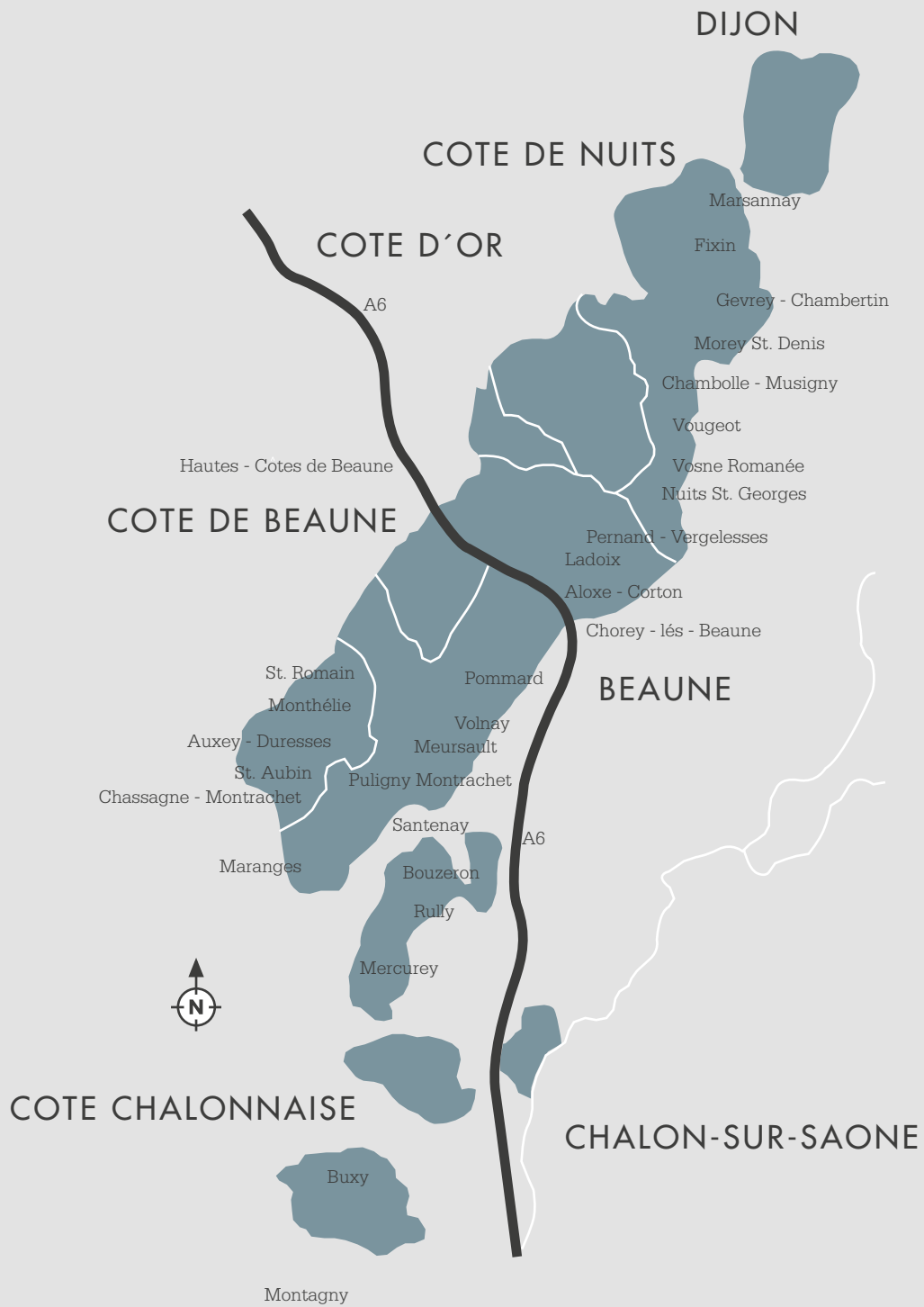




BURGUNDY EN PRIMEUR 2015





# 2015 BURGUNDY EN PRIMEUR: THE WAIT IS OVER

2015 has been the most talked about vintage in Burgundy since the release of the exceptional wines from 2010. The focus has understandably been on the red wines and, having spent the equivalent of six weeks tasting between June and December, I am delighted to confirm that their quality has not been overestimated.

What has taken us by surprise however, is the equally stunning quality of the white wines. The received wisdom, proliferated by some critics, is that the glorious summer of 2015 was ideal for making high quality reds, but that the whites were in danger of being excessively rich and ripe. Whilst the whites certainly do have the plumper fruit characteristics of a warmer year, giving them a deliciously drinkable charm, every grower commented on the outstanding level of natural acidity in the juice in 2015. This acidity provides a delicious lift and freshness to the wines.

The simple fact is that 2015 is one of the most complete vintages in recent times at all classification levels and for all styles, red and white.

## THE GROWING SEASON

Great wines start in the vineyard with the seasons and weather conditions. Their delivery is down to the vigneron's decisions governing everything from picking dates to handling in the cellar and *élevage*. 2015 is no different to any other year in this respect.

The winter of 2014/15 was relatively uneventful. Flowering took place with impeccable timing at the end of May /early June. The only slight gripe was that conditions were slightly hotter than ideal, meaning some aborted flowering took place. This disruption to flowering was particularly hard-felt by those growers who had suffered reduced yields over the previous vintages back to 2009. At this moment the harvest looked set to commence around the 12th September, just about the perfect date.

There then followed three glorious months, starting with a warm June. Temperatures climbed throughout July and on into August. Whilst not reaching the sustained excess of 2003 it was a hotter year than normal. The biggest fear was the risk of drought. Whilst vines were pushed to their limits, fortunately hydric stress was avoided thanks to rainfall at key moments. Small amounts of rain fell in early August, at the end of the month and, equally importantly for the later harvesters, on the 12th September as well. This prevented the vines from shutting down and ensured healthy fruit of wonderful quality. The harvest took place in superb conditions and the oft-required sorting tables were happily redundant as pickers gathered clean, perfectly formed bunches of small, intensely flavoured grapes.

## VITICULTURE & VINIFICATION

It has been thirteen years since the famously hot 2003 vintage. Whilst but a brief chapter in Burgundy's illustrious vinous history, this has been a dynamic era witnessing a revolution in viticultural ideas and winemaking philosophy. Among the most important changes are the new attitudes to soil and vineyard management. The days of excessive fertilisation are long gone and growers encourage their vines to dig deep roots down into the subsoil to obtain nutrients and moisture. This anchors the vines and helps them avoid water stress in drier vintages where shallower rooted vines would struggle. Another crucial change is in canopy management. At the start of the century it was fashionable for growers to cut back the canopy exposing bunches to maximum sunlight. Today they are more judicious and, as there was certainly no shortage of sunshine in 2015, many deliberately retained the canopy to shade the bunches.

Similarly in the winery, attitudes have changed considerably. The preferred approach today is minimal intervention, letting the wines make themselves. Two schools of thoughts still exist regarding fermentation of whole bunch versus destemmed fruit, however everybody agreed that the red grapes had such natural ripeness that only the gentlest handling was needed. The skins were thick, tannins ripe and sugar levels ideal, therefore extraction of flavours and tannins was not a concern. In addition, night time temperatures during the harvest were cold, meaning that the grapes were able to macerate in naturally cool conditions for a week or so prior to the start of fermentation. Nothing could be more perfect; as the great Henri Jayer once said, "My fermentations should only start after the last of my pickers have left..."

## THE WINES

The final part of the jigsaw in 2015 was the date of the harvest. Much has been said on this subject as the dates vary considerably, ranging from Olivier Lamy starting some of his Chardonnays on 25th August through to Yves Confuron at Domaine de Courcel waiting until 25th September when he considered his grapes had reached maximum maturity. Views and reasons vary enormously; each grower has his own logic. The early pickers felt it was vital to avoid excessive ripeness and maintain freshness and acidity in their wines. The late harvesters believe that once sugars are at a certain level they don't really increase further, and for them the key is to achieve maximum phenolic ripeness giving harmonious balanced tannins. In my experience both approaches to picking dates have their place. In fact, it is impossible to generalise. Very often the real reasons for differences in picking dates come from staggered ripening due to pruning techniques, age of vines (younger vines ripen earlier), types of rootstocks and clones used and, most importantly of all, vineyard location.

Having tasted over 700 wines during this campaign, I am bowled over by the fabulous results of both philosophies. There are some sensational wines all round and no one group has done better than another. It is surely the mark of a great year that, provided appropriate attention was paid to detail, success was guaranteed irrespective of harvest date.

To conclude, 2015 has produced a delicious range of wines. The reds have a natural sweetness of fruit and alcohol levels are balanced, averaging between 13–13.5%. The tannins are beautifully rounded, silky and restrained providing a subtle degree of body and depth. Most importantly, the wines are delightfully fresh. The underlying acidity is not unusually high, but there is a freshness woven through all the wines giving composure and quality.

As I stated, overlook the white wines at your peril! 2015 is a hugely successful vintage for Chardonnay. The wines are diametrically opposed to the 2014s which were bright, racy and focused. The 2015s are richer and plumper, most certainly showier but arguably more rewarding in their youth. Like the reds they have a beautiful touch of freshness sitting at the back of the palate which gives life and energy to these lovely wines.

Commercially 2015 is a very interesting vintage indeed. Burgundy has been in the ascendant for some years, demand is at an all-time high and the growers know they have a great year on their hands. In addition, on April 26th 2016 the Côte d'Or suffered the most severe frost the region had seen since 1981, decimating certain vineyards. Savigny Lès Beaune was possibly the worst hit, losing up to 95% of the crop in some sites. In these circumstances, one might expect to see noticeable price increases. In fact, our growers have been sensitive to the situation. The reality is that in 2016 there will be next to no wine in some cases, so whilst prices have gone up in part due to the exchange rate, there is a very strong argument to buy whilst these outstanding wines are available.

I hope you enjoy our report and our offer of the lovely wines of 2015.



DAVID ROBERTS MW



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## CHABLIS

### DOMAINE POMMIER PAGE 12

Chablis 1er Cru Côte de Troesmes	£190.00
Chablis 1er Cru Côte de Léchet	£190.00

### DOMAINE JEAN-PAUL DROIN PAGE 12

Chablis	£165.00
Chablis 1er Cru Montmains	£270.00
Chablis 1er Cru Montée de Tonnerre	£295.00
Chablis Grand Cru Grenouille	per 6 £250.00
Chablis Grand Cru Les Clos	per 6 £250.00

### DOMAINE PINSON PAGE 13

Chablis 1er Cru Montmain	£195.00
Chablis 1er Cru Mont de Milieu	£195.00
Chablis 1er Cru Fourchaume	£195.00
Chablis Grand Cru Les Clos	£350.00

### DOMAINE BILLAUD-SIMON PAGE 13

Chablis 1er Cru Les Vaillons	per 6 £105.00
Chablis 1er Cru Mont de Milieu	per 6 £130.00
Chablis 1er Cru Montée de Tonnerre	per 6 £135.00
Chablis Grand Cru Vaudésir	per 6 £240.00
Chablis Grand Cru Les Preuses	per 6 £240.00

## CÔTES DE NUITS

### DOMAINE CHARLES AUDOIN PAGE 14

Marsannay Les Longeroies	£240.00
Marsannay Clos du Roy	£240.00
Marsannay Les Favières	£240.00

### DOMAINE DROUHIN-LAROZE PAGE 15

Gevrey Chambertin	£295.00
Magnums	per 6 £320.00
Gevrey Chambertin En Champs	£360.00
Chambolle Musigny	£450.00
Gevrey Chambertin 1er Cru Clos Prieur	£465.00
Gevrey Chambertin 1er Cru Craipillot	£465.00
Chapelle Chambertin Grand Cru	per 6 £420.00
Clos de Vougeot Grand Cru	per 6 £460.00
Magnums	per 3 £470.00
Laticières Chambertin Grand Cru	per 6 £470.00
Bonnes Mares Grand Cru	per 6 £525.00
Chambertin Clos de Bèze Grand Cru	per 6 £575.00
Musigny Grand Cru	per 3 £790.00

### DOMAINE GEANTET-PANSIOT PAGE 16

Gevrey Chambertin	per 6 £170.00
Gevrey Chambertin Vieilles Vignes	per 6 £245.00
Gevrey Chambertin En Champs	per 6 £280.00
Gevrey Chambertin 1er Cru Poissenot	per 6 £395.00
Chambolle Musigny 1er Cru Feusselottes	per 6 £395.00
Chambolle Musigny 1er Cru Les Baudes	per 6 £395.00
Charmes Chambertin Grand Cru	per 6 £650.00

### DOMAINE DENIS MORTET PAGE 17

Bourgogne Rouge Cuvée de Noble Souche	per 6 £120.00
Marsannay Les Longeroies	per 6 £160.00
Fixin Vieilles Vignes	per 6 £180.00
Gevrey Chambertin Mes Cinq Terroirs	per 6 £285.00
Gevrey Chambertin 1er Cru Champeaux	per 6 £630.00
Gevrey Chambertin 1er Cru Lavaux St Jacques	per 6 £640.00
Clos de Vougeot Grand Cru	per 6 £1,250.00

### DOMAINE SÉRAFIN PERE & FILS PAGE 18

Gevrey Chambertin	£360.00
Gevrey Chambertin Vieilles Vignes	£520.00
Gevrey Chambertin 1er Cru Corbeaux	per 6 £325.00
Morey St Denis 1er Cru Millandes	per 6 £345.00
Chambolle Musigny 1er Cru Baudes	per 6 £425.00
Gevrey Chambertin 1er Cru Fonteny	per 6 £440.00
Gevrey Chambertin 1er Cru Cazetiers	per 6 £545.00
Charmes Chambertin Grand Cru	per 3 £395.00

### DOMAINE DES LAMBRAYS PAGE 19

Morey St Denis	per 6 £225.00
Clos des Lambrays Grand Cru	per 6 £895.00

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Gevrey Chambertin	£295.00
Chambolle Musigny	£365.00
Gevrey Chambertin Les Evocelles	£420.00
Gevrey Chambertin 1er Cru Champonnets	£545.00

### DOMAINE GHISLAINE BARTHOD PAGE 20

Bourgogne Rouge	£216.00
Chambolle Musigny	per 6 £255.00
Chambolle Musigny 1er Cru Beaux Bruns	per 6 £420.00
Chambolle Musigny 1er Cru Les Gruenchers	per 6 £420.00
Chambolle Musigny 1er Cru Les Chatelots	per 6 £420.00
Chambolle Musigny 1er Cru Les Cras	per 6 £480.00

