

Raeburn Fine Wines

21/23 Comely Bank Road,
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January 2011

2009 BURGUNDY OFFER

TERMS AND CONDITIONS OF OFFER

1. Prices are in £ per dozen bottles carriage paid to in bond delivered to Edinburgh.
2. Duty and VAT charges are due at prevailing rates when wine has been shipped and cleared from bonded warehouse. **Onward delivery charges to customers' addresses will be charged at cost.**
3. ALL wines are offered subject to availability and prices are subject to alteration. **NB a number of wines will have to be allocated.**
4. **Please note carefully that if any wine ordered is not available due to events outside of our control and/or due to the negligence of the producer then we will refund in full any monies paid by the client only to value of amounts paid by clients at the time of ordering.**
5. **TERMS ARE CASH WITH ORDER PLEASE. (POA = Price On Application). (E&OE)**

2009 vintage: Please note that we do not like to generalize so our thoughts below, on the 2009 Burgundy vintage, are based, as usual of course, around the producers we usually work with and feature in our offer.

RED WINES and vintage overview

The media reports have already hailed Burgundy 2009 as a very great vintage (and had done so even before the grapes had finished fermenting!!). History does show, in general, that the vintages on the "nines" have produced some wonderful harvests—years like 1999, 1989, 1969, 1959, 1949 and 1919. The year started with a cold winter, ideal for shutting down the vines, building water reserves and inhibiting pests and vine diseases. Spring and early summer were both hot and humid, with several thunderstorms, which made it necessary to spray (even the organic practitioners have their own sprays!) for mildew, oidium and botrytis. Flowering was regular and easy in early June. The storms in May also brought hail in some areas. There was hail in the Maconnais in and around Pouilly-Fuissé reducing the crop in some sites by around 30 to 50 percent. There was hail also in the Côte de Nuits, in parts of Morey-St.-Denis and Gevrey-Chambertin. These hail storms decreased yields and resulted in early ripening in some sites. August was excellent being hot, dry and sunny. The harvest went very well with most picking in early to mid September through to late September depending on the sites. The winter and sporadic rain in May, June and July provided enough water reserves to prevent any serious drought conditions. The dry weather at the end of the season contributed to healthy fruit at harvest and very little sorting. The harvest took place under exceptional weather conditions which saw no rain for twelve consecutive days. Such was the condition of the grapes that virtually no sorting was required (although the perfectionist producers realize this is always necessary, no matter the quality of the vintage). The yields were generous but not as much as 1999 – a vintage to which 2009 is being compared. It was difficult, as always, to generalize as some areas had good quantities, while others, particularly in those hit by hail, saw yields up to 30 percent lower than average. Extraction came easily giving wines of deep colour, and the grapes were fully physiologically ripe with a wonderfully ripe and smooth quality to the tannins. For both colours, the grapes were picked at good sugar levels but without fear of unsuitably high degrees; the typical profile falls between 13 and 13.5%. The very cold 2009/10 winter slowed the winemaking process by delaying the secondary malo-lactic fermentation. When malolactic fermentation finally occurred it did so quickly and without problems due to the relatively low levels of malic acid. The key to success in 2009 has been to retain acidity and freshness when wines are lending themselves to be naturally rich. One "old" technique for the reds which has been used a lot particularly in warmer vintages such as 2009 is to incorporate a percentage of the stems during vinification ("whole bunch" fermentation). Some domaines have always done this in differing proportions but the majority of estates have avoided this practise in case it brings a "stemmy", herbaceous quality to the wines due to the stems not being properly ripe. However there is a realisation now (especially with the younger generation) that some "whole bunch" vinification with stems, and it was widely used in 2009, brings an impression of minerality; freshness and a certain complexity and ability for the wines to age even better due to the added tannic structure from the stems. And stems also decrease slightly the natural alcohol of the wine during fermentation which is most useful in a warmer vintage. Of course, it goes without saying, that the quality of stems is of paramount importance. The red wines have excellent fruit and concentration showing really very good terroir character and definition of their appellations of origin – this is despite the risk of the character of the vintage dominating due to the ripeness of the fruit. In fact the wines, in general, show excellent "minerality" which gives them this underlying impression of freshness and fine balance. The other main challenge in this vintage was to keep yields at a lower level; green harvesting was necessary for most vigneron during July and August. The other important pre-requisite was to pick at the right time for balance in the particular vineyard and terroir: there is no set date as each vigneron has different ways of working the land and each has plot has different vine age; type of plants and clones etc. It was a question of judging the right balance and not picking too late and not letting fruit become over-ripe as ripening occurred rapidly and, in fact, many growers had to bring their planned harvesting dates forward in order to pick at the right moment, before alcohols became too high or grapes over-ripened. This balance between fruit, alcohol and acidity was a very important one to obtain in this vintage – as it is in every vintage!! So in general this is a very promising vintage, potentially great vintage that has produced both excellent red and white wines.

(WHITE WINES – continued next page)

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WHITE WINES (including some producers also offering red wines)

They key for the white wines in the 2009 vintage was certainly picking dates (even more so for the white wines than the reds). Growers who picked early were rewarded with superbly balanced Chardonnays of great depth, energy, purity, class and definition – this applies from village level to Grand Cru wines. In our initial tastings in the Spring of 2010 we were a little concerned as to the richness of the vintage after the hot August but in spite of this the wines have found a remarkable freshness after the malolactic fermentations and post the first racking after the malos. And those that picked early seemed to have better retained the crucial balance of excellent, rich, ripe fruit yet with necessary balance of freshness from the acidity and palate-defining minerality. The high vineyards in Meursault and Puligny show well with altitude always a plus for all vineyards in these globally warming temperatures! The grands crus from both Puligny and Chassagne-Montrachet are opulent, creamy and intense, but also fresh and balanced. Chassagne and Meursault also show well again best with those that picked early. The higher placed vineyards of the villages of Saint-Aubin, Auxey-Duresses, St Romain (superb wines from Alain Gras), Pernand-Vergelesses (including the Corton-Charlemagne wines which are, in general, truly outstanding) show extremely well whereas the more exposed sites (allied with the late picking of some producers) did not favour those particular sites. So, taking it account above considerations, the white wines have turned out remarkably well – perhaps in the line of the excellent 1992 vintage for white wines which are still a delight to drink. As well as the great wines of the Cotes de Beaune, there are also, as always, terrific wines from the Maconnais and Chalonnais – the wines from Alain Hasard, Saumaize-Michelin; Alain Gras; Vincent Dureuil-Janthial; Stephane Briday remain great value and give enormous pleasure and complexity and are highly successful in 2009.

Please note as demand is high for certain wines and quantities so limited we do intend to allocate certain wines and we will look favourably upon those who take an interest in wines across the whole spectrum/ range rather than just only the top tier premier cru/grand cru wines. We also say this because the quality of the generic and villages wines that we are offering is very high. We have not included a great many individual tasting notes below as these tend towards repetition (!) but are pleased to advise and give further information where requested.

