

# O.W. LOEB & CO.LTD



SPECIALIST  
MERCHANT  
of the YEAR  
BURGUNDY

## 2010 Burgundy Offer

The new star of Volnay - see back cover

# 2010 Burgundy

**There is nothing Burgundy - red or white - likes better than ripe fruit with good levels of acidity. We have just that in 2010. These are splendid wines.**

It's Thursday 17th November, and I have just boarded the Eurostar home after the second of my three planned trips this Autumn to taste the 2010 Burgundies. A couple of weeks ago I was tapping away extolling the virtues of the 2010 vintage in the Rhône Valley (and, indirectly, the Mosel and Bordeaux), now I ask you to turn your attention to the great wines of Loeb's second home.

As touched on in the Rhône offer, 2009 and 2010 will go down in the historical vintage charts as a magical pairing; a pairing which has produced superb quality, but of totally different, one might almost say diametrically opposed styles.

The last 30 years of experience have taught the world's wine trade that when you get pairings of quality vintages, one of those vintages will get all the attention and all the sales, and the other will be destined forever to be the Cinderella – whether it precedes or follows its luckier sister. 1990 and 1991, 2001 and 2002 are good examples. In each case the 'ones' were totally overlooked, and in each case have proved, in time, to possess true quality. Of course if we are talking about Bordeaux, with its enormous volumes, one can always go back and re-buy, albeit probably expensively. In Burgundy, with its patchwork of small vineyards, and even smaller yields (especially in 2010) this is not so simple. My mission in the following pages is to convince you to not let 2010 become 2009's Cinderella sister.

Is it possible to have great quality in both vintages, and yet opposing styles? Well you would hardly expect me to reply no. 2009 is an everyman vintage, 2010 is a Burgundy lovers' vintage. That is not to downplay the quality of 09, after all, surely it cannot be a drawback to appeal to a wider audience? 2009 is a ripe, full, broad-shouldered, satisfying, sumptuous vintage. The 2010 Burgundies (and Bordeaux, Mosels, and Rhône) feature an almost magical balance of ripe flavours and

bright acidity, and there is nothing that Pinot Noir, or Chardonnay, love more than acidity. Acid is the skeleton of great Burgundy, just as tannin is the skeleton of great claret, but maintaining acid levels whilst trying to achieve optimum sugar and phenolic ripeness is akin to walking a tightrope. By comparison Bordeaux winemakers simply have to stay on the pavement whilst they wait for optimal ripeness and tannic balance. That is not to say that acid plays no part in Bordeaux, or that tannin has no role in Burgundy (indeed, the concentration of the 2010s has ensured plenty of tannic presence - of the most seductive kind) but their importance in the overall make-up of the finished wine is reversed.

Why acid, why not tannin? The Pinot Noir is an almost unique grape variety. It only ever delivers its true magic in temperate regions, and even then it only really excels in vintages where there have not been spikes or longer periods of real summer heat. The grape naturally maintains relatively high levels of acidity, and if it loses that acidity during a hot spell it can also lose its identity, indeed its very *raison d'être* of finesse and complexity. The Pinot also has a very thin and fragile skin, which is easily damaged and can therefore be easily affected by rot. The tannins, and the colour, come from the skin; Pinot's thin skin explains relatively low levels of both in the finished wine.

So, how did we get to this unusual harvest which combines total ripeness with bright acidity? Winter 2009/10 was long and very hard (I can vouch for that – I purchased the official OWLoeb company shovel to accompany me when I drove the van out to collect our tasting samples in the first week of January; thankfully it remains in its wrapper to this day). On the night of 18/19th December, and again on the 21/22nd, the temperature plummeted to

between minus 18 and 20 degrees C. Up until that date temperatures had been fairly mild, and therefore the sap had not entirely retreated from the vines. As a result vines were killed, and in a particular frost-pocket in front of the Mugneret-Gibourg household, down by the N74 in Vosne-Romanée, a whole hectare of precious Vosne village wines were killed – a tragedy. As we can all remember, those freezing temperatures persisted long into the New Year.

Cold winter weather is not all bad - as long as vines don't die; cold winters kill bugs and spores and force the vines into deep dormancy. However, some vines which survived the cold were found later in the season to have been 'upset' by the extreme cold, and therefore were not productive later in the season; the first reason for the 2010 crop being a small one.

Apart from some lovely weather in April, temperatures remained lower than average right through until mid-June, with flowering taking place under cool, wet, and blustery conditions. As a result the flowering was problematic and protracted (which can mean variable ripening and associated problems at harvest), with considerable coulure (failure of the fruit to set at all) and millerandage, or shot berries. This is an interesting condition which, again, is not all bad. The vine flower has four or more stigmas, or pollen receptors. Following a fully successful pollination four stigmas will give rise to a grape containing four pips, or seeds. The flesh of the grape is there to nourish these seeds of course. However, if there is only partial pollination a grape may develop with one or two seeds, and fewer seeds need less nourishment, hence smaller, 'millerandé' berries. In wine regions where skins are thick and tannins leathery this can be a problem, delivering overly hard wines, but in Burgundy the Pinot Noir positively loves millerandé berries, as the juice to skin and pulp ratio is lowered (less liquid, more solid matter) leading to greater concentration and extraction of colour

and character.

We now have three agencies by which the crop was 'naturally thinned' from the outset – frost damaged plants which just didn't perform, coulure, and millerandage (which regularly go hand-in-hand anyway). Interestingly, many growers reported that the loss in volume came as a surprise to them, as on healthy vines the number of bunches was almost up to normal. Indeed fermenting vats looked as full as they should be, but final juice levels, post crushing, were surprisingly low, and therefore pulp (solid matter) levels were surprisingly high. This all points towards one of the holy grails of all quality winemakers - concentration, and by the best possible means. 'Unnatural' concentration can be forced on a crop by green harvesting in July or early August - ie simply cutting off excess bunches of grapes, but the best way to achieve a really concentrated harvest is for Mother Nature to arrange it from Day 1, as in 2010.

**The growing season** settled down after the difficult flowering. It was an unexceptional summer, with a healthy mixture of sun and showers. There were periods of heat in very late June and July, and July was also dry, however August heralded bright but cooler weather, with occasional showers. The rain was not enough to dilute the pending harvest, just enough to keep the vines fresh and photosynthesising their little socks off.

The bright, cool weather persisted right through to the third week of September, and thus into the harvest. There was serious rain and some hail on the 25th September, but this seems to have made little difference to the concentration of the crop. Unsurprisingly, the growers who harvested before the rain were pleased that they had done so, and those who didn't found positive benefits from the rain; t'was ever thus. Although there is a fair amount of science involved in wine making, it is not a science, and 'controls' are not taken or made. Therefore whether the pre or post-rain harvesters have the edge we can only judge by what we taste, and I have to say that disappointments have not

been a feature of my barrel tastings thus far. Today is Friday 25th November. On Monday morning I am due to catch the 6.20am shuttle from Folkestone in order to be tasting in Chablis by 2pm. I will then motor down to Beaune for my final week of 2010 tastings; I will return to my scribblings on my return.

**Wednesday 7th December.** I got back from my final foray of the year at midnight on Friday - a very long week, but also a very rewarding one. Last week only served to confirm my conviction that 2010 is a really serious, and one might almost say unique vintage. Unique is a very strong word, and I have to say it is *slightly* less applicable here in Burgundy than in the southern Rhône (the Grenache being a complete stranger to acidity normally, which the Pinot Noir certainly is not) - the unique element being the combination of ripeness with vibrant acidity, as I have touched on before.

One point which has been made by several vigneron, and which may interest you, is that it is a jolly good thing that 2010 is a small harvest. The growing season in 2010 was not abundantly sunny - that is why we have these wonderfully fresh, detailed, complex, terroir-defined flavours. If the 2010 crop had been a similar size to the more fecund 2009 there is a strong chance that the vines would not have been able to photosynthesise to an adequate degree in order to bring the complete crop to optimum ripeness, and certainly not to homogeneous ripeness. Mother Nature once again proves her genius.

**Where does the quality lie, white or red?** Well, I am sorry to be predictable, but the honest answer is both. The Chardonnay is a vine which flourishes in every corner of the wine world, and which produces all styles of wine, from the thick, rich, gooey concoctions of the hotter corners of Australia and California, to the razor-sharp, mouth-watering, mineral-infused wines of Chablis, or Stéphane Aladame's Montagny. What makes that difference? Acidity, along with other more complex questions of terroir. So, it is easy to see that white Burgundy - Chardonnay

- likes acidity, and indeed that we like Chardonnay with acidity. So there can be little doubt that a fully ripe, yet vibrantly fresh vintage is going to suit the whites.

As for the reds, I have already bored you rigid with tales of how the Pinot Noir loves acidity; fear not, I will not embark on a second rant. However, hopefully this will support my thesis that 2010 is a very serious vintage in both colours.

A final word on 2009 versus 2010; when I chat with our growers it is not salesman to customer (me being the latter on this occasion, of course), it is enthusiast to enthusiast. To a man our producers told me that they prefer their 2010s to their 2009s. As I mentioned before, this is not to downplay the great and undoubted qualities of 2009, but to the real Burgundy nut, the clarity and definition, the complexity and expression of 2010 - rather like 2008 - is what makes Burgundy wines the great and unique 'gift' that France has given to the wine world.

Chris Davey

7th December 2011

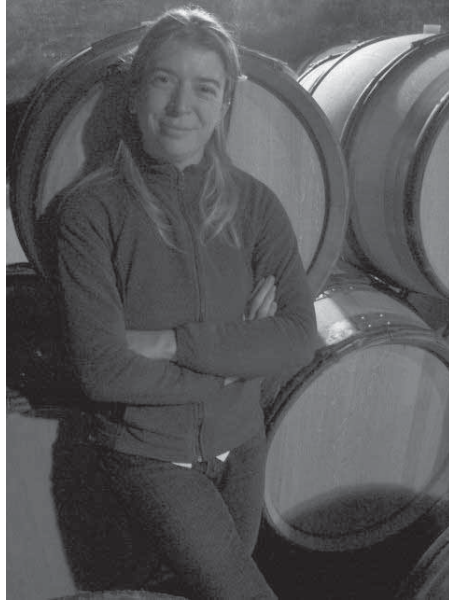
P.S. I have just finished this tome (it is 2nd January now) and I have been reflecting on the adjectives I have used in my notes. I have not actually counted them, but I am pretty sure that if I did I would find that the most used adjectives are: pure, ripe, fresh, svelte (and many more) - sounds good to me!

### **IMPORTANT NOTE RE PRICING**

**The life of the wine merchant is not an easy one; despite having 15 months to ponder the question, some growers have not finalised their prices at the time of going to press. Therefore some prices are marked as being estimated. Where this is the case we will log your order on the basis that, once the final price has been confirmed, if it is less than 5% more than the estimate we will confirm your order and send you the invoice. If it is 5% higher or more, then we will check with you before confirming your order. We hope that this is acceptable?**



**Alex Moreau**



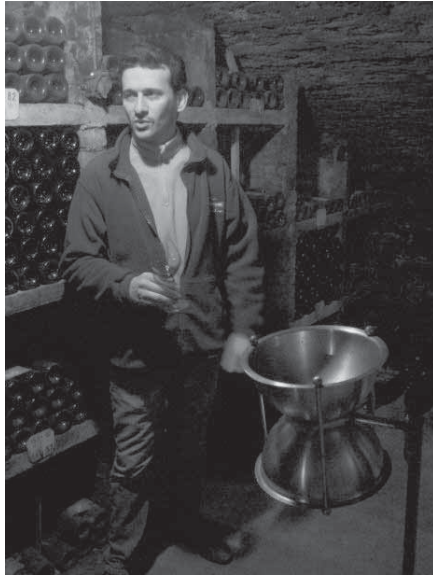
**Alexandrine Roy**



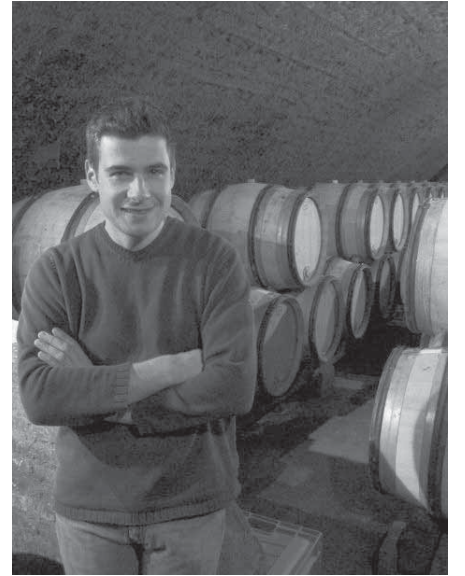
**Didier Picq**



**Richard Fontaine**



**Grégory Gouges**



**Vincent Dureuil**



**Jean-Louis Chavy**



**Thibault Liger-Belair**



**Marie-Christine Mugneret**

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Domaine <b>RAMONET</b> , Chassagne-Montrachet	
Domaine Armand <b>ROUSSEAU</b> , Gevrey-Chambertin	

## CHABLIS, THE MÂCONNAIS AND CÔTE CHALONNAISE

2008 was one of the best vintages in these three regions that I have tasted; 2010 is very much in the same mould - a mould which eminently suits the inherent qualities of the regions' wines - fresh, bright, mineral-infused Chardonnays. I said this time last year that the 2009 whites from all three regions were a revelation, relative to my expectations, and I stick by that. The 2010s, on the other hand, are not a revelation - they are merely as good as I expected them to be! These are classic, stylish wines.

### Domaine Moreau-Naudet, Chablis

Lutte raisonnée (semi-organic)

Stéphane Moreau has produced yet another stylish range this year. He continues to develop his style. He has purchased a vertical Champagne press in order to obtain juice with more 'matière'. He seems to have settled on an élevage recipe for the premiers crus and his sole grand cru of 70% cuve (stainless steel or enamel) and 30% wood, none of it new, and 18 months or more on the fine lees. The straight Chablis also spend 18 months on the fine lees, gently developing, harmonising, and gaining complexity, but they do it 100% in tanks.

#### Chablis

£91ib

"Full, weighty nose of wet stones. Very bright quince attack. Limey and racy. This will grow with more lees contact." Drink: 2012-2016

#### Chablis Pargues Vieilles Vignes

£111ib

Just 10% 'old' wood here. "Tight nose. Good attack - crisp but with good background. Limes come in the middle palate. Just a glimpse of salty minerality, then it closes. Very bright." Drink: 2013-2016

#### Chablis 1er Cru Montmains

£145ib

"Tight, mineral nose. Vibrant attack. This is very good - full of energy. Wonderful citric edge. Very serious for Montmains." Drink: 2013-2018

At this point I wrote in the margin "These are tight and springy".

#### Chablis 1er Cru Forêts

£145ib

"This is a trifle reduced on the nose (no bad thing at this stage). The palate is tight and vibrant, fresh and zingy. Good texture and plenty of depth. This is very good." Stéphane's Forêts often is. Drink: 2013-2018

#### Chablis 1er Cru Montée de Tonnerre

£149ib

As always, the king of the 1er cru heap. "Closed nose. This is good - big hit of expressive fruit on the attack. Tightens up in the mid palate, but excellent presence. Piercing, limey finish." Drink: 2014-2019

#### Chablis Grand Cru Valmur

£249ib

"Definite glints of green in this colour. Tight nose. Very pretty attack - great flavours here, citric fruits with flinty minerality. Long, energetic finish." Drink: 2014-2019

Remember, all these wines were still on their lees, gently developing. They will not be bottled until the spring, when they will be even more interesting!

### Domaine Gilbert Picq, Chichée

Organic (in conversion)

As always, Didier Picq was my first port of call on reaching Chablis and, again as always, he presented me with a flawless range of 100% stainless steel-raised wines. It was Monday 28th November - the first day of my third week of tasting the 2010 Burgundies. I had left home at 4.45 that morning in order to be at Didier's by 2pm; with the aid of the unpleasant tunnel

## Domaine Gilbert Picq (contd.)

shuttle and the wonderfully free-flowing French autoroutes I had made it with plenty of time to spare. There may not be any grands crus at this address, but the quality of the wines is unimpeachable. The Chablis and Vaucoupin were bottled in August (because Didier deemed them ready), the others were in tank, awaiting a February or March bottling.

### **Chablis** **£86ib**

"Definite floral nose - white flowers. Ripe attack, almost a hint of the exotic, then the acid hits. Firm and fresh, with depth and character. This needs to marry, but it will make an impressive glass in time." Drink: 2012-2016

### **Chablis Vieilles Vignes** **£98ib**

"Super, chalky, involving nose. Rich attack, with good depth and volume. Plenty of acidity here. Very good balance. This will be good. Long." Drink: 2013-2018

### **Chablis 1er Cru Vosgros** **£126ib**

**per 6 mags** **£132ib**

This cool site is fast becoming a bit of a star having long languished in the shadow of the Vaucoupin. "Excellent minerality on the nose - flint. This is good. Mouth-watering, complex, mineral. Hints of quince. Good power. This is proper!" Drink: 2013-2018+

### **Chablis 1er Cru Vaucoupin** **£134ib**

"Greengage and lime nose. Rather closed on the attack, but I can feel the power, and there is also excellent acidity. Hints of quince, again. Good weight and length." Drink: 2013-2018+

## **Domaine Louis Michel, Chablis** Organic, not certified

The second stop on my third week of tastings. Guillaume Gicqueau-Michel is gaining in confidence and stature - in a very positive way. The additional vigour and fresh eye that he has brought to this 'grand old dame' of the Chablis world is noticeable, and very pleasing. Guillaume reported that acid levels in 2010 were very similar to 2008 (which I adore), and that as a result the wines are more 'classic' than the 2009s (which, despite being non-classic, are shaping up beautifully by the way); and so they proved to be. All the wines were in bottle except for the Sechets, Butteaux Vieilles Vignes and the Grands Crus. I have shaken up our selection a little this year.

