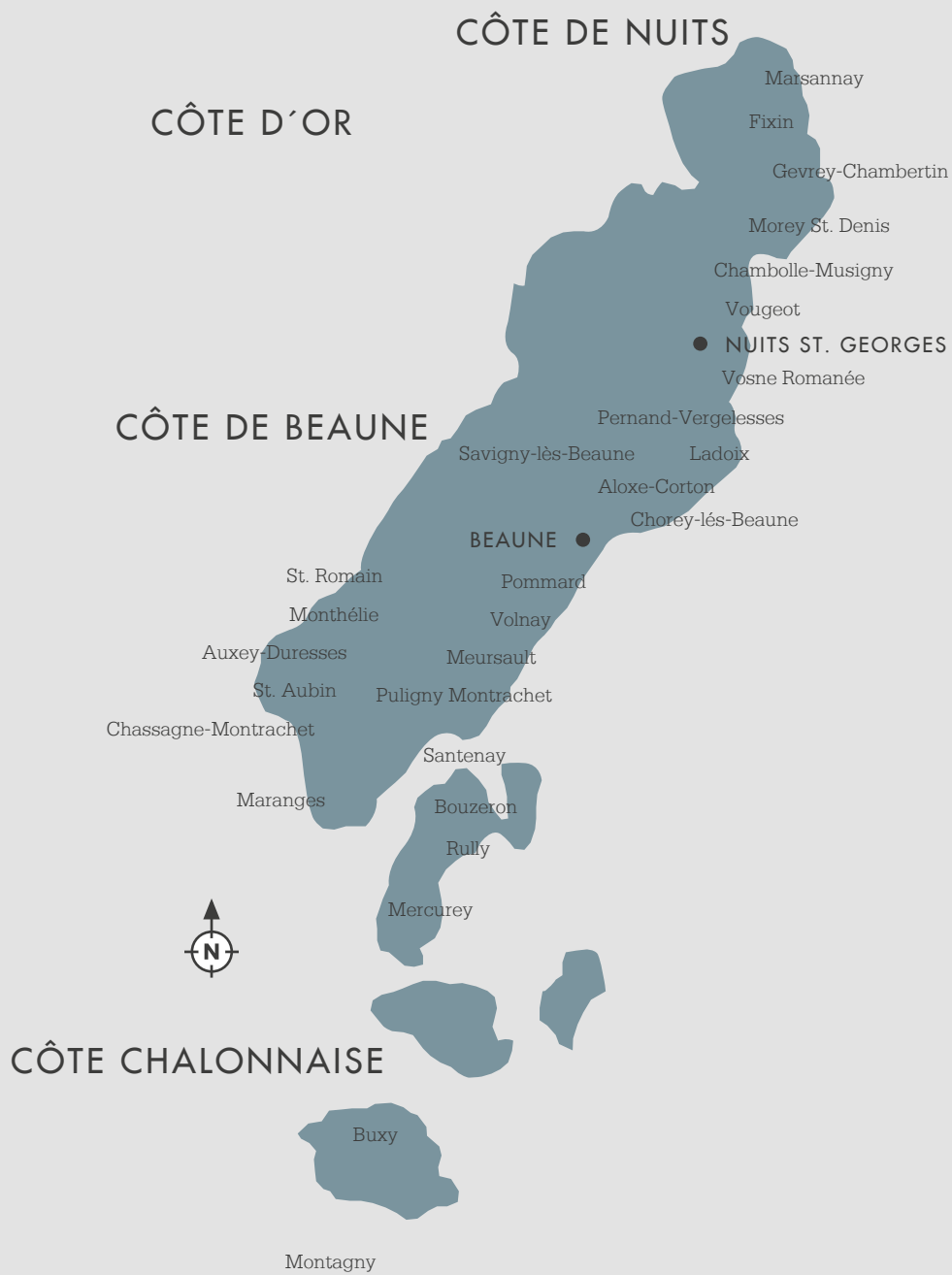




BURGUNDY EN PRIMEUR
2018





2018 BURGUNDY EN PRIMEUR:

The evolution of the 2018 wines in barrel over the last 12 months has been truly exciting. It was during the 2017 tastings, a year ago, that I first quizzed growers about the recently completed 2018 harvest. In fact, for the reds, not too much quizzing was required. Quite rightly, there was a universal air of quiet confidence. What was fascinating however, was the hugely varying opinions on the best time to harvest and the best approach in the cellar to handle the warm conditions of 2018.

Twelve months and six visits later, I fully understand the conundrum. The average Burgundy domaine with a good team of pickers takes about six days to harvest their vineyards. Dates ranged from starting on 24th August in the Côte de Nuits to the latest completion date at a Côte de Beaune domaine on 25th September. With such a disparity, there is inevitably significant stylistic variation. What is fascinating however, is the extraordinarily uniform quality.

For the whites, there was far less variation of harvest dates. Any post-harvest reticence had nothing to do with the clearly excellent fruit quality. The question, rather, was how could the 2018s compete with the sensationally good 2017s, particularly given the abundance of fruit? One year on, any trepidation has all but vanished. My lasting memory, after three weeks tasting in November, was the comment from Thierry Pillot's father Jean in Chassagne about a famously high yield vintage: *"1982 was one of the greatest years of them all and they are still drinking magnificently today. Thankfully I still have some left in my cellar!"*

THE GROWING SEASON

The 2018 growing season can be split into three parts. Firstly, the winter of 2017 and first three months of 2018, were among the wettest on record in the region, with almost 20 inches of rain. Secondly, the all-important budburst in spring happened quickly and free of frost, allowing a relatively early flowering in mid-May to take place quickly and in ideal conditions. The final piece of the jigsaw was the very hot dry summer before picking in perfect conditions at the end of August and early September.

Looking in a little more depth, each part played a huge role in the overall quality and style of the wines. An excess of rain in the winter months can sometimes be a concern, particularly if it carries through into spring and encourages a spread of disease. In 2018, this excess was partly the vintage's saviour. Water tables were higher than usual, well-managed soils and vineyards had a reserve of moisture and, crucially, the vines had protection against hydric stress during the long dry months of July and August.

A quick and speedy flowering in May is something that all growers dream of. It is such a critical moment, pivotal in any vintage. The 2018 flowering was spectacular, taking place in perfect conditions: evenly, fast, and with no coulure. This was the first indication for the white wine growers in the Côte de Beaune and Chablis that, with a fair wind, they really could be in for a healthy and potentially very generous crop.

July and August were both hot and dry, giving concerns that this could be another 2003. In fact, in 2018 the Côte d'Or didn't experience the extreme spikes in temperature of that year. Equally essential, night temperatures were significantly cooler. So, whilst sugar levels did rise in the final days before harvest, this was at a pace which allowed the skin and seed tannins to reach maximum maturity and which kept acidity levels perfectly balanced. In addition, and not to be overlooked when comparing to other previous hot dry years, the best vigneronns had

learnt from experience. Global warming or not, in Burgundy, climatic extremes are no longer a rarity. Growers have risen to the challenge and learnt how to give their precious vines greatest protection through careful soil and canopy management, and green harvest techniques.

THE VINTAGE

The soundbite for this vintage will surely be "picking dates". Whilst unquestionably important, this is arguably a bit misleading. Harvest dates are influenced by every decision a vigneron makes from the minute a vineyard is planted. Rootstocks and vine clones, pruning practices, canopy management techniques and the extent of green harvesting can all dictate timing of ripeness. It was not unusual to visit neighbouring and hugely respected growers, with adjacent vineyards, who had harvested a week apart with equally good results.

This brings us to the vital human element. Some growers will pick early, preferring vibrant, energetic wines on the lower alcohol spectrum. Others favour maximum ripeness and argue that, providing the vine is still active in its very final stages, phenolic maturity increases rather than sugar levels. What is important is that each domaine has its own personality and these characteristics have not been lost in 2018.

Crucially though all the fruit, both red and white, was received at the wineries in absolutely tip top condition. Sorting tables were virtually redundant as the bunches and berries were so very healthy and clean. Many estates adjusted their picking schedules to mornings only, to allow the fruit to arrive in the winery cold and the fermentations to start in a slow controlled manner. For the Pinot Noir, the level of fruit ripeness and concentration was instantly apparent, and growers needed only follow minimal extraction techniques. Both reds and whites have flourished in barrel and, as they approach bottling, the finished articles are hugely impressive.

THE WINES

We always approach a new vintage with cautious yet open minds, but when respected growers such as Arnaud Mortet and Nicolas Potel rate their reds amongst their very best and you hear comments of *“a vintage of a lifetime”*, it would be churlish to ignore them.

The best reds are outstanding. They have a superior density to some of the preceding vintages this decade. Despite the heat, alcohol levels have been kept in check. The wines have superb depth and volume of fruit. The tannins are not in short supply but are tremendously fine and underpin the rich fruit. Finally, whilst it is not a high acid year according to analysis, there is a lovely flowing freshness which provides the perfect foil to the intensity and invigorates the palate. In terms of aging, I suspect they will give youthful pleasure during their first few years in bottle and may then go through Pinot’s familiar subdued period, only to blossom at the other side and produce gorgeously complex mature wines.

I have loved tasting the white wines in both Chablis and the Côte de Beaune. Before tasting, I was concerned whether they might lack personality as a result of the high yields. Nothing could be further from the truth. In fact, the greater volume arguably saved them. In warmer drier summers there is a danger that Chardonnay can become excessively intense and concentrated. Instead we have wines which show enticing white floral fruits, delightful freshness and generosity. Most importantly, they reflect the distinctive nuances of their appellational origin. As Bruno Colin says, *“I can hardly imagine them better, 2018 is a vintage of superlatives.”*

The seasons have been kind to Burgundy in 2018. This is undoubtedly another high-quality vintage in the Côte d’Or and Chablis. Growers have stamped their individuality on each cuvée with their decisions in the vineyard and cellar. My predominant impression of the 2018s, particularly pleasing in this warmer year, is that both reds and whites really do portray their unique terroirs. It is this appellational individuality that makes this Burgundy vintage so special.



DAVID ROBERTS MW

BURGUNDY EP CAMPAIGN

The launch of our 2018 En Primeur campaign will be at 9am GMT on Wednesday 8th January 2020.

We have pre-released our four brilliant Chablis producers: Droin, Billaud-Simon, Pinson and Pommier, and Jean-Marc Boillot’s wonderful Puligny Montrachets which can be bought online.

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CHABLIS

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Chablis 1er Cru Montmains	per 6 £144.00
Chablis 1er Cru Montée de Tonnerre	per 6 £168.00
Chablis Grand Cru Grenouilles	per 6 £300.00

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Chablis 1er Cru Mont de Milieu	per 6 £125.00
Chablis 1er Cru Vaurorent	per 6 £145.00
Chablis 1er Cru Montée de Tonnerre	per 6 £145.00
Chablis Grand Cru Vaudésir	per 6 £265.00
Chablis Grand Cru Les Preuses	per 6 £265.00

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Chablis 1er Cru Fourchaume	£210.00
Chablis Grand Cru Les Clos	£395.00

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Gevrey Chambertin En Champs	£425.00
Gevrey Chambertin 1er Cru Craipillots	£525.00
Gevrey Chambertin 1er Cru Clos Prieur	£550.00
Chapelle Chambertin Grand Cru	per 6 £495.00
Clos de Vougeot Grand Cru	per 6 £550.00
Bonnes Mares Grand Cru	per 6 £625.00
Chambertin Clos de Bèze Grand Cru	per 6 £690.00
Musigny Grand Cru	per 3 £1,200.00

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Marsannay Les Longeroies	per 6 £185.00
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Gevrey Chambertin 1er Cru	per 3 £320.00
Chambolle Musigny 1er Cru Aux Beaux Bruns	per 3 £350.00
Gevrey Chambertin 1er Cru Les Champeaux	per 3 £380.00
Gevrey Chambertin 1er Cru Lavaux St Jacques	per 3 £480.00

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Gevrey Chambertin 1er Cru Poissenot	per 6 £395.00
Chambolle Musigny 1er Cru Feusselottes	per 6 £395.00
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Gevrey Chambertin 1er Cru Lavaux St Jacques	per 6 £295.00
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Chambertin Grand Cru	per 6 £895.00

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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

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Clos des Lambrays Grand Cru	per 6 £1,280.00

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Gevrey Chambertin Les Evocelles	£492.00
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Chambolle Musigny	per 6 £285.00	Marsannay	per 6 £159.00
Chambolle Musigny 1er Cru Les Chatelots	per 3 £233.00	Fixin 1er Cru Clos du Chapitre	per 6 £288.00
Chambolle Musigny 1er Cru Beaux Bruns	per 3 £233.00	Vosne Romanée	per 6 £378.00
Chambolle Musigny 1er Cru Les Gruenchers	per 3 £233.00	Nuits St Georges 1er Cru Aux Boudots	per 6 £630.00
Chambolle Musigny 1er Cru Les Cras	per 3 £264.00	Vosne Romanée 1er Cru Les Chaumes	per 6 £630.00
		Nuits St Georges 1er Cru Aux Murgers	per 6 £630.00
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Bourgogne Rouge	£300.00	Corton Clos Rognet Grand Cru	per 3 £630.00
Nuits St Georges Les Lavières	£564.00	Clos de Vougeot Grand Cru	per 3 £630.00
Vosne Romanée	£564.00	Vosne Romanée 1er Cru Aux Brûlées	per 1 £375.00
Nuits St Georges 1er Cru Roncière	per 6 £576.00	Vosne Romanée 1er Cru Cros Parantoux	per 1 £800.00
Vosne Romanée 1er Cru Les Rouges	per 6 £576.00	Richebourg Grand Cru	per 1 £1,000.00
Nuits St Georges 1er Cru Aux Boudots	per 3 £348.00		
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Vosne Romanée 1er Cru Les Suchots	per 3 £480.00	Nuits St Georges Blanc 1er Cru Clos de l'Arlot	per 6 £345.00
Echezeaux Grand Cru	per 3 £675.00	Côte de Nuits Villages Clos du Chapeau	£240.00
		Nuits St Georges 1er Cru Cuvée Mont des Oiseaux	£480.00
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Vosne Romanée	£420.00	Romanée St Vivant Grand Cru	per 3 £850.00
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Vosne Romanée 1er Cru Les Beaumonts	per 3 £275.00	Gevrey Chambertin 1er Cru Les Cazetiers	per 6 £360.00
Vosne Romanée 1er Cru Les Suchots	per 3 £295.00	Gevrey Chambertin 1er Cru Lavaux St Jacques	per 6 £360.00
Clos de Vougeot Grand Cru	per 3 £335.00	Nuits St Georges 1er Cru Les St Georges	per 6 £425.00
Vosne Romanée 1er Cru Les Malconsorts (mag)	per 1 £310.00	Chambolle Musigny 1er Cru Les Fuées	per 6 £575.00
Romanée St Vivant Grand Cru	per 3 £1,050.00	Corton Clos Des Cortons Faiveley Grand Cru	per 6 £680.00
Richebourg Grand Cru	per 3 £1,050.00	Chambertin Clos de Beze Grand Cru	per 6 £1,175.00

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Corton Grand Cru	per 6	£295.00

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Savigny lès Beaune Aux Grands Liards		£298.00
Savigny lès Beaune 1er Cru Les Fournaux		£395.00
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Savigny lès Beaune 1er Cru Aux Guettes		£445.00
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Savigny lès Beaune 1er Cru Les Lavières		£395.00
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Corton Les Maréchaudes Grand Cru	per 6	£495.00
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Aloxe Corton 1er Cru Les Vercots	per 6	£240.00
Beaune 1er Cru Les Grèves	per 6	£270.00
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Corton Bressandes Grand Cru	per 6	£405.00

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Gevrey Chambertin 1er Cru Lavaux St Jacques		£575.00
Corton Rognets Grand Cru	per 6	£310.00
Clos St Denis Grand Cru	per 6	£740.00
Echezeaux Grand Cru	per 6	£895.00
Chambolle Musigny 1er Cru Les Amoureuses	per 6	£1,380.00
Chambertin Grand Cru	per 6	£1,650.00
Richebourg Grand Cru	per 3	£1,550.00

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Vougeot Clos du Village	per 6	£220.00
Chambolle Musigny	per 6	£288.00
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Volnay 1er Cru Les Mitans	per 6	£288.00
Nuits St Georges 1er Cru Aux Boudots	per 6	£395.00
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Pommard 1er Cru Les Fremiers	per 6	£340.00
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Pommard 1er Cru Les Rugiens	per 6	£540.00

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Beaune 1er Cru Boucherottes		£425.00
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Vosne Romanée Aux Réas	per 6	£295.00
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Echezeaux Grand Cru	per 3	£650.00
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Volnay 1er Cru Les Caillerets	per 6	£350.00
Volnay 1er Cru Clos des Chênes	per 6	£350.00
Pommard 1er Cru Les Rugiens	per 6	£475.00