OLDER VINTAGES: For those that are interested we still have some previous vintages available from the producers featured below. Please ask about these. We re-tasted a lot of 2008, 2007, 2006, 2004, 2003 and 2001(amongst other vintages) wines in Burgundy in early December and we do recommend them highly and **we are also convinced that 2008 is a very great vintage throughout Burgundy and is well worth another closer look by all genuine Burgundy lovers.**

**ALL WINES ARE RED UNLESS OTHERWISE STATED AS BLANC = WHITE BURGUNDY
PRICES IN UK £ PER SIX BOTTLES (75cl) OR PER DOZEN BOTTLES (75cl) – AS STATED BELOW AND ALL ARE OFFERED IN BOND DELIVERED SCOTLAND UNLESS OTHERWISE STATED BELOW IN OTHER SIZES**

DOMAINE MEO-CAMUZET, VOSNE-ROMANEE

A very fine range of wines with great depth and concentration.

Bourgogne Rouge – always great value, ripe, rich, fruity, more-ish and quite delicious – especially in 2009!	£153.00
Fixin 1er Clos du Chapitre – complex, mineral, fresh with great depth. Delicious and great value	£318.00
Marsannay Rouge – pure red/black fruits with lovely aromatics. Inticing. Will drink well young. Super	£198.00
Hautes Cotes de Nuits Clos Philibert BLANC – mineral with rich rounded fruit. Gets better every year	£174.00
Corton “Clos Rognot” – a great year for Corton with extra ripeness from the warmer weather. Terrific	£690.00/ SIX
Nuits St Georges 1er Cru Meurgers – old vines, on the Vosne side. Opulent, dense yet very classy	£420.00/SIX
Clos de Vougeot “Pres le Cellier” Grand Cru – Meo has made two separate cuvees from their Clos Vougeot vines in 2009. We really liked this one. Great depth, rich, complex and very long. Will age well.	£690.00 / SIX
Chambolle-Musigny 1er Cru Feusselottes – Chambolle silkiness, with depth. High quality tannins	£420.00 / SIX

EMMANUEL ROUGET, GILLY-LES-CITEAUX - We will offer these wines on shipment at the end of 2011. POA. On allocation.

Bourgogne Passetotgrains
Bourgogne Rouge
Vosne-Romanee
Echezeaux Grand Cru
Vosne-Romanee 1er Cru les Beaumonts
Vosne-Romanee 1er Cru Cros Parantoux

GHISLAINE BARTHOD, CHAMBOLLE-MUSIGNY

This has turned out to be another very successful vintage for Ghislaine who made the correct decision, for her terroirs, to pick early. The wines are, as usual, very seductive and expressive of the village and different terroirs. The Cras is, as usual, the most backward, but it is of Grand Cru level with very deep colour and fabulous depth, minerality, structure and complexity – a wine for cellaring. The Bourgogne is always one of the great bargains in Burgundy: pure, fresh fruit and a gentle sucrosite from the ripe tannins on the finish. The Chambolle Villages is punching way above its village level. This shows lovely, pure, red fruits and is very feminine with silky open Pinot fruit of great finesse. The Chatelots is really coming into its own in this vintage with ripe red/black fruits and great harmony: a terrific success for this cuvee. The Beaux Bruns is the richest wine as the site is more exposed. Nevertheless it shows Chambolle floral, minty, cassis aromas with a creamy texture and good structure. This is complex and very fine indeed. The Charmes is also very fine and shows a more restrained character for this cuvee: very pure, raspberry, red fruits, mineral, floral, and perfumed with a very complex finish. The new wine in the cellar is the 1er Cru Gruenchers, this is always a mineral terroir but with the extra ripeness of 2009 this shows a lovely harmony and finesse with pure, ripe fruit balanced by the minerality underneath. Very fine and quite superb.

Bourgogne Rouge	MAGNUMS (150cl)	£156.00 / DOZEN
		£174.00 / SIX
Chambolle-Musigny		£177.00 / SIX
Chambolle-Musigny 1er Cru Beaux Bruns		£291.00 / SIX
Chambolle-Musigny 1er Cru Les Cras		£309.00 / SIX
	MAGNUMS (150cl)	£621.00 / SIX
Chambolle-Musigny 1er Cru Les Chatelots		£291.00 / SIX
	MAGNUMS (150cl)	£591.00 / SIX
Chambolle-Musigny 1er Cru Les Charmes		£339.00 / SIX
Chambolle-Musigny 1er Cru Les Gruenchers		£291.00 / SIX

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DENIS MORTET, GEVREY-CHAMBERTIN

Arnaud, son of the late Denis Mortet, continues to refine and progress making wines of great balance and finesse. These have great vineyard character with excellent concentration and depth.

Bourgogne (BLANC) - aged in 20% new oak. Always delicious with ripe, rich mineral fruit. Excellent. £156.00 / DOZEN
Fixin "Champ Pennebaut" - from one parcel of 50 yo vines which were 80% millerande. This has excellent structure and concentration with ripe red/black fruits, minerality and terrific depth. Great value and will keep well £198.00 PER SIX
Gevrey-Chambertin - late malo. Has freshness and structured fruit. Good character with fine depth. £240.00 PER SIX
Gevrey-Chambertin Vieilles Vignes - highly complex, floral, very fine. Made with 20% whole bunch fermentation. This really is very classy. Great minerality, freshness and energy. Terrific depth - superb wine £285.00 PER SIX
Gevrey-Chambertin 1er Cru Champeaux - Very old vines. Dense, ripe - this will need many years. £462.00 PER SIX
Gevrey-Chambertin 1er Cru Lavaux St. Jacques - a very late malo but showing great promise. Dense and ripe £495.00 / SIX
Clos de Vougeot Grand Cru - this is lovely, millerande fruit. Concentrated but floral and very fine. Classy, silky, perfumed and very fine. Very complex and restrained. This is terrific and so fine for a Clos de Vougeot £840.00 PER SIX

BERNARD et BERTRAND MAUME, GEVREY-CHAMBERTIN

Another great vintage for Bertrand Maume after the amazing wines he made 2008 which very few folk seemed to have picked up on - shame...! These should not again to be missed, even at the village levels and they remain very good value. Fabulous concentration and quality of fruit with balance and wines of great personality. These will need cellaring.

Gevrey-Chambertin - pure, all about finesse. Floral, ripe and super balance. Just lovely. BOTTLES (6) £126.00
MAGNUMS (6) £258.00
Gevrey-Chambertin "En Pallud" - Ancient vines: over 60 yo. Great energy and depth. Keep £154.50/SIX
Gevrey-Chambertin 1er Cru Combe aux Moines (Maison) - Bertrand buys the grapes and looks after the vines which are 55 yo so virtually a domaine wine. More tannic and structured. This is concentrated and will need time. £225.00/SIX
Gevrey-Chambertin 1er Cru Lavaux St. Jacques - from over 65 yo vines this is really quite supple, showing very pure, fine fruit. Great depth, complex, fresh and mineral. Has richness and elegance. Very fine, ripe silky fruit. £279.00 / SIX
Mazis-Chambertin Grand Cru - more closed as always, backward, dense. Old vines. Always one of the great wines in Burgundy. Smokey, spicy, tannic and mineral. Very intense and focused. Terrific depth. Grand vin BOTTLES £381.00/SIX
MAGNUMS £771/SIX
Charmes-Chambertin Grand Cru - also old vines with average age of 55 yo. Usually more open and floral but this is really very concentrated and dense, even opulent. This will also need cellaring. Grand vin! BOTTLES £381.00/SIX
MAGNUMS £771/SIX

CLOS DES LAMBRAYS, DOMAINE DES LAMBRAYS, MOREY ST. DENIS

Thierry Brouin runs this estate meticulously. Due to hail in May the yields were restricted to in general 32 hl/ha. This estate is now effectively bio-dynamic and the Grand Vin Rouge Clos des Lambrays is wonderfully fresh, refined, pure and concentrated. The grand vin was raised in 50% new oak which is superbly integrated. There is the richness of concentrated, ripe, spicy red/black fruits with a ripely tannic structure and the usual wonderfully aromatic Lambrays complex, floral, perfumed bouquet of red/black fruits, black cherries, strawberries and spices. This is a very complex great Lambrays which needs cellaring. The Morey Villages shows floral, bright, plump red fruits and fine, silky tannins. This will drink young and is very more-ish. The domaine Puligny wines are from very old vines, low yields and are almost always of Grand Cru stature. They are produced in very small quantities and they remain some the best white Burgundies one could hope to find. The 2009 Folatieres is more forward and rich with dense, ripe, rich texture and a fine, mineral balance with great length. The Caillerets is always more concentrated and intense. This is a very stoney and mineral terroir and is superbly situated. This has a beautiful texture, with balance and elegance yet still retains minerality and great complexity. Both will keep very well.