### **Chablis** **£105ib**

"Fresh, pure nose. Pretty fruit in the mouth. Lovely lively balance. Integrated acid, and good levels to boot. Very lively. Good finish." An excellent village wine. Drink: 2012-2016

### **Chablis 1er Cru Forêts** **£169ib**

"Crisply mineral nose. This is complete - vibrant, together, focused. Classic Chablis." This got an immediate tick. Drink: 2013-2018

### **Chablis 1er Cru Sechets** **£172ib**

Here is an example of the new 'eye'; this cuvée of 50 to 60 year old vines used to be blended in and bottled with the Vaillons, of which it is a 'sous climat'. Guillaume has, rightly, decided that it deserves its first solo flight - at least for some time. "Tighter nose than the Butteaux - more mineral and subtle. Very lively attack. Piercing. Quinces! This is very focused, tight-wound, vibrant, balanced, and juicy. Excellent length." This was due to be bottled before Christmas. Drink: 2014-2020

### **Chablis 1er Cru Butteaux Vieilles Vignes (57 years)** **£177ib**

"Rich powerful nose - it almost seems to display some wood (no chance, chez Michel!). Big impact. Real power here. Broad, but with excellent acidity. Super balance of weighty fruit and bright acid. Very limey. Very long." Due for a spring bottling, along with the Grands Crus. Drink: 2013-2018+

**Conclusion? Butteaux for power, Sechets for finesse.**

## Domaine Louis Michel (cont'd)

### Chablis 1er Cru Montée de Tonnerre

£190ib

This had been bottled just 10 days. "Complex nose of ripe fruits (apricots) and wet stones, also floral elements creeping in. Elegant, lacy attack. Great complexity. Underlying power here, less obvious than the Butteaux. Lovely integrated acid; hints of grapefruit. Lingering, vibrant finish." Drink: 2014-2020

### Chablis Grand Cru Grenouilles

£335ib

"There is a nose here! Smoky, flinty, yet fresh. Full, balanced attack. Packed with interest - peaches, pears, apricots, and chalk at the finish. There is plenty here. Great combined acidity at the finish. Vibrant and long. Super!" Drink: 2014-2023+

### Chablis Grand Cru les Clos

£335ib

"Very stony nose. Wow! This is the sum of all that I have tasted. Tight quince, great acid, power, length. Tiny hints of exotic fruit (possibly a hint of botrytis). Great Chablis! The acid is less exposed at the finish here - there is plenty of fat to cover it. The empty glass smells of chalk. Serious wine." Drink: 2015-2025+

## Domaine Stéphane Aladame, Montagny Organic (in conversion)

Everything was in bottle; the Découverte and Coères since July, most of the other cuvées for just three weeks. Good growers do not bottle systematically, they bottle when the wine is ready for bottling. One cannot read any quality implications into bottling dates; different vintages, and different wines from the same vintage, develop on their lees at different paces. It is the vigneron's palate which determines when the tipping point has been reached, when the wine has nothing more to gain, and quite possibly something to lose by remaining in bulk. As always, Stéphane presented me with a superb range of jumpingly vibrant wines, crisp enough to keep any 'mineral hound' satisfied, from which I selected the value cuvée and one of his single vineyard offerings.

### Montagny 1er Cru 'Découverte'

£118ib

From a mix of sites, all raised in tank. "Lovely fresh, Sauvignon-style nose (this may sound odd, but Stéphane has quite a lot of an old Montagny variety of Chardonnay known as Chardonnay Muscaté, which produces this very fresh, nettly nose). Very fresh, crisp attack, but also very juicy and ripe. Grapefruit!" Drink: 2012-2016

### Montagny 1er Cru les Coères

£132ib

Stéphane has been farming this plot organically since 2004. The wine had been raised in one third wood (no new barrels) and two thirds cuve. "Fresh, vibrant, hints of Sauvignon nose (I think this element of the Chardonnay Muscaté has been emphasised this year by the juicy acidity of the vintage). Juicy fruit up front on the attack, with good minerality behind. This has good depth. Very attractive finish of fine, juicy fruits and stony minerality." Drink: 2012-2016.

## Domaine Ragot, Givry

Lutte raisonnée (semi-organic)

New

I tasted with young Nicolas Ragot back in 2005 or 6, and noted his wines as being fine and worthy of consideration, but we did not 'have room' for him at the time. Then in November he came over to London with a dozen or so other Chalonnais producers, including Stéphane; Francis Murray and Silvia Garatti installed themselves, in turns, on Stéphane's pitch to assist, but they also tasted around the room. Both of them reported back how good the Ragot wines were, so I squeezed in a quick visit right at the end of my final Burgundy week, before engaging cruise control and heading north. They were right!

### White:

### Givry Blanc 'Champ Pourot'

£105ib

This had been in bottle for just 2 weeks, having been raised in two thirds large wooden foudre and one third standard 228 litre Burgundian barrels, 50% of which were new. "This is a good nose, stylish and restrained. Fresh, crisp, tight, balanced attack. Excellent balanced acidity. There is real texture here. Good long, chalky finish." Drink: 2012-2015

## Domaine Ragot (cont'd.)

### Reds:

#### **Givry Vieilles Vignes**

**£120ib**

This had been lightly filtered and racked into stainless steel just the previous day. "Good, bright colour. Fresh, medium rich nose. Expression on the attack! This is lovely. The mid-palate is quite closed, but there is a background aroma of raspberries. Fine, and really rather lovely." Drink: 2012-2016

#### **Givry 1er Cru la Grande Berge**

**£140ib**

"Interesting nose of glacéed fruits. Immediate pure, sweet fruit on the attack. Very lovely aromas here. Good concentration, good length." Drink: 2013-2017

## **Domaine Vincent Dureuil-Janthial, Rully**

Organic, converting to biodynamic

One of my favourite tastings of the year - every year. Vincent is a true master of his art; he conjures quality and character from his acreage whatever the weather and the ultimate reputation of the vintage. He informed me that one or two 2010 cuvées were still gently converting the final few grams of sugar into alcohol, and that most of the malo-lactics had only recently finished. This is important because it means that the wines were showing 'young'. During *élevage* the wines remain quite static until the malo is complete; it is only then that they begin to develop and mature. As he has done in previous years, Vincent has established contracts with various vineyard owners in the village with sites and vines (ie quality and age) that he envies, in order to bulk out his own much-demanded domaine wines. He harvests the fruit with his team, and of course vinifies the wines in his cellars. The only difference is that Vincent does not own the land. These wines are identified by the "Céline et Vincent Dureuil" label and are identified as C&VD below. The range will be bottled in the New Year.

**These prices are estimated (see note on page 3)**

### Whites:

#### **Rully**

**£133ib**

I didn't put this in last year's offer because it is too precious - the restaurants **adore** it, and with good reason. However, we have managed to prise more stock out of Vincent, so here it is! "Bright and sparkly to the eye. Great nose. Full attack. Ripe, full, and thick. Very fresh finish. Lovely, real wine. Lime zest finish." Drink: 2012-2017

#### **Rully Maizières**

**£139ib**

"Stylish nose displaying a whiff of quality oak. Classy attack. Big volume. Stylish fruit. Tightens remarkably on the finish. Great wine." - for the price! Drink: 2012-2017+

#### **Rully 1er Cru Mont Palais (C&VD)**

**£139ib**

"Juicy, piercing nose. Good acidity. This is fresh. Plenty of grapefruit here. Fine mineral/citric finish." Drink: 2012-2017

#### **Rully 1er Cru les Raclots Vieilles Vignes (C&VD)**

**£147ib**

80 year old vines here. "Tighter, mineral nose. Balanced, tight, complete. Very good." Drink: 2012-2018+

#### **Rully 1er Cru Meix Cadot**

**£159ib**

"Fresh, floral nose. This gains pace on the palate - slow build up. Beautifully ripe, balanced mid-palate. Intense. Good acidity, very bright. Lovely balance of acid and fruit. Power. Length." Drink: 2013-2020+

#### **Rully 1er Cru les Margotés**

**£169ib**

"Exotic attack. But then the mid-palate jumps with acidity and minerality. Fabulous acidity picques the palate. Huge character, tightened by that acidity. Very long." And scribbled in the margin: "This will be great!" - underlined twice..... Drink 2013-2023/90

## Domaine Dureuil-Janthial (contd.)

### **Rully 1er Cru Meix Cadot Vieilles Vignes** **£189ib**

90 year old vines. "Fresh limey fruit nose. This is consistently powerful through the palate. Rich yet balanced. Great power. Good acid lies underneath. Lovely length." Drink: 2013-2025

#### **Reds:**

**Remember, estimated prices here....**

### **Bourgogne Rouge** **£96ib**

From 2 thirds Premeaux, 1 third Puligny fruit. "Great colour. Great nose. Great attack. This is lovely - sweet and fresh". I know it is a simple note, but for a Bourgogne Rouge, this is a delight! Drink: 2013-2018+

### **Rully** **£135ib**

This got an immediate tick. "Beautiful colour. Closed nose. MAGNIFICENT attack of sweet red/black fruits. Great fruit. Great complexity. I love it!" Drink: 2013-2020+

### **Mercurey** **£129ib**

"Tight. Mineral. Firm. Juicy. Pure. Will need 3 years". Succinct, but need I say more? Drink: 2014-2020+

### **Rully "en Guesnes"** **£142ib**

Another immediate tick. "Closed nose. Very juicy and fine. A delight. the best since 2005 - and maybe even better than that!" Drink: 2013-2020+

### **Rully "Maizières"** **£159ib**

"Great colour, great nose. A blast of flavours on the attack. More serious undertones (than the straight Rully). Remarkably serious for a village wine. Sweet fruits ring around the palate for fully 3 minutes." Drink: 2013-2020+

### **Rully 1er Cru Champs Cloux (C&VD)** **£136ib**

"Fabulous rich colour. Proper nose - stylish fruit. This is a beauty, it has it all. Hints of chocolate cherries, power, fresh acidity, velouté tannins. Fabulous!" An immediate tick. Drink: 2013-2020

### **Mercurey 1er Cru Clos de Montaigus (C&VD)** **£155ib**

"Elegant nose of fine, expressive fruit. There is more edge here - less obvious, more reserved and difficult to prise open. Firm minerality. Very stylish and very good, but not the obvious appeal of the Champs Cloux. Built to last" T'was ever thus - feminine Rully and masculine Mercurey. Drink: 2014-2020+

### **Nuits St. Georges 1er Cru Clos des Argillières** **£290ib**

"Great colour. Reduced nose. Sweet, mineral attack. Supple texture with good depth. Lovely richness in the mid-palate. Crunchy fruit. Mouth-watering." Drink: 2015-2025+

## **Domaine de la Croix Senaillet, Davayé** Certified organic

Richard Martin is a surprising man. On first meeting one would think him meek and mild; he is certainly quiet and unassuming. He is a man who, year in, year out, produces stylish, mineral-infused wines of quality. At the same time, he has invested heavily over the dozen or more years that I have known him, building from a simple operation to one that is sophisticated and very well equipped. He organically farms over 20 hectares of St. Véra vineyards.

### **Mâcon-Davayé** **£69ib**

We do not normally offer this wine 'en primeur', but this was so stylish that I changed my mind. "This is a very good nose! Juicy quince-like fruit and chalky minerality. Juicy attack, full of mouth-watering yellow plums. That chalky minerality dries the mid-palate into a tangy, complex finish. This is good." Drink: 2012-2015

## *Domaine de la Croix Senaillet (contd.)*

### **St. Véran**

**£85ib**

"Good nose - again, juicy fruit and chalky minerality. There is richness on this attack. This is good. Crisp, rich, and mineral. Excellent balance." Drink: 2012-2016

Richard mentioned that, like chez Dureuil, the malo-lactics had been lengthy on his St. Vérans, only finishing in June this year.

### **St. Véran "les Rochats"**

**£99ib**

This single vineyard wine returns to Richard's line up this year. We have been seduced by the 'les Buis' and 'en Pommards' offerings in recent vintages, but it was 'Rochats' which rang the bell this year. "Proper mineral nose. Hints of honey, flowers, and lemon on the attack. Crisp, mineral finish. Very good. Power on the finish. Good length." Ready to beat many a Pouilly-Fuissé costing a 30%, or 50% more! Drink: 2012-2016  
....but not Château de Fuissé!

## **Château de Fuissé, Fuissé**

Lutte raisonnée (semi-organic)

Antoine Vincent had a meeting, and his brother-in-law Philip Tuinder was absent due to a family bereavement, so I was met by the charming Benedicte Vincent (sister of the former and wife of the latter), and after a few minutes of chat in strolled the great Jean-Jacques Vincent, long the master of this fine property, and now enjoying (partial, as with all older vigneron) retirement. Now, Benedicte has a delightful tendency to chat, but her father is a World Master in that department. Safe to say that for an hour and a half my ability to comprehend French was exercised considerably more than my ability to speak it... One thing I did learn is that, after a lengthy campaign, the wine authorities (the INAO) will be introducing the concept of Premier Cru vineyards to Pouilly-Fuissé as from 2013. A cracking range of wines here.

### **Pouilly-Fuissé Tête de Cru**

**£139ib**

Two thirds barrel, one third tank raised, and under finings when I tasted. "Plenty of nose here. Good grip, good balance, good finish. Hints of zesty grapefruit on the palate. Energy and drive, and good underlying minerality." Drink: 2013-2018

### **Pouilly-Fuissé "le Clos"**

**£225ib**

It was again 'le Clos' which took my palate from the line up of three single vineyard offerings. The soil here is a good mix of clay and limestone, and so the resulting wine provides a balance and harmony which I like. This will be 1er Cru come 2013. "There is substance on this nose. Vinous, firm attack with plenty of character. Excellent texture in the mouth. Vibrant, long, power finish. This is good." Drink: 2014-2020

### **Pouilly-Fuissé Vieilles Vignes**

**£245ib**

Average age of the vines for this cuvée is 50 years. "Glints of green in this colour. This is a good nose - fresh yet firm. Quite thick attack. Plenty of wine here. There is richness, and yet vibrancy. Good complexity and excellent texture. This is very good. Lingers long." Drink: 2014-2020+



# LA CÔTE D'OR - FROM SOUTH TO NORTH

## CÔTE DE BEAUNE

### Domaine Roger Belland, Santenay

Lutte raisonnée (semi-organic)

Roger and daughter Julie Belland run a large estate very well. They do not attract huge notes from the critics, they do not have a fan base of wildly enthusiastic 'wine nuts', they merely produce darned good wine, year after year, and sell it for sensible prices. Sounds good to me! All the reds were bottled just before harvest, and the whites had been in bottle one week.

#### White

#### **Santenay "Comme Dessus"**

**£144ib**

"Pretty, floral nose. Textured, power attack. Plenty here! Good length. Great mid-term drinking." Drink: 2012-2015

#### **Santenay 1er Cru Beauregard**

**£175ib**

"Fine nose. Good weight on the attack. Immediate rich on the palate. Power here - from the grape, not the wood (only 10% new wood). Concentration. Energy. Good!" Drink: 2013-2018

#### **Chassagne-Montrachet 1er Cru Clos Pitois**

**£350ib**

This is a monopole of the Belland estate and is situated at the far southern end of the Morgeot. We do not normally offer it, as we have so many Chassagne-based growers, but it was so good this year I could not resist. "This is a very fine, floral nose. Lively, fresh attack, with plenty of weight on the follow through. Plenty here. Rich, fresh, big wine. Excellent volume and texture. Super!" Drink: 2014-2020

#### Reds

#### **Santenay "Charmes"**

**£139ib**

"Great colour. Stylish nose - cherries. More classy fruit (than the Maranges, which had preceded it). Good ripe flavours. Crisp, balanced finish. Lives up to its name!" Drink: 2012-2016

#### **Santenay 1er Cru Beauregard**

**£175ib**

Last year we featured the Gravières; this year it was the Beauregard which shone. "Beautiful colour. Excellent, racy nose. Fresh, firm, ripe, deep fruit. Great balance. Good length." Drink: 2013-2020+

#### **Chassagne-Montrachet 1er Cru Clos Pitois**

**£220ib**

There is an unwritten rule when tasting in Chassagne....don't ask to taste the reds! Chassagne used to be planted, 50 plus years ago, roughly 25% Chardonnay, 75% Pinot Noir, and the reds were renowned. Nowadays the acreage is about 60% Chardonnay, and nobody wants to know the reds. However, fool that I am, I decided to include this wine because it is really rather good (triumph of hope over experience!) "Warm, rich nose with hints of wood (only 20 to 25% new wood here). This is serious wine. Lively, fresh, firm. Good. Stylish. This is fine. Good finish." Drink: 2013-2025

### Domaine Bernard Moreau et Fils, Chassagne-Montrachet

Organic - not certified

Alex Moreau is one of our most reliable producers. The quality he turns out, year after year, is quite exceptional. He is an intelligent, focused, driven young man who knows exactly what he is doing - very much like his good friend Vincent Dureuil, down in Rully. 2010 is yet another star vintage for Alex, and this was a great tasting. Alex characterised the vintage for the whites as "like 2000, or maybe 2007 with more *profondeur*". Sounds good to me. Everything was in tank, ready for bottling soon (Chassagne village) or in the spring (1er Crus).