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Puligny Montrachet 1er Cru Champ Canet	per 6 £325.00	Chassagne Montrachet 1er Cru Les Chaumées	per 6 £298.00
Puligny Montrachet 1er Cru Les Combettes	per 6 £425.00	Chassagne Montrachet 1er Cru La Maltroie	per 6 £298.00
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Bourgogne Vieilles Vignes	£180.00	Chassagne Montrachet 1er Cru Les Vergers	per 6 £298.00
Meursault	£350.00	Chassagne Montrachet 1er Cru En Remilly	per 6 £360.00
Meursault Meix sous le Château	£395.00	Chassagne Montrachet 1er Cru Blanchot-Dessus	per 6 £420.00
Meursault Les Gruyaches	£480.00	Puligny Montrachet 1er Cru La Truffière	per 6 £460.00
Meursault Les Chevalières	£495.00	Corton Charlemagne Grand Cru	per 3 £425.00
Meursault Le Tesson	£550.00	Bâtard Montrachet Grand Cru	per 3 £895.00
Puligny Montrachet 1er Cru Les Referts	£650.00	Chevalier Montrachet Grand Cru	per 1 £395.00
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Bourgogne Côte d'Or Blanc Cuvée Oligocène	£192.00	Chassagne Montrachet Les Mazures	£385.00
Meursault Clos du Cromin	£384.00	Chassagne Montrachet 1er Cru Clos St Jean	per 6 £285.00
Meursault Les Tillets	£384.00	Chassagne Montrachet 1er Cru Les Champs Gains	per 6 £285.00
Meursault Les Clousots	£468.00	Chassagne Montrachet 1er Cru La Grande Montagne	per 6 £385.00
Meursault Cuvée Tête de Murger	£600.00	Chassagne Montrachet 1er Cru Les Caillerets	per 6 £385.00
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Meursault 1er Cru Charmes	per 6 £440.00	St Aubin 1er Cru En Remilly	per 6 £198.00
Meursault 1er Cru Genevrières	per 6 £470.00	Chassagne Montrachet Cuvée Margaux	per 6 £210.00
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Chassagne Montrachet Les Encégnières	£495.00	Chassagne Montrachet 1er Cru Les Chenevottes	per 6 £348.00
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Puligny Montrachet 1er Cru Les Perrières	per 6 £440.00	St Aubin 1er Cru Clos de la Chatenière	£495.00
Puligny Montrachet 1er Cru Les Folatières	per 6 £490.00	DOMAINE JUSTIN GIRARDIN	PAGE 63
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Bâtard Montrachet Grand Cru	per 1 £280.00	Chassagne Montrachet 1er Cru Morgeot	£395.00
Chevalier Montrachet Grand Cru	per 1 £425.00	Santenay Rouge 1er Cru Clos Rousseau	£195.00
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Chassagne Montrachet Blanchots Dessous	£385.00		
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Chassagne Montrachet 1er Cru Maltroie	per 6 £260.00		
Chassagne Montrachet 1er Cru Les Champgains	per 6 £260.00		
Chassagne Montrachet 1er Cru Les Blanchots Dessus	per 6 £275.00		
Chassagne Montrachet 1er Cru Fairendes	per 6 £275.00		
Chassagne Montrachet 1er Cru Les Caillerets	per 6 £275.00		
Chassagne Montrachet 1er Cru Dent de Chien	per 6 £315.00		
Bâtard Montrachet Grand Cru	per 3 £525.00		



OUR RECOMMENDATIONS

WHITE WINES

UNDER £300 PER 12 BOTTLES IN BOND	£/CS IN BOND	PAGE
Santenay Blanc Les Terrasses de Bievaux Justin Girardin	£160.00 per 12	63
Aligoté Comte Armand	£165.00 per 12	46
Bourgogne Vieilles Vignes Jean-Philippe Fichet	£180.00 per 12	51
Chablis 1er Cru Côte de Léchet Denis Pommier	£195.00 per 12	15
Côte de Nuits Villages Au Leurey Dom de l'Arlot	£240.00 per 12	32
Chablis 1er Cru Mont de Milieu Billaud Simon	£125.00 per 6	13
Chablis 1er Cru Vaillons Jean-Paul Droin	£126.00 per 6	12

£300 – £500 PER 12 BOTTLES IN BOND	£/CS IN BOND	PAGE
Pernand Vergelesses Blanc 1er Cru En Caradeux Rapet	£350.00 per 12	36
St Aubin 1er Cru Les Castets Marc Colin	£180.00 per 6	61
St Aubin 1er Cru Les Friennes Domaine Hubert Lamy	£370.00 per 12	62
Meursault Les Tillets Patrick Javillier	£384.00 per 12	52
Chassagne Montrachet Blanchots Dessous Coffinet-Duvernay	£385.00 per 12	56
Chablis Grand Cru Les Clos Domaine Pinson Freres	£395.00 per 12	14
Meursault Meix sous le Château Jean-Philippe Fichet	£395.00 per 12	51
Chassagne Montrachet Cuvée Margaux Marc Colin	£210.00 per 6	61
Puligny Montrachet Jean-Marc Boillot	£225.00 per 6	50
Meursault En La Barre Antoine Jobard	£470.00 per 12	53

£500 – £700 PER 12 BOTTLES IN BOND	£/CS IN BOND	PAGE
Chassagne Montrachet 1er Cru Les Caillerets Coffinet-Duvernay	£275.00 per 6	57
Chassagne Montrachet 1er Cru Clos St Jean Paul Pillot	£285.00 per 6	60
Chassagne Montrachet 1er Cru Morgeot Bruno Colin	£298.00 per 6	58
Puligny Montrachet 1er Cru Les Referts Jean-Marc Boillot	£325.00 per 6	50
Puligny Montrachet 1er Cru La Garenne Etienne Sauzet	£350.00 per 6	54

OVER £700 PER 12 BOTTLES IN BOND	£/CS IN BOND	PAGE
Corton Charlemagne Grand Cru Rapet	£450.00 per 6	36
Puligny Montrachet 1er Cru La Truffière Bruno Colin	£460.00 per 6	59
Meursault 1er Cru Genevrières Antoine Jobard	£470.00 per 6	53
Corton Charlemagne Grand Cru Patrick Javillier	£570.00 per 6	52



OUR RECOMMENDATIONS RED WINES

UNDER £300 PER 12 BOTTLES IN BOND	£/CS IN BOND	PAGE
Bourgogne Alain Hudelot-Noëllat	£195.00 per 12	28
Chorey lès Beaune La Pièce de Chapitre Tollot-Beaut	£120.00 per 6	39
Chassagne Montrachet Vieilles Vignes Rouge Bruno Colin	£240.00 per 12	59
Marsannay Les Longeroies Charles Audoin	£255.00 per 12	16
Bourgogne Ghislaine Barthod	£132.00 per 6	25
Savigny lès Beaune Aux Grands Liards Simon Bize	£298.00 per 12	37

£300 – £500 PER 12 BOTTLES IN BOND	£/CS IN BOND	PAGE
Gevrey Chambertin Dix Climats Drouhin Laroze	£320.00 per 12	16
Auxey Duresses 1er Cru Comte Armand	£345.00 per 12	46
Marsannay Les Longeroies Denis Mortet	£185.00 per 6	18
Chambolle Musigny Alain Hudelot-Noëllat	£420.00 per 12	28
Beaune 1er Cru Boucheroites A F Gros	£425.00 per 12	44
Vougeot Clos du Village Benjamin Leroux	£220.00 per 6	42
Pernand Vergelesses 1er Cru Ile des Vergelesses Chandon de Briailles	£475.00 per 12	38
Gevrey Chambertin Les Evocelles Louis Boillot	£492.00 per 12	24

£500 – £700 PER 12 BOTTLES IN BOND	£/CS IN BOND	PAGE
Nuits St Georges 1er Cru Aux Boudots Maison Roche de Bellene	£540.00 per 12	40
Gevrey Chambertin Vieilles Vignes Christian Sérafin	£545.00 per 12	22
Vosne Romanée Jean Grivot	£564.00 per 12	26
Vosne Romanée Aux Réas A F Gros	£295.00 per 6	45
Volnay 1er Cru Clos de Verseauil Yvon Clerget	£295.00 per 6	48
Gevrey Chambertin Mes Cinq Terroirs Denis Mortet	£320.00 per 6	18
Nuits St Georges 1er Cru Clos des Forêts St Georges Dom de l'Arlot	£675.00 per 12	33
Volnay 1er Cru Les Caillerets Jean-Marc Bouley	£350.00 per 6	47

OVER £700 PER 12 BOTTLES IN BOND	£/CS IN BOND	PAGE
Gevrey Chambertin 1er Cru Poissenot Geantet Pansiot	£395.00 per 6	20
Pommard 1er Cru Grand Clos des Epenots de Courcel	£410.00 per 6	43
Nuits St Georges 1er Cru Les St Georges Domaine Faiveley	£425.00 per 6	34
Clos de Vougeot Grand Cru Drouhin Laroze	£550.00 per 6	17
Vosne Romanée 1er Cru Les Rouges Jean Grivot	£576.00 per 6	26
Vosne Romanée 1er Cru Les Chaumes Méo-Camuzet	£630.00 per 6	30
Corton Clos Des Cortons Faiveley Grand Cru Domaine Faiveley	£680.00 per 6	34
Chambertin Grand Cru Tortochot	£895.00 per 6	21
Echezeaux Grand Cru Maison Roche de Bellene	£895.00 per 6	41
Clos des Lambrays Grand Cru Domaine des Lambrays	£1,280.00 per 6	23

CHABLIS

DOMAINE JEAN-PAUL ET BENOÎT DROIN CHABLIS

Benoît Droin is the 14th generation of this winemaking family and is taking the domaine to new heights. He has been gradually moving away from the pronounced oak influence of his father's era and is dedicating his efforts to making wines with a steely drive and penetrating energy. He invariably succeeds, and this commitment to excellence has earned his domaine a place amongst the great names of Chablis. Both reliable for its utter consistency, and exciting for its sheer quality, this is a name to which Burgundy buyers flock year after year.

Tasting with Benoît is always a very relaxed affair. He has a wonderfully calm and measured way of presenting his wines and these two words beautifully sum up his 2018s. Whilst volumes at harvest time did take him rather by surprise, with hindsight he said they should have been expected. Flowering took place in perfect conditions and the vines were 100% healthy throughout the growth cycle, requiring minimum intervention. He has achieved a terrific combination of flesh, juice and textured body whilst maintaining the classic Chablis bite.

CHABLIS

£174.00 per 12 Bottles in Bond

A delightfully complete village Chablis with vibrant, fresh aromas of citrus fruit, grapefruit and lime peel. The palate is youthful and tight, with a striking line of minerality and a touch of richness on the finish. Drink 2020-2024

CHABLIS 1ER CRU VAILLONS

£126.00 per 6 Bottles in Bond

At 4.5 hectares, this left bank premier cru is Benoît's largest parcel. 30% of the fruit is vinified in barrel but still retains its verve and perfume of rose petals and blossom. The palate is gentle and harmonious, with flavours of juicy fresh peaches. Elegant and forward drinking. Drink 2020-2026

CHABLIS 1ER CRU MONTMAINS

£144.00 per 6 Bottles in Bond

The south easterly facing slopes of this fine premier cru produce a very aromatic wine with hints of jasmine and fresh orange peel. Balancing gentle volume with a subtle creamy texture, this is a slightly more substantial style than Benoît's Vaillons and has a lovely zing of freshness at the end. Exemplary. Drink 2021-2027

CHABLIS 1ER CRU MONTÉE DE TONNERRE

£168.00 per 6 Bottles in Bond

Montée de Tonnerre is famed for producing the most hedonistic of the great Chablis premiers crus, and this is an absolute beauty that fulfils all expectations. On the nose, intense lemon sherbet notes give way to subtle tropical fruit aromas. There is a glorious warmth and generosity on the palate with a silken viscosity that complements the flavours of pears and mandarins. An absolute showstopper. Drink 2021-2028

CHABLIS GRAND CRU GRENOUILLES

£300.00 per 6 Bottles in Bond (Limited)

Benoît's 80 year old vines bury their roots into the deep, rich soil of Grenouilles, the smallest of the Chablis grand cru vineyards. The fruit salad flavours of melon, passionfruit and ripe peach are kept in check by a drive and intensity that give the sensation of an almost tannic core. Powerful with a toasty finish, this will cellar beautifully. Drink 2022-2030

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 been renovating the charming château and have installed Savigny lès Beaune-born Olivier Bailly as régisseur. He is gradually implementing small but precise changes in the winemaking style: tuning down the oak, particularly in the grands crus, and 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 weather conditions of 2018 really played into Olivier's hands to create the style of wine he enjoys. The perfect summer allowed him to implement his preferred early picking policy, harvesting on 2nd September. The fruit (and he says, with a wry smile, there was a lot of it!) was received in ideal conditions, clean and healthy. The Billaud-Simon 2018s possess a bright freshness, lovely purity and sense of origin, and are intense but beautifully balanced.

CHABLIS

£75.00 per 6 Bottles in Bond

One of our go-to unoaked, mineral Chablis, this 2018 is a beauty. Bright, fragrant citrus lemon aromas permeate the nose and palate. This has a linear structure and a gentle, creamy texture on the finish that softens the acidity. Vibrant and charming. Drink 2020-2025

CHABLIS 1ER CRU LES VAILLONS

£110.00 per 6 Bottles in Bond

The most accessible of the Billaud-Simon premiers crus in its youth. The Vaillons has a delicate lime green tinge and a nose of lemon sherbet. A very appealing style that balances lightly perfumed notes with hints of mineral brightness. Drink 2020-2026

CHABLIS 1ER CRU MONT DE MILIEU

£125.00 per 6 Bottles in Bond

Olivier says that the blend of four different plots within this fine premier cru reflects the different altitudes within the Mont de Milieu vineyard. It displays gentle citrus aromas and an earthy, chalky nuance with a touch of Jersey cream. Opulent and generous, the finish also has wonderful notes of cream and roasted hazelnuts. Drink 2021-2027

CHABLIS 1ER CRU VAULORENT

£145.00 per 6 Bottles in Bond (Very Limited)

Vaurent lies in the southerly section of premier cru Fourchaume, closest to the grands crus. This 2018 has a fullness and weight more akin to its prestigious neighbours' wines than those from other parts of the appellation. Citrus zest and peach notes are balanced by a line of salty minerality. Big and powerful, yet supple, this wine isn't afraid to come forward and flaunt its quality. Drink 2022-2027

CHABLIS 1ER CRU MONTÉE DE TONNERRE

£145.00 per 6 Bottles in Bond

£155.00 per 3 Magnums in Bond

A blend of three different locations within the Montée de Tonnerre appellation from vines averaging 83 years of age. The 2018 is scented with white peach and jasmine and is full of class and confidence. With linear precision and controlled persistence, this rewards with a cornucopia of flavours on the finish. Beautifully complete. Drink 2022-2030

CHABLIS GRAND CRU VAUDÉSIR

£265.00 per 6 Bottles in Bond

Vaudésir's position, just behind the other grand cru vineyards, means it is a relatively protected and warm site; surprisingly, it always produces wines of great finesse. The initial aromas of lime and camomile on the palate give drive and energy from the offset. The finish is wonderfully seductive, with elegance and grace aplenty. Drink 2022-2030

CHABLIS GRAND CRU LES PREUSES

£265.00 per 6 Bottles in Bond (Very Limited)

£275.00 per 3 Magnums in Bond

A favourite of mine in the Billaud-Simon stable, this wine sees no oak at all and is a highly accomplished portrayal of this fine grand cru terroir. With aromas of pears, peaches and blossom, this is pure nectar made in a wonderfully joyous style. Fragrant, balanced, bright and alive. Drink 2022-2033

DOMAINE PINSON

CHABLIS

The Pinsons can trace their history in Chablis back to 1640. A sign of their longstanding importance in the region is the Rue Pinson in the town of Chablis itself. The family estate has now grown to 12 hectares and is today 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.

Following two small harvests Laurent was delighted to have returned to good natural volumes in 2018. In his view these generous yields played an important part to balance their wines, so they don't express any excessive ripeness from the warmer summer conditions. A very fine selection which he urges us to make the most of, as 2019 is such a small crop!

CHABLIS 1ER CRU MONTMAIN ●

£210.00 per 12 Bottles in Bond

From the clay soils at the top of the Montmain hill, this 2018 has hints of lemon, vanilla and cream. A pleasing generosity of fruit gives an approachable style balanced with a touch of saline freshness. Drink 2021-2026

CHABLIS 1ER CRU MONT DE MILIEU ●

£210.00 per 12 Bottles in Bond

The Pinsons own an impressive 4.5 hectares of this famous premier cru and it is their largest cuvée. This 2018 balances weight and intense, savoury flavours with a firm tension. There are notes of brioche and freshly cracked nuts on the finish. Drink 2021-2029

CHABLIS 1ER CRU FOURCHAUME ●

£210.00 per 12 Bottles in Bond

A favourite amongst Chablis lovers, this cuvée has rich, hedonistic fruit flavours and uplifting brightness. With a hint of acacia honey and pineapple, Pinson's 2018 is a supreme example of this premier cru and shows striking volume. Clotted cream undertones are lifted by flavours of grapefruit zest and blossom. Drink 2022-2029

CHABLIS GRAND CRU LES CLOS ●

£395.00 per 12 Bottles in Bond

The Pinsons are fortunate enough to own a sizeable chunk of this renowned grand cru and it is the flagship wine of the estate. The 2018 is a gorgeous golden lemon yellow colour. Viognier-like aromas of honeysuckle and fresh apricots emanate from the glass. The palate is rich, full and intense with flavours of freshly baked croissants and almonds. This is not a shy wine, but it retains great freshness and composure, while the use of 20% new oak adds another delightful dimension. A grand cru in every way. Drink 2022-2031

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

In 2018, Denis and Isabelle finetuned their picking policy and plumped for an earlier harvest date than historically, commencing on the 4th September. This decision has been well rewarded and their 2018s are a harmonious blend of ripe fruit and classic Chablis freshness. We have selected just one cuvée which encapsulates their great success this vintage.

CHABLIS 1ER CRU CÔTE DE LÉCHET 
£195.00 per 12 Bottles in Bond

The large and well exposed Côte de Léchet vineyard enjoys plenty of sunshine and this 2018 has a creamy warmth, with hints of freshly baked bread, almonds and enticing passionfruit flavours. Taut and linear, with an almost tannic depth on the finish. Masses of complexity here. Drink 2022-2028



Isabelle and Denis Pommier

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 excellent value, boasting an array of enviable 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 cuverie. He continues the traditional winemaking techniques of his father and grandfather, and his wines are long-lived and flavourful.

2018 was not a big crop for Cyril or any of the producers in Marsannay. The commune had less rainfall than its neighbours throughout the year and so there were no built up reserves for the vines to draw on during the dry summer months. Audoin's yields are down approximately 30% in general, however Cyril is extremely happy with the quality of the vintage. His now organic vineyards flourished during the summer conditions and his decision to pick early has allowed him to produce wines with a fine alcohol and acid balance.

MARSANNAY LES LONGEROIES

£255.00 per 12 Bottles in Bond
£275.00 per 6 Magnums in Bond

A superb location in the appellation and a contender for premier cru promotion. Les Longeroies lies in the north of the village, and its water retaining clay soils aided the vines in the dry summer months. With intense currant and dark cherry aromas, this balances a striking dark fruit intensity, with soft sandy tannins and a fresh crunchy finish. Drink 2022-2030

MARSANNAY CLOS DU ROY

£255.00 per 12 Bottles in Bond
£275.00 per 6 Magnums in Bond

This vineyard, like Les Longeroies, is in the north of the commune, on hard Comblanchien limestone. The style is a little more muscular with firmer dark fruit flavours. It combines a sense of structure with an attractive richness and volume. There are hints of mocha and cocoa on the finish. Drink 2023-2031

DOMAINE DROUHIN-LAROZE

GEVREY CHAMBERTIN

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

Benefitting from the coolness of their historical cellars, Caroline explained that their wines were aided by a later than normal malolactic fermentation in comparison to most producers in 2018. This allowed for a slower and easier development of the wines in cask, with both lees and fruit mutually nourishing each other. Tasting from barrel in mid-November these wines were absolutely singing and a total joy.