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Nuits St Georges Les Lavières	£528.00	Nuits St Georges Blanc 1er Cru Clos de l'Arlet	per 6 £315.00
Vosne Romanée 1er Cru Les Rouges	per 6 £540.00	Côtes de Nuits Villages Clos du Chapeau	£240.00
Nuits St Georges 1er Cru Roncière	per 6 £540.00	Nuits St Georges 1er Cru Cuvée Mont des Oiseaux	£475.00
Nuits St Georges 1er Cru Les Boudots	per 6 £660.00	Nuits St Georges 1er Cru Clos des Forêts St Georges	£595.00
Vosne Romanée 1er Cru Aux Brûlées	per 3 £375.00	Magnums	per 3 £305.00
Vosne Romanée 1er Cru Les Beaux Monts	per 3 £375.00	Nuits St Georges 1er Cru Clos de l'Arlet	per 6 £330.00
Vosne Romanée 1er Cru Les Suchots	per 3 £450.00	Vosne Romanée 1er Cru Les Suchots	per 6 £475.00
Clos de Vougeot Grand Cru	per 6 £900.00	Romanée St Vivant Grand Cru	per 3 £795.00
Echézeaux Grand Cru	per 3 £660.00		
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Chambolle Musigny	TBC	Nuits St Georges 1er Cru Les Cailles	£460.00
Vosne Romanée	TBC	Nuits St Georges 1er Cru La Richemone	£460.00
Nuits St Georges Les Bas de Combes	TBC	Nuits St Georges 1er Cru Les Vaucraains	£490.00
Vougeot 1er Cru Les Petits Vougeots	TBC	Clos de Vougeot Grand Cru	per 6 £575.00
Nuits St Georges 1er Cru Aux Murgers	TBC		
Chambolle Musigny 1er Cru Les Charmes	TBC	<b>CÔTES DE BEAUNE</b>	
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Vosne Romanée 1er Cru Les Suchots	TBC	<b>DOMAINE SIMON BIZE</b>	<b>PAGE 28</b>
Clos du Vougeot Grand Cru	TBC	Savigny lès Beaune Aux Grands Liards	£290.00
Vosne Romanée 1er Cru Les Malconsorts	TBC		
Romanée St Vivant Grand Cru	TBC	<b>DOMAINE CHANDON DE BRIAILLES</b>	<b>PAGE 29</b>
Richebourg Grand Cru	TBC	Savigny lès Beaune 1er Cru Les Fournaux	£250.00
		Savigny lès Beaune 1er Cru Les Lavières	£320.00
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Bourgogne Rouge	per 6 £98.00	Corton Les Maréchaudes Grand Cru	per 6 £475.00
Marsannay	per 6 £120.00	Corton Bressandes Grand Cru	per 6 £495.00
Fixin 1er Cru Clos du Chapitre	per 6 £210.00	Corton Clos du Roi Grand Cru	per 6 £650.00
Gevrey Chambertin	per 6 £230.00		
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Nuits St Georges 1er Cru Aux Boudots	per 6 £545.00	Chorey lès Beaune La Pièce de Chapitre	per 6 £120.00
Vosne Romanée 1er Cru Les Chaumes	per 6 £575.00	Savigny lès Beaune 1er Cru Les Lavières	per 6 £170.00
Nuits St Georges 1er Cru Murgers	per 6 £575.00	Aloxe Corton 1er Cru Les Vercots	per 6 £230.00
Corton Grand Cru Les Perrières	per 3 £440.00	Beaune 1er Cru Les Grèves	per 6 £245.00
Corton Clos Rognet Grand Cru	per 3 £480.00	Beaune 1er Cru Clos du Roi	per 6 £260.00
Clos de Vougeot Grand Cru	per 6 £945.00	Corton Bressandes Grand Cru	per 6 £395.00
Vosne Romanée 1er Cru Aux Brûlées	per 1 £275.00		
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Chambolle Musigny Vieilles Vignes	per 6 £210.00	Magnums	per 6 £315.00
Nuits St Georges 1er Cru Aux Boudots	£485.00	Pommard Vieilles Vignes	£320.00
Corton Grand Cru	per 6 £260.00	Volnay 1er Cru Champans	£495.00
Gevrey Chambertin 1er Cru Les Champeaux	£540.00	Magnums	per 6 £520.00
Gevrey Chambertin 1er Cru Lavaux St Jacques	£550.00	Volnay 1er Cru Caillerets	£495.00
Chambolle Musigny 1er Cru Les Sentiers	per 6 £275.00	Pommard 1er Cru Les Pézerolles	£695.00
Vosne Romanée 1er Cru Les Beaux Monts	per 6 £380.00	Pommard 1er Cru Les Epenots	£695.00
Vosne Romanée 1er Cru Les Suchots	per 6 £450.00	Pommard 1er Cru Rugiens	£720.00
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Charmes Chambertin Grand Cru	per 6 £635.00	<b>DOMAINE JEAN-MARC &amp; THOMAS BOULEY</b>	<b>PAGE 38</b>
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Echézeaux Grand Cru	per 6 £645.00	Volnay 1er Cru Les Carelles	£530.00
Bonnes Mares Grand Cru	per 6 £995.00	Volnay 1er Cru Clos des Chênes	£595.00
Griotte Chambertin Grand Cru	per 6 £995.00	Pommard 1er Cru Rugiens	£795.00
Grands Echézeaux Grand Cru	per 6 £1,095.00		
Chambertin Grand Cru	per 6 £1,150.00	<b>DOMAINE JEAN-MARC BOILLOT</b>	<b>PAGE 40</b>
Richebourg Grand Cru	per 3 £1,395.00	Puligny Montrachet	£370.00
		Puligny Montrachet 1er Cru La Garenne	per 6 £290.00
<b>BENJAMIN LEROUX</b>	<b>PAGE 34</b>	Puligny Montrachet 1er Cru Les Referts	per 6 £295.00
Vougeot Clos du Village	per 6 £180.00	Puligny Montrachet 1er Cru Champ Canet	per 6 £295.00
Volnay 1er Cru Les Mitans	per 6 £270.00	Puligny Montrachet 1er Cru Les Combettes	per 6 £420.00
Chambolle-Musigny	per 6 £270.00	Bâtard Montrachet Grand Cru	per 3 £495.00
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Bourgogne Hautes Côtes de Nuits	£195.00	Magnums	per 6 £325.00
Savigny Lès Beaune 1er Cru Clos des Guettes	£350.00	Meursault Halves	per 12 £165.00
Chambolle Musigny	per 6 £260.00	Meursault Meix Sous le Château	£340.00
Pommard 1er Cru Les Chanlins	£550.00	Meursault Les Gruyaches	£410.00
Vosne Romanée Clos de La Fontaine	per 6 £295.00	Meursault Les Chevalières	£430.00
Echezeaux Grand Cru	per 3 £595.00	Meursault Le Tesson	£460.00
Richebourg Grand Cru	per 3 £1,125.00	Puligny Montrachet 1er Cru Les Referts	£595.00
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Pommard Les Vaumuriens	per 6 £275.00	Bourgogne Blanc Cuvée Oligocène	£175.00
Pommard 1er Cru Les Premiers	per 6 £320.00	Meursault Clos du Cromin	£345.00
Pommard 1er Cru Les Croix Noires	per 6 £320.00	Meursault Les Tillets	£345.00
Pommard 1er Cru Grand Clos des Epenots	per 6 £395.00	Meursault Les Clousots	£410.00
Pommard 1er Cru Rugiens	per 6 £495.00	Meursault Cuvée Tête de Murger	£570.00
		Corton Charlemagne Grand Cru	per 6 £498.00
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Volnay 1er Cru Les Fremiets	per 6 £330.00		
Pommard 1er Cru Clos des Epeneaux	per 6 £495.00		



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Chassagne Montrachet Les Encégnières	£440.00	St Aubin 1er Cru En Remilly	£315.00
Puligny Montrachet 1er Cru La Garenne	£640.00	Chassagne Montrachet Les Encégnières	£365.00
Puligny Montrachet 1er Cru Champ Gain	£675.00	Puligny Montrachet Les Enseignières	per 6 £185.00
Puligny Montrachet 1er Cru Les Referts	per 6 £398.00	Chassagne Montrachet 1er Cru Les Vide Bourses	per 6 £280.00
Puligny Montrachet 1er Cru Les Perrières	per 6 £398.00	Chassagne Montrachet 1er Cru Les Champs Gains	per 6 £280.00
Puligny Montrachet 1er Cru Les Combettes	per 6 £550.00	Chassagne Montrachet 1er Cru Les Chenevottes	per 6 £280.00
Bâtard Montrachet Grand Cru	per 3 £780.00	Le Montrachet Grand Cru	per 1 £495.00
Chevalier Montrachet Grand Cru	per 3 £1,100.00		
Le Montrachet Grand Cru	per 1 £550.00		
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Chassagne Montrachet 1er Cru En Remilly	£620.00	St Aubin 1er Cru Derrière chez Edouard	£280.00
Puligny Montrachet 1er Cru Les Demoiselles	per 6 £595.00	St Aubin 1er Cru Clos de La Chatenière	£350.00
Chevalier Montrachet Grand Cru	per 3 £620.00		
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Chassagne Montrachet	£325.00		
Chassagne Montrachet 1er Cru Les Chaumées	per 6 £250.00		
Chassagne Montrachet 1er Cru La Maltroie	per 6 £250.00		
Chassagne Montrachet 1er Cru Morgeot	per 6 £250.00		
Magnums	per 3 £270.00		
Chassagne Montrachet 1er Cru Les Chenevottes	per 6 £260.00		
Magnums	per 3 £280.00		
Chassagne Montrachet 1er Cru Les Vergers	per 6 £260.00		
Chassagne Montrachet 1er Cru En Remilly	per 6 £290.00		
Chassagne Montrachet 1er Cru Blanchot Dessus	per 6 £320.00		
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Magnums	per 6 £350.00		
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Chassagne Montrachet 1er Cru Clos St Jean	£425.00		
Chassagne Montrachet 1er Cru La Grande Montagne	£550.00		
Chassagne Montrachet 1er Cru La Romanée	per 6 £345.00		



## OUR RECOMMENDATIONS WHITE WINES

### UNDER £300 PER 12 BOTTLES IN BOND

### £/CS IN BOND

Chablis 1er Cru Côte de Troesmes Domaine Pommier	£190.00 per 12
Chablis 1er Cru Fourchaume Domaine Pinson	£195.00 per 12
St Aubin 1er Cru Derrière chez Edouard Domaine Hubert Lamy	£280.00 per 12
St Aubin 1er Cru Sur Le Sentier du Clou Domaine Marc Colin	£298.00 per 12



### £300 – £400 PER 12 BOTTLES IN BOND

### £/CS IN BOND

Chassagne Montrachet Mazures Domaine Paul Pillot	£320.00 per 12
Chassagne Montrachet Domaine Bruno Colin	£325.00 per 12
Meursault Clos du Cromin Patrick Javillier	£345.00 per 12
Puligny Montrachet Etienne Sauzet	£398.00 per 12



### £400 – £500 PER 12 BOTTLES IN BOND

### £/CS IN BOND

Meursault Les Gruyaches Domaine Jean-Philippe Fichet	£410.00 per 12
Chassagne Montrachet 1er Cru Clos St Jean Domaine Paul Pillot	£425.00 per 12
Chablis Grand Cru Les Preuses Domaine Billaud-Simon	£240.00 per 6
Chablis Grand Cru Les Clos Domaine Jean-Paul Droin	£250.00 per 6
Chassagne Montrachet 1er Cru Morgeot Domaine Bruno Colin	£250.00 per 6

### ABOVE £500 PER 12 BOTTLES IN BOND

### £/CS IN BOND

Chassagne Montrachet 1er Cru Les Chenevottes Domaine Bruno Colin	£260.00 per 6
Chassagne Montrachet 1er Cru Les Vide Bourses Domaine Marc Colin	£280.00 per 6
Puligny Montrachet 1er Cru Les Referts Domaine Jean-Marc Boillot	£295.00 per 6
Chevalier Montrachet Grand Cru Domaine Colin-Deléger	£620.00 per 3





## OUR RECOMMENDATIONS RED WINES



### UNDER £400 PER 12 BOTTLES IN BOND

£/CS IN BOND

Marsannay Les Favières Domaine Charles Audoin	£240.00 per 12
Chorey Lès Beaune La Pièce de Chapitre Domaine Tollot-Beaut	£120.00 per 6
Savigny Lès Beaune 1er Cru Clos des Guettes Domaine Anne-Françoise Gros	£350.00 per 12
Gevrey Chambertin En Champs Domaine Drouhin-Laroze	£360.00 per 12
Vosne Romanée Vieilles Vignes Maison Roche de Bellene	£375.00 per 12

### £400 – £500 PER 12 BOTTLES IN BOND

£/CS IN BOND

Fixin 1er Cru Clos du Chapitre Méo-Camuzet Frères et Soeurs	£210.00 per 6
Nuits St Georges 1er Cru Cuvée Mont des Oiseaux Domaine de l'Arlot	£475.00 per 12
Gevrey Chambertin Vieilles Vignes Domaine Geantet-Pansiot	£245.00 per 6
Nuits St Georges 1er Cru Les Vaucraains Domaine Alain Michelot	£490.00 per 12
Volnay 1er Cru Champans Domaine Joseph Voillot	£495.00 per 12

### £500 – £700 PER 12 BOTTLES IN BOND

£/CS IN BOND

Gevrey Chambertin 1er Cru Champonnets Domaine Louis Boillot	£545.00 per 12
Volnay 1er Cru Les Carelles Domaine Jean-Marc & Thomas Bouley	£530.00 per 12
Gevrey Chambertin 1er Cru Les Champeaux Maison Roche de Bellene	£540.00 per 12
Gevrey Chambertin Mes Cinq Terroirs Domaine Denis Mortet	£285.00 per 6
Vosne Romanée Clos de La Fontaine Domaine Anne-Françoise Gros	£295.00 per 6
Morey St Denis 1er Cru Millandes Domaine Sérafin Pere & Fils	£345.00 per 6



### ABOVE £700 PER 12 BOTTLES IN BOND

£/CS IN BOND

Nuits St Georges 1er Cru Les Boudots Benjamin Leroux	£395.00 per 6
Pommard 1er Cru Grand Clos des Epenots Domaine de Courcel	£395.00 per 6
Vosne Romanée 1er Cru Les Suchots Domaine Roche de Bellene	£450.00 per 6
Clos de Vougeot Grand Cru Domaine Drouhin-Laroze	£460.00 per 6
Pommard 1er Cru Clos des Epeneaux Domaine Comte Armand	£495.00 per 6
Corton Bressandes Grand Cru Domaine Chandon de Briailles	£495.00 per 6
Vosne Romanée 1er Cru Les Rouges Domaine Jean Grivot	£540.00 per 6
Clos des Lambrays Grand Cru Domaine Des Lambrays	£895.00 per 6
Clos de Vougeot Grand Cru Domaine Méo-Camuzet	£945.00 per 6



# CHABLIS

## DOMAINE POMMIER CHABLIS

Domaine Pommier has experienced a meteoric rise since its humble beginnings when Isabelle and Denis took over the 2 hectares of family land back in 1990. Based in Poinchy, today they boast 18 hectares of fabulous vineyards; such a success could not have happened to two nicer people. Extraordinarily humble, always gracious and smiling, contentment flows through into their wines. There is nothing forced in these wines which tend to have a more forward, generous character in contrast to certain other domaines with a more driven, mineral style of wine. 2015 favours their style and is a triumph at Domaine Pommier. (DR)



### CHABLIS 1ER CRU CÔTE DE TROESMES £190.00 per 12 Bottles In Bond

Whilst not the easiest premier cru to pronounce, the mid-slope position of this vineyard is considered the best location within the more recognised Beauroy Premier Cru, so from 2014 Isabelle and Denis have renamed their wine under its true lieu dit title. This is a very attractive wine focusing on citrus fruits, sherbet lemon and clementines. Harmonious and mellow and very moreish at the end. Drink 2017–2023

### ● CHABLIS 1ER CRU CÔTE DE LÉCHET £190.00 per 12 Bottles In Bond

Gentle aromas of clementines and kiwi, with hints of Granny Smith apple. A wine of generosity and volume, supported by its floral honeysuckle nature. The elegance of fruit marries beautifully with the tightly woven bright Chablisien freshness at the end. A lovely premier cru. Drink 2017–2023

## DOMAINE JEAN-PAUL DROIN CHABLIS

Jean-Paul and his son Benoit are the 13th and 14th generation to toil in the vineyards and make the wines of this great domaine founded in 1620. Since taking over Benoit has focused on creating wines with a strong mineral drive, gradually moving away from the pronounced oak élevage characteristics of his father's era. Benoit chose to harvest early in 2015 to preserve the vigour and drive in his wines and the result is a wonderfully complete range. (DR)

### ● CHABLIS £165.00 per 12 Bottles In Bond

This village wine from Benoit Droin is quite simply benchmark AC Chablis. Full of lemon zest and with subtle clementine undertones. This balances a beautiful creamy harmony with bite, drive and energy. Not a wine for the long term but already an absolute delight. Drink 2017–2020

### ● CHABLIS 1ER CRU MONTMAINS £270.00 per 12 Bottles In Bond

This fine premier cru is testament to the wisdom of Benoit's decision to harvest early in 2015. An appealing balance between soft honeyed fruit and zesty, vibrant minerality. An earlier drinking style with real charm. Drink 2017–2023

### ● CHABLIS 1ER CRU MONTÉE DE TONNERRE £295.00 per 12 Bottles In Bond

Initially a little reserved this is nevertheless a wine of intensity and concentration. It has a rich earthy Chablisien texture, very good length and lots of potential. Drink 2018–2023

### ● CHABLIS GRAND CRU GRENOUILLE (LIMITED) £250.00 per 6 Bottles In Bond

An exquisitely harmonious grand cru, though not as bold in style as in some years from the Droin stable. This relative restraint is most definitely to its advantage in 2015, with layers of white peach and hints of kiwi. A high class wine full of subtlety and refinement, persistent and nuanced on the finish. Lovely. Drink 2018–2025

### ● CHABLIS GRAND CRU LES CLOS £250.00 per 6 Bottles In Bond

A gloriously explosive wine in contrast to the Grenouille. This is full of rich fresh clotted cream and toffee notes. A full and mouth-filling style, with hints of honey and spice. Long and powerful at the end. Drink 2018–2026



## DOMAINE PINSON

CHABLIS

This is one of the oldest family estates in the village of Chablis, and benefits from some of the oldest vines and best positioned vineyards within each climat. Tasting with Laurent and his daughter Charlène is always a relaxed affair as conversation drifts from wine to Auxerre football club to music and back to wine. Whilst the warmth of the summer was a key factor in the style of his wines this year, Laurent also commented on the much talked about hail of the 1st September. Two days before could have had a dire impact on the Montmains, but the saviour in his mind was the rain which immediately followed, washing the grapes of any potential rot. All in all 2015 is a very successful vintage for the Pinson family. (DR)

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● **CHABLIS 1ER CRU MONTMAIN**  
£195.00 per 12 Bottles In Bond

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The slightly more humid location and the higher clay content of the Montmains soil were a distinct advantage in this vintage, according to Laurent. It meant the soil had good water reserves and the vineyard remained cool on the hotter days of June and July. There is a wonderful balance between fresh lemon sherbet and white fruits. Surprisingly subtle, with a real elegance on the long and persistent finish. A delight. Drink 2017–2022

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● **CHABLIS 1ER CRU MONT DE MILIEU**  
£195.00 per 12 Bottles In Bond