## Domaine Bernard Moreau (contd.)

### Whites

#### **Chassagne-Montrachet** **£215ib**

"Good, fresh nose with plenty of volume. Immediate impact on the palate - fresh, concentrated fruit, with hints of florality. This is fine and piercing. Lovely acid on the finish. Balanced and vibrant. Very good indeed." Drink: 2013-2018

#### **Chassagne-Montrachet 1er Cru Morgeot** **£335ib**

"Rich nose with hints of spice. Wonderfully full attack; thick texture. Real power, and plenty of stylish 2010 acidity to balance. Plenty of weight and character - classic Morgeot, with great acid to lift. Power finish. Good length." Drink: 2013-2018

#### **Chassagne-Montrachet 1er Cru Maltroie** **£349ib**

"Floral nose here - like lime flowers. Lively attack with good richness behind. Hints of smoky minerality. There are layers of flavour here. Very vibrant and long. Lovely texture. Just a whiff of quality oak showing." I rather liked it! Limited stock. Drink:2014-2018

#### **Chassagne-Montrachet 1er Cru Grandes Ruchottes** **£440ib**

70+ year old vines, and the finest terroir in the domaine. "Limey colour. Quite closed nose, but intense all the same. Immediate expression, with hints of tangerine. Then it almost explodes on the finish - very limey and vibrant. This is a big finish. Great balance. My palate is jumping! GREAT WINE!" Limited stock. Drink: 2014-2020

Both Grands Crus are very limited:

#### **Bâtard-Montrachet, Grand Cru** **per 6 bottles** **£695ib**

This wine is not domaine. Alex buys one barrel's worth of grapes from a grower with 60 year old vines on the Chassagne side of the vineyard, and whose vineyard management he respects. Stock is, naturally, very limited. "Smokey nose. Intense attack with vibrant acidity to the fore. This is very closed. There is a smokey quality on the palate. Then slowly, limes and grapefruit filter through to the palate. This is so intense. Then it closes." Drink: 2015-2023+

#### **Chevalier-Montrachet, Grand Cru** **per 6 bottles** **£810ib**

New this year. This was bought as a barrel of must, again from a grower whom Alex respects. "Great nose here - this is showing more. Power with elegance. Fine and juicy. Flavours then close in the mid-palate, but still more accessible than the Bâtard. Chalky mineral finish. Fabulous volume on the finish. The wonders of terroir!" Drink: 2016-2025

Reds: please note, supply is very limited here

#### **Chassagne-Montrachet Vieilles Vignes** **£155ib**

This had just been racked into tank. "Very pretty nose - vibrant and fresh. Very juicy attack with wonderfully crisp fruit. Pretty, elegant aromas at the back of the palate. Decent volume." Drink: 2013-2020

#### **Chassagne-Montrachet 1er Cru Morgeot "la Cardeuse"** **£275ib**

"Beautiful colour. Fresh, ripe, fruit-filled nose. Immediate ripe, fresh fruit on the attack. Great texture. Pure, fresh red and black fruits abound. Hints of florality. Lovely finish." Drink: 2013-2025

#### **Volnay 1er Cru Clos des Chênes** **£285ib**

Colour! Taste! Power! Good minerality and finesse. This closes on the finish but there is excellent volume at the back. Long. 2014-2025

#### **Volnay 1er Cru Caillerets** **£330ib**

Contract-bought grapes. "Deep colour. Intense, pure, almost scented nose. This is good. Peppery, spicy, pure. This coats the mouth. Lovely texture. Bright, fresh red fruits. Long." Drink: 2014-2025

## Domaine Fontaine-Gagnard, Chassagne-Montrachet

Lutte raisonnée (semi-organic)

Richard Fontaine's lean, racy style of winemaking is accentuated in this bright, juicy vintage. This was bracing tasting of terroir-defined, very fine Chassagnes. Everything was in bottles, as per usual.

### Chassagne-Montrachet 1er Cru la Boudriotte £308ib

"Weighty, full nose. Weighty attack. This feels concentrated and good.. Plenty of wine here. This has great balance, with a fine line of vibrant acidity. Excellent texture. Fine aromas at the finish." Drink: 2013-2018

### Chassagne-Montrachet 1er Cru les Vergers £308ib

"This is a good nose, fresh and limey. Good weight on the attack. Nice balance. Quite closed in the mid-palate but it feels very good. Plenty here. Vibrant finish - lovely balance." Drink: 2013-2018

### Chassagne-Montrachet 1er Cru la Romanée £425ib

This is a great site - very stony, and high up on the Côte; it is Richard's top premier cru. "This is good! Immediate presence and vitality. Fresh minerality in the mid-palate. Excellent finish - lingering wet stones. Tip top. Great acid in that long finish." **Stock very limited.** Drink: 2014-2020

**Warning:** we will have to 'ration' the following three wines according to the volume of Boudriotte and Vergers bought:

### Criots-Bâtard-Montrachet, Grand Cru per 6 botts £510ib

"White flowers on the nose. A touch exotic on the attack, and then it tightens in the mouth. There is volume and power at the back. This coats the mouth. Excellent length." Drink: 2014-2025

### Bâtard-Montrachet, Grand Cru per 6 botts £510ib

"More piercing nose. No exoticism, just full-on power. plenty here. Well integrated and balanced. Not rich, but forceful. Power finish. Excellent!" Last year the Criots had it; this year the Bâtard. Drink: 2014-2025

### Montrachet, Grand Cru per 3 botts £645ib

"Glints of green in the colour. Hints of smoke on the nose. Immediate mouth-filling greengages. Coats the mouth with its concentration. This wine is all wrapped up in a tight little ball. Flavours are closed, but it is all here." One day that ball will burst open with wonderful flavours and aromas. Drink: 2015-2030

## Domaine Michel Niellon, Chassagne-Montrachet Organic - not certified

Michel Niellon is doing the most splendid job of very gently handing over the reins to the next generation (either that, or the next generation are doing the most splendid job of "keeping a lid on it"). We were greeted by Michel, solidly backed up by son-in-law Michel Coutoux, solidly backed up by his splendid son Mathieu. All three harnessed - it would appear - to the same wheel, working for the same goal - to maintain the incredible unbroken line of quality created by Niellon Grandpère over the past 40 years. If the 2010 vintage is anything to go by, the hand over is going **remarkably** well! Domaine Michel Niellon has made GREAT wines (shout it from the roof tops) in 2010.

### Chassagne-Montrachet £235ib

Bottled mid October - 6 weeks later than usual because of the late malos. "Rich, vibrant nose. This fills the mouth. Rich up front, very fresh finish. Almost malic. This needs to marry, but it will be GREAT. Lemon zest finish, and oh so long. Village? Pah!" If a better Chassagne village wine has been made in 2010, I'm a Dutchman! Drink: 2013-2017

### Chassagne-Montrachet 1er Cru la Maltroie £375ib

"A touch richer on the nose. This is more melded (they were bottled at the same time). Same vibrancy. Limes at the finish. Intense, driven, focused. Serious." Drink: 2014-2020



## *Domaine Michel Niellon (cont'd.)*

### **Chassagne-Montrachet 1er Cru Champgains**

**£375ib**

"Bigger nose yet again. Huge volume on the attack. Totally involved acidity. Fantastic balance and harmony. Big, yet vibrant wine." How does Niellon do it? The vines are not *that* old. The man is a magician! Drink: 2014-2020

### **Chassagne-Montrachet 1er Cru Chenevottes**

**£375ib**

"This is a rich nose, but there are also corners of subtlety and elegance here. There is florality on this nose. The attack explodes with delicious hints of tangerines, and then the big 2010 acidity hits and tightens everything up. WOW! This will be great." That is exactly what I wrote in my notebook. Drink: 2014-2020

### **Chassagne-Montrachet 1er Cru Chaumées, Clos de la Truffière**

**£375ib**

"Big volume on the nose. The attack has real power. Then the middle palate softens and charms. The undoubted acidity is very well integrated. Just a hint of woody spice on the finish (only the usual 25% new wood - nothing!). The whole is vibrant and exciting. Great length, with power." Drink: 2014-2020

### **Chevalier-Montrachet, Grand Cru**

**per 6 bottles**

**£675ib**

"Fantastic nose! This jumps out of the glass. There is a warm, almost bready richness on the nose. Really complex attack. The concentration puckers the palate. Hints of the exotic, and yet the acidity just makes it jump! Huge acidity on the finish, and yet the whole feels balanced and harmonious. A lot of melding to be done here, but what a great wine." Drink: 2016-2025

**The Niellon 2010s are magnificent!**

## **Domaine Ramonet, Chassagne-Montrachet**

In keeping with recent history, the Ramonet wines will be offered in the summer, along with the great wines of Domaines Rousseau, Dujac and Mugnier (excluding the excellent Nuits Clos de la Maréchale, which is offered in a few pages' time.....)

### **Domaine Larue, St. Aubin**

Lutte raisonnée (semi-organic)

Didier is not destined for stardom; he has a super range of quality vineyards, and he makes really good wine from those vineyards - indeed, in 2010, exceptionally good. However, it is like those fantastic singers you hear on Strictly (apologies to the uninitiated, but it really is worth getting to know, unless you haven't a beat-driven bone in your body) versus the self-publicist caterwaulers of the X Factor (not that I 'grace it with my presence'); Didier is no self-publicist, "merely" a very competent wine-maker who produces bargain after bargain.

### **St. Aubin 1er Vieilles Vignes (from single vineyard 'sur Gamay')**

**£155ib**

"Good, pure, racy nose. Vigorous attack. This is lively! Finishes firm and structured. Real wine!" Drink: 2012-2015

### **St. Aubin 1er Cru les Cortons**

**£165ib**

"Oh this is juicy and really mineral. This is very good. Very fresh, juicy, lively, lovely. This is quality." Drink: 2012-2016.

### **St. Aubin 1er Cru en Remilly**

**£185ib**

"Pure and pretty nose. Good attack. Juicy and attractive, with some depth. The power builds on the mid-palate. Super balance for mid-term drinking." Drink: 2012-2016

### **St. Aubin 1er Cru les Murgers des Dents de Chien**

**£185ib**

Didier told me that the influential magazine *Revue du Vins de France* has voted this in the top 10 white wines from 2010. I agree that it is very good, but it is no better than the en Remilly, and the top 10 in all Burgundy? Oh well. "Good, full nose. Fresh, juicy attack. Full finish." But no better than the en Remilly.....Drink: 2012-2016

## *Domaine Larue (cont'd.)*

The former were in bottle, the following in tank, awaiting January bottling.

### **Puligny-Montrachet 'le Trezin'**

**£205ib**

This village site is high up on the top of the côte, just above la Garenne. The soil is very poor and very limestone. "This is pretty and pure. Good balance. Expressive fruit. A whiff of classy oak. This is good Puligny!" Drink: 2012-2016

### **Puligny-Montrachet 1er Cru la Garenne**

**£270ib**

"Good Nose. Very good attack. Pure, sweet, honest fruit. This is good!. Good depth of stoney minerality, plus ripe flavours, plus vibrant acidity. Super balance. Should be a bargain." Drink: 2013-2020

## **Domaine Hubert Lamy, St. Aubin** Organic, converting to Biodynamic

Olivier Lamy is not a self-publicist either (very few Burgundians are) but he has managed stardom despite himself. The reason for that is the sheer quality of what he produces. Olivier is a real thinker; he questions everything, and is not afraid to experiment. He is in the forefront of using larger barrels - up to 600 litres - in order to get the benefits of new wood (gentle oxidation through new, unblocked pores in the wood) without the flavour, because of the higher volume to surface area ratio. He has also planted a portion of the Derrière Chez Edouard premier cru with 'high density' Chardonnay vines - 30,000 vines per hectare instead of the usual 10,000, or less. This makes the vines compete more against each other for water and nutrients. The results are astonishing; incredibly intense, concentrated wine. Sadly the yield is tiny and so I do not have any to offer you. But, when you consider the long-term nature of what Olivier is doing here, as well as the enormous cost of such an experiment, it becomes easy to see that Olivier is a man willing to push boundaries. The first two wines had been in bottle one week. The others were racked and in tanks.

## **Whites**

### **Bourgogne Blanc "les Chataigners"**

**£139ib**

"Very crisp, almost appley nose. Full body on the attack. This is grippy, with great presence and texture. Quince and grapefruit come through. Impressive." Drink: 2012-2016

### **St. Aubin "la Princée"**

**£172ib**

"Very fresh nose again. Ripe fruits on the attack. Hints of the exotic here - apricots and honey (a touch of botrytis I suspect). Quite rich, but with an excellent underlay of acidity. Fresh, harmonious finish." Drink: 2012-2016

### **St. Aubin 1er Cru Derrière chez Edouard**

**£217ib**

"Subtle nose of vanilla and white flowers. Another quite rich attack, with acidity following on behind. Firm and textured, with very good balance." Drink: 2012-2018

### **St. Aubin 1er Cru en Rémilly**

**£275ib**

"Glorious green/gold colour. This is lovely! Hints of the exotic again. Mandarines and limes. Juicy, intense, structured, classy." Drink: 2013-2018

### **Puligny-Montrachet 'les Tremblots'**

**£295ib**

This is the first time that Olivier has allocated some of his delicious Puligny to us - a great vintage to start! Tremblots touches the excellent les Enseignères site, which itself touches Bâtard. "Fresh, pure, mineral nose. Quite a big attack. Lovely energy, combined with those exotic notes again. There is a richness here which, combined with the energy, makes this a very seductive offering." Drink: 2013-2018

## **Reds**

### **Chassagne-Montrachet "la Goujonne"**

**£198ib**

"Fabulous colour. Fresh, juicy nose. Vivid attack. Lovely crunchy, fresh fruit. Red currants, blackcurrants, blueberries. Yum!". Drink: 2013-2020

## Domaine Hubert Lamy (cont'd.)

### St. Aubin 1er Cru Derrière chez Edouard

**£218ib**

Red clay and 50 year old vines here. "This has more. Fresh, sweet, charming fruit on both nose and attack. The fruits are blacker here. This is lovely. Very pure and very lively, and yet totally ripe. delightful." Drink: 2013-2020+

## Domaine Jean-Louis Chavy, Puligny-Montrachet

Lutte raisonnée (semi-organic)

Jean-Louis showed me yet another range of superb Pulignys. He is a master of his art; year after year he produces whistle-clean, terroir-defined Pulignys of quality, and at very sensible prices. Make hay! By the way, our allocations are down in line with yield, so we may have to restrict orders. The whole range had been in bottle just two weeks.

### Puligny-Montrachet 1er Cru les Champs Gains

**£280ib**

"Quite tight nose here. Full, velouté attack. Great underlying acidity. This is tight and vibrant. Wonderful mouthfeel. Good minerality on the finish." Drink: 2014-2018+

### Puligny-Montrachet 1er Cru les Folatières

**£290ib**

"This is fine. Lacy. Elegant, expressive, complex, lovely. Very serious." This wine is one of the bargains of the offer - squirrel some away. Drink: 2014-2020+

## Domaine Pernot-Belicard, Puligny-Montrachet

**New**

Lutte raisonnée (semi-organic)

I was on a mission to find new Puligny growers this year, as we have lost Château de Puligny-Montrachet (apparently we weren't selling enough....only 1,000 cases per year...) There's nothing I like more than discovering new producers. Philippe Pernot is Paul's son; he married Mlle. Belicard, who brought with her the 5 hectares which make up this new estate (first vintage 2009). I liked Philippe; he struck me as a scrupulous young man, and his wine making proved to be first class.

