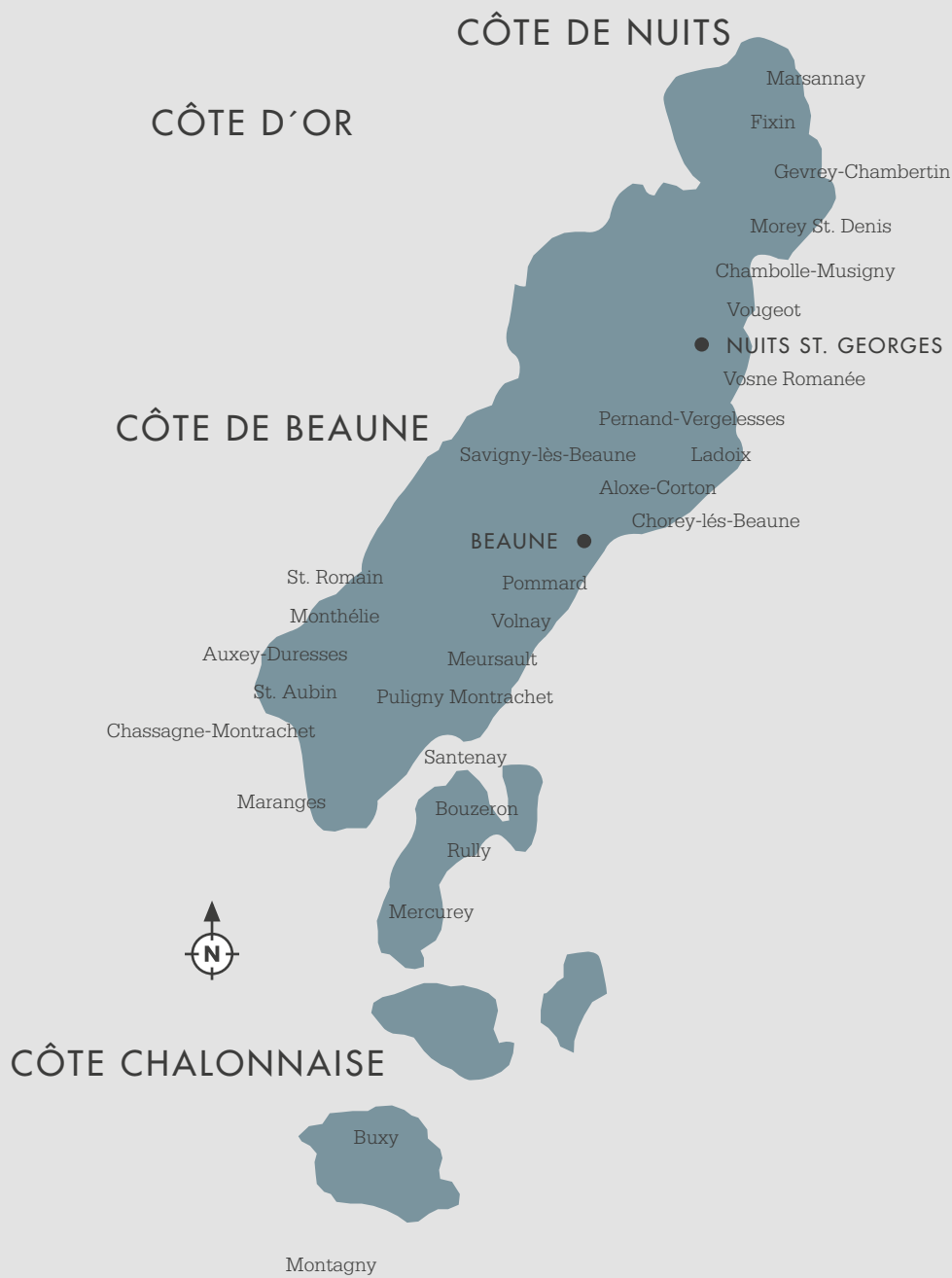




BURGUNDY EN PRIMEUR
2017





2017 BURGUNDY EN PRIMEUR:

A glorious expression of poise and precision.

2017 is the vintage Burgundy has been waiting for. The winemakers have waited since the great 2009 vintage for a year of normal yields and healthy fruit. In 2017 they finally had a bit of luck: no spring frosts (with the exception of Chablis), no summer hailstorms, and no serious disease pressure. This was a year of easy, unexceptional weather conditions and, consequently, healthy volumes.

Tasting from barrel was both enjoyable and rewarding. It was not a tiring vintage to assess as the wines are beautifully bright and balanced. The growers were clearly very happy, but this had not always been the case. At harvest time in 2017 many did not have a clear feel for the vintage's ultimate quality. 12 months on and that reticence is gone; they are genuinely enthusiastic.

THE GROWING SEASON

In any vintage it is a combination of climate, weather, vineyard site and soil, and winemakers' skill that determine its overall quality. In the Côte d'Or in 2017 there were no exceptional circumstances or weather extremes. The year started slightly wetter than average, but it was nothing wildly out of the ordinary. Budding was prolific, the result of clement weather and vines compensating after frost-affected 2016. By spring, the first signs of healthy volumes were beginning to show. The summer months were a little dry, but not worryingly so, particularly as the water table was well-charged following the wet winter months. July and August were warm with plenty of sunshine resulting in even ripening of the berries, and an early harvest began in the first two weeks of September in ideal conditions.

Crucially 2017 was also a relatively disease-free year. Treatments in the vineyards were minimal, and grape sorting at harvest was virtually redundant. Almost every berry and bunch warranted inclusion in the fermentation tanks, such was the clarity and quality of the fruit. Everything was set for easy winemaking conditions.

YIELDS

It would be remiss not to mention yields in Burgundy. The region has experienced a decade of unprecedented demand matched by superb quality, with some exceptional recent vintages. However this has not been a period of abundant production. Yields have been reduced by frosts, cold weather at flowering, cruel summer hailstorms just before the harvest, and various pernicious vine diseases. The vintages since 2010 have been some of the smallest of the past 50 years.

A look at one of our domaines in the Côte de Beaune showed their production in 2009 was 200 barrels, but that every year between 2012 and 2016 it was down at least 50% to 100 barrels or fewer. For some estates in Savigny Lès Beaune yields were down 90% in 2016. If 2017 had been another small harvest there would surely have been severe financial repercussions for many of the smaller growers in the region. Normal yields with excellent quality were an absolute necessity, thus 2017 was a welcome relief financially and has allowed producers to replenish their depleted cellars.

TASTING NOTES & PHOTOS

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

Photographs were either taken by Mike Hopkins (www.bottledfilms.com) or very kindly provided by the domaines in Burgundy including Drouhin-Laroze.

THE WINES

Understanding the growing season is helpful for appreciating vintage characteristics and style. 2017 was a year without excesses. This is clearly reflected in the wines and their classical balance is exactly what excites the growers about this vintage.

The 2017 red wines are not powerhouses but have magnificent balance, with sweet, crystalline red fruit flavours. The analyses show that there is plenty of tannin, but I have never tasted red Burgundies with such a soft, silky, subtle tannic mouthfeel. They have incredible harmony and are wonderful reflections of their terroirs. They are reminiscent of the much underrated 2000 vintage, which continues to give so much pleasure. 2000 was a similarly early harvest starting in the second week of September and the best wines had glorious balance. However, one must be mindful that was nearly 20 years ago, a long time in the world of wine. In the intervening years vineyard management techniques have evolved and investment in wineries has increased. Thus, significantly higher quality fruit is now handled with greater precision. This bodes well for the 2017 reds.

The Côte d'Or Chardonnay also thrived in 2017's even growing season. This was a warm though not heat-stressed vintage. The wines have wonderfully bright fruit and citrus minerality, much like the celebrated 2014 vintage. Many growers touched upon this but explained that the wines have greater "tendresse".

Chablis deserves a special mention. This region can play second fiddle to the Côte d'Or, but in 2017 is every bit its equal. These wines have everything: drive, energy, depth and weight of fruit. They are what great age worthy Chablis should be. 2017 Chablis is one of the finest vintages I have tasted in all my years of visiting this wonderful appellation. What a shame there is so little to go around.

Both the reds and whites up and down the Côte have youthful charm, but will evolve gracefully to show lovely complex, mature fruit characteristics. 2017 is a vintage that will delight and reward Burgundy enthusiasts who seek above all else subtle charm and finesse.



DAVID ROBERTS MW

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CHABLIS

DOMAINE BILLAUD SIMON PAGE 12

Chablis 1er Cru Les Vaillons	per 6	£120.00
Chablis 1er Cru Mont de Milieu	per 6	£140.00
Chablis Grand Cru Vaudésir	per 6	£279.00

DOMAINE PINSON PAGE 13

Chablis 1er Cru Montmain		£228.00
Chablis 1er Cru La Fôret		£228.00
Chablis 1er Cru Mont de Milieu		£228.00
Chablis 1er Cru Fourchaume		£228.00
Chablis Grand Cru Les Clos		£438.00

DOMAINE POMMIER PAGE 14

Chablis 1er Cru Troesmes		£225.00
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CÔTE DE NUITS

DOMAINE CHARLES AUDOIN PAGE 15

Marsannay Les Longeroies		£255.00
Marsannay Clos du Roy		£255.00

DOMAINE DROUHIN-LAROZE PAGE 15

Gevrey Chambertin		£310.00
Gevrey Chambertin En Champs		£395.00
Gevrey Chambertin 1er Cru Clos Prieur		£495.00
Gevrey Chambertin 1er Cru Craipillots		£495.00
Chapelle Chambertin Grand Cru	per 6	£495.00
Clos de Vougeot Grand Cru	per 6	£550.00
Bonnes Mares Grand Cru	per 6	£595.00
Chambertin Clos de Bèze Grand Cru	per 6	£690.00
Musigny Grand Cru	per 3	£995.00

DOMAINE GEANTET PANSIOT PAGE 17

Gevrey Chambertin Domaine	per 6	£180.00
Gevrey Chambertin Vieilles Vignes	per 6	£255.00
Gevrey Chambertin En Champs	per 6	£295.00
Gevrey Chambertin 1er Cru Poissenot	per 6	£395.00
Chambolle Musigny 1er Cru Feusselottes	per 6	£395.00
Charmes Chambertin Grand Cru	per 6	£695.00

DOMAINE DÉNIS MORTET PAGE 18

Bourgogne Rouge Cuvée de Noble Souche	per 6	£130.00
Marsannay Les Longeroies	per 6	£165.00
Fixin Vieilles Vignes	per 6	£180.00
Gevrey Chambertin Mes Cinq Terroirs	per 6	£295.00
Gevrey Chambertin 1er Cru	per 3	£275.00
Gevrey Chambertin 1er Cru Les Champonnets	per 3	£295.00
Gevrey Chambertin 1er Cru Les Champeaux	per 3	£335.00
Gevrey Chambertin 1er Cru Lavaux St Jacques	per 3	£380.00

DOMAINE SÉRAFIN PERE ET FILS PAGE 20

Gevrey Chambertin		£395.00
Gevrey Chambertin Vieilles Vignes		£545.00
Gevrey Chambertin 1er Cru Les Corbeaux	per 6	£375.00
Morey St Denis 1er Cru Les Millandes	per 6	£385.00
Gevrey Chambertin 1er Cru Fonteny	per 6	£495.00
Chambolle Musigny 1er Cru Les Baudes	per 6	£525.00
Gevrey Chambertin 1er Cru Les Cazetiers	per 6	£615.00
Charmes Chambertin Grand Cru	per 3	£495.00

DOMAINE TORTOCHOT PAGE 22

Morey St Denis		£295.00
Morey St Denis 1er Cru Aux Charmes	per 6	£280.00
Gevrey Chambertin 1er Cru Lavaux St Jacques	per 6	£295.00
Gevrey Chambertin 1er Cru Les Champeaux	per 6	£295.00
Mazis Chambertin Grand Cru	per 6	£750.00
Chambertin Grand Cru	per 6	£895.00

DOMAINE DES LAMBRAYS PAGE 23

Morey St Denis	per 6	£300.00
Clos des Lambrays Grand Cru	per 6	£1,170.00

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DOMAINE LOUIS BOILLOT	PAGE 24	DOMAINE MÉO-CAMUZET	PAGE 30
Gevrey Chambertin	£396.00	Bourgogne Rouge	per 6 £120.00
Chambolle Musigny	£420.00	Marsannay	per 6 £155.00
Gevrey Chambertin Les Evocelles	£480.00	Gevrey Chambertin	per 6 £270.00
Gevrey Chambertin 1er Cru Champonnet	£690.00	Fixin 1er Cru Clos du Chapitre	per 6 £279.00
DOMAINE GHISLAINE BARTHOD	PAGE 25	Vosne Romanée	per 6 £360.00
Bourgogne Rouge	per 6 £123.00	Nuits St Georges 1er Cru Aux Boudots	per 6 £600.00
Chambolle Musigny	per 6 £276.00	Vosne Romanée 1er Cru Les Chaumes	per 6 £600.00
Chambolle Musigny 1er Cru Les Chatelots	per 3 £235.00	Nuits St Georges 1er Cru Aux Murgers	per 6 £600.00
Chambolle Musigny 1er Cru Beaux Bruns	per 3 £235.00	Corton Les Perrières Grand Cru	per 3 £540.00
Chambolle Musigny 1er Cru Les Gruenchers	per 3 £235.00	Corton Clos Rognet Grand Cru	per 3 £600.00
Chambolle Musigny 1er Cru Les Cras	per 3 £265.00	Clos de Vougeot Grand Cru	per 6 £1,200.00
DOMAINE JEAN GRIVOT	PAGE 26	Vosne Romanée 1er Cru Aux Brûlées	per 1 £360.00
Nuits St Georges Les Lavières	£564.00	Vosne Romanée 1er Cru Cros Parantoux	per 1 £600.00
Vosne Romanée	£564.00	Richebourg Grand Cru	per 1 £950.00
Nuits St Georges 1er Cru Roncière	per 6 £576.00	DOMAINE DE L'ARLOT	PAGE 32
Vosne Romanée 1er Cru Les Rouges	per 6 £576.00	Côte de Nuits Villages Blanc Au Leurey	£220.00
Nuits St Georges 1er Cru Aux Boudots	per 3 £348.00	Nuits St Georges Blanc La Gerbotte	£345.00
Vosne Romanée 1er Cru Aux Brûlées	per 3 £399.00	Nuits St Georges Blanc 1er Cru Clos de l'Arlot	per 6 £335.00
Vosne Romanée 1er Cru Les Beaux Monts	per 3 £399.00	Côte de Nuits Villages Clos du Chapeau	£240.00
Clos de Vougeot Grand Cru	per 3 £480.00	Nuits St Georges 1er Cru Cuvée Mont des Oiseaux	£480.00
Vosne Romanée 1er Cru Les Suchots	per 3 £480.00	Nuits St Georges 1er Cru Clos des Forêts St Georges	£650.00
Echezeaux Grand Cru	per 3 £675.00	Nuits St Georges 1er Cru Clos de l'Arlot	per 6 £350.00
DOMAINE HUDELLOT-NOËLLAT	PAGE 28	Vosne Romanée 1er Cru Les Suchots	per 3 £265.00
Bourgogne Rouge	£195.00	Romanée St Vivant Grand Cru	per 3 £850.00
Chambolle Musigny	£395.00		
Vosne Romanée	£395.00		
Nuits St Georges Les Bas de Combes	£395.00		
Vougeot 1er Cru Les Petits Vougeots	£655.00		
Nuits St Georges 1er Cru Aux Murgers	per 6 £375.00		
Chambolle Musigny 1er Cru Les Charmes	per 3 £230.00		
Vosne Romanée 1er Cru Les Beaumonts	per 3 £230.00		
Vosne Romanée 1er Cru Les Suchots	per 3 £295.00		
Clos de Vougeot Grand Cru	per 3 £335.00		
Vosne Romanée 1er Cru Les Malconsorts (mag)	per 1 £295.00		
Romanée St Vivant Grand Cru	per 3 £995.00		
Richebourg Grand Cru	per 3 £995.00		

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CÔTE DE BEAUNE

DOMAINE RAPET PAGE 34

Pernand Vergelesses 1er Cru En Caradeux		£350.00
Corton Charlemagne Grand Cru	per 6	£450.00
Beaune 1er Cru Les Cent Vignes		£350.00
Corton Grand Cru	per 6	£295.00

DOMAINE SIMON BIZE PAGE 35

Savigny lès Beaune Aux Grands Liards		£298.00
Savigny lès Beaune 1er Cru Les Fournaux		£395.00
Savigny lès Beaune 1er Cru Les Talmettes		£395.00
Savigny lès Beaune 1er Cru Aux Guettes		£445.00
Savigny lès Beaune 1er Cru Aux Vergelesses		£445.00
Latricières Chambertin Grand Cru	per 6	£795.00

DOMAINE CHANDON DE BRIAILLES PAGE 36

Savigny lès Beaune		£240.00
Savigny lès Beaune 1er Cru Aux Fourneaux		£285.00
Pernand Vergelesses 1er Cru Les Vergelesses		£325.00
Savigny lès Beaune 1er Cru Les Lavières		£360.00
Pernand Vergelesses 1er Cru Ile des Vergelesses		£450.00
Corton Les Maréchaudes Grand Cru	per 6	£475.00
Corton Les Bressandes Grand Cru	per 6	£550.00
Corton Clos Du Roi Grand Cru	per 6	£660.00

DOMAINE TOLLOT-BEAUT PAGE 38

Chorey lès Beaune La Pièce du Chapitre	per 6	£120.00
Savigny lès Beaune 1er Cru Les Lavières	per 6	£174.00
Aloxe Corton 1er Cru Les Vercots	per 6	£240.00
Beaune 1er Cru Les Grèves	per 6	£270.00
Beaune 1er Cru Clos du Roi	per 6	£270.00
Corton Bressandes Grand Cru	per 6	£405.00

MAISON ROCHE DE BELLENE PAGE 40

Volnay Vieilles Vignes		£260.00
Vosne Romanée Vieilles Vignes		£395.00
Nuits St Georges 1er Cru Aux Boudots		£540.00
Gevrey Chambertin 1er Cru Lavaux St Jacques		£575.00
Chambolle Musigny 1er Cru Les Groseilles		£595.00
Corton Rognets Grand Cru	per 6	£295.00
Clos St Denis Grand Cru	per 6	£695.00
Charmes Chambertin Grand Cru	per 6	£695.00
Echezeaux Grand Cru	per 6	£795.00
Chambolle Musigny 1er Cru Les Amoureuses	per 6	£1,195.00
Chambertin Grand Cru	per 6	£1,495.00

BENJAMIN LEROUX PAGE 42

Vougeot Clos du Village	per 6	£220.00
Chambolle Musigny	per 6	£288.00
Vosne Romanée	per 6	£288.00
Volnay 1er Cru Les Mitans	per 6	£288.00
Nuits St Georges 1er Cru Aux Boudots	per 6	£395.00
Clos St Denis Grand Cru	per 3	£450.00

DOMAINE DE COURCEL PAGE 43

Pommard Les Vaumuriens	per 6	£260.00
Pommard 1er Cru Les Fremiers	per 6	£320.00
Pommard 1er Cru Grand Clos des Epenots	per 6	£395.00
Pommard 1er Cru Les Rugiens	per 6	£525.00

DOMAINE ANNE-FRANÇOISE GROS PAGE 44

Bourgogne Hautes Côtes de Nuits		£195.00
Savigny lès Beaune 1er Cru Clos des Guettes		£350.00
Beaune 1er Cru Boucherottes	per 6	£195.00
Chambolle Musigny	per 6	£250.00
Vosne Romanée Clos de la Fontaine	per 6	£295.00
Vosne Romanée Aux Réas	per 6	£295.00
Echezeaux Grand Cru	per 3	£595.00
Richebourg Grand Cru	per 3	£1,125.00

DOMAINE COMTE ARMAND PAGE 46

Aligoté		£170.00
Auxey Duresses		£264.00
Auxey Duresses 1er Cru		£325.00
Volnay	per 6	£210.00
Volnay 1er Cru Les Frémiets	per 6	£360.00
Pommard 1er Cru Clos des Épeneaux	per 6	£595.00

DOMAINE JEAN-MARC & THOMAS BOULEY PAGE 47

Volnay Vieilles Vignes		£375.00
Volnay 1er Cru Les Carelles		£595.00
Volnay 1er Cru Les Caillerets	per 6	£325.00
Volnay 1er Cru Clos des Chênes	per 6	£325.00
Pommard 1er Cru Les Rugiens	per 6	£420.00

DOMAINE YVON CLERGET PAGE 48

Volnay		£320.00
Volnay 1er Cru Carelle Sous la Chapelle	per 6	£210.00
Volnay 1er Cru Santenots	per 6	£210.00
Pommard 1er Cru Les Rugiens	per 6	£298.00