Morey St Denis	BOTTLES (12)	£321.00
Clos des Lambrays Grand Cru	BOTTLES (6)	£441.00
	MAGNUMS (6)	£912.00
Puligny-Montrachet 1er Cru Folatieres (BLANC)	BOTTLES (6)	£291.00
Puligny-Montrachet 1er Cru Clos du Cailleret (BLANC)	BOTTLES (6)	£330.00

JACQUES-FREDERIC MUGNIER, CHAMBOLE-MUSIGNY

Nuits St Georges 1er Cru Clos de la Marechale (Monopole)	BOTTLES (12)	£450.00
	MAGNUMS (6)	£450.00
	JEROBOAMS, 300cl (1)	£171.00 EACH

This monopole vineyard was leased to Faiveley for 50 years and came back to the Mugnier family for the 2004 vintage, which was a huge success. Although this vineyard is in the south of Nuits (which are the more tannic, backward terroirs) Mugnier's vision of Nuits through a Chambolle lens is always apparent. This shows the richness and concentration of the vintage and the extra ripeness which really makes this so appealing (2009 is a very fine vintage for the village of Nuits due to this extra ripeness of the 2009 vintage). This has a deep colour and is brilliant and bright. It has its usual juiciness with spicy floral, red fruit/cherries on the nose, with red fruits, spice and great depth and balance. The finish is one of great finesse with richness and depth from the ripe concentrated fruit. This is very refined indeed with great purity, elegance, concentration, length with the ripe tannins giving the wine a great balance and silky structure. This will keep very well and is a great Marechale.

JEAN CHAUVENET, NUITS ST. GEORGES

These are delicious wines from Christophe Drag at Domaine Chauvenet. They continue to impress and are vastly under-rated. Christophe is continually refining his style and these could be some the best wines he has ever made. There is great care in handling the fruit which is now only handled by gravity and without any pumping. There is less extraction and this brings a new level of finesse to these wines. These show open, ripe, classic crunchy Nuits black fruits and great freshness with superb balance but without losing the structure for ageing. The tannins are now very fine and have greater sophistication and finesse: this is an impressive range of wines.

Nuits St Georges "Lavieres" - a separate cuvee from the normal Nuits Villages. 70 yo vines from "Lavieres" lieu-dit. Deep colour, fresh, open nose. Supple, juicy, pure, concentrated with charm, elegance. BOTTLES (12)	£225.00
A classy and very fine wine at this level that will drink young but also keep well. HALVES (24)	£246.00
Nuits St. Georges 1er Cru Vaucrains - great terroir here: classy, mineral, very fine, complex and fresh	£240.00/SIX
Nuits St. Georges 1er Cru les Perrieres - more mineral, stunning texture and balance. There is great density of fruit here and terroir is expressive. Long with noble tannins and real freshness. A wine that will keep well.	£225.00/SIX
Nuits St. Georges 1er Cru les Poulettes - a new terroir for this domaine. 46 yo old vines. Similar soil profile to Perrieres. Picked earlier than others to retain freshness. Again super balance and terrific quality of tannins. Very fine	£195.00/SIX

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DOMAINE JEAN-MARIE FOURRIER, GEVREY-CHAMBERTIN

Jean-Marie Fourrier is now recognised as one of the finest winemakers in Burgundy. He has very old average age of vines and in a prolific year such as 2009 attained yields of only 30 hl/ha due to the old vines and 80% millerandage. This has given the wines a wonderful inner concentration.

Chambolle-Musigny – *very pure, crystalline red/raspberry fruits, silky and fine. Great charm and finesse* £138.00 per six
Chambolle-Musigny 1er Cru Gruenchers – *creamy in 2009. Delicate, floral and very elegant. Very complex* £243.00 per six
Gevrey-Chambertin 1er Cru Champeaux – *outstanding depth and a lot in reserve. Terroir driven, needs time* £288.00 per six
Gevrey-Chambertin 1er Cru Combe aux Moines – *terrific in 2009. Outstanding verve and complexity. Cool and fine with fabulous with great clarity of expression. The fruit is incredibly pure and harmonious.* £288.00 per six
Gevrey-Chambertin 1er Cru Clos St Jacques – *backward and reserved. Pure, very fine and complex. Great depth* POA

HENRI GOUGES, NUITS ST. GEORGES

Another great range of wines with richness, depth and concentration. These wines will need time and cellaring and show wonderful balance. There is a subtle and welcome of a slight change of style here with the arrival of the younger generation of the Gouges family (Gregory Gouges)! A new cuverie has also been built where all the movement of wine can be made by gravity. The result is more supple wines with the Nuits villages and certain premier cru wines but the top wines are still built to age. The wines are very pure and fine with wonderful definition of terroir.

Nuits St Georges – *sweet, ripe raspberries. A top villages wine. Silky, long, lovely texture with structure* £249.00/DOZ
Nuits St. Georges 1er Cru Clos des Porrets – *darker fruits, very Nuits, hint of cassis. Juicy fruit and structured. Terrific depth and concentration. Has freshness and balance with excellent structure and character* £181.50/SIX

Nuits St. Georges 1er Cru les Chaignots – *on the Vosne side. More supple and approachable. Very fine* £180.00/SIX
Nuits St. Georges 1er Cru les Pruliers - *older vines. More on cassis and black fruits. Concentrated, mineral, tannic and structured. This will need long ageing. A terrific cuvee* BOTTLES (6) £199.50/SIX

Nuits St. Georges 1er Cru les Vaucrains – *a lot in reserve. Floral, violets, fresh and very complex. Very mineral and structured but with great quality of tannins. Needs long keeping.* BOTTLES (6) £294.00/SIX
Nuits St. Georges 1er Cru les St Georges – *grand cru complexity and finesse. Pure and very mineral* POA

Nuits St Georges 1er Cru la Perriere **BLANC** - *the unique white from Gouges. Very complex, rich fruit, ripe and mineral even saline with a unique profile and great complexity. Made from the "Gouges" clone, a white mutation of Pinot Noir! Wonderful and highly individual wine.* £295.50/SIX

ETIENNE GRIVOT, DOMAINE JEAN GRIVOT, VOSNE-ROMANEE

Now universally recognised as one of the top domaines in Burgundy. Etienne has again produced a truly remarkable range of wines – in fact possibly one of the greatest cellars in the Cote d'Or in 2009. These are effortless wines of great balance and sensual, refined textures with incredible quality of tannins. These will age very well but show already an amazing harmony.