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Laurent vinifies 15% of the fruit in oak casks and then the assembled cuvée goes through a barrel élevage for eleven months in 2–8 year old casks. A creamy nutty wine, highlighting the excellent exposition of this premier cru vineyard. There is superb weight and volume, with lovely hazelnut characteristics on the finish. A wine with great density. 2018–2024

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 **CHABLIS 1ER CRU FOURCHAUME**  
£195.00 per 6 Bottles In Bond

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The Pinson Fourchaume doesn't see any oak, since in Laurent's view the warmer location of this vineyard doesn't lend itself to oak élevage. The ripeness of the fruit is apparent in this wine; it is a full and abundant style with hints of acacia honey and light unsalted butter. Broad and complete, whilst remaining fresh. Drink 2018–2023

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● **CHABLIS GRAND CRU LES CLOS**  
£350.00 per 12 Bottles In Bond

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A superbly concentrated and intense Grand Cru. This is a wine of beautiful purity that balances limey citrus fruit with hints of creamy Chardonnay flavours. Floral and intense and hugely layered, this is high class in every way. Drink 2018–2027

## DOMAINE BILLAUD-SIMON

CHABLIS

Bernard Billaud sold his estate to the Côte d'Or's largest landowner Maison Faiveley in 2014 and it is lovely to see this famous Nuits St Georges house both maintaining and driving the quality ideals even further forward. This substantial Chablis domaine of 17 hectares benefits from mature vineyards where vines average over fifty years. Their trademark style is to make wines with a minimal amount of oak, or none at all for certain cuvées, allowing the true mineral characteristics of the individual appellations to shine through. (DR)

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● **CHABLIS 1ER CRU LES VAILLONS**  
£105.00 per 6 Bottles In Bond

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Always the most floral and perfumed of the left bank Chablis premiers crus, Vaillons is a favourite of mine. With notes of white peaches, this 2015 shows its immediate charms for earlier drinking. It is a wine of huge class, with a lovely mineral bite on the finish. Drink 2017–2021

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● **CHABLIS 1ER CRU MONT DE MILIEU**  
£130.00 per 6 Bottles In Bond

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One of Chablis's most prestigious premiers crus, the high proportion of red clay in the soil provides for an earthy texture with layered complexity. Golden yellow in colour, this 2015 has a more substantial ripe fruit nose with hints of guava and melon. In the mouth it is broad and fleshy, intense and long. Drink 2018–2023

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● **CHABLIS 1ER CRU MONTÉE DE TONNERRE**  
£135.00 per 6 Bottles In Bond

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Arguably this is the most complex of the premier cru vineyards, being the closest in proximity to the grand cru sites of Blanchots and Les Clos. At this early stage it was quite reserved, but its layered minerality and brooding nature will show how great Chablis evolves with age. Drink 2018–2023

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● **CHABLIS GRAND CRU VAUDÉSIR**  
£240.00 per 6 Bottles In Bond

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Despite its sheltered location, Vaudesir always preserves a line of minerality which provides wonderful poise in a warmer vintage like 2015. The vibrant citrus characters are balanced with hints of hazelnuts and phenolic extract. There is no shortage of power here, with real grand cru dimensions. Drink 2018–2026

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 **CHABLIS GRAND CRU LES PREUSES**  
£240.00 per 6 Bottles In Bond

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The most north westerly of the Chablis grands crus, this is a very approachable wine with pure flavours of lemon zest. The natural richness of the vintage is balanced by a long and defined linear drive. Very appealing and likely to develop earliest of the grand cru. Drink 2018–2025



# CÔTES DE NUITS



## DOMAINE CHARLES AUDOIN MARSANNAY

A vintage such as 2015 totally suits Marsannay, one of the Côte de Nuits's most underestimated appellations. With his new cellar fully operational, Cyril Audoin has realised the full potential of his excellent fruit in this wonderful vintage. Cyril was positively purring when we tasted with him, convinced that 2015 is the most balanced and exciting vintage he has made since taking over from his father. This fabulous trio of wines highlights why, if there were to be any reclassifications, some of Marsannay's lieux dits would warrant elevation to premier cru status. (DR)

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● **MARSANNAY LES LONGEROIES**  
£240.00 per 12 Bottles In Bond

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A highly respected lieu dit, which is one of the proposed vineyards to be considered for premier cru status within the commune of Marsannay. A wine that focuses on bright redcurrant flavours, with lovely energy and drive. Drink 2018–2026

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● **MARSANNAY CLOS DU ROY**  
£240.00 per 12 Bottles In Bond

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This is a star cuvée for Domaine Audoin in 2015. Full of delectably sweet dark bramble fruits, it has a mouth-coating richness and bright freshness. Great balance with a deliciously lively, ripe finish. Drink 2018–2027

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● **MARSANNAY LES FAVIÈRES**  
£240.00 per 12 Bottles In Bond

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Always the most composed wine in the Audoin stable, this a real favourite of mine. Stunningly pure Pinot Noir characteristics, almost in the New Zealand Pinot vein. Poised and vibrant, with sweet loganberry flavours on the finish. This is gorgeous. Drink 2018–2027

# DOMAINE DROUHIN-LAROZE

GEVREY CHAMBERTIN

Domaine Drouhin Laroze is the all-in-one family domaine. Dad Philippe whilst at the helm is giving increasing responsibility to daughter Caroline and son Nicolas. Their mother Christine cooks one of the finest Bourguignon lunches in the Côte d'Or at their small restaurant (pre-bookings only) all accompanied by the domaine's superb wines. We had a fantastic tasting with Caroline and Philippe. They chose to pick early in 2015, starting on 3rd September, and considered themselves very lucky to have completed on Friday 11th, the day before a deluge of rain. They have produced a wonderfully accomplished range this year. (DR)

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- **GEVREY CHAMBERTIN**  
£295.00 per 12 Bottles In Bond  
£320.00 per 6 Magnums In Bond

Dense purple colour, this has striking aromas of blackberries and dark summer fruits. They carry through into the palate, with hints of dark chocolate and tightly knit tannic depth. A full concentrated wine with very good length. Drink 2018–2026

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-  **GEVREY CHAMBERTIN EN CHAMPS**  
£360.00 per 12 Bottles In Bond

In 2015 Caroline and Nicolas decide to separate this more prestigious lieu dit from the village cuvée. En Champs lies below premier cru Champeaux and is a little more backward than the village cuvee at this stage. However it has masses of potential, with strong brooding wild forest fruits. It is firmly structured with deep earthy tannins and a long persistent finish. Drink 2018–2027

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- **CHAMBOLLE MUSIGNY**  
£450.00 per 12 Bottles In Bond

Brilliantly deep purple colour, this is crammed with dense Black Forest fruits. A rich and full wine, with hints of liquorice and cinnamon. Quite full bodied for Chambolle, but very pleasing. Drink 2018–2026

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- **GEVREY CHAMBERTIN 1ER CRU CLOS PRIEUR**  
£465.00 per 12 Bottles In Bond

Named after the Benedictine Prior of Cluny who lived in the middle of the village. A very complete wine. The strong flavours of dark fruits and hints of mocha are balanced with a silky mouth texture and an enticingly juicy finish. Drink 2018–2028

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- **GEVREY CHAMBERTIN 1ER CRU CRAIPILLOTS (LIMITED)**  
£465.00 per 12 Bottles In Bond

Wonderful aromas of crushed raspberries, almost reminiscent of Central Otago Pinot Noir. This is vibrant and pure with rounded silky tannins and great finesse. Indeed, Philippe Drouhin commented that the 2015 is an atypical Craipillots, which can often have a firmer grippier structure. An exquisite premier cru in 2015. Drink 2018–2028

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- **CHAPELLE CHAMBERTIN GRAND CRU**  
£420.00 per 6 Bottles In Bond

A wonderfully opulent grand cru with intoxicating Black Forest gâteau aromas. The delicious palate is generous and lusciously rich, underpinned by a bright freshness giving length and complexity. A great success. Drink 2019–2032

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-  **CLOS DE VOUGEOT GRAND CRU**  
£460.00 per 6 Bottles In Bond  
£470.00 per 3 Magnums In Bond

In 2015 the Drouhins decided to whole bunch ferment 40% of their Clos de Vougeot fruit producing a lovely multi-layered style. There is a tremendous balance between dark winter fruits and muscular Clos de Vougeot structure. A smouldering smoky finish, with a brooding masculine edge. Very good. Drink 2019–2032

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- **LATRICIÈRES CHAMBERTIN GRAND CRU**  
£470.00 per 6 Bottles In Bond

A bold and masculine Latricières this year, flaunting its grand cru credentials. Perfumed violet aromas lead into mocha and black fruit flavours. This is a full and intensely concentrated wine, with a powerful tannic structure. Very long and age-worthy. Drink 2019–2031

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- **BONNES MARES GRAND CRU**  
£525.00 per 6 Bottles In Bond

Full and concentrated, with striking aromas of liquorice, dark chocolate and blackcurrants. Richly mouth-coating, with volume and juicy sweetness. The firm ripe tannins are almost disguised by the glorious breadth of fruit. This will give an extraordinary amount of pleasure and is distinctly grand cru. Drink 2019–2032

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- **CHAMBERTIN CLOS DE BÈZE GRAND CRU**  
£575.00 per 6 Bottles In Bond

With 20% whole bunch fermented fruit, this is a stunningly multifaceted wine, with so many aromas of dark forest fruits, loganberries and blueberries. In the palate the full richness of flavours is balanced by the sweet rounded tannins. A wine of real intensity and concentration. A high class grand cru in every way. Drink 2019–2034

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- **MUSIGNY GRAND CRU (VERY LIMITED)**  
£790.00 per 3 Bottles In Bond

A flamboyant wine with dark Black Forest fruit aromas. This has the lusciousness of Bonnes Mares, but with a little more subtlety and refinement. As Philippe says it is very "gourmand". The texture of the fruit and its depth swallow up the tannins to create a layered and very complex wine. Top class. Drink 2019–2034

# DOMAINE GEANTET-PANSIOT

GEVREY CHAMBERTIN

Fabien Geantet and his father Vincent have built up this domaine into one of the most substantial estates in the Côte d'Or with 32 ha of vines. Their new winery at the edge of Gevrey Chambertin may not be one of the region's architectural delights, but it certainly gives them the space to focus on each cuvée individually so as to maximise quality. They produce wines with a natural richness and flamboyance and the warm summer conditions in 2015 certainly played into their hands. This is a hugely successful year for the Geantet-Pansiot domaine. These wines will be extremely rewarding after a short period of cellaring. (DR)

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● **GEVREY CHAMBERTIN**  
£170.00 per 6 Bottles In Bond

Dark opaque colour, this has hints of vanilla pod and dark currants on the nose. Good breadth on the palate, expressive, with the characteristic sweetness and warmth of the vintage. Drink 2018–2026

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 **GEVREY CHAMBERTIN VIEILLES VIGNES**  
£245.00 per 6 Bottles In Bond

Lots of liquorice, cocoa and dark summer fruits. This is forward and open, with a lighter tannic structure than some in the cellar. It has huge appeal and is a very classic Gevrey Village. Drink 2019–2030

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● **GEVREY CHAMBERTIN EN CHAMPS**  
£280.00 per 6 Bottles In Bond

Widely considered to be one of the most prized lieux dits in the village. This wine focuses on dark black fruit flavours with a touch of Moroccan spice. There is a structured tannic intensity and broad bold fruit on the finish. Drink 2018–2027

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● **GEVREY CHAMBERTIN 1ER CRU  
POISSENOT (LIMITED)**  
£395.00 per 6 Bottles In Bond

With 10% of the fruit whole bunch fermented this has a delicate sweet wild strawberry character. Very elegant, with a fine line of purity. Poised and graceful. Drink 2019–2030

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● **CHAMBOLE MUSIGNY 1ER CRU  
FEUSSELOTES (LIMITED)**  
£395.00 per 6 Bottles In Bond

The deep rich soils of Feusselottes create a broad opulent style of wine with rich volume. The characteristics of the 2015 vintage are perfectly highlighted in this wine with its flavours of dark brooding fruits. Drink 2018–2029

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● **CHAMBOLE MUSIGNY 1ER CRU  
LES BAUDES (LIMITED)**  
£395.00 per 6 Bottles In Bond

A more textured and subtle style than the Feusselottes. With rich summer pudding flavours, this has a grippier line of intensity and a touch of mineral freshness guaranteeing long-term ageing potential. Drink 2018–2029

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● **CHARMES CHAMBERTIN GRAND CRU (LIMITED)**  
£650.00 per 6 Bottles In Bond

Deep intense colour, this is full of Black Forest gâteau aromas and flavours. A very dense wine with lovely sweetness of fruit, the tannins are beautifully integrated with layered concentrated black fruits. An exquisite cuvée which will give extraordinary pleasure. Drink 2020–2031

# DOMAINE DENIS MORTET

GEVREY CHAMBERTIN

Arnaud Mortet follows his late father's philosophy that great wine is made first and foremost in the vineyard. Denis Mortet was at the vanguard of the organic movement in Burgundy, shunning chemical fertilisers from 1996 and turning to organic practices to invigorate and enrich his vineyards. Arnaud uses traditional guyot pruning practices to keep the vine's vigour in balance, so their fruit offers a true reflection of their climat origins. Arnaud considers himself incredibly lucky since the other great influence on his winemaking career has been Eric Rousseau, who taught him how a gentle touch in the winery can make wines of great harmony and balance. He has produced a very fine selection of wines in 2015. (DR)

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● **BOURGOGNE ROUGE CUVÉE DE NOBLE SOUCHE**  
£120.00 per 6 Bottles In Bond

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From vineyards on the edge of Gevrey Chambertin, this is so much more than a standard Bourgogne Rouge. With a dark opaque colour, deep spiced blackberry fruits and succulent palate, this is a very rewarding wine. Drink 2018–2025

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● **MARSANNAY LES LONGEROIES**  
£160.00 per 6 Bottles In Bond

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Deep cassis colour, an intense and layered Marsannay, with flavours of dark mocha and chocolate and hints of cinnamon. The succulent and juicy mouth-feel is nicely balanced with earthy, gravelly tannins providing length and personality. Drink 2018–2026



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● **FIXIN VIEILLES VIGNES**  
£180.00 per 6 Bottles In Bond

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Our first wine of the morning and a wonderful way to start. Dense black cherry colour. Full of exuberance and drive, this has sweet dark figgy pudding flavours. Great richness juxtaposed with underlying freshness makes for a compelling wine. Drink 2017–2025

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● **GEVREY CHAMBERTIN MES CINQ TERROIRS**  
£285.00 per 6 Bottles In Bond

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Arnaud took the decision to whole bunch ferment 30% of the fruit for this fine cuvée in 2015. The result is sensational. Striking loganberry and sloe fruit aromas, a wine with direct intensity and harmonious tannins. Broad, full and concentrated on the finish. Drink 2018–2029

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● **GEVREY CHAMBERTIN 1ER CRU  
CHAMPEAUX (VERY LIMITED)**  
£630.00 per 6 Bottles In Bond

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This old vine cuvée has produced a deliciously rich, multi-dimensional wine. The intense small berry flavours are full of Valrhona dark chocolate and Moroccan spices. The rounded ripe tannins coat the wine beautifully and it finishes on pure sweet dark fruit. Drink 2019–2030

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● **GEVREY CHAMBERTIN 1ER CRU  
LAVAUX ST JACQUES (LIMITED)**  
£640.00 per 6 Bottles In Bond

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Brilliant purple colour, with wild forest fruits and hints of smoky bacon on the nose. The impact of this cooler vineyard site is apparent in the vibrant palate. A wonderfully lively wine, fresh, pure and immensely elegant. Drink 2019–2033

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● **CLOS DE VOUGEOT GRAND CRU (VERY LIMITED)**  
£1,250.00 per 6 Bottles In Bond

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Another Clos de Vougeot which has excelled in 2015. Sweet Morello cherry aromas, this has extraordinarily intense black fruit flavours. A brooding wine with a sinewy masculine structure. Impressive and very age-worthy. Drink 2019–2033

# DOMAINE SERAFIN PERE & FILS

## GEVREY CHAMBERTIN

The Sérafin family are part of the establishment in Gevrey Chambertin. The domaine is now run by cousins Frédérique and Karine who are continuing the family tradition of making bold and structured wines. Their Pinots benefit from a period of bottle age and typically express fine tertiary characteristics. The heat of the 2015 growing season really suited their approach. The cousins picked early in September to preserve the freshness in the fruit, while maintaining the classic estate style of deep rich flavours. (DR)

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● **GEVREY CHAMBERTIN**  
£360.00 per 12 Bottles In Bond

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Bright red cherry aromas, this is full of purity and focus, with hints of cocoa and autumn leaves. Balanced freshness, an easy approachable style. Drink 2018–2027

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● **GEVREY CHAMBERTIN VIEILLES VIGNES**  
£520.00 per 12 Bottles In Bond

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The aged vine characters really shine in this village cuvée. Deep black cherry aromas, this has a wild gamey character, with smouldering autumn fruit flavours. Rich and full, with tight intense tannins on the finish. Drink 2018–2030

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

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Sitting next to Mazis Chambertin in the heart of the Gevrey village this premier cru always produces a very approachable style of Gevrey. Shining purple colour, this is a blend between dark autumn fruits and lighter red berries. The gentle tannins provide for a graceful wine, with a fresh uplifting finish. Drink 2018–2030