### Meursault

**£269ib**

This is all from the Pelles-Dessus vineyard, but Philippe does not mention it on the label. "A whiff of quality wood on the nose. Some richness on the attack, then the flavours close. This is firm and taut, with excellent concentration and presence. Lovely acidity. Great balance. Very serious village wine." Drink 2013-2018

### Puligny-Montrachet (limited stock)

**£285ib**

3 parcels of vines, average vine age 30 years, 25% new wood. "Pure, fresh nose - good depth here. Immediate character on the attack. Depth, texture, presence - this is very good village wine. Good minerality, great acidity. Jumping finish!" - in other words, my palate was simply jumping with flavours and aromas. This boy is good! Drink: 2013-2020

### Puligny-Montrachet 1er Cru les Perrières

**£429ib**

"Fine mineral nose. Vibrant attack, floral mid-palate. This is complete. Harmonious, integrated, balanced, long. Truly lovely wine!" Drink: 2014-2020+

### Puligny-Montrachet 1er Cru Champ Canet

**£429ib**

"Shy, subtle nose. Good expression on the attack. The power mounts on the palate - the mid-palate is mid-weight, but it builds to a crescendo on the finish. Big power, big acid. Impressive wine." Drink: 2014-2020+

**The more I re-read my notes, the more I like Mr. Pernot and his wines.**

## **Etienne Sauzet, Puligny-Montrachet**

Organic, converting to biodynamic

G rard Boudot and son-in-law Beno t Riffault continue their run of great quality. Recent vintages here have been quite superb, and 2010 is right up there with the best of them. As always, a great tasting. Everything was in tank, the first three under finings. **Please be warned, our allocations are, sadly, well down this year - several by more than 50%.**

### **Bourgogne Blanc**

** 139ib**

"Super nose here - bright, vibrant, fresh, and mineral. Juicy fruit attack with a mouth-watering line of balancing acidity. This is remarkably good Bourgogne blanc." Drink: 2012-2015

### **Chassagne-Montrachet 'les Enseign res'**

** 325ib**

From the excellent site which abuts B tard on both sides of the Chassagne/Puligny border. Spelt Enseign res on the Puligny side. 40 year old vines. "Spicy nose. Definite Chassagne weight and richness, balanced by super 2010 acidity." Drink: 2013-2018

### **Puligny-Montrachet**

** 295ib**

7 parcels blended together. "This is very bright and fresh. There is good body here, but also vibrant, dancing acidity. Good depth of mineral-infused fruit. Very good village wine." Drink: 2013-2018

### **Puligny-Montrachet 1er Cru la Garenne**

** 475ib**

"Full nose here. Big volume on the attack. Then it goes tight and mineral in the mid-palate. Very bright and citric - like stones with lemons squeezed over them." There, if that won't make you buy, nothing will! Drink: 2014-2018

### **Puligny-Montrachet 1er Cru Hameau de Blagny**

** 475ib**

Not tasted, but I am sure there is nothing suspicious about that!

### **Puligny-Montrachet 1er Cru Champs Gains**

** 475ib**

Beautiful floral nose. This is very harmonious. There is more volume and more flesh here (older vines - 60 years old - and more soil; Garenne is very poor soil). Very bright acidity throughout, beautifully melded in. Super Puligny." Drink: 2014-2020

### **Puligny-Montrachet 1er Cru les Referts**

** 560ib**

55 to 60 year old vines again. "Super nose here - floral and fleshy at the same time. Good flesh in the mouth as well. Great balance. Another notch up." Drink: 2014-2020

### **Puligny-Montrachet 1er Cru Perri res**

** 560ib**

"Quite closed, limey nose. Plenty of energy here. The mid-palate is quite accessible, displaying elegant, racy grapefruit flavours." Drink: 2014-2020

### **Puligny-Montrachet 1er Cru les Folati res**

**per 6 bottles**

** 325ib**

"Very fine nose, and yet no lack of volume. This is just lovely; superb balance of all elements - elegance with volume, fat with vibrant acidity. Superb!" Drink: 2014-2020

### **Puligny-Montrachet 1er Cru Champ-Canet**

**per 6 bottles**

** 325ib**

To quote G rard, this site has the perfect balance of chalk and clay in the soil. "This has many of the attributes of the Folati res but with a bit more fat. This coats the mouth with its concentration (only 27 hectolitres per hectare). It leaves the mouth ringing with flavours. Very serious." Drink: 2014-2020+

### **Puligny-Montrachet 1er Cru Combettes**

**per 6 bottles**

** 425ib**

"Very floral nose. This is taut and bright. Relatively closed in the mid-palate, and yet one can sense the finesse. Excellent persistence, with the mouth feeling coated with fruit for minutes." Drink: 2015-2025

**N.B. All Grands Crus are available in VERY limited quantities. We will have to ration/allocate stocks accordingly. Thank you for your understanding.**

## Etienne Sauzet (contd.)

**Bâtard-Montrachet, Grand Cru** per 3 bottles **£445ib**  
"Hints of the exotic here. Fantastic energy. Great length. What a wine - huge presence and incredible balance. Will be great." Drink: 2016-2025

**Chevalier-Montrachet, Grand Cru** per 3 bottles **£540ib**  
"Elegant, floral nose. Intense, juicy grapefruits on the attack (no exotics here). Very mineral. Wet stones in the mid-palate. Fantastic power on the finish. Fully 5 minutes long!" Drink: 2016-2025

**Montrachet, Grand Cru** per 3 bottles **£875ib**  
The Montrachet was very reduced and all but untastable, but my goodness me it left the palate absolutely stained and puckered with its power and weight. Surely this is a great vintage for Sauzet.

## Domaine Patrick Javillier, Meursault Lutte raisonnée (semi-organic)

Patrick was his usual relaxed, jovial self, and with good reason - he has a cellar (not quite) full of excellent wine. Imagine the potential weight of classic Meursault given additional zip by the bright acidity of 2010 and you have an image of Chardonnay perfection. Don't hold back - buy them, you will not regret it!

**Bourgogne Blanc Cuvée des Forgets** **£120ib**  
This was under finings awaiting January bottling. "Green/gold colour. Stylish, proper nose. Full fresh attack. This is excellent - it must be at least **one** of the best Forgets I have tasted. Depth, style, balance, vivacity. A class act - and affordable!" Actually, it may be better than just **one** of the very best Forgets.... Drink: 2012-2016

**Bourgogne Blanc Cuvée Oligocène** per 12 bottles **£150ib**  
per 6 mags **£155ib**  
In bottle just 3 weeks. "Really classy nose. A very Puligny Meursault (of course it is neither, but the vineyard is high up on the southern - Puligny - side of Meursault). Stylish, balanced, fresh, mineral, long. Truly a serious white Burgundy." Drink this in 3 years' time, and decant it 30 minutes beforehand - it will surprise you! Drink: 2013-2017

**Meursault "Clos du Cromin"** **£295ib**  
In bottle 1 week. "Fresh nose - almost floral. Fresh palate as well. Then richness comes in the mid-palate. Lovely balance between the two. Stylish, quality Meursault." Drink: 2013-2017

**Meursault "les Tillets"** **£295ib**  
In bottle 3 weeks. "Gorgeous green/gold colour. Closed on the nose, but the attack displays Meursault richesse. This is a bigger wine. The richness is balanced by excellent acidity on the finish, but this needs to meld a little. A couple of years' bottle age will see it become textbook Meursault." Drink: 2013-2018

**Meursault Cuvée "les Clousots"** **£335ib**  
"Beautiful Meursault nose, beautiful Meursault palate. This is spot on! Even more textbook - bordering on caricature! Lovely life and vibrancy on the finish. Quality." Drink: 2013-2020

**Meursault Cuvée "Tête de Murger"** **£450ib**  
"Full-fruited, fresh, almost textured nose (I know an aroma can't really have texture, but this is so stuffed with character). This is good! Rich, and yet there is a definite edge here; grapefruit and lemon zest, and great acidity to balance. Great wine!" Drink: 2013-2020+

Here I scribbled in the margin "A great vintage for PJ!"

## Domaine Patrick Javillier (contd.)

### Corton Charlemagne, Grand Cru

per 6 bottles

£395ib

per 6 mags

£795ib

Assembled in tank but not fined as yet. Will be bottled at the end of January. "ENORMOUS nose. This is GC! Rich and structured, with serious power. Very fine, mineral finish. GRAND CRU! (nothing like stating the obvious....twice). Superb. Knocks many others into a cocked hat." Drink: 2016-2025+

I wrote the following in the 2009 offer last year: "This and the great 2008 are for sure Patrick's best two Corton-Charlies to date; he bought the vineyard in 1999. Truly grand cru quality." Well, 2010 is undoubtedly the best yet.

## Domaine Pascal Prunier-Bonheur, Meursault

Lutte raisonnée (semi-organic)

I really love tasting here. Pascal and Christine are two of the nicest people you could hope to meet; they are undemanding, fun, eager to please - and Pascal makes absolutely benchmark Burgundy from relatively simple vineyards. If you just want to put together two or three cases of red and white from this wonderful vintage which will give you great pleasure long after you have forgotten the relatively modest initial investment, look no further (well, maybe Vincent Dureuil....ooh, and there's Sylvain Pataille - well, you get my drift!). Everything was in tank, ready for bottling before Christmas.

### Whites

#### St. Romain 'la Combe Bazin'

£125ib

"Very healthy colour - rich, with hints of green. Really good, stylish, mineral nose. This is super. Fresh, ripe, balanced, delicious. Chalky minerality arrives on the finish. Fair length. Will be a bargain!" Drink: 2012-2016

#### Auxey-Duresses Vieilles Vignes

£160ib

"Stylish nose - lovely ripe, floral, medium rich character. Mid-rich attack, then good acidity and minerality crowd in to balance. More closed than the others, but big energy and minerality. Will blossom beautifully given time." From 'les Fosses', which lies close to the Meursault border. Drink: 2013-2016

#### Monthélie 'les Toisières'

£169ib

These are bought grapes, harvested and vinified by Pascal, and so will be labelled 'Maison' instead of 'Domaine'. "This is a good nose - ripe and detailed. Fresh attack, with good, ripe richness behind. Chalky mineral finish. This is quality wine making!" Drink: 2012 (maybe 13)-2016

#### Meursault 'les Clous'

£210ib

"Hints of Meursault 'cream' on the nose. Good richesse and style. This is good. Mid-rich core with lovely acidity at the edges. Stylish wine." Drink 2013-2016+

#### Meursault 'les Grands Charrons'

£230ib

Another 'Maison' wine - the vineyard belongs to Pascal's brother. "A step up on the nose - still very Meursault. Lovely attack. Quite rich, but plenty of acid to balance. This is very good. A quality prospect at a sensible price." Drink: 2013-2017

### Reds

#### St. Romain 'Sous le Château'

£125ib

"Lovely ripe, deep, bright colour. Fresh, sweet, dark-fruited attack. Really pretty and pure. Fresh, racy, balanced, ripe - yum!" Drink: 2013-2020

#### Auxey-Duresses

£135ib

"Another super colour. Firm nose - full of dark fruits. Rich, pure, quality attack. This is a big wine (relatively speaking) with oodles of quality, mineral-tinged blue/black fruits. Very good." Drink: 2013-2020

## Domaine Pascal Prunier-Bonheur (contd.)

### **Monthelie 1er Cru les Vignes Rondes** **£166ib**

"Such purity and power. Real guts here. Great energy. This is half a step up (over the very good Auxey 1er Cru les Dures, which we are not running with this year). Real power, velouté tannins. Real structure. Quality!" Drink: 2014-2025

### **Beaune 1er Cru les Sizies** **£192ib**

Do you know, Beaunes really do not sell very well; you, our great clientèle, seem to have a down on them. However, here is the triumph of enthusiasm over experience - I just couldn't leave it out! "Fabulous colour. Super nose. This is a beaut! Rich, fresh, juicy. Dries a little at the finish (very similar soil structure to northern Pommard) but this is a really lovely wine." Drink: 2014-2020+

### **Pommard 'les Trois Follots'** **£205ib**

This little village vineyard lies just around the shoulder of the hill from, and on the same elevation as, the best part of Rugiens - Rugiens Bas, and there is a move to make Rugiens Bas a Grand Cru (as there is with les St. Georges in Nuits). "Another superb colour. Rich. Intense. QUEL VIN! A touch dry at the finish, but this is a *délice*". Apologies, sometimes French words just seem to work better, and as I am desperately trying to natter in French at the same time as scribbling my notes, they often pop up on the page.

**This man deserves more recognition! This was a very strong showing in both colours.**

It has just occurred to me that the word **tannin** has not cropped up much in my red notes. In fact there are bucket loads of tannins in the 2010s, but they are wonderfully ripe and velvety. A yummy prospect.

## **Domaine Hubert de Montille, Volnay**      Organic, converting to Biodynamic

I tasted mainly with American winemaker Brian Sieve as Etienne de Montille was running late...and on the phone. Anyway, what a relief to chat wine in English; one forgets what an additional strain talking French, whilst trying to focus on the wines, can be. Having said all that, Etienne speaks excellent English, but somehow the languid, 'surf's up' attitude of Brian was rather soothing. Brian explained that, owing to high levels of malic acidity, the malo-lactic fermentations only finished in early September, and the wines were only racked just after harvest. This makes the 2010s roughly 5 months "younger" than the 2009s were at the same time last year, as wines only really start to develop post-malo. This was quite common in 2010. A fine range of wines from de Montille in 2010, *bien sûr*.

### Whites

#### **Beaune 1er Cru les Aigrots** **£275ib**

#### **Corton-Charlemagne, Grand Cru** **per 6 bottles £380ib**

Neither of these wine was available for tasting, I'm afraid.

### Reds:

#### **Beaune 1er Cru les Sizies** **£275ib**

"Full, ripe nose. This is fine and pure, with real breed. Good weight and energy. Very stylish and nicely balanced." Drink 2014-2023

#### **Beaune 1er Cru Perrières** **£295ib**

"Bright, crystalline look to this wine. Scented nose - elegant and stylish. Pure, pretty, fresh, charming red fruits pervade the palate. A real charmer." Drink: 2014-2023

#### **Beaune 1er Cru Grèves** **£389ib**

66% whole bunch fermentation, adding complexity and persistence. "Very bright to the eye. More structure here, but also finesse and style. Lovely spicy quality on the finish. Good weight and presence." Drink: 2015-2025+

## Domaine Hubert de Montille (contd.)

**Volnay 1er Cru Champans** per 6 bottles £265ib  
per 3 mags £269ib

"This is fresh and lively. Very elegant and stylish, almost ethereal. So pure." Drink: 2015-2025+

**Volnay 1er Cru Taillepieds** per 6 bottles £295ib  
per 3 mags £299ib

100% whole bunch. "Again, this is fine, pure, and ripe. This is proper wine. Very fine. Restrained elegance - it dances on the palate." What a great vineyard. Drink: 2016-2030

**Pommard 1er Cru Pézerolles** per 6 bottles £265ib  
per 3 mags £269ib

100% whole bunch fermentation again, "Lovely nose There is depth and warmth here. Fresh, pure fruit on the attack. This is good. Beautifully expressive and detailed. Remarkably fine. Pure. Lovely." Drink: 2016-2030

**Pommard 1er Cru Rugiens** per 6 bottles £372ib  
per 3 mags £376ib

Another wonderful expression of 2010 Pinot Noir. "Fresh, pure, lively nose. This is full of energy and drive. Wonderful purity and precision. Very fine, almost silky texture. Fine finish." Remarkably expressive for a young Rugiens. Drink: 2018-2030+

**Corton Clos du Roi, Grand Cru - very limited** per 6 bottles £385ib  
per 3 mags £389ib

"Another aristocratically fine offering. Pure, elegant, fine, thoroughbred wine." Drink: 2016-2030

Our allocation for the following wine is well down (and it was tiny before). We will have to allocate very strictly. Please bear with us.

**Vosne-Romanée 1er Cru les Malconsorts** per 6 bottles £625ib  
per 3 mags £635ib

"Reduced. This is more difficult (because of the reduction). Very elegant Nuits fruit begins to filter through. Very fine and fresh. I feel there is a lot more to come here." Drink: 2018-2035

## Domaine Jean-Marc Bouley, Volnay

Organic - no certificate

Young Thomas Bouley continues his rise to the top. This lad just has it. He is a little more aware of his talent than some, like Vincent Dureuil, but he is charming with it. He took me through a range of superb wines, and gave me little nuggets of information that only someone truly on top of their art could. For instance, we were discussing the merits of partial (or entire) whole bunch fermentation, where the stalks are macerated with the grapes during fermentation (the merits being greater complexity, texture, persistence - BUT the 'wood' has to be clean and ripe, or major problems will occur). When we got to Volnay Clos des Chênes Thomas said he would never consider this 'climat' for whole bunch fermentation as the terroir is masculine and powerful, and the vines here are old and produce very concentrated juice. Fair enough, thinks I; but with a glint in his eye Thomas continued "until 2010!". He said the fruit was so perfect in 2010 that he could not resist; it was 40% whole bunch fermented. By the way, I thought this an interesting insight - Thomas added "Whole bunch fermentation is like salt in cooking, it emphasises and reveals what is already there". Wise words of youth!