GEVREY CHAMBERTIN DIX CLIMATS

£320.00 per 12 Bottles in Bond

The family own four hectares of Gevrey Chambertin village scattered in 10 different locations, and this is a truly representative village cuvée. With vibrant dark cherry aromas, this has great depth, ripe broad tannins and hints of mocha. The 30% whole bunch fruit provides some complex alpine strawberry flavours as the lasting sensation. Delicious. Drink 2022-2029

GEVREY CHAMBERTIN EN CHAMPS

£425.00 per 12 Bottles in Bond

These very old vines (60 years) just below 1er Cru Champeaux on the northern edge of the village benefitted from being 100% destalked. In Nicolas's view, the berries naturally possessed all the components they needed. Shining bright purple colour, this is a symphony of summer pudding flavours. It has a natural structure and controlled power. Very long and reflects this high-quality lieu dit beautifully. Drink 2022-2031

GEVREY CHAMBERTIN 1ER CRU CRAIPILLOTS ●
£525.00 per 12 Bottles in Bond

This vineyard's name refers to the stony nature of its soils, which contributes to the wine's bright, lively purity. Almost jubilant in style, with aromas of pomegranate and cranberry. This is vibrant, fresh and pure, with a fine line of tannins flowing through and sweet red fruit on the finish. Lovely. Drink 2022-2032

GEVREY CHAMBERTIN 1ER CRU CLOS PRIEUR ●
£550.00 per 12 Bottles in Bond

This premier cru owes its name to the Prior of the Abbaye de Cluny. The monastery historically owned all the great Gevrey Chambertin vineyards. The high proportion of clay in the soil contributes to a full-bodied wine with power and structure. Full of coffee bean and Arabian spice, this has a combination of scent and richness, with some underlying muscle and a true sense of terroir. Drink 2023-2032

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

The Drouhin Laroze plot is in one of the vineyard's best positions just below the great Chambertin Clos de Bèze. Full of crisp, crunchy red fruit, this is a wine of purity and the tart, tannic core creates a dynamic energy. A true grand cru to be appreciated with some bottle age. Drink 2024-2036

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

Another superbly located parcel at the top of the Clos, next door to the Château with a surface area of one hectare. A rich and full wine, with flavours of Black Forest fruits. There are notes of oak and vanilla pod, deep dark flavours. With masses of volume, this is layered and persistent on the finish. Drink 2023-2038

BONNES MARES GRAND CRU ●
£625.00 per 6 Bottles in Bond (Very Limited)

With 30% whole bunch fruit and 80% new oak, this is redolent of damson and sloe fruits. On the palate it is polished and deliciously succulent, with soft round velveteen tannins. Seductive and very juicy, like a fabulous Broadway show! Drink 2024-2038

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

A true pearl, a wine of polish and complexity with dark black fruit aromas and hints of cocoa. This is full and broad, whilst always subtle. The grainy tannic core provides additional dimension to the black cherry flavours. Restrained, composed and very long. Drink 2024-2040

MUSIGNY GRAND CRU ●
£1,200.00 per 3 Bottles in Bond (Very Limited)

A wine which needs almost no introduction, the greatest of vineyards in Chambolle Musigny. Silky, graceful and harmonious, a beautifully distinguished wine. Whilst instantly striking on first taste, it just keeps evolving. An absolute pleasure. As one fellow taster said, "*That is my Sophia Loren!*" Drink 2024-2040

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 cuvaision 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.

Arnaud moved into the newly built cuverie with its legion of modern cement tanks for the 2017 vintage. Despite this modernisation, the vinification methods remain traditional. The increased space has allowed him to reduce the frequency but increase the duration of pumping over, now just once a day for 10-15 minutes. Not afraid of well-managed pigeage, Arnaud still likes to plunge the tanks à l'ancienne (by foot). In 2018 Arnaud has focused on keeping the alcohol levels close to 13%, helped by picking earlier than normal, commencing on the 3rd September.

BOURGOGNE ROUGE
CUVÉE DE NOBLE SOUCHE
£145.00 per 6 Bottles in Bond

The high altitude location (400 metres) of these plots in Arnaud's vineyards near Dijon really helped this cuvée in 2018. With fresh red cherry flavours, this is a bright and lively style, with fine-grained tannins. Medium length and charming. Drink 2020-2026

MARSANNAY LES LONGEROIES
£185.00 per 6 Bottles in Bond

The fine terroir of this vineyard really highlights the under-appreciated potential of Marsannay. The 100% destemming of this cuvée allows the abundant red summer fruit characters to shine through. The wine has a tight tannic core, a lovely line of fresh acidity and a sweet redcurrant finish. Drink 2022-2030

FIXIN VIEILLES VIGNES
£220.00 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 elegance and fruit. Shining bright red in colour, with loganberry and tayberry scents, the wine is instantly appealing. Charming, silky and round, with a lovely energetic sweetness of fruit on the finish. Drink 2022-2031

● **GEVREY CHAMBERTIN MES CINQ TERROIRS** Ⓞ
£320.00 per 6 Bottles in Bond (Very Limited)

This is so 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 in the Côteaux de Brochon. Bold and rich, dark bramble fruit flavours balance the volume, underpinned by a tannic depth. Long and savoury. Drink 2022-2032

GEVREY CHAMBERTIN 1ER CRU ●
£320.00 per 3 Bottles in Bond (Very Limited)

A blend of three premiers crus: Cherbaudes, Petite Chapelle, and Bel-Air. All three encircle the block of grands crus including Chambertin Clos de Bèze and Chapelle Chambertin which helps to explain the huge complexity of this wine. These on average 70 year old vines can cope with 40% whole bunch fermentation. With striking wild strawberry flavours, this is a sensual and generous wine. Beautifully layered, the refined harmonious tannins sit comfortably under the richness of fruit. Stunning. Drink 2023-2033

CHAMBOLLE MUSIGNY ●
1ER CRU AUX BEAUX BRUNS
£350.00 per 3 Bottles in Bond (Very Limited)

The 30% whole bunch fermentation Arnaud now practices reaps dividends here with its fine alpine fruit flavours and soft, textured tannins. A gloriously satisfying wine, showing classic harmonious Chambolle charm, with finesse and elegance on the finish. Drink 2022-2032

GEVREY CHAMBERTIN ●
1ER CRU LES CHAMPEAUX
£380.00 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 Arnaud's parcel ranges from 70 – 100 year old vines. With hints of redcurrants and cranberries, this is a wine of delicious purity, with a taut tannic core. A touch of toasty new oak gives warmth to the palate. A style that really lifts the spirits. Drink 2022-2036

GEVREY CHAMBERTIN ●
1ER CRU LAVAUX ST JACQUES
£480.00 per 3 Bottles in Bond (Very Limited)

An outstanding example of this premier cru made from five plots scattered across this substantial vineyard's slope. Its cool soils and the Combe's fresh wind mean this vineyard loves sunshine so is ideally suited to the 2018 vintage. Deep purple colour, with hints of chocolate and coffee and wild forest fruits. A bright juicy style, with firm broad tannins. There is a richness and warmth with a deliciously appealing ripe fruit finish. Drink 2022-2035



Arnaud Mortet

DOMAINE GEANTET PANSIOT

GEVREY CHAMBERTIN

Vincent Geantet, with children Fabien and Emilie, have built up this domaine into one of the Côte de Nuits's most substantial estates, with 22 hectares of vines across Gevrey Chambertin and beyond. The move to a new location on the edge of Gevrey Chambertin 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 intense, deeply coloured wines encouraged by a long cool pre-fermentation maceration. Their selection of old vines helps them make sumptuous wines with excellent concentration.

According to Fabien the secret to success in this vintage was a gentler approach to handling the fruit during the vinification process than usual. Harvesting between the 4th -12th September, the Geantets brought their fruit in at optimum quality and ripeness. They did a short pre fermentation maceration (four days instead of the usual seven) and whilst they favoured punching down the caps in the vats (pigeage) it was done very delicately. The end results are superb, still adhering to the domaine's preferred generous style, but without any excess.

GEVREY CHAMBERTIN VIEILLES VIGNES ●
£250.00 per 6 Bottles In Bond

An enchanting array of sweet dark fruits, hints of kirsch and damson. This is a layered mouth-filling style which coats the palate, whilst never losing sight of the earthy rustic tannic core which separates Gevrey Chambertin from many other Côte de Nuits appellations. Bold but beautifully balanced. Drink 2022-2034

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

Feusselottes refers to the site of an old quarry in Chambolle Musigny. This vineyard has some of the deepest, richest soils in the village creating a wine with strong exuberant fruit and rounded harmonious tannins. Open and alluring. Drink 2022-2035

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

The deep-rooted vines of this excellent parcel have just seen their 114th year. They eschewed any dangers that the dry summer might have imposed on more shallow-rooted vines. A high-quality lieu dit below premier cru Champeau. This is full of dark cherry flavours with hints of liquorice and spice. A very tightly integrated wine, reflecting the intense small berry character of the vintage. Powerful, sweet and long. Drink 2022-2034

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

Named for the small huts (bode) next to Bonnes Mares Grand Cru, Les Baudes produces a relatively muscular Chambolle in comparison to the other premiers crus. Always an intense style, the weight, richness and volume of fruit beautifully support the power and hidden muscle that sit quietly underneath. Drink 2023-2036

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 that balances ripe fruit and saline, mineral notes with muscle and power. A little more sumptuous than some years, exuding generous, plump fruit, with a lovely finish of mocha and cappuccino. A delight. Drink 2022-2035

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; 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 with its deep dark black fruit palate. Whilst there is a natural sense of power it is the plumpness of fruit that really stands out, with masses of dark cocoa and liquorice on the finish. Lovely and beguiling. Drink 2023-2040

DOMAINE TORTOCHOT
GEVREY CHAMBERTIN

There is nothing more exciting than discovering a new domaine and we were delighted to introduce this fine selection to our portfolio last year. These are a great addition to our list, very fairly priced and definitely worth inclusion in any cellar. Tortochot 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.

Chantal's selection this year shows that true appellational character really can be achieved in 2018 despite the summer heat. She has produced a superb range, all benefitting from her earlier harvesting policy. She started picking on 3rd September and the average of 30% whole bunch fermented juice very much favours the domaine's fruit forward style.

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. A giving and generous style expressing the essential character of Morey, with the elegance of Chambolle and the volume and intensity of Gevrey. Bottled after 12 months élevage, this is appealing and approachable for mid-term drinking. Drink 2021-2031

MOREY ST DENIS 1ER CRU AUX CHARMES

£280.00 per 6 Bottles in Bond

Morey St Denis's 1er Cru Aux Charmes adjoins Mazoyères Grand Cru. Legend has it that if it had fallen within the more powerful parish of Gevrey Chambertin it would have been classified as a grand cru. With hints of grenadine and small sweet red cherries, this 2018 has a glossy texture and silken tannins. This is a gloriously harmonious style set to give huge pleasure. Drink 2022-2035

GEVREY CHAMBERTIN
1ER CRU LAVAUX ST JACQUES

£295.00 per 6 Bottles in Bond

Lavaux St Jacques is one of Gevrey's highest vineyards and is renowned for making wines of great refinement. This naturally cool location is offset by its southerly exposure. Chantal's gentle handling of her fruit and 25% whole bunch vinification has ensured her 2018 is a fine example. This is beautifully scented with hints of wild alpine strawberry. The tannins are sensual and subtle and the lovely bright freshness on the finish completes the jigsaw beautifully. Drink 2022-2035

GEVREY CHAMBERTIN 1ER CRU LES CHAMPEAUX

£295.00 per 6 Bottles in Bond

This centrally located premier cru is renowned for the generous style of its wines. Vibrant aromas of red cherries and redcurrants. This is a wine with drive and energy, which really excites with its firm breadth and depth. A more robust style of Gevrey, it has heft and power. A very full wine with huge prospects. Drink 2024-2038

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. A very layered wine with dark Black Forest flavours. The full tannins combine well with hints of sweet spiced oak. Lots of volume, very giving and very full. Drink 2023-2038

CHAMBERTIN GRAND CRU

£895.00 per 6 Bottles in Bond (Limited)

The jewel in Tortochot's crown; almost 0.5 hectares of Gevrey's greatest grand cru provide seven barrels of wine. With stunning damson fruit aromas, this possesses all the characters that define its grand cru status: power, breadth, layers of flavour and absolute balance between intensity, alcohol and integrated freshness. Exceptional. Drink 2025-2045

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.

Like many of the producers in Gevrey Chambertin the team at Sérafin opted for an earlier picking date than usual in 2018, starting on 3rd September. Frédérique expressed her preference for the traditional pigeage method of maceration. Even in years such as 2018, the quality of their fruit means the berries can support this technique and allows for the maximum degree of richness in all their wines.

BOURGOGNE ROUGE
£275.00 per 12 Bottles in Bond

Full of savoury dark black fruits, this is a very pleasurable Bourgogne Rouge, with attractive volume. Sweet, juicy and succulent. Drink 2020-2026

GEVREY CHAMBERTIN
£395.00 per 12 Bottles in Bond

A broad and full style, the overall density of fruit copes superbly with the 50% new oak aging process. With strong wild hedgerow fruit flavours, the tannins are complete and rounded. The lasting sensation is one of lovely ripe dark fruits. Drink 2022-2030



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. This Gevrey is a tremendous example of the quality and complexity of old vine fruit. Rich in bramble fruit flavours, it has low yield intensity, whilst remaining generous and succulent. The flow of freshness throughout the palate refreshes and excites. Drink 2023-2032

● **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 charming, approachable wines, and the Sérafin have 0.45 hectares in a walled vineyard. There is a broad array of flavours: dark black fruits, hints of treacle and liquorice, and a slight touch of vanilla and oak at the back of the palate. An explosion of lovely ripe dark fruit gives a sensational finish. Drink 2023-2032

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

This excellent premier cru in the middle of the village lies below Clos de la Roche Grand Cru. A stronger focus on red fruits than any other cuvée in the cellar this year. A very bright pure style, the tightly woven tannins give drive and intensity, and the soft smoky new oak characters bring additional complexity. Drink 2022-2034

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. Full of wild autumnal hedgerow fruits, this is abundant and full in the palate. The warmer location gives very sweet ripe tannins and a light zest provides the final touch to this outstanding cuvée. Drink 2022-2036

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. Always a bolder style of Chambolle erring towards a Morey or Gevrey character. Masses of dark cherry, mocha and Indian spice. Full and intense, the ripe tannins give additional breadth and will allow this to age very well indeed. Drink 2023-2036

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. A superb cuvée, with notes of autumnal fruits and confiture. This has a huge volume of rich textured fruit and a subtle line of saline acidity. A very controlled wine, with depth and length. Drink 2023-2038

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. Full of dark summer pudding fruits, this is an opulent, generous style, with rounded ripe layered tannins. A wine of very serious quality indeed. Drink 2023-2040



Karine Sérafin and Frédérique Bachotet

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. They have recently appointed one of the Côte d'Or's most experienced winemakers, Jacques Devauges, to take over the management of the estate. We knew Jacques well during his tenure at Domaine de L'Arlet and exciting times certainly lie ahead.

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. The domaine elected to pick very early in 2018, harvesting between 25th August and 3rd September. This allowed them to avoid some of the fermentation difficulties that later-picking domaines may have experienced due to higher sugar levels in their must. On tasting, it is clear that this decision fits very well with the estate's style, creating gloriously pure wines with great energy.

MOREY ST DENIS ●
£330.00 per 6 Bottles in Bond (Very Limited)

This is a top-notch village cuvée coming from two plots, La Bidaude and La Rue de Vergy, just above the great grands crus Clos des Lambrays and Clos de Tart. With aromas of violets and black cherry, this has a very refreshing palate and flavours of mocha and spice. The grainy tannins provide additional personality and the finish is very persistent. Drink 2023-2036

CLOS DES LAMBRAYS GRAND CRU ©
£1,280.00 per 6 Bottles in Bond (Very Limited)

This superb grand cru is famed for 100% whole bunch vinification and goes through its élevage in 50% new oak and 50% one-year old casks. The Clos comprises five distinct soil types, including Prémieux limestone, the same as that found in Chambertin. A wine of extraordinary complexity, unquestionably one of the wines of the vintage. Sweet enticing autumnal fruit flavours. The tannins are suave and svelte; they are so complete and in harmony with the rest of the wine. Beautifully layered, incredibly complex and so long. Fabulous. Drink 2024-2040

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.

Louis is particularly pleased with both the purity of fruit and the finesse of his wines in 2018. He attributes all of this to his August picking strategy, ahead of many of his neighbours. In addition, they followed an almost Sauternais "trie" policy at harvest time, going through some vineyards on as many as three different occasions, picking bunches and parts of bunches at differing times according to their degrees of ripeness. His 2018s have a soaring freshness and detailed precision.

GEVREY CHAMBERTIN

£408.00 per 12 Bottles in Bond

Louis has eight parcels scattered around the village and this 2018 is a very complete reflection of Gevrey's personality. A wine full of perfumed violets and tayberry aromas. A hugely elegant Gevrey with a creamy, silken texture. It has a delicious almost Vosne Romanée-like purity but with slightly darker fruits. An absolute charmer. Drink 2022-2033

CHAMBOLLE MUSIGNY

£432.00 per 12 Bottles in Bond

Striking red cherry and cranberry fruit flavours. This possesses the same silky elegance and refinement as Louis's Gevrey, but with a slightly more unctuous body. There is however a drive of tannic energy on the finish, which provides additional complexity. Drink 2022-2030

GEVREY CHAMBERTIN LES EVOCELLES

£492.00 per 12 Bottles in Bond

This vineyard is tucked in the very farthest north-west part of the village and enjoys the cooling influence of its 350m elevation in warm summers. This 2018 has really benefitted from its location and is a real showstopper. With lovely volume and full of dark cassis fruit, this is very intense. The gorgeous ripe fruit is balanced by a delicious bite of freshness that flows through the palate. Quite excellent. Drink 2022-2031

GEVREY CHAMBERTIN

1ER CRU CHAMPONNET

£696.00 per 12 Bottles in Bond (Limited)

Champonnets lies between the lower slopes of the Combe St Jacques and the heartland of Gevrey's grand cru vineyards. It highlights the success of Louis's early picking policy in 2018, with exciting sweet red raspberry and tayberry fruit. Deliciously pure, this is bright and energetic, yet also gentle and harmonious. Beautiful. Drink 2023-2032



Louis Boillot

Ghislaine Barthod's six 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 uses minimal new oak. The result is stunningly pure fruit, beautifully reflecting both Pinot Noir and Chambolle Musigny.