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 **MOREY ST DENIS 1ER CRU MILLANDES (LIMITED)**  
£345.00 per 6 Bottles In Bond

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One of most classic examples of Morey St Denis, this finely positioned premier cru sits in the middle of the village below the great Clos de la Roche vineyards. Radiant purple in colour, with generous fruit flavours of damsons and sloes. A well-structured and succulent wine, with a fine drive of mineral depth. Long and classy. Drink 2018–2027

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● **CHAMBOLLE MUSIGNY 1ER CRU BAUDES (LIMITED)**  
£425.00 per 6 Bottles In Bond

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The name derives from the old huts which were once situated on this parcel below Bonnes Mares. A deliciously rewarding and generous wine, with fabulous flavours of summer pudding and subtle spice. This is a mouth-coating style with great depth and sweet vigour. Excellent. Drink 2019–2030

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● **GEVREY CHAMBERTIN 1ER CRU FONTENY (LIMITED)**  
£440.00 per 6 Bottles In Bond

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A highly respected vineyard, which profits from sunshine all day long thanks to its east-west exposition. The result is a wine with expressively rich black fruit flavours, hints of cocoa and freshly ground coffee beans. Extremely concentrated, with tannic intensity and a full sweet finish. Drink 2018–2028

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● **GEVREY CHAMBERTIN 1ER CRU CAZETIERS (LIMITED)**  
£545.00 per 6 Bottles In Bond

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Bright red cherry colour, with profound flavours of Morello cherries and dark chocolate. A powerfully structured wine which is currently a little reserved due to its great weight and substance. There can however be no doubt of its long-term potential. Drink 2019–2030

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● **CHARMES CHAMBERTIN GRAND CRU (LIMITED)**  
£395.00 per 3 Bottles In Bond

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This is a cracking grand cru. Brilliant deep opaque colour, this balances intense dark autumnal fruits with a delicious streak of sweetness. Naturally opulent, the lovely line of acidity gives rise to glorious complexity and dimension. Superb. Drink 2020–2033



## DOMAINE DES LAMBRAYS

MOREY ST DENIS

Sadly Thierry Brouin, wine director at Domaine des Lambrays for 36 years, was unable to host us having fallen off his motorbike and been rushed to hospital! We were so sorry not to have seen one of the Côte de Nuits's most welcoming hosts, but his stunning 2015s spoke eloquently for themselves. Whole bunch vinification remains at the heart of his winemaking philosophy for the grand cru, resulting in a nuanced and wonderfully complex wine. (DR)

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### ● MOREY ST DENIS

£225.00 per 6 Bottles In Bond

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Vibrant red berry aromas, with hints of fresh currants and pomegranate in the palate. This is a poised and refined Morey, with subtle texture and gentle freshness on the finish. Drink 2018–2027

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### CLOS DES LAMBRAYS GRAND CRU

£895.00 per 6 Bottles In Bond

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An outstanding wine, fully deserving of its grand cru status. Enticing raspberry aromas, this has gorgeous sweet red fruit flavours and a tension between grainy and silky tannins. The wine unfurls in the palate with a succulent enveloping mouth-feel. It finishes with huge class. Drink 2019–2033

## DOMAINE LOUIS BOILLOT

CHAMBOLLE MUSIGNY

The distinctive character of Louis Boillot's wines comes from the extraordinary age of his vineyards. Often as vines grow older, yields become smaller and the concentration of flavours in the wines increases. This is certainly the case at this domaine. Louis's village Gevrey comes from vines with an average age of 50 years and some of his premiers crus are tipping 90 years. He is very excited about his 2015s, likening them to his equally successful 2012s, but with more richness and depth. We left this tasting in very high spirits indeed. (DR)

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### ● GEVREY CHAMBERTIN

£295.00 per 12 Bottles In Bond

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Sweet intense loganberries, layered and full. Its broad shoulders are draped by the refined red fruits that flow all the way through the palate. Drink 2018–2028

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### ● CHAMBOLLE MUSIGNY

£365.00 per 12 Bottles In Bond

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Very pure floral raspberry fruits, this is soft and harmonious. This has a lovely clarity and a subtle Valrhona chocolate finish. Drink 2018–2027

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### ● GEVREY CHAMBERTIN LES EVOCELLES (LIMITED)

£420.00 per 12 Bottles In Bond

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This is a high class lieu dit, which Louis says is a bit of a Jekyll and Hyde: always one of the coldest sites in winter and one of the warmest in summer, principally due to its strong chalky soil. Very intense with masses of pomegranates and crunchy red fruits, this has lovely purity and great length. Drink 2019–2030

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### GEVREY CHAMBERTIN 1ER CRU CHAMPONNETS

£545.00 per 12 Bottles In Bond

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An outstanding premier cru in 2015. Full of red strawberry and raspberry fruits, this has a sweet intensity and a certain Chambollesque grace and succulence. Delightfully enticing with a lovely fresh finish. Drink 2019–2030

# DOMAINE GHISLAINE BARTHOD

## CHAMBOLLE MUSIGNY

Ghislaine Barthod openly admits that she isn't generally a fan of the warmer vintages. Much like her father Gaston, she aims to create wines with purity and vibrancy. To achieve this in 2015 she was one of the earliest to pick and it certainly paid off. She has preserved her house style, whilst expressing the volume and richness of the vintage. Her wines are, as always, quintessential Chambolle Musigny. (DR)

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- **BOURGOGNE ROUGE**  
£216.00 per 12 Bottles In Bond

A delicious cuvée from these vines on the edge of the Chambolle Musigny appellation. Shining red colour, this is full of bright red cherries; direct, simple and fresh. A very pretty wine. Drink 2018–2025

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- **CHAMBOLLE MUSIGNY**  
£255.00 per 6 Bottles In Bond

Full of cranberries and pomegranates on the nose, this is subtle and precise. Classic red fruit flavours are harmonious and graceful, with a nice crisp bite on the finish. Very very pure. Drink 2018–2027

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- **CHAMBOLLE MUSIGNY 1ER CRU BEAUX BRUNS (LIMITED)**  
£420.00 per 6 Bottles In Bond

Beaux Bruns is always a noticeably warmer site than some of Ghislaine's higher vineyards such as Les Cras. Her 2015 is characteristically opulent and generous, with an abundance of damson fruits. There is a silky richness to this wine, which finishes with an exquisite hint of sweetness. Drink 2019–2030

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- **CHAMBOLLE MUSIGNY 1ER CRU LES GRUENCHERS (LIMITED)**  
£420.00 per 6 Bottles In Bond

Taking its name from a small hard-shelled walnut, this is one of Chambolle's lesser known premiers crus, nestled in the heart of the appellation enviably close to Bonnes Mares. This is firm and intense with lovely crunchy fruit tannins. A very direct red fruit style with a long and rewarding finish. Drink 2019–2030

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- **CHAMBOLLE MUSIGNY 1ER CRU LES CHATELOTS (LIMITED)**  
£420.00 per 6 Bottles In Bond

Quite an intense colour for a Barthod wine. The aromas are full of sweet black wild forest fruits. A lusciously bountiful style with rounded tannins and firm linear tension. Masses of potential. Drink 2019–2030

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- **CHAMBOLLE MUSIGNY 1ER CRU LES CRAS (LIMITED)**  
£480.00 per 6 Bottles In Bond

This is a great cuvée in 2015. The slightly cooler and more exposed higher vineyard location has resulted in a very balanced wine this year. Full of elegant crisp red fruits, the tannins provide depth and structure while the gentle freshness of acidity ensures a poised finish. Drink 2020–2032



# DOMAINE JEAN GRIVOT

## VOSNE ROMANÉE

Johnny and I have been fortunate enough to taste these great wines on three separate occasions and as they evolve in cask they just get better and better. Etienne credits much of this to the work he did in his vineyards in his early days, concentrating on the soils and young vine selection. The fruits of all this hard work can now be seen. The domaine's 2015s have an extraordinary degree of concentration whilst retaining the intrinsic harmony archetypal of a top Vosne Romanée domaine. (DR)

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● **VOSNE ROMANÉE**  
£495.00 per 12 Bottles In Bond

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Etienne picked later than many of his colleagues so as to avoid the risk of unripe phenolics, which some producers had suffered in another famously hot year, 2003. The result here is an intense dark fruited wine. Strong, structured and very long. Drink 2020–2030

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● **NUITS ST GEORGES LES LAVIÈRES**  
£528.00 per 12 Bottles In Bond

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This stony site just below 1er Cru Murgers produces a very bright red fruit style of Nuits St Georges. Classical with a crunchy refreshing tannic structure. Drink 2018–2027

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 **VOSNE ROMANÉE 1ER CRU LES ROUGES**  
£540.00 per 6 Bottles In Bond

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One of the highest vineyards in the appellation Les Rouges's natural coolness is revealed in the bright zesty red fruit characteristics. The wine has a superb directness and profound Pinot Noir purity. Very good. Drink 2019–2029

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● **NUITS ST GEORGES 1ER CRU RONCIÈRE**  
£540.00 per 6 Bottles In Bond

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Striking fresh raspberry aromas. This is a delicious cuvée focusing on purity and freshness. Fine and harmonious, with impressive density. This is an absolute star. Drink 2019–2032

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● **NUITS ST GEORGES 1ER CRU LES BOUDOTS (LIMITED)**  
£660.00 per 6 Bottles In Bond

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Etienne saved this premier cru until the end of our tasting in deference to the density and quality he perceives in the wine this year. Initially reserved this evolves to show real power and volume, all given an additional dimension by the grippy tannic intensity. This is a wine for ageing. Drink 2021–2032

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● **VOSNE ROMANÉE 1ER CRU AUX BRÛLÉES (LIMITED)**  
£375.00 per 3 Bottles In Bond

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A sophisticated wine with bright crystalline fruit characters. This is sweet, generous and very full with ripe broad velvety tannins. It finishes with a glorious richness of fresh fruits. Drink 2020–2033

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● **VOSNE ROMANÉE 1ER CRU LES BEAUX MONTS (LIMITED)**  
£375.00 per 3 Bottles In Bond

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Always a favourite of Etienne's and what a beauty. Shining purple in colour, full of striking autumnal fruits. A very layered wine with a silky tannic harmony. This is high class and will stand alongside many grands crus this year. Drink 2020–2033

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● **VOSNE ROMANÉE 1ER CRU LES SUCHOTS (LIMITED)**  
£450.00 per 3 Bottles In Bond

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Brilliant purple in colour. Initially a little reserved on the nose, in the palate it unfurls to show its true colours. This has massive potential, but will require some cellarage and patience. Drink 2020–2034

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● **CLOS DE VOUGEOT GRAND CRU (LIMITED)**  
£900.00 per 6 Bottles In Bond

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Etienne's parcel lies in the lower part of the Clos de Vougeot where cooler conditions and soil humidity benefitted the vines during the heat of the summer. Stunning summer berry fruit aromas and flavours, this balances a delicious volume with richly intense dark liquorice notes. A classical Clos de Vougeot. Drink 2021–2033

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● **ECHÉZEAUX GRAND CRU (LIMITED)**  
£660.00 per 3 Bottles In Bond

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Heading to perfection, this is a sensational cuvée. A wine which has everything: it is layered, complex, nuanced and boundless. Flavours of Morello cherries, so juicy and succulent. Quite simply a standout wine. Drink 2021–2034

# DOMAINE HUDELLOT-NOËLLAT

## VOUGEOT

Alain Hudelot's grandson Charles Van Canneyt is a man on a mission. Having arrived at the domaine from Champagne only six years ago, he is already considered one of the brightest young talents in the region.

Charles decided to start picking in the middle of the harvest period, from the 7th September. This allowed his grapes to reach optimum tannic maturity whilst preserving the freshness so important for the individual character of each cuvée. He believes 2015 has the potential to rank amongst the Côte d'Or's great vintages. (DR)

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### ● BOURGOGNE ROUGE

Price TBC

Light red cherry colour, this soft and easy wine is a fine representation of Pinot fruit. With rounded tannins and gentle acidity on the finish, this is very classical. Drink 2018–2022

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### ● CHAMBOLLE MUSIGNY

Price TBC

Brilliant shining purple colour, a beautifully open style with flavours of fresh damsons and sloes and an underlying hint of mocha. Rounded velvety tannic structure, with the characteristic Chambolle sweetness on the finish. Suave and rewarding. Drink 2018–2027

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### ● VOSNE ROMANÉE

Price TBC

Deep purple sheen. Initially a little reserved on the nose, this really develops on the palate with masses of luscious red summer fruits, generosity and charm. Drink 2018–2027

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### ● NUISTS ST GEORGES LES BAS DE COMBES

Price TBC

This is Nuits St Georges's closest lieu dit to the village of Vosne Romanée and adjoins the premier cru vineyard of Chaume. Unsurprisingly it is very Vosne in nature, packed with bright red cherries, freshness and a touch of spice at the end. Drink 2018–2025

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### ● VOUGEOT 1ER CRU LES PETITS VOUGEOTS

Price TBC

An absolute gem, this glorious premier cru Vougeot has a decided Chambolle style, with bright raspberry fruit aromas. This is such an exciting wine to taste with its delicious volume of unctuous fruit. Scented and quite delectable. Drink 2018–2029

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### ● NUISTS ST GEORGES 1ER CRU AUX MURGERS (LIMITED)

Price TBC

This vineyard often produces a big, broad style of Nuits St Georges and the 2015 is the perfect paradigm. It is full of wild bramble flavours supported by hints of liquorice and dark chocolate. It has a driving intensity on its turbocharged finish. Drink 2018–2031

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### ● CHAMBOLLE MUSIGNY 1ER CRU LES CHARMES (LIMITED)

Price TBC

Bright purple colour, vibrant sweet summer fruits intoxicate the senses. This has the characteristic ripeness of the vintage with a subtle line of freshness sitting underneath. It will be charming from its youth. Drink 2018–2030

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### ● VOSNE ROMANÉE 1ER CRU BEAUMONTS (LIMITED)

Price TBC

One of Vosne Romanée's highest vineyards, the cooler position really benefitted this fine premier cru in 2015. Bright shining red colour, this wine is full of energy and life. Its intense red berry fruits drive through to the vibrant finish. Drink 2019–2031

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

Price TBC

One of Vosne Romanée's most sought after premiers crus sitting between Richebourg, Romanée St Vivant and Echezeaux. Always quite a bold style at a young age with excellent ageing potential. Striking dark chocolate and coffee aromas, with hints of cinnamon and spice in the palate. A concentrated style for longer term cellaring. Drink 2020–2033

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● **CLOS DU VOUGEOT GRAND CRU (LIMITED)**  
Price TBC

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A sensational cuvée this year, highlighting the huge success of the Clos in 2015. Bright red colour, this is full of raspberries with subtle Valrhona chocolate undertones. A lovely balance between sweetness and vibrant freshness. So full of life, it is supremely elegant. Drink 2019–2035

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● **VOSNE ROMANÉE 1ER CRU LES MALCONSORTS (VERY LIMITED)**  
Price TBC

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Another outstanding premier cru adjoining Grand Cru La Tâche. The “quarrelling” or “disputed” vineyard is one of Vosne Romanée’s most prized parcels. Deep dark opaque colour, this wine is gloriously rich with a succulent volume of sweet dark fruits. Full-bodied and intense. Drink 2018–2033

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● **ROMANÉE ST VIVANT GRAND CRU (VERY LIMITED)**  
Price TBC

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Deep purple colour, with a laser-like focus of raspberries and cherries. A sublime wine. It has a floral perfume and an intense central core of silky tannins. Huge class with extraordinarily persistent flavours. Drink 2019–2033

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

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Everything a great Richebourg should be. Juicy bramble and loganberry fruits with hints of freshly roasted coffee beans. This balances broad power with a velvety texture and refinement. Hugely layered and concentrated, with breath-taking length. Drink 2019–2035





# DOMAINE MEO-CAMUZET

## VOSNE ROMANÉE

Domaine Méo-Camuzet in Vosne Romanée is one of the greatest names in the Côte de Nuits. When Jean-Nicolas Méo arrived in 1989 he had very big shoes to fill. Henri Jayer, arguably Burgundy's preeminent vigneron, had managed the domaine for the previous four decades under a share-cropping agreement with the Méo family. Since then Jean-Nicolas has more than met the challenge. Following meticulous viticultural and winemaking practices he creates wonderful wines with fine levels of concentration.

