

**Cambridge Wine Merchants**  
**Burgundy 2017 Vintage Report**  
**January 2019**

**2017 - A vigneron's vintage**

Generalising about a Burgundy vintage is difficult at the best of times. Attempting to put 2017 in a neat homogeneous box, though, just simply doesn't work. The experiences of vigneron's in the Côte de Beaune varied greatly from those in the Côte de Nuits, let alone further afield. The sixteen producers presented in this report gave us very different insights into their experiences of this vintage. Although they are happy that there was plenty of wine to be made, it is the work that had to go in that made this a vigneron's vintage.

2017 will be remembered as the year of excitable vines, a hot dry summer and an early, large harvest. The wines will be enjoyed from their infancy but by no means need to be drunk young. On several occasions we were reminded of the adage that if a wine is good in youth it will always be good. Even the most cursory study of the yields in 2017 would help explain why many a vigneron had a broad smile when we met them in early January. 2017 was the largest Pinot Noir harvest in Burgundy, with yields up 14% on the 5 year average and up over 41% on 2016. Yields of Chardonnay were up over 20% on 2016 but a more modest 4% above the 5 year average. The high yields came as a result of the previous year's devastating frosts, with the vines having stored up extra reserves of sugar bursting forth 'like children let out of the house after being cooped up' as Romain Taupenot put it. With excitable budburst the threat of yet another late April frost was very real. While many other regions, like Bordeaux and Champagne, suffered badly from the widespread frosts on 24-28 April, the Burgundians rallied together and made fires, lit candles and sent up helicopters in a bid to raise the temperature and deter the frost's arrival. And it worked!



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The rest of the growing cycle was met with 'sunny weather, not too hot all season long with rain at good moments' as Sam Legros of Bacheys-Legros summarised. Flowering happened quickly at the beginning of June, leaving enough time for grapes, skins, stems, and pips to get fully ripe in the proceeding 90-110 days before harvest started at the beginning of September.

While higher yields can sometimes signal a lack of concentration in the final wine we really saw little evidence of that. Many of our producers have old vines, which naturally regulate their yields, but Burgundy already has low permitted yields (Le Musigny has the lowest permitted yield at 35 hl/ha of any appellation and the new Bourgogne Cote d'Or appellation introduced in 2017 restricts yields for generic wines to 60 hl/ha)<sup>1</sup>. It is true that growers welcomed the arrival of a year of fat after seven years of lean, but in wine terms that did not mean over-cropping. Pruning, bud removal, green harvesting and strict sorting were employed to combat the vines' biological enthusiasm, with a similar net effect; ripe grapes harvested in ideal conditions throughout September and happy vigneronns with wine to sell for a change.

**A Classic Vintage** Vignerons describe 2017 as a 'classic' vintage, likening it to 2014 and 2011. It was clearly not a normal vintage meteorologically speaking so what do they mean by classic? The answer lies in the fact that the reds and whites of 2017 express their terroir better than many recent vintages. Whatever the winemaking style of the grower, wines made in exactly the same way expressed their sense of place to a remarkable degree. We observed that phenomenon time and again, with wines exhibiting quite clearly the differences in soil type, aspect, position and age. Premier crus planted on limestone consistently showed vibrancy and finesse, and those planted on heavier clay have recognisably more heft. It was like comparing two world class athletes, the sinewy marathon runner and the muscular sprinter, both biologically endowed and trained to produce exceptional performances: very easy to spot the differences, a matter of personal taste as to which impresses you more.

**2018 Vintage** So if 2017 is a year for expressing terroir, what about the much-hyped 2018 vintage, that growers were describing as 'incredible' and 'crazy'? Shouldn't we hold out for wines that we know are going to be ripe, rich and concentrated? 'That would be a mistake' said Gaelle Meunier of Domaine Meunier, 'as 2018 may not please connoisseurs and lovers of real Burgundy'. To that I would add:

- The prices may well be significantly higher as global demand mounts and the prospects for sterling look ominous,
- Many wines from 2017 can be delivered and in your possession before 29th March (those wines are marked in the report below) as the vintage required less time in barrel and many wines are in bottle already,

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<sup>1</sup> The BIVB's official harvest figures show a yield of some 1.5million hectolitres. Spread over some 30,000 hectares that is an average yield of just 50 hl/ha. Given that the yields include Cremant and all Burgundy appellations including Chablis and Maconnais it is obvious that the yields of the Cote d'Or and Chalonaise regions were still in the region of 45 hl/ha, a yield that is consistent with high quality wine production.

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- The 2018 wines we tasted from barrel could have come from a number of places; they are very good, just not very Burgundian.