Bourgogne Rouge - *very juicy, floral, ripe and quite forward. Inviting and immensely drinkable!* £135.00 / Dozen

Chambolle-Musigny "Combe d'Orveaux" – *one of our favourite terroirs, next to Le Musigny. All flowers; violets and rose petals – very more-ish and with charm* 150cl Magnums £150.00 / SIX
And one to buy in magnums! Pure, complex and intense – this will need a little keeping. 75cl £180.00 / SIX
150cl Magnums £369.00 / SIX

Nuits St. Georges 1er Cru Pruliers – *great richness and ripeness of mature tannins. Another great Pruliers. More Nuits black fruits with a mineral core. This has complexity, texture and lovely quality of tannins.*

75cl Bottles £324.00/SIX
150cl Magnums £654.00/SIX
Nuits St. Georges 1er Cru les Boudots – *more Vosne like: perfumed, refined and very classy. This is incredibly good in 2009 with a lovely texture, fresh, cool red fruits and a hint of reglisse. Juicy, supple and very fine* 75cl £330.00/SIX

Vosne-Romanee – *fresh, pure, floral, silky. Fine, ripe, raspberry fruit. Great depth, will also keep.* £297.00/DOZEN

Has great elegance and balance. This remains great value, a terrific village wine. 150cl Magnums £306.00/SIX

Vosne-Romanee 1er Cru Suchots – *Exotic, juicy, complex, intensely perfumed. Very fine and long* £459.00/SIX

Vosne-Romanee 1er Cru Les Beaumonts – *crystalline, floral, perfumed. Really very fine texture* £375.00/SIX

Vosne-Romanee 1er Cru Les Reignots – *another great Reignots. Sandwiched between the top Vosne Grand Crus this shows a unique character. Terrific aromas of ripe, rich red/black cherries. Great depth and immense concentration. This has a liqueur like intensity. Very sophisticated and a complete wine. Grand Cru level* 75cl Bottles £459.00/SIX

150cl Magnums £930.00/SIX
Clos de Vougeot Grand Cru – *deep black fruits, hint of cassis. Mineral and pure. A complex and rich Clos de Vougeot that will need time. Great tannic structure and finishes on pure, mineral fruit. Very great potential.* £411.00/SIX

Echezeaux Grand Cru – *A complete wine: this has to be one of the greatest of all Echezeaux wines, floral, pure red fruits, pure, mineral undertones and complex fruit. Deep and complex. Perfumed with noble, ripe tannins* £585/SIX

FRANCOIS LAMARCHE, VOSNE-ROMANEE

This domaine's reputation has never been in doubt for us but now it is getting the recognition it truly deserves. From the time when we started working with Lamarche, we have been always impressed with their wines (our first vintage was the 1996 but the wines from even before this period have been excellent). The daughter of Francois and Marie-Blanche, Nicole, has taken over the viticultural and winemaking side and is working extremely well to increase the quality to an even higher level. This, combined with a selection of great terroirs, including the unique "la Grande Rue", make this one of the very top estates. 33 hl/ha yields in 2009.

Vosne-Romanee 1er Cru les Malconsorts – *rich, dark fruit. Exotic, spicy, mineral with great energy* £345.00 per six

Vosne-Romanee 1er Cru la Croix Rameau – *a unique terroir, a corner at the southern end of Romanee St Vivant, this always produces a wine of complexity and finesse. Very mineral, fine and balanced. Lovely juicy fruit.* £345.00 per six

Grands-Echezeaux Grand Cru – *opulent, perfumed, floral all red fruits. Fabulous depth of ripe fruit. Exotic and very complex with red/black fruits and a rich, spicy palate and fabulous length. Great structure and lots in reserve* £630.00 per six

La Grande Rue Grand Cru (Monopole) – *unique Grand Cru of rare depth and finesse. Exotic, dense, multi-dimensional and very complex indeed. Backward and needs long ageing. Grand vin!* Bottles (75cl) £894.00 per six

Magnums (150cl) £1812.00 / SIX

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SYLVAIN CATHIARD, VOSNE-ROMANEE

This is now considered one of the best domaines in the Cotes de Nuits. Picking started 13th September. These are magnificent wines of astonishing purity and finesse with a complexity, balance and expression which is just incredible. (PRICES TO FOLLOW)

Bourgogne Rouge - pure, lively, rich, red fruits and, in the context of Cathiard, a bargain. Serious Bourgogne £
Nuits St. Georges - Pure, fresh and remarkably silky. Plush even. Rich fruit with fine balance £
Vosne-Romanee - Always a great village wine. Full of complex ripe fruit. Perfumed and deep.. Classy £
Chambolle-Musigny "les Clos de l'Orme" - very silky, very Chambolle. Pure small red fruits with minerality £
Nuits St. Georges 1er Cru Aux Murgers - 70 yo vines give this density, richness and concentration. Almost Vosne like with its exotic complexity. Floral, ripe and elegant. Millerandage gives a rich texture and great depth £
Nuits St. Georges 1er Cru Aux Thorey - also old vines, more smokey, darker fruits, more Nuits yet very perfumed. Structured, tannic, spicy, savoury - great balance £
Vosne-Romanee 1er Cru "Aux Reignots" - elegant and floral. Exotic, ripe, complex and mineral. Great balance £
Vosne-Romanee 1er Cru "En Orveaux" - 56 yo vines. An under-stated yet immensely complex wine. Old vines and tiny production makes this wine less celebrated than the Malconsorts but it is equally grand and complex. £
Vosne-Romanee 1er Cru "les Suchots" - 38 yo vines. Dense, rich, ripe, creamy, exotic, perfumed and concentrated. Complex and floral. Very fine with lovely balance and great length £
Vosne-Romanee 1er Cru "Aux Malconsorts" - As usual displays exotic, multi-layered, perfumed, fresh, complex fruit. This has great presence, great finesse and terrific depth. Very discrete and understated. Very classy. POA

CECILE TREMBLAY, VOSNE-ROMANEE

Cécile Tremblay, the iconic late very great Henri Mayer's grand-niece, took over her family domaine in 2003. She now has three hectares of the family's total of six hectares. Cécile works almost entirely organically and maintains very low yields to get the requisite natural concentration (between 25 and 35 hl/ha depending on the vintage). She occasionally uses stems depending on the terroir and ripeness of fruit and did so in a higher proportion with the 2009 vintage. The wines are aged in oak barrels for around 18 months in different proportions of new oak (virtually 100% for the Grand Crus) and are then racked, blended and allowed to repose and settle for up to four months before bottling. Due to the high-proportion of old vines, low yields and amazing attention to every detail, these are wines of extraordinary purity and finesse with a core of precise, ripe, expressive, energetic and exquisitely fine fruit. The 2009 wines are quite stunning and are some of the finest wines of the vintage.