Ghislaine always advocates picking early, seeking to make vibrant, energetic wines. In 2018 she had absolute courage of her convictions and bravely sent her pickers into the vineyards on 24th August, a full week ahead of her harvest date in 2003. A bold but, on tasting, very correct decision for her wines. These are a fine expression of her own preferred style of wine and terroir identity.

BOURGOGNE ROUGE G

£132.00 per 6 Bottles in Bond

Barthod's Bourgogne Rouge has bright, fresh raspberry aromas and a palate full of crisp crunchy red fruits. The tannins have a silky edge and there is a fine purity on the finish. Very rewarding. Drink 2021-2026

CHAMBOLLE MUSIGNY ●

285.00.00 per 6 Bottles in Bond (Very Limited)

Radiant purple colour, this has striking aromas of pomegranate and Kirsch. Gentle and charming with appealing velveteen tannins. Very open and accessible in youth, but the overall balance will ensure good development in bottle. Drink 2021-2033

**CHAMBOLLE MUSIGNY
1ER CRU LES CHATELOTS** ●

£233.00 per 3 Bottles in Bond (Very Limited)

According to Ghislaine, the warm summer conditions really suited this centrally located premier cru in 2018 and has, in her words, "*made it much friendlier than some years!*" Dense purple colour, it focuses more on black cherry and darker fruits. Despite its silky volume it has broad shoulders and subtle power. The overall intensity sits comfortably with the touch of minerality at the end of the palate. Excellent. Drink 2023-2034

**CHAMBOLLE MUSIGNY
1ER CRU BEAUX BRUNS** ●

£233.00 per 3 Bottles in Bond (Very Limited)

Beaux Bruns is affectionately known at the domaine as "Johnny's cuvée" as Goedhuis has purchased this fine premier cru from the outset. Deep intense Black Forest fruit flavours reflect the warmth of the vintage. Succulent and generous, with full rounded tannins giving dimension and length. Drink 2023-2035



Ghislaine Barthod

**CHAMBOLLE MUSIGNY
1ER CRU LES GRUENCHERS** ●

£233.00 per 3 Bottles in Bond (Very Limited)

Named after the walnut trees that flourished on this site in the past, Gruenchers lies just below the Barthod-Boillot house. Lots of dark cassis black fruits, this is a plump full wine, with sweetness and freshness in equal measure. There is a light touch of vanilla and oak toast on the finish. Overall this is composed and very true to its origins. Drink 2022-2034

**CHAMBOLLE MUSIGNY
1ER CRU LES CRAS** ●

£264.00 per 3 Bottles in Bond (Very Limited)

Along with 1er Cru Les Fuées this is Chambolle's highest and coolest vineyard site. Ghislaine's father Gaston always favoured this vineyard in hotter years and this superb 2018 shows exactly why. A brilliant array of red fruits, cranberries and pomegranate. This is bright and lovely with great substance. It is wonderfully poised with an extraordinary purity. Brilliant. Drink 2023-2039

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 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.

In 2018 Etienne took the famed 2003 vintage as his barometer. In his view, he like many others were too eager to get into the vineyards that year, panicking due to heat of the summer. With hindsight this was an error as in some instances, whilst the sugars and acids were correct, the tannins hadn't reached full phenolic maturity. In 2018 he was determined not to make the same mistake and decided to play a waiting game, harvesting between 11th and 19th September. A little rain just before picking gave the grapes extra flesh and kept sugar levels in check. It is in years such as this that brave decisions can make or break a harvest. Having the courage of their convictions has certainly paid off for the Grivot family.

BOURGOGNE ROUGE ●

£300.00 per 12 Bottles in Bond (Very Limited)

A sweet succulent style, with hints of pomegranate and Griotte cherries. Attractively juicy and rich, with fine light tannins. Gentle and pure on the finish. Drink 2021-2029

NUITS ST GEORGES LES LAVIÈRES ●

£564.00 per 12 Bottles in Bond

Les Lavières lies on the Vosne Romanée side of Nuits St Georges, just below premier cru Murgers. An attractive mix of vibrant Vosne red cherry fruit and Nuits core and grip. The steely edge gives verve and personality. An absolute cracker. Drink 2022-2031

VOSNE ROMANÉE ●

£564.00 per 12 Bottles in Bond

The Grivot family own a whopping 2.7 ha extending over nine lieux dits, which combine to produce an archetypal village Vosne Romanée. The wonderful damson and violet scents are bound together by supple, sensual tannins and a gentle, glossy veneer. Fine, yet with restrained power. Drink 2022-2032

NUITS ST GEORGES 1ER CRU RONCIÈRE ●

£576.00 per 6 Bottles in Bond

This premier cru is on the southern side of Nuits heading to Prémieux and thus tends to have more power compared to the vineyards closer to Vosne. A wine expressing tension and grip, with intense ripe summer berry flavours. An impressive style which will favour cellaring. Drink 2023-2038

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. Vibrant purple colour, full of sweet fresh raspberry aromas. This is a wine of great clarity, the fruit glides over the tongue, with its soft satiny tannins. Amazingly graceful in every way. Drink 2022-2030

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. It mirrors many of the traits found in neighbouring Vosne Romanée premier cru, Aux Malconsorts, of a firm muscular structure on a deep, dark fruit backdrop. Etienne's decision to pick late intensified all these characteristics. The charming initial notes of cranberry and blueberry give way to a firm texture and structure. The length is sustained and powerful. Drink 2024-2038

VOSNE ROMANÉE 1ER CRU AUX BRÛLÉES ●

£399.00 per 3 Bottles in Bond (Very Limited)

Aux Brûlées sits above Richebourg and owes its name to its well exposed south-facing aspect. This is packed with flavours of pomegranate and baked fruit. Noticeably graceful and fluid tannins balance a high degree of warm, dark concentration. A very poised style, with all the elements chiming in perfect unison. Drink 2023-2037

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

Beaux Monts sits amongst the aristocratic elite of grand cru vineyards in Vosne Romanée, close by to Echézeaux and is one of Etienne's favourites in his fine armoury of appellations. This has huge breadth with savoury wild forest fruit and deeply rich concentrated flavours, including small Griotte cherries. The tannins are firm but contribute to the wine's overall composure.
Drink 2024-2039

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

The Grivot parcel of Clos Vougeot is in the lower section of this large grand cru. The combination of its excellent water retention and the Grivot's skilled vineyard management puts this in the running to be one of the Clos Vougeots of the vintage. Dark berries, damsons and sloes abound. This is a very relaxed style, imposing and yet not forceful, with a long lingering aftertaste.
Drink 2023-2040

● **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. It often demands time in the cellar before emerging in its glorious old age. Always a little reserved in its youth as the combination of weight and power can sometimes dominate the fruit when tasting from cask. 2018 is no different, but this is reassuring in that it shows there is a potential classic in the making. Drink 2024-2039

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

A wine of glorious poise, this is refined and confident. Extraordinarily scented, with violets and freshly picked sloes. A wine of elegance, warmth and sweetness, the tannins are so rounded. There is a tapestry of sensations, and the grace and finesse just go on forever.
Drink 2024-2040



Founded in 1962 by Charles van Canneyt's grandfather Alain Hudelot, this ten hectare domaine is a relative newcomer in Burgundy history but boasts an embarrassment of riches and some of the greatest appellations in the Côte de Nuits. Charles respects the traditional practices of his predecessors, however subtle changes throughout the winemaking process and careful investment have allowed him to showcase individual terroirs even more. This is an estate that is cautious with its approach to new oak and instead enjoys allowing the natural fruit matière to speak for itself.

In 2018 Charles's approach was to protect the fruit and preserve the acidity following the warm dry summer. He picked during a five-day window from the 5th September. He aimed for minimum extraction during the vinification process as, in his view, the natural tannic content of the berries was already superb, and he didn't want to increase it to an excessive level. The end results are some of the finest wines in his ten year tenure at the domaine.

BOURGOGNE ROUGE

£195.00 per 12 Bottles In Bond



A dense, deep Bourgogne Rouge, focusing on darker fruits. This balances intensely sweet fruit with the clear, bright freshness which was Charles's goal for the vintage. A wonderful example of pure Côte de Nuits fruit. Drink 2021-2026

CHAMBOLLE MUSIGNY

£420.00 per 12 Bottles In Bond



The domaine owns 11 different parcels across the village, so it is unsurprisingly a model Chambolle. Classic red cherry on the nose, this is silky and layered with a warming glossy texture. The generous palate with its sweetness and ripe fruit is foiled superbly by a line of bright acidity on the finish. Drink 2022-2030

VOSNE ROMANÉE

£420.00 per 12 Bottles In Bond (Limited)



The polar opposite to the Chambolle Musigny, this high class village wine is 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. With hints of cherry and kirsch, this is a wine of great breadth. It retains a central core of fruit with drive and energy. Fine and very long. Drink 2022-2032

NUITS ST GEORGES LES BAS DE COMBES

£420.00 per 12 Bottles In Bond (Limited)



An extremely well-placed lieu dit, below the famous Nuits premier cru Les Boudots, on the border with Vosne Romanée's premiers crus, just a stone's throw from Aux Malconsorts. Unsurprisingly it is quite a bold style. Delightfully poised between powerful dark spiced flavours and an appealing crisp crunchy freshness on the finish, Charles is particularly pleased with this cuvée in 2018. Drink 2022-2031

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 Vougeot, wedged up towards Musigny. As always, a cuvée that should not be passed over. This 2018 has hints of mocha and Arabian spice. The oak is a little apparent in the palate at this early stage, but there is plenty of volume and concentrated fruit which will absorb it in time. Masses of potential. Drink 2022-2034

NUITS ST GEORGES 1ER CRU AUX MURGERS

£385.00 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. A very scented style with flavours of damsons and blueberries. The palate expresses some vanilla oak, but this is gloriously fine. It is lavish in its fruit content and the grainy tannic texture provides both sturdiness and longevity. Drink 2023-2036

CHAMBOLLE MUSIGNY 1ER CRU LES CHARMES

£240.00 per 3 Bottles In Bond (Very Limited)



Situated in the heart of the appellation, Charmes is considered an exemplary Chambolle premier cru. A deeply coloured wine with intense black cherry and blackberry fruit aromas. This tasted sensational in the cellar with a lovely ample mouthfeel. The copious fruit content accommodates the rounded velvety tannins with ease. Extremely long which is fortunate because I wanted to savour it for as long as possible. Drink 2022-2035

VOSNE ROMANÉE ●
1ER CRU LES BEAUMONTS
£275.00 per 3 Bottles In Bond (Very Limited)

Sitting just above Echézeaux Grand Cru, Beaumonts is a relatively cool vineyard location which was certainly to its advantage in 2018. Aromas of huckleberries and violet fill the glass. This is a straight, linear style, with energetic brightness. The subtly sweet volume evolves in the mouth, and this Vosne Romanée is always composed and thought-provoking. Drink 2023-2036

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

Suchots is often a tricky wine to taste from cask, but Charles's 2018 just soars. It is truly fabulous. So complete with its luxurious broad fruit content, smoky black fruits and hints of cinnamon. Unquestionably bold, with a firm masculine core, it shows the true density that old vines can achieve. Quite simply outstanding. Drink 2024-2040

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

This Clos de Vougeot expresses the warmth of the vintage but in a controlled fashion. A wine of exceptional weight and concentration, full of sweet dark fruits, with great depth. This balances luscious fruit with a central tannic core and a taut fresh finish. Very good indeed. Drink 2024-2038

VOSNE ROMANÉE ●
1ER CRU LES MALCONSORTS
£310.00 per Single Magnum In Bond (Very Limited)

The most dazzling of Vosne's premiers crus sitting alongside the great La Tâche. This is a beauty. Redolent of wild Black Forest fruits, this has abundant layers of nuanced flavours. A fruit bomb but with style. It marries power with seductiveness. The tight tannic core flows seamlessly through to the long finish. Drink 2023-2039

ROMANÉE ST VIVANT GRAND CRU ●
£1,050.00 per 3 Bottles In Bond (Very Limited)

Just below Richebourg, this vineyard has deep rich layers of clay and the wines always show the stunning cranberry and red cherry fruit so typical of Vosne Romanée. This is gradually becoming my favourite of the Vosne grands crus. This is a polished, poised wine and a superb portrayal of how grace and elegance can lie beside power and intensity. Beautifully perfumed in a red fruit style, the tannins are silky and lace-like. So long and so very graceful. Drink 2023-2042

RICHEBOURG GRAND CRU ●
£1,050.00 per 3 Bottles In Bond (Very Limited)

On the day of tasting the wine was a little subdued and understandably so. It is an enormous wine, powerful and muscular. It shows characters of very ripe dark fruit, spice and mocha. Extremely full and, in time, this will surely be exceptional. Drink 2025-2045



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

Tasting the 2018s with Jean-Nicolas was a particularly special moment as the domaine celebrates its 60th anniversary. To commemorate, Jean-Nicolas hosted a tasting and dinner for 400 guests at the Clos Vougeot. As well as some fabulous wines from his era, in a show of extraordinary generosity, he opened the only methuselah in existence of 1976 Echezeaux Henri Mayer, a gift from him to Jean Méo senior. Enough for a sip for each guest, it was a surreal experience and explodes the myth that great Burgundy doesn't have the longevity of great Bordeaux. It was truly sensational. I am sure his wonderful 2018s will have the potential to give a future generation similar pleasure.

BOURGOGNE CÔTE D'OR ROUGE ●
CUVÉE ETIENNE CAMUZET
£156.00 per 6 Bottles In Bond

Brilliant purple colour. This has a panoply of flavours; it is full of loganberries and dark Morello cherries. Surprisingly silky for a Bourgogne, this is sumptuous, rich and long. Lovely. Drink 2021-2027

MARSANNAY ●
£159.00 per 6 Bottles In Bond

Very autumnal in spirit with flavours of damsons and sloes. This has an earthy structure, is full in character and is bright and lively on the finish. Drink 2021-2029
Méo-Camuzet Frère et Soeurs

FIXIN 1ER CRU CLOS DU CHAPITRE ●
£288.00 per 6 Bottles In Bond

Fixin's closest premier cru to Gevrey Chambertin, Clos du Chapitre is always an expressive wine. With deep dark berry fruit flavours, this has a feeling of breadth and volume, yet is restrained and elegant. Very good. Drink 2022-2030
Méo-Camuzet Frère et Soeurs

VOSNE ROMANÉE ●
£378.00 per 6 Bottles In Bond (Very Limited)

Half the fruit comes from a parcel just above premier cru Cros Parantoux, and the rest from the lower lying Aux Communes. Radiant purple in colour, with hints of kirsch and Griotte cherry. This is a wine of charm, with a silky volume. It is very gracious with fine powdery tannins which glide seamlessly to the finish. Beautiful. Drink 2022-2032

NUITS ST GEORGES ●
1ER CRU AUX BOUDOTS
£630.00 per 6 Bottles In Bond (Very Limited)

One of Nuits St George's finest premier crus from the commune's northern border with Vosne Romanée as it runs into premier cru Aux Malconsorts. A wine with linear minerality and intensity. The fully ripe tannins give a firmness to the structure which balances the deep dark fruit flavours. Drink 2023-2035

VOSNE ROMANÉE 1ER CRU LES CHAUMES ©
£630.00 per 6 Bottles In Bond (Very Limited)

On the Nuits side of the village below La Tâche, this is a wine with plenty of attitude. It balances some succulent Vosne Romanée breadth with grit and rusticity from its Nuits alter ego. Layered and complex with lots of potential. Drink 2023-2034

NUITS ST GEORGES 1ER CRU AUX MURGERS ●
£630.00 per 6 Bottles In Bond (Very Limited)

Murgers sits at the Vosne Romanée end of the appellation and is often associated with the premiers crus of its illustrious neighbour. More red fruits, than dark, this manages to combine a degree of opulence with an overall feeling of purity and clarity. Vibrant and energetic in style. Superb quality. Drink 2024-2037

CORTON LES PERRIÈRES GRAND CRU ●
£570.00 per 3 Bottles In Bond (Very Limited)

Les Perrières is an extremely well positioned vineyard absolutely in the middle of the hill of Corton. A fresh energetic style with flavours of pomegranate and red cherry. A subtle degree of tension and a hint of Valrhona chocolate on the finish provide a charming touch of sweetness. Drink 2023-2038

CORTON CLOS ROGNET GRAND CRU ●
£630.00 per 3 Bottles In Bond (Very Limited)

These vines on slopes close to Ladoix in the direction of Nuits St Georges were planted in 1927 and the wine reflects true old vine characteristics. Very deep and concentrated with an array of wild autumnal fruits, it marries extreme intensity with a generous juicy sweetness. Broad and full, with restrained power. Drink 2024-2038

CLOS DE VOUGEOT GRAND CRU ●
£630.00 per 3 Bottles In Bond (Very Limited)

A reflection of this famous vineyard at its very best. The domaine has a superbly positioned plot which is clearly identified as you walk around the Château. A rewarding combination of charm and muscle. The initial attack has graceful volume followed by a sea of weighty dark fruits. The finish is powerful and persistent. Drink 2023-2039

VOSNE ROMANÉE 1ER CRU AUX BRÛLÉES ●
£375.00 per Single Bottle In Bond (Very Limited)

The fact that Jean-Nicolas shows this wine from cask after his Clos Vougeot and just before the Cros Parantoux is an indication of his high opinion of this fine vineyard. It is a glorious follow on from the Clos, possessing warmth and succulence. Flavours of Morello cherry and loganberry, this is hugely stylish, with a silken yet powerful tannic core. It combines gentleness with a striking exuberance, so layered and so so long. Fabulous. Drink 2023-2036

**VOSNE ROMANÉE
1ER CRU CROS PARANTOUX** ●
£800.00 per Single Bottle In Bond (Very Limited)

This vineyard is now written in Vosne Romanée folklore following the feats of the great Henri Jayer at the end of the last century. Not an easy vineyard to work, but the rewards are exceptional. A millefeuille of flavours, from tayberries and blueberries, to violets, it jumps out of the glass with its great brightness, purity and energy. A harmonious balance between sweetness and minerality. Truly sensational, this lives up to its reputation. Drink 2026-2045

RICHEBOURG GRAND CRU ●
£1,000.00 per Single Bottle In Bond (Very Limited)

Unfortunately, on the day of our visit we were unable to taste Jean-Nicolas's Richebourg. We can only wonder as to its quality but, based on the extraordinary range in the cellar this year, I have complete confidence this will be something rather special. Drink 2024-2039

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. In 1987 insurers AXA Millésime invested with then owner Jean-Pierre de Smet and 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.

