Bond

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One of Chassagne Montrachet's flagship Premiers Crus sitting just above Grand Cru Chevalier Montrachet. A higher altitude and very rocky location produce a wine with extraordinary intensity and mineral direction. This is a sensational cuvée in 2019 possessing all the qualities one from its Grand Cru neighbour. Honeyed with a lace-like palate, it is silky, fine and the gentle acidity draws it together. Fantastic. Drink 2023-2032

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**CHASSAGNE MONTRACHET**  
**1ER CRU BLANCHOT-DESSUS**  
£420.00 per 6 Bottles in Bond (Limited)

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This vineyard is the envy of the village, sitting between Le Montrachet and Criots Bâtard Montrachet, although at a slightly lower altitude. With masses of fresh pear and peach flavours, this is a full and ample wine, in the Montrachet mould. Great breadth, with flavours of almond, quince and a touch of spice. Restrained power and huge length. Very classy. Drink 2023-2032

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**PULIGNY MONTRACHET**  
**1ER CRU LA TRUFFIÈRE**  
£460.00 per 6 Bottles in Bond

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La Truffière is Bruno's only vineyard in Puligny Montrachet. Situated just below the hamlet of Blagny it takes its name from the Burgundy truffle which flourished here historically when vineyards were less prolific. With a wonderful touch of honeysuckle and satsuma, this has subtlety and harmony. Gorgeously seductive with a long rich, honeyed finish. Drink 2023-2031

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**CORTON CHARLEMAGNE GRAND CRU**  
£440.00 per 3 Bottles in Bond (On Allocation)

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The fact this Grand Cru is some distance from Bruno's spiritual home in Chassagne has not stopped him from making an epic wine. Masses of vanilla, clotted cream and roasted crunchy nuts. Full, intense and very concentrated, the gorgeous citrus orange and poached pear finish rejuvenates the palate and gives further complexity. Drink 2022-2032

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**CHASSAGNE MONTRACHET**  
**VIEILLES VIGNES ROUGE**  
£240.00 per 12 Bottles in Bond

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Coming after such a stellar list of whites it is easy to overlook Bruno's red Chassagne but do so at your peril! Made with 45-year-old vines from four separate lieux dits, this is exemplary Chassagne Rouge and offers such great value. In 2019 this is packed with juicy berries and rich black fruits. Bold on the palate, with a hint of liquorice and freshly roasted coffee beans. Good length, appetising and moreish. Drink 2023-2031



Marc Colin retired many years ago, and his children, Pierre-Yves, Damien, Joseph, and Caroline ran this fabulous estate together for many years. In 2005 Pierre-Yves split away and formed his own domaine, followed by Joseph who branched off on his own in 2016. Whilst Joseph remains in the original cellars, Damien and Caroline relocated to a larger cuverie and cellar just down the road and still manage 12 hectares in total, across some truly excellent vineyards in St Aubin, Chassagne Montrachet and Puligny Montrachet. The larger space and smaller volume mean they can rack and bottle the wines later, allowing them their desired 18 month élevage.

2019 represents the third vintage with Damien and Caroline at the helm. Their search for excellence continues as this fine range shows. Damien favours whole bunch pressing for his whites and fermentation in barrel. Sadly, the frosts and cold flowering season means 2019 is a particularly small crop for the domaine, down on average by 30% in comparison to 2018. However, he is delighted with the intensity and bright pristine freshness of his wines this year.

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**ST AUBIN 1ER CRU LES CASTETS**  
£183.00 per 6 Bottles in Bond



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Les Castets is a stony south facing vineyard. The 2019 shows an intense mineral grip reflecting the influence of the soil. From relatively young vines, this is a bright energetic style, with a rewarding, racy finish. Drink 2021-2026

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**ST AUBIN 1ER CRU EN REMILLY**  
£201.00 per 6 Bottles in Bond



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St Aubin's little "Grand Cru", sitting above Chevalier Montrachet. A lemon and lime citrus aroma. Very intense, with a seam of tingling minerality. Very controlled, with appealing quince and mandarin flavours on the finish. High class. Drink 2022-2028

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**CHASSAGNE MONTRACHET  
CUVÉE MARGOT**  
£210.00 per 6 Bottles in Bond



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Cuvée Margot is named after Damien's grandmother who was the source of his Le Montrachet vineyard. It is a blend of four different parcels in the village. With aromas of basil and lime, this is a vibrant Chassagne, with very good body and depth. Drink 2021-2027

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**CHASSAGNE MONTRACHET  
1ER CRU LES VIDE BOURSES**  
POA (On Allocation)