Bourgogne Rouge - 40% whole bunch and from old vines. Creamy, ripe, rich, fruit and fresh mineral length. £150 / DOZ
Nuits Saint Georges "Albuca" - crunchy, ripe fruit. Silky and fine with an overlay of delicious, complex, spicy fruit. £345 / DOZ
Chambolle-Musigny - old vines. Dense, ripe, lovely creamy texture. Classy and long £420 /DOZ
Vosne Romanée Vieilles Vignes - very old-vines, 40% whole bunch. Backward, dense, ripe and structured. Superb £426 / DOZ
Vosne Romanée 1er Cru les Rouges du Dessus - ripe black/red fruits. Outstanding depth and complexity. Fresh and fine £291 / SIX
Vosne Romanée 1er Cru les Beaumonts - creamy old-vine texture. Stunning and multi-dimensional even "cool" £396 / SIX
Chambolle-Musigny 1er Cru Feusselottes - over 50 yo vines. So pure and so Chambolle. Silky, lacey all in finesse £291 / SIX
Echezeaux du Dessus Grand Cru - pure, essence of Pinot. Like a liqueur. Very complex, great structure. This has 80 % whole bunch and this does not show as the fruit quality and ripeness of stems is amazing. Grand vin £498 / SIX
Chapelle-Chambertin Grand Cru - fermented also with 80% whole bunch. More backward, very mineral and tannic with stunning quality of tannins. An outstanding wine which will need long keeping £498 / SIX

DOMAINE ARLAUD PERE ET FILS, MOREY ST. DENIS

This domaine is effectively converting to bio-dynamic certified status. These are always understated and elegant wines, even in richer vintages such as 2009, which show great finesse, purity and balance. The different terroirs are well-defined and the fruit is very fine and silky. The emphasis in this vintage has been to preserve the freshness and look for finesse and balance with the usual minimal extraction. An outstanding, and in the context of this opulent vintage, very refined range of wines.

Bourgogne Rouge "Roncevie" - Always great value. Vineyard near Gevrey. Richer than normal - vibrant £114.00/DOZ
Morey St. Denis 1er Cru les Ruchots - raspberry, liqueur like fruit. ripe, silky, pure red fruits with a notion of sucrosite on the finish. Rich, ripe yet dances on the pallet - vineyard on the limit with Chambolle, very silky and mineral. £198.00/SIX
MAGNUMS (150cl) £420 / SIX
Morey St. Denis 1er Cru les Millandes - one of the best vintages for this wine. Terrific balance and depth with high quality and refined tannins. Has minerality too. A very fine Millandes which will also keep well £174.00/SIX
MAGNUMS (150cl) £369/SIX
Gevrey-Chambertin 1er Cru les Combottes - Very old vines, great terroir. Always one of our favourite wines in this cellar and this is like a compote of red fruits. Outstanding depth, purity and finesse. Great wine. £198.00/SIX
MAGNUMS (150cl) £420 / SIX
Chambolle-Musigny 1er Cru les Sentiers - 50 year+ old vines. Crystalline. lovely floral fruit with minerality and also highly complex - ripe tannins, elegance and Chambolle finesse with complexity. £195.00/SIX
Chambolle-Musigny 1er Cru les Chatelots - 50 year old vines, tiny production, aromatic perfumed red fruits silky, wonderful tannins. This needs time - more structured and backward but with the hallmark finesse £198.00/SIX
Chambolle-Musigny 1er Cru les Noirots - from over 50 year old vines, a very mineral terroir, this really shows even in this ripe vintage. Perfumed red fruits character. Highly complex with great finesse and balance. £198.00/SIX
Charmes-Chambertin Grand Cru - a blend of 55 yo and 25 yo vines from two separate plots vinified separately. This is concentrated, dense, pure, liqueur-like red fruits. Great energy and grand cru stature. Will keep well £285.00/SIX
Clos de la Roche Grand Cru - deep, pure, spicy red fruits. Ripe, silky, very complex with great depth and class. Grand vin! £300.00/SIX BOTTLES
MAGNUMS (150cl) £309/THREE
Clos St. Denis Grand Cru - 30% whole bunch. Pure, fine, very lacey. Perfumed, rose petal and so fine. Minuscule production due to hail affecting the vineyard. Pure and mineral with structure for keeping. Terrific! £399.00/SIX
Bonnes-Mares Grand Cru - Also 30% whole bunch. Perfumed, red cherries, concentrated yet has harmony. Superb balance, minerality and freshness. This is 75% on red soil and 25% on white soil - which adds to the complexity. Outstanding Grand Cru which will age well. £486.00/SIX

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MAISON ILAN, NUITS ST GEORGES

This is an exciting new arrival to the micro-négociant scene in Burgundy. Winemaker and, in a nutshell, sole proprietor and worker Ray Walker is a young American who has set up this small négociant business in Nuits St. Georges. Ray had been in finance in the USA when he decided his true love was wine – especially Burgundy. He worked a couple of vintages in California and eventually moved to the Cote d'Or and set up his operation in the centre of Nuits St. Georges. His goal was to make his own wines and he had the vision and understanding to do this. As vineyards are impossibly expensive to buy in this region he set about finding the right fruit sources where the owners of the vineyards would work with him and/or share his own philosophy of growing fruit as naturally as was possible for them. The main idea is to produce wines that allow their terroirs to show clearly and hence wines with purity and finesse. So in his cellar he uses minimal extraction, a vertical hand operated press and only indigenous yeasts are used. The wines are fermented in open top wood fermenters and the élevage is, for his first vintage 2009, in a high proportion of new oak to start with as he has had to purchase new barrels but in the future he will use less new barrels. The quantities are very small (only around 12 barrels total in 2009 = around 3,600 bottles). And the results? Wines that are deeply impressive with the touch of someone who knows what he is looking for in his wines. Ray will add more carefully chosen plots to his selection with the 2010 vintage – he will add a pair of additional premier crus to the portfolio: Morey St. Denis "Monts Luisants" and Gevrey-Chambertin "Corbeaux". In his first vintage of 2009 he has only three wines but they are really special. A fine, characterful Morey St. Denis premier cru from Les Chaffots; plus Charmes-Chambertin "Aux Charmes" and a small amount of an exquisite Le Chambertin Grand Cru itself. A great start and Ray has produced excellent wines from these terrific vineyard sources. This is a man to follow as he is not only very talented but is also a very personable and gentle person. Please see also Ray's web-site: www.Maison-Ilan.com for more background information.

Morey St Denis 1er Cru les Chaffots

£297.00/SIX

This is complex. Slightly smoky hints with bright red cherry fruit. Floral, perfumed nose and pure mineral, transparent character. Creamy texture, mineral with freshness and great structure. From 28 yo vines and 15% whole bunch fermentation which adds to the complexity. A classy wine.

Charmes-Chambertin Grand Cru « Aux Charmes »

£498.00/SIX

Deep, ripe, red fruits. Rich fruit, spicy, earthy, lovely texture and a restrained and very elegant palate. Fresh, vibrant and full of energy. Red cherries, high-toned, rich, very complex, mineral and profound. Structured and very fine indeed. Vibrant and a wonderful refreshing and crystalline character. This really very attractive and highly seductive!

Le Chambertin Grand Cru

£840.00/SIX

More density and richness here. From 55 yo vines in this great grand cru. Low yields here. There is fabulous and almost perfect balance and terrific precision and focus of mineral fruit flavours on the palate. Deep yet very fine and delicate at the same time. A multi-dimensional wine of real grand cru stature with great finesse.

LOUIS REMY, MOREY ST. DENIS

Chantal Remy picked around the 23rd September – she is always one of the last to pick and these wines show their usual depth and concentration yet with great purity and freshness. These are wines which have the balance and structure to age very well and in fact benefit with ageing. A wonderful set of wines which show their terrors extremely well.