We tasted the 2018s a little earlier than normal, ahead of Geraldine's maternity leave in November. Prémieux-Prissey and the Arlot vineyards were fortunate to miss out on the dry summer conditions due to three very localised storms in the summer. Although two contained some hail, Geraldine said the effects were not serious and, in fact, did some of their normal green harvest work for them! With no signs of any hydric stress at all, this is a lovely selection of very relaxed wines, singing their appellational origins.

CÔTE DE NUITS VILLAGES BLANC AU LEUREY

£240.00 per 12 Bottles in Bond (Limited)

Very delicate lime colour, with gentle lemon sherbet flavours. This is a charming and floral white wine, light in touch and very pleasurable. Drink 2020-2026

NUITS ST GEORGES BLANC LA GERBOTTE

£345.00 per 12 Bottles in Bond (Limited)

The vines actually lie within premier cru Clos de l'Arlot, but the estate chooses to declassify this young vine parcel to village level, and make a wine with bright, attractive, early-drinking appeal. White stone fruit characters and hints of jasmine, this balances elegance and perfume with an alluring generosity. Charming and approachable. Drink 2020-2027

NUITS ST GEORGES BLANC 1ER CRU CLOS DE L'ARLOT

£345.00 per 6 Bottles in Bond (Limited)

The monopole Clos de l'Arlot is four hectares in total, and two of those on the higher slopes are planted with Chardonnay. This cuvée is made from the older vines, whilst the younger vines are bottled under the Gerbotte label. Hints of grapefruit and fresh butter, this is a more intense version of the Gerbotte. It is a little bolder with more body and flesh, while still retaining the vineyard's characteristic elegance and grace. Drink 2021-2029

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. A medley of cherry and raspberries make for a soft approachable wine. An appealing bright clipped freshness and very fine, unassuming tannins flow through the palate. Lovely. Drink 2021-2028

NUITS ST GEORGES 1ER CRU CUVÉE MONT DES OISEAUX

£480.00 per 12 Bottles in Bond

Formerly bottled as 'Petit Arlot', now at over 25 years of age the domaine is labelling this cuvée as premier cru Mont des Oiseaux. With hints of damson and sloes, this 2018 reflects a perfect integration of fruit, tannins and alcohol. It has a central tannic core, aided by a depth of fruit and matière and the zip of acid on the finish lifts the palate to perfection. Drink 2023-2033

NUITS ST GEORGES
1ER CRU CLOS DES FORÊTS ST GEORGES
£675.00 per 12 Bottles in Bond
£350.00 per 3 Magnums in Bond

Domaine de l'Arlot is 15 hectares in total, and of them, Clos des Forêts St Georges covers 7.2 hectares. Within the appellation the Les St Georges climats are considered as their own grand cru in all but name. An extremely high quality cuvée, very layered and savoury with deep brooding autumnal fruit characters. It has a little more muscle than the Clos de L'Arlot and there is no doubting its class and potential. Drink 2023-2039

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

Arguably the star in the line-up on the October day we tasted, it just hit the spot in every way. Totally glorious. Elegance and grace personified with its gentle red berry fruit characters. There is a satin-like gloss to the tannins, which flow seamlessly through this beautiful wine. There is nothing ostentatious here, just harmony, balance and effortless class. Drink 2023-2038

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

Is this Les Suchots's year? In 2018, I have not tasted a poor cuvée of this great, grand cru surrounded vineyard. A darker fruit profile than some in the cellar, with lots of wild black fruit. The tannins are imposing and have a ripe intensity. A step up in power, its quality and origins are on display. Profound flavours and tremendous aging potential. Drink 2024-2039

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

● A tiny parcel which was a hugely astute purchase by the domaine in 1990. 50% whole bunch vinification allows the wine to express the grace that is so characteristic of Romanée St Vivant. Breezy aromas of raspberries and loganberries, it balances sweet, intense fruit flavours with a touch of reserve. Beautiful, pure and tremendously persistent. Drink 2023-2039



DOMAINE FAIVELEY NUITS-SAINT-GEORGES

The Faiveley family have a long history in Nuits St Georges dating back over 200 years, during which time they have been one of the most influential names in the Côte d'Or. Today, initiated by their father François, the dynamic brother and sister duo, Erwan and Eve, have been involved in a hugely exciting cultural revolution at Faiveley. No longer just a négociant house, the Faiveley family now own an extraordinary range of vineyards in Burgundy including an eye-watering 12 hectares of grand cru and 27 hectares of premier cru. The secret of their success is to treat each individual parcel with same passion and detail as some of their smaller scale neighbours. Their quality is hitting even greater heights

in the hands of winemaker Jérôme Flous working in their new cathedral like winemaking facilities in the heart of Nuits St Georges.

The magnitude of the work at Domaine Faiveley is clear from their vintage report. Their harvest started on 27th August in the Côte Chalonnaise and finished 19 days later in Marsannay, the most northern part of the Côte de Nuits. This required an astonishing 300 pickers, who collected 30,000 baskets of grapes from 300 different parcels to make 2,000 barrels of wine. Quite some statistic!

NUITS ST GEORGES LES DAMODES

£270.00 per 6 Bottles In Bond

One of the village's most northerly appellations, on the high slopes adjoining Vosne Romanée. It is however typically representative of Nuits. This is firmly structured, with appealing autumnal fruits. The taut tannic character provides weight, which is softened on the finish by attractive spiced oak flavours. Drink 2023-2037

GEVREY CHAMBERTIN

1ER CRU LA COMBE AUX MOINES

£275.00 per 6 Bottles In Bond

A vineyard with iron-rich soils, this is an accessible and open wine with black fruit and savoury flavours. What it lacks in power it makes up for in charm and graceful ease. A more forward style with great balance. Drink 2023-2034

GEVREY CHAMBERTIN 1ER CRU LES CAZETIERS ●

£360.00 per 6 Bottles In Bond (Very Limited)

An outstanding premier cru on the Gevrey hillside. A little more reserved than the nearby Lavaux, but with the same mark of masculinity and careful power. Whilst hiding some of its colours, tasting from cask, you can really feel all the potential waiting to burst out. Drink 2024-2037

GEVREY CHAMBERTIN ●

1ER CRU LAVAUX ST JACQUES

£360.00 per 6 Bottles In Bond (Limited)

A superb contrast to the Combe Aux Moines. This is a bigger more obvious style, with smoky dark fruit characters and hints of black olive. This Gevrey has a warming richness to it and the granular tannins show off its earthy terroir. Drink 2024-2038

● NUIITS ST GEORGES 1ER CRU LES ST GEORGES ©

£425.00 per 6 Bottles In Bond

Faiveley have increased their volume of fruit from this famed premier cru, by sourcing from a well positioned neighbour. Consequently, it can no longer be classified as a Domaine wine, but the quality speaks for itself. There is a bright clarity to the wine, with aromas of tayberry and fresh summer fruits. It has the forceful structure that one expects from Les St Georges. A pronounced and confident style. Drink 2023-2039

● CHAMBOLLE MUSIGNY 1ER CRU LES FUÉES ●

£575.00 per 6 Bottles In Bond (Very Limited)

A tremendous vineyard, high up on the slopes adjoining the great Bonnes Mares. An exquisite blend of fresh, bright, pure summer fruits and a degree of warm opulence. This is giving, very lively and energetic. Lovely. Drink 2024-2038

CORTON CLOS DES CORTONS ©

FAIVELEY GRAND CRU

£680.00 per 6 Bottles In Bond

A two hectare grand cru on the hillside of Corton which uniquely has the Faiveley name attached to it. Always one of the domaine's flagship wines. Gorgeous, attractive raspberry and red fruit scents. It opens with such harmony, and then wonderful complexity develops in the palate with an impressive sense of power and intensity. A wine which should be allowed to age to see its true potential. Drink 2025-2045

● CHAMBERTIN CLOS DE BEZE GRAND CRU ●

£1,175.00 per 6 Bottles In Bond (Very Limited)

The Faiveley family are the largest owners of this great grand cru, with 1.2 hectares in three separate locations purchased back in the 1930s. This is such a striking example of Bèze, full of strong wild bramble fruits. It is juicy and rich, with extraordinary depth, but all in balance. Very bright and intense, with great length. Drink 2025-2045



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 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 were delighted to start working together last year.

Vincent has no intention of standing still, highlighted by the fact that 2018 is his first vintage following his organic accreditation. In addition, on arrival for our tasting, we witnessed him signing the deal for the latest in vineyard tractors, purpose made for him and set for delivery in 2021! His 2018s highlight the benefits of his continuous investment. The warmer summer suited the cooler locations of his Pernand and Corton Charlemagne vines producing beautifully balanced wines with an intense richness and racy tension.

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 Chardonnay with a high degree of purity. The warmer summer conditions have allowed for a more generous style, with flavours of white peach and hints of Jersey cream. Appealing balance, with an expanse of fruit that carries through into a line of energy and freshness on the finish.
Drink 2020-2027

CORTON CHARLEMAGNE GRAND CRU 
£450.00 per 6 Bottles in Bond
£595.00 per Single Double Magnum in Bond

Vincent categorises the vines for this fine cuvée into three groups: his younger vines under 30 years which give 30% of the cuvée, the next 30% from 30 year old vines, and the final 40% from aged vines between 40-60 years. A gorgeous combination of exuberance and charm, with clotted cream and hazelnut flavours. Very layered, this wine is full of confidence. Drink 2022-2030



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

Brilliant deep purple colour, the 2018 has striking savoury wild hedgerow fruit flavours. This is quite a substantial Beaune wine, with grip and a tight cherry stone core. Plenty of power and depth, the 2018 will age very well.
Drink 2024-2033

CORTON GRAND CRU 
£295.00 per 6 Bottles in Bond

Dark purple colour, this is a dense, compact wine, with hints of dark chocolate and Moroccan spice. There is beautiful sweet ripe fruit, and the tannins contribute boldness and depth on the finish. Drink 2023-2034

DOMAINE SIMON BIZE

SAVIGNY LÈS BEAUNE

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

A really lovely tasting, for the first time hosted by Patrick's 21 year old son Hugo, who has joined his mother at the domaine. The calm manner he shares with his mother can be seen in their very fine 2018s. The high yields meant that they destemmed a little more fruit than is normal (30%) as Hugo explained, "*we just couldn't get everything in the vats!*" This policy has been no hardship to their 2018s, which show the complexity so emblematic of this domaine, with an added degree of purity.

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

With 11.2 hectares of village Savigny, Domaine Bize has an expanse of vineyards, the oldest planted in 1939 and the most recent in 1979. An excellent reflection of the appellation, with characteristic dark fruit flavours and rewarding mid-palate sweetness. A classic.
Drink 2021-2028

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. It always expresses a youthful charm during the en primeur tastings. Very easy to taste with fresh bright strawberry fruit, subtle sandy tannins and a light touch of freshness on the finish. Drink 2021-2030

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

Les Talmettes lies just to the west of Aux Vergelesses and this slightly warmer south-facing location is sheltered from the north wind. The results of the hot summer really sing in this wine with its sweet wild loganberry characters. It is both juicy and intense and the structured small berry tannins knit everything together. Great intensity. Drink 2022-2032

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

This wine from the appellation's upper slopes is always one of the most stylish in the cellar. A beautiful mix of dark cherry and dried winter fruits. The opulent fruit is balanced by rounded but firm tannins. It has all the key ingredients: sweetness, depth and power.
Drink 2023-2034

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 the high chalk content of its soil. Ripe damson and autumnal fruits, this is a very fine style for Savigny. The limestone creates a wine of purity, crisp freshness and total finesse.
Drink 2023-2034

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 and this was hugely beneficial to the final quality of this outstanding grand cru in 2018. Brilliantly composed, preserving purity of fruit with great structure. High class. Drink 2024-2038

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.

SAVIGNY LÈS BEAUNE BLANC ●

£275.00 per 12 Bottles in Bond

The north easterly exposure was definitely a help for these young vines. A taut mineral style. Recently bottled, this was a little backward on tasting, but retains a very good expression of purity and freshness. Drink 2021-2026

SAVIGNY LÈS BEAUNE AUX FOURNAUX ●

£285.00 per 12 Bottles in Bond

A very senior village cuvée representing a blend of 65% 1er Cru Fourneaux and 35% village lieux dit Fourneaux. The fruit for this cuvée was 50% whole bunch fermented and this is evident in the sweet alpine fruit scent. An appealing feeling of succulence and hint of sucrosity make for a very desirable wine. Drink 2022-2030

PERNAND VERGELESSES ●
1ER CRU LES VERGELESSES

£340.00 per 12 Bottles in Bond

Pernand Vergelesse is slightly cooler than Savigny lès Beaune, delivering additional benefits in 2018, and its wines have a spicier, earthier accent. Here we see an increase to 80% whole bunch fruit, so confident was the domaine in the ripeness of the stalks and pips. With flavours of loganberry and dark fruits, the initial succulent palate gives way to structured grainy tannins and warm volume. Drink 2022-2033

SAVIGNY LÈS BEAUNE ●
1ER CRU LES LAVIÈRES

£395.00 per 12 Bottles in Bond

The combination of south facing slopes and clay soils contributes to a very glamorous wine in 2018. Instantly striking with its wild strawberry aromas, it has a generous volume and sweetly ripe tannins. A wine of charm rather than power, with rewarding length. Drink 2022-20234

Claude and François have always favoured early picking dates so they were unphased by an August harvest in 2018. In addition, Claude explained that the villages of Savigny and Pernand had particularly benefitted from the naturally cooling winds that flow through the two valleys, offering protection from the dry summer heat. Finally, their policy of traditional foot treading is a particularly gentle process and avoided any risk of excessive maceration. All in all, 2018 is a vintage that played perfectly into the hands of this famous domaine.

PERNAND VERGELESSES ©
1ER CRU ILE DES VERGELESSES

£475.00 per 12 Bottles in Bond

Again 80% whole bunch fruit, these vines are a little higher up the slopes, with less clay and more limestone, which contributes to the gorgeous bright red fruits. This wine is so full of life, it has such energy and excitement. The tannins are a little tight but serve to take the wine to a further dimension. Huge potential. Drink 2022-2035

CORTON LES MARÉCHAUDS GRAND CRU ●

£495.00 per 6 Bottles in Bond

As with all the domaine's grands crus this year, this is 100% whole bunch fermented fruit. Claude describes Maréchaudes as being whiter soil, creating a more floral style with open red fruit characters and gentle tannins. The most forward of all their grands crus at this stage. Drink 2024-2035

CORTON LES BRESSANDES GRAND CRU ●

£585.00 per 6 Bottles in Bond

The fruit for this high-class grand cru comes from four sources, two by Ladoix with a high clay content, and two in Aloxe Corton which boast a little more limestone. All of this is portrayed in a wine with wild scented dark fruits. It shows great harmony between freshness and a high level of ripeness. The tannins are tight and give grip to the finish. This is muscular and very full. Drink 2025-2037

CORTON CLOS DU ROI GRAND CRU ●

£695.00 per 6 Bottles in Bond

Possibly the power of suggestion, but this wine feels the most regal of the grands crus at Chandon de Briailles. Full of wild alpine berry aromas, it is a beautiful style. The very fine tannins allow the fruit to caress the palate and a line of freshness runs throughout. Structured and yet harmonious. Drink 2025-2037

Tollot-Beaut is indisputably the finest producer in the small appellation of Chorey lès Beaune. They make approachable, 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.

Following the 2016 frost, 2017 was a particularly generous vintage in terms of yield for the domaine. 2018 has returned to slightly more normal levels and their production is therefore a little less this year. In Nathalie's view, these lower yields were hugely important as they allowed the tannins in both skin and pips to achieve maximum phenolic ripeness. The domaine's 2018s are fruit forward, beautifully ripe and, equally importantly, have balanced alcohol and fine freshness.