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Puligny Montrachet	per 6 £225.00	St Aubin 1er Cru Les Charmois	£320.00
Puligny Montrachet 1er Cru La Garenne	per 6 £325.00	Chassagne Montrachet Les Mazures	£375.00
Puligny Montrachet 1er Cru Les Referts	per 6 £325.00	Chassagne Montrachet 1er Cru Clos St Jean	per 6 £265.00
Puligny Montrachet 1er Cru Champ Canet	per 6 £325.00	Chassagne Montrachet 1er Cru Les Champs Gains	per 6 £275.00
Puligny Montrachet 1er Cru Les Combettes	per 6 £425.00	Chassagne Montrachet La Grande Montagne	per 6 £375.00
DOMAINE JEAN-PHILIPPE FICHET	PAGE 50	Chassagne Montrachet 1er Cru Les Caillerets	per 6 £375.00
Bourgogne Vieilles Vignes	£180.00	Chassagne Montrachet 1er Cru La Romanée	per 6 £495.00
Meursault	£340.00	DOMAINE BRUNO COLIN	PAGE 56
Meursault Meix sous le Château	£395.00	Chassagne Montrachet	£390.00
Meursault Les Gruyaches	£450.00	Chassagne Montrachet 1er Cru Les Chaumées	per 6 £295.00
Meursault Les Chevalières	£495.00	Chassagne Montrachet 1er Cru La Maltroie	per 6 £295.00
Meursault Le Tesson	£495.00	Chassagne Montrachet 1er Cru Morgeot	per 6 £295.00
Puligny Montrachet 1er Cru Les Referts	£650.00	Chassagne Montrachet 1er Cru Les Chenevottes	per 6 £295.00
PATRICK JAVILLIER	PAGE 51	Chassagne Montrachet 1er Cru Les Vergers	per 6 £295.00
Bourgogne Côte d'Or Blanc Cuvée des Forgets	£170.00	Chassagne Montrachet 1er Cru En Remilly	per 6 £350.00
Bourgogne Côte d'Or Blanc Cuvée Oligocène	£195.00	Chassagne Montrachet 1er Cru Blanchot-Dessus	per 6 £395.00
Meursault Clos du Cromin	£385.00	Puligny Montrachet 1er Cru La Truffière	per 6 £420.00
Meursault Les Tillets	£385.00	Bâtard Montrachet Grand Cru	per 3 £895.00
Meursault Les Clousots	£470.00	Chevalier Montrachet Grand Cru	per 1 £395.00
Meursault Cuvée Tête de Murger	£595.00	DOMAINE MARC COLIN	PAGE 58
Corton Charlemagne Grand Cru	per 6 £570.00	St Aubin 1er Cru Les Castets	£360.00
DOMAINE ANTOINE JOBARD	PAGE 52	St Aubin 1er Cru En Remilly	£396.00
Meursault En La Barre	£470.00	Chassagne Montrachet Cuvée Margaux	per 6 £210.00
Meursault 1er Cru Charmes	per 6 £440.00	Puligny Montrachet Les Enseignères	per 6 £210.00
Meursault 1er Cru Genevrières	per 6 £470.00	Chassagne Montrachet 1er Cru Les Champs Gains	per 6 £330.00
ETIENNE SAUZET	PAGE 53	Chassagne Montrachet 1er Cru Les Vide Bourses	per 6 £330.00
Bourgogne La Tuféra	£180.00	Chassagne Montrachet 1er Cru Les Chenevottes	per 6 £348.00
Puligny Montrachet	£450.00	DOMAINE HUBERT LAMY	PAGE 59
Chassagne Montrachet Les Encégnières	£495.00	St Aubin 1er Cru Les Frionnes	£345.00
Puligny Montrachet 1er Cru La Garenne	per 6 £350.00	St Aubin 1er Cru Derrière chez Edouard	£345.00
Puligny Montrachet 1er Cru Champ Gain	per 6 £395.00	St Aubin 1er Cru Clos de la Chatenière	£480.00
Puligny Montrachet 1er Cru Les Referts	per 6 £440.00	DOMAINE JUSTIN GIRARDIN	PAGE 60
Puligny Montrachet 1er Cru Les Perrières	per 6 £440.00	Santenay Blanc Les Terrasses de Bievaux	£160.00
Puligny Montrachet 1er Cru Les Folatières	per 6 £480.00	Chassagne Montrachet 1er Cru Morgeot	£395.00
Puligny Montrachet 1er Cru Les Combettes	per 6 £595.00	Santenay Rouge 1er Cru Clos Rousseau	£195.00
Bâtard Montrachet Grand Cru	per 1 £280.00		
Chevalier Montrachet Grand Cru	per 1 £395.00		
Le Montrachet Grand Cru	per 1 £595.00		



OUR RECOMMENDATIONS WHITE WINES

UNDER £300 PER 12 BOTTLES IN BOND

£/CS IN BOND

Santenay Blanc Les Terrasses de Bievaux Justin Girardin	per 12	£160.00
Bourgogne Vieilles Vignes Jean-Philippe Fichet	per 12	£180.00
Bourgogne Côte d'Or Blanc Cuvée Oligocène Patrick Javillier	per 12	£195.00
Chablis 1er Cru Fourchaume Pinson Frères	per 12	£228.00
Chablis 1er Cru Les Vaillons Billaud-Simon	per 6	£120.00

£300 – £500 PER 12 BOTTLES IN BOND

£/CS IN BOND

St Aubin 1er Cru Derrière chez Edouard Hubert Lamy	per 12	£345.00
Pernand Vergelesses 1er Cru En Caradeux Rapet	per 12	£350.00
St Aubin 1er Cru Les Castets Marc Colin	per 12	£360.00
Meursault Les Tillets Patrick Javillier	per 12	£385.00
Chassagne Montrachet Bruno Colin	per 12	£390.00
Chablis Grand Cru Les Clos Pinson Frères	per 12	£438.00
Puligny Montrachet Etienne Sauzet	per 12	£450.00
Meursault Les Gruyaches Jean-Philippe Fichet	per 12	£450.00

£500 – £700 PER 12 BOTTLES IN BOND

£/CS IN BOND

Chassagne Montrachet 1er Cru Clos St Jean Paul Pillot	per 6	£265.00
Chassagne Montrachet 1er Cru Les Vergers Bruno Colin	per 6	£295.00
Puligny Montrachet 1er Cru Les Referts Jean-Marc Boillot	per 6	£325.00
Puligny Montrachet 1er Cru La Garenne Etienne Sauzet	per 6	£350.00

ABOVE £700 PER 12 BOTTLES IN BOND

£/CS IN BOND

Puligny Montrachet 1er Cru La Truffière Bruno Colin	per 6	£420.00
Meursault 1er Cru Charmes Antoine Jobard	per 6	£440.00
Corton Charlemagne Grand Cru Rapet	per 6	£450.00
Chassagne Montrachet 1er Cru La Romanée Paul Pillot	per 6	£495.00



OUR RECOMMENDATIONS RED WINES

UNDER £300 PER 12 BOTTLES IN BOND

£/CS IN BOND

Bourgogne Rouge Hudelot-Noëllat	per 12	£195.00
Santenay Rouge 1er Cru Clos Rousseau Justin Girardin	per 12	£195.00
Chorey lès Beaune La Pièce de Chapitre Tolleot-Beaut	per 6	£120.00
Marsannay Clos du Roy Charles Audoin	per 12	£255.00
Morey St Denis Tortochot	per 12	£295.00
Savigny lès Beaune Aux Grands Liards Simon Bize	per 12	£298.00

£300 – £500 PER 12 BOTTLES IN BOND

£/CS IN BOND

Gevrey Chambertin Drouhin Laroze	per 12	£310.00
Pernand Vergelesses 1er Cru Les Vergelesses Chandon de Briailles	per 12	£325.00
Beaune 1er Cru Boucherottes A F Gros	per 6	£195.00
Vosne Romanée Vieilles Vignes Maison Roche de Bellene	per 12	£395.00
Savigny lès Beaune 1er Cru Les Talmettes Simon Bize	per 12	£395.00
Volnay 1er Cru Carelle Sous la Chapelle Yvon Clerget	per 6	£210.00
Gevrey Chambertin Les Evocelles Louis Boillot	per 12	£480.00

£500 – £700 PER 12 BOTTLES IN BOND

£/CS IN BOND

Gevrey Chambertin Vieilles Vignes Christian Sérafin	per 12	£545.00
Fixin 1er Cru Clos du Chapitre Méo-Camuzet Frère et Soeurs	per 6	£279.00
Chambolle Musigny Benjamin Leroux	per 6	£288.00
Gevrey Chambertin Mes Cinq Terroirs Denis Mortet	per 6	£295.00
Vosne Romanée Aux Réas A F Gros	per 6	£295.00
Volnay 1er Cru Les Carelles Jean-Marc & Thomas Bouley	per 12	£595.00
Nuits St Georges 1er Cru Clos des Forêts St Georges Domaine de l'Arlot	per 12	£650.00

ABOVE £700 PER 12 BOTTLES IN BOND

£/CS IN BOND

Vosne Romanée 1er Cru Les Beaumonts Hudelot-Noëllat	per 3	£230.00
Pommard 1er Cru Les Rugiens Domaine de Courcel	per 6	£525.00
Nuits St Georges 1er Cru Roncière Jean Grivot	per 6	£576.00
Bonnes Mares Grand Cru Drouhin Laroze	per 6	£595.00
Pommard 1er Cru Clos des Épeneaux Comte Armand	per 6	£595.00
Echezeaux Grand Cru Maison Roche de Bellene	per 6	£795.00
Chambertin Grand Cru Tortochot	per 6	£895.00
Clos de Vougeot Grand Cru Jean Grivot	per 3	£480.00
Clos des Lambrays Grand Cru Domaine des Lambrays	per 6	£1,170.00

CHABLIS

DOMAINE BILLAUD-SIMON CHABLIS

Bernard Billaud sold his estate to Domaine Faiveley of Nuits St Georges in 2014. Billaud-Simon has long been the source of excellent, reliable, and hugely enjoyable Chablis, and continues to be so under Faiveley's ownership. Its new owners have installed Savigny lès Beaune born Olivier Bailly as *régisseur*, who is implementing small but precise changes in the winemaking style. He has been tuning down the oak, and has started using innovative stainless steel barrels alongside traditional oak barrels. These allow him to vinify in the small volumes he likes, with the lees contact of traditional barrels but without any of the adorning oak flavouring, nor the oxidative *élevage*.

He likes to keep some carbon dioxide in the wines as they age on their lees, which keeps them zippy and vibrant, and means they are fresh and full of punch after bottling.

The results of his small changes can clearly be seen in the wines, which become perceptibly tighter and finer with each vintage he works here. The vibrant, chiselled, and precise 2017s are a testament to both an excellent vintage in Chablis and the nuanced touches of an intuitive but respectful winemaker who is maintaining the domaine's traditional style whilst elevating its quality. Olivier is pleased with the results, and after two back-to-back atypical vintages, he welcomes the return of classical Chablis structure in 2017.

CHABLIS 1ER CRU LES VAILLONS

£120.00 per 6 Bottles in Bond



The estate has lots of small parcels scattered across this *premier cru* that make up an impressive 3 hectares in total, and give a quintessential expression of this wonderful left bank vineyard. Vaillons has a high proportion of white clay in its soils, and its wines are often distinguished by their delicate floral notes. The 2017's initial white flower delicacy leads to some excellent substance on the palate. This combination is the result of vineyard character and vintage quality working in harmony. Drink 2019 – 2024

CHABLIS 1ER CRU MONT DE MILIEU

£140.00 per 6 Bottles in Bond (Limited)



This is another substantial holding for the estate, with 2.77 hectares across four parcels. The richer red soils here produce a wine with amplified volume. The 2017 shows more personality and distinction than in previous vintages, with a nutty richness weaving through the sharp Chablis fruit, and sets the tone for an excellent set of wines that follow. Drink 2019 – 2025

CHABLIS GRAND CRU VAUDÉSIR

£279.00 per 6 Bottles in Bond (Very Limited)



This has the style and swagger of terrific Chablis *grand cru*. It is perfectly weighted, with rich, complex flavours of fresh and tinned stone fruits, and a distinctly peachy freshness on the length. Charming from the off, this should evolve with grace, and remain generous but poised as it ages. Drink 2021 – 2028

DOMAINE PINSON CHABLIS

The Pinsons can trace their history in Chablis back to 1640. As a mark of their longstanding importance in the region there is a Rue Pinson in the town of Chablis. The family estate has now grown to 12 hectares and today is run by brothers Laurent and Christophe Pinson along with Laurent's daughter, Charlène. Of their 12 hectares an impressive 7 hectares are premier cru, and 2.57 hectares are *grand cru*. Everything is harvested by hand and carefully sorted at the winery. The use of oak is varied (sometimes used during fermentation, sometimes for *élevage*, sometimes not at all) depending on the vineyard, and even when the Pinsons use new oak, the influence is only a quiet whisper in the background of their steely wines. Their wines consistently show the raciness and elegance of Chablis, with a delicate fragrance of crushed oyster shell and sea spray.

Because of the extreme cold in April, the Pinsons made even less wine in 2017 than they did in 2016. But ever the optimists, they say because frost was the only blight to trouble them in an otherwise excellent growing season, the small yield was in impeccably perfect condition when it came to harvest. Like Olivier Bailly at Billaud-Simon, the Pinsons are celebrating the return to a classical Chablis character in 2017.

CHABLIS 1ER CRU MONTMAIN ●

£228.00 per 12 Bottles in Bond

The 60 year old vines grown on the clay soils at the top of the Montmain hill produces a textural, rounded, and intense wine. This has a ripe and concentrated nose, with tropical notes of green pineapple and banana. There is soft but bright acidity, and a pretty, bitter note on the finish. Drink 2019 – 2025

CHABLIS 1ER CRU LA FÔRET ●

£228.00 per 12 Bottles in Bond (Limited)

La Fôret is a climat within Montmains and is distinctive enough to be bottled separately by various producers. The Pinsons' version has a wonderful saline tension in 2017, given complexity by a touch of light oyster shell reduction. This is racy, tight, long Chablis. Drink 2019 – 2025

CHABLIS 1ER CRU MONT DE MILIEU ●

£228.00 per 12 Bottles in Bond

This represents the main production of the estate with the Pinsons owning an impressive 4.5 hectares of the cru. This year Laurent fermented 15% of the wine in oak (in a combination of new and 1 year old barrels) and the rest in stainless steel. Both parts were combined after malolactic fermentation and left to age in old oak *fûts* until bottling. This has a briny drive and a superb spectrum of orchard fruits. Its saline persistence sets it apart. Drink 2020 – 2026

CHABLIS 1ER CRU FOURCHAUME ©

£228.00 per 12 Bottles in Bond

Fourchaume is always one of the more luxurious and decadent Chablis *premiers crus*, with its warm southwest facing exposure, catching the long afternoon rays. It has a light golden colour and an intense nose, aromatically rich with ripe green apples. Unlike most of the Pinson *premiers crus*, no oak is used in its vinification or *élevage*, and so the wine offers a very pure, fruited, and rich expression of Chardonnay where primary fruit characteristics promise a complex evolution in bottle. As well as frost damage, this vineyard was hit by hail, so volumes are considerably down. Drink 2019 – 2024

CHABLIS GRAND CRU LES CLOS ©

£438.00 per 12 Bottles in Bond

The Pinsons are fortunate enough to own a sizable chunk of this *grand cru*, and it is the flagship wine of the estate. It is fermented and aged in oak, with the 20% new oak used during fermentation giving the wine a subtle richness. It is floral, intense, rich but bright, and full of energy. The palate displays a graceful power and it finishes with a long and intense persistence. Drink 2020 – 2027

DOMAINE POMMIER CHABLIS

Denis and Isabelle Pommier created this charming estate in 1990 after inheriting several small parcels from Denis's grandfather. Since then they have added further plots so that the domaine now covers 18 hectares in total. The domaine is organically certified, and amongst their many cuvées is an excellent *premier cru* grown on the south-east facing slopes of the left bank: Côte de Troesmes (a *climat* of Beauroy).

The Pommiers tend to pick a little later than some neighbours, and in 2017 started in earnest on 10th September. Their wines have a ripe juiciness alongside the cool freshness of Chablis acidity. This is the place to go for forward, generous, and early drinking Chablis.

CHABLIS 1ER CRU TROESMES ●
£225.00 per 12 Bottles in Bond

Côte de Troesmes is a *climat* within the larger *premier cru* Beauroy on the left bank of the river, whose white marl soils have a reputation for producing supple wines with a floral character. Vinified and raised in oak (one third) and stainless steel (two thirds), it has a nice plump depth in 2017. Some bright acidity running through the fruit gives it a lift. Drink 2019 – 2022



CÔTE DE NUITS

DOMAINE CHARLES AUDOIN MARSANNAY

Marsannay in the most northerly commune in the Côte de Nuits and, whilst it negotiates with the authorities for *premier cru* status for its top vineyards, the village offers some of the best value in the Côte de Nuits, boasting an array of excellent sites. This estate has been making reliable and enjoyable examples of Marsannay for decades, but with the arrival of Cyril Audoin (Charles's son) at the helm in 2009 the domaine's quality and recognition took off. Cyril is really hitting his stride after installing a new *cuvée*. He continues the traditional winemaking techniques of his father and grandfather, and his wines are long-lived and flavourful.

Cyril's 2017s had just been racked out of barrel at the time of tasting and will spend a second winter in tank before bottling. He has matched 20-25% new oak with his robust and concentrated, dark-fruited wines. He is excited to have started his organic certification application this year, but in reality, this is a mere formality as the domaine has been farmed along organic lines for many years. His 2017s are a consistent and accomplished set of wines that show brightness of fruit, deep colour, and long, robust length. They will need a few years in the cellar to come into their own. (CP)

MARSANNAY LES LONGEROIES ●
£255.00 per 12 Bottles in Bond
£275.00 per 6 Magnums in Bond

This is one of the village's greatest sites and a contender for *premier cru* promotion. It lies in the north of the village, and its clay soils have produced dark, compact, cassis flavours, and fine tannins. The wine has pleasing, salty roundness on the palate and carries off a charming style of Marsannay, with rustic strength and sweet fruit depth. Drink 2022 – 2028

MARSANNAY CLOS DU ROY Ⓞ
£255.00 per 12 Bottles in Bond
£275.00 per 6 Magnums in Bond

This vineyard, like Les Longeroies, is also in the north of the commune, on hard Comblanchien limestone. It produces a grippier, firmer style of Marsannay. There is a generous dose of fruit, but also mineral, toned tannins that give it a chalky dimension. Drink 2022 – 2028

DOMAINE DROUHIN-LAROZE GEVREY CHAMBERTIN

Boasting six *grands crus* and four *premiers crus* this 12 hectare estate is one of Gevrey Chambertin's largest domaines. It continues to establish its place as a benchmark for quality and authenticity under the management of Philippe Drouhin's children, Nicolas and Caroline. This year their wines were noticeable for their great depth of colour and impressively intense rich fruit flavours. Caroline attributes this to an extended cold maceration before fermentation which has helped to preserve all the stunning fruit characteristics of the vintage. (DR)

GEVREY CHAMBERTIN Ⓞ
£310.00 per 12 Bottles in Bond

The family own 4 hectares of Gevrey village split amongst 11 different parcels. A deep, dense wine full of mocha and dark fruits with a touch of oak lacquer. Rich, fleshy and expressive in its youth. Drink 2020 – 2028

GEVREY CHAMBERTIN EN CHAMPS ●
£395.00 per 12 Bottles in Bond

This respected *lieu dit* lies just below 1er Cru Champeaux on the northern edge of the village. Flavours of dark cherries and sweet bramble fruits, this is a tighter more intense wine than the straight village *cuvée*. Its more muscular character is supported by a crunchy freshness of fruit on the finish. Drink 2020 – 2030

GEVREY CHAMBERTIN 1ER CRU CLOS PRIEUR ●
£495.00 per 12 Bottles in Bond

This owes its name to the Prior of the Abbaye de Cluny. The monastery had historically owned all the great Gevrey Chambertin vineyards. The high proportion of clay in the soil contributes to a full-bodied wine with power and structure. Full of winter berry fruits, cinnamon and nutmeg. This has bags of personality and will age very well. Drink 2021 – 2035

GEVREY CHAMBERTIN 1ER CRU CRAIPILLOTS ●
£495.00 per 12 Bottles in Bond

Deep purple colour. This has a striking fruit compote of flavours and balances the sweetness of fruit with an attractive line of freshness flowing through the palate. A very layered wine with excellent texture from this relatively unknown *premier cru*. Drink 2021– 2035

CHAPELLE CHAMBERTIN GRAND CRU ●
£495.00 per 6 Bottles in Bond (Very Limited)