Domaine Méo-Camuzet has expanded its line of 'vins de négoce' in recent years. These wines are bottled under the 'Méo-Camuzet Frères et Soeurs' label. (DR)

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### ● BOURGOGNE ROUGE

£98.00 per 6 Bottles In Bond

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Sweet intense summer pudding fruits, this is a full and rich Bourgogne Rouge, typifying the Méo style, with a rewardingly flamboyant finish. Drink 2018–2023 *Méo-Camuzet Frères et Soeurs*

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### ● MARSANNAY

£120.00 per 6 Bottles In Bond

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The dark crimson colour leads into the palate of pronounced cherry fruit. The soft, velvety textured tannins are balanced by the lively fruit finish. Very appealing. Drink 2018–2026 *Méo-Camuzet Frères et Soeurs*

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### FIXIN 1ER CRU CLOS DU CHAPÎTRE

£210.00 per 6 Bottles In Bond

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Lovely purple sheen, this is full of vibrant summer fruits. An easy style with subtle tannins underneath and quenching freshness on the finish. Drink 2018–2026 *Méo-Camuzet Frères et Soeurs*

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### ● GEVREY CHAMBERTIN

£230.00 per 6 Bottles In Bond

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A very aromatic wine, with a scented nose of violets and loganberries. In the plate it has a natural Gevrey structure with great drive and energy. Full and concentrated with excellent persistence on the finish. Drink 2018–2027 *Méo-Camuzet Frères et Soeurs*

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### ● VOSNE ROMANÉE

£330.00 per 6 Bottles In Bond

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A fragrant nose of fresh damsons and sloes leads into an expressive, sweet and generous palate. Drink 2018–2026

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### ● NUITS ST GEORGES 1ER CRU AUX BOUDOTS

£545.00 per 6 Bottles In Bond

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A Nuits St Georges with a hint of Vosne Romanée. This wine unquestionably has the classic Nuits drive and subtle power, underpinned by an uplifting brightness of fresh Vosne fruit. Beautifully balanced and polished. Drink 2018–2030

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### ● VOSNE ROMANÉE 1ER CRU LES CHAUMES (LIMITED)

£575.00 per 6 Bottles In Bond

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Having recently enjoyed Méo-Camuzet's delicious Chaumes 2009, the close resemblance between the two wines was evident. The 2015 has the same voluptuous nature with a delicious succulence in the mid palate. Mouth-filling and gloriously hedonistic. Drink 2018–2030

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### ● NUITS ST GEORGES 1ER CRU MURGERS (LIMITED)

£575.00 per 6 Bottles In Bond

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Although positioned on the Vosne Romanée side of the town known for its more supple feminine style, this Murgers is a turbo-charged and structured Nuits. It has broad concentrated black fruits, with a chunky tannic intensity. Lots of power, this has real ageing potential. Drink 2019–2030

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### ● CORTON LES PERRIÈRES GRAND CRU (LIMITED)

£440.00 per 3 Bottles In Bond

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Initially a little closed on the nose, but in the palate this is powerful and energetic. Masses of smouldering dark wild fruits, it is hugely broad and rich, with drive and vigour. A wine for the long term. Quite excellent. Drink 2019–2030

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### ● CORTON CLOS ROGNET GRAND CRU (LIMITED)

£480.00 per 3 Bottles In Bond

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An exceptional cuvée from ancient vines grown inside a walled vineyard within the more sizeable Corton Rognets Grand Cru. Full of vibrant summer pudding fruits, this has stunning purity and drive, supported by sweetness and a firm central tannic core. Lots of class and sophistication. Drink 2019–2030

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### CLOS DE VOUGEOT GRAND CRU (LIMITED)

£945.00 per 6 Bottles In Bond

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Yet another wine from this large Grand Cru that highlights the extraordinary success of this vineyard in 2015. A hugely intense wine, with very bold black fruit flavours and hints of mocha and spice. The tannins have a suave silkiness to them, and it finishes long and powerful. Drink 2020–2030

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- **VOSNE ROMANÉE 1ER CRU AUX BRÛLÉES**  
(VERY LIMITED)  
£275.00 per Single Bottle In Bond
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Deep opaque colour, this has smoky aromas of cocoa and Moroccan spice. In the palate it balances a sweet juiciness with a firm mid-palate intensity. Very driven and very long. Drink 2019–2030

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- **VOSNE ROMANÉE 1ER CRU CROS PARANTOUX**  
(VERY LIMITED)  
£495.00 per Single Bottle In Bond
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A sensational Cros Parantoux. The initial attack is a virtuoso pyrotechnical display of dark fruit flavours. This is so defined and layered, with nothing forced in this wine of amazing concentration and intensity. The flavours and nuances just keep on evolving. This has the potential to be one of the great cuvées of the vintage. Drink 2020–2033

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- **RICHEBOURG GRAND CRU (VERY LIMITED)**  
£695.00 per Single Bottle In Bond
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A wine which totally jumps out at you and says “Hello, I’m here”. Nothing is hidden; it is just an explosion of fruit, richness, depth and weight. A superb grand cru which is all about pleasure. Drink 2020–2033



# DOMAINE DE L'ARLOT

PREMEAUX PRISSEY

This is new winemaker Geraldine Godot's first vintage at the helm of this celebrated Côte de Nuits estate. She considers herself incredibly fortunate to have hit the ground running with such a great vintage as 2015. The domaine favours whole bunch fermentation seeking to produce wines with refinement and finesse. In 2015 Geraldine was keen to harvest early, starting in the first week of September, picking grapes in such perfect condition there was little need for sorting in the vineyard or cuverie. Geraldine is clearly set for an illustrious career at Domaine de l'Arlot and 2015 looks set to be one of the defining moments. (DR)

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● **NUITS ST GEORGES BLANC LA GERBOTTE (LIMITED)**  
£310.00 per 12 Bottles In Bond

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Shining lime colour, this is full of soft white peaches and hints of fresh apricots. A rounded ripe style with a lovely degree of richness and subtle acidity on the finish. Drink 2017–2022

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● **NUITS ST GEORGES BLANC 1ER CRU CLOS DE L'ARLOT**  
£315.00 per 6 Bottles In Bond

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Lemon yellow colour, with the floral notes so typical of Arlot whites and hints of clementine and white peach. A more focused style than the Gerbotte with a racier fruit feel and lovely energy on the finish. Drink 2018–2027

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● **CÔTES DE NUITS VILLAGES CLOS DU CHAPEAU**  
£240.00 per 12 Bottles In Bond

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A deep blackberry colour, this wine highlights the benefit of the warm summer with its sweet dark succulent fruit flavours. Very approachable, just as it should be. Drink 2018–2024

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 **NUITS ST GEORGES 1ER CRU CUVÉE  
MONT DES OISEAUX**  
£475.00 per 12 Bottles In Bond

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These vines at the top of the Clos de l'Arlot used to make Le Petit Arlot. Having reached full maturity in 2015, for the first time this year they have been bottled as this new premier cru cuvée. Deep purple colour, masses of sweet dark cherry notes, with hints of damson. This has a penetrating finish, with excellent length. Drink 2018–2027

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● **NUITS ST GEORGES 1ER CRU CLOS DES  
FORÊTS ST GEORGES**  
£595.00 per 12 Bottles In Bond  
£305.00 per 3 Magnums In Bond

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A very layered and complex wine which balances strong brooding wild forest fruits with interwoven textured tannins. The quality of the Clos des Forêts St Georges vineyard is abundantly evident in this exemplary 2015, which will reward ageing. Drink 2019–2033

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● **NUITS ST GEORGES 1ER CRU CLOS  
DE L'ARLOT (LIMITED)**  
£330.00 per 6 Bottles In Bond

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Shining bright purple colour, this is a very perfumed wine, redolent of violets and autumnal fruits. The palate is strikingly pure and driven, with complex grainy tannins. Good intensity and a firm long finish. Drink 2019–2030

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● **VOSNE ROMANÉE 1ER CRU LES SUCHOTS**  
£475.00 per 6 Bottles In Bond

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Dark black cherry colour, this has the sweet spiced perfume of wild strawberries so typical of whole bunch fermentation. In the palate it balances voluptuous richness with concentration and bold weight. Intense, full and very long. Drink 2019–2033

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● **ROMANÉE ST VIVANT GRAND CRU (LIMITED)**  
£795.00 per 3 Bottles In Bond

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A very layered smoky liquorice nose. In the palate it is very youthful and backward in nature, but the underlying drive and vigour promise huge potential. Drink 2019–2035

# DOMAINE ALAIN MICHELOT

## NUITS ST GEORGES

This is our first en primeur offering of the superb Nuits St Georges range from Alain Michelot and his delightful daughter and son-in-law, Elodie and Christian. The Michelots' winemaking roots date back to the 19th century making them firmly part of the Nuits St Georges establishment, encompassing 8 hectares of some of the finest vineyards in the commune. There is nothing clever or complicated about this estate. Christian has a reputation for being the first on the hillside in the morning and last to leave at night. He even mentioned tending his vines at 3.00 am following the April 2016 frost. They ensure their vines produce optimum quality fruit and intervene minimally in the cellar with limited use of new oak. The Michelot wines are one of the most exciting recent introductions to our list. (DR)

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### ● NUIITS ST GEORGES VIEILLES VIGNES

£295.00 per 12 Bottles In Bond

Aged between 50 and 70 years old, these vines produce a superb expression of the appellation of Nuits St Georges. Brilliant purple colour, ripe summer fruit aromas, this is a very harmonious wine with subtle intensity of berried fruits. A firm tannic structure balances delicious sweetness on the finish. Lovely in every way. Drink 2019–2026

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### ● NUIITS ST GEORGES 1ER CRU LES CAILLES

£460.00 per 12 Bottles In Bond

Adjoining Les St Georges and with similar soil structure and exposure, Les Cailles is often considered grand cru quality amongst the experts of Nuits. A richly open and full wine, with masses of flavours of summer pudding and spice. This is all about generosity, volume, richness and intense concentration. A real class act. Drink 2020–2030

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### ● NUIITS ST GEORGES 1ER CRU LA RICHEMONE

£460.00 per 12 Bottles In Bond

A less well-known and tiny premier cru, but beautifully positioned on the Vosne Romanée side of the town. This is a favourite of mine, with sweet bramble fruit flavours. It has volume and freshness in equal measure, very precise with a Vosne-esque drive and long persistent flavours on the finish. Drink 2020–2030

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### ● NUIITS ST GEORGES 1ER CRU LES VAUCRAINS

£490.00 per 12 Bottles In Bond

Sitting above the famed Les St Georges vineyard, this steep vineyard with notably poor soil has produced a wine of great refinement and grace. This 2015 is an unmitigated success. An irresistible wine full of dense wild autumnal fruits with a fabulously silky texture. A standout wine. Drink 2020–2030

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### ● CLOS DE VOUGEOT GRAND CRU

£575.00 per 6 Bottles In Bond

Strong brooding, smoky chocolate aromas. This is full of dark intense fruits, with a tightly knit masculine structure, lots of concentration and very long. Drink 2020–2033

# CÔTE DE BEAUNE



## DOMAINE SIMON BIZE SAVIGNY LÈS BEAUNE

It is hard to believe that three years have already passed since the tragedy of Patrick Bize's untimely death. But his philosophy and quality ideals have been carried forward by his widow Chisa and sister Marielle (married to Etienne Grivot) as so eloquently expressed in these lovely 2015s.

With next to no crop in 2016, they have decided to release en primeur only the village cuvées from the 2015 vintage. They will release their premiers crus next year following bottling in order to manage client expectations and requirements. So just the Grands Liards is being released this January and, as always, this is a stunning example of Savigny Lès Beaune. (DR)

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● SAVIGNY LÈS BEAUNE AUX GRANDS LIARDS  
£290.00 per 12 Bottles In Bond

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The fertile lower slopes of the Grands Liards (Liard meaning deposit) always produce a rounded and generous style of Savigny. This is a delightful example, shining purple in colour, with sweet fleshy wild strawberry flavours and subtle grainy tannins. Drink 2019–2027



# DOMAINE CHANDON DE BRIAILLES

SAVIGNY LÈS BEAUNE

Claude de Nicolay explained that 2015 can be classified as a hot year and the noticeable heat at the time of flowering did restrict yields to a certain extent. However, the vines were never water-stressed as rain always arrived at the perfect moment to maintain the balance and vegetative cycle of the vine. The Chandon de Briailles wines have a richness and volume, reflecting the warmth of the year, but equally have a fine balance. Their style focuses more on darker fruits than in some years. The domaine will be down almost 200 casks in 2016 due to the spring frost, so these 2015s are not to be missed. (DR)

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● **SAVIGNY LÈS BEAUNE 1ER CRU LES FOURNAUX**  
£250.00 per 12 Bottles In Bond

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Strikingly deep in colour for a wine from this estate, this has strong dark cherry fruit aromas. A sweetly intense wine, with broad rounded tannins and a luscious finish of blackcurrants and liquorice. Drink 2018–2025

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

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This southerly facing vineyard produces a succulent and generous wine. The aromas blend red cherries and sweet wild strawberries. The plump and full mouth-feel is aided by richly textured tannins and hints of mocha on the finish. A very appealing Savigny. Drink 2018–2027

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● **PERNAND VERGELESSES 1ER CRU ILE DE VERGELESSES**  
£385.00 per 12 Bottles In Bond

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This exceptional premier cru in Pernand with its south easterly facing slopes produces a remarkable wine balancing finesse with sweetness of fruit. This is full of red fruits and elegant on the entry, with layers of flavours unfolding to create an ample and concentrated palate, finishing on a floral and refined touch. Drink 2018–2027

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● **CORTON LES MARÉCHAUDES GRAND CRU**  
£475.00 per 6 Bottles In Bond

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Often the most forward of the Corton grands crus, giving pleasure when young. Hints of spice, damsons and wild strawberries. Open and accessible, soft but not lacking in structure. A delight. Drink 2020–2032

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 **CORTON BRESSANDES GRAND CRU**  
£495.00 per 6 Bottles In Bond

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With 60% whole bunch fruit in the fermentation, this is a very layered wine. Strikingly rich dark black fruits aromas flow through into the sweet, concentrated palate. The tannic structure gives definition to the finish of this fine wine. Drink 2020–2032

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● **CORTON CLOS DU ROI GRAND CRU**  
£650.00 per 6 Bottles In Bond

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Sweet intense spiced black fruits. This is a very bold wine, with the spiced warmth of black liquorice. There is a distinct power and masculinity here which demand ageing. Drink 2020–2032

# DOMAINE TOLLOT-BEAUT

CHOREY LÈS BEAUNE

Tollot-Beaut is one of Burgundy's most consistent domaines and their wines are a very complete selection of the finest reds from the northern sector of the Côte de Beaune. They were one of the original group of estates that started bottling their own wines in the 1930s, and today the estate is run by a clan of Tollot cousins. We consider ourselves particularly lucky to be looked after by the delightful Nathalie Tollot who always gives a wonderfully insightful view of a vintage. With next to no production in 2016 following the cruel effects of the April frost, lovers of this domaine should make the most of their fine selection in 2015. (DR)



**CHOREY LÈS BEAUNE LA PIÈCE DE CHAPÎTRE**  
£120.00 per 6 Bottles In Bond

This is a beautiful Chorey, with its soft redcurrant fruit flavours. It is graceful, open and will give early drinking pleasure. Drink 2018–2024

● **SAVIGNY LÈS BEAUNE 1ER CRU LES LAVIÈRES**  
£170.00 per 6 Bottles In Bond

Vibrant aromas of freshly picked raspberries. This is an elegant style of Savigny, with soft velvety tannins and an appealing sweetness at the end. Charming and very enjoyable. Drink 2018–2027

● **ALOXE CORTON 1ER CRU LES VERCOTS (LIMITED)**  
£230.00 per 6 Bottles In Bond

Brilliant purple colour, with layers of dark berries and Indian spice. This has a natural richness, thanks to the ripeness of fruit this year, which balances out the earthy grainy tannins underneath. A deep and full wine. Drink 2018–2027

● **BEAUNE 1ER CRU LES GRÈVES**  
£245.00 per 6 Bottles In Bond

Shining bright purple colour. This is a classic Beaune premier cru, full of scented red fruit aromas, which carry through into the palate. Gentle volume, this is refined and very long. Lovely. Drink 2018–2029

● **BEAUNE 1ER CRU CLOS DU ROI**  
£260.00 per 6 Bottles In Bond

Forward and open even in its youth, focusing on pure red cherries and raspberries. The fruit has an almost crystalline nature on the attack and then evolves with an easy viscosity. Soft and generous. Drink 2019–2030

● **CORTON BRESSANDES GRAND CRU**  
£395.00 per 6 Bottles In Bond

Fine and masculine with powerful drive. The nose conjures smoky wild forest fruits. The tannins are tightly integrated, packing a punch at the end. A strong and well defined wine. Drink 2019–2031





# MAISON ROCHE DE BELLÈNE

BEAUNE

Anyone worth their salt in Burgundy knows Nicolas Potel, and his network of contacts has helped him build a kaleidoscopic array of the Côte d'Or's greatest parcels in his négociant business. His skills as a winemaker and éleveur, plus his extensive knowledge and understanding of Burgundian wines, mean Nicolas always crafts good wines in the difficult years, and makes outstandingly good wines in better years. He explains the 2015s are the most tannic wines he has made in years – but those tannins are fully ripe and integrated. They have great balance and charm. Nicolas appreciates the pleasure of drinking youthful Pinot, but also makes sure his top cuvées have the structure to age for the long term. (CP)



**VOSNE ROMANÉE VIEILLES VIGNES**  
£375.00 per 12 Bottles In Bond

Rich, warm and silky, and very representative of this magnificent village in the Côte de Nuits. Sweet cherry fruits encircle a smooth body and lithe tannins. This has a long, fresh line of acidity on the finish. Drink 2018–2027