**Bourgogne Pinot Noir** £105ib

We don't normally start with this lowly appellation, but this wine was so yummy I just had to include it. Racked into tank on the 16th september - will bottle mid December. "Fine, pure nose. Juicy attack. Lovely balance. Stylish. Fine flavours on the finish." Drink: 2012-2015+

## *Domaine Jean-Marc Bouley (contd.)*

### **Bourgogne Hautes Côtes de Beaune** **£125ib**

From a plot of red clay immediately above Volnay - almost in the Volnay appellation. "Juicy-fruit nose. There is more edge here. Again, very fine aromas. The tannins are fine. There is some length here. This is good." Drink: 2012-2016

### **Volnay** **£215ib**

Again, we do not normally bother (for want of a better word) with the straight Volnay, but it was so pretty that it seemed churlish not to. From 3 plots down on the plain, around Clos des Chênes. "Very fresh, elegant nose. The palate follows suit. Pure, racy, fresh, and stylish. Some power as well. Great finish - elegant and lingering." Top notch straight Volnay. Drink: 2013-2020

### **Volnay Clos de la Cave** **£270ib**

40% whole bunch fermentation here - 10% up on last year; a mark of Thomas's confidence in the quality of the crop. "There is depth on this nose. And palate. Fabulous texture - this coats the mouth. Lovely, elegant, detailed aromas. Fab aromas on this long, long finish. Quality!" Drink: 2014-2030

### **Volnay Vieilles Vignes** **£255ib**

45 to 60 year old vines. No whole bunches here as this wine is naturally vigorous and masculine. "Fabulous deep, rich colour. Wonderful volume of ripe, pure, rich fruits. Elegant aromas aplenty. Great velour texture. Fresh. Finishes well. Not as fine as the Cave, but this is a serious bottle of Volnay. Great aromas in mouth after 3 minutes." Drink: 2015-2030+

### **Volnay 1er Cru Clos des Chênes** **£420ib**

2 plots of vines - 45 and 55 years old. 40% whole bunch fermentation, as already mentioned. "Great colour. This is a stylish, fine nose. Velouté attack - there is real texture here. This coats the mouth. Dense, harmonious, complete. Serious wine" I then got over-excited and scribbled "Grand Cru!" which is taking it a little far, but you get my drift. Drink: 2016-2030+

### **Pommard 1er Cru Fremiers** **£435ib**

50% whole bunch fermented. "Deep bramble nose. Power and balance on the attack. Great velouté feel to this wine. Dense. Concentrated. There are fresh flavours here, but actually it is quite closed; this is a super prospect though. Great texture. Fine aromas after 3 minutes." Drink: 2016-2030+

**From the young pretender to the established master.....**

## **Domaine du Marquis d'Angerville, Volnay** Biodynamic

François Duvivier and Renaud de Vilette, Guillaume d'Angerville's right hand man and brother-in-law respectively, gave me a wonderful tasting (Guillaume had to be away in Paris). The d'Angervilles of old were undoubtedly great wines, but since 2005 this estate has been producing wines of eye-watering quality. 2010 is, of course, no exception. However, I should warn you that losses of yield here were horrendous - Clos des Ducs is down by a very sad 50%, so be prepared..... Everything was in barrel, unracked.

### **Volnay 1er Cru (a blend of premiers crus Pitures and Mitans)** **£360ib**

"This is very bright. Glints like a ruby in the glass. Beautiful fresh finesse. Totally delicious." Drink: 2014-2025

### **Volnay 1er Cru Fremiet** **£450ib**

"Great colour. Slightly animal nose (no doubt from the lees). Full attack. This is ripe, structured, and tight. Hints of fine aromas. This lacks nothing, but it is quite closed (those lees again). Excellent volume after, and some detail and finesse. Great prospect." Drink: 2016-2030

### **Volnay 1er Cru Champans** **£530ib**

"Fabulously deep, plush nose. This is intense and complete. Almost too much! This will be superb, in a bold and forceful way. Lovely, seductive, powerful wine." Drink: 2016-2030+

### **Volnay 1er Cru Clos des Ducs** **per 6 bottles £395ib**

50% loss of crop? Heart-rending! "Deep, rich nose. Explodes on the palate with roses and very ripe cherries. This is superb wine. Compact, powerful, ripe, quite closed. Integrated, ripe tannins. Superb. Power and freshness. Precise. Great." Drink: 2018-2035+

## Domaine de Courcel, Pommard

Organic - not certified

This must be the coldest cellar in all Burgundy. I took the wine committee of a West End club to Burgundy (actually, they took me) in May. We tasted the 2009s which were still languishing in barrel. They were icy and primary, despite it being a warm and pleasant spring day. The malo-lactic fermentations are always insanely late here (because of the cold) and therefore the wines are always incredibly difficult to taste. Despite all that, *régisseur* Yves Confuron has produced a wonderful range in 2010. Yves always pushes for ultimate ripeness, and he certainly succeeded in 2010. The richness of this range put me in mind of their fabulous 1999s, but with more bracing acidity.

**Bourgogne Pinot Noir** - always one of the best in all Burgundy! **£220ib**

"Lovely deep colour. Rich attack - the fruit here is almost sweet it is so ripe. Good structure behind. Velvet texture. This is surprisingly open (for de Courcel). Lovely length." Drink 2016-2030

**Pommard Vaumuriens** **£375ib**

"Reduced nose (excellent, the wine will remain fresh without sulphuring). Sweet berry fruit attack. Dark, rich bramble fruit. Lovely expression. Concentrated and textured. Serious wine." Drink: 2016-2030

**Pommard 1er Cru les Croix Noires** **£415ib**

I mentioned the insanely late malos chez de Courcel, well, the malo-lactic fermentation had yet to start on this wine - fully 14 months after the harvest! This is not a problem; obviously the alcoholic fermentation has happened, so this is a 'proper wine', and with the harder malic acid being still present, the wine is well protected. It is laudable that Yves eschews 'tricks', such as adding enzymes, to try to force the malo. "Beautiful colour. Sweet attack. Fresh, but not hard acidity. This tastes of the grapes and pips. Very tight finish." It is quite natural that it would taste of the grapes and pips - in other words, ultra-primary. This is because the wine has not developed one iota as yet; the malo has to take place before a wine starts to mature and develop. Drink: difficult to judge, but there is a long road ahead. Maybe 2020 - for ever?

**Pommard 1er Cru Fremiers** **£415ib**

"Sweet, sweet Pinot attack. Lovely depth and texture. Wonderful richness at the back of the palate. Plenty of structure lurking beneath - but very ripe and velvety." Drink: 2016-2035+

Here I scribbled in the margin "Brambles all the way!"

**Pommard 1er Cru Grand Clos des Epenots** **per 12 bottles £545ib**  
**per 6 mags £549ib**

"This is tighter, and yet there is still good, ripe fruit here. Hints of sweetness coming through. This really is quite closed, but I can discern pure, racy, deep fruit here. This is very good indeed." Drink: 2020+ -2040

**Pommard 1er Cru Rugiens** **per 6 bottles £335ib**

"Good depth of ripe, tight fruit. Brambles are in the mix here. Big, spicy structure. Wonderful aromas long after spitting. Great wine." Drink: 2025 -2040+

It must be admitted that Pommard is not the most demanded village of Burgundy, and is one of the more difficult to understand, but if I can just make a plea to all the patient Pinot Noir enthusiasts out there - the wines of de Courcel are truly great; buy them and cellar them properly for a long time. You will never regret it.

**Maison Alex Gambal, Beaune** in conversion to Biodynamic on estate vineyards

Alex, with the help of a few of the "folks back home", has made history this year; he has become the first American to own land in a Burgundian Grand Cru. In January he finalised the long and protracted purchase of the Philippe Brenot estate, which included Bâtard-Montrachet, Puligny les Enseignères and Chassagne en Ormeaux - some very handy additions to the burgeoning Gambal estate. Alex and his oenologist Geraldine Godot presented me with another range of extremely fine, terroir-defined wines of real quality. Roughly one third of his fruit comes from his own vineyards, two

## Alex Gambal (contd.)

thirds coming from contracts with growers with whom he works closely. He will also occasionally buy a barrel of made wine to raise in his excellent cellars in Beaune, if he is impressed by the quality of the produce.

### Whites

#### **Bourgogne Chardonnay**

**£125ib**

This was still in malo when we tasted - yet another late runner. All wood élevage, with 10% new. "Cloudy (no problem there). Great nose! Very lovely. Plenty here. Impressive." Drink: 2012-2016

#### **Fixin**

**£177ib**

25% new wood here. Alex has made a bit of a speciality of this unusual wine. He says that the soil of this plot is very similar to Puligny. Fixin has a reputation for producing hard, difficult reds, but from the evidence of this wine other growers might do well to plant some Chardonnay! "Very fine, floral nose. Lively, bright, balanced, pretty, mineral. Great finish - really crisp and lively." Drink: 2012-2017

#### **Puligny-Montrachet**

**£299ib**

25% new wood again. This is 100% Gambal estate fruit, from Grands Champs and the intriguingly named Petits Grands Champs, just below Clavoillon; the vines were planted in 1952 and 54. "Volume nose, with hints of quality oak. Great acidity on the attack. Big volume, and yet excellent detail, especially on the finish. This is serious Puligny. Lovely." Drink: 2013-2017

### Reds

#### **Bourgogne Pinot Noir 'Cuvée les Deux Papis'**

**£145ib**

10% new wood. All Gambal estate fruit, from Volnay. "Bright colour. Fragrant, stylish nose - this is classy. Bright fruit on the attack. Generous, sweet, red fruits. The acidity is present, but totally involved, melded, and balanced, as are the tannins. A charmer." Drink: 2012-2020

#### **Beaune 1er Cru Grèves**

**£285ib**

"Great colour. Reduced on the nose. Pure, vibrant, juicy fruit on the palate. There is such energy here. This is very lovely!" Drink: 2014-2025

#### **Vosne-Romanée Vieilles Vignes**

**£345ib**

"Closed nose. Sweet red/black fruits on the attack. This is svelte and integrated. Intense, and yet accessible. Lovely concentration. Plenty of character." Drink: 2015-2030

#### **Chambolle-Musigny**

**£345ib**

"Hints of florality on the nose. Intense, fresh, compact, energetic palate. This is really top notch." Drink: 2015-2030

### **Domaine Tollot-Beaut, Chorey-lès-Beaune** Lutte raisonnée (semi-organic)

The family Tollot have out-performed themselves this year. I am not sure that I have tasted the like here since the '90s. A truly fabulous range of wines. What a shame the volumes are so low. The whites had been racked into tank and were still on fine lees; the first three reds had just been racked into barrel and sulphured, the others had not been racked since July.

### Whites:

#### **Bourgogne Blanc**

**per 6 bottles**

**£62ib**

"Full of gas. Rich attack. Juicy, full, classy. Excellent acid on the finish to balance." Drink: 2012-2017

#### **Corton-Charlemagne, Grand Cru**

**per 6 bottles**

**£340ib**

**per 6 mags**

**£685ib**

"Again, cloudy. Slightly reduced on the nose, but there is minerality here. Very lively, but difficult to assess. Good minerality on the finish, but the presence of gas makes this difficult." Drink: 2015-2025

## Domaine Tollot-Beaut (cont'd.)

### Reds:

**Bourgogne Rouge** **per 6 bottles** **£62ib**

Remember, this now contains about 50% declassified Chorey. "Beautiful colour. Characterful nose. Thick, rich attack. Full feel in the mouth. Integrated, balanced, long - this is serious wine!" And a bargain to boot! Drink: 2012-2018

**Chorey-lès-Beaune** **per 6 bottles** **£82ib**  
**per 12 halves** **£89ib**  
**per 6 mags** **£167ib**

"Super colour again. Hints of fine fruit on the nose. The palate is closed and difficult, but this has just been sulphured. Difficult to assess, but judging by that Bourgogne, this will be a wow!" Drink: 2013-2025

**Chorey-lès-Beaune la Pièce du Chapitre** **per 6 bottles** **£85ib**

"Great colour. Serious nose of dark, ripe fruits. Great attack. Tight finish, but the potential is huge here." Drink: 2014-2025+

Here I wrote in the margin "This is a great Tollot vintage" - a rather premature assessment, but it was borne out...

**Savigny-lès-Beaune 1er Cru Champ Chevrey** **per 6 bottles** **£112ib**

"Vigorous, rich nose. Rich, deep palate, with beautifully ripe tannins. Great finish - long and impressive. This is a lovely wine." Drink: 2015-2030

**Aloxe-Corton** **per 6 bottles** **£125ib**

"Deep bramble nose. This is good! Fabulous attack of ripe fruits. Great volume, velour tannins. Classy aromas at the finish. Long. Really good." Drink: 2016-2030

**Aloxe-Corton 1er Cru les Fournières** **per 6 bottles** **£150ib**

"Elegant, floral nose. I like it! Great tannins. Glimpses of complexity. Elegant. Ripe. Complete. Vin de garde." Drink: 2017-2035+

**Beaune 1er Cru Clos du Roi** **per 6 bottles** **£159ib**

"Great nose! This is vigorous and vinous. A1 ripeness. Great tannins. All in harmony. Compact. Energetic. Closes at the finish, but this will blossom beautifully. Best Clos du Roi - by far - in a long time." Drink: 2016-2030

**Beaune 1er Cru Grèves** **per 6 bottles** **£159ib**

"Beautifully ripe nose. This is more difficult. More depth and power here. Finesse as well. Feels great - the balance is perfect. Lovely richesse. Hints of violets after - lovely aromas in the long finish. This is the keeper (of the 2)" Drink: 2018-2035+

**Corton, Grand Cru** **per 6 bottles** **£245ib**

"Wonderful ripe colour. Fantastic nose, jumps from the glass. Stylish and fine. Pure, elegant attack. Floral. Plenty of ripe tannins close it, but the aromas linger long after." Drink: 2017-2035

**Corton-Bressandes, Grand Cru** **per 6 bottles** **£245ib**  
**per 6 mags** **£500ib**

"Vigorous, powerful nose. This is a compact, punchy ball of ripe fruit and tannin. Stylish, harmonious, powerful. Velour tannins linger long on the elegantly nuanced finish" Drink: 2018-2040

## Domaine Simon Bize, Savigny-lès-Beaune

Lutte raisonnée (semi-organic)

The northern end of the Côte de Beaune was a quality hot-spot in 2010, if Tolle and Bize are anything to go by. Patrick showed me a truly splendid range of wines. Mind you, I could not taste Vergelesses blanc, Guettes, Serpentières and Latricières for the same, very interesting reason. They had all been racked from barrel into tank, and there was so little volume that the level of each wine in its respective tank was below the level of the 'sampling tap', so Patrick could not draw off any wine without opening the main tap at the bottom, which could have got messy!

### Whites:

#### **Bourgogne Blanc 'les Perrières'**

**£135ib**

This was already in bottle. "Fine, mineral nose. Edgy and mineral, but with good depth. Bright acidity shining through. Fresh, citric finish. Very pretty." Drink: 2012-2015

#### **Savigny-lès-Beaune**

**£182ib**

From tank. "Lovely bright, healthy vanilla colour. Fabulous weighty, stylish nose. Elegant, ripe, fresh attack. This is a beauty! Great length." Drink: 2012-2015

### Reds:

#### **Bourgogne Rouge 'les Perrières'**

**£145ib**

In tank, awaiting bottling in the New Year. "Super colour. Sweet, ripe nose. Super-ripe and delicious palate. Round, plump plums and blackberries. Good length." A winner! Drink: 2013-2020

#### **Savigny-lès-Beaune 'les Grands Liards'**

**£230ib**

"The nose is a bit shy, but it shows finesse and style. Good depth. Really fine flavours here. Fabulously juicy, cool fruits and good complexity. Long." Drink: 2014-2025+

#### **Aloxe-Corton 'le Suchot'**

**£285ib**

"fabulously rich colour. Deep bramble nose - plump and plush. Really lovely flavours buried in here - raspberries. A1 ripe tannins. This coats the mouth. Great length." Drink: 2014-2030

**This is a tremendously strong showing from Patrick.**

#### **Savigny-lès-Beaune 1er Cru les Marconnets**

**£295ib**

"Super nose - yummy fruit cake....and marzipan! This is stone cold, but it is full of ripe, rich fruit. Another beauty. Fab ripe tannins. Elegant aromas last for minutes." Drink: 2015-2030+

#### **Savigny-lès-Beaune 1er Cru les Vergelesses**

**£325ib**

"Violets! They have all been going this way, and here we have it - the holy grail of Pinot Noir aromas! This is bright, balanced, with plenty of fat, velouté tannins. Wonderfully plump texture. Delightful." Drink: 2015-2030+

**That was truly a grand finale to the Côte de Beaune**  
*.....but there's more fun to be had further north*

## CÔTE DE NUITS, RUNNING SOUTH TO NORTH

### Domaine Jacques-Frédéric Mugnier, Château de Chambolle-Musigny

Organic - not certified

From one great cellar to another; life's not too bad. I shall avoid whetting your appetite with just how good Freddie's 2010 Chambolles are, as we will not be offered them until the summer. I will simply focus on the fantastic wines he has made from the glorious Maréchale. By the way, I drank 2007 Clos de la Maréchale rouge in a Beaune restaurant the other week - what a joy. How can a southern Nuits be so elegant and scented? The 2010 will be better though.....

#### White

The white price ONLY is estimated

#### **Nuits St. Georges 1er Cru Clos de la Maréchale Blanc per 6 bottles £240ib**

Racked into tank and will be bottled in January. "Spicy yet fresh nose. Rich, creamy attack. It really changes in the mouth, tightening and sharpening up mid-palate Lemon zest finish. There are definite hints of red fruits in here somewhere. Fascinating wine." Drink: 2014-2020

#### Red

#### **Nuits St. Georges 1er Cru Clos de la Maréchale per 12 bottles £450ib**

**per 6 mags £456ib**

**per jeroboam £195ib**

"Very floral, Chambolle-style nose. Very silky, floral attack. This is a delight. Very feminine, wonderful silky texture, superb expression with definite violets lurking somewhere. Fabulous wine." Drink: 2018-2040+

Interestingly, Freddie told me that he had been doing some full technical soil analyses in the Maréchale and that there are, in fact, remarkable similarities to the soils of Chambolle. This is interesting because the vineyards to the south of Nuits - like les St. Georges and Vaucraains - are the most masculine, the most 'Nuiton', of Nuits's 1er Crus, so I have always assumed that the silkiness and floral expression of the Maréchale was down to Freddie's undoubtedly wonderful skills in the cellar. But perhaps this is not so...

### Domaine Henri Gouges, Nuits St. Georges

Organic - not certified

Yet another very strong showing from Grégory Gouges. He really is advancing the style of the Gouges wines in the most intelligent way. Great bottles of fully mature Gouges (i.e. from the 60s, 70s, and early 80s) are a treat indeed, but it is good to have the option of not waiting 30 years to drink a wine, don't you think? I certainly do for, try as I may to ignore it, I do believe that I am now beginning to rack up those years! I tasted everything from barrel.