Sitting below Chambertin Clos de Bèze, this is a well placed *grand cru* that sometimes doesn't get the attention it deserves. Sweet and juicy, with flavours of blackberry and vanilla. This is a very appealing wine. Polished, long and beguiling. Drink 2023 – 2037

CLOS DE VOUGEOT GRAND CRU ●
£550.00 per 6 Bottles in Bond

This comes from one of the very best parcels of this famous vineyard at the top of the Clos, next door to the Château. An exemplary wine in 2017. Its concentration is the result of both leaf plucking and green harvesting to achieve maximum ripeness. A wine with succulent opulence, beautiful summer pudding flavours and a long powerful finish. Drink 2024 – 2040

BONNES MARES GRAND CRU ©
£595.00 per 6 Bottles in Bond (Very Limited)

This year Nicolas destemmed 80% of the fruit and used 20% whole bunch fruit in his Bonnes Mares. Packed with complex flavours from sweet Morello cherries to wild berry fruits. Luscious and generous, with a strong central core of tannins. Very intense and very long. Drink 2023 – 2039

CHAMBERTIN CLOS DE BÈZE GRAND CRU ●
£690.00 per 6 Bottles in Bond (Very Limited)

Always a star attraction in this cellar, this is a brilliant example of why the Cistercian monks of old so revered the Clos de Bèze vineyard. Scented and pure tayberry and mulberry fruit aromas. This is a brooding and powerful wine with a huge volume of fruit, but one that is also superbly layered. Dark, dense, concentrated and very long indeed. Drink 2024 – 2040

MUSIGNY GRAND CRU ●
£995.00 per 3 Bottles in Bond (Very Limited)

After the tribulations of the 2016 frost, the Musigny vineyard was back on form in 2017 producing a full harvest. Dense, deep, opaque colour. With blueberry and damson aromas, this is unctuous and concentrated with a very appealing Chambolle succulence. Beautifully harmonious whilst possessing subtle power. Very fine indeed. Drink 2023 – 2040



DOMAINE GEANTET PANSIOT
GEVREY CHAMBERTIN

Fabien and Emilie Geantet, along with their father Vincent, have built up this domaine into one of the Côte de Nuits's most substantial estates, with 22 hectares of vines across Gevrey Chambertin and beyond. The move to a new location on the edge of Gevrey Chambertin three years ago has given them much needed additional

space, easing pressure both at harvest time and throughout the year. The Geantet style is to make deeply coloured wines encouraged by a long cool pre-fermentation maceration. Their selection of old vines helps them make sumptuous wines with excellent concentration. (DR)

GEVREY CHAMBERTIN DOMAINE ●
£180.00 per 6 Bottles In Bond

This is a striking style with aromas of blueberries and tayberries, layered with hints of chocolate and vanilla pod on the palate. A confident wine with strong flavours designed for mid-term consumption. Drink 2020 – 2027

CHAMBOLLE MUSIGNY 1ER CRU FEUSSELOTES ●
£395.00 per 6 Bottles In Bond

With wild forest and bramble fruits, this is very polished with sweet toasty oak characters. It has a silky veneer, with classic Chambolle allure. It has a beautiful gentle texture flows through the palate. Very long and rewarding. Drink 2022 – 2037

GEVREY CHAMBERTIN VIEILLES VIGNES ●
£255.00 per 6 Bottles In Bond

The old vines were badly hit by frost in 2016, so Vincent was delighted to have a full crop in 2017. With masses of savoury hedgerow fruits, this has tension and a tight tannic structure. The lasting characters are of freshness and dark Moroccan spiced fruits. A firm and full wine. Drink 2022 – 2029

CHARMES CHAMBERTIN GRAND CRU ●
£695.00 per 6 Bottles In Bond (Very Limited)

The domaine has a generous 0.45 hectare slice of this great *grand cru*, lying right next to Griotte Chambertin. This is an extremely fine location within the largest of the Gevrey *grands crus*. These vines were planted in 1936 and the quality of the fruit is evident. Full of spiced black fruits, it is an abundant mouth-filling wine. It is rich, with a long, striking, intense finish. Excellent. Drink 2023 – 2040

GEVREY CHAMBERTIN EN CHAMPS ●
£295.00 per 6 Bottles In Bond

The vines of this excellent parcel have just seen their 113th year. This is a high class *lieu dit* below the 1er Cru Champeau. Sweet dark Black Forest fruits, full of brightness and freshness. It has a firm intensity, with an excellent weight of fruit supporting the depth of ripe tannins that lie within. A top class Gevrey Chambertin. Drink 2022 – 2031

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

The marine fossil-strewn limestone soils of this *premier cru* produce a wine balancing saline, mineral fruit characters with muscle and power. The flavours concentrate on black fruit. It is a very expressive style, bold and full of pleasure. Drink 2022 – 2031

DOMAINE DENIS MORTET
GEVREY CHAMBERTIN

This domaine has been soaring to ever-greater heights in recent years under the stewardship of Denis Mortet's son, Arnaud. In Denis's era the wines had been admired for their opulence, but in the past decade Arnaud has reduced the length of *cuvaison* and redefined the Mortet style as one that ascends towards a pinnacle of finesse and elegance. The dextrous handling of each parcel means the Fixin and Marsannay are as interesting talking points as the Lavaux St Jacques and Clos de Vougeot. Arnaud has an astonishing gift for managing whole bunch fruit and matching new oak to his pure, crystalline wines.

I had thought the Mortet 2016s would be impossible to match, but I was wrong: the 2017s are every bit as good. Picking dates varied widely in 2017, and Arnaud, who likes to pick relatively early, started on 6th September. He says he is not looking for high alcohol nor too much

richness. Tasting through his cellar it is clear that he has achieved great complexity and concentration through excellent vineyard management that resulted in perfect phenolic ripeness. 2017 is the first vintage made in the newly built cuverie and the legion of modern cement tanks. Despite this modernisation, the vinification methods remain traditional. The greater space in the new cellar has meant he has reduced the frequency but increased the length of time each tank is pumped over (now just once a day for 10-15 minutes). Not afraid of well-managed *pigéage*, Arnaud still likes to plunge the tanks *à l'ancienne* (by foot). Most *cuvées* have at least 25% whole bunch fruit and new oak from 25% for Bourgogne and village level, up to 70% for the premiers and grands crus. These 2017s have a startlingly transparent purity and finesse to them, with silky textures matched by the fragrant structure of new oak. (CP)

BOURGOGNE ROUGE
CUVÉE DE NOBLE SOUCHE
£130.00 per 6 Bottles in Bond

These vines lie up towards Dijon where the 400 metre altitude microclimate is slightly cooler and the topsoil a little richer than in village vineyards. But the limestone subsoil makes it an ideal pocket for vine growing, and the cool location keeps this Bourgogne Rouge fresh and energetic. In the warm conditions of 2017 the Bourgogne reached a pitch-perfect 12.6% alcohol. This wine has the sweet red berry spice of cool but ripe Pinot Noir. Its finish is impressively long and complex for a humble Bourgogne. Drink 2020 – 2027

MARSANNAY LES LONGEROIES
£165.00 per 6 Bottles in Bond

Marsannay remains a relatively unsung hero of the northern Côte de Nuits, but agitation for *premier cru* status in vineyards like Les Longeroies is well supported by locals and may indeed be achieved in the future. Fragrant red and black fruit on the nose is pepped up by 25% new oak. The texture of the palate is supple and well formed, with just an edge of cool, crunchy tannin to give this the hearty character of great Marsannay. A fruit-driven core with blackcurrants and raspberries followed by a leafy lift on the finish completes a commendable wine. Drink 2020 – 2028

FIXIN VIEILLES VIGNES
£180.00 per 6 Bottles in Bond (Limited)

This comes from a blend of two parcels of old vines from this small, underrated appellation just north of Gevrey Chambertin. The northern parcel grown on clay soils gives it rustic strength, whilst the southern limestone parcel adds elegant, fruity top notes, and the wine displays none of the coarseness formerly associated with the village. 30% whole bunch fruit gives this a dancing cherry character with wonderful freshness and energy. Drink 2020 – 2028

GEVREY CHAMBERTIN MES CINQ TERROIRS
£295.00 per 6 Bottles in Bond (Limited)

This is much more than an ordinary village *cuvée*. The whole Mortet domaine is 12 hectares, and with half of it making up this blend, it is one of the defining wines of the cellar. As the name suggests, it includes five parcels from across the northern sector of the Gevrey village and is a triumphant display of the appellation's character: mineral drive and savoury fruit walking hand in hand with firm but ripe, muscular tannins. The possessive 'Mes' in the name is a telling sign of how fondly cherished this wine is by the Mortet family. Drink 2021 – 2031

GEVREY CHAMBERTIN 1ER CRU ●
£275.00 per 3 Bottles in Bond (Very Limited)

This is a blend of three *premiers crus*: Cherbaudes, Petite Chapelle, and Bel-Air. That the three *crus* encircle the block of *grands crus* including Chambertin Clos de Bèze and Chapelle Chambertin helps to explain the huge complexity achieved in this wine. This is savoury and poised, with pliant tannins. 70% new oak gives backbone and smoky complexity. A superb *cuvée*. Drink 2021 – 2033

GEVREY CHAMBERTIN ●
1ER CRU CHAMPONNETS
£295.00 per 3 Bottles in Bond (Very Limited)

This vineyard is at the bottom of the Combe St Jacques, next to 1er Cru Craipillot. The Combe's refreshing wind ensures superb acidity, but with higher clay content in the soils it has a creamy richness too. Old vines and small berries make for a wine of huge intensity. Although a little closed on tasting (it had not yet been racked) its dark red berry aromas show through. The palate has a silky length, and the wine shows distinctive power and finesse. Drink 2021 – 2034

GEVREY CHAMBERTIN ●
1ER CRU LES CHAMPEAUX
£335.00 per 3 Bottles in Bond (Very Limited)

Champeaux is tucked up at the north end of the Combe St Jacques in northern Gevrey Chambertin, and the small parcel is ploughed by horse. Old vines (70-100 years old) and small berries engender a wine of huge complexity, where richness is intertwined with finesse. This has an intense energy with salty minerality, and once in bottle should develop into an exquisite example. Drink 2021 – 2034

GEVREY CHAMBERTIN ●
1ER CRU LAVAUX ST JACQUES
£380.00 per 3 Bottles in Bond (Very Limited)

Arnaud's *cuvée* is made up of five plots that are scattered across this substantial vineyard's slope and make an outstanding example of this most lauded of *premiers crus*. Its cool soils and the Combe's fresh wind means this vineyard loves sunshine. Arnaud says the *cuvée* usually averages 12-12.5% alcohol, but in 2017's conditions it reached 13% naturally meaning this is a particularly open and fruity illustration of the vineyard. It is both pretty and serious, with a discreet power and long, elegant finish. Drink 2022 – 2037

DOMAINE SÉRAFIN PÈRE & FILS
GEVREY CHAMBERTIN

Cousins Frédérique and Karine are at the helm of this fine family domaine, with Christian now well into his 80s. He still lives above the cellars and helps prepare shipments, enjoying the success of the next generation and the recognition that their wines are receiving. Christian was never afraid of new oak, all his top *cuvées* would go through 100% new oak *élevage*, which remains the family

policy. Their secret is selecting finely grained oak from their favoured coopers, meaning the wood doesn't leave too strong an imprint on the wines, but acts to enhance the fruit flavours. Following their very small production in 2016, the Sérafin's were delighted to have a healthy crop in 2017 and it is certainly a year which has been extremely successful for Gevrey Chambertin. (DR)

GEVREY CHAMBERTIN ●
£395.00 per 12 Bottles in Bond

Strong bramble and autumnal fruit characters. This is a very classical Gevrey style, with noticeable richness and a touch of earthy rusticity. Full and concentrated, it is a strong robust wine with great life and energy. Drink 2021 – 2030

GEVREY CHAMBERTIN VIEILLES VIGNES ●
£545.00 per 12 Bottles in Bond

This *cuvée* is a blend of two parcels in the village: one 70 years old and the other 100 years old. Tasted separately in the cellar the 70 year old parcel was bright and fresh with striking cranberry fruit flavours, whilst the older vine parcel had more intense dark fruits, drive and power. The combination of the two will make a beautifully complete wine with length and complexity. Drink 2022 – 2035

GEVREY CHAMBERTIN ●
1ER CRU LES CORBEAUX
£375.00 per 6 Bottles in Bond

Corbeaux means curved hollow in old French and this vineyard lies in a small dip beside Mazis Chambertin Grand Cru. It is renowned for making wines with charm and approachability, and the Sérafin's have 0.45 hectares in a Clos. Brilliant purple colour, masses of dark wild berry fruits, there is a hint of sweet vanilla oak, which provides an added dimension. Ripe, rich and slightly more muscular than some years, with lots of potential. Drink 2022 – 2032

MOREY ST DENIS 1ER CRU LES MILLANDES ●
£385.00 per 6 Bottles in Bond (Very Limited)

This excellent *premier cru* is in the middle of the village, below Clos de la Roche Grand Cru. With striking Black Forest fruits, it has noticeable richness and a profound tannic core. The overall weight of fruit closes the wine down a bit on the finish, however with time this will evolve to show great character. Drink 2022 – 2032

GEVREY CHAMBERTIN 1ER CRU FONTENY ●
£495.00 per 6 Bottles in Bond (Very Limited)

Named after the source of a spring to the village, the east/west aspect of this vineyard affords sunshine exposure throughout the day. This is a delicious *cuvée* showing the full maturity of the fruit. Lots of freshly picked raspberry flavours. This is a very silky style with soft tannins. One can feel the warmth of fruit, but this is a beautifully balanced Gevrey. Drink 2022 – 2035

CHAMBOLLE MUSIGNY 1ER CRU LES BAUDES ●
£525.00 per 6 Bottles in Bond (Very Limited)

This fine vineyard lying alongside Bonnes Mares Grand Cru takes its name from the small huts (*bodes*) that once existed in remote spots in the vineyards. This *cuvée* lives up to the vineyard's reputation for making a firm style of Chambolle. Masses of volume and generosity, with rich summer pudding flavours. There is a tannic substance below the fruit and provides power and length. Drink 2023 – 2034

GEVREY CHAMBERTIN ●
1ER CRU LES CAZETIERS
£615.00 per 6 Bottles in Bond (Very Limited)

The name Cazetiers derives from the Latin meaning fortified place and this is one of Gevrey's most esteemed *premiers crus*. Brilliant vibrant brick red colour. It was initially a little closed, but with time opened out to show complex layers. The perfect marriage between fruit, alcohol, tannins and freshness. High class. Drink 2022 – 2037

CHARMES CHAMBERTIN GRAND CRU ●
£495.00 per 3 Bottles in Bond (Very Limited)

The Sérafin's own a third of a hectare of this grand cru across two different parcels: one within Mazoyères Chambertin and the other in Charmes Chambertin. An extremely rewarding style, with autumnal hedgerow fruit aromas. On the palate it has a savoury character and lovely sweet dark cherry fruit flavours. This has delicious volume, it is beautifully seductive. Drink 2023 – 2038



DOMAINE TORTOCHOT GEVREY CHAMBERTIN

There is nothing more exciting than discovering a new domaine. We have now visited the delightfully unassuming Chantal Tortochot in Gevrey Chambertin on three occasions over the past twelve months and are extremely excited to introduce this fine selection of 2017s from her estate.

This is a substantial Gevrey Chambertin domaine with 12 hectares that include some of the finest *premiers* and *grands crus* in the village. Previously Chantal's father

Gabriel sold most of his fruit to the famous Beaune *négociant*, Joseph Drouhin. Since taking over in 2001 Chantal has been carefully and surely building the domaine's name and reputation around the world. In 2013 the estate became organically certified. Chantal favours early bottling to capture the fruit purity, a tactic that perfectly suits the 2017 vintage. These are a great addition to our list. They are fairly priced and definitely worth inclusion in any cellar. (DR)

MOREY ST DENIS 
£295.00 per 12 Bottles in Bond

From three separate *lieux dits* in Morey St Denis: Aux Cheseaux, Clos des Ormes and Les Crais. This wine is a beautiful example of the 2017 vintage. Pure with striking aromas of fresh raspberries. Charming with gentle succulence, the tannins are rounded and the finish is one of sweet, juicy fruit. 2020 – 2027

MOREY ST DENIS 1ER CRU AUX CHARMES 
£280.00 per 6 Bottles in Bond

Morey St Denis's 1er Cru Aux Charmes adjoins Mazoyères Grand Cru and legend has it that if it had fallen within the more powerful parish of Gevrey Chambertin it would have been classified a *grand cru*. A high class wine, with a lovely sweetness of bright red fruits supported by hints of mocha and nutmeg spice. The oak is just a little apparent at this stage, but it has all the texture to support this in time. Drink 2023 – 2035

**GEVREY CHAMBERTIN
1ER CRU LAVAUX ST JACQUES** 
£295.00 per 6 Bottles in Bond

A very pure style from this hilltop vineyard. This is a bright and racy wine. Deliciously appealing loganberry and damson aromas. This is a wine which concentrates on purity of fruit, with striking cherry flavours and a finely granular tannic texture. A deliciously natural expression of the vintage. Drink 2024 – 2037

GEVREY CHAMBERTIN 1ER CRU LES CHAMPEAUX 
£295.00 per 6 Bottles in Bond

This centrally located *premier cru* is renowned for its generous style of wines. This is a beautiful example that exudes elegance with its blend of tayberry and blackberry fruits. There is a wonderful richness with a supple, juicy volume. Lovely. Drink 2022 – 2035

MAZIS CHAMBERTIN GRAND CRU 
£750.00 per 6 Bottles in Bond

The vineyards of Mazis Chambertin sit between Clos de Bèze Grand Cru and the village of Gevrey Chambertin. Its deep brown soil is known for making wines with a superb ability to age. Dense dark purple colour. This has a deep, brooding, wild forest fruit character. There is incredible volume and, whilst concentrated, it is beautifully balanced. With mouth-filling fruit and flavours, soft ripe tannins and a juicy succulent finish this is a delicious wine. Drink 2023 – 2037

CHAMBERTIN GRAND CRU 
£895.00 per 6 Bottles in Bond

This great *grand cru* needs no introduction and Chantal Tortochot's 2017 is an exceptional example. The smoky oak aromas are quite apparent in its youth, but these will integrate in time with its deep concentration of fruit, which currently commands the palate. This is a wine for the long term. It has masses of dark spiced berry fruits and a powerful yet poised tannic structure. Drink 2025 – 2045

DOMAINE DES LAMBRAYS MOREY ST DENIS

Clos des Lambrays Grand Cru is the jewel in the crown of Domaine des Lambrays in Morey St Denis. The vineyard sits plum in the middle of the village's *grands crus*, between Clos de Tart and Clos St Denis. In 2014 the domaine was purchased by LVMH, and the present chapter of its long and distinguished story began. Boris Champy recently replaced Thierry Brouin as *régisseur*, and 2017 marks his first solo vintage.

The domaine is noted for its use of whole bunch fermentation for its *grand vin*, the Clos des Lambrays. Their Morey village, on the other hand, is fully

destemmed and bursts with juicy fruit. Through judicious vineyard management and green harvesting the domaine aims for five to six bunches per vine. 2017 was, along with 2018, one of the earliest harvests in the past 15 years at the domaine. Boris explained it was an easy growing season, and the warm conditions have yielded fruit that is concentrated in flavour and with bright freshness despite the lower acidity. He drew comparison with the 2006 vintage. This bodes well for the 2017s that, under this new management, have a delicacy and restraint, marking a promising new era for this great estate. (CP)

MOREY ST DENIS

£300.00 per 6 Bottles in Bond (Very Limited) ●

In contrast to the *grand cru cuvée*, this is made from destemmed fruit. It comes from two vineyards: La Bidaude and La Rue de Vergy, just above Clos des Lambrays and Clos de Tart. It has a deliciously crunchy abundance of red fruit, and a bright, fresh tension. The tannins are fine and supple, and the finish is soft and fruity. Drink 2020 – 2028

CLOS DES LAMBRAYS GRAND CRU

£1,170.00 per 6 Bottles in Bond (Very Limited) ©

Lambrays is famous for its use of whole bunch fruit; in 2017 it gives an aromatic elegance to this hedonistic and sumptuous grand cru. The Clos comprises five distinct soil types, including Prémieux limestone, the same as that found in Chambertin. 50% new oak swaddles the ripe fruit of this generous and accessible vintage, and Boris's light touch is clear in the silky texture of the tannins and graceful length. An exceptional wine. Drink 2022 – 2036



DOMAINE LOUIS BOILLOT
CHAMBOLLE MUSIGNY

Louis Boillot comes from a winemaking dynasty that has farmed vines across the Côte d'Or for generations. He shares his cellars in Chambolle Musigny with his partner, Ghislaine Barthod, a winemaking star in her own right. Their son, Clément, has now joined them and helps in the running of both outstanding estates. Louis tends a high proportion of old vines in parcels that stretch along the Côte, from Gevrey Chambertin to Pommard. Meticulous vineyard husbandry yields delicious wines with scented red berry fruit and perfectly ripened tannins. His wines always have a soaring freshness and detailed precision.