**Whites - Surprising levels of natural acidity**

The white wines we tasted were virtually all delicious and most could be enjoyed immediately. There were a small number that lack concentration and definition, but the vast majority have bright acidity (surprising given the heat of the vintage), ripe flavours, enough concentration to match the acidity, and a charm that makes them irresistible. The acidity appeared natural, as harvesting happened early enough to avoid falling acids and high alcohol levels. Most whites are between 12.5% and 13.5%. While the wines are fruity, bright and delicious on release the best wines will age well on account of their levels of acidity. There was no use of chaptalisation or acidification in 2017 by the vigneronns we work with, so naturally well balanced wines were produced.

**Reds - Thin skins, old vines, increased use of whole bunches, longer maceration**

With a quick flowering and plenty of sunny but not too hot weather and rain when it was needed, 2017 offered the vines enough time for bunches to achieve full phenolic and fruit ripeness. Few growers reported much hydric stress, and other issues like hail and mildew were isolated (Morey St Denis notably suffering the former and Rully the latter). Given that it was dry but not too hot the Pinot skins never had to thicken so have fewer anthocyanins and less tannin than in 2015 or 2016. That gave growers an invitation to 'change their habits' as Sam Legros described it. Some winemakers increased the percentage of whole bunches used in fermentation. Gilles Remoriquet increased use of whole bunch by 50%, and the effects were noticeable. While use of whole bunches decreases acidity the wines somehow gain extra tension and vibrancy as well as tannin. 2017 reds needed those characteristics given the ripe skins which sometimes left the young wines with barely detectable levels of tannin. Not all producers used more whole bunch and some used none at all or are still experimenting, and their wines rely on acidity and fruit concentration for structure more than tannins. Those producers that destemmed all their grapes used a longer maceration, to extract more colour, but still some wines (particularly those of Santenay and Maranges) are considerably paler than in 2016.

We are delighted to introduce five new producers to our portfolio who we believe are among the finest producers in their appellations and offer good value for money to the UK Burgundy lover: **Pierrick Bouley** has been named the top young winemaker in Volnay, while Savigny specialist **Michel Ecard** is a great advocate for the charms of this somewhat overlooked appellation. **Clotilde Bergeret's** Saint Aubins and Chassagne Montrachets are great value and we are lucky to have some to offer. **Jerome and Elisabeth Billard** make delicious wines from their base in the Hautes Cotes de Beaune, while **Alain Geoffroy's** Chablis' offer classic minerality (we are showing some 2018 Petit Chablis and Chablis as their 2017s are already sold)

Alongside these newcomers we are thrilled to be offering the wines from eleven other growers, whose wines continue to improve under the often youthful stewardship of their family members.

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**Pricing** - The large harvest has helped suppress price increases from producers (up less than 2% on average) but worsening exchange rates since January 2017 have meant wines priced in euros increase by nearly 2% compared to January 2018. Prices therefore are up marginally by 3.8% on average.

**Brexit uncertainty** - At the time of writing we have no knowledge of what relationship the UK will have with the EU after 29th March. It makes sense therefore for us to ship as many orders as possible to arrive well before that date, and so have set an order deadline of 8th February. Orders placed after that date may be subject to changes in pricing and worse will risk being stuck in unreliable conditions in transit in the weeks surrounding 29th March as many other merchants try to ship at the same time. Wines listed in **bold will be available for delivery before 29th March if ordered by 8th February**.

**Why to buy**

1. It's a classic Burgundy vintage with delicious terroir-expressive wines that are well priced and will be good to drink in the short and medium term.
2. There is little if any 2016 and 2015 available from good growers and in all likelihood 2018 will be a more expensive vintage.
3. Buying some 2017 will allow you better access to allocations of 2018 wines if that is of interest.

*Hal Wilson and Alice Archer*

***Estates are listed geographically North to South.***

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**Domaine Fournillon, Chablis**

This is a 23 hectare family run domaine situated in the small village of Bernouil, close to Chablis. The wines are typically crisp and mineral, classic examples of the region.

Whites

Bourgogne Blanc £69

*Green tint in the glass. Fruit forward - green apple, stone fruit, lemon. Very clean acidity. Tasty.*

Chablis £91

*Fresh, vibrant, more rich than mineral, custard apple character. Not hugely typical, but fresh and enjoyable nevertheless.*

**Chablis 1er Cru Les Fourneaux £133**

*More traditional on the nose. Mineral, lemon and apricot fruit, linear acidity, lingering finish.*

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**Domaine Alain Geoffroy, Chablis**

Established in 1850, the Alain Geoffroy estate is a family business with around 50 hectares of vines and producing wines that uphold the tradition and authenticity of the Chablis terroir: fresh and fruity wines with a great mineral imprint.

Whites

<b>Petit Chablis (2018)</b>	<b>£84</b>
<b>Chablis (2018)</b>	<b>£103</b>
<b>Chablis 1er Cru Beauroy 2017</b>	<b>£142</b>

**Domaine Remi Jeanniard, Morey-Saint-Denis**

Remi Jeanniard is a hands on grower working just over 7 hectares of vines in and around Morey-St Denis. When asked who helps him at harvest time, the answer is simple: he does. The vines are much older than average, with all of his Vieilles Vignes village bottlings being at least 50 years old. This gives a natural concentration to the wines which are both well structured and elegant. Remi is a firm believer that wines are made in the vineyard and this shows through in the pure, concentrated style of the wines and the cautious use of new oak. Remi practices partial whole bunch fermentation, keeping 20% of the stems for Villages wines, 30% for 1er Cru wines, and 50% for Grand Cru.