#### **Nuits St. Georges**

**265ib**

Greg's village wine is an absolute delight this year: "Reduced nose, but there is ripe fruit shining through. Vivid, juicy fruit bursts onto the palate. Bright, fresh, and delicious. Good intensity. This is super! Drink: 2013-2025

What a start!

#### **Nuits St. Georges 1er Cru les Chênes Carteaux**

**£329ib**

"Hint of reduction again. This is super - it fills the mouth with fresh, red fruits. Strawberries and raspberries. Beautiful tannins. Great expression. Fabulous vivacity. Super finish. Ripe and beautiful." In the margin I scribbled "Best yet!", and it undoubtedly is! Drink: 2015-2030+

#### **Nuits St. Georges 1er Cru les Chaignots**

**£349ib**

This had just been sulphured in barrel, so we did not taste.

## Domaine Henri Gouges (cont'd.)

**Nuits St. Georges 1er Cru Clos des Porrets St. Georges** £359ib  
per 24 halves £388ib  
per 6 mags £370ib

This monopole vineyard is a full 3.5 hectares (that's 80% of Alexandrine Roy's whole domaine up in Gevrey!), and encompasses vines from 20 up to 100 years of age. "Beautiful, rich colour. Closed nose. Silky, fresh attack. There is good depth here. Not as showy as Chênes Carteaux, but there is subtle style and expression, which build on the palate. Lovely finish of ripe, fresh, red/black fruits, and superb tannins. Really lovely finish." Drink: 2015-2035

### **The next five wines are very limited:**

**Nuits St. Georges 1er Cru les Pruliers** £410ib

"Beautiful colour. Touch of reduction on the nose. Darker fruits here - glacéed black cherries. Subtle power. This picques the palate with its intensity. Perfect balance. Great tannins." Drink: 2019-2040+

**Nuits St. Georges 1er Cru les Vaucrains** per 6 bottles £325ib

"Good, deep colour. Closed nose. Very sweet attack. Juicy, voluptuous. Fills the mouth. Coats the mouth. Sweet red fruits all the way. I love it!" I never thought I would use the word voluptuous when describing Vaucrains! Drink: 2020-2040+

**Nuits St. Georges 1er Cru les St. Georges** per 6 bottles £375ib  
per 3 mags £390ib

"Crisp, crunchy nose - difficult to prise open. Hints of blackcurrant leaf, reduction on the palate (not a problem, just like the 'drainy' reductive nose, this will clear at racking). This is complete. Warm, full, compact, intense. Wonderful. Perfectly ripe. Great tannins." Drink: 2020+ - 2040++

Now for the remarkable 1er Cru Perrières blanc, made from mutated pinot noir vines which produce white skinned grapes. This is a great rarity and we will have to ration supply - and only to those who play the game and buy across the board. Sorry, but 60 bottles don't go far.....

**Nuits St. Georges 1er Cru les Perrières blanc** per 6 bottles £325ib

Another apology, I didn't get to taste it this year.

**A reminder re reduction: reduction is the opposite of oxidation, in other words a lack of oxygen, which stifles fruit and gives a slightly 'drainy' nose when tasting from barrel. However, a lot of quality younger vigneron actually encourage reduction, because this allows them to reduce SO2 use whilst still keeping the wines fresh; when a wine is reduced, oxidation is not a danger. The vigneron then, late in the *élevage*, racks the wine from barrel to barrel, or barrel to vat, and ensures that some oxygen gets to the wine, blowing off the reduction. At this stage, reduction is a positive, not a negative. The next man (Thibault Liger-Belair) is also a great exponent of the reductive art.....**

## Domaine Thibault Liger-Belair, Nuits St. Georges Organic - not certified

I tasted with Thibault's number 2, Eric. Thibault was in the Far East, where his wonderfully silky yet intense style of wine making is very much appreciated. We start with the second vintage from Thibault's Moulin-à-Vent property. Because there was such a short crop he has only produced the Vieilles Vignes cuvée this year:

**2010 Moulin-à-Vent Vieilles Vignes** £145ib

60-80 year old vines, mid slope, pink and blue granite. It had been racked into tank 3 weeks previously, ready for bottling at the end of the year. "Beautiful colour. Fresh, beetrooty nose. This is sumptuous. Lovely wine. Silky, crunchy, fresh. Cool, almost menthol fruit on the finish. Lovely wine." Drink: 2013-2025

Thibault has various long-term contracts for the purchase of grapes from vineyards which he works, oversees, harvests, but does not own. These wines are marked 'négoce'.

*Domaine Thibault Liger-Belair (cont'd.)*

**Bourgogne Rouge "les Grands Chaillots" £144ib**

Racked into tank the previous week, bottling January. "Beautiful colour. Fine, ripe nose. This is lovely and juicy. Really pretty, fresh fruit. Excellent balance. Yum!" Drink: 2014-2025

**Bourgogne Hautes Côtes de Nuits "la Corvée de Villy" £162ib**

"Beautiful colour. Closed nose. Hints of Chambolle finesse here. Good density and style. Fresh, detailed finish. Classy." Drink: 2015-2025+

**Bourgogne Hautes Côtes de Nuits "Clos du Prieuré" £162ib**

"Hints of reduction. Wild strawberries! This is very attractive. Good weight. Lovely tannins. Pure and vibrant." Drink: 2015-2025+

Villy is on limestone, and Prieuré is on clay. If you like finesse and minerality go for Villy, if you like weight and richness go for Prieuré.

**Nuits St. Georges la Charmotte £325ib**

"Reduced nose, and yet there is richness here. Fresh, ripe attack - crushed strawberries. Plenty of wine here. Lovely rich black fruit flavours come later in the palate. Fine and vibrant. A superb village wine." Drink: 2016-2035

**Gevrey-Chambertin "la Croix des Champs" £325ib**

60 year old vines, 40% whole bunch vinification. "This is a delight. Immediate bright, crunchy red fruits. Exciting. Vibrant. Vivid flavours. This coats the mouth. Great concentration and balance. Excellent length." Drink: 2016-2035

**Aloxe-Corton 1er Cru la Toppe au Vert (négoce) £370ib**

60 year old vines, sitting right beside Corton Vergennes, limestone over iron oxide soil. "Reduced nose. Immediate explosion of ripe, sweet, fresh fruit. This is a *délice*. Sweet red, crunchy fruits. Good vinosity. Velour tannins. Excellent length, with lovely aromas lingering for fully 3 minutes." Drink: 2016-2035+

**Vosne-Romanée "aux Réas" - very limited. £450ib**

"Reduced nose. Amazing array of bright flavours here. This is yummy! Crunchy strawberry mivvi (remember those?). Wonderful texture. Super length". This vineyard always performs. Drink: 2018-2040

**Chambolle-Musigny 1er Cru les Gruenchers (négoce) £520ib**

"Sweet attack of red/black fruits. Firms up in the mid-palate as the structure kicks in. There is a mineral salinity here. Crunchy fresh fruits again. Oodles of character." Drink: 2018-2040

**Nuits St. Georges 1er Cru les St. Georges per 6 bottles £295ib**

Thibault produced 29 barrels (228 litres each) in 2009. This year he has made just 11. "Great colour. Deep, plush nose. Rich and deep on the palate. Velvet tannins, and plenty of them. This is super-ripe and very warm and inviting. It coats the mouth." Drink: 2020-2040+

There is no Corton le Rognet sadly as the land owner wouldn't sell Thibault the grapes this year.

**Corton les Renardes, Grand Cru (négoce) per 6 bottles £300ib**

"Reduced nose, and palate. This is difficult." We tried another barrel. "This is showing a little more. Stylish, rich fruit hidden in here somewhere. Still difficult to assess." Drink: 2020-2040+

**Clos Vougeot, Grand Cru per 6 bottles £400ib**

"Some reduction on the nose. Fresh, pure, vigorous attack. Lovely rose petal aromas on the palate. fresh. Good minerality on the finish. The rose petals reappear after 2 or 3 minutes. Very lovely wine." Drink: 2020-2045



## *Domaine Thibault Liger-Belair (cont'd.)*

### **Charmes-Chambertin, Grand Cru (négoce) per 6 bottles £435ib**

55 year old vines situated right up by the road - the best part. Thibault manages the vines through the year. "Some reduction. Vibrant, sweet attack. Good depth. Lovely fresh, vibrant wine. Lacy elegance and persistence. Great balance and presence. My mouth is ringing with flavours. LONG." Drink: 2018-2040

### **Richebourg, Grand Cru per 6 bottles £1,200ib**

"Reduced nose (there's a surprise!) and palate. This is difficult. Closed flavours, but it stitches the palate with its intensity. There is great power here, but this really is closed." Drink: 2020+ - 2040+ Don't worry though, this wine will be great.

## **Domaine Bruno Clavelier, Vosne-Romanée** Certified organic & biodynamic.

It was like the united nations chez Bruno this year; there was even a lady winemaker from Australia's Mornington Peninsular. We must have been 15 in all, which is more than unusual in any Burgundian cellar. The result is that we didn't have quite as many little insights as usual, but the wines spoke loud enough to make up for it - we had a simply superb (if noisy) tasting. Some of the wines were still 'en plein malo', the others had been racked just a week.

### **Vosne-Romanée "les Hauts de Beaux Monts" £399ib**

I have just realised that in the kerfuffle we didn't get to taste this.

### **Vosne-Romanée "la Combe Brûlée" Vieilles Vignes £399ib**

80 year old vines "Great colour. Closed nose. Rich attack. Fresh yet rich presence in the mouth. Totally ripe fruit. Positive edge of ripe, furry tannins. Lovely volume behind. Supreme village wine." Drink: 2016-2035+

### **Vosne-Romanée "les Hautes Maizières" £399ib**

This lies just below Romanée St. Vivant and les Suchots, and has the same limestone/deep clay soil as Mazis-Chambertin. "Richer nose. Floral notes. Super tannins. Lovely expression. Red and black cherries, plus some raspberries. Very fresh finish. A delight." Drink: 2016-2035

### **Vosne-Romanée 1er Cru aux Brûlées Vieilles Vignes £599ib**

The malo-lactic was only 40% complete here. Despite that: "**Beautiful nose!** This is totally lovely. Big acid freshness, but such a weight of ripe fruit. Pure, fine, expressive, crunchy - a delight!" Imagine how good it will be when the malo has finished! Drink: 2020-2040 Very limited.

### **Vosne-Romanée 1er Cru les Beaux Monts Vieilles Vignes £599ib**

"Beautiful colour (all the colours are great in 2010 - I only noted the colour when it was especially good). The nose is also beautiful - so ripe and full. The attack is all fresh, ripe strawberries and blackberries. There is power and finesse here at the same time." Drink: 2020-2040

### **Chambolle-Musigny 1er Cru les Noirots £599ib**

Again, only 40% malo here. "**Beautiful colour** (it merited an underline this time!). Tight, crunchy attack, but with plenty of presence. Rich, velouté feel in the mid-palate. This will be superb when it has finished." Drink: 2020-2040 Very limited.

### **Gevrey-Chambertin 1er Cru les Corbeaux £599ib**

A great site - it sits on the same line as Chambertin, Clos de Bèze, and Mazis. "This is ripe and crunchily fresh. Lovely depth and power. This has a piercing quality. Gorgeous wine. Bright, sparkly red/black fruits. Beauty!" Drink: 2018-2040

### **Chambolle-Musigny 1er Cru la Combe d'Orveaux £675ib**

This vineyard touches Musigny and, as I have said in the past, if Grandpa Clavelier had filled out the relevant forms back in the 1930s it would have been classified as such... Again, only 40% malo. "Great colour (there we go again). Full, ripe attack, then the sourness of the malic acid kicks in and combines with the natural minerality to close the wine down." But fear not, this is a brilliant vineyard, and I have no doubt that this will be a star wine in time.

## Domaine Bruno Clavelier (cont'd.)

Tiny availability on these last two.....

### **Nuits St. Georges 1er Cru aux Cras** **£599ib**

Cras is on the same line as Malconsorts and la Tache. 65 to 70 year old vines. Only 30% malo done here. "Super colour. Full, ripe nose. Suave, full, pure attack. Hints of sour at the finish (that malic acid) but this is a great prospect." Drink: 2020-2040

### **Corton le Rognet, Grand Cru** **£750ib**

"Beautiful deep, bright colour. Sweet, mouth-filling attack. Black fruits here. Sumptuous. Lovely volume. Integrated tannins. Star wine." Drink 2020-2040

## **Domaine Confuron-Cotetidot, Vosne-Romanée** Lutte raisonnée (semi-organic)

Another great vintage from Yves Confuron, both at de Courcel and here in Vosne. This was a magnificent tasting from start to finish. Yves's style is not easy and open and charming - it is rock-solid traditional and built to last. He always pushes for total ripeness, and then lets the extraction happen naturally, for there is no need to encourage it with this quality of fruit. Brilliant wines. Everything was in barrel and had not been racked.

### **Vosne-Romanée** **£295ib**

"A1 colour. Reduced nose. Firm yet full-fruited attack. This is rich and ripe and built on firm foundations. There is plenty here. Great finish - long and detailed." Drink: 2018-2035+

### **Nuits St. Georges** **£295ib**

We tasted one new barrel and one old; here are my notes, in order: "Sweet cherry nose, with whiffs of wood smoke. Very elegant attack, but wood tannin closes. Good aromas after" and "Richer, less fine nose. This doesn't close. Vigorous and well stuffed with fruit. Plenty of wine here. Good." The final blend will only see about 15% new wood. Drink: 2018-2035+

### **Chambolle-Musigny** **£299ib**

"Another beautiful colour. Hints of Chambolle elegance on the attack, but mid-palate is tight and firm. Lovely, fine aromas on the finish. Good length." Drink: 2018-2035+

### **Gevrey-Chambertin 1er Cru Craipillot** **£399ib**

"Beautiful colour. Reduced nose. This is difficult. Tight and structured. Firm, but pure. Racy, sweet red fruits come in on the finish. Should be lovely once resolved." Drink: 2020-2040

### **Gevrey-Chambertin 1er Cru Lavaut St. Jacques** **£525ib**

"Reduced. There is lovely deep, ripe, pure fruit on this attack. Sumptuous, but not sexy. Properly constructed wine. This is very good. Great finish." Drink: 2020-2040+

### **Vosne-Romanée 1er Cru les Suchots** **£525ib**

"Beautiful colour. Edgy nose. This is tight. Huge structure. But there is fabulous pure fruit below. Pure and very, very good. Great wine.... for the long haul." Drink: 2023-2045+

### **Echézeaux, Grand Cru** **per 6 bottles £400ib**

"Great colour (makes a change from beautiful, I guess). There is gas here (dissolved CO2 from the fermentation). Good weight and texture. Powerful and ripe. Wonderful feel, but the flavours are closed (the CO2 does that - it will blow off at racking)." Drink: 2020-2040

### **Charmes-Chambertin, Grand Cru** **per 6 bottles £440ib**

"Beautiful colour (back to the trusted formula). Closed nose with hints of sweetness. Sweet, black-fruited attack. This is deep and ripe and rich and structured and lovely! This is very good Charmes." Drink: 2020-2045

### **Clos Vougeot, Grand Cru** **per 6 bottles £440ib**

Sorry, I didn't taste it, but it will be great, I am sure.

## **Domaines Mugneret-Gibourg and Dr. Georges Mugneret, Vosne-Romanée**      Organic - not certified

The sisters Mugneret, Marie-Christine and Marie-Andrée, have truly excelled themselves this year. This was undoubtedly one of the best, and possibly **the** best tasting that I have had at this address. Sadly their yield is down by 40%, and they lost a whole hectare of lovely old Vosne village vines to the frost.

### **Vosne-Romanée** **£372ib**

"Quite closed nose. Lovely attack though. Vibrant, fresh, crunchy fruit. Perfumed. This is piercing and long. Lovely wine." What a cracking start!. Drink: 2016-2030

### **Nuits St. Georges 1er Cru Chaignots** **£542ib**

"This is rich! Again, quite closed on the nose. Lovely texture. Firm and well stuffed with red/black fruits. Hints of Vosne/Chambolle finesse. Long. Wonderful aromas long after." Drink: 2018-2040

### **Chambolle-Musigny 1er Cru les Feusselottes**      per 6 bottles      **£320ib**

"Beautiful mid-rich colour. Closed nose (again). This is a delight. Good mid-rich attack with wonderful violet aromas. Lovely texture. Great aromas on the finish - an interesting combination of violets and strawberries!" Have I just invented a new cocktail base? Drink: 2018-2040

### **Echézeaux, Grand Cru**      per 6 bottles      **£490ib**

"Another superb colour. This is a beaut! BIG presence, and texture, and weight. Sweet, ripe, crisp red fruits. Very fine. Lovely wine. Aromas endure for minutes. Drink: 2020-2040.

Tiny availability on these last two.....