The Boillot 2017s show a commendable maturity of fruit with impressively well-honed structures. Whilst both domaines are farmed and vinified by the same family team, they are careful to apply small but important differences in the cellars to draw out the character of each domaine's *terroir*. The Boillot wines have a little more extraction through *pigéage* than chez Barthod. The wines of the Boillot cellar have enjoyed an uninterrupted succession of improving vintages in recent years. The 2017s are one of the finest set of wines to emerge so far, and the fact that the village signature is so clearly marked in these *cuvées* is evidence the domaine has handled the 2017 vintage with skill. (CP)

GEVREY CHAMBERTIN ●
£396.00 per 12 Bottles in Bond

Louis has eight parcels scattered around the village, and this 2017 encapsulates the finest qualities of Gevrey: punchy tannic intensity, structural autumn fruit character, and just a touch of wild spice. Its long firm backbone gives the wine a gourmand length and fine tension. Drink 2020 – 2030

CHAMBOLLE MUSIGNY ●
£420.00 per 12 Bottles in Bond

90% of the fruit for this village wine comes from the southern section of the *lieu dit* Beaux Bruns, which is classified as village level, whilst the upper slope is *premier cru*. This wine shows much of the fine elegance and intricate sweet fruit of its *premier cru* sibling, but with a softer fruit weave. It has lovely cranberry and sweet spices on the nose and paints a perfect portrait of this village in its silky tannins and medium weight. A top village wine. Drink 2021 – 2030

GEVREY CHAMBERTIN LES EVOCELLES ©
£480.00 per 12 Bottles in Bond

This vineyard is tucked in the very farthest northwest part of the village and enjoys the cooling influence of its 350m elevation in warm summers. This has superb brightness. The fruit feels mature, and with such pretty juiciness. Extended ageing on fine lees has added some creaminess. The tannins are finely built, and the overall impression is one of great balance. It finishes long and refreshingly saline. Drink 2021 – 2031

GEVREY CHAMBERTIN ●
1ER CRU CHAMPONNET
£690.00 per 12 Bottles in Bond

Champonnet lies between the lower slopes of the Combe St Jacques and the heartland of Gevrey's *grand cru* block. It is the most backward in the Boillot cellar at this early stage, with an austerity in its grainy, firm Gevrey structure. But its length and considerable power ensure good cellaring potential. It is fresh, straight, and cool, and its compact fruit will fill out in time to produce an archetypal Gevrey. Drink 2022 – 2032

DOMAINE GHISLAINE BARTHOD
CHAMBOLLE MUSIGNY

Ghislaine Barthod's 6 hectare domaine is as complete an example of Chambolle Musigny as any. Her vineyards cover 12 different *climats* within the village, ranging from the appellation's highest points including Les Cras, the middle appellations such as Chatelots, to the warmest and lowest site of Beaux Bruns. Her winemaking philosophy is non-interventionist. She destems all her fruit and does a gentle cold soak before fermentation and applies a minimal use of new oak. The result is stunningly pure fruit beautifully reflecting both Pinot Noir and Chambolle Musigny.

In 2017 Ghislaine picked relatively early, starting on 28th August, and the result is wines that capture the gorgeous crunchy red fruit of the vintage. She decided to leave the wines on their lees for a little longer than usual to help amplify the volume. The wines are poised, tense and with evident power. (DR)

BOURGOGNE ROUGE ●

£123.00 per 6 Bottles in Bond (Very Limited)

Brilliant red cherry colour. This year the wine focuses more on wild dark forest fruits than red fruits, but it still has its classical purity and clarity of fruit flavours which is the Barthod style. Initially the wine feels quite tight, like a coiled spring, but it then evolves into a fuller, richer style on the finish. An excellent Côte de Nuits Pinot Noir. Drink 2020 – 2028

CHAMBOLLE MUSIGNY ●

1ER CRU BEAUX BRUNS

£235.00 per 3 Bottles in Bond (Very Limited)

A distinctive style in Ghislaine's line up of wines as this is the warmest site amongst her *premiers crus*. It has slightly darker fruit characters with a scent of cherry and grenadine cordial. The fruit weight is warm, rich and satisfying. This is a feel-good wine which opens up straight away. Drink 2022 – 2034

CHAMBOLLE MUSIGNY ●

£276.00 per 6 Bottles in Bond (Very Limited)

Sweet freshly picked strawberry and bright red cherry aromas. A very appealing style capturing the purity of fruit flavours to which growers in the village aspire. Charming and harmonious. Lovely. Drink 2020 – 2030

CHAMBOLLE MUSIGNY ●

1ER CRU LES GRUENCHERS

£235.00 per 3 Bottles in Bond (Very Limited)

Named after the walnut trees that flourished on this site in the past. Rewarding, with intense flavours of sweet small cherries. Still very tight and youthful in the mid-palate, with a mineral drive. It is bright and fresh on the finish. Wonderful clarity and great depth. Drink 2022 – 2034

CHAMBOLLE MUSIGNY ●

1ER CRU LES CHATELOTS

£235.00 per 3 Bottles in Bond (Very Limited)

We were delighted to taste Chatelots this year after the frost-inflicted decimation of this vineyard in 2016. Radiant brick red colour. This is a symphony of red fruits: cherries, cranberries and raspberries. Deliciously floral, this is a very poised wine, with vibrant purity. Drink 2021 – 2034

CHAMBOLLE MUSIGNY ●

1ER CRU LES CRAS

£265.00 per 3 Bottles in Bond (Very Limited)

Along with 1er Cru Les Fuées this is Chambolle's highest and coolest vineyard location. A deep purple colour, this is full of cranberry and redcurrant fruit. Very poised with a linear tannic drive. A layered wine with a long complex finish. Drink 2022 – 2034

DOMAINE JEAN GRIVOT
VOSNE ROMANÉE

Domaine Jean Grivot has risen to heady heights and is now one of the most sought-after names in Burgundy. This is thanks to a combination of tireless dedication from the family, where two generations work alongside one another, and outstanding vineyard holdings in the Côte de Nuits. Pre-2000 Etienne had made wines that took an age to come around. But over the past two decades he has realigned his practices and now aims to make wines with more expression and nuance. His children Mathilde and Hubert joined him in 2012, and together they now make wines that are noted for their poise, precision, and refined style.

The Grivots decided to wait until the rain arrived before picking, and consequently, were one of the last amongst their neighbours, starting on 12th September. Etienne explained that despite it being a warm year, the heat was not nearly as acute as in a vintage like 2003, and by waiting for the rain they could get a better balance in the wines, drawing out a silky tannin touch. This strategy has evidently paid off. The wines are at once easy to taste in youth, and also show the structure to age. Etienne groups 2017 along with “harmonious vintages” like 2000 and 2013. This was a quite superb tasting, and one of the highlights of the trip. (CP)

NUITS ST GEORGES LES LAVIÈRES ●

£564.00 per 12 Bottles in Bond

This lies on the Vosne Romanée side of Nuits St Georges, just below 1er Cru Murgers. It is a gorgeous, fresh, cherry scented start to the Grivot cellar. Its sweet red fruit recalls neighbouring Vosne, with a subtle grip of Nuits sinew beneath. This stony site always produces wines with bright acidity and structure; in 2017 it has excelled. Drink 2020 – 2030

VOSNE ROMANÉE 1ER CRU LES ROUGES ●

£576.00 per 6 Bottles in Bond (Very Limited)

Les Rouges is perched above Echézeaux Grand Cru on poor pebbly soil. This has a garrigue scent on the nose – wild herbs and flower – with a strong savoury energy on the palate. This wine shows the sculpted structure that the best 2017s achieved and may need a few years in the cellar to unwind. Drink 2024 – 2034

VOSNE ROMANÉE ●

£564.00 per 12 Bottles in Bond

With 2.7 hectares across nine *lieux dits* in the village, it is no surprise the Grivots make a paradigm Vosne Romanée. It is a charming wine in 2017; pale ruby, with a sweetly spiced perfume. The palate shows delicate fluidity in its satin-like tannins. Drink 2020 – 2030

NUITS ST GEORGES 1ER CRU AUX BOUDOTS ●

£348.00 per 3 Bottles in Bond (Very Limited)

Les Boudots is one of the finest sites in Nuits St Georges, and mirrors many of those traits found in neighbouring Vosne Romanée *premier cru*, Aux Malconsorts, of muscular, firm structure, on a deep, dark fruit backdrop. This 2017 has an explosive power; it bursts with juicy berry fruit. This has intense drive, and a powerful, sustained length. Highly accomplished. Drink 2023 – 2034

NUITS ST GEORGES 1ER CRU RONCIÈRE ©

£576.00 per 6 Bottles in Bond

Like many of the Grivot Nuits, this has strong echoes of Vosne about it. Indeed, it is one of the prettiest wines in the cellar this year. Its silky red fruit and supple creamy texture give it captivating appeal, and it is easy to imagine this will drink well from early on. Its poised, taut structure will keep it going for the long term, too. Drink 2022 – 2034

VOSNE ROMANÉE 1ER CRU AUX BRÛLÉES ●

£399.00 per 3 Bottles in Bond (Very Limited)

Aux Brûlées sits above Richebourg and is shared amongst some of the grandest names in the village. This 2017 displays perfectly ripened fruit and mature tannins. It is an intense, focused and superbly composed wine. Drink 2023 – 2035

VOSNE ROMANÉE
1ER CRU LES BEAUX MONTS
£399.00 per 3 Bottles in Bond (Very Limited)

Etienne jokes that if he can't make a great Beaux Monts, he may as well pack up and go home. Luckily for us all, he has once again succeeded in 2017. This was a little shyer than others on the nose, obscured by some light reduction from lees ageing. But the calibre of this wine is evident on the palate, where tight, penetrating fruit shows the potency of this site. Drink 2023 – 2035

CLOS DE VOUGEOT GRAND CRU
£480.00 per 3 Bottles In Bond (Very Limited)

This is a markedly elegant style for Clos de Vougeot, which can be awkward and ungainly in the wrong hands. It has a swirling bouquet of rose petals and cranberries. Its mid-palate weight is perfectly judged. With an astonishingly long finish, it is one of the most appealing wines in the cellar. Drink 2023 – 2038

● VOSNE ROMANÉE 1ER CRU LES SUCHOTS ●
£480.00 per 3 Bottles In Bond (Very Limited)

Les Suchots is wedged between the two great blocks of *grands crus* in Vosne Romanée and Flagey Echézeaux, and it often demands time in the cellar before emerging in its glorious old age. This Suchots is likely to follow this pattern, being extremely tightly wound in its youth. It has a perfumed, classical nose, and a saline, savoury length. Its primary fruits will come into their own after some time in bottle. One for the patient. Drink 2025 – 2038

© ECHEZEAX GRAND CRU ●
£675.00 per 3 Bottles In Bond (Very Limited)

This was unquestionably one of the finest wines we tasted this year and all but rendered us speechless. Dazzling. Suave. Perfect. Drink 2024 – 2038



DOMAINE HUDELLOT-NOËLLAT
VOUGEOT

2017 is Alain Hudelot's grandson Charles Van Canneyt's 10th vintage, so despite his relative youth, he has a wealth of experience. In 2017 Charles felt it was vital to focus on the natural purity and delicacy of the fruit, so none of his *cuvées* went through whole bunch fermentation this year. He destemmed all his berries

and the clarity of fruit flavours really shines through in his wines. It is also for this reason that he will not delay bottling the 2017s, so as to capture all these wonderful characters. This is a hugely successful vintage for the domaine and is destined to receive many plaudits in the years to come. (DR)

BOURGOGNE ROUGE

£195.00 per 12 Bottles In Bond (Limited)



Full of bright redcurrant and mulberry fruits. A beautifully accessible Pinot, with easy fruit, soft tannins and a gentle Chambolle-esque finish. Drink 2019 – 2025

CHAMBOLLE MUSIGNY

£395.00 per 12 Bottles In Bond (Limited)



Brilliant purple colour. This is made from 11 parcels across the village of Chambolle Musigny. Hints of wild strawberry aromas. This is a graceful style, with a silky tannic core and good intensity. It is uplifting and fresh on the finish. Drink 2021 – 2030

VOSNE ROMANÉE

£395.00 per 12 Bottles In Bond (Limited)



Made from a single parcel in the *lieu dit* Basses Maizières, which lies on the flat just below Les Suchots towards the border with Vougeot. Intense dark colour. This is quite a powerful Vosne Romanée, with strong dark forest fruits and a touch of gaminess. Intense, with a richly flavoured finish. Drink 2022 – 2031

NUITS ST GEORGES LES BAS DE COMBES

£395.00 per 12 Bottles In Bond (Limited)



An extremely well placed *lieu dit*, below the famous Nuits 1er Cru Les Boudots, on the border with Vosne Romanée's *premiers crus*, just a stone's throw from Aux Malconsorts. An incredibly striking wine, full of bright red cherry and cranberry fruits. On the palate it is a bomb of red fruits. Incredibly appealing with a subtle tannic structure, it is bright and lively on the finish. Delicious. Drink 2021 – 2031

VOUGEOT 1ER CRU LES PETITS VOUGEOTS

£655.00 per 12 Bottles In Bond (Very Limited)



Named after the small stream La Petite Vouge that runs through this vineyard located on the north side of the Clos, wedged up towards Musigny. This is a *cuvée* that should never be ignored. Hints of Morello cherry, full of sweet dark berry fruit flavours, it is a rounded, harmonious wine. Structured and complex, the wonderful flavours remain in the palate for a very long time. Drink 2021 – 2033

NUITS ST GEORGES 1ER CRU AUX MURGERS

£375.00 per 6 Bottles In Bond (Very Limited)



One of the finest *premiers crus* in Nuits St Georges, located at the northern end of the village towards Vosne Romanée, hence its strikingly red fruit character. A wine with purity, it starts off with a linear focus and then broadens out to an appealing volume. The lively freshness on the finish completes a wine that is full of energy and life. Drink 2022 – 2035

CHAMBOLLE MUSIGNY

1ER CRU LES CHARMES


£230.00 per 3 Bottles In Bond (Very Limited)



Situated in the heart of the appellation, Charmes is considered a very classical Chambolle *premier cru*. Dark and intense with hints of mocha, it has an open volume nicely integrated with its delicate purity. Not a powerful wine, but graceful and charming. Drink 2022 – 2034

VOSNE ROMANÉE 
1ER CRU LES BEAUMONTS
£230.00 per 3 Bottles In Bond (Very Limited)

Sitting just above Echezeaux Grand Cru, Beaumonts has a slightly cooler location, hence its red cherry and raspberry fruit characters. A direct and intense style, with lovely freshness and a core of cherry stone tannins. Extremely poised, it has plenty of ageing potential. Drink 2022 – 2035

VOSNE ROMANÉE 1ER CRU LES SUCHOTS 
£295.00 per 3 Bottles In Bond (Very Limited)


Always a highlight in the Hudelot-Noëllat cellar, and one of Vosne Romanée's best loved *premiers crus*, tucked between Romanée St Vivant, Richebourg and Echezeaux. A broad and bold style, with serious structure. One can feel the weight of the savoury, rich Black Forest fruits. A wine with superb pedigree. Drink 2022 – 2035

CLOS DU VOUGEOT GRAND CRU 
£335.00 per 3 Bottles In Bond (Very Limited)


An expansive wine, with its open strawberry and pomegranate aromas. It has a direct intensity with just a hint of tannic oak structure. Firm fruit with a touch of rusticity creates a pleasingly traditional style of Clos de Vougeot. Drink 2022 – 2036

VOSNE ROMANÉE 
1ER CRU LES MALCONSORTS
£295.00 per Single Magnum In Bond (Very Limited)

This great vineyard lying beside La Tâche never disappoints. It has everything: fruit, power and energy. Masses of wild loganberry and bramble fruits. A very rich and succulent style, with hints of dark chocolate. A wine with huge depth, layered and long, this is exceptionally high quality. Drink 2023 – 2037 **only available in magnum*

ROMANÉE ST VIVANT GRAND CRU 
£995.00 per 3 Bottles In Bond (Very Limited)

Just below Richebourg, this vineyard has deep rich layers of clay and the wine always shows the striking cranberry and red cherry fruits typical of Vosne Romanée. Initially harmonious and graceful, it builds in power and complexity. A very concentrated and classy *grand cru* with great length. Drink 2022 – 2037

RICHEBOURG GRAND CRU 
£995.00 per 3 Bottles In Bond (Very Limited)

Shining purple colour. This is already a very open and expressive Richebourg, without its characteristic youthful shyness. An absolute showstopper, succulent and juicy with layers of ripe summer pudding fruits. Amazing intensity, it is like a tightly coiled spring waiting to be released. Totally complete as a wine, rich in fruit, intense in flavour, and tight in tannic strength. Superlative. Drink 2024 – 2040

DOMAINE MÉO-CAMUZET

VOSNE ROMANÉE

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

Méo-Camuzet Frère et Soeurs, which offers wines from across the northern Côte de Nuits communes.

Winemaker Peer Reiss explained that the 2017s have a slightly higher pH than the 2015s and 2016s. They are "ripe with a certain aromatic freshness," and, despite the softer balance of acidity, the fruit is in no way dulled. On tasting through this cellar, it is clear that Méo-Camuzet has captured the bright, appealing clarity of the vintage, packaged in the dangerously seductive wrapping of fragrant new oak. This tasting showed a superbly and consistently high level of performance, from its Bourgogne up to the grandest of *grands crus*. (CP)

BOURGOGNE ROUGE ●

£120.00 per 6 Bottles In Bond

Fruit for this blend comes from wines in Vosne Romanée, Vougeot, and Pommard. It has a deliciously plump red fruit core. It feels effortlessly accessible and inviting, with some pretty freshness on the finish. Drink 2020 – 2026
Méo-Camuzet Frère et Soeurs

MARSANNAY ●

£155.00 per 6 Bottles In Bond

This is intense and concentrated, with brambly, leafy sweetness. The palate has an easy, open flow. The tannins are ripe and offer some spiced structure to the hedgerow fruit palate, whilst Marsannay's freshness keeps the balance bright and energetic. Drink 2021 – 2028
Méo-Camuzet Frère et Soeurs

GEVREY CHAMBERTIN ●

£270.00 per 6 Bottles In Bond (Very Limited)

This fruit all comes from one parcel, Chazière, towards the northern half of the village. It shows Gevrey's typical traits of peppery, muscular tannins, vibrant, grippy fruit, and a full, fresh finish. Drink 2022 – 2030 *Méo-Camuzet Frère et Soeurs*

FIXIN 1ER CRU CLOS DU CHAPITRE ©

£279.00 per 6 Bottles In Bond

Yet another success story from this small and underrated appellation that lies between Gevrey Chambertin and Marsannay. It is noticeably deeper in colour than the Marsannay and has a swirling cassis intensity in its dark aromas. The tannins are extremely fine and silky. The palate is drenched in dark cherries and a touch of spiced cinnamon from the 40% new oak. Dark, sumptuous velvet. Drink 2021 – 2029
Méo-Camuzet Frère et Soeurs

VOSNE ROMANÉE ●

£360.00 per 6 Bottles In Bond (Very Limited)

Half the fruit comes from a parcel just above 1er Cru Cros Parantoux, and the rest from the lower lying Aux Communes. This shows a distinct shift in tempo: the tannins are so lithe and silky. The fruit has a sweetly perfumed cherry character. The acidity is refreshing, and the length is wonderfully sustained. This is a hugely impressive village Vosne. Drink 2021 – 2030

NUITS ST GEORGES ●

1ER CRU AUX BOUDOTS

£600.00 per 6 Bottles In Bond (Very Limited)

Here the fruit and oak show supreme balance and integration. This is a sculpted, well-honed example of this exceptionally fine *premier cru* from the commune's northern border with Vosne Romanée as it runs into 1er Cru Aux Malconsorts. The wine's power is married with some ethereal top notes of fragrant aromatics. Peer explains how they added back 15% stems during the fermentation to achieve this distinctive style. It is both sinewy and subtle; a beauty. Drink 2023 – 2035

VOSNE ROMANÉE 1ER CRU LES CHAUMES ●

£600.00 per 6 Bottles In Bond (Very Limited)

This has a fabulous aroma of spiced cherries, pomegranates, and cranberries. The palate is tightly knit with refined tannins and a luxurious weight in the mid-palate. It is glossy and long, and should age magnificently. Drink 2022 – 2035

NUITS ST GEORGES 1ER CRU AUX MURGERS ●
£600.00 per 6 Bottles In Bond (Very Limited)