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Only 1.3 hectares, this is a bold and generous Premier Cru; not a surprise for a vineyard which is a terroir extension of Grand Cru Bâtard. This has a real Bâtard feel to it, with its rich plump creamy flavours. It is an excellent mix between honeyed richness and gentle lemon freshness. No shortage of power, and great length. Drink 2022-2029

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**CHASSAGNE MONTRACHET  
1ER CRU LES CHAMPS GAINS**  
POA (On Allocation)



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This vineyard seems to have really made the most of the climatic conditions in 2019. It is a gorgeous cuvée, exuding pears, melons and a touch of guava. Vibrant broad fruit with creamy richness. Superb length. This ticks all the boxes. Drink 2022-2029

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**CHASSAGNE MONTRACHET  
1ER CRU LES CHENEVOTTES**  
POA (On Allocation)



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On the Puligny side of the appellation close to Le Montrachet. This is a beautiful style, balancing soft mandarin flavours with a deliciously appealing pavlova-like creaminess. Excellent texture and a bright line of purity on the finish. Drink 2023-2029



2019

PRODUIT DE FRANCE



*Chassagne-Montrachet 1<sup>re</sup> Cru*

LES CHAMPS GAIN

APPELLATION CHASSAGNE-MONTRACHET 1<sup>er</sup> CRU CONTRÔLÉ



MARC COLIN ET SES FILS

A SAINT-AUBIN - CÔTE-D'OR - FRANCE

2019

## DOMAINE JUSTIN GIRARDIN SANTENAY

Justin Girardin is an enterprising young grower who, though modest and quiet, is steadily working away with gritty determination to elevate Santenay to the heights he believes it deserves. The Girardin family have been established vigneron in Burgundy for centuries. Justin has recently taken up the reins from father Jacques (brother of famous négociant Vincent Girardin) at the family's 18 hectare domaine in the southern Côte de Beaune. Their holdings stretch from Santenay (where they have 12 hectares) to Savigny lès Beaune, through Chassagne Montrachet and Pommard.

Justin's wines always have an emphasis on freshness, fruit and elegance. He says the 2019 growing season was fairly straightforward with no particular challenges. In the winery he chose to do no punch downs for his reds during alcoholic fermentation, and for his whites he fermented slowly at a cooler temperature to achieve even greater balance. The 2019s are comparable to the 2010s, he says, as they are rich but have retained a beautiful acidity. It may well be Justin's favourite vintage in the last ten years!

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**SANTENAY BLANC**  
**LES TERRASSES DE BIEVAUX**  
£160.00 per 12 Bottles in Bond

From a terraced vineyard high up on the Santenay slopes, this is always one of the best value wines in the campaign. The 2019 is very pleasurable, with refreshing hints of quince and honeysuckle. The warmer summer conditions have created a broader style than some years, with a deliciously ripe creamy finish. Drink 2021-2026

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**🍷 SANTENAY ROUGE** ●  
**1ER CRU CLOS ROUSSEAU**  
£195.00 per 12 Bottles in Bond

Bright crimson colour, this exudes fresh red cherry. There is a touch of mocha and vanilla on the mid-palate flowing into a succulent sweetness of fruit on the finish. A hugely pleasing wine. Drink 2023-2030

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**CHASSAGNE MONTRACHET** ●  
**1ER CRU MORGEOT**  
£395.00 per 12 Bottles in Bond

The Premier Cru Morgeot typically produces a relatively generous style of Chassagne with ample fruit content. This is a fine example with hints of frangipane and toasted brioche. Very good ripeness and high-class finish. Drink 2021-2026



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## HOW TO ORDER

### WEBSITE: [WWW.GOEDHUIS.COM](http://WWW.GOEDHUIS.COM)

Visit the Burgundy En Primeur 2019 pages of our website to buy these wines.

### EMAIL: [WINE@GOEDHUIS.COM](mailto:WINE@GOEDHUIS.COM)

Send an email to [wine@goedhuis.com](mailto:wine@goedhuis.com), [hksales@goedhuis.com](mailto:hksales@goedhuis.com) or directly to your sales contact at their email address listed above.

### TELEPHONE

As our offices may not be manned because of the ongoing COVID-19 pandemic, for advice or to place an order please call your sales contact directly on their mobile number listed above.

If you do not have a sales contact, call us in the UK on +44 (0)20 7793 7900 or in Hong Kong +852 2801 5999.

## BUYING EN PRIMEUR

Buying wine "en primeur" refers to the process of buying wine before it is bottled and shipped. En primeur wines can only be purchased In Bond i.e. exclusive of UK Duty and tax. This should be the most cost-effective way of laying down a cellar, and a purchase at this early stage guarantees provenance. Also for those wines made in small quantities, this may simply be the only opportunity to buy.