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

There is a bright purity to this wine's cherried fruit. Nicolas commented that it reminds him of the 1990, and he anticipates it will not need a long time in cask. It was picked at the perfect pH and ripeness, and the freshness will sing through the juicy fruit from early on. Silky tannins and understated oak spiced fruit paint a detailed portrait of this beguiling village. Drink 2018–2025



**NUITS ST GEORGES 1ER CRU AUX BOUDOTS**  
£485.00 per 12 Bottles In Bond

This wine is a bruiser in its youth. Blue and black fruit characters dominate: blueberry, sloes, black cherries. There is a density to this wine with its abundance of ripe tannins, which gives the wine a structured fullness lasting right to the finish. Long ageing potential. Drink 2020–2032



**CORTON GRAND CRU**  
£260.00 per 6 Bottles In Bond

A muscular incarnation of this vineyard, the Bellène cellar always offers terrific value in this grand cru. There is a combination of crunchy red fruits and dark berry finesse on the back palate, with some noticeably chewy Côte de Beaune tannins. Drink 2018–2028



**GEVREY CHAMBERTIN 1ER CRU LES CHAMPEAUX**  
£540.00 per 12 Bottles In Bond

This opens with a lifted currant scent complemented by a rich fruit substance on the palate. A cool, smooth texture drives on to a long and sweetly spiced finish. Excellent. Drink 2019–2029

**GEVREY CHAMBERTIN 1ER CRU LAVAUX ST JACQUES**  
£550.00 per 12 Bottles In Bond

Capable of producing the acme of Gevrey wines, in Roche de Bellène's 2015 this vineyard has produced a bewitching concoction of sweet compote fruit, cinnamon spice, and cranberry crunch, all hung around its architectural tannins. This may need some time in the cellar, but promises greatness. Drink 2020–2029

**CHAMBOLLE MUSIGNY 1ER CRU LES SENTIERS**  
£275.00 per 6 Bottles In Bond

All the heady pleasures of a full bodied Pinot are manifest in this wine's spicy substance. Its tight tannins span the width of the palate, and it has a delicious fruity richness. Drink 2018–2028

**VOSNE ROMANÉE 1ER CRU LES BEAUX MONTS**  
£380.00 per 6 Bottles In Bond

This luxurious cuvée possesses notable substance. It has the Vosne trait of red cherry fruit married seamlessly to velvety tannins. Long and persistent. Drink 2019–2029



**VOSNE ROMANÉE 1ER CRU LES SUCHOTS**  
£450.00 per 6 Bottles In Bond

One of Nicolas's domaine parcels, Suchots lies next to Romanée St Vivant and Richebourg, and is shared amongst some illustrious neighbours. This powerfully structured wine has a sweet spiced oak perfume on the nose, and a complex, mouth-coating weight on the palate. Drink 2019–2029 *Domaine Roche de Bellène*

**CHAPELLE CHAMBERTIN GRAND CRU**  
£635.00 per 6 Bottles In Bond

This terrific vineyard is situated just below the celebrated Clos de Bèze. Tender fruit collides with a brawny strength in this grand cru. It is both powerful and elegant, and irresistibly appetising. Drink 2020–2030

**CHARMES CHAMBERTIN GRAND CRU**  
£635.00 per 6 Bottles In Bond

Deeply concentrated blackcurrant cassis tones flavour this wine, with a lifted spice note of liquorice and juniper. The tannins are satin-like and integrated, and the body is plush and succulent. Drink 2020–2030

**CLOS ST DENIS GRAND CRU**  
£645.00 per 6 Bottles In Bond

A glossy crimson ink in the glass, this has a graphite smokiness perfuming the nose. Plush red raspberry fruit enrobes a darker, more sinewy fruit density beneath. There is both excellent length and volume displayed here. Drink 2020–2029

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● **ECHÉZEAUX GRAND CRU**  
£645.00 per 6 Bottles In Bond

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Échezeaux has triumphed in 2015. This example has the grand cru's signature iodine / soy sauce tones blended with its equally distinctive feminine fluidity. There are great layers here, volume, depth, and power. It should stand the test of time, and develop fluently. Drink 2020–2032

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● **BONNES MARES GRAND CRU**  
£995.00 per 6 Bottles In Bond

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Rightly revered as a colossus of the Côte de Nuits this grand cru rarely disappoints. This expression has pronounced toasty spice on the nose, and a full, generous torrent of ripe fruit on the palate. Drink 2020–2031

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● **GRIOTTE CHAMBERTIN GRAND CRU**  
£995.00 per 6 Bottles In Bond

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A little backward on the nose when tasted from cask, its distinction was nevertheless abundantly clear on its ripe, sinuous palate of supple tannins. A magnificent propulsion of freshness leaves a lasting impression on the palate long after tasting. Drink 2020–2030

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● **GRANDS ÉCHÉZEAUX GRAND CRU**  
£1,095.00 per 6 Bottles In Bond

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Much like its neighbour, Échezeaux, this grand cru has produced some wonderful wine in 2015. This is elegant, but with noticeable substance. Dark chocolate and black fruits, with a swirling black core of ripe tannic density. It is marginally more supple and open than the Échezeaux on tasting from cask. Extremely impressive. Drink 2020–2030

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● **CHAMBERTIN GRAND CRU**  
£1,150.00 per 6 Bottles In Bond

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A highlight of Nicholas's quite astounding flight of wines, this is superb. Its concentrated berry fruits are tightly coiled around an explosive core of juicy tannins. There is an effortless sweetness to the tender fruit; it couldn't be anything other than grand cru. Drink 2020–2032

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● **RICHEBOURG GRAND CRU**  
£1,395.00 per 3 Bottles In Bond

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Exquisite. Intoxicating dark berries, as if drenched in bursting ripe fruit. Impossibly concentrated, with a potency and vigour of arresting brilliance. Yet this titan has a whispering seductive call woven within its formidable frame. Alluring. Drink 2021–2032

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# BENJAMIN LEROUX

BEAUNE

After fifteen years at the helm of Comte Armand, Benjamin Leroux left his post in 2013 to pursue his own project full-time. He finds himself amongst a clutch of stellar winemakers changing the face of négociant wines in Burgundy with his detailed, polished, and extremely well-executed cuvées from across the Côte d'Or. Having used his extensive contacts in the region he has been able to source some of the best parcels of fruit, often involving himself in their viticultural practice to make sure the grapes meet his exacting standard. He appears to have a knack for making wines that really represent their origins, and despite the warmth of 2015, it has shown itself to be a vintage in which the terroir really speaks. His impressive range is articulate and discrete. It is difficult to restrict ourselves to this limited number of his cuvées. (CP)

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● **VOUGEOT CLOS DU VILLAGE**  
£180.00 per 6 Bottles In Bond

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Only two barrels of this minute appellation, which is shared between just two growers, find their home in Benjamin's cellars. Sitting just to the north of Clos de Vougeot, this wine has a smoky graphite nose, identifiably Côte de Nuits in character. Its supple tannins and bright freshness betray its more accessible nature than its grand cru neighbour, and only add to its charm. Drink 2019–2027

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● **VOLNAY 1ER CRU LES MITANS**  
£270.00 per 6 Bottles In Bond

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This vineyard lies on the Pommard side of the village, and in 2015 there is a nice tension between violet perfume and vibrant dark cherry flavours. The palate is built around mellifluous tannins, and the long glossy finish is definitively Volnay. Drink 2019–2028

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● **CHAMBOLLE MUSIGNY**  
£270.00 per 6 Bottles In Bond

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Made from a blend of the village's terres blanches and terres brunes it has a structured elegance. The tannins are polished, but still have noticeable grip, and there is a graceful freshness to the rich dark fruit. Drink 2019–2028

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 **NUITS ST GEORGES 1ER CRU LES BOUDOTS**  
£395.00 per 6 Bottles In Bond

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50% whole bunch fermentation gives this wine a dancing elegance. A high incidence of millerandage (small berries) in 2015 has resulted in marked concentration, which has been married with toasty oak spice. Excellent. Drink 2019–2028

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● **CLOS ST DENIS GRAND CRU (LIMITED)**  
£420.00 per 3 Bottles In Bond

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This has a blackcurrant cassis-like concentration, lifted by a smoky graphite note. The tannins are extremely fine and powdery, indicating its high quality terroir. A peppery twist gives this wine great character. Drink 2020–2030

# DOMAINE ANNE-FRANCOISE 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 combined their domaines to create a superb 10 hectare property comprising some of the finest terroirs in the Côte d'Or. Today their children Caroline and Mathias run the estate, with Mathias ever experimenting and pushing boundaries in both vineyard and cellar. We are delighted to introduce their wines to our 2015 offer. The quality of their 2015s fully justifies the brilliant reputation of this estate. (DR)

### ● BOURGOGNE HAUTES CÔTES DE NUITS

£195.00 per 12 Bottles In Bond

Bright red cherry colour. A very easy style of Pinot Noir, with flavours of fresh cherries and red fruits. A very charming style, open and ideal for youthful drinking. Drink 2017–2022

### SAVIGNY LÈS BEAUNE 1ER CRU CLOS DES GUETTES

£350.00 per 12 Bottles In Bond

Situated at the back of the village, the high clay content in the soil contributes to a more muscular style of Savigny. Planted in 1990 this vineyard produces very small berries with great intensity of flavour. A rich and concentrated wine, full of deep dark forest fruits. Drink 2019–2029

### ● CHAMBOLLE MUSIGNY

£260.00 per 6 Bottles In Bond

Deep dark purple colour. A wine with succulence and richness and expressive summer fruit flavours. Very concentrated with hints of new oak vanilla. Extremely appealing and highlights the lovely femininity of the village of Chambolle Musigny. Drink 2018–2028

### ● POMMARD 1ER CRU LES CHANLINS

£550.00 per 12 Bottles In Bond

On the Pommard / Volnay border, Les Chanlins produces a more feminine style of Pommard than the vineyards on the Beaune side of the village. Tasted from cask this was a real showstopper with its lively raspberry fruits and hints of mocha. The rich iron in the soil delivers great drive on the finish. Composed and classy. Drink 2019–2030

### VOSNE ROMANÉE CLOS DE LA FONTAINE

£295.00 per 6 Bottles In Bond

This monopole lies on the lower slopes of the village and creates a captivating Vosne. With soft raspberry flavours and hints of dark chocolate, this has a silky, harmonious texture. Forward yet graceful, with a delicate refined length. Drink 2018–2028

### ● ECHEZEAUX GRAND CRU (LIMITED)

£595.00 per 3 Bottles In Bond

Caroline Gros likens her Echezeaux to James Bond, sophisticated but with a dark side! I have tasted this amazing wine on two occasions and both times it has shown what extraordinary quality these 93 year old vines achieve. Deep opaque colour, the aromas are so perfumed with hints of damsons and loganberries. This is harmonious, graceful and refined and yet so layered with extraordinary depth. A truly class act. Sensational. Drink 2020–2035

### ● RICHEBOURG GRAND CRU (LIMITED)

£1,125.00 per 3 Bottles In Bond

Full of brilliant radiant red fruits, a fusion of freshly picked raspberries and strawberries. This is silky, sophisticated and elegant. The initial restraint evolves in the palate and there is strength beneath the velvet exterior. An enormously complex wine that just keeps intensifying in the palate to an amazing crescendo of wild autumnal forest fruit flavours, with hints of pepper and spice. Fabulous. Drink 2020–2035

## DOMAINE DE COURCEL

POMMARD

Domaine de Courcel is famed for always being the last to pick in Pommard. Indeed in 2015 many domaines had sent their pickers home before estate manager Yves Confuron had even started. His view is that once a grape is physiologically ripe it retains acidity and does not accumulate further sugar, but still requires further time to reach complete phenolic maturity which is imperative for the balance of their Pommards. Pommard has performed particularly well in 2015 and the de Courcel wines have huge density and structure. They will certainly be some of the longest keepers of the vintage. (DR)

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● **POMMARD LES VAUMURIENS**  
£275.00 per 6 Bottles In Bond

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This village climat sits just above what is arguably Pommard's most prestigious premier cru, Les Rugiens. De Courcel were delighted to enlarge their holding in 2013 to an impressive 1.5 ha. This 2015 is packed with bold dark cherry flavours, with a seam of warm wintery spice. An archetypal Pommard with its big boisterous structure. Drink 2019–2028

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● **POMMARD 1ER CRU LES FREMIERS (LIMITED)**  
£320.00 per 6 Bottles In Bond

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Still very youthful with vibrant primary aromas infused with violets and berries. Initially restrained then masculinity and depth assert themselves. The calibre of this premier cru shows itself in the perfectly rounded tannins on the finish. Drink 2019–2030

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● **POMMARD 1ER CRU LES CROIX NOIRES (LIMITED)**  
£320.00 per 6 Bottles In Bond

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Bordering Rugiens-Bas, this is one of Pommard's most prestigious vineyards. A very perfumed wine, with aromas of violets and autumnal fruits. It exudes class with its fine balance between deep sweet fruits and freshness on the finish. Dense layered tannins are coated in abundant fruit. A superb wine. Drink 2019–2030

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 **POMMARD 1ER CRU GRAND CLOS DES EPENOTS**  
£395.00 per 6 Bottles In Bond

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Deep dark wild forest fruit aromas. This is a wonderfully concentrated yet balanced wine. Masses of black fruits, with hints of liquorice, spice and treacle toffee. A composed and textured wine, with real power and weight on the finish. This has the potential for serious long term ageing. Drink 2019–2030

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● **POMMARD 1ER CRU RUGIENS**  
£495.00 per 6 Bottles In Bond

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This iron rich vineyard produces some of Pommard's most complex wines and the de Courcel parcel is always one of the finest. Intense Black Forest gâteau aromas. This is a big meaty wine. The ferrous soil produces power and masculinity, yet the wine maintains a fine degree of sweetness on the finish. Drink 2020–2030

## DOMAINE COMTE ARMAND

POMMARD

Paul Zinetti may not have had much luck with bringing in a full yield since taking over from Benjamin Leroux in 2014, but he has certainly achieved a seamless transition of high quality, particularly from the profound terroir of their Pommard monopole, Clos des Épeneaux. These wines have the strength of character of quintessential Pommard and Volnay, but are also some of the most sophisticated, nuanced expressions you might taste across these two neighbouring appellations. The Auxey, too, is delightful. An understated use of new oak matches the textured fruit, and gentle handling in combination with intuitive biodynamic practices afford these wines both strength and delicacy. Their tannins are finely knit, and the freshness of the best 2015s is in abundant evidence here. This is often tipped as one of the best value top domaines in the region, and with good reason. (CP)

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● **AUXEY DURESSES 1ER CRU**  
£298.00 per 12 Bottles In Bond

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Made from a blend of two premier cru sites across this lesser known and often unfairly overlooked appellation in the Côte de Beaune. A slightly cooler appellation than Pommard or Volnay, it has performed very well in the heat of 2015. The limestone soil of the Breterins parcel gives a refined accent to this wine of swirling black cherry richness. More forward drinking than Volnay or Pommard, this should be charming in its youth. Drink 2018–2022

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● **VOLNAY (LIMITED)**  
£175.00 per 6 Bottles In Bond

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Yet again yields were down in 2015, still experiencing the impact of the savage hail in 2014. The black cherry fruit has a smoky spice with a touch of violet perfume. With velveteen tannins it so eloquently expresses the Volnay appellation. Drink 2018–2025

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● **VOLNAY 1ER CRU LES FREMIETS**  
£330.00 per 6 Bottles In Bond

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This Fremiets is a true highpoint of the appellation this year. The vineyard lies on the Pommard side of the village and actually shares some of its neighbour's ferrous soil structure, which you can sense in the long and structured finish. However the aromatic red cherry perfume and silken tannins remind you emphatically of its Volnay heart. Quite delicious. Drink 2019–2027

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 **POMMARD 1ER CRU CLOS DES ÉPENEUX**  
£495.00 per 6 Bottles In Bond

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Quite rightly cherished by the domaine, this substantial 5.25ha monopole is considered by many as one of the greatest climats in Pommard, and indeed the Côte de Beaune. The gentle, intuitive extraction techniques used during vinification (gentle pigeage and remontage) have resulted in an energetic freshness and supple, melting tannic structure, all robed in spiced red fruit flavours. Intense, sophisticated, and hugely enjoyable. Drink 2020–2030

# DOMAINE JOSEPH VOILLOT

## VOLNAY

Joseph Voillot's son-in-law Jean-Pierre Charlot runs this fine 10 hectare domaine with extraordinary passion and enthusiasm. As a former lecturer at the Lycée Viticole de Beaune, he is responsible for training many of the Côte d'Or's young turks. His love for the wines of Burgundy is unrivalled and nobody is more articulate in describing the idiosyncrasies of each site. He is a great gourmet and his wines particularly shine with food. We always love his Volnays, however this year his fabulous selection of Pommards really caught our attention. This village excelled in 2015. (DR)

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● **VOLNAY VIEILLES VIGNES**

£298.00 per 12 Bottles In Bond  
£315.00 per 6 Magnums In Bond

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A very easy and classical Volnay. This old vine cuvée focuses on red cherry fruits, a subtle tannic structure and rounded tannins. The perfect wine for partridge! Drink 2018–2027

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● **POMMARD VIEILLES VIGNES**

£320.00 per 12 Bottles In Bond

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Much like the Volnay Vieilles Vignes this Pommard is relatively light and suited to earlier drinking. It has a little more tannic depth and is a very complete wine. Drink 2018–2028



**VOLNAY 1ER CRU CHAMPANS**

£495.00 per 12 Bottles In Bond  
£520.00 per 6 Magnums In Bond

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A superb cuvée, with masses of enticing black fruits and mocha aromas and flavours. In the palate it is appealingly broad, coating the mouth from start to finish. A full wine, with very good concentration. Drink 2019–2029

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● **VOLNAY 1ER CRU CAILLERETS**

£495.00 per 12 Bottles In Bond

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The calibre of this exceptional vineyard really shines through in this terrific 2015. Very deep purple colour, this is full of dark currants, rich and intense, but also bright and lively. Crowd pleasing, but also high quality. Drink 2019–2030

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● **POMMARD 1ER CRU LES PÉZEROLLES**

£695.00 per 12 Bottles In Bond

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Sitting above the Epenots vineyard on the border with Beaune, this dark horse produces an outstanding premier cru. Regarded as making an elegant style of Pommard this is a perfumed, floral Beaunesque wine, both charming and long. Drink 2018–2030

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● **POMMARD 1ER CRU LES EPENOTS**

£695.00 per 12 Bottles In Bond

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Possibly my favourite wine in the cellar this year, this is a beauty. Wonderful purple sheen. The aromas are all freshly picked strawberries and cherries. There is a superb sweetness of fruit, supported by volume and refined, velvety tannins. Very, very long and quite lovely. Drink 2019–2030

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● **POMMARD 1ER CRU RUGIENS**

£720.00 per 12 Bottles In Bond

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The most powerful of Jean-Pierre's Pommards and a little closed at the time of tasting. However, behind the wall of structure, damson and sloes and hints of dark chocolate abound. The well-defined mineral finish marks this as a wine with great potential. Drink 2021–2033

# DOMAINE JEAN-MARC & THOMAS BOULEY

## VOLNAY

We are delighted to introduce the wines of Thomas Bouley in 2015, joining our selection of great Volnay domaines. Those customers who bought Burgundy en primeur in the early days of Goedhuis & Co may have a sense of déjà vu! Johnny first bought from Thomas's father Jean-Marc in the 1980s. After a few years' sabbatical it is wonderful to be reacquainted with this prestigious domaine whose wines we consider very special indeed.