Murgers sits at the Vosne Romanée end of the village and often shows the cherry, velvet, silken character of its neighbour, with some earthy Nuits structure. The supple, concentrated, opulent fruit is vying for power with the toasty frame of new oak at the moment. But both elements are well judged, and this will come together with a little time in bottle, and as is ever the case with great wines, the sum will be greater than its parts. Drink 2022 – 2035

CORTON LES PERRIÈRES GRAND CRU ●
£540.00 per 3 Bottles In Bond (Very Limited)

This parcel was bought in 2009, and over the past decade Méo-Camuzet have curated a powerful, persuasive wine from this site. The 2017 is an intense, brilliant red. It has a minty lift on the nose that sings along with the juicy berry fruits. The palate has a good amount of stuffing, with some gutsy red fruit, and a sweet grip from tannins and bright acidity. Drink 2022 – 2034

CORTON CLOS ROGNET GRAND CRU ●
£600.00 per 3 Bottles In Bond (Very Limited)

These old vines were planted in 1927 and produce an intense, concentrated Corton. It was a little closed on tasting, but the ripe hedgerow fruit character shows a touch of fine bitterness weaving through the palate, so that its core is both ripe and fresh. Drink 2021 – 2034

CLOS DE VOUGEOT GRAND CRU ●
£1,200.00 per 6 Bottles In Bond (Very Limited)

This is a staggeringly accomplished expression of Clos de Vougeot. It is strawberry scented, with brambly back notes, and some distinctive smoky bacon fat aromas from the new oak that is intimately entwined with the fruit. The palate is both generous and poised. Weighty, but welcoming. Drink 2021 – 2035

VOSNE ROMANÉE 1ER CRU AUX BRÛLÉES ●
£360.00 per Single Bottle In Bond (Very Limited)

This is the ace in Méo-Camuzet's pack of impressive *premiers crus*. The fruit is distinctly fresh and shows the precision and elegance of the vintage with great success. It is silky, suave, sophisticated. Drink 2022 – 2035

VOSNE ROMANÉE ●
1ER CRU CROS PARANTOUX
£600.00 per Single Bottle In Bond (Very Limited)

Reverence for this rare wine is utterly justified in this example. It is tense and tightly coiled in its youth. But it trembles with energy and profound power underneath its initially austere outer shell. It is a privilege to taste from barrel, and one imagines it is destined for greatness. For the lucky few, it will be a transporting experience to taste this regal wine once mature. Drink 2025 – 2038

RICHEBOURG GRAND CRU ●
£950.00 per Single Bottle In Bond (Very Limited)

This is a little paler in colour than 1er Cru Cros Parantoux and has a more open aroma. There is a sophisticated touch of malty oak reduction overlaying the beautiful fruit tones. The palate is supremely elegant, and the tannins show the finesse of the Richebourg site, whose pliant fruit and quiet power suit the 2017 vintage style with extraordinary success. As is the case with the greatest of *grands crus*, its layers unfurl in magnificent splendour. That it merely hints at its future greatness right now bodes for a truly exciting maturation. Drink 2025 – 2040

DOMAINE DE L'ARLOT
PRÉMEAUX-PRISSEY

This beautiful domaine is nestled in its own little enclave. The cellars sit alongside the road running through Prémieux-Prissey on its way to Nuits St Georges. Their monopole vineyards of Clos de l'Arlot and Clos des Forêts St Georges are some of the most southerly *premiers crus* of the Côte de Nuits, with a history that dates far back. Its modern story began in 1987 when insurers AXA Millésime invested with then owner Jean-Pierre de Smet. In 2014, AXA's inimitable Christian Seely appointed Géraldine Godot as winemaker and technical director. Their wines combine classical Nuits St Georges structure and substance with the elegance and finesse achieved by whole bunch vinification and masterful integration of new oak. Géraldine says she pursues above all else "complexity, structure, and body", and aims to make wines that can be enjoyed from their youth.

Géraldine compares her 2017s with the 2014s, for both reds and whites. After an easy growing season with low disease pressure and even ripening, the decision of when to start picking was critical. She was waiting for the moment when the sugar ripeness and acidity came into perfect balance, and on 7th September the starting pistol was fired. Yields are back to normal levels after a devastatingly short harvest in 2016. She has used slightly less whole bunch compared with 2015 and 2016, and the 2017s see a return to form for the classical Arlot style, unhindered by small yields. The wines are easy, accessible, and very high quality. (CP)

CÔTE DE NUITS VILLAGES BLANC AU LEUREY ●
£220.00 per 12 Bottles in Bond (Limited)

This appetising white has a charmingly fresh, bright palate. The lightly salty sesame scent and crisp nectarine flavours make this a particularly appealing vintage for this small but brilliant (and brilliant value) Arlot *cuvée*. Drink 2019 – 2023

CÔTE DE NUITS VILLAGES ●
CLOS DU CHAPEAU ●
£240.00 per 12 Bottles in Bond

These vines are in the small commune of Comblanchien lying between Nuits St Georges and Ladoix-Serrigny. The 2017 has a perfumed character of blueberries and rose water, with juicy wild strawberries on the palate, and a satin-like texture. Drink 2020 – 2026

NUITS ST GEORGES BLANC LA GERBOTTE ●
£345.00 per 12 Bottles in Bond (Limited)

The vines actually lie within 1er Cru Clos de l'Arlot, but the estate chooses to declassify the young vine parcel to village level, and make a wine with bright, attractive, early-drinking appeal. Here the comparison between 2014 and 2017 is understandable. This white has a transparent, luminous quality to its green and yellow fruit, but 2017's warmth gives it a fleshy, appealing volume in youth. The zingy flavour of green pineapple and the soft, bright acidity mean it will drink well from early on. Drink 2019 – 2024

NUITS ST GEORGES ●
1ER CRU CUVÉE MONT DES OISEAUX ●
£480.00 per 12 Bottles in Bond

This *cuvée* first appeared in 2015 when the young vines of Clos de l'Arlot (that had previously been declassified to village level under the 'Petit Arlot' label) had reached maturity. In 2016 frost damage meant yields were decimated, and Mont des Oiseaux was not bottled separately. The generosity of 2017 means this *cuvée* is back on the menu. It is a brilliant ruby colour and bursting with the aroma of crushed raspberries. The fruit was completely destemmed, and its 40% new oak gives richness and structure to the fruit-filled wine. Drink 2021 – 2032

NUITS ST GEORGES BLANC ●
1ER CRU CLOS DE L'ARLOT ●
£335.00 per 6 Bottles in Bond (Limited)

The monopole Clos de l'Arlot is 4 hectares in total, and two of those are planted with Chardonnay, with this *cuvée* being made from the older vines (the younger vines are bottled under the Gerbotte label). It has the satisfying weight of ripe lemon pulp, and a well-matched 20% new oak seasons the concentrated old vine fruit to a T. Drink 2020 – 2028

NUITS ST GEORGES G
1ER CRU CLOS DES FORÊTS ST GEORGES
£650.00 per 12 Bottles in Bond

Domaine de l'Arlot is 15 hectares in total, and of them, Clos des Forêts St Georges covers 7.2 hectares. Here the domaine's intense but expressive style is on display. Unlike in previous vintages, this has been 100% destemmed before fermentation. The wine's character combines both red strawberry and raspberry flavours with some darker tones of cassis and hedgerow fruit. Its finish shows great purity and drive and the new oak is a sweet and luxurious accompaniment to the fruit core. Drink 2021 – 2032

NUITS ST GEORGES ●
1ER CRU CLOS DE L'ARLOT
£350.00 per 6 Bottles in Bond

In contrast to the Mont des Oiseaux this *cuvée* has 40% whole bunch fruit, and its redcurrant aromatics have a lifted top note of graphite. The fruit and 45% new oak are matched well to give the wine body and structure. The tannins here feel denser than in the previous wines, and it may need a little time in the cellar before opening up. Drink 2022 – 2032

VOSNE ROMANÉE 1ER CRU LES SUCHOTS ●
£265.00 per 3 Bottles in Bond (Very Limited)

This is one of Domaine de l'Arlot's later additions, purchased in the early 1990s. Whole bunch has been reduced from 100% in 2016 right down to 20% in 2017, and the wine has a delicious concentration of cherry fruit, with savoury drive and supple texture. It has a defined and elegant finish. Drink 2023 – 2035

ROMANÉE ST VIVANT GRAND CRU ●
£850.00 per 3 Bottles In Bond (Very Limited)

Like the Suchots, this small parcel of *grand cru* was bought in the early 1990s. Around 50% whole bunch fruit gives the wine a salty, fine tension. It has excellent persistence and satisfying mid-palate weight of grand cru calibre. The wine was aged in 15 hectolitre foudres, of which 20% are new, and this larger format gives the wine a supple and rounded texture whilst diminishing none of its power. Drink 2023 – 2035



Photo by JL Bernuy

CÔTE DE BEAUNE



DOMAINE RAPET PERNAND VERGELESSES

Just north of Beaune in the shadow of the Corton hill lies the pretty village of Pernand Vergelesses, home to many great producers of Corton Charlemagne Grand Cru including Domaine Vincent Rapet. The domaine was founded in 1765 and now has an impressive 20 hectares, including a sizeable two hectare parcel of Corton Charlemagne. Vincent's first vintage was in 1985 aged 21.

Since then he has installed a new winery and the quality has soared. Vincent is a quiet and thoughtful man, and his wines mirror his character. They are not flashy but have a lovely composure and are beautifully intense. We are delighted to be including his superlative 2017s in this year's offer and look forward to a bright future working together. (DR)

PERNAND VERGELESSES
1ER CRU EN CARADEUX
£350.00 per 12 Bottles in Bond



This impressive *premier cru* faces the hillside of Corton Charlemagne. The cool east-facing white marl slope makes it an ideal site for growing vibrant zingy Chardonnay. Bright lemon yellow colour. This has a lovely zesty citrus flavour, mineral intensity, with hints of pecan nuts on the finish. Crisp, fresh and age worthy. Drink 2021 – 2026

CORTON CHARLEMAGNE GRAND CRU
£450.00 per 6 Bottles in Bond



Light lemon yellow colour. This has a hint of tropical fruit and a creamy opulence. Poised, rich and wonderfully generous. The palate unfurls with warm toffee and fudge but finishes bright and fresh. Superb. Drink 2021 – 2030

BEAUNE 1ER CRU LES CENT VIGNES
£350.00 per 12 Bottles in Bond



The light brick red colour of this wine is deceiving as both the nose and palate are full of deep wild black fruits. This is rich and concentrated, with hints of fresh tobacco and spice balancing the rich fruit. A lovely wine with excellent ageing potential. Drink 2020 – 2030

CORTON GRAND CRU
£295.00 per 6 Bottles in Bond



Bright red brick colour. Soft scented red fruit aromas expressive of red cherries, fresh strawberries and raspberries. This is a classical example of Corton. The fruit comes from two parcels: Corton Combes and Corton Les Chaumes. It is a wine of great charm. It has beautiful balance and excellent concentration. A gorgeous wine. Drink 2022 – 2036

DOMAINE SIMON BIZE

SAVIGNY LÈS BEAUNE

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

fermentation process. The result is always very stylish wines, which possess the sweetness of fruit and subtle core of tannins, which are so much a character of the wines of Savigny. 2017 has been greeted with a huge sigh of relief after the harshness of the 2016 frost that had wiped out almost 70% of their crop and the hail in previous years. It is wonderful that this year they have a full cellar of high quality wines. (DR)

SAVIGNY LÈS BEAUNE AUX GRANDS LIARDS 
£298.00 per 12 Bottles in Bond

A beautifully approachable Savigny, with its soft red cherry fruits. This wine is pure and open. The typical sandy Savigny tannins provide personality and texture on the finish. Drink 2020 – 2030

SAVIGNY LÈS BEAUNE 
1ER CRU LES FOURNAUX
£395.00 per 12 Bottles in Bond

Les Fournaux is the first *premier cru* as you enter the village of Savigny from Beaune and tends to be the most forward of the domaine's *premiers crus*. Very perfumed with wild strawberry aromas. A very charming wine with lovely purity. Drink 2020 – 2030

SAVIGNY LÈS BEAUNE 
1ER CRU LES TALMETTES
£395.00 per 12 Bottles in Bond

Les Talmettes lies just to the west of Aux Vergelesses. This slightly warmer south-facing location is sheltered from the north wind. This is an exquisite cuvée with wild strawberry flavours. The fruit is broad and silky with lace-like tannins. Quite simply gorgeous. Drink 2021 – 2033

SAVIGNY LÈS BEAUNE 
1ER CRU AUX GUETTES
£445.00 per 12 Bottles in Bond

A weightier more powerful wine than Talmettes, but absolutely its equal in quality. This has dark layered black cherry and berry fruit with a muscular tannic component. It is very elegant, yet the finish is full and rich. Drink 2022 – 2035

SAVIGNY LÈS BEAUNE 
1ER CRU AUX VERGELESSES
£445.00 per 12 Bottles in Bond

The last *premier cru* before reaching Pernand Vergelesses. This vineyard is distinguished by its soil's high chalk content. A deep purple colour, the palate opens with red cherries and tayberries. The initial succulence gives way to drive and chiselled minerality. A wine with excellent depth and long, lingering flavours. Drink 2022 – 2034

LATRICIÈRES CHAMBERTIN GRAND CRU 
£795.00 per 6 Bottles in Bond (Very Limited)

The Latricières vineyard is known for retaining moisture well during the summer months. Chisa explained this was a big advantage in maintaining the development of the fruit in 2017, which showed no signs of stress. Shining bright ruby colour, a fruit cocktail of raspberries and strawberries. With its textured and harmonious style, and supple tannins, this is an absolute beauty. Drink 2024 – 2040

DOMAINE CHANDON DE BRIAILLES
SAVIGNY LÈS BEAUNE

This is without question one of the most charming and beautiful estates in the Côte d'Or. Claude de Nicolay and her brother François oversee this exquisite Savigny lès Beaune property with a great enthusiasm for biodynamic farming. They are proud to have been biodynamically certified by Demeter since 2011, and do most vineyard work by horse rather than tractor. They aim to make natural, unadorned expressions of their vineyards and manage to achieve discrete distinction between all their parcels. The purchase of two new vertical basket presses has transformed their tannin extraction, and the wines have an easy, flowing charm.

Their unwavering commitment to biodynamic practices coupled with the challenging weather conditions that have wreaked havoc in Savigny over consecutive vintages have meant the domaine has suffered catastrophic losses in recent years. But their grit and determination not to give up has paid off in 2017 with an abundant and high-quality crop. The wines burst with red fruits and the tannins are fine, sweet, and creamy. The acidity is less marked than in previous years, but there is nothing blowsy or smudged in the wines' structures, which are poised, fresh, and approachable. They may well drink in advance of the firmer 2016s and the fuller-bodied 2015s. If ever there were a vintage in which to fill your cellar with excellent drinking red Burgundy for the mid-term, 2017 would be it. Claude says: "It is our style of vintage. Very Burgundy." (CP)

SAVIGNY LÈS BEAUNE
£240.00 per 12 Bottles in Bond

This comes from vines grown on the lower part of the village's slope, and in 2017 they have yielded a juicy, sweetly perfumed, easy-drinking wine that strikes a balance between concentration and fluidity. 100% destemmed fruit has produced smooth red cherry flavours that are supported by a soft, creamy tannin structure. There is the subtlest bite of Côte de Beaune firmness finishing off this well-rounded village wine. Drink 2019 – 2027

PERNAND VERGELESSES
1ER CRU LES VERGELESSES
£325.00 per 12 Bottles in Bond

Pernand Vergeleses is slightly cooler than Savigny lès Beaune, and its wines have a spicier, earthier accent. This wine has a core of soft, ripe red fruits, laced with pink peppercorn spice. 20% whole bunch fruit has given the nose an aromatic delicacy, and the tannins achieve a fine balance between grainy firmness and fine, elegant structure. Drink 2021 – 2029

SAVIGNY LÈS BEAUNE
1ER CRU AUX FOURNEAUX
£285.00 per 12 Bottles in Bond

The Fourneaux vineyard is on a steeper gradient than the village parcels, and as the name would suggest, can become quite hot in the summer sun. The Chandon de Briailles vines were planted in 1956 and now produce a wine with concentrated, ripe tannins, and intense wild berry flavours. The weight of fruit gives the wine both body and length, and the fine, fruity character of the vintage ensures this has a delicious red crunch to it. Drink 2020 – 2028

SAVIGNY LÈS BEAUNE
1ER CRU LES LAVIÈRES
£360.00 per 12 Bottles in Bond

The limestone soil in this vineyard typically produces wine with a mineral nuance: something smoky and violet-scented in its aroma. Even in a dimly lit cellar, you could see the vibrant cherry colour of the young wine. The domaine's new basket presses have transformed not only the character of tannin structure achieved, but they have also been excellent for colour and brilliance, owner Claude de Nicolay explains. This wine seems so together already, with a harmonious cohesion between fruit, tannin, acidity, and body. Drink 2020 – 2028

PERNAND VERGELESSES
1ER CRU ILE DES VERGELESSES
£450.00 per 12 Bottles in Bond

Even more active limestone in its soil and steeper gradient than neighbouring Les Vergelesses mean the soil is very poor here. As the vines struggle for water and nutrition they produce fruit of spicy, muscular intensity. The well-judged use of 50% whole bunch fruit gives the wine lift, making it immediately appealing. This has density and length. Drink 2021 – 2030

CORTON LES MARÉCHAUDES GRAND CRU
£475.00 per 6 Bottles in Bond

One of Chandon de Briailles' three Cortons, this is the lowest lying site, on iron-rich clay soils with a smattering of small stones, very like the soils found throughout much of the Côte de Nuits. It consistently produces one of the most enjoyable wines in their cellar. Claude de Nicolay describes it as a "basket of cherries", which is the most perfect description. 80% whole bunch fruit and gentle pressing in the new basket presses have yielded intricately fine, creamy tannins, and the wine is well supported and seasoned by the 20% new oak. Drink 2022 – 2032

● **CORTON LES BRESSANDES GRAND CRU** ●
£550.00 per 6 Bottles in Bond

This is often the most fleshy and rich of the Chandon de Briailles Cortons. The vineyard has thin, poor topsoil containing lots of gravely stones over limestone. The wine is darker in colour and character than the Maréchaudes and was one of the last in the cellar to finish malolactic fermentation this year. In July, it still seemed a little closed, but the wild berry tones and grippy, refined tannins underneath promised a bright future. On re-tasting in November, a sweet blackcurrant character had emerged, and the wine had come together. Drink 2023 – 2032

CORTON CLOS DU ROI GRAND CRU ●
£660.00 per 6 Bottles in Bond

With the highest elevation of Chandon de Briailles' three Corton sites, this magnificent vineyard with southeast exposure, and poor, rocky, steep terrain has produced a wine of floral, aromatic, and spiced appeal in 2017. This is the most expressive of the Cortons at this early stage, and there is a delicious crunch of freshness to the juicy palate, combined with a velvety volume. Drink 2023 – 2030



DOMAINE TOLLOT-BEAUT
CHOREY LÈS BEAUNE

Tollot-Beaut is indisputably the finest producer in the small appellation of Chorey lès Beaune. They make approachable, if generously oaky, smooth and enjoyable red Burgundies in their cool, deep cellars north east of Beaune. As well as some delightful village wines across the northern section of the Côte de Beaune, Tollot-Beaut make some fantastic *grands crus* around Corton, as well as a series of brilliant Beaune *premiers crus*. Nathalie Tollot, one of the friendliest faces in Burgundy, runs the estate with her two cousins, Jean-Paul and Olivier Tollot. Their wines are uncomplicated and delicious.