We recommend storing your wine with Private Reserves Ltd, the independent wine storage company set up by Johnny and Laura Goedhuis in 1988 which has grown to be one of the largest and most respected wine storage operations in the UK. For more information on Private Reserves visit [www.privatereservesltd.com](http://www.privatereservesltd.com)

## TERMS AND CONDITIONS

All wines are offered In Bond England. We will arrange shipment from the domaines in Autumn 2021. On arrival your wines can either be delivered directly to you or stored Under Bond at our independent storage company, Private Reserves Ltd, at a cost of £11.75 ex VAT per 12 bottle case and £5.88 ex VAT per 6 bottle case per annum.

When you decide to take delivery, Duty and VAT at the prevailing rate will become payable. These charges are at present £26.78 per 12-bottle case and 20% respectively.

All En Primeur deliveries will be charged at cost.

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## CHABLIS

<b>DOMAINE POMMIER</b>	<b>PAGE 10</b>
Chablis	£160.00
Chablis 1er Cru Côte de Léchet	£220.00

<b>DOMAINE PINSON</b>	<b>PAGE 11</b>
Chablis 1er Cru Montmain	per 6 £125.00
Chablis 1er Cru Mont de Milieu	per 6 £125.00
Chablis 1er Cru Fourchaume	per 6 £125.00
Chablis Grand Cru Les Clos	per 6 £225.00

<b>DOMAINE BILLAUD SIMON</b>	<b>PAGE 12</b>
Chablis	per 6 £80.00
Chablis 1er Cru Les Vaillons	per 6 £130.00
Chablis 1er Cru Mont de Milieu	per 6 £145.00
Chablis 1er Cru Montée de Tonnerre	per 6 £165.00
Chablis Grand Cru Vaudésir	per 6 £295.00
Chablis Grand Cru Les Preuses (Mags)	per 3 £305.00

<b>DOMAINE JEAN-PAUL DROIN</b>	<b>PAGE 14</b>
Chablis	£174.00
Chablis 1er Cru Vaillons	per 6 £126.00
Chablis 1er Cru Montmains	per 6 £144.00

## CÔTE DE NUITS

<b>DOMAINE CHARLES AUDOIN</b>	<b>PAGE 15</b>
Marsannay Les Longeroies	£270.00
Marsannay Clos du Roy	£270.00

<b>DOMAINE GEANTET PANSIOT</b>	<b>PAGE 17</b>
Gevrey Chambertin Vieilles Vignes	per 6 £270.00
Gevrey Chambertin En Champs	per 6 £320.00
Gevrey Chambertin 1er Cru Poissenot	per 6 £450.00
Chambolle Musigny 1er Cru Feusselottes	per 6 £460.00
Chambolle Musigny 1er Cru Les Baudes	per 6 £460.00
Charmes Chambertin Grand Cru	POA

<b>DOMAINE DROUHIN-LAROZE</b>	<b>PAGE 18</b>
Gevrey Chambertin Dix Climats	per 6 £210.00
Gevrey Chambertin En Champs	per 6 £250.00
Gevrey Chambertin 1er Cru Craipillots	per 6 £315.00
Gevrey Chambertin 1er Cru Au Closeau	per 6 £315.00
Gevrey Chambertin 1er Cru Clos Prieur	per 6 £335.00
Clos de Vougeot Grand Cru	per 3 £360.00
Chapelle Chambertin Grand Cru	POA
Bonnes Mares Grand Cru	POA
Chambertin Clos de Bèze Grand Cru	POA

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Morey St Denis	£295.00
Morey St Denis 1er Cru Aux Charmes	per 6 £280.00
Gevrey Chambertin 1er Cru Lavaux St Jacques	per 6 £295.00
Gevrey Chambertin 1er Cru Les Champeaux	per 6 £295.00
Mazis Chambertin Grand Cru	per 6 £825.00
Chambertin Grand Cru	per 6 £950.00

<b>DOMAINE SÉRAFIN PERE ET FILS</b>	<b>PAGE 22</b>
Bourgogne Rouge	£298.00
Gevrey Chambertin	per 6 £220.00
Gevrey Chambertin Vieilles Vignes	£595.00
Gevrey Chambertin 1er Cru Les Corbeaux	per 6 £395.00
Morey St Denis 1er Cru Les Millandes	per 6 £395.00
Gevrey Chambertin 1er Cru Fonteny	per 6 £540.00
Chambolle Musigny 1er Cru Les Baudes	per 6 £540.00
Gevrey Chambertin 1er Cru Les Cazetiers	POA
Charmes Chambertin Grand Cru	POA