Morey St Denis "Clos des Rosiers" Monopole

£216.00/SIX

Lovely open floral, perfumed nose and pure, juicy red fruits and elegant fruit. Excellent balance, ripe and fine.

Clos de la Roche Grand Cru

£445.00/SIX

This has a beguiling ripe sweet liqueur like texture. Has freshness and minerality. More backward, complex and fresh. This has real energy and wonderful quality of tannins. Very long and intense on the finish.

Latricieres-Chambertin Grand Cru

£475.00/SIX

More density and richness here. This is also more backward and restrained as it always is. A wine of great complexity and much in reserve. Terrific precision, mineral depth and length, yet very fine with a perfumed finish. Multi-dimensional wine, real grand cru stature with great finesse.

Le Chambertin Grand Cru

£591.00/SIX

SIX magnums (150cl) £1200.00

This is ultra-refined with incredible depth and balance. Also multi-dimensional, intensely mineral, crystalline with a wonderful tension between the ripe fruit and fresh minerality. Cool, profound and supremely elegant. Grand vin!

LOUIS BOILLOT, CHAMBOLLE-MUSIGNY

Louis is the partner of Ghislaine and they share the same cellars in Chambolle-Musigny. There is an exchange of ideas here and one can see the influence of Louis on Ghislaine and vice versa. These all come from, in general, very old vines. There is a big spread of vineyards but these are vineyards that Louis has inherited from the many divisions of family land so common in Burgundy. The wines have great purity and balance with stunning finesse and complexity. There is a great winemaker here. Like Ghislaine, Louis picked early starting around the 7th September and these wines show the fresh, cool aspects of Pinot Noir. These are great wines.

Beaune "Epenottes" (Villages) – open nose, bright raspberry, red fruits. Will be delicious young £159.00 / DOZEN

Volnay 1er Cru "Les Caillerets" – from a great cru. Fresh, brilliant, mineral fruit, spicy and deep. This will be wonderful given time. Structured but very elegant and fine. Complex and quite superb. £259.00 / SIX

Gevrey-Chambertin "Evocelles" – from old vines. This is dense, ripe, and structured. Wonderfully pure and refined yet with great potential. £174.00 / SIX

Gevrey-Chambertin 1er Cru "Les Champonnets" – this 1^{er} Cru is near Fonteny 1^{er} Cru and is just brilliant, crystalline and refreshing. It is so seductive yet so precise. A complex wine and a great texture with the structure to keep. £210.00 / SIX

Gevrey-Chambertin 1er Cru "Les Cherbaudes" – a compelling and extra-ordinary wine from 98 yo vines. This is fine, fresh and pure. Very complex, rich and pure. Grand cru level. £276.00 / SIX

Nuits St Georges 1er Cru "Les Pruliers" – more black fruits, mineral, great depth and wonderfully ripe and silky tannins. Old vines again. This really has great balance and wonderful depth. Fabulous, complex with great length £276.00 / SIX

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REMI ROLLIN, PERNAND-VERGELESSES

Another excellent vintage at this always reliable and great value domaine! The Corton Charlemagne shows great depth, extra richness yet retains great elegance with depth, concentration and minerality with the potential to age very well. The red wines are very pure, crystalline with silky tannins and fresh red fruits character. They benefitted with the extra ripeness of a vintage such as 2009.

Corton-Charlemagne Grand Cru (BLANC) – fermented in barrel. Excellent depth, concentrated with more richness - fine structure with floral fruit. Great concentration and potential. Intense and long with complexity. Superb wine £309.00/SIX
Pernand-Vergelesses 1er Cru les Fichots – old vines. Deep colour, rich, with spicy, mineral red fruits.. This is very fine and pure, more-ish yet with real style and wonderful depth. Excellent length and complexity. Will keep well. £219.00/DOZEN
Bourgogne Hautes Cotes de Beaune – always a bargain. This is a great vintage for this wine as yields were lower than normal (35 hl/ha). Such a pure and immensely drinkable wine. Great fruit and punches above its weight. Delicious young but will keep. Great value £96.00/DOZEN

ANTOINE (FRANCOIS) JOBARD, MEURSAULT

Antoine Jobard is now fully involved with his family domaine and it remains one of the best and most consistent producers of white Burgundy, This is another very fine vintage for Jobard who never seems to put a foot wrong. Superb wines of lovely, natural concentration and great balance. The Jobard picked early starting on 9th September thus retaining freshness. The fruit is more open and there is richness but also wonderful balance. These wines have their usual underlying fresh, steely, mineral structure. At the premier cru level these will certainly need keeping and even the village Meursault and Puligny will keep extremely well. As usual these wines show and express very well their different terroirs.

Bourgogne BLANC – amazing value: creamy, open and very drinkable. Ripe and quite delicious! £168.00/DOZEN
Meursault “En la Barre” (BLANC) – toasty mineral fruit. Backward, this has great balance and depth. Wonderful length with intense mineral fruit and concentration. A great village wine and very expressive £174.00/SIX
Meursault 1er Cru Poruzots (BLANC) – floral, honeyed, rich with great minerality. Will keep well. £240.00/SIX
Meursault 1er Cru Genevrières (BLANC) – fresh and mineral, concentrated with great expression of this wonderful terroir. Really complex, multi-layered with great finesse. Pure, fine and mineral. Terrific wine: discrete and fine £249.00/SIX
Meursault 1er Cru Blagny (BLANC) – more open than usual, showing extremely well. Great finesse, purity and length. Toasty overlay with great complexity. Mineral with a lovely texture. Very long and fine. £240.00/SIX
Meursault 1er Cru Charmes (BLANC) – This is very mineral for Charmes. Another great vintage for this normally “masculine” terroir and shows great finesse and restraint. Great purity and depth with wonderful finesse. £264.00/SIX
Puligny-Montrachet “Le Trezin” (BLANC) – A real favourite of ours. A vineyard situated high-up in Puligny: crystalline purity with plenty of matiere. Has the extra ripeness of this vintage – lovely balance. £168.00/SIX

LUCIEN CAMUS-BRUCHON, SAVIGNY-LES-BEAUNE

Luc, aided now by his son, continues to make very fine wines from old vines and excellent terroir and which offer outstanding value. Their wines show pure, ripe, supple fruit with great harmony and balance. They have a wonderful elegance and are approachable young but with the ability to age extremely well.

Beaune 1er Cru Clos Du Roi – Always silky, pure, and always inviting: a wine of immense charm and finesse. This vintage is no exception. Pure, ripe with rich almost sweet hedonistic fruit. Wonderful depth of creamy, suave red fruits coupled with great freshness and perfumed fruit on great length. Totally delicious! £285.00/DOZEN

DOMAINE LEFLAIVE, PULIGNY-MONTRACHET

A domaine that needs no introduction. Wines of great balance and finesse. These are very expressive. **LIMITED QUANTITIES**

Puligny-Montrachet (BLANC)- a lovely village wine. Pure, fresh mineral with depth and fruit. Delicious. £420.00 / DOZEN
Puligny-Montrachet 1er Cru Pucelles (BLANC) – Complex, restrained, crystalline with plenty in reserve £555.00 / SIX
Batard-Montrachet Grand Cru (BLANC) – backward with intense, ripe fruit and great backbone. Very complex. £1050.00 / SIX

MICHEL MOREY-COFFINET, CHASSAGNE-MONTRACHET

Chassagne-Montrachet Rouge “les Chaumes” BOTTLES (12) £159.00/DOZEN
Deep colour, juicy, ripe, crunchy red fruits and always so delicious. This is an excellent vintage for this wine which benefits from the extra ripeness of this vintage. Ripe, rich, with some tannins. A more-ish wine. Lovely expression of pure Pinot red fruits!