The 2016 frost was particularly cruel here. But Nathalie never lost her sanguine demeanour, which says as much about her resolute courage in the face of misfortune as her affable nature. Happily, she reports the cellars are stocked more than two and a half times over in 2017. The hot, dry weather of the 2017 summer had threatened to push the vines into hydric-stress territory, but she says the 22ml of rain that arrived on 2nd September saved the vintage, and picking started on 5th September with the vines in fine fettle. Her 2017s are a perfumed, smooth, generous style of wine. They have an appealing fleshy red fruit texture, and the village wines will drink well almost immediately. (CP)

CHOREY LÈS BEAUNE LA PIÈCE DU CHAPITRE  £120.00 per 6 Bottles in Bond

This *cuvée* is the jewel of Chorey lès Beaune. It is a Tollot-Beaut monopole, and the wine consistently shows greater depth of fruit and finer harmony than other village parcels. This 2017 has soft redcurrant fruit aromas and some chewy texture from oak ageing. Its fine, fresh, plush length sets it apart from an ordinary village wine. Drink 2020 – 2027

SAVIGNY LÈS BEAUNE 1ER CRU LES LAVIÈRES  £174.00 per 6 Bottles in Bond

The Tollots are replanting a section of this vineyard, and so production is reduced at the moment. This is a vibrant and charming example of the 2017 vintage. It is a perfumed, pretty style that showed crunchy cranberry fruit on tasting in the summer and had put on some luscious weight by November. The tannins are particularly smooth and sweet. Drink 2020 – 2029

ALOXE CORTON 1ER CRU LES VERCOTS  £240.00 per 6 Bottles in Bond

This is a combination of 15 year old vines and 3 year old vines in their first year of production. It has, unsurprisingly, that sappy young vine vigour, with abundant strawberry and raspberry fruit character and a light, supple tannin frame. Some soy and spice savoury background notes lend it complexity. Drink 2020 – 2029

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

This shows a darker fruit spectrum than the preceding wines. The Montagne de Beaune protects this *premier cru* from the west wind, and you can taste the maturity of fruit here in its blackcurrant notes and grippy texture where dense tannins push the wine along the length of the palate. The new oak supports the robust character of this wine well. Drink 2021 – 2030

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

This is a forward, poised style with fine red berry texture and lacy acidity weaving through sweet elegant tannins. Beneath its dainty aromatic top layers lies some impressive substance. Indeed, it is one of the finest wines in the cellar and captures Beaune at its best. Drink 2021 – 2030

CORTON BRESSANDES GRAND CRU  £405.00 per 6 Bottles in Bond

Here culminates the greatest attributes of the Tollot-Beaut cellar: opulent fruit matched by silky, smoky new oak. This is a suitably extravagant wine for its *grand cru* status. Generous in its dark cherry fruit weight and luxurious in its velvet-like texture. Although big and bold, it is also balanced and well-pitched. Well-executed and deluxe. Drink 2023 – 2034



MAISON ROCHE DE BELLENE
BEAUNE

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

After tasting through a marathon line-up of samples, we have chosen a shortlist of our favourite cuvées in 2017. Nicolas is a great communicator about the region, and

because he makes wine from all over the Côte d'Or, can give an unparalleled insight into the nature of each vintage. Thus, our tasting with him is always one of the most informative and educational of the trip. Whilst many others skipped over the difficulties of the rain during the early part of the growing season, Nicolas says it did present challenges, and oidium and mildew had to be handled with appropriate action. But he does point out that the third scourge of the vineyards – *botrytis* – was nowhere to be seen and that the fruit they picked in September was some of the cleanest and healthiest he has even seen. He drew comparison to the very fine 2002 vintage, but says 2017 is slightly bigger in structure with riper tannins that still feel very fresh. Like the 2002s, they are easy to taste young, but will last well. (CP)

VOLNAY VIEILLES VIGNES ●
£260.00 per 12 Bottles in Bond

This is a brilliant ruby colour. Bright, fresh notes of ripe red fruits and graphite. The tannins feel supple and well-integrated with the fruit and gentle oak, and it finishes with snappy energy. Drink 2020 – 2025

VOSNE ROMANÉE VIEILLES VIGNES ©
£395.00 per 12 Bottles in Bond

A rich nose of Morello cherries and dark chocolate. The tannins are abundant: chewy but supple. Nice freshness on the finish gives it early-drinking appeal. Drink 2020 – 2025

NUITS ST GEORGES 1ER CRU AUX BOUDOTS ●
£540.00 per 12 Bottles in Bond

As one might expect with from this superb site, this wine has muscular structure, and a deep core of robust fruit. There is a crunchy freshness to the substantial tannins, and a long, balanced finish. Drink 2022 – 2029

GEVREY CHAMBERTIN ●
1ER CRU LAVAUX ST JACQUES ●
£575.00 per 12 Bottles in Bond

The red fruit energy of this wine is supercharged: it has power and drive, and matches the weight of new oak with effortless ease. This is a luxurious style of wine; succulent, silky, and decadent. Drink 2022 – 2032

CHAMBOLLE MUSIGNY ●
1ER CRU LES GROSEILLES ●
£595.00 per 12 Bottles in Bond

One of Chambolle's smaller and lesser known *premiers crus*, Les Groseilles lies right next to Charmes Chambertin Grand Cru. This has such high-quality tannins that give the wine tension and drive. Sweet redcurrant and cranberry fruit display Chambolle's natural charm. Drink 2022 – 2030

CORTON ROGNETS GRAND CRU

£295.00 per 6 Bottles in Bond

Another excellent expression from the hill of Corton, with a darker colour and greater concentration on the palate. Whole bunch fruit gives it some spicy aromatic top notes, whilst the palate shows depth and volume. Plenty of muscle here. Drink 2021 – 2032

CLOS ST DENIS GRAND CRU

£695.00 per 6 Bottles in Bond

This is a highlight of the Roche de Bellene offering in 2017. Decadent new oak wraps around succulent hedgerow fruit. Its tannin structure is fantastic, with silkiness and power. Drink 2023 – 2035

CHARMES CHAMBERTIN GRAND CRU

£695.00 per 6 Bottles in Bond

This *cuvée* always performs well in Nicolas's hands. It has a good volume of appealing, fleshy berry fruit, and some arresting blood-orange freshness. Smooth and balanced. Drink 2022 – 2032

ECHEZEAUX GRAND CRU

£795.00 per 6 Bottles in Bond

Echezeaux has performed well in 2017, and this is another example of the site's cool, fluent, rich fruit. This has the requisite structure to age well for many years. Drink 2022 – 2035

CHAMBOLLE MUSIGNY**1ER CRU LES AMOUREUSES**

£1,195.00 per 6 Bottles in Bond

This is one of the finest *premiers crus* of the Côte de Nuits, situated just below Le Musigny Grand Cru, and often gives *grands crus* a run for their money. This shows wonderful concentration in its tender layers of fruit that build up, entwined with velvety tannins and ripe acidity. An extraordinary length shows this great site's reputation is well deserved. Drink 2022 – 2035

CHAMBERTIN GRAND CRU

£1,495.00 per 6 Bottles in Bond

This is always one of the highlights of Nicolas's cellar. It has a brilliant ruby colour and poised red berry fruit aromas. There is a delicate line of freshness that weaves through the rich fruit. Sweetly spiced with new oak. Drink 2023 – 2035



BENJAMIN LEROUX

BEAUNE

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

He has a deep understanding of the region, its traditions and its challenges. His 2017s are an articulate range of Pinot Noirs and a detailed portrait of the region. The range includes some excellently executed village wines, elegant *premiers crus* and some outstanding *grands crus* with the grace of the vintage and the power of their *terroir* showing through. (CP)

VOUGEOT CLOS DU VILLAGE ●

£220.00 per 6 Bottles in Bond

Benjamin bought this tiny plot in a deal over some Clos de Vougeot in 2011. What he thought was just a spare part has turned out to be one of his favourite village *cuvées*, and he says the most consistent performer in his cellar. It was thanks to another stroke of luck that the UK allocation all comes to Goedhuis, after one of Benjamin's assistants accidentally showed this *cuvée* to David a few years ago. We haven't let it out of our sights since. The 2017 has a translucent, brilliant quality to its red fruit flavour, with expressive and crystalline notes of cherries and redcurrants. There is excellent balance and energy here. Drink 2021 – 2029

CHAMBOLLE MUSIGNY ●

£288.00 per 6 Bottles in Bond

This *cuvée* was off the menu last year due to frost damage but sees a happy return in 2017. It displays the village's classical red cherry perfume, sweet tannin structure, and elegant frame. It is a paradigm of this excellent and popular commune. Drink 2021 – 2029

VOSNE ROMANÉE ●

£288.00 per 6 Bottles in Bond

This is another hugely successful village *cuvée* in the Leroux cellar this year. The velvety red fruit has a smoky top note and a long fresh finish. It has vibrant energy and typifies the elegance of Pinot Noir grown in one of the finest communes of the Côte de Nuits. Drink 2021 – 2029

VOLNAY 1ER CRU LES MITANS ●

£288.00 per 6 Bottles in Bond

Mitans derives from the old French for middle or centre and this *cru* lies at the foot of the slope just beneath the village proper, in the heart of the appellation. The soil here is fine clay, and the wine is often less tannic than some others from the village. This has a fleshy, full, and flowing palate of red fruit with excellent, fine, melting Volnay tannins. Drink 2021 – 2030

NUITS ST GEORGES 1ER CRU AUX BOUDOTS ●

£395.00 per 6 Bottles in Bond

Les Boudots is the most northerly *premier cru* of Nuits St Georges, neighbouring Vosne Romanée's Aux Malconsorts. It has the characteristic power of the vineyard, the muscle of Nuits, and the sophisticated fragrance of some whole bunch fruit (60%). Its structure sets it up well for a long life, and the 25% new oak supports the voluminous dark fruit depth of the wine. Drink 2021 – 2030

CLOS ST DENIS GRAND CRU ●

£450.00 per 3 Bottles in Bond (Very Limited)

Morey St Denis is not short of impressive *grands crus*, but that the village is named after this one goes some way to support locals' argument that this is the finest of them all. And what a finale to the Leroux tasting this is. It has the huge concentration and intensity one seeks in *grand cru*, with a fabulous palate of cranberries and pomegranate freshness. But what makes it so impressive, alongside its evident power and full vibrant fruit, is its finesse. Sublime. Drink 2023 – 2035

DOMAINE DE COURCEL

POMMARD

This domaine de Courcel has been in the de Courcel family since the 17th century. Gilles de Courcel, having retired from Beaune *négociant* Chanson, is now happily spending more time at his family estate in Pommard. The winemaking is in the safe hands of Yves Confuron whose own family domaine is in Vosne Romanée.

Domaine de Courcel is known for its late picking. Whether due to their vine clones or pruning techniques, the Courcel vineyards always take longer to ripen than many of their neighbours in the village. The domaine's reputation is for making wines for the long term. They are traditional in style and high in quality. In their youth they remain more backward than many, but in time they evolve to give some of the very finest mature Pinot flavours of any producer in the Côte d'Or. (DR)

POMMARD LES VAUMURIENS

£260.00 per 6 Bottles in Bond

One of the very best *lieux dits* in the village, sitting above the great Rugiens vineyard. Deep purple colour. Hints of fresh tobacco and mocha on the nose. In the palate there is a natural ripeness of dark berry fruit. Full, intense and very direct; so typically Pommard. Drink 2021 – 2035

POMMARD 1ER CRU LES FREMIERS

£320.00 per 6 Bottles in Bond

Pommard Les Premiers lies on the Meursault/Volnay border. A very fine *cuvée* with sweet dark succulent fruit. It possesses a natural brightness, with a drive of freshness through the mid-palate. The robust tannins flow into a fine sweetly-fruited finish. Drink 2023 – 2036

POMMARD

1ER CRU GRAND CLOS DES EPENOTS

£395.00 per 6 Bottles in Bond

This enclosed monopole in the north of Pommard has produced a very bright style of wine. It has rich, full, fruit compote flavours, and its natural tannic intensity gives it punch and drive. A firmly structured wine with great ageing potential. Drink 2024 – 2040

POMMARD 1ER CRU LES RUGIENS

£525.00 per 6 Bottles in Bond (Very Limited)

A brilliantly classy Rugiens from the lower slopes regarded, along with Clos des Epeneaux, akin to a *grand cru* in quality. This is a broad and generous wine with excellent richness. The layered flavours linger on the finish. Drink 2024 – 2045

DOMAINE ANNE-FRANÇOISE GROS

POMMARD

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

In 2017 Mathias has destemmed everything. As is the style of this domaine, he has matched generous new oak to the pure red fruit of the vintage. Having tasted in these cellars for a few years now, and having seen the young wines once in bottle, it is clear this tactic works well. The wines are luxuriant and approachable, with the village wines capturing the suave depth of world class Pinot Noir and the *grand crus*, particularly the Richebourg, competing for a place amongst the greatest wines of the region. The Parent-Gros estate is in the very capable hands of the next generation, and 2017's pliant texture, sweet red fruit, and supple freshness are set to be another success story. (CP)

BOURGOGNE HAUTES CÔTES DE NUITS ●

£195.00 per 12 Bottles in Bond

The domaine has four hectares in the Hautes Côtes and makes a charming example of cool but juicy Pinot Noir. This delightful wine has a pretty wild strawberry scent with a touch of rhubarb. Fine, grainy tannins and chalky acidity give it an easy, approachable structure. Drink 2020 – 2025

SAVIGNY LÈS BEAUNE ●

1ER CRU CLOS DES GUETTES

£350.00 per 12 Bottles in Bond

The domaine is happy to have a normal yield again after a small frost-hampered 2016 in Savigny. This wine is pale and highly aromatic, with a lifted scent of red cherries and raspberries. The clay soils of Guettes give both power and elegance. It has a fine frame, with a little angular edge from its firm acidity. The 30% new oak should integrate well, and make this a juicy, sweet expression of the *premier cru*. Drink 2021 – 2028

BEAUNE 1ER CRU LES BOUCHEROTTES ©

£195.00 per 6 Bottles in Bond

Les Boucherottes is on the southern boundary of Beaune just above Pommard's Epenots vineyards. This side of the appellation tends to produce elegant, fine wines rather than the firmer more muscular style of the northern side of the commune. This has pronounced aromatics of dark cherries and spice. The concentration on the palate is impressive, and this wine shows 2017 at its best, when volume as well as charm has been achieved. Drink 2021 – 2029

CHAMBOLLE MUSIGNY ●

£250.00 per 6 Bottles in Bond

The domaine has five parcels across the village and blend them to make a characterful and quintessential example of this village. It is bursting with crunchy sweet redcurrants and tingling freshness. The tannin structure is wonderful – silky and fine, and the finish is exceptionally long for a village wine. Drink 2020 – 2028

VOSNE ROMANÉE CLOS DE LA FONTAINE ●

£295.00 per 6 Bottles in Bond

Domaine A F Gros has some excellent parcels within the village of Vosne Romanée. Clos de la Fontaine often makes the lightest, prettiest, silkiest version of the village in their portfolio, and is usually the first to enter its drinking window. This 2017 has a fresh and natural flow through its lithe tannins and red cherry fruit of pure crystalline intensity. Drink 2020 – 2028

VOSNE ROMANÉE AUX RÉAS ©

£295.00 per 6 Bottles in Bond

This is another excellent village parcel in Vosne Romanée situated in the vineyards that bleed into Nuits St Georges at the southern end of the village. Of all the domaine's village Vosne *cuvées*, this is the most serious. It has fragrant red berries on the nose and a mineral, juicy drive of freshness through the palate. Drink 2021 – 2029

ECHEZEAUX GRAND CRU

£595.00 per 3 Bottles in Bond (Very Limited)

The Gros parcel of Echezeaux is one of the finest in the appellation, planted with 90 year old vines. The volume of decadent, rippling red fruit here carries the new oak well. It has supreme balance in its perfectly weighted body and refined but structural tannins. Drink 2023 – 2035

RICHEBOURG GRAND CRU

£1,125.00 per 3 Bottles in Bond (Very Limited)

The Richebourg *chez Gros* is building up a strong and well-deserved following. The 2017 has a wonderfully scented flavour palette of summer berries, raspberry coulis, and dark spice that all dance together in intricate detail. The precision of its generous new oak alongside the exquisite *grand cru* tannins are a testament to both the house style and the calibre of this outstanding vineyard. Drink 2024 – 2036



DOMAINE COMTE ARMAND

POMMARD

Clos des Épeneaux is Pommard's most celebrated *climat*. The 5.23 hectare monopole has been in the Comte Armand family since 1828. Paul Zinetti took over from Benjamin Leroux as *régisseur* in 2014, and is rising to every challenge at this small, characterful domaine. They also have small holdings in Volnay and Auxey Duresses, and these wines have the strength of character of quintessential Côte de Beaune, but are also some of the most sophisticated, nuanced expressions you might taste across these villages. An understated use of new oak matches the textured fruit, and gentle handling in combination with intuitive biodynamic practices afford these wines both strength and delicacy. The domaine has begun to noticeably outpace its neighbours and redefine how the finest *terroir* of Pommard is capable of not only power but elegance as well.

Yields at Comte Armand had been crushed by hail and frost in previous vintages, but 2017 sees a happy return to a full cellar, and quality is as notable as quantity. 2017 was a busy year in the vineyards with lots of work done to tame the vegetative vigour of the vines as they rose from the ashes of a calamitous frost the previous year. The spring rain had recharged the water reserves and the vineyards glided through the perfect summer months with no water stress at all. Through long *cuvaison* and extended post-fermentation maceration, Paul has managed to achieve a density and concentration in his wines that was hard won in 2017. This intensity is combined with refined tannins and creamy texture to achieve a style that challenges any out-dated images of Pommard as hard, rustic, and unapproachable. (CP)

ALIGOTÉ

£170.00 per 12 Bottles in Bond

This is the only Aligoté on our list and is a brilliant showcase of Burgundy's 'other' white grape variety. It comes from a parcel of very old vines grown in Meursault and has considerable texture, weight and persistence. With lemon pith and light melon flavours its palate is refreshing and well balanced. It is fermented in a combination of large oak *fûts* and stainless steel, and its time on lees help give it a creamy but well-defined structure. Early drinking but with plenty of substance. Drink 2019 – 2023

AUXEY DURESSSES

£264.00 per 12 Bottles in Bond

Auxey Duresses can often be dismissed as a source of awkward Côte de Beaune reds, but in capable hands it can make charming wines. This is accessible and early drinking with plenty of character, full of crunchy red fruits. Its long maceration has helped draw out some creamy tannins to support the fresh, bright vein of acidity that runs through the palate. Drink 2020 – 2025

AUXEY DURESSSES 1ER CRU

£345.00 per 12 Bottles in Bond

This *cuvée* is made from a blend of two parcels in this lesser known and often overlooked appellation that sits just above Volnay and Meursault. These vineyards are slightly cooler than Pommard or Volnay and make quite possibly the best value red on our list for the quality. It has a fragrant cranberry fruit aroma. The palate has classic Côte de Beaune crunchiness in its firm tannins giving it an appealing astringency that blends in with the fresh fruit flavours. Drink 2020 – 2027

VOLNAY

£210.00 per 6 Bottles in Bond

This wine was sorely missed from the list last year. It is a relief to have the Comte Armand village Volnay back, and a pleasure to see that the vines have made a good recovery from the frost. These parcels were picked early on, and it captures the transparent freshness and pretty structure of charming Volnay village. Its soft, supple finish is the result of very light handling in the cellar and gentle pressing. Drink 2020 – 2028

VOLNAY 1ER CRU LES FRÉMIETS

£360.00 per 6 Bottles in Bond (Very Limited)

The vineyard lies at the Pommard end of the village and shares some of its neighbour's iron-rich soils. It is always the first parcel to be picked, and the small volume requires gentle handling in the winery. A regime of light pump-overs and reduced *pigéage* have kept the wine soft and supple, with no over-extraction of tannins. A tiny touch of whole bunch fruit lifts an already aromatic style of wine. It has a fleshy, full, satisfying creamy weight with vibrant freshness. 25% new oak rounds off an appetising style of Volnay *premier cru*. Drink 2022 – 2032

POMMARD 1ER CRU CLOS DES ÉPENEUX

£595.00 per 6 Bottles in Bond (Very Limited)

For the first time since his appointment, Paul Zinetti was able to make a Clos des Épeneaux at normal yields. The final blend will incorporate the young vines (35-55 years old) and old vines (65-98 years old) grown across the *climat's* four distinct blocks, as well as some creamy, textural press wine. The young vines give spice, acidity, and fragrant cranberry aromatics, whilst the old vines carry the 30% new oak on their structural, condensed, but silky tannins. This wine demonstrates the success of Paul's strategy, and the wine achieves a captivating combination of strength and grace. Drink 2023 – 2040

DOMAINE JEAN-MARC & THOMAS BOULEY

VOLNAY

Founded in 1919 by François Bouley, the fourth generation of the family is now running the domaine. Thomas Bouley is wise beyond his 35 years. His intuitive and well-informed understanding of his family's vineyards is something one might expect in a retiring *vigneron*, rather than one with so many years of winemaking ahead. Although not certified the domaine follows organic practices.