<b>DOMAINE LOUIS BOILLOT</b>	<b>PAGE 25</b>
Gevrey Chambertin	per 6 £207.00
Chambolle Musigny	£438.00
Gevrey Chambertin Les Evocelles	per 6 £258.00
Gevrey Chambertin 1er Cru Champonnets	per 6 £351.00

<b>DOMAINE JEAN GRIVOT</b>	<b>PAGE 26</b>
Bourgogne Rouge	per 6 £165.00
Nuits St Georges Les Lavières	per 6 £282.00
Vosne Romanée	per 6 £330.00
Nuits St Georges 1er Cru Roncière	per 6 £588.00
Vosne Romanée 1er Cru Les Rouges	POA
Nuits St Georges 1er Cru Aux Boudots	POA
Vosne Romanée 1er Cru Aux Brûlées	POA
Vosne Romanée 1er Cru Les Beaux Monts	POA
Vosne Romanée 1er Cru Les Suchots	POA
Clos de Vougeot Grand Cru	POA
Echezeaux Grand Cru	POA

<b>DOMAINE MÉO-CAMUZET</b>	<b>PAGE 28</b>
Bourgogne Côte d'Or Rouge Etienne Camuzet	per 6 £165.00
Marsannay	per 6 £171.00
Fixin 1er Cru Clos du Chapitre	per 6 £291.00
Nuits St Georges	per 6 £303.00
Vosne Romanée	POA
Nuits St Georges 1er Cru Aux Boudots	POA
Vosne Romanée 1er Cru Les Chaumes	POA
Nuits St Georges 1er Cru Aux Murgers	POA
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Nuits St Georges Blanc La Gerbotte	per 6	£210.00	Vosne Romanée Vieilles Vignes	per 6	£225.00
Nuits St Georges Blanc 1er Cru Clos de l'Arlot	per 6	£395.00	Chambolle Musigny Vieilles Vignes	per 6	£225.00
Côte de Nuits Villages Clos du Chapeau	per 6	£140.00	Nuits St Georges 1er Cru Aux Boudots	per 6	£295.00
Nuits St Georges 1er Cru Cuvée Mont des Oiseaux	per 6	£295.00	Gevrey Chambertin 1er Cru Lavaux St Jacques	per 6	£365.00
Nuits St Georges 1er Cru Clos des Forêts St Georges	per 6	£395.00	Vosne Romanée 1er Cru Les Beaux Monts	per 6	£435.00
Nuits St Georges 1er Cru Clos de l'Arlot		POA	Vosne Romanée 1er Cru Les Suchots	per 6	£585.00
Vosne Romanée 1er Cru Les Suchots		POA	Clos De La Roche Grand Cru	per 6	£825.00
			Clos St Denis Grand Cru	per 6	£875.00
<b>DOMAINE FAIVELEY</b>		<b>PAGE 32</b>	Echezeaux Grand Cru	per 6	£930.00
Nuits St Georges Les Damodes	per 6	£342.00	Chambertin Clos des Bèze Grand Cru	per 6	£1,795.00
Gevrey Chambertin 1er Cru La Combe aux Moines	per 6	£372.00	Chambertin Grand Cru	per 6	£1,795.00
Gevrey Chambertin 1er Cru Lavaux St Jacques	per 6	£462.00	Richebourg Grand Cru	per 3	£1,695.00
Gevrey Chambertin 1er Cru Les Cazetiers	per 6	£474.00	Romanée St Vivant Grand Cru	per 3	£1,695.00
Nuits St Georges 1er Cru Les St Georges	per 6	£510.00			
Chambolle Musigny 1er Cru Les Fuées		POA	<b>BENJAMIN LEROUX</b>		<b>PAGE 40</b>
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Chambertin Clos de Beze Grand Cru		POA	Chambolle Musigny	per 6	£288.00
			Vosne Romanée	per 6	£288.00
			Volnay 1er Cru Les Mitans	per 6	£288.00
			Nuits St Georges 1er Cru Aux Boudots	per 6	£405.00
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Corton Charlemagne Grand Cru	per 6	£450.00	Pommard 1er Cru Grand Clos des Epenots	per 6	£410.00
Beaune 1er Cru Les Cent Vignes		£350.00	Pommard 1er Cru Les Rugiens	per 6	£575.00
Corton Grand Cru	per 6	£325.00			
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Savigny lès Beaune 1er Cru Les Lavières		£440.00	Auxey Duresses	per 6	£138.00
Pernand Vergelesses 1er Cru Ile des Vergelesses		£495.00	Volnay	per 6	£216.00
Corton Les Maréchaudes Grand Cru	per 6	£585.00	Auxey Duresses 1er Cru	per 6	£228.00
Corton Les Bressandes Grand Cru	per 6	£650.00	Volnay 1er Cru Les Frémiets	per 6	£390.00
Corton Clos Du Roi Grand Cru	per 6	£795.00	Pommard 1er Cru Clos des Épeneaux	per 6	£630.00
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Savigny lès Beaune 1er Cru Les Fournaux		£425.00	Beaune 1er Cru Boucherottes		£485.00
Savigny lès Beaune 1er Cru Les Talmettes		£450.00	Chambolle Musigny	per 6	£285.00
Savigny lès Beaune 1er Cru Aux Guettes		£495.00	Vosne Romanée Aux Réas	per 6	£320.00
Savigny lès Beaune 1er Cru Aux Vergelesses		£495.00	Vosne Romanée Clos de la Fontaine (Mags)	per 3	£385.00
Latricières Chambertin Grand Cru		POA	Pommard 1er Cru Les Chanlins (Mags)	per 3	£495.00
			Echezeaux Grand Cru		POA
			Richebourg Grand Cru		POA
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Savigny lès Beaune 1er Cru Les Lavières	per 6	£180.00	Volnay 1er Cru Carelle Sous La Chapelle	per 6	£395.00
Aloxe Corton 1er Cru Les Vercots	per 6	£249.00	Volnay 1er Cru Les Caillerets	per 6	£450.00
Beaune 1er Cru Les Grèves	per 6	£270.00	Volnay 1er Cru Clos des Chênes	per 6	£450.00
Beaune 1er Cru Clos du Roi	per 6	£270.00	Pommard 1er Cru Les Rugiens	per 6	£585.00
Corton Bressandes Grand Cru	per 6	£420.00			