Whites

<b>Bourgogne Aligoté Vieilles Vignes</b>	<b>£80</b>
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*Aged in old oak. Interesting and layered, as ever. Instant leesy character, followed up by a melee of citrus fruits, stone fruits, and greengages. Well rounded with a tangy acidity.*

Reds

<b>Bourgogne Pinot Noir</b>	<b>£98</b>
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*Aromatic. Fresh flowers give way to dense red cherries and blueberries, with just a hint of leafiness. Packed with rich ripe tannins, this is quite a mouthful.*

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**Chambolle-Musigny Vieilles Vignes** **£249**  
*Fragrant red fruits, red cherries, cranberries, and currants layered with cream and sweet spices from the oak. Chunky tannin, high acidity, and a herbal finish. Built to last.*

Gevrey-Chambertin Vieilles Vignes £230  
*Much deeper. Chocolate, cassis, and spicy oak on the nose. Juicy, rich, and creamy with fresh acidity and lingering fruit. Will certainly open up in time.*

**Morey-Saint-Denis** **£194**  
*Ripe, bright fruit; almost confected, but in a good way. Concentrated blue and red fruits on the palate, a touch of earthiness, spicy tannin, and creamy oak (overt at the moment, but will certainly settle). Balanced, long, textured and supple.*

**Morey-Saint-Denis Vieilles Vignes** **£206**  
*Dried fruits, figs, cherries, currants, and violets. Exciting. Less plush than the jeunes vignes, but more vibrant and intense. Super acidity.*

Morey-Saint-Denis 1er Cru Les Ruchots £275  
*A remarkable plot on the Chambolle side of Morey neighbouring Clos de Tart and Les Bonnes-Mares. Weighty, persistent, and powerful. Super floral with a mineral edge on the nose. Well structured with a rich black cherry finish on the palate.*

Morey-Saint-Denis 1er Cru Clos des Ormes £275  
*Red fruits and undergrowth. Less dense than Les Ruchots, but well formed nevertheless with some attractive spicy tannins, and clean fresh acidity.*

Clos de la Roche £693  
*Characterful, aromatic, and already showing layers of complexity. Very rich, very supple. Spicy, darker fruits, fresh acidity, and a floral finish. There's structure from the whole bunch fermentation, but nothing overtly green. Charming in youth, with so much more to give.*



**Domaine Remoriquet,**  
**Nuits-Saint-Georges**

Gilles Remoriquet runs one of the top estates in Nuits with modesty and charm. He has a hands on approach, which includes a highly meticulous grape tasting with his neighbours in the run up to harvest to ensure full sensory phenological ripeness at picking. A refreshing new label is planned for the 2017 vintage.

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Reds

**Bourgogne Pinot Noir** **£107**

*Crunchy red fruit, fresh acidity, gentle tannic grip. Highly quaffable and enjoyable.*

**Bourgogne Hautes Côtes de Nuits Rouge** **£150**

*More concentration; ripe cherries and marzipan. Moderate acidity, firm tannin.*

**Nuits-Saint-Georges** **£251**

*Quite serious. 30% whole bunch fermented. Herbal and floral, with clearly defined fruit, a myrtle character, and a stony edge. Well structured with tannic grip and moderate power.*

**Nuits-Saint-Georges 'Les Allots'** **£304**

*Peppy, concentrated fruit - plums, cherries, and currants. Juicy, clean acidity, fresh, fragrant, structured, proper. Layered and dynamic. For the mid-long term.*

**Nuits-Saint-Georges 1er Cru Les Damodes** **£405**

*The fruit here comes from two plots that ripen a full four days apart. The soils of Les Damodes are much closer in style to those of Vosne-Romanée and Chambolle Musigny, making this wine unlike traditional hard hitting Nuits-Saint-Georges. There are true signs of a 'terroir' vintage here. Pale ruby-purple colour. Ripe fruit, tomato, sweet raspberries, strawberry, rich oak, integrated tannin. Very fine and pretty.*

**Nuits-Saint-Georges 1er Cru Les Bouselots** **£395**

*Deeper, almost purple colour. Plummy fruit. Persistent acidity.*

**Nuits-Saint-Georges 1er Cru Rue de Chaux** **£395**

*On the left side of Nuits-Saint-Georges. Vibrant red fruit style on the nose. Juicy blue, red, and even black fruit on the palate, fresh acidity, and creamy but grippy tannins. Hefty and structured.*