2017 is Thomas's first harvest made in his highly advanced new winery. The introduction of more fermentation tanks has allowed him to be extraordinarily precise in his winemaking. He compared this vintage to 2015, with similar ripeness, but slightly less concentration. Its fleshy tannins but bright freshness have made the wines "*très digeste*". These wines are a lovely reflection of the vintage and his extraordinary skill; the future is very bright for this great Volnay domaine. (DR)

VOLNAY VIEILLES VIGNES

£375.00 per 12 Bottles in Bond

This old vine village *cuvée* is an exquisite example of Volnay from vines situated just below 1er Cru Les Carelles. This is a warm plot, with high iron content in the soil. The result is a wine with strikingly rich summer pudding fruit flavours, but with great tension. The tannins provide firmness and distinction on the finish. Drink 2021 – 2034

VOLNAY 1ER CRU LES CARELLES

£595.00 per 12 Bottles in Bond

The red ferrous soil of this vineyard gives a deeply flavoured, intense style of wine. It is always a stand-out wine in the cellar and one of Thomas's favourites. The palate bursts with fruit coulis flavor. The attack is generous, evolving with mineral precision. Complex and fine. Drink 2022 – 2035

VOLNAY 1ER CRU LES CAILLERETS

£325.00 per 6 Bottles in Bond

Thomas says Caillerets is to Volnay what Les Amoureuses is to Chambolle Musigny, *grand cru* in all but name. A wine of wonderful brightness and purity, this has intense cranberry and pomegranate flavours. The tannins sit comfortably underneath the fruit and there is a lovely composure throughout the palate. Very good indeed. Drink 2023 – 2036

VOLNAY 1ER CRU CLOS DES CHÊNES

£325.00 per 6 Bottles in Bond

Clos des Chênes is Volnay's most recognised *premier cru*. Thomas blends two parcels of 45 and 65 year old vines. This is quite a powerful style with firm dark berry fruits. It has substance and weight. Its elevated position means it retains excellent freshness. This is destined for fantastic longer-term ageing. Drink 2023 – 2040

POMMARD 1ER CRU LES RUGIENS

£420.00 per 6 Bottles in Bond

Vibrant summer fruit aromas. The fruit is direct and intense, and the overall impression is harmonious. The tannins, though abundant, are subtle and soft, and its charming style is less muscular than some Pommards. It has great refinement. Drink 2023 – 2036

DOMAINE YVON CLERGET
VOLNAY

Thibaud Clerget is the 28th generation of his family to make wines in and around Volnay. They have farmed here since 1268. And yet Domaine Clerget feels like a new name on the scene. Thibaud's father Yvon retired in 2009 and between then and 2015 the fruit had been sold to a local *négociant* whilst son Thibaud travelled. He spent time in Oregon and New Zealand developing his winemaking skills and knowledge and then completed

his apprenticeship with Charles Van Canneyt at Domaine Hudelot-Noëllat in Vougeot before finally returning to the family estate in 2015. He has inherited 6 hectares of superbly tended vineyards, the majority of which are in Volnay. He destems all his fruit and aims to make refined, naturally expressive wines. In 2017 his wines are bright, lively, energetic and exciting. Domaine Clerget is an estate to watch. (DR)

VOLNAY

£320.00 per 12 Bottles in Bond



This comes from two very well-placed parcels below the *premier cru* vineyards of Champans and Ronceret. It is easy and open, with the typically bright red cherry flavours one associates with Volnay. A charming wine for youthful drinking. Drink 2020 – 2029

VOLNAY 1ER CRU

CARELLE SOUS LA CHAPELLE

£210.00 per 6 Bottles in Bond



Exuberant fresh cherry and pomegranate aromas. It has a subtle, supple volume, and the tannins are rounded and charming, but they give ample support. The cherry fruit is sweet, long, and persistent. Drink 2021 – 2035

VOLNAY 1ER CRU SANTENOTS

£210.00 per 6 Bottles in Bond



This gorgeous wine stole the show, quite something within such an outstanding range. Lively shining purple colour. There is a layer of dark bramble fruits on the nose. A fine balance between velvet richness and weighted substance. The finish is so sweet and delicate in style. Stunning. Drink 2021 – 2035

POMMARD 1ER CRU LES RUGIENS

£298.00 per 6 Bottles in Bond



Thibaud Clerget is the largest owner of land in the great *premier cru* with two parcels of vines, some 85 years old and some 25 years old. Hints of blackberry, mocha and Moroccan spice. This is a deep and concentrated wine with a subtle power. Extremely intense, and the flavours continue on the palate for a very long time indeed. High class. Drink 2022 – 2040

DOMAINE JEAN-MARC BOILLOT
POMMARD

Whilst the domaine retains his name, today Jean-Marc takes more of a back seat, enjoying life tending his olive groves in the Languedoc. Meanwhile his children, Lydie and Benjamin, are taking this fine estate to ever greater heights.

In 2017 whilst the vineyards in Puligny produced healthy buds giving plenty of bunches, Lydie explained that the drier summer conditions produced small berries and relatively little juice. The result is wines of beautiful balance with concentration, bright freshness and harmony. The domaine uses minimal new oak, a maximum of 25% for any one *cuvée*, allowing the true expression of each appellation to shine through. (DR)

PULIGNY MONTRACHET ●
£225.00 per 6 Bottles in Bond

Delicate floral white peach aromas. This is a very attractive early-drinking style. It is rounded and easy, with gentle lemon zest notes on the finish. Beautifully charming. Drink 2018 – 2024

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

This *premier cru* is sometimes overlooked but ignore it at your peril! It is always a gorgeous wine, approachable when young, with hints of honeysuckle and summer blossom. There is a backbone of structure underneath a lovely fine style. Drink 2019 – 2024

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

The heavy soil at Referts, full of marl and clay, creates a structured style of Puligny. Striking aromas of mandarins and nectarines. Beautifully appealing, it starts with mineral purity, which gives way to power and structure that pulls through on the finish. Great depth. Drink 2020 – 2025

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

Always a generous style of Puligny, this balances intense double cream aromas with white peaches and hints of exotic fruit. Generous, flattering and subtly fresh. A lovely touch of hedonism, it is very approachable. Drink 2019 – 2024

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

Combettes is a favourite amongst growers, producing a wine of great complexity. Aromas of citrus flow into the palate, where there is a fine drive of mineral intensity and tension. It finishes with glorious acacia honey characters. First rate. Drink 2020 – 2025

DOMAINE JEAN-PHILIPPE FICHET

MEURSAULT

Jean-Philippe was just 20 when his father handed down the family's sharecropping arrangements in the village of Meursault, and in the intervening 37 years Jean-Philippe has lost none of his enthusiasm nor his thirst for knowledge. As a young winemaker he espoused the then fashion for new oak and frequent *bâtonnage* in cask, making full and hedonistic wines. Today the estate's style has evolved. Jean-Philippe believes the origins of great

wine are first and foremost in the vineyard. His motto is to respect the soil and the vine, treating only when necessary. Earlier picking dates deliver a stunning mineral freshness. In the winery he operates a much gentler handling process than in his youth. Larger casks and less new oak means the wines possess superb fruit content. His 2017s highlight the superb quality consistently achieved at Domaine Fichet. (DR)

BOURGOGNE BLANC VIEILLES VIGNES



£180.00 per 12 Bottles in Bond

Striking lemon yellow colour. Jean-Philippe picked the grapes from his old vines at the start of the harvest. This allowed him to keep the natural creamy richness that aged vines provide whilst preserving the brightness and freshness of fruit. A wine of harmony and great appeal in a very Meursault way. Drink 2019 – 2025

MEURSAULT



£340.00 per 12 Bottles in Bond

The fruit for this *cuvée* comes from five *lieux dits* spread across the appellation creating a very complete example of the village's style. Initially a little reserved on the nose with light aromas of fresh orange peel. On the palate it fans out into striking flavours of warm buttered toast. Extremely appealing for early drinking. Drink 2019 – 2025

MEURSAULT MEIX SOUS LE CHÂTEAU



£395.00 per 12 Bottles in Bond

This small enclosed site is a naturally warm location and produces a very appealing wine with typical Meursault generosity. Hints of salted butter and hazelnuts. This is an impressive wine with great depth of flavour and a lovely long creamy finish. Drink 2020 – 2025

MEURSAULT LES GRUYACHES



£450.00 per 12 Bottles in Bond

This is Jean-Philippe's oldest vineyard, planted by his grandfather in 1928. It was a standout *cuvée* in his cellar this year. The bright buttery aromas unfold into Jersey cream-like characteristics on the palate. An appealing balance between sweetness of fruit and a lovely bite of the 2017 vintage's freshness. With great depth and complexity, this is a tremendous wine. Drink 2020 – 2026

MEURSAULT LES CHEVALIÈRES



£495.00 per 12 Bottles in Bond

A Goedhuis favourite which, like Le Tesson, we consider alongside the *premiers crus* of the appellation. Jean-Philippe feels it has the greatest power and intensity of all his Meursault *cuvées*. This is excellent in 2017, balancing a great breadth of ripe fruit with tension and structure. Less evolved than many in his cellar, but with the potential to age superbly. Drink 2021 – 2027

MEURSAULT LE TESSON



£495.00 per 12 Bottles in Bond

This steep sloped vineyard with next to no top soil is always extraordinarily consistent. Hints of floral white peach fruit give way to a touch of smoky spice. Generous ripe fruit is balanced by tight phenolic intensity and a fine zesty finish. A superb wine. Drink 2021 – 2027

PULIGNY MONTRACHET



1ER CRU LES REFERTS

£650.00 per 12 Bottles in Bond

Sitting on the boundary of two great villages, this Referts balances the exuberance and generous creaminess of Meursault with the refinement of Puligny. There is a touch of white fruit and bright angular minerality. A wine of great energy and drive. Drink 2021 – 2027

PATRICK JAVILLIER

MEURSAULT

In theory Patrick Javillier has retired and the domaine is now run by his daughter Marion and son-in-law Pierre-Emmanuel Lamy. In reality having devoted 45 years of his life to making wine with such passion, Patrick's retirement is a fantasy. The next generation consider themselves hugely lucky to be able to draw on such a wealth of knowledge. The domaine's wines reflect the family character: fun, charming and thoughtful.

Their two Bourgognes blancs have been relabelled this year as Bourgogne Côte d'Or. Patrick was a driving force behind the creation of this new appellation. The Javillier wines are wonderful expressions of the creamy fruit flavours of classic Meursault. They will give youthful pleasure and have the ability to age in bottle. (DR)

BOURGOGNE CÔTE D'OR BLANC ●

CUVÉE DES FORGETS

£170.00 per 12 Bottles in Bond

The grapes for this *cuvée* are grown on the Volnay side of Meursault, hence it is a generous Meursault-esque style of Bourgogne blanc. An appealing balance between buttery ripeness and an intense citrus drive. A very lovely wine with lingering flavours of fresh ripe nectarines. Drink 2019 – 2024

MEURSAULT LES CLOUSOTS ●

£470.00 per 12 Bottles in Bond

A blend of two *lieux dits*: Les Clous and Les Crotots. This balances the racy freshness of fruit from the higher slopes of Les Clous with the rich creamy generosity produced by Les Crotots. A very charming style. The subtle nutty character provides an added dimension to the finish. Drink 20209 – 2027

BOURGOGNE CÔTE D'OR BLANC ●

CUVÉE OLIGOCÈNE

£195.00 per 12 Bottles in Bond

A Bourgogne from the Puligny side of Meursault and thus a more vibrant chiselled style than the Forgets. Full of bright lemon and lime fruits, this is racy and appealing, leaving the palate wonderfully refreshed. Drink 2019 – 2024

MEURSAULT CUVÉE TÊTE DE MURGER ●

£595.00 per 12 Bottles in Bond

The most generous of the *cuvées* in the Javillier stable. This is a real *mille-feuille* of flavours, with flavours of fresh fruit salad and clotted cream. Very exuberant with a touch of vanilla and oak, it retains a soft freshness on the finish. Drink 2020 – 2027

MEURSAULT CLOS DU CROMIN ●

£385.00 per 12 Bottles in Bond

Always an appealing and very classic style of Meursault with hints of honey, quince, mango and fresh double cream. Despite its ripe exotic fruit character, it has a balancing freshness providing drive and energy. A very rewarding wine. Drink 2019 – 2024

CORTON CHARLEMAGNE GRAND CRU ●

£570.00 per 6 Bottles in Bond (Very Limited)

Patrick Javillier's Corton Charlemagne is always a favourite of ours. Slightly more mineral and more reserved than some other Corton Charlemagnes, this is bright and intense. The initial citrus and mineral characters give away to hints hazelnuts and honey. A gorgeous wine. Drink 2021 – 2029

MEURSAULT LES TILLETS ●

£385.00 per 12 Bottles in Bond

Sitting on the top of the slopes overlooking the village of Meursault, the majority of the top soil has been eroded away resulting in wines which have a touch of mineral grip. Perfumed and floral on the nose, with hints of fragrant blossom. This has lovely citrus purity, with a tight structure. It has all the potential to be a classic. Drink 2021 – 2028

DOMAINE ANTOINE JOBARD
MEURSAULT

Antoine Jobard joined his father François at the family domaine in 2002 and in the past decade has taken full control of this well-established Meursault domaine. François had a reputation for making wines to age. Often inscrutable in their youth they grew into some of the most rewarding white Burgundies with a few years in bottle. Antoine has tweaked the formula while maintaining the same outstanding quality. His wines retain the ability to

age, but they are more graceful and approachable in their youth than his father's. What's more, they have sacrificed none of the domaine's signature texture or complexity in this adaptation. The style balances intensity and concentration with freshness and energy. We are delighted to be reintroducing the Jobard Meursaults to our list with these superb 2017s. (DR)

MEURSAULT EN LA BARRE ●
£470.00 per 12 Bottles in Bond

Brilliant lemon yellow colour. This is a very striking wine with aromas of fresh Jersey cream and melted butter. It has a subtly rich palate with hints of apricots and peaches. This vineyard is right in the middle of Meursault and offers an archetypal portrait of this village's appealing, creamy, textured wines. Drink 2029 – 2027

MEURSAULT 1ER CRU GENEVRIÈRES ●
£470.00 per 6 Bottles in Bond

A large *premier cru* that covers 16 hectares and makes a very striking style of wine. Brilliant golden yellow in colour. Hints of melon and tropical fruit give way to a lovely clotted cream character. This is a wine with huge density and depth. Very long with a finish of hazelnuts and almonds. Drink 2021 – 2030

MEURSAULT 1ER CRU CHARMES ●
£440.00 per 6 Bottles in Bond

Sitting on the border of Meursault and Puligny this vineyard represents the very best of both villages. A ripe and viscous attack with the weighty volume, and the freshly baked brioche flavours of great Meursault. On the finish it has Puligny's typical lively freshness and vibrant mineral drive. Very impressive. Drink 2021 – 2028

ETIENNE SAUZET
PULIGNY MONTRACHET

Today this celebrated Puligny estate is run by Gérard Boudot's daughter Emilie and her husband Benoît Riffault, who comes from Sancerre and therefore has white wine making in his blood. The domaine is farmed along organic lines, and Benoît feels this was an important factor in achieving maximum ripeness in 2017. They were among the earliest to pick on 28th August,

thus preserving a brightness and freshness in their wines. He likens his 2017s, with their bright citrus fruit characters, to the 2014 vintage. However, their greater degree of dry extract gives them an added dimension and complexity. It is one of his favourite vintages in recent times. (DR)

BOURGOGNE LA TUFÉRA ●
£180.00 per 12 Bottles in Bond

A charming Bourgogne Chardonnay, aged in 2 and 3 year old oak barrels. Crisp clarity of fruit, full of lemon pulp and white peaches, with racy acidity. Perfect for early drinking. Drink 2019 – 2024

PULIGNY MONTRACHET ●
£450.00 per 12 Bottles in Bond

This *cuvée* is made from 12 parcels in the village, the majority of which come from Les Meix beside the superb 1er Cru Pucelles vineyard. Gentle lemon colour, this is floral and refined, with appealing white fruit flavours with hints of satsuma. A charming style that caresses the palate with a subtle touch of lemon zest on the finish. Drink 2020 – 2026

CHASSAGNE MONTRACHET LES ENCÉGNIERES ●
£495.00 per 12 Bottles in Bond

Sitting just below Bâtard Montrachet Grand Cru, this is a favourite *lieu dit* amongst *vignerons*. Bright straw yellow colour, there is both ripe pineapple and hints of citrus lime that blend well with the earthy texture of classic Chassagne Montrachet. Drink 2020 – 2026

PULIGNY MONTRACHET ●
1ER CRU LA GARENNE
£350.00 per 6 Bottles in Bond (Very Limited)

La Garenne sits on the higher slopes of Puligny and produces a remarkably consistent wine. Hints of clementine and quince on the nose, this is a very graceful and harmonious style, with a soft, silky, honeyed texture and lovely touch of groundnut on the finish. Tremendously appealing. Drink 2021 – 2028

PULIGNY MONTRACHET ●
1ER CRU CHAMP GAIN
£395.00 per 6 Bottles in Bond (Very Limited)

Although this is the village's highest *premier cru*, the Sauzet's parcel is in a wonderfully sheltered spot protected by the nearby woods, just by Truffière and Folatières. The warmth of the vineyard is evident with its melange of fruit salad flavours. It has a lovely chiselled Puligny brightness in the mid-palate which gives way to a soft creamy mouth-coating finish. Drink 2021 – 2028

PULIGNY MONTRACHET ●
1ER CRU LES REFERTS
£440.00 per 6 Bottles in Bond (Very Limited)

The deep compact stony soil of the Referts vineyard here produces a structured and intense Puligny, balancing a superb weight of fruit with bright freshness and hints of hazelnuts on the finish. A powerful wine with excellent depth. Drink 2021 – 2029



PULIGNY MONTRACHET
1ER CRU LES PERRIÈRES
£440.00 per 6 Bottles in Bond (Very Limited)

The thin top soil and strong limestone subsoil of Les Perrières helps to create a wine with bright, citrus fruit purity. This is full of white peach fruits and honeysuckle. Graceful and mineral with a striking touch of salinity on the finish. A superb *premier cru*. Drink 2021 – 2027

PULIGNY MONTRACHET
1ER CRU LES FOLATIÈRES
£480.00 per 6 Bottles in Bond (Very Limited)

One of Puligny's most famous *premiers crus*. Gentle lemon yellow colour. There is a symphony of fruit flavours. The floral white peach notes evolve into honeysuckle and freshly whipped cream. A gorgeously delicate Puligny, with a silken texture and subtle intensity. Drink 2021 – 2029

PULIGNY MONTRACHET
1ER CRU LES COMBETTES
£595.00 per 6 Bottles in Bond (Very Limited)

Gérard Boudot's favourite *premier cru* at the domaine. An appealing blend of russet apple aromas and hints of fresh cream and warm toffee. A very broad style with a wonderful mix of honeyed fruit flavours, a touch of spice and bitter orange. This has so much potential, reflecting the superb location of this vineyard. Drink 2021 – 2029

BÂTARD MONTRACHET GRAND CRU
£280.00 per Single Bottle in Bond (Very Limited)

This *grand cru* is split across the boundary of Chassagne and Puligny Montrachet. Sauzet's Bâtard comes from vines planted on the Puligny side of the appellation just below Le Montrachet itself. This gorgeous wine is one of the highlights of the vintage. It is a kaleidoscope of gloriously ripe fruits, with hints of clotted cream and honeysuckle. A refined and composed style of Bâtard, with stunning purity, layers of flavour and complexity on the finish. A brilliant wine. Drink 2021 – 2030

CHEVALIER MONTRACHET GRAND CRU
£395.00 per Single Bottle in Bond (Very Limited)

A gorgeously perfumed wine, epitomising the grace of this great *grand cru*. Initial aromas of rose petals give way to glorious white peaches and apricots. This is a wine of total harmony. It is sensual and alive and the soft bite of acidity on the finish provides an added nuance of complexity. Drink 2021 – 2030

LE MONTRACHET GRAND CRU
£595.00 per Single Bottle in Bond (Very Limited)

This is just a sensational wine. The flavours flow through freshly baked croissant, Jersey cream, fudge and tropical fruits. It is gloriously open, palate-coating with a lovely balance between generosity, and richness and subtlety. This is a wine for savouring and has a very long life ahead of it. Drink 2022 – 2032

DOMAINE PAUL PILLOT
CHASSAGNE MONTRACHET

Thierry Pillot and his sister Chrystelle are the fourth generation at this fine estate founded by their great grandfather Jean-Baptiste in 1900. A 13 hectare domaine with an equal split between white and red, they cover some of the finest appellations in and around their home village of Chassagne Montrachet. Thierry uses relatively

little new oak in the pursuit of producing transparent, *terroir*-driven wines. His 2017s are an excellent reflection of this philosophy. Controlled yields mean fine and intense wines, which are supported with a lovely vigour and vibrance. (DR)

ST AUBIN 1ER CRU LES CHARMOIS ●

£320.00 per 12 Bottles in Bond

Neighbouring 1er Cru Les Chaumées in Chassagne Montrachet, this vineyard's reputation is for making very mineral wines. This 2017 shows an initial richness of fruit with hints of brioche and fresh Jersey cream finishing with a weight and structure more akin to its neighbour, Chassagne Montrachet. A quality St Aubin 1er Cru. Drink 2020 – 2025

CHASSAGNE MONTRACHET ●
1ER CRU LA GRANDE MONTAGNE

£375.00 per 6 Bottles in Bond (Limited)

The most reserved wine in the cellar but its class is apparent. With subtle aromas of peaches and white flowers, this is a very structured wine with a seductively creamy texture. Tremendously appealing and very long. Drink 2021 – 2027