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Puligny Montrachet 1er Cru La Garenne	per 6	£325.00	Chassagne Montrachet Blanchots Dessous	per 6	£215.00
Puligny Montrachet 1er Cru Les Referts	per 6	£325.00	Chassagne Montrachet 1er Cru Morgeot Les Grands Clos	per 6	£250.00
Puligny Montrachet 1er Cru Champ Canet	per 6	£325.00	Chassagne Montrachet 1er Cru Maltroie	per 6	£260.00
Puligny Montrachet 1er Cru Les Combettes	per 6	£425.00	Chassagne Montrachet 1er Cru Clos St Jean	per 6	£275.00
			Chassagne Montrachet 1er Cru Les Champgains	per 6	£275.00
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Bourgogne Côte d'Or Blanc Cuvée des Forgets		£170.00	Chassagne Montrachet 1er Cru Les Blanchots Dessus	per 6	£290.00
Bourgogne Côte d'Or Blanc Cuvée Oligocène		£225.00	Chassagne Montrachet 1er Cru Les Caillerets	per 6	£300.00
Meursault Clos du Cromin		£395.00	Chassagne Montrachet 1er Cru Dent de Chien	per 6	£350.00
Meursault Les Tillets		£395.00	Bâtard Montrachet Grand Cru	per 3	£550.00
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Bourgogne Vieilles Vignes		£195.00	Chassagne Montrachet 1er Cru La Maltroie	per 6	£298.00
Meursault	per 6	£185.00	Chassagne Montrachet 1er Cru Morgeot	per 6	£298.00
Meursault Meix sous le Château	per 6	£200.00	Chassagne Montrachet 1er Cru Les Chenevottes	per 6	£298.00
Meursault Les Gruyaches	per 6	£240.00	Chassagne Montrachet 1er Cru Les Vergers	per 6	£298.00
Meursault Les Chevalières	per 6	£250.00	Chassagne Montrachet 1er Cru En Remilly	per 6	£360.00
Meursault Le Tesson	per 6	£275.00	Chassagne Montrachet 1er Cru Blanchot-Dessus	per 6	£420.00
Puligny Montrachet 1er Cru Les Referts	per 6	£360.00	Puligny Montrachet 1er Cru La Truffière	per 6	£460.00
			Corton Charlemagne Grand Cru	per 3	£440.00
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			St Aubin 1er Cru En Remilly	per 6	£201.00
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Chassagne Montrachet Les Encégnières	per 6	£270.00	Chassagne Montrachet 1er Cru Les Chenevottes		POA
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Chassagne Montrachet Les Mazures		£420.00			
Chassagne Montrachet 1er Cru Clos St Jean	per 6	£295.00			
Chassagne Montrachet 1er Cru Les Champs Gains		POA			
Chassagne Montrachet 1er Cru Les Caillerets		POA			



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G. Verbeek

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