### **Ruchottes-Chambertin, Grand Cru**      per 6 bottles      **£587ib**

56 year old vines. "A1 colour. Such a fine nose - real violets here. The attack is thick with fruit. This is wonderful. Rich, expressive, fresh, a kaleidoscope of flavours and aromas. Fabulous array. This is fully 5 minutes long! Strawberries and violets." Drink: 2023-2045+

### **Clos Vougeot, Grand Cru**      per 6 bottles      **Sold out**

"A1 colour. Wonderful nose - absolutely jumps from the glass. And what an attack! This is heaven. Beetroot (love it or hate it, its no bad thing in young Pinot Noir)! Texture, power, elegance, complexity. So many elements here. Totally lovely. Very long." Drink: 2023-2045+

## **Domaine Sylvain Cathiard et Fils, Vosne-Romanée**      Lutte raisonnée (semi-organic)

Sylvain was looking well after his little scare last year. The Bourgogne Rouge and Chambolle Clos de l'Orme had been racked back into barrel in August, the Vosne village in October, and the rest hadn't been racked.

### **Bourgogne Rouge** **£220ib**

"Beautiful colour. Quite closed nose, but with hints of fruit cake. Fresh, juicy, vibrant, vivid, lovely palate." Super Bourgogne. Drink: 2014-2020

### **Nuits St. Georges** **£450ib**

Sorry, not tasted.

### **Vosne-Romanée** **£450ib**

"Mid colour. Crisp, fresh, but quite closed. Bright, crunchy red fruits come. Good structure lies beneath, but pretty closed." Drink: 2014-2020

## Domaine Sylvain Cathiard (contd.)

**Chambolle-Musigny "le Clos de l'Orme"** **£495ib**  
"Mid weight. Very fresh. Fine texture. Crunchy. Lovely aromas, especially at the finish. Long."  
Drink: 2015-2023

**Nuits St. Georges 1er Cru aux Thorey** **per 6 bottles** **£450ib**  
"Good mid colour. Reduced nose. Immediate richness on the attack. Very red fruits. Good depth. Velour tannins. Good persistence." Drink: 2016-2025

**Nuits St. Georges 1er Cru aux Murgers** **per 6 bottles** **£495ib**  
"This is a delight. There is weight and finesse here. This is married and balanced. Harmonious. Still crunchy, red fruits. Lovely aromas on the long finish." Drink: 2016-2025

**Vosne-Romanée 1er Cru aux Reignots** **per 6 bottles** **£495ib**  
"Beautiful colour. Expressive red fruit attack. Very lively. Lots of aromas here. Good length. Very fine aromas after." Drink: 2016-2028

**Vosne-Romanée 1er Cru en Orveaux** **per 6 bottles** **£495ib**  
"Lovely nose here - very fine fruit aromas. This is fresh and crunchy. A little more depth here, and layers of flavour revealed. Good length." Drink: 2016-2030

**Vosne-Romanée 1er Cru les Suchots** **per 6 bottles** **£625ib**  
"Beautiful colour. Fragrant nose. This speaks to me! So many little complexities of flavour. Layers, complexity, texture, length. Hints of violets. Lovely wine." Drink: 2018-2035

**Vosne-Romanée 1er Cru les Malconsorts** **per 6 bottles** **£750ib**  
"There is depth and weight on this nose. Richness on the attack, backed by weight and texture. Dark red fruits. Elegant aromas which seem to gain weight on the finish (i.e. after spitting). Excellent length." And I scribbled in the margin "So fresh and vibrant". Drink: 2018-2035

**Romanée-Saint-Vivant, Grand Cru** **per 6 bottles** **£1850ib**  
Just three barrels here - that's an absolute maximum, assuming no wastage at bottling, of 684 litres - for the world! "Big reduction here. Deep, red/black fruits. Beautiful deep bramble and violet aromas linger long on the finish." Drink: 2020-2040  
PS All the 1er Crus, and of course the RSV, were in 100% new wood, and my tasting notes do not mention wood once.

## Dujac Fils et Père, Morey St. Denis Lutte raisonnée (semi-organic)

As regular fans will know, the Seysses family release this little range of three wines, produced from contract-bought grapes rather than estate fruit, now, and follow with the domaine wines in the summer. Diana Snowden Seysses, along with Jeremy and Alec Seysses, have presided over another excellent vintage. These wines are not made to make really old bones, but in every other respect they are superb examples of village (and, tasted blind, possibly higher appellation) Côte de Nuits wines, made in the great Dujac mould - silky, elegant, expressive, fruit-first. Delicious! Oh, and they are also affordable.

**Gevrey-Chambertin** **£265ib**  
"Bright and sparkly to the eye. Scented nose - almost Maréchale levels of aroma (we had just come from Freddie Mugnier's). Silky attack - really lovely mouth feel. The flavours are closed on the mid-palate, but lovely aromas on the finish. This feels stylish and fine." Drink: 2014-2025

**Morey-St.Denis** **£265ib**  
"Deeper colour. Reduced on the nose, but there is depth and power here. Sweet attack. Good intensity, with detail, and length. This is good." Drink: 2014-2025

## *Dujac Fils et Père (cont'd.)*

### **Chambolle-Musigny**

**£265ib**

"This is a deep colour. Very fine, scented attack. This is proper. There is dimension here. Very good village Chambolle." Drink: 2014-2025

## **Domaine Arlaud Père et Fils, Morey-St. Denis** Certified organic

Cyprien Arlaud was on fire in 2010. His 2009s were great, but this was the best tasting I have ever had here. A truly exciting range of wines. Everything was in barrel and had not been racked.

### **Bourgogne "Roncevie"**

**£122ib**

Sadly, a full hectare of vines were killed here in the December 2009 frost, so yields are, and will remain for five years or so, well down. "Beautifully bright, rich colour. Fresh, crisp nose. Lovely, elegant attack. Real life and freshness in the palate. Silky tannins. Very good." Drink: 2013-2020

### **Morey-St. Denis**

**£279ib**

"Bright and sparkly to the eye. Fresh 'rhubarb' nose (that's a new one!). Silky attack. Vigorous, fresh, ripe. This is very good." Drink: 2013-2025

### **Gevrey-Chambertin**

**£279ib**

"Immediate sweet attack. This is a cracker! Juicy, crunchy, fresh, expressive." Drink: 2013-2025

### **Chambolle-Musigny**

**£279ib**

"A touch more depth here. Fine, vinous nose. This is ripe and lovely." Drink: 2013-2025

### **Morey-St. Denis 1er Cru les Blanchards**

**£395ib**

"More closed on the nose. Ripe and sumptuous attack. More tannin here. There is energy, depth, and purity. Strawberries and cream finish. Very good." Drink: 2014-2030

### **Morey-St. Denis 1er Cru aux Cheseaux**

**£395ib**

"Deep, rich colour. Big, rich, yet fresh nose - creamy, with mineral undertones. This is creamy and yet powerful. Vinous and vigorous. Balanced. This is good wine." Cyprien commented that biodynamic farming (the whole estate will be certified biodynamic for the 2012 harvest) has helped regulate the tannins here, which could be a little rustic at times. Drink: 2014-2030

### **Morey-St. Denis 1er Cru les Ruchots**

**£445ib**

"Beautiful colour. More closed on the nose. Wonderfully deep, rich, black-fruited mid-palate. Fresh, yet deep and rich. Very fine aromas." Super wine, as always. Drink: 2014-2035

### **Chambolle-Musigny 1er Cru les Sentiers**

**£445ib**

"A touch lighter in colour. Lovely subtle, complex nose. Tight attack, with firm structure. Definitely less accessible, but everything feels right here." And the nose says it all. Drink: 2014-2035

### **Gevrey-Chambertin 1er Cru aux Combottes**

**£465ib**

This was brilliant in 2009; what did 2010 bring? "An immediate tick! Complex, floral, vigorous nose. Very fine aromas here. Fabulous richness and dimension at the back of the throat. There is an extra dimension here\*. Seriously good. The richness endures at the back."

\*It turns out that Cyprien gave this 30% whole bunch fermentation, along with the Clos St. Denis and Bonnes Mares. Good move Cyp, let's have more of that! Drink: 2015-2035+

### **Charmes-Chambertin, Grand Cru**

**per 6 bottles £375ib**

From a site just below Latricières, and with 45 to 70 year old vines, this is always a very good Charmes. "A touch of reduction. This is rich and very well constructed. Intense, concentrated, great balance. Vigorous, fresh, juicy, firm. Super wine. Very good length. This is Grand Cru!" Drink: 2016-2035+

## Domaine Arlaud (cont'd.)

### **Clos de la Roche, Grand Cru** **per 6 bottles** **£375ib**

"Racy nose. Intense, red, creamy fruits. There is power here. And warmth. Good wine, but no better than the Charmes!" Drink: 2016-2035

### **Bonnes Mares, Grand Cru** **per 6 bottles** **£650ib**

"Difficult to drag this nose out. Creamy attack - raspberries and strawberries here. Quite reserved, but all the elements are in place. Lovely minerality towards the finish. Great length." Drink: 2020-2040

## Domaine des Lambrays, Morey-St. Denis

Thierry Brouin has delayed his retirement for a couple of years (hooray!) in order to assist Frau Freund, widow of the owner for the last 15 years, in her search for a suitable replacement. The 1er Cru 'les Loups' is beginning to disappear. As always it consists of declassified Grand Cru, plus input from two tiny holdings in the two 1er Crus - Riotte and Village. However, as the new plantings in the Clos - commissioned by Gunther Freund - mature, there is less declassifying of Grand Cru barrels. Eventually the crop from the two 1er Crus will go into the village wine. Can't be bad...

### **Morey-St. Denis** **£350ib**

"Light and bright. Closed nose. Sweet, velouté attack. This is rich and sumptuous. There is depth and complexity here. This is great village wine." Drink: 2013-2025+

### **Morey-St. Denis 1er Cru "les Loups"** **per 6 bottles** **£270ib**

Very limited availability: "Good colour. Tight nose. Expressive, mid-weight attack. More complex, but less texture. Closes on the finish." Quite difficult to assess. Drink: 2016-2030

### **Clos des Lambrays, Grand Cru** **per 6 bottles** **£495ib** **per 3 mags** **£500ib**

"Bright and quite light to the eye. Closed nose. Explosion of ripe, sweet, deep red fruits on the attack. Great texture. Totally ripe. Very Morey. Sweet and sumptuous. Hints of elastoplast (a positive, believe it or not). Lovely balance." Drink: 2018-2035+

## Domaine Géantet-Pansiot, Gevrey-Chambertin

The Johnny Hallyday-worshipping, Harley-Davidson-loving Vincent Géantet had an appointment elsewhere (probably with 1200 CCs of all-American muscle) so I was greeted by his daughter-in-law, wife of son Fabien (I am ashamed to see that I do not have a note of her name; Burgundy really does bring out the worst in any closet sexist\*....). The wines were as luscious and pleasurable as expected, the only down-side being that dutiful d-in-l reported a drop in volumes of fully 50%. Not good news!  
**ESTIMATED PRICES HERE**

### **Gevrey-Chambertin Vieilles Vignes** **£375ib**

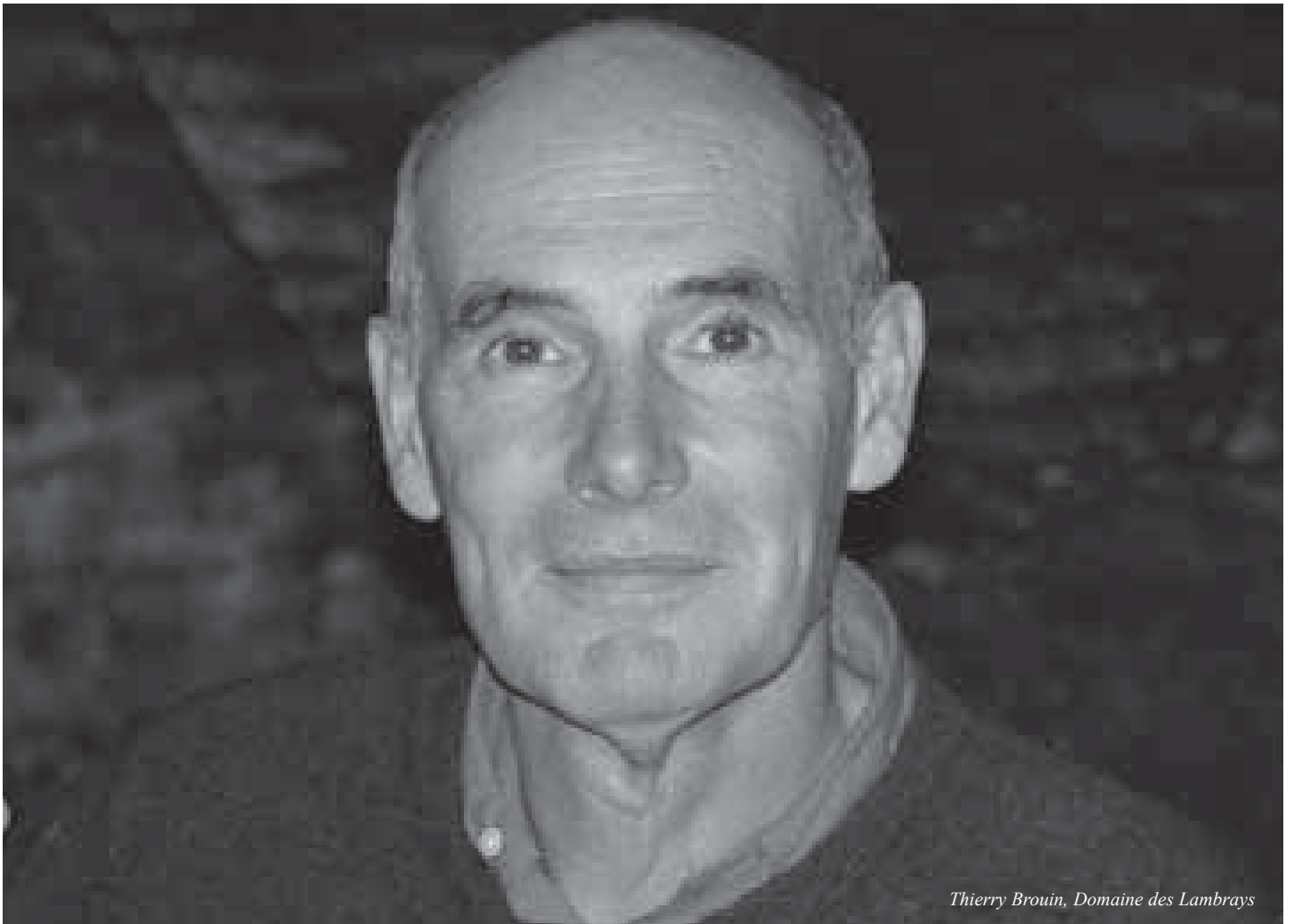
"Very fresh and pure, with fine, almost ethereal fruit - then the structure kicks in. Firm yet juicy, this expresses the village and the vintage to a tee. Great character on the finish." Drink: 2014-2030

### **Chambolle-Musigny Vieilles Vignes** **£395ib**

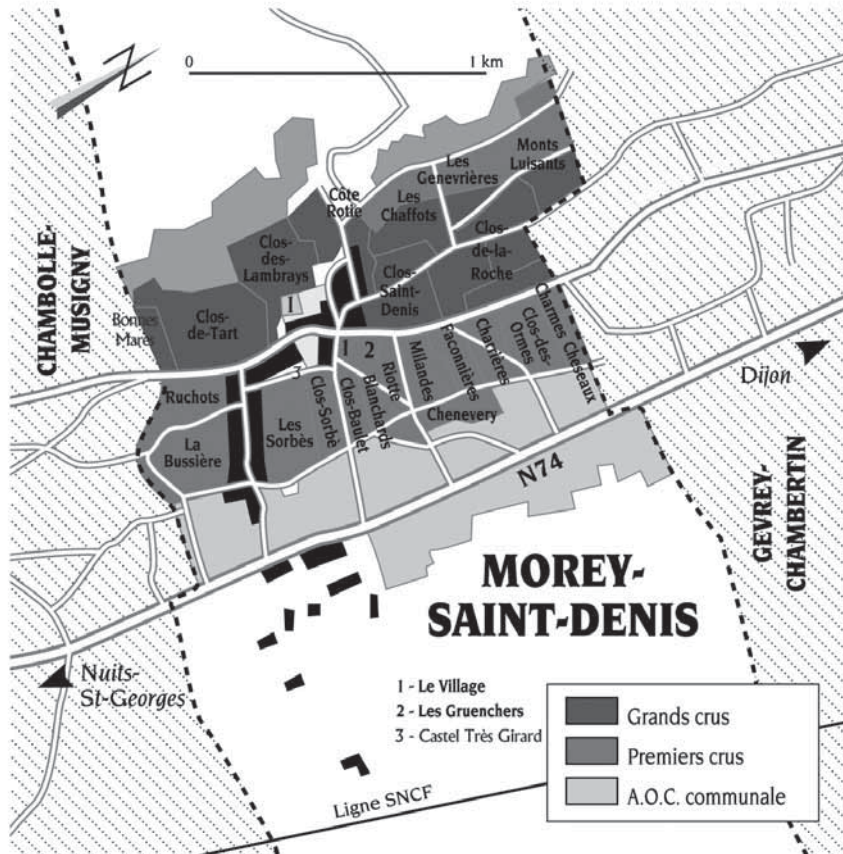
"Quite closed nose. Again, fresh, crunchy fruit. Hints of Chambolle finesse, but this is really quite closed in the mid-palate. However, very fine flavours reveal themselves in the long finish." Drink: 2014-2030

### **Gevrey-Chambertin 'en Champs'** **£465ib**

108 year old vines here. "Closed nose. A bowl of fruit opens on the palate. There is good concentration and power here, with firm Gevrey structure. Great texture, plenty of power. Will be sumptuous. Drink: 2015-2035+.