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. Charming blueberry scent, this wine has a soft tannic core, with characteristic flesh and youthful approachability. Drink 2021-2029

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

From the lower slopes of the hillside of Beaune, this is a more forward and easier wine than the Grèves. With perfumed aromas of freshly picked strawberries, this has a juicy richness to it. The tannins are soft and suave and the alcohol is nicely restrained. Drink 2022-2032

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

A favourite vineyard amongst growers, Les Lavières produces a generously styled wine from its clay dominant soils. The Tollots are replanting a section of this vineyard, and so production is currently reduced. Full of hedgerow fruits and hints of fresh coffee beans. A rounded and full style, showing all its colours in its youth. Drink 2021-2031

CORTON BRESSANDES GRAND CRU 
£405.00 per 6 Bottles in Bond

Deep dark opaque colour, this is full of compact brooding winter fruits, with hints of fig, walnut and cinnamon. A powerfully intense and broadly structured wine, this is not shy in expressing its quality, depth and weight. Excellent density and very long indeed. Drink 2023-2036

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

The product of two relatively recently planted parcels, this wine has a very approachable, youthful character. Brilliant purple colour, it has aromas of pure, fresh tayberries with a hint of young sappy grip. Charming, energetic and lively. Drink 2021-2030

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

The Montagne de Beaune protects this premier cru from the west wind and you can feel the warmth of its location and the summer in this wine. This shows a darker fruit spectrum than the preceding wines with feeling of small tight dark berries. Brooding and intense, with some tight central tannins, there are layers of sweet fruit and the finish is long and concentrated. Drink 2022-2034



Nathalie Tollot

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 2018. 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. Nicolas was thrilled with his 2018s and happily opined that this is his greatest ever vintage in over 30 years of winemaking

VOLNAY VIEILLES VIGNES

£260.00 per 12 Bottles in Bond

As always a wine which focuses on bright red fruits. An attractive supple style with the tannins very much in reserve. Soft, harmonious and easy. Drink 2021-2027

VOSNE ROMANÉE VIEILLES VIGNES

£395.00 per 12 Bottles in Bond

A charming wine mixing juicy red cherry fruits with a tight central tannic core. Flavours of mocha and coffee bean on the finish add richness and a layered volume. Drink 2021-2027

NUITS ST GEORGES 1ER CRU AUX BOUDOTS

£540.00 per 12 Bottles in Bond

A very striking wine from this outstanding vineyard on the boundary of Vosne Romanée abutting the Malconsorts vineyard. As one would expect, this has abundant wild black fruits, huge volume and richness. The tannins have a slight granular edge but are unquestionably fully mature, while the subtle touch of acidity gives length and complexity. Drink 2023-2032

GEVREY CHAMBERTIN

1ER CRU LAVAUX ST JACQUES

£575.00 per 12 Bottles in Bond

The slightly higher vineyard location of Lavaux always allows its wines to maintain a degree of freshness, whatever the climatic conditions. This is a superb expression showing off the warmth of the year with its striking damson and blackberry fruit flavours. The real appeal however, is the line of freshness and minerality that flows through the wine. Precise and true to both Pinot Noir and its terroir. Outstanding. Drink 2023-2032

CORTON ROGNETS GRAND CRU

£310.00 per 6 Bottles in Bond

Overlooking Nuits St Georges, this is a beautifully perfumed style with hints of red cherries and fresh redcurrants. Mineral and linear, but nicely balanced by a characteristic volume and sweet ripe fruit. A pleasingly profound tannic structure carries through to the finish. Drink 2023-2035

CLOS ST DENIS GRAND CRU

£740.00 per 6 Bottles in Bond

The smallest grand cru Clos in Morey St Denis, so always a bit of a rarity. When discovered, it is always a delight. Suave and succulent, and slightly less muscular than its neighbour Clos de la Roche, this is a wine that always focuses on fine, silky subtlety. Drink 2023-2037

ECHEZEAUX GRAND CRU
£895.00 per 6 Bottles in Bond



This Echezeaux is deserving of its grand cru status. It is so openly confident with pleasing blueberry and tayberry aromas. A profound wine, with a fine tension giving drive and energy to the natural opulence of ripe fruit. Very persistent on the finish. Drink 2024-2041

**CHAMBOLLE MUSIGNY
1ER CRU LES AMOUREUSES**
£1,380.00 per 6 Bottles in Bond



This is one of the finest premiers crus of the Côte de Nuits, situated just below Le Musigny, and often gives neighbouring grands crus a run for their money. Darker fruit flavours in 2018, with hints of black cherry, nutmeg and spice. This has the beautiful succulence so typical of this vineyard, with a velvety texture, beautifully fine tannins and a restrained but complex finish. Drink 2024-2037

CHAMBERTIN GRAND CRU
£1,650.00 per 6 Bottles in Bond



This fabulous grand cru has a kaleidoscope of flavours. A wine with attitude and personality. Deep savoury aromas, full of wild hedgerow fruits. This is a rich, unctuous wine with broad shoulders. The muscular tannins underpin the fruit, and the intense ripe flavours dominate. Superb. Drink 2025-2039

RICHEBOURG GRAND CRU
£1,550.00 per 3 Bottles in Bond



This is a wine with strength and structure. Quite a powerful Richebourg, with hugely dense concentrated dark fruits. The palate has palpable body and ripeness. Deep and intense, with firm tannins and a long life ahead of it. Drink 2025-2040





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.

CHASSAGNE MONTRACHET**1ER CRU LES BAUDINES**

£295.00 per 6 Bottles in Bond

One of the highest premier cru vineyards in Chassagne, heading towards Santenay, which has flourished in the last half century. A taut vibrant style of white wine, with hints of lime and grapefruit. Refreshing, linear and saline, the fruit opens out in the palate to give some rewarding and ripe tropical flavours on the finish. Drink 2021-2027

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. Originally an afterthought, this has turned out to be one of his favourite village cuvées and 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 us a few years ago! This is so perfumed and full of finesse, hardly surprising given its proximity to Chambolle. An absolute beauty, graceful and fine. Drink 2022-2032

CHAMBOLLE MUSIGNY

£288.00 per 6 Bottles in Bond

A combination of 3 different vineyards, Verailles, Chatelots and Charmes, this is a lovely expression of Chambolle Musigny. The attack is all graceful red fruit flavours. The tannins have a fine-grained texture and there is a light freshness. The finish evolves to reveal notes of mocha which give a balancing richness to the acidity. Drink 2021-2030

Following the superb flowering and healthy climatic conditions of 2018, Ben knew a very large crop was in the offing. So, unusually, he decided to do an early green harvest in certain vineyards, pruning 20% of the fruit to control yields. In his view this was crucial to achieve maximum phenolic ripeness, especially for the Pinot Noir. He started his harvest on 26th August in perfect conditions, with fully mature and, most importantly, clean and healthy fruit.

VOSNE ROMANÉE

£288.00 per 6 Bottles in Bond

A very old vine cuvée which warranted two thirds whole bunch fermentation in 2018. As a result, it has enticing sweet wild strawberry aromas and flavours. The palate is intensely concentrated, and the tannins are fine. Delicious purity and great length. A lovely village cuvée. Drink 2021-2030

VOLNAY 1ER CRU LES MITANS

£288.00 per 6 Bottles in Bond

Mitans derives from the old French for middle or centre and this cru lies at the foot of the slope just beneath the village proper, in the heart of the appellation. The soil here is fine clay, and the wine is often less tannic than some others from Volnay. This is a favourite of ours, with its juicy flavours of sloes and loganberries. Discreet tannins and a bright crunchy freshness on the finish provide an uplifting sensation Drink 2022-2035

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, with some Nuits St Georges muscle. Dense purple colour, this has lovely summer pudding flavours. A wine with a firm tannic grip, but the overall weight of fruit controls this superbly. This has both power and depth. Drink 2023-2038

CLOS ST DENIS GRAND CRU

£450.00 per 3 Bottles in Bond (Very Limited)

Morey St Denis is not short of impressive grands crus. Locals would argue that this is the finest of them all, perhaps because the village is named after this Clos. A brilliant array of damsons and tayberries. Pure, charming and elegant, this shows restraint and subtle texture. A great wine in the making. Drink 2024-2040

DOMAINE DE COURCEL

POMMARD

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

As usual, de Courcel started their harvest after many in the village had completed theirs, commencing on the 15th September. Régisseur Yves Confuron felt in a vintage such as 2018, a later picking date for their vines was more important than any other vintage since the very warm 2003. It was crucial to achieve full maturity for the pips and, after a certain period, the sugar levels stopped rising so there was no concern about alcohol levels. Yves has made very structured 2018s which exemplify the domaine's propensity for making wines with great longevity.

POMMARD LES VAUMURIENS

£275.00 per 6 Bottles in Bond

One of the very best lieux dits in the village, sitting above the great Rugiens vineyard. With profound scents of sweet wild strawberries, it possesses wonderfully full fruit so representative of Pommard. Firm, intense and structured with great drive and length. Drink 2023-2034

POMMARD 1ER CRU LES PREMIERS

£340.00 per 6 Bottles in Bond

Pommard Les Premiers lies on the Meursault/Volnay border, balancing Pommard power with the softness and approachability of Volnay. With hints of black cherry and liquorice, this expresses sweet dark baked fruit flavours. Full balanced tannins flow through to a ripe, sweet finish. Drink 2024-2036

POMMARD

1ER CRU GRAND CLOS DES EPENOTS

£410.00 per 6 Bottles in Bond

This enclosed monopole in the north of Pommard has produced a showstopper this year. A cornucopia of red fruit aromas: raspberries, tayberries and redcurrants. This is a wine with great volume, helped by a velveteen tannic texture. The finish boasts flavours of pomegranate and Kirsch. Lovely, this will give pleasure throughout its long life. Drink 2023-2040

POMMARD 1ER CRU LES RUGIENS

£540.00 per 6 Bottles in Bond (Limited)

A brilliantly classy Rugiens from the lower slopes. Along with Clos des Epeneaux, this is widely regarded as grand cru quality. Striking purple colour, there is a fine balance between sweet wild alpine strawberries and a touch of mocha and toast from the oak. Intense and broad, finishing with distinction and power. 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 ten 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.

The 2018s were a joy to taste with Mathias and Caroline in November. Mathias started to pick on 1st September. He has produced a beautiful range, balancing a natural weight of fruit, with good freshness and careful alcohol levels. The astute use of new oak acts as a foil to the flavours in a warmer year such as 2018 and the result is remarkably successful.

BOURGOGNE HAUTES CÔTES DE NUITS ●
£195.00 per 12 Bottles in Bond

The domaine has four hectares in the Hautes Côtes and the naturally cooler vineyard location really fulfilled its potential in 2018. With bright cranberry and pomegranate characters, this has a refreshingly crisp fruit edge and a light touch of sweetness. A very pure Pinot style. Drink 2021-2028

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 Vosne in their portfolio, and is usually the first to enter its drinking window. With sweet raspberry fruits, this has an appealing crisp, crunchy bright fruit character. It is very pure, with subtle richness on the finish. Drink 2022-2030

BEAUNE 1ER CRU LES BOUCHEROTTES © ●
£425.00 per 12 Bottles in Bond

Les Boucherottes is on the southern boundary of Beaune just above Pommard's Epenots vineyards. This side of the appellation tends to produce poised, elegant wines rather than the firmer more muscular style of the northern side of the commune. A fine example of the scented perfumed flavours the very best Beaune reds achieve. With hints of red cherry and loganberry, the tannins are soft and harmonious, and a very gentle line of acidity flows through. Full of charm. Drink 2021-2032



CHAMBOLLE MUSIGNY ●
£240.00 per 6 Bottles in Bond

The domaine has five parcels across the village and blends them to make a characterful and quintessential Chambolle Musigny. This is a real beauty. It is soft, succulent and juicy, bursting with summer pudding fruit and fine, silky tannins. The finish is both graceful and long. Drink 2022-2030

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. The most serious of all the domaine's Vosne village cuvées, it has more intense red fruit characters than the Fontaine, including loganberry and tayberry. Just as pure but a little bolder, this is layered and energetic on the finish. Drink 2023-2034

POMMARD 1ER CRU LES CHANLINS

£340.00 per 6 Bottles in Bond



Les Chanlins sits right on the border of Volnay and has a reputation for crafting highly elegant Pommard. In 2018 the clay-based soils of this vineyard have helped to produce a somewhat atypical, robust and powerfully structured wine. Very dense, with stunning dark black fruits, superb concentration and impressive length. Lovely. Drink 2022-2031

ECHEZEAUX GRAND CRU

£650.00 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. A truly outstanding wine in 2018 which almost outshone the Richebourg on the day of tasting! The only wine to be whole bunch pressed in the cellar (20%), this is a wonderfully seductive style with pure alpine fruits. Poised, refined and elegant, this is beautifully in balance. Fabulous. Drink 2024-2040

RICHEBOURG GRAND CRU

£1,250.00 per 3 Bottles in Bond (Very Limited)



The A F Gros Richebourg is today one of the most consistent and sought after in the appellation, regularly standing out in tastings around the world. The 2018 exemplifies its appeal with deep Black Forest fruit flavours. It is a lovely compromise between elegance and evolving power. So layered, this is beautifully juicy and the fine, firm tannins give weight and composure on the finish. High class. Drink 2024-2040



Mathias and Caroline Parent-Gros

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, while these wines have the distinctive character of quintessential Côte de Beaune, they 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.

Winemaker Paul Zinetti explained that their harvest date in the early part of September (3rd September onwards) allowed them to achieve the optimum balance between alcohol, fruit, acidity and ripe tannins. He decided to destalk all his fruit in 2018 and, with a very gentle maceration, these wines are a fabulous expression of pure Pinot Noir fruit.

ALIGOTÉ

£165.00 per 12 Bottles in Bond



A masterclass in Aligoté. Appealing bright fresh melon aromas roll into an attractive layer of soft tropical fruit as a result of fermentation and élevage split equally between oak and tank. This often overlooked grape variety should not be underestimated, it is far too good to have a dollop of crème de cassis added! Drink 2020-2026

AUXEY DURESSSES

£264.00 per 12 Bottles in Bond



Sitting behind Volnay and Meursault, it is only in recent years that Auxey is getting the true credit it deserves. This is in part thanks to the efforts of Paul and other young winemakers who now fully appreciate its potential. This is a beauty with only 10% new oak and brilliant open red fruit flavours. It is bright and energetic, with a lovely harmony between soft crunchy fruits and juicy sweetness. Delightful. Drink 2022-2030

AUXEY DURESSSES 1ER CRU

£345.00 per 12 Bottles in Bond



With only 20% new oak, this has a nose packed with clear, pure fragrant pomegranates. A little weightier, this will require a bit more patience than the straight Auxey. Well-structured, with attractive notes of mocha and spice on the finish. Drink 2022-2030

VOLNAY

£210.00 per 6 Bottles in Bond



This wine comes from two different locations in the appellation: Les Grands Champs provides finesse and elegance, while Les Famines is credited with giving body and power. Striking ruby in colour, this is full of red cherries and cranberries. It is deliciously pure with light crunchy fruit, characteristic depth and a gently layered finish. Drink 2022-2031

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 at Comte Armand and the small volume requires gentle handling in the winery. An intense nose of crisp cranberry and pomegranate. Enticing, with a restrained power, but the real charm is the purity and lift through the palate. Drink 2023-2034

POMMARD 1ER CRU CLOS DES ÉPENEUX

£595.00 per 6 Bottles in Bond (Very Limited)



Tasted first as four individual parcels, each of which are vinified separately. The blend incorporates the young vines (35-55 years old) and old vines (65-98 years old) grown across the climat's four blocks. Paul attributes the young vines with giving spice, acidity, and fragrance, whilst the old vines carry the 30% new oak to provide structure and power. The completed cuvée is an absolute cracker; stunningly aromatic, with wild bramble fruits and hints of Arabian spice. Smooth tannins finely balance the fruit and freshness. A very composed and grand style, this has huge length and legs for aging. Superb. Drink 2025-2045

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 was 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.

Thomas is a man who likes to make wines instinctively. A fully qualified oenologue who has installed a high-tech cuverie at vast expense, he is cautious about overanalysing the fruit at harvest time. His major concern is ripeness of tannins and phenolics rather than sugar and acidity. He believes high quality ripe tannins allow him to follow his preferred maceration process through pigeage (pushing down the cap at fermentation) which liberates the sugars and releases all the wine's energy. His wines are beautifully intense in 2018.

VOLNAY VIEILLES VIGNES

£395.00 per 12 Bottles in Bond

This village cuvée is an exquisite example of Volnay from vines aged between 45 – 83 years situated just below premier cru Les Carelles. This is a warm plot, with high iron content in the soil. With dense black cherry flavours, masses of sweet dark fruit and hints of ground coffee, this has superb weight and richness. It is finely textured with a grippy, grainy tannic core. Great potential. Drink 2022-2032

VOLNAY 1ER CRU LES CARELLES

£326.00 per 6 Bottles in Bond

The red ferrous soil of this vineyard gives a deeply flavoured, intense style of wine. It is always a stand-out in the cellar and one of Thomas's favourites. This 2018 is a graceful, silky wine, with delicious rich fruit flavours of damsons and jostaberries. Full, long and graceful. Drink 2022-2032

VOLNAY 1ER CRU LES CAILLERETS

£350.00 per 6 Bottles in Bond

Thomas says Caillerets is to Volnay what Les Amoureuses is to Chambolle Musigny: a grand cru in all but name. Certainly one of my favourite vineyards in the village, this is so bright, pure and intense. A strikingly controlled style with red fruit, minerality and lace-like tannins. This is so layered and yet without ostentation. Sensational. Drink 2023-2036

VOLNAY 1ER CRU CLOS DES CHÊNES

£350.00 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. The 2018 is a fabulous model of the power and broad-shouldered potential of this vineyard on the upper slopes. It retains many red fruit characters but has layers of rich, full tannins. A big wine for the future. Drink 2023-2040

POMMARD 1ER CRU RUGIENS

£475.00 per 6 Bottles in Bond

For many, Rugiens is the jewel in Pommard's crown. Vibrant purple in colour, this was a little backward on tasting in cask, but that is to be expected for such a deep, compact wine. Very full and intense, this exudes power. The mighty tannins are perfectly woven into the dark fruits, complemented by a gentle freshness and lift on the finish. Drink 2023-2042

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. Father Yvon retired in 2009 and between then and 2015 the fruit was 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 six hectares of superbly tended vineyards, the majority in Volnay. He destems all his fruit and aims to make refined, naturally expressive wines. Domaine Clerget is an estate to watch.

Thibaud advanced his harvest even more than originally anticipated, commencing on 3rd September. Contrary to some people, in 2018 he was concerned that some of the clay soils might dry up, crack and thus lose their water retentive ability. Careful soil management was crucial to protect the vines from the drier summer season. He has produced less wine in 2018, but the quality of the range certainly justifies his reputation as the newest star in the Côte de Beaune.

VOLNAY

£320.00 per 12 Bottles in Bond

This village Volnay comes from two superbly-placed parcels below the premiers crus vineyards of Champans and Ronceret. An open style with great clarity showing off its precise red fruit flavours and hint of cocoa on the finish. Youthful and charming. Drink 2021-2030

VOLNAY 1ER CRU CARELLE SOUS LA CHAPELLE

£225.00 per 6 Bottles in Bond

With fragrant bilberry flavours, this reflects naturally sweet ripe fruit. It has excellent intensity and the weight of fruit wraps up the rich tannins giving persistence on the finish. Drink 2023-2037

VOLNAY 1ER CRU SANTENOTS

£225.00 per 6 Bottles in Bond

This vineyard is a bit of an anomaly as it actually sits within the commune of Meursault however, going back to the Middle Ages, it has always been associated with Volnay. This is a supple open style, with layers of dark Black Forest fruit. Enticing, with fleshy substance and depth. Drink 2023-2037

VOLNAY 1ER CRU CLOS DE VERSEUIL

£295.00 per 6 Bottles in Bond

Thibaud destemmed all the fruit from this small monopole vineyard and has used 30% new oak for this cuvée. A wine with shining bright intensity, brilliant purity and a dark savoury wild fruit personality. This is a wine full of Volnay charm, with gorgeous volume and richness. The flavours keep evolving and the soft sandy tannins sit comfortably underneath. Drink 2023-2038

POMMARD 1ER CRU LES RUGIENS

£350.00 per 6 Bottles in Bond

Thibaud Clerget is the largest owner of land in this distinguished premier cru with two parcels of vines, some 85 years old and some 25 years old. A surprisingly juicy and unctuous attack evolves into depth and subdued power. This is composed and very classy. Drink 2024-2040



Thibaud Clerget

CLOS DE VOUGEOT GRAND CRU

£650.00 per 6 Bottles in Bond

From the prized Maupertuis section of this famous grand cru, Thibaud decided to use 50% whole bunch fruit in this vintage, followed by an élevage in 50% new oak. With deep, dark wild fruits, this is a wine of density and structure and a muscular central tannic core. Extremely long and no doubting its grand cru stature. Drink 2024-2040



DOMAINE JEAN-MARC BOILLOT
POMMARD

Whilst Jean-Marc still shows a keen interest in the estate, it is now managed by daughter Lydie and husband François. The domaine owes its origin to an inheritance from Jean-Marc's grandfather Etienne Sauzet and consists of 11 hectares of some of the finest vineyards in the Côte de Beaune. More recently they have purchased a further 10 hectares in the Mâconnais. Their vinification process is designed to express the purity of Puligny fruit: a short cold settling of 24 hours follows pressing, followed by 11 months élevage with a weekly bâtonnage, before bottling.