**Nuits-Saint-Georges 1er Cru Les Saint Georges** **£652**

*Instantly vibrant and floral. Supple, layered, spicy, bright, and mouthwatering. There's certainly finesse alongside the mouth filling ripeness of this wine. Fragrant, intense, and long.*

**Vosne-Romanée 1er Cru Au Dessus des Malconsorts** **£652**

*Aromatic. Juicy, crunchy, rich darker fruits. Very well integrated tannins. Supple, elegant, persistent.*

**Domaine Michel et Joanna Ecard, Savigny-les-Beaune**

Michel Ecard left the family Domaine in 2004 on account of stylistic differences to set up on his own. Michel is a devout believer in the quality of Savigny-Les-Beaune, and as such has focussed all his efforts in to just six wines all from Savigny across just 4ha: one Vieilles Vignes Villages wine, and five different 1er Cru.

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**Savigny-Les-Beaune Vieilles Vignes £157**

*Slightly rustic style; smoky, meaty, herbal. Juicy fruit on the palate. Good acidity.*

**Savigny-Les-Beaune 1er Cru Les Peuillets £189**

*Leafy and herbal. Bright redcurrant fruit to taste, with bracing acidity, and soft tannins.*

**Savigny-Les-Beaune 1er Cru Aux Serpentières £215**

*Juicier red and blue fruit aromas. Quite floral, with an attractive savoury, spicy, meaty edge, and lingering acidity.*

**Domaine Réyane et Pascal Bouley, Volnay**

31 year old Pierrick Bouley has taken charge of his parents 9ha estate with quite some aplomb. In December 2018 wine magazine *Bourgogne Aujourd'hui* named him the top young winemaker with a glowing review detailing his modernist approach to making fresh and elegant wines - minimal sulphur, no added yeasts, no chaptalisation, no acidification, and just 12 months in French oak as opposed to the 18 months his parents opted for. The article then went on to award the village Monthelie a full 18.5 points. With all this before us, we couldn't resist knocking on his door.

Reds

**Bourgogne Côte d'Or Pinot Noir £127**

*Marzipan and sweet cherries on the nose. Fruit forward, concentrated, well structured tannin. Really quite serious.*

**Monthelie 'Aux Fournereaux' £218**

*Juicy plums, cherries, currants, with fresh acidity and a herbal finish. Good tannin, juicy but not over-extracted fruit. Pretty. Ethereal.*

**Volnay £256**

*Crushed flowers, herbs, and a savoury iron-rich character on the nose. Fresh and elegant on the palate (damsons, violets), with superbly integrated tannins and a persistent finish.*

**Beaune 1er Cru Le Clos du bas des Teurons £290**

*Very pale. Aromatic pink berries, then sweet floral fruit on the palate. A charming surprise. Fresh, elegant, and expressive.*

**Volnay 1er Cru Roncerets £420**

*Deeper colour. Pure, elegant fruit: raspberries, dark cherries, berries. Attractive, well integrated*

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*oak, supple tannin, and precise acidity. Concentrated, long, and soft.*

**Volnay 1er Cru Clos de Chenes**

**£420**

*Vibrant red fruit character with spice and coffee backnotes. Weightier structure all round: bold tannins, sweet oak, rich fruit.*



**Domaine Christian Bellang & Fils, Meursault**

In 1974 Christian Bellang took over his parents' estate with vines mainly in Meursault as well as some of his father in law's vines in Savigny-Lès-Beaune. His son Christophe joined him in 1995 and together they expanded the estate to a total of 9 hectares. Today, the modest Christophe manages the estate. He makes wines which are fruit forward, easy going, and perfect for drinking young (*facilement et rapidement*, he says), but still with the ability to age gracefully.

Whites

**Bourgogne Chardonnay 'Sous La Velle'**

**£122**

*Melons, pears, and stone fruits with rich creamy oak. At risk of being flabby in the mid-palate, but the acidity holds through, and leads on to a spicy finish.*

**Savigny-Les-Beaune**

**£168**

*Spicy, pithy lemon character. Oak forward at first, rich and popcorn flavoured, but then vibrant greengage, melon, and lemon fruit burst through all backed up by generous, well rounded acidity.*

**Meursault**

**£241**

*Baked lemons, curd, apricots, and baking spices all intermingle with a rich creaminess from the oak. Nothing in excess. Juicy, balanced, and spicy with charming fruit, forward acidity, and persistence. Drinking well now, but has time in it yet.*

**Meursault 'Les Tillets'**

**£279**

*Toasty oak; melon, grapefruit, and stone fruit flavours. Rich, full, spicy, and savoury. Really quite different to the village level wine, with an added saline, mineral quality that gives the wine a powerful drive.*

**Domaine Sylvain Dussort, Meursault**

Stunning wines built for ageing. They undergo a long elevage, giving a distinct texture, and all wines have an intense minerality. Sylvain Dussort comes from a long line of winemakers and coopers based in Meursault. He took over the estate in 1982 with his wife and over the years has expanded the estate with the acquisition of new vineyards as well as the modernisation and enlargement of the winery buildings. The estate now totals 6.5 hectares, and Sylvain practices *lutte raisonnée* across all his vineyards. He harvests early looking for elegant, mineral, terroir driven wines which will age at least 4-6 years in bottle.