ALAIN GRAS, ST ROMAIN

Alain works very hard and his wines can be found in most of the top Michelin star restaurants in France. He is based high-up in the less well known village of St Romain which, because of its altitude and cooler location, has really excelled in 2009. The extra ripeness of this vintage has given great balance and fleshy fruit to these wines yet retaining their customary freshness. These are really very fine and also remain excellent value. A St Romain Rouge 1995 drunk over lunch with Alain Gras just before Christmas last year was still fresh and quite outstanding (and provided more enjoyment than a much more celebrated 1er Cru Cotes de Nuits served at the same time!).

Saint-Romain (BLANC) – pure, crystalline, fresh. Mineral and quite saline. Excellent
Bottles (75cl) £162.00
Halves (24) £174.00
Magnums (6) £174.00
Saint-Romain – the red is pure joy: full of red cherries, crunchy red fruits and freshness which makes this so appealing.
The tannins are ripe and very well integrated. This is a real delight and very more-ish
Bottles (75cl) £156.00
Halves (24) £168.00
Magnums (6) £168.00
Auxey-Duresses Vieilles Vignes – a wonderful wine from 105 year old vines! This is
Complex with great depth and concentration. Lovely pure fruit. Will keep well.
Bottles (75cl) £174.00
Magnums (6) £186.00

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MICHEL LAFARGE, VOLNAY

Another great range of wines from one of the top estate's in Burgundy. This domaine run by Michel and Frederic Lafarge is on top form and is run on bio-dynamic principles. These are some of the greatest, most age-worthy wines produced in Burgundy. Picked in great health, the yields were around 38 hl/ha. Ripe with excellent depth, concentration, balance and fabulous quality of tannins. This is a vintage where some wines will show well early but will also age extremely well. As is usual here the top wines will need age and are always very long lived.

Bourgogne Passetoutgrains "L'Exception" – Incredible wine from ancient vines (80 years old). Fresh, vibrant, terrific depth and concentration. Crystalline freshness and purity. Great value. £117.00/DOZEN
Cote de Beaune Villages – this is structured and closed. Quite backward. Great fruit but needs time £159.00/DOZEN
Volnay Vendanges Selectionnees – more backward and tannic this vintage. Rich, lovely texture. Needs time £318/SIX MAGNUMS
Beaune 1er Cru les Aigrots – Old 50 yo vines, great depth, really pure red/black fruits. Has finesse and complexity. £204.00/SIX
This is an outstanding vintage for this wine. Silky, ripe fine and long Magnums (150cl) £426.00/SIX
Beaune 1er Cru Greves – very old vines, all in perfume, ethereal with remarkable length. Exquisite and incredibly fine. £248.00/SIX
A riveting wine of great class which is refined and high-class. Very fine indeed Magnums (150cl) £510.00/SIX
Volnay 1er Cru – this is 100% from the 1er Cru of Chanlins in Volnay which is more on the Pommard side and this shows in the wine being quite structured although showing great elegance and balance. This will need keeping Magnums (150cl) £498.00/SIX
Volnay 1er Cru Clos Des Chenes – deep colour. This is rich with lovely ripe fruit. In 2009 this is not as closed as in other vintages! The fruit envelops the tannins which are really ripe and silky. This has wonderful energy and presence – as usual this will still really need time. Wonderfully classy, full of ripe fruit and a great texture. This is refined with aristocratic tannins. Grand vin. £375.00/SIX
Volnay 1er Cru Clos Des Chateau Des Ducs – pure, spicy, full of red fruits. Silky and fine. Lovely balance £348.00/SIX
with great potential and depth. Lovely balance and silky finesse.
Pommard 1er Cru Pezerolles – extremely fine Pommard from over 60 year old vines. Pure, floral £348.00/SIX
very fine, very elegant. Juicy, red fruits wonderful depth and concentration. Great wine.
Volnay 1er Cru les Caillerets – intensely mineral. Deep, cherry like pure fruit. Fresh and very fine. Grand vin. £375.00/SIX
Volnay 1er Cru les Mitans – old vines, this shows brilliant fruit and great finesse. Pure red fruits and silky £348.00/SIX
tannins. Terrific floral fruit, great elegance and depth of ripe, rich fruit. Perfumed with superb definition. Great complexity.

DOMAINE HENRI BOILLOT PERE ET FILS, VOLNAY

Henri Boillot has again produced some of the greatest white and red wines of the vintage. He picked the white wines very early and started on the 3rd September for his white wines and this shows in the wines great freshness and balance (the reds were picked later around 20th September). The white wines of this estate have the density and richness of this vintage coupled with minerality, freshness and elegance. The village white wines could be approached young but will still keep well and at the premier and grand cru level they will certainly need more cellaring. The red wines (yet again, in the context of this vintage, from small yields of 28 to 30 hl/ha) are truly magnificent with excellent depth and concentration. These red wines now rank alongside with the best from Burgundy and show great focus and concentration. These will need keeping.

Meursault (BLANC) – from mineral terroirs. Intense, great texture and balance. Has depth and elegance. £285.00
Meursault 1er Cru les Cras (BLANC) – Ancient vines (over 100 years), dense, rich extraordinary, very special wine £399.00
Meursault 1er Cru les Poruzots (BLANC) – super finesse. Floral, pure, honeyed. Very fresh, fine. A great cuvee £399.00
Meursault 1er Cru les Charmes (BLANC) – very fine and mineral for Charmes. Rich yet taut and elegant. Complex. £450.00
Meursault 1er Cru les Genevrières (BLANC) – much more closed, more massive. Dense ripe but structured. Superb £485.00
Chassagne-Montrachet (BLANC) – from a single plot, 42 YO vines. Pure, fine, toasty, mineral. Elegant. £285.00
Chassagne-Montrachet 1er Cru les Chaumees (BLANC) – discrete, high vineyard saline and very fine. £399.00
Puligny-Montrachet (BLANC) – from one plot. A great village wine. Lovely balance, depth and finesse. £306.00
Bienvenues-Batard-Montrachet Grand Cru (BLANC) – Fabulous depth. Backward, concentrated needs time £780.00/SIX
MAGNUMS (150cl) £1572/SIX
Criots-Batard-Montrachet Grand Cru (BLANC) – chalk, white stone and flowers. Superb, discrete with class. Great. £630.00/SIX
MAGNUMS (150cl) £639/THREE
Batard-Montrachet Grand Cru (BLANC) – intensely mineral, pure, fine, fresh. Complex, dense needs time £978.00/SIX
Corton-Charlemagne Grand Cru (BLANC) – intensely mineral, filigree. Austere, complex and pure. Profound £396.00/SIX
Puligny-Montrachet 1er Cru Clos de la Mouchere (BLANC) – old vines 75 yo, monopole, profound, complex, very fine. £486.00
An iconic wine of great complexity and depth. Of Grand Cru stature and complexity. HALVES (37.5cl) £516.00 / 24
Puligny-Montrachet 1er Cru les Pucelles (BLANC) – honeyed, another great wine. Pure, fine and mineral. Complex. £540.00
Puligny-Montrachet 1er Cru les Folatieres (BLANC) – mineral, stoney more structured, discrete and very refined. Complex £498.00
Puligny-Montrachet 1er Cru les Perrieres (BLANC) – Great elegance, creamy all about minerality and terroir. Very long with fabulous depth and presence. Riesling like purity and precision £498.00
Puligny-Montrachet 1er Cru les Caillerets (BLANC) – dense, ripe but backwards. Closed this will need time £525.00
Savigny-les-Beaune 1er Cru les Vergelesses (BLANC) – always great value. Very expressive, mineral and fine £297.00
Pommard Villages – this all Premier Cru Clos Blanc which Henri is selling as Pommard villages! Great value. £312.00
Fresh, mineral, earthy, dense with great depth and richness. Ripely tannic, great balance. HALVES (37.5cl) £330.00 / 24
Volnay Villages – this includes Premier Cru fruit (Carrelle and Rougeotte)! Mineral and silky. Great value. £306.00
Pommard 1er Cru Rugiens – juicy with great finesse. Red fruits, pure, mineral and fine: highly complex, great depth £525.00
Volnay 1er Cru les Chevrets – fleshy, millerande as often happens in this site - concentrated fruit. Tiny yields, rose petal aromas with a great structure and great finesse. Finishes on pure floral fruit. £435.00
Volnay 1er Cru les Fremiets – mineral, tannic, structured and dense. Ripe, pure red/black fruits - needs time £435.00
Volnay 1er Cru les Caillerets – very deep, mineral, great texture, complexity, finesse, balance. Grand cru balance £519.00
Beaune 1er Cru Clos du Roi – ripe, juicy, creamy red fruits. Pure, silky, hedonistic fruit yet retains great finesse £348.00
Clos de Vougeot Grand Cru – this is very backward. Dense, ripe, tannic needing time. Outstanding depth and concentration with earthy, ripe blueberry fruit. This has great structure and will reward cellaring. £732.00