To get the very best out of the fruit in 2018, minimal intervention was required during the winemaking process. The Boillot family ideology suited the vintage perfectly. They have made some gorgeously expressive wines, typical of their individual climats and which reflect true appellational character superbly.

PULIGNY MONTRACHET 
£225.00 per 6 Bottles in Bond

Full of aromas jasmine and fresh fruits, this is a charming and approachable cuvée that balances Puligny elegance with a delicate freshness. Gentle layers of warm brioche flavours on the finish provide the final touches to this glorious 2018. Drink 2020-2024

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

This premier cru is a light lemon colour with hints of acacia honey and Seville orange on the nose. Boillot's 2018 La Garenne is initially very lively with vibrant lemon and lime flavours that gradually reveal caramel poached pear notes. Enticing and rewarding. Drink 2021-2026

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

Les Referts is generally a rather powerful and muscular style of Puligny, however this 2018 from the Boillots is relatively delicate with an appealing mineral, floral side. Hints of cherry blossom are complemented by a touch of freshly buttered toast on the finish. Drink 2021-2028

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

Champ Canet always possesses a degree of opulence and richness which is superbly on display here in the honeyed aromas of caramelised oranges. Full and luscious, this is a Puligny of great breadth and structure. A gentle touch of toasted oak provides some additional weight on the finish. Drink 2021-2028

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

A broad and generous wine from this fine vineyard which neighbours Meursault. The nose displays aromas of acacia honey, mandarin and lime zest while the palate has a gorgeous mouth-coating creaminess. There is a lovely lift on the bright, lively finish. Drink 2022-2028

DOMAINE JEAN-PHILIPPE FICHET
MEURSAULT

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

Tasting and talking with Jean-Philippe always covers a wide range of topics. He commented that the consecutive summer droughts in 2018 and 2019 were in fact no bad thing, as they killed the weaker vines, ensuring the survival of the fittest in the vineyard. The quality of his fruit at harvest in 2018 meant he did minimal cold settling. He felt the lees were in such superb condition that he wanted the juice and wine to benefit from them during his now shorter élevage in wood of 11 months. A splendid selection, with both concentration and freshness.

BOURGOGNE BLANC VIEILLES VIGNES 

£180.00 per 12 Bottles in Bond

Jean-Philippe's Bourgogne Blanc comes from vineyards sitting at the Puligny end of Meursault. This balances a natural creamy richness with an appealing bright citrus freshness. This punches well above its weight. Drink 2020-2025

MEURSAULT 

£350.00 per 12 Bottles in Bond
£370.00 per 6 Magnums in Bond

With hints of melon and fresh Jersey cream on the nose, this is refined and gentle. It is a lovely reflection of the slightly less opulent style towards which Jean-Philippe is leaning nowadays. Very approachable with a touch of tropical fruit on the finish. Drink 2020-2026

MEURSAULT MEIX SOUS LE CHÂTEAU 

£395.00 per 12 Bottles in Bond

This enclosed and relatively warm site has fared particularly well in 2018. Light yellow colour, it has classic Meursault characteristics of hazelnuts and double cream. The fresh brioche flavours are balanced beautifully with a touch of saline minerality. Great depth and the length of flavour on the finish is hugely rewarding. Drink 2021-2027

MEURSAULT LES GRUYACHES 

£480.00 per 12 Bottles in Bond

Planted by his grandfather in 1928, Gruyaches is the oldest of Jean-Philippe's vineyards. The aged deep-rooted vines coped superbly in the drier summer conditions and have produced a terrific 2018 in their 90th year! With hints of spice and hazelnut, this is a full, concentrated wine. The natural power is supported by a touch of lemon zest on the finish. Masses of complexity. Drink 2022-2028

MEURSAULT LES CHEVALIÈRES 

£495.00 per 12 Bottles in Bond

Jean-Philippe is a great fan of the Chevalières lieu dit, renowned for producing intense wines with a full structure. This is wonderfully expressive, with hints of fresh oranges and clotted cream. The natural sensation of glycerol is balanced by a line of tension which lifts the palate. The finish unfurls with lingering notes of spice and vanilla. Drink 2021-2028

MEURSAULT LE TESSON 

£550.00 per 12 Bottles in Bond
£575.00 per 6 Magnums in Bond

Le Tesson is always one of the stars of this great domaine's stable. Lore in the village has it that these steep easterly exposed slopes should have been classified as premier cru. A gloriously harmonious wine, with seductive flavours of pecans, Jersey cream and fudge. A mouthcoating style, with a honeyed sensation and a long, refined aftertaste. Glorious. Drink 2022-2029

PULIGNY MONTRACHET 

1ER CRU LES REFERTS
£650.00 per 12 Bottles in Bond

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

PATRICK JAVILLIER

MEURSAULT

In theory Patrick Javillier has retired and this Meursault 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 and 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 were relabelled from last 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 also have the ability to age in bottle.

The Javilliers decided to harvest a little later than some of their neighbours in Meursault on 31st August as some of their fruit wasn't fully ripe. Benefitting from Patrick's experience in higher-yield years they recognised the value of a little patience. They held back from setting foot in the vineyards until all the fruit was fully mature. There can be no question of the success of their policy: these wines have a superb concentration, with lovely bold Meursault richness.

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. It is a generous Meursault-esque style of Bourgogne Blanc wonderfully expressed in this warmer year. Golden yellow colour, this has enticing flavours of almond and freshly baked croissants. Delicious and forward drinking. Drink 2020-2024

BOURGOGNE CÔTE D'OR BLANC

CUVÉE OLIGOCÈNE

£192.00 per 12 Bottles in Bond

Javillier's Bourgogne Oligocène is from the Puligny side of Meursault and therefore a more restrained style than the Forgets. Full of floral, citrus flavours, with a bright line of purity and a gentle sophisticated finish. Always one of the great value picks of the vintage. Drink 2020-2025

MEURSAULT CLOS DU CROMIN

£384.00 per 12 Bottles in Bond

Located on the mid-slope, this lieu dit's name may refer to the old quarry in the commune. Whether true or not, this cuvée always has a fine central mineral core, which is appealingly coated with creamy layers of butter, and tropical fruits. Bright and generous. Drink 2020-2026

MEURSAULT LES TILLETS

£384.00 per 12 Bottles in Bond

A very distinctive wine from these highly positioned vineyards. Warming notes of hazelnuts, clotted cream and freshly baked bread are all balanced by a firm mid-palate and bright tension. A quintessential Meursault. Drink 2020-2027

MEURSAULT LES CLOUSOTS

£468.00 per 12 Bottles in Bond

A combination of two lieux dits: Les Clous and Les Crotots. This blend always balances the racy freshness of fruit from the higher slopes of Les Clous with the rich creamy generosity produced by Les Crotots. In 2018 this brilliant wine has really benefitted from its dual aspect expressing the warmth of Crotots and coolness of Clous. Beautifully harmonious, but with a touch of elegant reserve. A wine with huge potential. Drink 2022-2029

MEURSAULT CUVÉE TÊTE DE MURGER

£600.00 per 12 Bottles in Bond

The 2018 Tête de Murger has an appealingly plump mouthfeel, with flavours of brioche and warm caramel. Superbly concentrated, it is broad in the palate and the gentle touch of oak on the finish provides dimension and weight. High class. Drink 2022-2030

CORTON CHARLEMAGNE GRAND CRU

£570.00 per 6 Bottles in Bond (Very Limited)

This is a stunning example of this famous grand cru. Broad and full in style, with flavours of mango and crème anglaise. Boldly intense, structured and very long. Hugely impressive. Drink 2023-2030

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 estate. 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 when young. What's more, they have sacrificed none of the domaine's signature texture or complexity in this adaptation. The style balances intensity and concentration with freshness and energy.

In 2018 Antoine was able to draw on his father's vast knowledge and, in particular, his experience of the 1982 vintage, another year of abundance and outstanding quality. The critical period was the final two weeks before harvest, when the heat allowed the unusually juicy berries to reach optimum maturity. His policy of a light *débourbage* (the settling of the freshly pressed grape juice prior to fermentation) of just three hours allowed him to keep the best lees in his juice and produce wines with great texture and subtle vigour.

MEURSAULT EN LA BARRE

£470.00 per 12 Bottles in Bond



Possibly the most classic example of Meursault for the vintage thanks to its striking notes of melted butter. The sweet, plump volume has an underlying, lively acidity and hints of warm fudge and toffee. A warming and irresistible cuvée. Drink 2021-2029

MEURSAULT 1ER CRU GENEVRIÈRES

£470.00 per 6 Bottles in Bond



Genevrières is a large premier cru plot and Antoine's parcel is an absolute gem. This 2018 is full of the joys of an English summer with notes of honeysuckle, quince and clementine. Broad, but not overpowering, this cuvée is long and bright. High class. Drink 2022-2029

MEURSAULT 1ER CRU CHARMES

£440.00 per 6 Bottles in Bond



A real star in the cellar, Antoine's flagship cuvée displays aromas of sweet hazelnuts and freshly baked cookies. This is an intense wine with a bold personality. On the palate it balances wonderfully ripe fruit flavours with zesty lemon. Very long and very full. Drink 2022-2029



Antoine Jobard

ETIENNE SAUZET PULIGNY MONTRACHET

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

Puligny's reputation is for finesse and purity. With this in mind, Benoît was keen to pick early, on 25th August. Analysis showed malic acid levels in the grapes were low and fast action was needed to preserve the hallmark brightness before the fruit became too ripe. The wines we tasted in November had finished their barrel élevage and are now resting in stainless steel vats before a spring bottling. They are beautifully vibrant, with great tension and have certainly escaped any hint of over-maturity.

BOURGOGNE LA TUFÉRA

£180.00 per 12 Bottles in Bond

A reserved and subtle wine, with notes of lime and grapefruit. Very fresh and precise in a Puligny mould and perfect for youthful drinking. Drink 2020-2024

PULIGNY MONTRACHET

£495.00 per 12 Bottles in Bond

This cuvée is made from 12 parcels in the village, the majority from Les Meix just beside the superb 1er Cru Pucelles vineyard. A lovely floral style of wine with attractive notes of clementine and acacia honey. Graceful and pure with an exquisitely refined and delicate finish. Lovely. Drink 2020-2025

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 vigneron. Sauzet's Encégnières is very restrained in 2018 with a taut saline mineral character and hints of lemon zest. A firm central core develops into an appealing nutty finish. This will open up with age in bottle. Drink 2022-2026

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 harmonious wine. Delightful aromas of honeysuckle, white peach and melon. This is a graceful and giving style, with its silky honeyed palate. The touch of hazelnut on the finish provides additional complexity. Drink 2021-2028

PULIGNY MONTRACHET

1ER CRU CHAMP GAIN

£395.00 per 6 Bottles in Bond (Very Limited)

Although Champ Gain is the village's highest premier cru, Sauzet's parcel is in a wonderfully sheltered spot protected by the nearby woods, just by Truffière and Folatières. Although potentially a disadvantage in a warmer year such as 2018, this vineyard has excelled. This is a wine of charm, breadth and generosity. Beautiful orange fruit flavours, velvety in texture and all brought to life by a sensation of fresh lemon water ice on the finish. Delicious. Drink 2022-2029

PULIGNY MONTRACHET

1ER CRU LES REFERTS

£440.00 per 6 Bottles in Bond (Very Limited)

A very arresting wine, with flavours of nectarine and fresh Jersey cream. The compact stony soil in this vineyard helps to produce a firmer and bolder style of Puligny. Tremendously intense, the oak is just a little apparent on the day of tasting, but this has great potential. Drink 2022-2029



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

The thin topsoil and dense limestone subsoil of Les Perrières helps to create a wine with bright, citrus fruit purity and great balance in this vintage. Gentle lime colour with notes of jasmine and peach. This is graceful and direct, with its characteristic line of minerality. Lively, energetic and just totally uplifting.
Drink 2022-2029

PULIGNY MONTRACHET
1ER CRU LES FOLATIÈRES
£490.00 per 6 Bottles in Bond (Very Limited)

Covering the largest expanse of any of Puligny's premiers crus, Les Folatières is also one of the finest. This is a very layered wine, with initial characters of lemon sherbet, giving way to hints of brioche and toasted nuts as its true personality opens out. Fine, with an unctuous, honeyed texture. Deliciously appealing and a total knockout.
Drink 2022-2028

PULIGNY MONTRACHET
1ER CRU LES COMBETTES
£625.00 per 6 Bottles in Bond (Very Limited)

Les Combettes is the favourite premier cru of former winemaker Gérard Boudot (Emilie's father). Lying towards the border with Meursault, this vineyard's wines balance the honeyed finesse and purity of Puligny with a hint of the tropical, creamy, buttered characteristics that distinguish Meursault. A bit of a showstopper!
Drink 2023-2030

● **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 was truly sensational on the day of tasting, equalling all the other grand crus in quality. Lovely honeyed aromas, with hints of ripe tropical fruits. It balances breadth with a taut drive. Complete, confident and quite brilliant. Drink 2024-2033

● **CHEVALIER MONTRACHET GRAND CRU** ●
£425.00 per Single Bottle in Bond (Very Limited)

Slightly less mineral and more generous than some years. With hints of honeysuckle and melted butter, this has a creamy, silken texture. Tremendously impressive, with power and depth. A gorgeous finish of fudge and buttered croissants. Lovely and long. Drink 2023-2032

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

The Sauzet parcel of Le Montrachet sits within the commune of Chassagne Montrachet rather than Puligny. This is a sensational, flamboyant wine. Scented with white peaches and Guernsey cream, it is rich and full, layered with flavours of freshly buttered toast. The pure, precise finish adds nuance to this impeccable wine.
Drink 2024-2035

DOMAINE COFFINET-DUVERNAY CHASSAGNE MONTRACHET

2018 is our first en primeur offering for this well deserving new recruit to our Burgundy portfolio. The Coffinets are part of Chassagne Montrachet's wine aristocracy, having owned vineyards in the village since the mid-1800s. The current incarnation results from the partnership of Laura Coffinet and Philippe Duvernay from Rully, creating this fine seven hectare domaine. Their holdings are exclusively in Chassagne Montrachet and the range is hugely impressive. Philippe doesn't do any cold settling of the juice, preferring to leave the juice on the lees.

He ferments in cask, allowing the natural rise in cellar temperature to let the lees enrich and feed the wine. Careful bâtonnage contributes to wines with great depth of flavour.

Coffinet-Duvernay's 2018s reflect the individuality of their vineyards. The ten different cuvées on show here each express the glorious singularity of their unique terroirs. A hugely exciting addition to our list.

CHASSAGNE MONTRACHET £360.00 per 12 Bottles in Bond

Coffinet-Duvernay's Chassagne, from a selection of parcels in the village, has an open plumpness with easy buttery fruit characters. Forward in style, there is fine depth, and the gentle honeyed finish contributes to its alluring charm. Drink 2020-2024

CHASSAGNE MONTRACHET BLANCHOTS DESSOUS £385.00 per 12 Bottles in Bond

This lower lying village parcel is bottled separately to show off its unique character and position next to the mighty Criots Bâtard Grand Cru. The attack is zesty citrus fruits, which give way to flavours of brioche and hazelnuts. A firmer style than the straight village cuvée. Highly accomplished. Drink 2021-2026

CHASSAGNE MONTRACHET 1ER CRU CLOS ST JEAN £260.00 per 6 Bottles in Bond

One of the highest vineyards on the hillside of Chassagne, its position is reflected in the tangy, bright lemon and lime scent of this 2018 premier cru. A charming style, with a hint of Puligny refinement and purity, excellent concentration and a very pleasing character of roasted almonds on the finish. Lovely. Drink 2021-2027

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

The most exuberant of the wines from this stable. The Maltroie vineyard is situated in the heart of the village and creates a noticeably generous wine, full of plump Jersey cream flavours. This is very full with hints of tropical melon and intoxicating shades of smoky spice. Drink 2021-2025



CHASSAGNE MONTRACHET
1ER CRU LES CHAMPGAINS
£260.00 per 6 Bottles in Bond

Neighbouring Maltroie, but always delivering a very different style. This Champgains is a Chassagne focused on elegance and finesse. Bright orange and grapefruit aromas. This is a very harmonious wine, with a soft gentle quality. Wonderfully graceful, with an excitingly crisp line of freshness on the finish. Drink 2021-2026

CHASSAGNE MONTRACHET
1ER CRU LES BLANCHOTS DESSUS
£275.00 per 6 Bottles in Bond (Limited)

This parcel is the envy of all the growers in the village, a unique plot of vines just below the great Le Montrachet! The 2018 Blanchots Dessus has ripe honeyed fruit and a beautifully creamy texture. There is a power and depth to this very controlled and very long wine. Drink 2022-2028

CHASSAGNE MONTRACHET
1ER CRU FAIRENDES
£275.00 per 6 Bottles in Bond

Fairendes is a lieu dit within the more recognised premier cru of Morgeot. The Coffinets bottle this plot separately. They feel it is a more graceful poised style and this unique quality would be lost if bottled with other parcels. The attack is very lively, full of biting citrus and white stone fruits, balanced with hints of hazelnut. An absolute joy to taste and a real favourite. Drink 2021-2028

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

These vines in Caillerets' very chalky, stony soil are some of the domaine's oldest at 78 years old. With brightly intense mineral characteristics, this wine balances harmony with real vigour. Not flashy or over the top, just wonderful white stone fruit, with floral jasmine notes. A beautiful combination between finesse and intensity. Excellent. Drink 2022-2029

CHASSAGNE MONTRACHET
1ER CRU DENT DE CHIEN
£315.00 per 6 Bottles in Bond

As one would expect for a vineyard sitting just above Grand Cru Le Montrachet, this is a very profound style. With soft buttery flavours, it has a silken texture. A graceful, harmonious palate flows into a bite of silex minerality. This is very pure, with fine aging potential. Drink 2022-2030

BATARD MONTRACHET GRAND CRU
£525.00 per 3 Bottles in Bond (Very Limited)

There is no doubting the Grand Cru status of this Bâtard. The 2018 is a big, powerful, imposing wine, with aromas of freshly buttered croissants. Full and broad, with a strikingly rich, intense flavours of quince and clementine, and a touch of nutty complexity. Amazing length, this lingers in the palate for an eternity. Fab-u-lous! Drink 2023-2031

DOMAINE BRUNO COLIN
CHASSAGNE MONTRACHET

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

In recent years, Bruno's reputation has rightly rocketed him into the Chassagne elite as one of the very best winemakers in the village. His yields in 2018 are a little more cautious than the vintage average and as a result his wines have superb added complexity. Bruno and his team have excelled with this superlative range, each wine individual but of huge quality.