Much has happened in the intervening years. Son Thomas now makes the wines and is one of the Côte de Beaune's most dedicated growers, with an unstoppable energy and enthusiasm. They have also just completed one of the area's most sophisticated new wineries right in the heart of Volnay. This investment will ensure that the already high quality of the domaine will only ascend. This is a great estate making wines which truly reflect Volnay and Pommard. (DR)

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### ● VOLNAY VIEILLES VIGNES

£350.00 per 12 Bottles In Bond

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These aged vines on the rich ferrous soil below Les Carelles have a wonderfully sunny exposure and the warmth of this site always produces a very generous Volnay. Masses of damsons and loganberries, this is broad and full. With sweet warm flavours of dark fruits and Moroccan spices, this is a charming wine. Drink 2018–2025

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### VOLNAY 1ER CRU LES CARELLES

£530.00 per 12 Bottles In Bond

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From the most central of Volnay's premier cru sites, this is an absolute beauty. Deep shining purple colour, with beautifully expressive aromas of violets and freshly picked raspberries. A wine balancing volume with hints of layered minerality and velvety textured tannins. This is rock 'n' roll all the way. Drink 2018–2025

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### ● VOLNAY 1ER CRU CLOS DES CHÊNES

£595.00 per 12 Bottles In Bond

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With 55% whole bunch fruit in the fermentation this wine is perfumed with red fruit aromas. Initially elegant and smooth, the red fruits and velveteen tannins evolve into a crescendo of power and weight. It finishes on compactly sweet berry fruits. Drink 2019–2030

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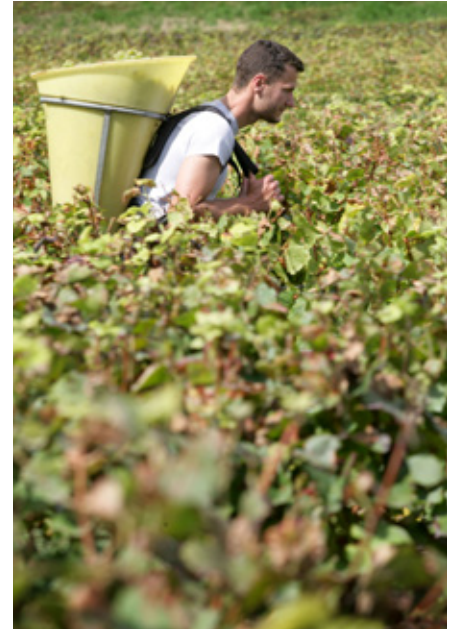
### ● POMMARD 1ER CRU RUGIENS

£795.00 per 12 Bottles In Bond

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This great premier cru site highlights the success of Pommard in 2015. This is strikingly pure and direct, with intense flavours of red berry fruits, the tannins are tightly interwoven with the fruit and richness. A wine of real potential. Drink 2019–2030





# DOMAINE JEAN-MARC BOILLOT

POMMARD

Jean-Marc and his children Lydie and Benjamin consistently make some of the most appealing and forward drinking wines from their significant holdings across Puligny Montrachet. Each cuvée has an impressive individual distinction, whilst conserving the overarching mineral precision typical of Puligny. The Boillots have also exported their uncomplicated but precise winemaking philosophy further south to the Côte Chalonnaise, and more recently, Mâcon. Following the en primeur campaign look out for these excellent early-drinking 2015 whites. (CP)

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● **PULIGNY MONTRACHET**  
£370.00 per 12 Bottles In Bond

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This is a classic and accessible example of village Puligny. A distinct scent of jasmine perfumes the nose. There is a precision to the stony nectarine fruit on the palate. Forward and inviting. Drink 2017–2021

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● **PULIGNY MONTRACHET 1ER CRU LA GARENNE**  
£290.00 per 6 Bottles In Bond

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The smooth stone fruit nature of this premier cru makes it earlier drinking compared with some of its cousins. In 2015 it is wonderfully welcoming with ripe, tropical tones of pineapple and grapefruit coming through on a creamy palate. Drink 2018–2023

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 **PULIGNY MONTRACHET 1ER CRU LES REFERTS**  
£295.00 per 6 Bottles In Bond

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Les Referts has really shone this year. Neighbouring Meursault Les Charmes, its cool clay soil gives it a manifestly Puligny style in 2015. Jean-Marc comments that it is finer this year than it sometimes can be (often identified as more powerful and structured than filigree Pulignys). Drink 2018–2023

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● **PULIGNY MONTRACHET 1ER CRU CHAMP CANET**  
£295.00 per 6 Bottles In Bond

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Champ Canet also borders Meursault, this time Perrières, and shares with it a stonier soil than Les Referts' clay. At this early stage it is a little more closed than the other premiers crus, but it has evident concentration and generosity on the palate, and should develop very well. Drink 2018–2023

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● **PULIGNY MONTRACHET 1ER CRU LES COMBETTES**  
£420.00 per 6 Bottles In Bond

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Geographically and stylistically between Les Referts and Champ Canet, this lies right in that sweet spot of the mid-slope. It has hints of orange blossom, Puligny drive, and generous fruit on the palate. The Boillots' 3ha parcel gives a very complete representation of this climat. Drink 2018–2024

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● **BÂTARD MONTRACHET GRAND CRU (LIMIED)**  
£495.00 per 3 Bottles In Bond

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A noticeable step up in concentration here; refined, crystalline. Saline notes weave through the ripe fruit and on to the long, floral finish. Drink 2019–2026

# DOMAINE JEAN-PHILIPPE FICHET

## MEURSAULT

It was lovely to see Jean-Philippe Fichet in such good spirits, in spite of the severe spring frost that wiped out so much of his crop in April 2016. He had anticipated a loss of 60%. However, having now gathered all his fruit he is, in fact, only down 40% which he considers a result! Consequently, there will be pressure on these wonderful 2015s ahead of a potential shortage of Meursault over the next two years. 2015 eloquently expresses the Fichet style, with a natural generosity of fruit and a drive of freshness sitting quietly underneath. (DR)

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### ● BOURGOGNE BLANC VIEILLES VIGNES

£170.00 per 12 Bottles In Bond

Soft aromas of melon and lemon sherbet. This is an appealing and open Bourgogne Blanc with excellent levels of concentration, which already rewards. Drink 2017–2021

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### ● MEURSAULT

£310.00 per 12 Bottles In Bond  
£325.00 per 6 Magnums In Bond  
£165.00 per 12 Halves In Bond

Already open on the nose, full of tropical fruits, with hints of peach and melon. This is a graceful wine with subtle opulence. Very true to its Meursault origins with a full creamy mouth-coating finish. Lovely. Drink 2018–2022

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### ● MEURSAULT MEIX SOUS LE CHÂTEAU

£340.00 per 12 Bottles In Bond

Positioned just below the historical castle of Meursault (demolished by Louis XI in 1478) this lieu dit always makes for an open and broad style. With opulent aromas of clementines and fresh Jersey cream, and sweet flavours of apricot on the palate. This is a deliciously full mouth-coating wine of dimension and true pleasure. Drink 2018–2023



### MEURSAULT LES GRUYACHES

£410.00 per 12 Bottles In Bond

The humidity of this spot on the Puligny border served it well in 2015. Hints of pineapple and Cornish clotted cream. This is a full and generous wine, with deliciously appealing flavours of warm freshly buttered croissants. Its richness is beautifully complemented by a subtle degree of Puligny freshness. Drink 2018–2023

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### ● MEURSAULT LES CHEVALIÈRES

£430.00 per 12 Bottles In Bond

Situated in the northern section of the village where the ancient Roman stud was once located. Light lime colour, this is a wine which balances a delicate citrus character with the warm opulent tones of sugar-coated almonds. A wine of length and complexity. Drink 2018–2023

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### ● MEURSAULT LE TESSON

£460.00 per 12 Bottles In Bond

An absolute stunner, this was one of Fichet's stand-out wines this year. This exceptional lieu dit, considered to be of premier cru quality by the elder vigneron, has excelled in 2015. A wine which focuses on subtlety, with its aroma of passion fruit. In the mouth it is beautifully fine and graceful, with jasmine and floral fruits. Very layered, it evolves to produce a long and complex finish. Drink 2018–2023

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### ● PULIGNY MONTRACHET 1ER CRU LES REFERTS

£595.00 per 12 Bottles In Bond

Situated on the border of Meursault, the high clay content of this vineyard's soil gives a very textured, full and concentrated Puligny. With intense flavours of satsumas and mandarins, this has an explosive mouth-feel with a pronounced freshness at the end. Drink 2018–2025

# PATRICK JAVILLIER

## MEURSAULT

There can be no better recommendation for Patrick Javillier and his daughter Marion's sensational 2015s than the extraordinary vertical tasting they shared with me last summer. I was treated to a flight of eight vintages back to 1996 of both Bourgogne Blanc Cuvée Oligocène and Meursault Clos du Cromin. Who says white Burgundy doesn't age? Whilst some were more advanced than others, this tasting was a revelation. I fear I lack the will power to keep my Meursaults for 20 years, but if I did, I would have every confidence that Patrick's 2015s would still be alive and full of personality. (DR)

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● **BOURGOGNE BLANC CUVÉE OLIGOCÈNE**  
£175.00 per 12 Bottles In Bond

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The fruit for this charming cuvée comes from vineyards planted at the Puligny Montrachet end of Meursault on limestone soil. The result is a wonderfully racy style, with deliciously pure white peach and honeysuckle flavours and hints of clementine on the finish. Quite glorious. Drink 2017–2021

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 **MEURSAULT CLOS DU CROMIN**  
£345.00 per 12 Bottles In Bond

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This lieu dit lies in the ancient quarry site to the northern end of the village and is a favourite of mine. Gentle lemon colour, the aromas are a mix of honey and fresh grapefruit. In the palate this is a wonderfully harmonious style with flavours of melon and kiwi. It finishes gracefully and is a very successful Cromin indeed. Drink 2018–2022

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● **MEURSAULT LES TILLETS**  
£345.00 per 12 Bottles In Bond

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The Tillets lieu dit is known amongst the elder vignerons for its relatively high moisture levels, equipping it perfectly to keep its vines hydrated throughout the drier summer period. Attractive fresh creamy aromas with hints of mandarin. This is an impressive village cuvée, bold and ripe with a long weighted finish. Drink 2018–2022

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● **MEURSAULT LES CLOUSOTS**  
£410.00 per 12 Bottles In Bond

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A blend of Patrick's two smallest lieux dits, Les Clous and Crotots, this is a wonderfully expressive wine, with flavours of warm buttered toast. A very giving style with rich volume and hints of caramel ice cream on the finish. Lovely. Drink 2018–2023

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● **MEURSAULT CUVÉE TÊTE DE MURGER (LIMITED)**  
£570.00 per 12 Bottles In Bond

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An unctuous cuvée full of rich creamy aromas and hints of vanilla pod. This is the most powerful and masculine of Patrick's Meursaults. An exciting wine with great potential to age. Drink 2018–2025

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● **CORTON CHARLEMAGNE GRAND CRU (LIMITED)**  
£498.00 per 6 Bottles In Bond

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The wines of Corton Charlemagne need little introduction. This is a fabulous grand cru, packed with complex flavours. Shining lemon yellow colour, it balances notes of clotted cream and toffee, with hints of white fruits and jasmine. The overall richness is beautifully balanced by a subtle line of freshness on the finish. Superb. Drink 2018–2026



# ETIENNE SAUZET

## PULIGNY MONTRACHET

Gérard Boudot describes 2015 as a year of sunshine, an easy vintage and harvest. As with a number of our growers, Gérard and his daughter Emilie decided to pick early. In their view the fruit was fully ripe by the end of August and so picking commenced on the 31st. This both preserved acidity and avoided excessive sugar levels thus maintaining the true identity of their Puligny vineyards, renowned for their freshness, harmony and balance. Suffice to say this was a hugely enjoyable tasting, with wines of real potential. (DR)

### PULIGNY MONTRACHET £398.00 per 12 Bottles In Bond

This is 100% domaine fruit from a selection of parcels around the village and is a very classical example of village Puligny. Soft acacia honey aromas with hints of guava and passion fruit. In the palate there is an excellent mineral purity, with a soft harmonious finish. Drink 2017–2022

### ● CHASSAGNE MONTRACHET LES ENCÉGNIÈRES £440.00 per 12 Bottles In Bond

Les Encégnières has the reputation as Chassagne's finest lieu dit and this cuvée highlights that quality. A full and concentrated style with hints of hazelnut and almonds, with a characteristic Chassagne earthy texture on the finish. Full of personality. Drink 2017–2022

### ● PULIGNY MONTRACHET 1ER CRU LA GARENNE (LIMITED) £640.00 per 12 Bottles In Bond

At the very top of the slopes of Puligny, this fine cuvée has lively fresh clementine aromas and hints of honey and kiwi underneath. Quite a forward style, this pretty wine will give masses of pleasure. Drink 2018–2022

### ● PULIGNY MONTRACHET 1ER CRU CHAMP GAIN (VERY LIMITED) £675.00 per 12 Bottles In Bond

The Sauzet parcel of Champ Gain sits by Truffière and Folatières. It is a sheltered spot and a naturally warm location which is evident in this wine's ripe fruit flavours of white peaches and apricots. In the palate it is opulent with hints of toffee and Jersey cream. Irresistible. Drink 2018–2023

### ● PULIGNY MONTRACHET 1ER CRU LES REFERTS (LIMITED) £398.00 per 6 Bottles In Bond

These are particularly old vines, sitting close to Meursault Charmes. This is a very intense and driven Referts, balancing minerality with a full weighted texture. High class with great breadth and length. Drink 2018–2024

### ● PULIGNY MONTRACHET 1ER CRU LES PERRIÈRES (LIMITED) £398.00 per 6 Bottles In Bond

Stunning aromas of white blossom, jasmine and fresh honey. This is a superbly complete wine, richer than some years for a Perrières, but still with the distinctive line of minerality and subtle bite of freshness on the finish. Drink 2018–2024

### ● PULIGNY MONTRACHET 1ER CRU LES COMBETTES (VERY LIMITED) £550.00 per 6 Bottles In Bond

Unquestionably one of the most respected premiers crus in Puligny, Combettes is always a favourite of Gerard's. Light lemon yellow colour, it has striking citrus aromas. In the palate the initial mineral drive is supported by subtle hazelnut flavours. The characteristic breadth of fruit gives length and depth to this fine wine. Drink 2018–2025

### ● BÂTARD MONTRACHET GRAND CRU (VERY LIMITED) £780.00 per 3 Bottles In Bond

As benchmark a Bâtard as one could hope to find. This has a hugely complex nose with rich opulent smoky cappuccino aromas. In the mouth it balances tropical fruits with freshly buttered toast leading to a sweet spicy finish. A sublimely hedonistic grand cru. Drink 2020–2029

### ● CHEVALIER MONTRACHET GRAND CRU (VERY LIMITED) £1,100.00 per 3 Bottles In Bond

Pure aromas of honeyed blossom and white peach. This balances the characteristic elegance of Chevalier with notes of Guernsey cream. Beautifully poised, this is an exquisite wine with a seemingly endless finish. Drink 2020–2029

### ● LE MONTRACHET GRAND CRU (VERY LIMITED) £550.00 per Single Bottle In Bond

Make the most of this cuvée in 2015, as tragically Le Montrachet was badly hit by frost in 2016. This is the powerhouse of the Côte de Beaune's grands crus. The stature of this vineyard and the quality of 2015 are a match made in heaven. Just a shame it is available in such limited quantities. Drink 2020–2029



# DOMAINE MICHEL COLIN-DELÉGER

## CHASSAGNE MONTRACHET

Tasting this year with Michel Colin was a somewhat emotional affair. After 53 vintages (his first as a 14-year-old boy) he has finally decided to retire and pass on his last three vineyards to his two sons, Bruno and Philippe. What a way to finish. His eyes twinkling with tears and smiles, he said 2015 is his kind of vintage: rich and full but with life and vigour.