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Whites

**Bourgogne Côte d'Or Blanc 'Cuvée des Ormes'** £126

*Zesty, bitter citrus, lemon, and grapefruit characters, with a biscuity, yeasty character all held together by a spicy acidity, and a lean mineral salinity. Serious integration.*

**Meursault Vieilles Vignes** £301

*Charming toasty nose, clear battonage. Intense and vibrant palate, preserved lemons, mixed spices, and chalk. Lingering.*

**Meursault 'Le Limozin'** £327

*Quite a stunner. Lemon, sweetcorn, pear, grapefruit, greengage, honeysuckle, fresh flowers all bursting out. Balanced acidity, oak, and freshness, the full package, then a lean spicy finish. Totally delicious.*

Reds

**Bourgogne Côte d'Or Pinot Noir** £120

*Super vibrant, expressive fruit on the nose. Cherries, redcurrants, raspberries, flowers, crushed violets, undergrowth, and herbs. Dense on the palate, notable tannins, vibrant acidity. Juicy, fresh, structured.*



**Domaine Billard Père et Fils, La Rochepot, Hautes Côtes de Beaune**

Jerome and Elisabeth run this 28ha estate, alongside their trusty steed Raphael, a percheron horse previously used at Domaine de la Romanée Conti. That's not the only link to DRC either – their son is currently at University in Beaune and doing a stage there. Apparently Aubert de Villaine is a fan of Billard's Saint Romain Blanc, and the Beaune 1er Cru Les Chouacheux.

Whites

**Hautes Côtes de Beaune 'La Justice' Blanc** £101

*5% new oak. Toast, cream, lemon, nuts, apricot. Zesty on the palate, less overt oak, and decent weight.*

**Saint Romain 'La Combe Bazin'** £147

*15% new oak. Roasted nuts, baked citrus, and stone fruit. Spic, creamy, high acidity, savoury, saline, fresh, and zesty. Long pressing time gives a weight and texture with a slight phenolic grip. Thoroughly enjoyable, and should develop well.*

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Reds

**Hautes Côtes de Beaune Rouge** **£101**

*Attractive blue fruit and strawberries alongside green leafy, herbal, and smoky, savoury, balsamic characters. Fresh acidity, bright fruit on the palate, herbal tannin, good length.*

**Auxey-Duresses** **£136**

*More purple in colour. Red plums, and stalky notes on the nose. Extracted, and a little bit tough at the moment, but certainly well structured.*

**Saint Romain ' La Perrière'** **£136**

*Bright strawberries, and raspberries, fresh flowers, herbs, and creamy oak. Juicy and fresh on the palate, with light tannins, clean acidity, and a herbal finish.*

**Beaune 'Les Bonnes Feuvres'** **£140**

*Aromatic, cassis, raspberry, flowerbeds, wild strawberries, and delicate sweet spices of oak. Fresh acidity, persistent fruit, fragrant and spicy. Well built, with a solid backbone.*

**Beaune 1er Cru Les Chouacheux** **£212**

*Blueberries, raspberries, strawberries, smoke, and savoury herbs. A little be closed at the moment. Well integrated, rounded, mouth-filling tannins. Charming acidity, with mineral support. Exciting. Rather ethereal.*

**Pommard 'Les Tavannes'** **£240**

*Violets and cherries, both red and black. Powerful. High acidity, rich tannin, tobacco like oak. Very youthful, and generous. Needs some time to settle down.*

**Domaine Moingeon, Saint-Aubin**

The charming Michel makes a modern style of St. Aubin & classic mineral Puligny. The winemaking is very respectful of the terroir of their 9 hectares of prime Côtes de Beaune vineyards in Saint-Aubin, Chassagne-Montrachet and Puligny-Montrachet.

Whites

**Saint-Aubin 1er Cru Sur Gamay** **£212**

*Spice, savoury notes, and lees on the nose. Pear, lemon, white peach. Tangy, savoury palate, with focused acidity.*

**Saint-Aubin 1er Cru Les Frionnes** **£212**

*More rounded and peachy. Rich palate, spicy with a mineral backbone.*

**Saint-Aubin 1er Cru Les Champlots** **£212**

*Pear, lemon, almonds, popcorn. Distinct nuttiness on the palate. Warming.*

**Saint-Aubin 1er Cru La Chatenière** **£233**

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*Pear, stone fruit, white flowers. Juicy, rich, fresh, fruit driven. Attractive.*

**Puligny-Montrachet 'Le Trézin' £283**

*Nuts, herbs, baked pears, quince. Saline lees character on the finish. Lingering ethereal, mineral, stoney character.*