CHASSAGNE MONTRACHET LES MAZURES ●

£375.00 per 12 Bottles in Bond

This well positioned parcel, just below 1er Cru Champ Gain, is a shining lemon colour. On the nose and palate it is generous with aromas of banana and freshly baked baguettes. The finish is firm and structured. Drink 2020 – 2025

CHASSAGNE MONTRACHET ●
1ER CRU LES CAILLERETS

£375.00 per 6 Bottles in Bond (Limited)

This superb Chassagne *premier cru* has a stony soil structure and is therefore renowned for producing wines with an almost saline minerality. Thierry Pillot's 2017 is a classic example. Very bright citrus fruit with a touch of earthy rusticity in the mid-palate. This has great depth, fabulous drive and lively energy on the finish. Drink 2022 – 2028

CHASSAGNE MONTRACHET ●

1ER CRU CLOS ST JEAN

£265.00 per 6 Bottles in Bond

One of the highest *premiers crus* in the village with very little top soil due to gradual soil erosion. The result is a wine of drive and energy and a crisp bite of minerality. The finish is refreshingly bright and racy. Drink 2021 – 2027

CHASSAGNE MONTRACHET ●
1ER CRU LA ROMANÉE

£495.00 per 6 Bottles in Bond (Limited)

A real beauty of a wine with a melange of fruit salad characters, and aromas of apricots and nectarines. On the palate there are hints of vanilla pod and spice. A wine of great depth that will evolve into a spectacular mature white Burgundy. Drink 2021 – 2027

CHASSAGNE MONTRACHET ●
1ER CRU LES CHAMPS GAINS

£275.00 per 6 Bottles in Bond

From just above the Mazures parcel, this Chassagne is a slightly richer style. This excellent *cuvée* shows why it is classified as a *premier cru*. A scented nose of satsuma and white peach. A lovely wine, soft and succulent, with a touch of viscous richness, finishing with finesse and elegance. Drink 2020 – 2026

DOMAINE BRUNO COLIN
CHASSAGNE MONTRACHET

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

Bruno's cellar in Chassagne Montrachet is one of the prettiest in the region, and an excellent place to taste the huge range of wines he makes. After huge losses in 2016 the domaine is thriving in the 2017 vintage, having produced a much healthier yield. The 2017s are notable not only for their consistently high quality but also their diverse and discrete style. Bruno makes immediately appealing, accessible, delicious white wines with the tension to age. They have juicy stone fruit flavours and the naturally chiselled nuttiness of fine Côte de Beaune Chardonnay. His style is opulent yet refined, and never blowsy. He often excels in naturally generous, ripe vintages. (CP)

CHASSAGNE MONTRACHET 
£390.00 per 12 Bottles in Bond

As with previous vintages, this wine is a classical example of the village. It is a blend of eight parcels across the village from vines ranging from 10 to 70 years of age. 20% new oak gives a toasty support to the nectarine fruit. It has volume and energy, and a notably long finish for a village wine. It is an excellent example of its type and will drink well from its youth. Drink 2019 – 2024

CHASSAGNE MONTRACHET 
1ER CRU LES CHAUMÉES
£295.00 per 6 Bottles in Bond

Located up on the hill towards St Aubin, this elevation affords the wine lively, mineral freshness. The vines here are a combination of old (planted in 1959) and young (planted in 2003). Some light reduction on the nose brings out the high tension of the palate. There is a pleasant phenolic grip on the finish, and the wine has a round, plush volume. Racy and full. Drink 2020 – 2027

CHASSAGNE MONTRACHET 
1ER CRU LA MALTROIE
£295.00 per 6 Bottles in Bond

This is a *premier cru* of senior standing, shared amongst some of the finest names in the village. It is located just below the village itself in the heart of the appellation, on deeper soils than some other *premiers crus*. Its ripe nectarine and peach character capture the spirit of great Chassagne. It is deliciously weighted, generous but balanced. Drink 2020 – 2027

CHASSAGNE MONTRACHET 
1ER CRU MORGEOT
£295.00 per 6 Bottles in Bond

At 58 hectares Morgeot can lay claim to being the largest *cru* in the Côte d'Or, surpassing even Clos de Vougeot (51 hectares). It comprises around 20 distinct *climats* which may all carry its name and covers the southern swathe of Chassagne Montrachet as it heads down towards Santenay. This *cuvée* comes from the Francemont *lieu dit* on the Santenay side of the vineyard. It has excellent ripe citrus energy. It is in the rounder style of wines here, sharing much in common with Bruno's Chaumées. The nutty fruit edge and sweet juicy length mark it out for great ageing. Drink 2020 – 2027

CHASSAGNE MONTRACHET 
1ER CRU LES CHENEVOTTES
£295.00 per 6 Bottles in Bond

After its decimation last year it is good to have this *cuvée* back again. 20% new oak gives the Chenevottes fruit a luscious, smoky depth. The palate has a tight, agile, pink grapefruit character. This *premier cru* shows the classical chiselled nature of Chassagne, and it thrives with the zingy, fresh balance of the vintage. Drink 2020 – 2027

CHASSAGNE MONTRACHET**1ER CRU LES VERGERS**

£295.00 per 6 Bottles in Bond



The Vergers has a unique character amongst this range of wines: vigorous acidity on the palate, grip, energy, texture, and volume, it is penetrating and very straight in style. It seems more like a Puligny than a Chassagne in many ways, but the caress of stone fruit volume on the mid-palate betrays its true origins. One for those who seek out subtlety and precision. Drink 2020 – 2026

CHASSAGNE MONTRACHET**1ER CRU EN REMILLY**

£350.00 per 6 Bottles in Bond



This *cru* sits at the meeting point of three villages – Chassagne Montrachet, Puligny Montrachet, and St Aubin. There is a much larger 1er Cru En Remilly in St Aubin that extends westwards from the small parcel that finds itself on the Chassagne side of the border. The Chassagne parcel, fortuitously, lies right next to Chevalier Montrachet Grand Cru, as the hill curves round at its southern end. Its high elevation, rocky soils, and old vines make this naturally low yielding, and it always produces a concentrated wine. This has a restrained but intense freshness. The palate seems a little reticent in its extreme youth before bottling, but you get the feeling this wine has got a lot to say. Drink 2020 – 2027

CHASSAGNE MONTRACHET**1ER CRU BLANCHOT-DESSUS**

£395.00 per 6 Bottles in Bond (Limited)



As is so often the case, this is a sweet spot in Bruno's cellar. It comes from a tiny parcel, and only 2 and a half barrels were made in 2017. The barrels used are all one year old, so the fruit is supported, but not overwhelmed, by the oak. This has such an impressive density of flavour, and a wonderfully complex structure, where grapefruit and orange zest notes vie with the weighty concentration of stone fruit on the palate. Its acidity gives it grippy persistence and makes for a captivating, thirst-quenching style. Showy, without being brash. The finish is lightly spiced, intense, and complex. Drink 2021 – 2028

PULIGNY MONTRACHET**1ER CRU LA TRUFFIÈRE**

£420.00 per 6 Bottles in Bond



This *premier cru* is found as the Puligny slope climbs up towards the village of Blagny, and rumour has it there are still truffles to be found at the foot of the oak tree if you are quick enough. When we reached this point in the tasting it was evident we had left the village of Chassagne and stepped into Puligny's ethereal realms, where piercing, lacy acidity danced alongside fine-boned fruit. With steely, razor-sharp precision, it will give any 2014 a run for its money. Drink 2020 – 2026

BÂTARD MONTRACHET GRAND CRU

£895.00 per 3 Bottles in Bond (Very Limited)



After its meagre volume last year Bruno is pleased to have a Bâtard of such quality to show in 2017. This has the inimitable weight and stature of *grand cru*. Its fine, satin-like layers and rich but poised, deep stone fruit tones give the wine a distinctive power. Its formidable length leaves an impression. Drink 2023 – 2031

CHEVALIER MONTRACHET GRAND CRU

£395.00 per Single Bottle in Bond (Very Limited)



This family treasure was passed down from father to son recently, and only one precious barrel is made. This *grand cru* soars high. It has power, but such elegance, and feels light on its feet despite its intensity. Graceful. Drink 2022 – 2031

DOMAINE MARC COLIN

ST AUBIN

Marc Colin retired many years ago, and his children, Pierre-Yves, Damien, Joseph, and Caroline ran this fabulous estate together for many years. In 2005 Pierre-Yves split away and formed his own domaine, followed by Joseph who branched off on his own in 2016. And so, 2017 is the first at Domaine Marc Colin with just Damien and Caroline at the helm, and despite the amicable sibling splitting of the domaine, what remains is still a substantial amount of land across some truly excellent vineyards in St Aubin, Chassagne Montrachet and Puligny Montrachet, retaining 12 hectares in total. These wines are taut and quiver with energy.

Whilst Joseph remains in the original cellars, Damien and Caroline have relocated to a larger *cuvée* and cellar just down the road. The larger space and smaller volume mean they can rack and bottle the wines later, allowing them to do their desired 18 month *élevage*. Unlike their neighbour Olivier Lamy, the Marc Colin parcels in St Aubin escaped the threat of frost in April. This was lucky, as Damien has begun to move away from the obsession with low yields that still seems *à la mode* in many parts of the Côte de Beaune. He says he's looking for freshness, not richness, and would rather be making fleshy, bright wines at 45-50hl/ha than high-phenolic, compact wines from low yields. This is a hugely accomplished set of wines from a gifted winemaker. (CP)

ST AUBIN 1ER CRU LES CASTETS



£360.00 per 12 Bottles in Bond

This *cuvée* replaces our allocation of Sentier du Clou, since that vineyard has stayed with Joseph. It is a brilliant alternative. The southeast facing mid-slope *premier cru* has produced a plump, satisfying, and fleshy 2017. It blends its juicy stone fruit texture with a chalky persistence on the finish. It will drink well from early on. Drink 2019 – 2023

ST AUBIN 1ER CRU EN REMILLY



£396.00 per 12 Bottles in Bond

This *premier cru* sits on top of the hill behind Chevalier Montrachet Grand Cru. This is a supple, lithe style, fresh and fruity. Damien has reduced the new oak to just 20%, and this allows the pretty fruit to sing. Drink 2020 – 2024

CHASSAGNE MONTRACHET CUVÉE MARGAUX



£210.00 per 6 Bottles in Bond

No longer just the Encégnères plot, Damien has added three other parcels from around the village and renamed the blend after his grandmother. It is fresh, salty, nutty, chiselled, smooth and fresh. It will drink well from youth and age with grace. Drink 2019 – 2023

PULIGNY MONTRACHET LES ENSEIGNÈRES



£210.00 per 6 Bottles in Bond

As many growers have noted, 2017 is a “transparent vintage” for showing *terroir*. This is evident in this *cuvée*, where Puligny tension and freshness shine out. It shows a huge amount of personality for a village *lieu dit*, with aromas of warm buttered toast and white flowers. But its true distinction lies in its vibrating acidity, which gives it exceptional energy. Drink 2019 – 2024

CHASSAGNE MONTRACHET 1ER CRU LES CHAMPS GAINS



£330.00 per 6 Bottles in Bond (Limited)

Les Champs Gains has richer soil, with some clay. Damien keeps a close eye as the parcel has a propensity to over-ripen if left unchecked. This was picked early, on 1st September, and the fruit is plush and delicate, but persuasive. Some lightly tropical pineapple is matched by ripe lemon and a fresh saline nuance. Outstanding. Drink 2021 – 2028

CHASSAGNE MONTRACHET 1ER CRU LES VIDE BOURSES



£330.00 per 6 Bottles in Bond (Very Limited)

This isolated 1.3 hectare *premier cru* is a well kept secret. It may not be big, nor famous, but that it is found just next to Bâtard Montrachet will tell any savvy Burgundy buyer this has huge potential. It is no surprise it is one of Damien's favourites. The 2017 has a volume and a power that show *grand cru-esque* distinction. Its fruit is luminous and tender, with the bright brilliance of a warm vintage that has retained superb freshness. As is often the case, this is a sweet spot in the Marc Colin cellar. Only two barrels made in 2017. Drink 2020 – 2028

CHASSAGNE MONTRACHET 1ER CRU LES CHENEVOTTES



£348.00 per 6 Bottles in Bond (Very Limited)

This is the most reserved wine in Damien's cellar, but its tension and nervous, taut frame promise fine ageing ability. Although the nose is giving little away there are fragrant white peach and lemon pith notes driving the palate, which has a long, textured finish. It has harnessed the fresh character of this cool vineyard to produce a racy, sharp, and fine example of this brilliant white Burgundy vintage that will reward those with a little patience. Drink 2022 – 2029

DOMAINE HUBERT LAMY ST AUBIN

Olivier Lamy is one of the most respected and well-liked growers in the Côte d'Or; a real winemaker's winemaker. He and his father are largely responsible for putting St Aubin on the map, and their contribution has seen the village rise through the ranks from lesser commune to peer amongst the great villages of the Côte de Beaune. Olivier likes to use high-density plantings and his viticultural prowess is revered amongst other growers.

Olivier's 2017 story is atypical for the vintage. Whilst most of the Côte d'Or did escape frost damage in April, some exposed outliers were singed, including some of Olivier's parcels in St Aubin. This means that he has considerably less wine in 2017 than he did in 2016 (although happily there is light at the end of the tunnel with a full 2018 yield). But aside from the frost, the growing season was excellent in St Aubin, with no disease pressure in the vineyards. He describes 2017 as a "*millésime solaire*" but goes on to say that this warmth is not obvious in the wine. They have a freshness and an appealing bitterness on the finish. Indeed, these were some of the raciest whites we tasted over the two weeks. (CP)

ST AUBIN 1ER CRU LES FRIONNES

£345.00 per 12 Bottles in Bond

The northerly exposure of this vineyard makes it both vulnerable to frost and a great performer in warm summers. The 2017 is light and fragrant, with lemon zest, cut grass, and nettle on the nose. Vibrant acidity slices through the pithy palate, and the wine possesses excellent tension. Drink 2019 – 2024

ST AUBIN 1ER CRU DERRIÈRE CHEZ EDOUARD

£345.00 per 12 Bottles in Bond

This small *premier cru* lies just behind the village and it is one of Olivier's favourite parcels. A section of the vineyard is planted with 30,000 vines per hectare and bottled under the "*Haute Densité*" label. But even the straight cuvée that we offer here is still on the dense side of planting, with 14,000 vines per hectare. The concentration and intensity of low yields and high competition between vines is obvious in the wine. It has a white peach and white flower character, with strident acidity laced through the firm, fresh fruit. It has a fine, impressive length and compact energy. Drink 2020 – 2025

ST AUBIN 1ER CRU CLOS DE LA CHATENIÈRE

£480.00 per 12 Bottles in Bond

This site is slightly warmer than Derrière chez Edouard, and its soils are a hard, poor limestone. It seems a little tighter on the nose, hiding behind some light reduction, but fleshier on the palate. The warmer fruit gives it a little more weight, and the old vine fruit gives it a creamy texture. It shows the balance of ripe/fresh/concentrated fruit that Olivier seeks in his St Aubins. Drink 2020 – 2026



DOMAINE JUSTIN GIRARDIN SANTENAY

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

Although Santenay is more famous for its reds than its whites, Justin's Santenay Blanc is a superb anomaly, and one of our best value white Burgundies. In 2017 it has captured the sunshine of the vintage in the glass, and with just a light touch of oak it will be open and appealing from its youth. We were very impressed with his red Santenays too. The range offers some lighter, easier drinking styles, and peaks in seriousness at the Clos Rousseau, which offers excellent potential for medium-term ageing. The more we taste from this domaine, the more we like it. Justin's wines offer outstanding value for money. (CP)

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



Planted high up at 350m altitude on a steep limestone terraced slope. This offers the character and texture of a high-quality Côte d'Or village wine at an exceedingly reasonable price. It has vibrant acidity, creamy texture, concentration of fruit, and long mineral tension. It has a light scent of melted butter from the gentle oak ageing. The fleshy fruit and crisp acidity of the palate give it immediate appeal. This is deft winemaking from a very promising young grower. Drink 2019 – 2023

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



This is one of three Santenay *premiers crus* that Justin makes, and in 2017 it was yet again our favourite. The cherry coloured wine has a fresh, bright attack of black and red berry fruits. There is some considerable structure beneath the juicy palate, with some ripe but firm tannins carrying the medium body of the wine. It has a grippy, salty finish. Drink 2020 – 2026

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



Morgeot is a huge *premier cru* that spans the southern end of Chassagne Montrachet as it borders Santenay, though Justin's small parcel only accounts for four barrels. This has a wonderful bouquet of white almonds, blossom and lemon. It has some nice richness beneath the bright, fresh and approachable frame. Drink 2019 – 2025

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TOM MONTAGU POLLOCK ESQ

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We offer an exceptional range of quality wines for drinking and investment from many of the greatest domaines and estates around the world.

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Your wines will be stored with our independent storage company Private Reserves Ltd. Their storage conditions (at Cert Octavian in Wiltshire) are exemplary and your wines are completely secure.

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You will have access to your portfolio, including tasting notes and drinking dates online at www.private reservesltd.com

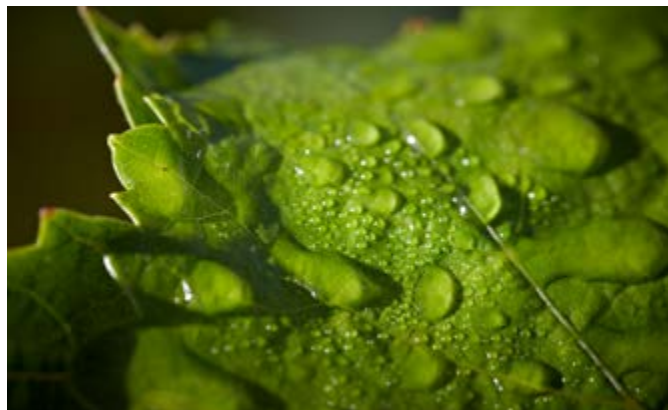
PRACTICALITIES

A preliminary discussion will establish your goals, the appropriate level of investment and your wine preferences.

The minimum recommended monthly payment is £100 to build a drinking cellar. If you are looking to build an “investment” cellar we recommend a minimum monthly payment of £300 or more.

Many people invest a one-off lump sum to get their cellar off to a flying start. This would allow the purchase of some older or higher value wines. You can be as involved or as “hands off” as you want in the selection of your wines.

Then there is very little for you to do other than review your cellar online and, once your wines are ready to drink, decide when to take delivery of and enjoy your wines.



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

TERMS AND CONDITIONS

All wines are offered In Bond England. We will arrange shipment from the domaines in Autumn 2019. On arrival your wines can either be delivered directly to you or stored Under Bond at our independent storage company, Private Reserves Ltd, at a cost of £11.25 ex VAT per 12 bottle case per annum.

When you decide to take delivery, Duty and VAT at the prevailing rate will become payable. From 1st February 2019 Duty will be £26.78 per 12 bottle case. VAT is charged at 20%.

All En Primeur deliveries will be charged at cost.



TASTING NOTES & PHOTOS

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

Photographs were either taken by Mike Hopkins (www.bottledfilms.com) or very kindly provided by the domaines in Burgundy including Drouhin-Laroze.

CONTACT

THE SALES TEAM

NAME	EMAIL	TELEPHONE	MOBILE
GEORGINA CRAWLEY	GC@GOEDHUIS.COM	020 7793 5623	07776 197 684
JOHNNY GOEDHUIS	JDG@GOEDHUIS.COM	020 7793 5633	07831 296 393
TOBY HERBERTSON	TH@GOEDHUIS.COM	020 7793 5638	07771 790 190
JAMES LOW	JL@GOEDHUIS.COM	020 7793 5637	07813 886 853
HUGO MCMULLEN	HM@GOEDHUIS.COM	020 7793 5642	07872 476 122
RUAIRI O'HARA	ROH@GOEDHUIS.COM	020 7793 5636	07789 773 321
CAROLINE QUE, HK	CAROLINE@GOEDHUIS.COM	+852 2801 5999	+852 6572 9586
DAVID ROBERTS MW	DR@GOEDHUIS.COM	020 7793 5621	07917 361 990
TOM STOPFORD SACKVILLE	TSS@GOEDHUIS.COM	020 7793 5629	07767 416 978
JAMIE STRUTT	JS@GOEDHUIS.COM	020 7793 5628	07917 851 247
CHARLIE WHITTINGTON	CW@GOEDHUIS.COM	020 7793 5644	07747 604 138
PHILIPPA WRIGHT	PW@GOEDHUIS.COM	020 7793 5634	07930 991 884

HOW TO ORDER

TELEPHONE: +44 (0)20 7793 7900

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OFFICES

LONDON:

156-170 Bermondsey St
London SE1 3TQ

T +44 (0)20 7793 7900

F +44(0)20 7793 7170

E sales@goedhuis.com

HONG KONG:

9A On Hing Building,
1 On Hing Terrace,
Central Hong Kong

T +852 2801 5999

E hksales@goedhuis.com