BOURGOGNE CHARDONNAY ●

£155.00 per 12 Bottles in Bond

A very pleasant and easy style from Bruno's vineyards on the edge of the village of Chassagne. Appealing almond aromas and a soft, round palate. Very approachable. Drink 2020-2024

ST AUBIN 1ER CRU LES CHARMOIS ●

£380.00 per 12 Bottles in Bond (Limited)

This premier cru vineyard borders Chassagne Montrachet and the vines have the deep-rooted structure of its more famous neighbour. Bright lemon yellow in colour, this is a full, intense wine with plenty of depth and flavours of nectarines and crème anglaise. Drink 2021-2025

CHASSAGNE MONTRACHET ●

£398.00 per 12 Bottles in Bond

There can be few better examples of Chassagne's complex qualities. The 2018 village Chassagne has a golden yellow colour and elegant buttery notes. There are hints of white flowers and butterscotch and a pleasing bite on the finish. Drink 2020-2025

CHASSAGNE MONTRACHET ●

1ER CRU LES CHAUMÉES

£298.00 per 6 Bottles in Bond

Located up on the hill towards St Aubin, Les Chaumées has a relatively reserved nature, with light white peach flavours and a subtle honeysuckle scent. Open, gentle and pure, this is a rewarding and contemplative style of wine that is immensely pleasurable. Drink 2020-2025

CHASSAGNE MONTRACHET ●

1ER CRU LA MALTROIE

£298.00 per 6 Bottles in Bond

La Maltroie is a premier cru that always makes an impact. This is a fuller style of Chassagne with flavours of clotted cream, fudge and roasted almonds. Bruno's 2018 is bold, full and long with wonderful weight. Drink 2021-2027

CHASSAGNE MONTRACHET ●

1ER CRU MORGEOT

£298.00 per 6 Bottles in Bond

Morgeot is the largest premier cru in the Côte d'Or at 58 hectares, surpassing even Clos Vougeot (51 hectares). Forward and generous, this cuvée is full of warmth. The nose shows aromas of tropical fruits such as mango and guava. There is a mouthcoating volume, with a touch of glycerol and silky caramelised fruits. Quite lovely! Drink 2021-2025

CHASSAGNE MONTRACHET ●

1ER CRU LES CHENEVOTTES

£298.00 per 6 Bottles in Bond

The historical site of an old hemp field, this is a slightly cooler location amongst the Chassagne premiers crus and therefore creates wines with natural energy and brightness. The warm summer conditions come through in notes of Cornish cream, fresh croissant and hints of vanilla and spice. These are all brightened by a striking line of zesty freshness on the finish. Drink 2021-2028

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

A slightly less well-known premier cru towards St Aubin, but Les Vergers always stands out in Bruno's cellar. Lovely floral aromas, this is a wine of great charm. Naturally accessible, Les Vergers will be one of the earlier maturing premiers crus in his range. Drink 2021-2026

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

One of Chassagne Montrachet's flagship premiers crus sitting just above the Grand Cru Chevalier Montrachet. A higher altitude and very rocky location produce a wine with extraordinary intensity and mineral direction. This 2018 offers the perfect balance between creamy flavours with hints of almond paste and a refreshing touch of citrus and fresh blood orange. Total class. Drink 2023-2030

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

This vineyard is the envy of the village, sitting between Le Montrachet and Criots Bâtard Montrachet, although at a slightly lower altitude. A gorgeously ostentatious cuvée, rich in flavours of crème anglaise and fresh fruit salad. Whilst noticeably full, it maintains a feeling of harmony and composure and lingers beautifully in the palate. Drink 2022-2030

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

La Truffière is Bruno's only vineyard in Puligny Montrachet. Golden yellow in colour, this is a very striking wine, with hints of acacia honey and caramelised pears. It balances a feeling of gentle viscosity with a light touch of freshness. Extremely rewarding. Drink 2022-2028

CORTON CHARLEMAGNE ●
£425.00 per 3 Bottles in Bond (Very Limited)

2018 is Bruno's first vintage making this cuvée. He has just one barrel, but what a beauty! Aromas of hazelnuts and vanilla pod unfurl into a structured and powerful grand cru, with hints of spice. Masculine, rather than delicate, but an absolute cracker. Drink 2022-2030

BÂTARD MONTRACHET GRAND CRU ●
£895.00 per 3 Bottles in Bond (Very Limited)

Bruno's Bâtard Montrachet is a full and concentrated grand cru, with smoky brioche aromas. It has a silky honeyed texture, and flavours of passionfruit and mandarin. A spectacular wine showcasing all the virtues of its elevated stature. Beautiful balance and structure, with great intensity. Drink 2022-2030

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

Chevalier is the most elegant and refined of the village's grands crus. This is a wonderfully scented wine, full of white fruit flavours. Bright, fresh and mineral, it is all about grace and composure. Initially very subtle in character, and then all the complexities and characters evolve in the palate. Fabulous... Drink 2022-2030

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

A lovely reminder as to why in the mid-20th century, Chassagne Montrachet was predominantly a red wine village and not white! Made from 45 year old vines from four separate lieux dits, the 2018 has a forward and easy style, reflecting fine Pinot red fruits. The tannins provide structure without overpowering. Very attractive. Drink 2021-2028



Bruno Colin

DOMAINE PAUL PILLOT
CHASSAGNE MONTRACHET

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

He started a two week harvest on 26th August to maintain the fruit's freshness. In addition, his policy in warmer harvest years such as 2018 is to reduce even further the level of new oak and to keep bâtonnage to a minimum, all in the interest of retaining purity. His 2018s balance the textured volume of the vintage with a pronounced saline minerality.

ST AUBIN 1ER CRU LES CHARMOIS ●
£330.00 per 12 Bottles in Bond

The Charmois premier cru is located on the border of Chassagne Montrachet. This 2018 is very open with appealing white peach and pear flavours. Supple and refined, with an uplifting bite of acidity creating a long refreshing finish. Drink 2020-2026

CHASSAGNE MONTRACHET LES MAZURES ●
£385.00 per 12 Bottles in Bond

Thierry likes to bottle this parcel separately as it is the most central lieu dit in the village, just below premier cru Champs-Gains. In his view it offers the most perfect example of the appellation's white wines. Initially a little reserved on the nose, the charming palate balances flavours of fresh grapefruit and clementine with a more structured, firmer broad nutty aftertaste. Excellent. Drink 2020-2026

CHASSAGNE MONTRACHET ●
1ER CRU CLOS ST JEAN ●
£285.00 per 6 Bottles in Bond

The Pillots' parcel of Clos St Jean is just four metres from premier cru Caillerets with a similar limestone soil structure and creates a very fine wine. With hints of jasmine and honeysuckle, an initial creamy attack evolves into a zesty minerality. Bravo. Drink 2022-2028

CHASSAGNE MONTRACHET ●
1ER CRU LES CHAMPS GAINS ●
£285.00 per 6 Bottles in Bond

Just above the Mazures lieu dit, this premier cru has a bigger bolder style, with its lavish clotted cream flavours. Full, with generous fruit, and a degree of earthy structure. A strong and muscular wine. Drink 2021-2027

CHASSAGNE MONTRACHET ●
1ER CRU LA GRANDE MONTAGNE ●
£385.00 per 6 Bottles in Bond (Limited)

A very graceful and gentle wine. This has great balance; it is bright and vibrant, with hints of mandarin and blood orange. It is very pure and supple with a long drive of minerality on the finish. Stunning. Drink 2022-2030

CHASSAGNE MONTRACHET ●
1ER CRU LES CAILLERETS ●
£385.00 per 6 Bottles in Bond (Limited)

A very elegant premier cru, somewhat reminiscent of a Puligny Montrachet with its driven energetic nature. Full of lemons and limes, and summer blossom. This a beautifully pure style, taut, intense and very long, with a subtle touch of crème brûlée at the end. Drink 2023-2030

CHASSAGNE MONTRACHET ●
1ER CRU LA ROMANÉE ●
£495.00 per 6 Bottles in Bond (Limited)

La Romanée is a highly regarded vineyard and is always the last wine to be tasted at the cellar with Thierry due to its great power and imposing nature. As could be expected this was a little closed because of the great concentration and full-bodied texture. Rich, intense and very layered. An exceptional wine in the making. Drink 2022-2030

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. 2017 was the first vintage at Domaine Marc Colin with just Damien and Caroline at the helm. Despite the amicable sibling splitting of the domaine, what remains is still a substantial amount of land, 12 hectares in total, across some truly excellent vineyards in St Aubin, Chassagne Montrachet and Puligny Montrachet. Whilst Joseph remains in the original cellars, Damien and Caroline have relocated to a larger cuverie and cellar just down the road. The larger space and smaller volume mean they can rack


and bottle the wines later, allowing them their desired 18 month élevage.

Damien confirmed the view of many of the Chardonnay growers in 2018, that they were in for a small crop as result of the dry summer. When they pressed the juice, they couldn't hide their surprise and joy. Once again 1982 was quoted as a comparable year of abundance and huge quality. They started harvest on 1st September, but due to the exceptional weather were able to take their time, in fact three weeks! This allowed each vineyard parcel to develop and fully ripen. A lovely range showing both boldness and taut energy.

ST AUBIN 1ER CRU LES CASTETS 

£180.00 per 6 Bottles in Bond

Les Castets is a south facing stony vineyard, and Damian considers this his most elegant and refined St Aubin. This is a wine from relatively young vines and the youth and vigour is evident. Very pure and fresh, with fine white stone fruit flavours. An early drinking style and simply irresistible. Drink 2020-2025

ST AUBIN 1ER CRU EN REMILLY 

£198.00 per 6 Bottles in Bond

St Aubin's little "grand cru", sitting above Chevalier Montrachet! This is an absolute stunner. Bright, racy and full of charismatic tension. A blend of grapefruit, citrus and chamomile. Fine and precise, with a seam of saline minerality. A hint of grape skin extract provides an added layer of complexity. Outstanding. Drink 2022-2028

**CHASSAGNE MONTRACHET
CUVÉE MARGAUX** 

£210.00 per 6 Bottles in Bond

Cuvée Margaux is named after Damien's grandmother who was the source of his Le Montrachet vineyard. It is a blend of four different parcels in the village. With just 20% new oak, this focuses on Chardonnay's fruit flavours, hints of peach and warm butter. A very appealing style, harmonious and long. Drink 2020-2026

PULIGNY MONTRACHET LES ENSEIGNÈRES 

£210.00 per 6 Bottles in Bond

Les Enseignières is Puligny's largest and most popular lieu dit just below Bienvenue-Montrachet. This was a little reserved on the nose. Delightful citrus on both nose and palate, with hints of lime and chamomile. Shining and fresh, with a firm core on the finish. Drink 2021-2026

**CHASSAGNE MONTRACHET
1ER CRU LES CHAMPS GAINS** 

£330.00 per 6 Bottles in Bond (Limited)

As with many great wines, this was a little reserved initially and then the drive of layered complexity evolves, showing off creamy flavours and hints of roasted chestnut. A wine of intense concentration with an almost tannic grip. This is a style for the longer term. High class. Drink 2022-2030

**CHASSAGNE MONTRACHET
1ER CRU LES VIDE BOURSES** 

£330.00 per 6 Bottles in Bond (Very Limited)

Only 1.3 hectares, this is a very bold and generous premier cru; not a surprise for a vineyard which is a terroir extension of Grand Cru Bâtard. Full of tropical fruit and flavours of Crunchy Nut Cornflakes! A very moreish wine, but importantly Damien's early picking policy has retained a core of biting freshness to give balance and an additional dimension. Drink 2022-2029

**CHASSAGNE MONTRACHET
1ER CRU LES CHENEVOTTES** 

£348.00 per 6 Bottles in Bond

A wine which balances the warmth and ripeness of the vintage with its hints of guava and melon, and a nervous tension which is so representative of the cool location of the Chenevottes vineyard. Great length and hugely layered. Drink 2023-2030

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 explained that in May, June and July in St Aubin they experienced 30% more sunshine than in a normal year. This allowed him to ignore the 100 day rule between flowering and harvest and actually started picking on 22nd August, after just 90 days! In addition, he only used 5% new oak. His 2018s are superb, with both tension and concentration.

ST AUBIN 1ER CRU LES FRIONNES

£370.00 per 12 Bottles in Bond



The most open and approachable of Olivier's wines in its youth, with enticing aromas of lychees and tropical fruits. This is giving, with a subtle generosity and an attractive touch of brioche on the finish. Drink 2020-2025

ST AUBIN 1ER CRU DERRIÈRE CHEZ EDOUARD

£370.00 per 12 Bottles in Bond



The enviable aspect and exposure of these south east facing vines allow for excellent ripening of the fruit. This has a silky, velvety texture. It is very full, balanced by a strikingly taut finish. Complex and long. Drink 2022-2028

ST AUBIN 1ER CRU CLOS DE LA CHATENIÈRE

£495.00 per 12 Bottles in Bond



A very well positioned vineyard on the Puligny side of the appellation. Clos de la Chatenière has a naturally warm microclimate hence it has a mélange of fruit salad flavours: kumquat, guava and mango. A white wine with structure; the characters of almonds and fresh double cream provide an additional degree of complexity. Fabulously appealing. Drink 2021-2029



DOMAINE JUSTIN GIRARDIN SANTENAY

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

Justin's philosophy is simple. His view is that 70% of wine making is in the vineyard and the remaining 30% in the winery. For him, 2018 was an easy year. No frost, no hail, no disease and perfectly clean fruit arriving into the winery at harvest time. This range is a lovely example of non-interventionist winemaking.

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



From a terraced vineyard high up on the Santenay slopes, this has a striking aroma of almonds and Jersey cream. The initial velvety texture is refreshed by a gentle line of acidity. Very appealing, in a lovely unforced way.
Drink 2020-2027

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



The 2018 Clos Rousseau reinforces Justin's view that the premier cru vineyards in Santenay are much more suited to red than white wine. Brilliant ruby colour, this is full of vibrant red fruits. A very graceful style, with a sleek tannic core. Fine and long. Drink 2021-2029

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



Shining lemon yellow colour, this is a very radiant wine. With characters of clotted cream and pecans, it balances a natural fullness and richness with a lovely bite of orange zest. Extremely enticing and, true to Justin's nature, very relaxed and full of charm. Drink 2021-2027



GOEDHUIS CELLAR PLAN

ARE YOU
INTERESTED IN
STARTING A CELLAR
FOR DRINKING
OR INVESTMENT BUT
NOT SURE HOW
TO BEGIN?



For those clients interested in starting or developing their cellars, Burgundy 2018 is an ideal addition, offering everything from early drinking value to some great long-lived wines across a diverse range of styles.

Goedhuis Cellar Plans are an easy and affordable route to a bespoke collection of outstanding wines built at your own financial pace whether for yourself, your children, grandchildren or godchildren.

"The Goedhuis Cellar Plan is the perfect way for a wine enthusiast to build up a personal cellar over time. I have been subscribing since 2007 and have 50 cases currently stored. Along the way, you improve your knowledge with expert advice, and gain greater understanding of your favourite wines and regions which enables you to tailor your cellar. When the bottle is ready for drinking, you have the ultimate enjoyment at the end, great fun."

TOM MONTAGU POLLOCK ESQ

If you would like more information or would like to start a Goedhuis Cellar Plan contact your personal account manager or sales@goedhuis.com

WHAT WE OFFER?

RANGE OF FINEST WINES

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

EXPERIENCED PERSONAL SERVICE

Your personal account manager will recommend wines to match your tastes and budget. They will advise on which wines are ready to drink and can also assist with the resale of any of your wines.

COMPLETE FLEXIBILITY

The service we offer is completely bespoke and will be driven by your wishes. You can amend your wine preferences at any time. You can vary your monthly contribution or make a top-up payment at any time.

PERFECT STORAGE CONDITIONS

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.

ONLINE PORTFOLIO MANAGEMENT

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

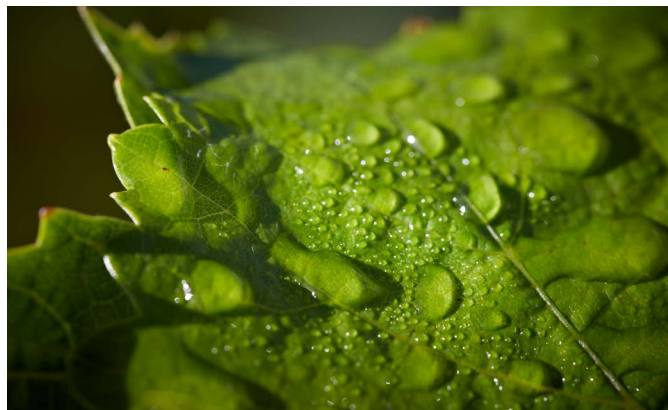
PRACTICALITIES

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 2020. 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 £11.50 ex VAT per 12-bottle case per annum.

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

All En Primeur deliveries will be charged at cost



Indicates domaines that are available for sale and/or storage in the UK only.



TASTING NOTES & PHOTOS

The producer introductions, tasting notes and drinking dates in this brochure have been written by our Buying Director, David Roberts MW.

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

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HOW TO ORDER

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EMAIL: SALES@GOEDHUIS.COM
Send an email to sales@goedhuis.com, hksales@goedhuis.com or directly to your salesman at their email address listed above.

WEBSITE: WWW.GOEDHUIS.COM
Visit the En Primeur page of our website to buy these wines.

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