**Puligny-Montrachet 1er Cru La Garenne £341**

*Smoky, savoury, lemon curd, stone fruit. Well rounded oak, mouthwatering acidity, lingering, and elegant.*

**Chassagne-Montrachet £283**

*Broader, creamy nose, yellow pear, peach, citrus. Very fine acidity. Quite full bodied.*

**Chassagne-Montrachet 1er Cru Vergers £341**

*Buttered toast, smoke, spice, baked apples, lemon, cream, greengages. Concentrated, structured, rich. Gently mouthwatering acidity, again.*



**Domaine Christian Bergeret et Fille, Nolay**

Domaine Christian Bergeret et Fille is situated in the little village of Nolay approximately 8km west of St Aubin. The 'fille' is Clotilde who joined her father at the domaine in 2000 and has since then taken over from him. Almost the entire production from their estate is sold locally to a loyal list of customers. The wines here are full, hearty and delicious, and despite the small production and availability the prices are more than fair.

Whites

**Saint Aubin 1er Cru Les Combes au Sud £183**

*Yellow nectarine, corn, quince, lees. Fat, and approachable. Touch herbal on the finish.*

**Chassagne-Montrachet £190**

*Expressive nose - cream, lees, baked lemons. Layered, phenolic grip on the palate. Youthful, fruity, and yeasty with bright acidity and a juicy finish.*

**Chassagne-Montrachet 1er Cru Morgeot £283**

*Dense, sweet spice, yellow fruit, quince, savoury nose. Intense, spicy palate. Weighty, and round with powerful but well integrated oak, and balanced acidity.*

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**Hautes Côtes de Beaune Rouge** **£111**

*Medium intensity. Pretty cherry nose, chunky tannin, rich acidity, clean fruit. Accessible, bright, structured, and fresh.*

**Beaune** **£147**

*From vines on the Pommard side of Beaune. Floral nose, ripe, sweet fruit, cedar-y oak. Forceful tannins will need a bit more time to settle.*

**Domaine Bache Legros, Santenay**



Christiane Bache Legros, together with her two sons, Lénaïc and Samuel, manages a domain of 16ha located across the areas of Santenay, Maranges, and Chassagne-Montrachet. The vineyards are all mature, between 55 and 80 years old. As the estate was not affected by the infamous 2016 frosts, 2017 has proven to be a super, positively easy vintage for Bache Legros. Their vines did not have the same over-excitement as elsewhere, so no green harvesting or heavy pruning was required, and they had a perfect growing season from then. It really is unusual to have such balance of ripeness, sugar, acidity, and phenological composition. Sam Legros considers this a classic vintage, with good yields to boot. The reds are concentrated, but with lighter colours, and less tannin from the cooler growing season. Meanwhile, 2017 may well be Bache Legros' best year ever for whites, creating ripe wines with great natural acidity, finesse, and some serious ageing potential.

Whites

**Bourgogne 'Saint Martin'** **£129**

*Ripe, forward nose - lemon, melon, lees, roasted nuts. Really fresh acidity, gentle oak, ripe citrus, and some spice. Classy.*

**Santenay Blanc 'Sous La Roche'** **£187**

*Instantly appealing. Lemon barley water, custard, sweet spices. Bracing acidity, zippy lemon custard character. Good length, slight phenolic grip, and a touch of yeasty lees. Certainly some time to go.*

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**Santenay 1er Cru Blanc Clos des Gravières** **£236**  
*More new oak character coming through - yeast and toast. Big, round, fresh, but not overly lush. Charming, focused, honeysuckle, herbs, baked apples, toast, and spice. Clean acidity. Finesse.*

**Chassagne-Montrachet** **£301**  
*Classic nose - lemon, spice, and a gently creaminess. Good ripeness, clean acidity. Fresh, floral, focused. Elegant.*

**Puligny-Montrachet (Bachey-Legros et Fils)** **£365**  
*Fresh, mineral, stony, lime, grapefruit, melon, pear, and even some apricot. Full and fruity. Mouthwatering acidity. Textured. Energetic.*

Reds

**Maranges 'Le Goty' Vieilles Vignes** **£146**  
*Aromatic, cherries, kirsch, spicy oak. Intense, concentrated. Clean acidity, mellow integrated tannin, floral finish. Juicy and precise. Delicious.*

**Santenay 'Clos des Hâtes' Vieilles Vignes** **£178**  
*Classic nose - floral, rosehips, violets, strawberries, balsamic. Chunky tannin that may need a bit of time. Spicy, rich, darker fruits on the palate.*

**Santenay 1er Cru La Comme** **£224**  
*Fragrant nose, ripe fruit, damson, wild strawberry, and a slight leafiness. Creamy and plump on the palate. Dark structure. Brooding at the moment.*

**Santenay 1er Cru Clos Rousseau 'Les Fourneaux'** **£238**  
*Pretty and pale. Red plums, cassis, morello cherries. Fruity and herbal. Good acidity, integrated supple tannin, and a fresh creamy finish. Vibrant, elegant, with good potential.*