To mark the changing of the guard we invited Michel, his wife Bernadette and son Bruno out for dinner. Michel arrived with a magnum of Chassagne Montrachet 1er Cru En Remilly 1989 – an even warmer vintage than 2015. It was still so alive and utterly delicious. This reconfirms my belief that Michel's final cuvées are an exceptional trio of wines with the potential to age spectacularly well. (DR)

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● **CHASSAGNE MONTRACHET 1ER CRU EN REMILLY**  
£620.00 per 12 Bottles In Bond

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From a prized vineyard sitting above the great Chevalier Montrachet Grand Cru, this is a fine cuvée with hints of crushed almond and flavours of peaches and cream. A broad and giving style, with a lovely line of freshness at the back of the palate. Classy and long. Drink 2018–2023

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● **PULIGNY MONTRACHET 1ER CRU LES DEMOISELLES**  
£595.00 per 6 Bottles In Bond

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Michel had tears in his eyes as he explained that after the hard April frost in 2016 these amazing 100-year-old vines had been ripped out and will be replanted in 2019 after a fallow period. These few rows of premier cru vines bordering Le Montrachet always make a sensational wine. Shining bright lemon colour, with a balance of white flowers, peaches and kiwi on the nose. In the palate it is full of bright citrus fruits, and so refined, with a subtle honeyed viscosity on the finish. Lovely. Drink 2018–2025

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**G** **CHEVALIER MONTRACHET GRAND CRU**  
£620.00 per 3 Bottles In Bond

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The warmer summer conditions have led to a slightly broader and fuller style of Chevalier in 2015, and wow what a wine! Perfumed aromas of hazelnuts and honeysuckle. In the mouth it is full of peaches, mandarins and fresh tropical fruits. Deliciously full with the power and richness of 2015 yet maintaining its characteristic reserve and subtlety. Stunning. Drink 2019–2027



# DOMAINE BRUNO COLIN

## CHASSAGNE MONTRACHET

When Michel Colin semi-retired in 2004, he divided most of his estate between his two sons, Philippe and Bruno. Bruno's 8 hectares are spread across an impressive 30 different parcels. His style blends Burgundy's tell-tale minerality with luxuriant fruit. In 2015 he has masterfully harnessed the richness of the vintage's nature checked by lively freshness making wines that fluently express the variety of terroirs across Chassagne Montrachet. Picking decisions were important in 2015, and Bruno was relatively early out of the starting blocks, meaning he maintained low pH and vibrant acidities in his wines. This complements the juicy stone fruit flavours and naturally chiselled nuttiness of Chassagne so well. (CP)

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 **CHASSAGNE MONTRACHET**  
£325.00 per 12 Bottles In Bond

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An archetypal village Chassagne. This has a lovely primary fruit character of white nectarine flesh with the charming lift of toasted hazelnuts and orange blossom on the nose. Precise and crisp on the palate. Drink 2017–2021

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 **CHASSAGNE MONTRACHET 1ER CRU LES CHAUMÉES**  
£250.00 per 6 Bottles In Bond

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This cru lies at the north of the village right on the border with St Aubin, and Bruno Colin's cuvée is a blend of old and young vines. It has superb lift, and razor sharp precision. It is distinctly Chassagne, with chiselled, nutty tones woven through the vibrant fruit; it has a driving acidity to match its richness, and an intriguing complexity even in youth. Drink 2018–2023

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 **CHASSAGNE MONTRACHET 1ER CRU LA MALTROIE**  
£250.00 per 6 Bottles In Bond

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Situated right in the heart of the village, the fruit is amplified by the chiselled structure. A toasty hint of new oak enhances the peachy ripe fruit. Long and quenching. Drink 2018–2023

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 **CHASSAGNE MONTRACHET 1ER CRU MORGEOT**  
£250.00 per 6 Bottles In Bond  
£270.00 per 3 Magnums In Bond

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Lying at the Santenay end of the village this premier cru vineyard produces quite a forceful, powerful wine, with the tangy concentration of clementines, jasmine, and spice. Drink 2018–2024

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 **CHASSAGNE MONTRACHET 1ER CRU LES CHENEVOTTES**  
£260.00 per 6 Bottles In Bond  
£280.00 per 3 Magnums In Bond

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This has the distinct class and precision befitting a premier cru. It sways between smokiness and creamy fruit, with a zingy verve driving through the central core. Expressive and full of personality. Drink 2018–2023


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 **CHASSAGNE MONTRACHET 1ER CRU LES VERGERS**  
£260.00 per 6 Bottles In Bond

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This lies at the northern end of the village and typically makes a very approachable cuvée. The flat white peach notes are perfumed with jasmine at dusk. Long on the finish. Drink 2018–2023

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 **CHASSAGNE MONTRACHET 1ER CRU EN REMILLY (LIMITED)**  
£290.00 per 6 Bottles In Bond

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Notable finesse here, it should age well. Lying right next to Chevalier, this tiny parcel has the power and class of a great wine. Ground almonds, quince and nectarine flesh flavour the delicious palate. Drink 2018–2024

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 **CHASSAGNE MONTRACHET 1ER CRU BLANCHOT DESSUS (LIMITED)**  
£320.00 per 6 Bottles In Bond

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This distinguished cru lies at the foot of Le Montrachet and typically has riper fruit than the other premiers crus. There is a heady concoction of flavours here: quince, fig, and nutmeg spice. This is edging towards grand cru territory in more senses than one. Drink 2018–2025

# DOMAINE PAUL PILLOT

## CHASSAGNE MONTRACHET

Thierry Pillot and his sister Chrystelle (wife of Arnaud Mortet of Domaine Mortet) decided that speed was of the essence for the harvest in 2015. They were among the first into the vineyards in Chassagne starting on 28th August. All their fruit was safely gathered in by the 3rd September, when many growers were still rounding up their pickers! Consequently their wines have a lovely bright fruit character, certainly broader than the 2014s, but with a bite of freshness across all their cuvées. Bravo! (DR)

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● **ST AUBIN 1ER CRU LES CHARMOIS**  
£260.00 per 12 Bottles In Bond

The very mineral nature of Charmois energises this cuvée in 2015 and there is a defining freshness underpinning the fruit. Lemon yellow in colour, the gorgeous attack of tropical fruit aromas lingers on the palate. Drink 2017–2021

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 **CHASSAGNE MONTRACHET MAZURES**  
£320.00 per 12 Bottles In Bond  
£350.00 per 6 Magnums In Bond

In 2015 Thierry reduced the amount of new oak for this cuvée to 5%. The result is a massive success with subtle clementine aromas. This Chassagne is fresh and vibrant with notes of lemon sherbet. Bright and lively with mineral drive. Delicious. Drink 2017–2022

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● **CHASSAGNE MONTRACHET 1ER CRU  
LES CHAMPS GAINS (LIMITED)**  
£425.00 per 12 Bottles In Bond

The deeper soils of Champs Gains produce rich, succulent wines. Pillot's 2015 epitomises the style of the vineyard with creamy toffee aromas and hints of tropical fruits. This is a luscious wine, hugely generous with a touch of sweet opulent fruit on the finish. Drink 2018–2023

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 **CHASSAGNE MONTRACHET 1ER CRU  
CLOS ST JEAN**  
£425.00 per 12 Bottles In Bond

This premier cru enjoys a reputation for both its red and white wines. This is a floral wine, with brilliant white peach flavours, balancing a subtle freshness with breadth and concentration on the finish. Drink 2018–2023

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● **CHASSAGNE MONTRACHET 1ER CRU  
LA GRANDE MONTAGNE (VERY LIMITED)**  
£550.00 per 12 Bottles In Bond

Gentle lemon colour, with hints of toffee and warm buttered toast. This is creamy and flamboyant with a fine nutty textured finish. Wonderfully long lasting flavours. Drink 2018–2024

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● **CHASSAGNE MONTRACHET 1ER CRU LA ROMANÉE  
(VERY LIMITED)**  
£345.00 per 6 Bottles In Bond

A brilliant balance between tension and richness. The initial attack is full of lemon sherbet and citrus fruits, which gives way to a honeyed opulence. Very layered and flavoursome. Drink 2018–2024

# DOMAINE MARC COLIN

ST AUBIN

This domaine continues to impress. Now run by Marc's three children, in the cellar Damien has been excelling in recent vintages. These wines dance between the ripeness and generosity of fruit in 2015, and the taut, detailed precision of some of the finest vineyards in the southern Côte de Beaune. Some of their 'village' wines could easily be taken for premiers crus if tasted blind. Their high quality St Aubins have also helped raise this once second tier appellation to sit alongside Chassagne Montrachet. These wines were a runaway success in 2014 and sold out in record time. Hesitate, and the 2015s will be gone too. (CP)

 **ST AUBIN 1ER CRU SOUS LE SENTIER DE CLOU**  
£298.00 per 12 Bottles In Bond

Sweet ripe clementine juice character gives this wine a plump weight with a fresh edge and overall juicy style with a long finish. A tangy note at the back gives the wine bright energy. Drink 2018–2023

● **ST AUBIN 1ER CRU EN REMILLY**  
£315.00 per 12 Bottles In Bond

This premier cru sits on top of the hill behind Grand Cru Chevalier, and is raised half in tank and half in oak (of which 50% is new). It has a mineral, reductive edge of scintillating vibrancy. There is good substance on the palate with tight, ripe fruit and a saline finish that is driven by fresh acidity. Drink 2018–2023

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

This finely positioned lieu dit below Bâtard Montrachet has some of the volume and power of its celebrated neighbour. There is Chassagne's chiselled, nutty tension too, and a long finish of distinction. Drink 2018–2023

● **PULIGNY MONTRACHET LES ENSEIGNIÈRES (LIMITED)**  
£185.00 per 6 Bottles In Bond

A continuation of the Chassagne vineyard, Les Encégnières, this wine is so alive with the elegant, mineral line of Puligny. There is tremendous tension and grip on the palate, with some well-judged complexity from 20% new oak. A village wine of notable concentration. Drink 2018–2023

 **CHASSAGNE MONTRACHET 1ER CRU  
LES VIDE BOURSES**  
£280.00 per 6 Bottles In Bond

This isolated 1.3 ha premier cru at the foot of Bâtard Montrachet has an intoxicating nose, with a razor-sharp edge of fine acidity on the palate. Aromas of grapefruit and crab-apple have a mineral leaning. The finish is taut in its youth, but exquisitely long. Drink 2018–2024

● **CHASSAGNE MONTRACHET 1ER CRU  
LES CHAMPS GAINS**  
£280.00 per 6 Bottles In Bond

Pale golden colour, this is a beautiful exercise in exemplary Chardonnay. There is a step up in intensity in these premiers crus, with a broader stone fruit concentration on the palate and creamy hazelnut tones. Drink 2018–2024

● **CHASSAGNE MONTRACHET 1ER CRU  
LES CHENEVOTTES (LIMITED)**  
£280.00 per 6 Bottles In Bond

The jewel of Marc Colin's premiers crus this year. A precise scent of grapefruit pulp with a palate of creamy lemon curd focus. This is rich and flinty, and magnificently long. Drink 2018–2024

● **LE MONTRACHET GRAND CRU (VERY LIMITED)**  
£495.00 per Single Bottle In Bond

Sadly the tiny volumes of this regal wine were being racked during our visit, so we were unable to taste a sample. But Damien generously opened the 2014 for us to just, you know, get an idea. And it was nothing short of divine. With the surprisingly strong performance of the whites in 2015, particularly from the best sites, I have every belief this wine will meet the highest of expectations. Drink 2020–2029

# DOMAINE HUBERT LAMY

## ST AUBIN

The wines of St Aubin epitomise the qualities of the Côte de Beaune's whites. The idea that it is the poor relation to its famous neighbours of Chassagne and Puligny Montrachet should be firmly despatched. Its half-moon shape means it produces a varied range of styles: its southerly exposed vines produce rich, plump wines; its northern-facing vineyards deliver crisp drive. With fifteen different white climats in the village Olivier Lamy is able to express this diversity better than anyone. We focus on three wines, all very different but superbly expressive of the appellations and vintage. In 2015 he was one of the first to pick, commencing on the 25th August. Consequently, his wines this year are gloriously bright and fresh. (DR)

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● **ST AUBIN 1ER CRU FRIONNES**  
£280.00 per 12 Bottles In Bond

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Aromas of hazelnuts and sherbet lemons. Exhibiting the warmth and richness so characteristic of this premier cru, this is a very expressive wine with delicious density. Full and concentrated. Drink 2017–2022

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● **ST AUBIN 1ER CRU DERRIÈRE CHEZ EDOUARD**  
£280.00 per 12 Bottles In Bond

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Olivier says this south-easterly facing vineyard in the heart of the village receives morning and evening sun, producing a deeply intense wine. The wonderful depth of ripe melons and kiwi flavours are so typical of this vintage. It finishes with a flourish of brioche and clotted cream. Lovely texture and very long. Drink 2018–2023

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● **ST AUBIN 1ER CRU CLOS DE LA CHATENIÈRE**  
£350.00 per 12 Bottles In Bond

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This high quality premier cru is shaded from the early morning sun, but enjoys the full glory of the evening sun. As a result, the fine richness of subtle tropical fruits and almonds is balanced by an excellent freshness. Superb density with the flavours of rich Guernsey cream giving it huge appeal. Drink 2018–2023









## BUILDING A CELLAR

For those clients interested in starting or developing their cellars, Burgundy 2015 is an ideal opportunity, offering everything from relatively early drinking whites to some great long-lived wines across a diverse range of styles.

Goedhuis Cellar Plans are an easy, affordable route to a bespoke collection of outstanding wines built at your own financial pace, and can be managed for yourself, your children or godchildren. The minimum recommended monthly payment is £100 to build a drinking cellar. But if you are looking to build an 'investment' cellar for the long run we would recommend a monthly payment of around £300 or more. The wines will be stored at our independent storage company, Private Reserves Ltd. ([www.privatereservesltd.com](http://www.privatereservesltd.com)). You can access a list of your wines which includes recommended drinking dates, and access tasting notes from the Goedhuis team and international critics.

For more information, please contact our sales team on [sales@goedhuis.com](mailto:sales@goedhuis.com) or call 020 7933 7900.

## TERMS AND CONDITIONS

All wines are offered In Bond England. We will arrange shipment from the domaines in Autumn 2017. On arrival your wines can either be delivered directly to you or stored Under Bond at our independent storage company, Private Reserves, at a cost of £10.50 ex-vat per 12 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 £25.00 per 12 bottle case and 20% respectively.

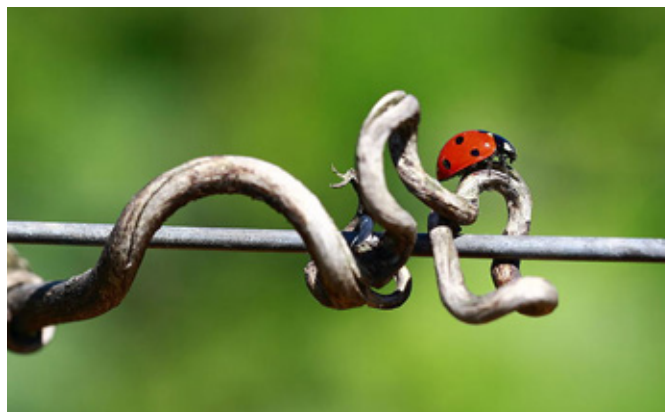
All En Primeur deliveries will be charged at cost.

## 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. When the wine is eventually drunk, it is a comfort to know that the case has not spent its life circumnavigating the globe, but remained in one place after shipping. Finally, 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)



## TASTING NOTES & PHOTOS

### TASTING NOTES

The producer introductions, tasting notes and drinking dates in this brochure have been written by our buying team, David Roberts MW and Catherine Petrie. (DR) indicates notes by David and (CP) notes by Catherine.

### PHOTOGRAPHS

Photographs were either taken by Geordie Barrie ([www.shootgeordie.com/](http://www.shootgeordie.com/)) or very kindly provided by the domaines in Burgundy.

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