Thierry Brouin, Domaine des Lambrays



## *Domaine Géantet-Pansiot (cont'd.)*

### **Gevrey-Chambertin 1er Cru le Poissenot** **£585ib**

One of Vincent's star wines, from a mineral site immediately above Lavaut (or Lavaux)-St. Jacques. "This is a deep and beautiful nose. On the palate we have suave, velouté, sweet, expressive, pure, fresh, dark red fruits." In fact, this wine rather sums up the vintage. Drink: 2016-2040

### **Chambolle-Musigny 1er Cru les Baudes** **£595ib**

"Fabulous colour. Closed nose. Sumptuous, suave red/black fruits coat the palate. I can't find violets, but there is plenty else here. Real power in this luscious wine. A delight!" Drink: 2015-2040

### **Charmes-Chambertin Grand Cru** **per 6 bottles** **£550ib**

55 year old vines, on a little hillock at the northern end, touching Griotte (the best bit of Charmes). "Fabulous deep colour. This is closed and firm. Difficult to prise open, but it feels as if all is in order." Actually, for a domaine which, if one could characterise it at all, tends to err on the fruity side, I regard these notes of 'tightness' as a positive. Very limited stock. Drink: 2018-2040

\* My wife would argue with the 'closet' bit...

## **Domaine Marc Roy, Gevrey-Chambertin**

If you do not have any Alexandrine Roy wine in your cellar, you should have! This young lady manages to coax the sort of quality and complexity from 'village' soils that most Burgundians fail to find in 1er Cru, and some in Grand Cru territory. Have a go! Everything was bottled just before harvest 2011.

### White

#### **Marsannay 'le Champ Perdrix'** **£179ib**

All raised in wood, of which 20% was new. No malo-lactic fermentation, because for some reason this cuvée never does (except for 2009). Despite heroic amounts of malic acid in 2010 this displayed a "Quite rich colour. Hints of malic on the nose, but mingled with fine, stony minerality. Almost sweet attack, the fruit is so ripe. Gorgeous, mouth-watering fruit. Grapefruit and peaches. Lovely wine. Very charming. Good length." Drink: 2013-2015

### Reds

#### **Gevrey-Chambertin Vieilles Vignes** **£310ib**

"What a beautifully ethereal, fresh, sweet nose. I LOVE it! Fresh attack. Cool, crisp, ripe, elegant, svelte fruit. Open, charming, balanced attack. Remarkably open and forward." 2010 is an interesting vintage from the point of view of drinking dates. This is certainly a delight after only three months in bottle, but will it close up? My gut feeling is that 2010 will not be a vintage which closes dramatically (like 2005 has) because acidity promotes expression, and the tannins of 2010 are very ripe and supple. However, this was so showy that I suspect that it will close this winter and slumber for a year or maybe two. Drink: 2014-2030

#### **Gevrey-Chambertin Clos Prieur** **£340ib**

The vines here are fully 55 years old, so hardly young! This excellent site sits immediately below Mazis, in the same line as Charmes, Chapelle, and Griotte-Chambertin, and yet is classified as village. "Very deep colour. That nose again! This is a very classy, cool nose. Floral and sweet, with hints of strawberries.. Firm attack, but there is richness and depth here. Velouté tannins (Alex uses her size four and a half feet for the 'punch down' - not exactly hardcore!). This coats the palate. Wonderful ripe aromas - but they are fresh and elegant. There is real power on the finish." I am getting thirsty typing this! Drink: 2014-35

## Domaine Marc Roy (cont'd.)

### **Gevrey-Chambertin Cuvée Alexandrine** **per 6 bottles £245ib**

"Fabulous colour - deep, rich, and alive. The attack is black cherries soaked in fresh raspberry juice. So subtle and svelte and fresh. There is subtle power on the finish. Great length. Freshness and power combined. Very impressive." Drink: 2016-2035+

## **Domaine Pierre Damoy, Gevrey-Chambertin** Lutte raisonnée (semi-organic)

Pierre had to be away when I visited on the last day of November, so I had the added pleasure (added to the quality of the wines, that is) of tasting with the delightful Mrs. Victoria Damoy....and children....and dogs! Pierre has begun doing a little *négoce en raisins* like many of his peers, in order to bulk out his income (the wider Damoy family is large and demanding!). As with other growers, this involves him negotiating the purchase of the crop from land-owners whose sites he covets and whose vineyard practices he admires, or who are willing to conform to Pierre's exacting standards in the vines. Pierre then harvests with his own team, and vinifies in the Damoy cellars in the heart of Gevrey. These wines are marked 'négoce' below. **A note re prices: Pierre tells me he is having a battle royal with the extended family over pricing this year; those that have nothing to do with either making or selling the wine of course wanting a greater increase. Please be warned, these ESTIMATED PRICES may prove optimistic!**

### **Bourgogne Rouge** **£179ib**

Pierre's cellar is deep and cold, so malos are often late and slow; this was still in the middle of malolactic fermentation. "Lovely, rich colour. Full, ripe nose. There are hints of chocolate in this ripe and luscious attack. Fresh, crunchy red fruits on the finish. Delightful." Drink: 2013-2020

### **Gevrey-Chambertin 'la Justice' (négoce)** **£415ib**

"Beautiful, rich colour. Fresh attack. This is good. Piercing, fresh, juicy, bright, mineral. A very lovely wine." Drink: 2014-2025

### **Gevrey-Chambertin Clos Tamisot** **£495ib**

"Fabulous colour - deep, rich, and bright. Wonderful piercing quality to the fruit on this attack. Bright as a polished ruby. This sings out. Fabulous dark red fruits. Quality!" Drink: 2016-2035

Here I scribbled in the margin "These are good!", which sounds a little tame, but say it (or rather read it) with emphasis, in a sort of Leslie Phillips way....if you would, please.

### **Chambertin Clos de Bèze 'la Cabane', Grand Cru** **per 6 bottles £495ib**

This is from the plot beside Pierre's famous little hut (which bears suitable advertising) in the Bèze. The vines are younger than the rest. "Very dark, full colour. This is yummy! Juicy fruits, and yet there is good richness here. Fresh and delightful. Very expressive, very good." Drink: 2018-2035

### **Chapelle-Chambertin Grand Cru** **per 6 bottles £595ib**

"Another great colour. Fresh, crunchy fruit nose. Great tannins - svelte, velour, suave. This coats the mouth. So fresh, and yet so ripe - magical. Serious wine." Drink: 2018-2040

### **Chambertin Clos de Bèze, Grand Cru** **per 6 bottles £725ib**

"Fabulous colour (again). A rich, fresh, fruit-bowl of a nose. This is *grand vin*! Incredible density of rich, ripe fruit. Great velour tannins. Piercing flavours ring around the mouth for minutes." Drink: 2020-2040+

### **Chambertin, Grand Cru** **per 6 bottles £775ib**

"Very dark colour, but not in the least extracted - bright and alive. Rich fruit-bowl nose again. Real brambles here. Very ripe. This is deep and rich and complex. Thick with beautifully ripe fruit. Very black fruits. Great length." Superb wines. Drink: 2020-2040+

### **Chambertin Clos de Bèze Réserve, Grand Cru** **per 6 bottles £1100ib**

This is another 'plot selected' cuvée. This time very old vines from a gravelly outcrop. "This stitches the mouth with its power and concentration. Intense, dark berry fruit. Powerful. Very, very ripe. Huge wine!" Drink: 2025-2045+

## Domaine Sylvain Pataille, Marsannay

Organic - certified for 2011 harvest

Consultant oenologist Sylvain and his brother Laurent have produced yet another mouth-watering vintage for our delectation. A lot of you have yet to discover the superb quality - and value - of Sylvain's wines. I do wish you would give him a go. If you are a keen Burg-o-phile (and you must be, or you would not be reading this) then I seriously urge you to buy a case or two. Not merely because we make commitments to the growers in whom we believe, and stocks can get a little top-heavy if we do not shift a proportion in this offer - really, no, that is not the only reason. You owe it to yourself to discover that deliciously well-made, expressive, involving, satisfying red Burgundies do, sometimes, cost a little less than the earth!

### Bourgogne Rouge

**£115ib**

"Beautiful colour. Fresh, cherry-fruit nose. Fantastic fresh, vibrant fruit on the attack. This is very pretty. Round, soft, fresh, pure, lovely!" To drink: 2012-2017

### Marsannay Cuvée la Combe

**£129ib**

This had been in bottle just two days. As the crop was so reduced, Sylvain blended his single vineyard 'Clémenceots' in with this, his entry-level Marsannay juice. That means an even better wine than usual (can this be possible? I hear you cry....) "Fabulous - indeed perfect - colour. Beautiful nose of sweet red and black fruits. Velouté attack. Wonderful expression in the mid-palate. Excellent weight. Round, full, yummy. This is very stylish." Fill your boots! Drink: 2013-2020

### Marsannay 'la Montagne'

**£185ib**

"Perfect colour! Stylish, elastoplast nose. This explodes on the palate! Amazing array of flavours - almost unique (this vintage, with its magical combination of ripeness and acidity, has produced some unique flavours). Great velour tannins. What a delight!" And all that after just one day in bottle. This was 100% whole bunch fermented by the way, like the rest of the range. Drink: 2013-2020+

### Marsannay "Clos du Roy"

**£185ib**

In bottle a full week. "Fresh, lively nose. Likewise the attack. This has great presence. Wonderful *aerien* quality (the best translation is ethereal). Vibrant raspberries here. So fresh, so lively. Lovely svelte tannins. Totally harmonious. Long. Wonderful." Drink: 2014-2025+

Finally, we tasted Sylvain's secret passion. The Chapitre vineyard, which today sits literally in the southern suburbs of 'greater' Dijon, was already attracting praise from local clerics (the only folk who could write) by the 12th Century. In those days it was called the Clos des Ducs, as it belonged to the Dijon-resident Ducs de Bourgogne, before the King of France took the Dukes' lands. In the very early days the vineyard was part of the estates of the Bishop of Autun; as Sylvain pointed out, this is always a good sign - discerning folk that they are! Back in those days the wines of le Chapitre were ranked alongside the very best that Gevrey could produce, and recently Sylvain has himself conducted a geological survey and reached the conclusion that the soil structure is very similar to that of the great le Musigny; he rents 0.85 of a hectare from which he produces, every year, wine of astonishing quality - ignore the Bourgogne label!

### Bourgogne Rouge 'le Chapitre'

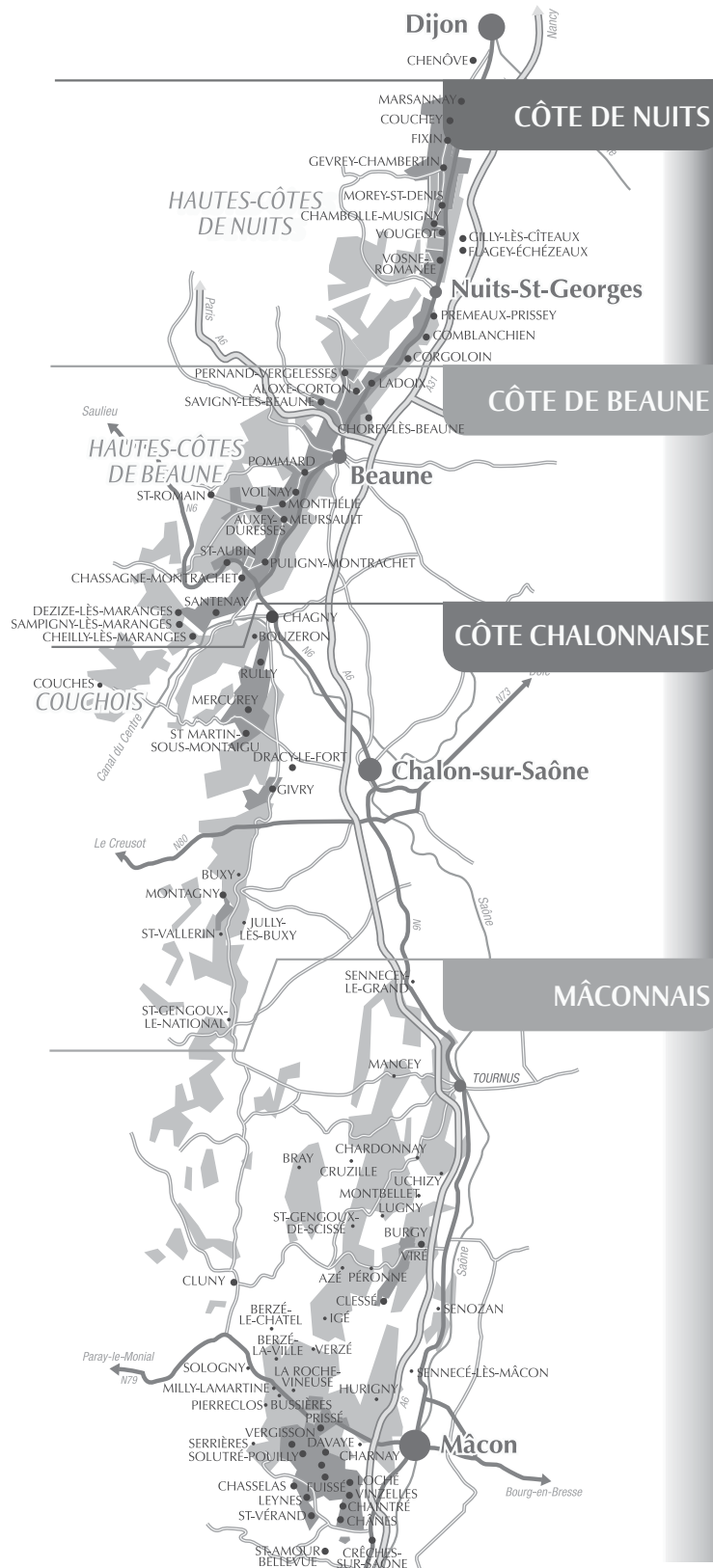
**£185ib**

"Magnificent colour!! This is something. Incredible power and purity. Great velouté tannins. Great finish. Complex, rich, silky, serious." Drink: 2014-2025

**The End**

That's it. Yet another cracking vintage for us to share and enjoy. As I have mentioned throughout the text, 2010 has produced wines which combine ripeness with enlivening acidity to a unique degree, and have given me some tasting experiences which are new to me, in terms of flavours, aromas, balance, texture, finesse, and expression. Pair your 2010 purchases with you 2009s (or even more!) and you will have years of fascinating tasting fun ahead of you. We will be quite happy as well... Happy New Year!

Chris Davey  
2nd January, 2012 E&OE



## Terms and Conditions

This is an "en primeur" offer. All prices are per case **IN BOND LONDON (hence "ib")**; prices are per case of 12 bottles/6 magnums/24 halves/1 jeroboam unless stated otherwise.

This offer closes on Friday 17th February 2012. **All wines are offered subject to remaining unsold.** As usual we will do our best to satisfy all requests, but we may have to come back to you with alternative suggestions. When we have settled on a final order we will issue an invoice for immediate settlement. **This invoice will serve as our confirmation of your kind order.** The in bond price of course excludes duty (currently £21.71 per dozen bottles) and VAT (currently 20%).

When the wines are shipped (anytime from spring 2012 for certain white wines, through to February 2013), we will ask you for storage/delivery instructions. If you want us to deliver we will then issue an invoice for the duty, and VAT on both the original invoice value of the wines and the duty (yes, we do pay tax on tax!). We also reserve the right to charge for onward delivery on any single delivery of less than 24 bottles (mixed) at the rate of £18.00 incl. VAT per delivery. Delivery charges to Scotland and islands will be passed on at cost (please enquire).

If you want us to store the wine for you in bond, we will transfer it to our customers' paid reserves section at London City Bond's fully insulated "chill store" within Tilbury Docks. **Storage charges** are currently £8.50 per dozen or £4.25 + VAT per 6 bottle case (or smaller) per year or part thereof, to include insurance at full replacement value (subject to normal conditions). **If you feel able to indicate your final delivery/storage instructions now, please do so when ordering.**

NB storage charges may be reviewed in May 2012.

**ESTIMATED PRICES: PLEASE READ THE FOOT NOTE ON PAGE 3. THANK YOU.**

O.W. Loeb & Co. Ltd.

E&OE

## No cellar at home?

All fine wine should be stored under suitable conditions, but this is especially true of great Pinot Noir. Don't take chances; let us store your 2010s for you for an annual rental charge of £8.50 + VAT per dozen, per annum or part thereof. Details above.

**NB: this charge may rise in the future.**

## How to place your order:

**e-mail: burgundy@owloeb.com \***

**Fax: 020 7357 0440**

**Telephone: 020 7234 0385**

**Post: O.W. Loeb & Co. Ltd, 3 Archie Street,  
London, SE1 3JT**

Thomas Bouley of Domaine Jean-Marc Bouley, a rising Burgundian star recently awarded top marks (5 stars -19 points) by Sarah Marsh MW for his Volnay Clos Des Chênes in Decanter magazine article on 2010 Burgundy.

*O. W. Loeb & Co Ltd*

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