**Chassagne-Montrachet 'Les Plantes Momières' Vieilles Vignes** **£219**  
*Sweet, slightly confected fruit - cherries, strawberries, raspberries. Bright, elegant, spicy palate. Highly attractive and enjoyable. Concentrated, with persistent acidity, lifted florality, elegance, and charm.*

**Domaine Claude Nouveau, Santenay**

Stephane Ponsard has wine in his blood. His father also has an estate in Santenay, but he and his wife now look after his father-in-law's estate, Claude Nouveau. With a large vineyard holding in Santenay 1er Cru Grand Clos Rousseau, old vine plots in Maranges 1er Cru, and plenty of villages vines from both, Stephane has crafted fresh, floral, and driven 2017 wines.

Whites

**Santenay 'Le Chainey'** **£143**

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*Rich, forward, yeasty, lemon curd, honeysuckle, and fresh apricot characters. Bright acidity, concentrated fruit.*

Reds

**Bourgogne Hautes Côtes de Beaune Rouge** **£103**

*Very pale colour. Pretty, floral nose. Aromatic, spicy, herbal, slightly leafy. Very juicy red plums and raspberries on the palate. Light extraction, chalky tannin, precise acidity.*

**Maranges** **£127**

*Light extraction, again. Fruit driven - red currants, red cherries, raspberries, spice. High acidity, gently grippy tannin, floral finish.*

**Maranges 1er Cru La Fussière** **£154**

*Fruity and powerful, fresh and structured. Red fruits, raspberries, strawberries, and cherries. Moderate tannin, good acidity, some weight and richness, and a pretty finish.*

**Santenay 'Les Charmes Dessus'** **£143**

*Pretty, plummy nose. Ripe fruit, oak, and baking spices. Very fruity on the palate, with great acidity, more robust tannin, and a lingering finish.*

**Santenay 1er Cru Grand Clos Rousseau** **£161**

*More new oak evident. Well structured with weight, body, and integrated oak. Vanilla, cherries, currants. Intense. Spicy acidity, charming but grippy tannin, persistent finish.*

**Domaine Belleville, Rully**

Domaine Belleville was created in Rully by the Dumont family at the beginning of the 20th century, and now has 28 hectares spread out from North to South Burgundy. Impressive winery equipment ensures only the best grapes are selected for vinification and the wines are pure and precise. The estate was purchased by two Americans (one an academic at Harvard, one in finance), and already changes are being made including a refresh of the packaging. Young winemaker Charles is highly enthusiastic about the new direction of the estate. With a terroir, plot focused portfolio, Belleville is creating wines of great concentration at great prices.

Whites

**Mercurey** **£168**

*Fresh herbs, apricot, cream, and baked apple. Moderately rich, with bright mouthwatering acidity, and a more citrusy finish.*

**Rully 'La Perche'** **£161**

*Generous. Baked lemon, peach, melon. Slightly smoky, with high acidity, fat mid palate (25% new oak), and a tropical finish*



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**Rully 'La Créé'** **£161**  
*Limestone, stony soils. Smoky, mineral character. Fresh lemon, and pears. Tangy acidity, with a spicy backbone.*

**Rully 1er Cru La Fosse** **£189**  
*Pale lemon, slightly closed, lees dominant nose. Rich, concentrated stone fruits on the palate, though, and clean acidity.*

**Rully 1er Cru Chapitre Blanc** **£189**  
*Smoke, yeast, cream, lees, citrus, grapefruit, and oak on the nose. Fresh acidity. Zesty, herbal palate. Very good. Long, persistent, saline.*

**Rully 1er Cru Les Cloux** **£189**  
*Very chalky site. Complex, layered nose - toasty oak, rich citrus fruit. Powerful attack. Savoury, saline, fatty richness. Persistent, with a floral, herbal finish.*

**Rully 1er Cru La Pucelle** **£204**  
*Sweetcorn and spice. Smoky oak, integrated acidity, pure fruit (fresh citrus and ripe apricots), and a gently creamy finish. Charming.*

**Rully 1er Cru Rabourcé** **£197**  
*Fruit forward, apricot, nectarine, grapefruit, baked lemon. Rich, intense, warm. Spicy new oak, slight phenolic grip, good acidity, peppery and bright.*

**Puligny-Montrachet 'Les Boudrières'** **£348**  
*Mineral, stony, fresh, floral, spicy nose. Precise, lean, driven. Fragrant lemon zest, herbal mid palate, and an oyster-like saline finish.*

Reds

**Rully 'Chaponnière'** **£164**  
*Touch closed at the moment. Floral, herbal nose. Good grip to the tannin. Structured, sweet red currant fruit, moderate acidity, spicy finish.*

**Rully 1er Cru Chapitre Rouge** **£197**  
*Blue and floral fruit, sweet oak. Spicy, peppery, persistent. Well integrated tannin, and acidity.*

**Mercurey 'Champ Ladoy'** **£168**  
*Floral, cherry red fruit, and raspberries. Elegant, intense, fresh, juicy. Structured dark cherry tannin, clean acidity, and a touch of creamy oak on the finish. Classy.*

**Mercurey 'Les Perrières'** **£171**  
*Fruit forward, plummy, floral, and herbal. Fuller tannins, more mellowed acidity, mineral, and long. Some good potential here.*

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**Mercrey 1er Cru Clos l'Evêque** **£225**

*Fresh redcurrants, warm baking spices, mulled plums. Bigger tannic structure, darker fruit on the palate, plump acidity. All round more intense. Rich, elegant, and will develop.*

**Santenay 'Les Hâtes'** **£210**

*Intense ruby, herbal, gamey, undergrowth character. Forward juicy, sweet fruit. Ripe tannin, fresh acidity. Rich and integrated. Very good.*

**Domaine Gaelle et Jerome Meunier, Mercrey**

Gaëlle et Jérôme Meunier created their own domain 10 years ago. Their vines are planted on 10 hectares in 4 appellations Mercrey, Rully, Santenay and Puligny-Montrachet (including 1.2ha of 1er Cru!). Their production is 100 % hand harvested and reflects their terroir.

Whites

**Bourgogne Chardonnay** **£93**

*Lemon drops, lime pith, lemongrass, herbal, old oak. Fresh acidity. Malo on finish. Tasty. persistent.*

**Rully** **£133**

*Mellow, ripe fruit, cream. Good acidity. Still well built. Citrussy length.*

**Mercrey Village** **£133**

*Spicy oak, toasty, melon, lemon, savoury, high acidity, spicy, structured, long, flavourful, accessible, easy, mineral.*

**Mercrey 1er Cru** **£169**

*Touch closed. Savoury, baked fruit, toast, spices. Mouth-filling, rich, focussed. Nice finesse. Stone fruits. Precises acidity, good length, textured, creamy.*

**Puligny-Montrachet** **£226**

*Peach, pear, melon, cream, herbal. Well formed. Mineral, fresh. Ready now. Good, and affordable.*

**Puligny-Montrachet 1er Cru Champs Gain** **£283**

*Good intensity on the nose. Step up from village wine. Spicy oak. Melon, pineapple, blossom, honeysuckle. Juicy fruit. Mineral structure. Good acidity, weight, and freshness. 60% new oak apparently, but only a very light toast on the barrels.*

Reds

**Bourgogne Pinot Noir** **£82**

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*Pretty, bright ruby, colour. Juicy kir, cassis, strawberry, and raspberry. Slightly leafy. V bright acidity. Still structured. Proper grip. Not confectioned at all on the palate. Fresh and herbal.*

**Mercurey Village** **£126**

*Lightly purple. Bright fresh fruit, good concentration. Red cherry, raspberry, herbs, baking spices. Creamy, toasty oak. Well structured, moderately rich dark tannins, clear acidity. Good potential to evolve.*

**Mercurey 1er Cru** **£161**

*Very pretty. Baked and dried fruits on the nose. Savoury, developing, flowers, forest floor. Well formed tannin, bigger all round, intense, fresh finish. Very good potential.*

**Cave de Buxy, Buxy**

The Caves des Vignerons de Buxy, founded in 1931, enjoys international renown and is regarded as the ambassador for the wines of Southern Burgundy. The Buissonnier range is produced from selected vineyards with a long history and a reputation for their ability to reveal the specific character of each appellation.

Whites

**Bourgogne Côte Chalonnaise Blanc 'Buissonnier'** **£62**

**Mâcon-Villages 'Buissonnier'** **£61**

**Montagny 1er Cru 'Buissonnier'** **£88**

Reds

**Bourgogne Côte Chalonnaise Rouge 'Buissonnier'** **£69**

**Domaine Thierry-Drouin, Vergisson**

The Domaine now covers 9 ha of vineyards in Mâcon-Vergisson and Pouilly Fuissé, and makes a concentrated style of white Burgundy. All harvesting is manual, and wines are fermented and aged in barrel, about 25% new.

Whites

**Mâcon-Bussières 'Le Vieux Puits'** **£80**

**Mâcon-Vergisson 'La Roche'** **£103**

**Pouilly-Fuissé 'Métertière'** **£142**

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**How en primeur works**

*Burgundy 2017 en primeur wines will be offered for purchase in January 2019, with delivery later in 2019 once the wines have been bottled and shipped. Burgundy 2017 en primeur wines will be offered 'in bond', excluding duty and VAT. Current duty rates are rising to £26.78 per case of twelve bottles from 01/02/2019. The current VAT rate is 20%. Duty and VAT will be charged at the prevailing rate at the time of delivery.*

*To place an order or request further details regarding bottling and delivery please contact:*



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