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THIERRY ET BERNARD GLANTENAY, VOLNAY

Notes from David Harvey of Raeburn Fine Wines: Glantenay started to bottle in the 50s, though until recently sold off most wine, to two of the most reputed "boutique" negoce in Burgundy. Quietly confident son Thierry joined father Bernard in 2000, and took control as recently as 2005. Together they are increasing bottlings as they find their just customers. The domaine is predominantly red: 7ha of old vines across Volnay and Pommard, with just a spot of Puligny. They prune hard to take 35 to 40hl/ha at most, and the low yield combined with vine age gives Volnay wines with extra depth and Pommards with extra dimension to join the structure. Thierry works in lutte raisonnee, i.e. sustainable agriculture. He plans to become certified organic, though not because it is his primary objective. He asserts (rightly) that there are too many producers out there who say they are lutte raisonnee who then spray willy nilly, and he wants to avoid any such association. So far, no anti-rot sprays, no herbicide: the soil is worked. The grapes are hand picked, undergo natural fermentation, either de-stemmed OR with whole clusters in some wines, and a little pigeage at the start, and no pumping. The wood sees the new % where the wines take it. The wines show their old-vine origins with depth and vinosity: Volnay Brouillards 06, 07 and 08 tasted recently are all wonderfully classy and complex, yet are totally true to their vintage. They have phenomenal, unforced, respectful quality, are still relatively unknown, and thus represent great value. Is this domaine the Lafarge/Lafon/Pousse d'Or/d'Angerville of the future? That's up to you.

Puligny-Montrachet 1er Cru Folatieres – 50 yo vines. Lovely dry extract and depth of fruit but with very good balancing acidity which emphasizes the minerality and length. Drink from 2013/2014 onwards and will keep well.

Bourgogne Rouge - 3 parcels below Volnay village – spicy, crunchy fruit. Pure and fine. Will be lovely young but keep 6 to 8 years
Volnay Village – includes 50% 1er Cru Volnay (l'Ormeau and les Lurets) which adds structure and depth. This is extra-ordinary value and quality for a village wine. Ripe yet understated. Drink from 2013++

Volnay Brouillards 1er cru - Glantenay's largest holding, 1ha of 50yr old vines. From barrel: mid to full dark purple. Nose of crushed dark berry fruits, ripe and fragrant but not over the top. Palate has minerality and length coupled with obvious appealing richness. Kind of in the 'modern vin de garde' model - good now, good later, waiting not required. Drink now through 2025.

Volnay Santenots 1er Cru – the vines are on average 25 yo. Great depth. Creamy, ripe and more tannic yet very refreshing. Concentrated and long. Drink from 2018 onwards

Volnay Caillerets 1er Cru - 4 ouvrees of 60 yr vines. 50% whole bunch in 2009 which emphasizes the natural minerality of this great terroir. Floral with a hint of smokiness. Wonderful depth and structure. Drink from 2020 and drink thru 2025-2035

Volnay Clos de Chenes 1er Cru – mainly from 70 yo vines but some younger (10 yo) vine fruit. The richness of the 2009 vintage lifts this higher altitude terroir into a fantastic balance as this is normally quite a "cool" terroir. This is ripe with griotte, cherries, black fruits. Very complex with impeccable balance. Raspberry liqueur, pure, intense, fresh on the finish. Start 2018, drink through 2025-35.

Pommard Saussilles 1er cru - Tres vieilles vignes (80 yo), next to Beaune 1er Cru Clos des Mouches. From barrel: mid colour. Mute compared to the Brouillards. firm, long, mineral, intense palate that escalates: classic vin de garde model. Flavour set of crushed small red berry fruits. Gives the feeling that it has a lot to give. A remarkable wine. Start 2018-20, drink thru 2025-35

Pommard Rugiens 1er cru - From barrel: mid to light colour due to 50% whole bunch in 2009. From 75 yo vines. Spices on the nose. Mid to full concentration. A feeling of energy. Pithy, tannic, long finish. Grand cru quality. Start 2018, drink thru 2025-35.

Puligny-Montrachet 1er Cru Folatieres (BLANC)	Bottles (12)	£399.00
Bourgogne Rouge	Bottles (12)	£111.00
Volnay	Bottles (12)	£195.00
	Halves (24)	£210.00
Volnay 1er Cru Brouillards	Bottles (12)	£246.00
Volnay 1er Cru Clos des Chenes	Bottles (12)	£321.00
	Magnums (6)	£330.00
Volnay 1er Cru Santenots	Bottles (12)	£297.00
	Magnums (6)	£309.00
Volnay 1er Cru Caillerets	Bottles (12)	£330.00
	Magnums (6)	£339.00
Pommard 1er Cru Saussilles	Bottles (12)	£300.00
	Magnums (6)	£309.00
Pommard 1er Cru Rugiens	Bottles (12)	£360.00
	Magnums (6)	£369.00

FOLLIN-ARBELET, ALOXE-CORTON

This domaine continues to produce some of the finest and most exciting wines in the Cote d'Or and deserves serious attention. Franck Follin achieves great finesse in his wines and these show superb depth of fruit with clear expression of terroir. Concentrated with great elegance. The run of vintages has been quite wonderful with great wines even in the more difficult vintages. The 2009 wines are very exciting indeed.

Corton-Charlemagne Grand Cru (BLANC)
Outstanding, rich, mineral, concentrated, toasted, grilled nuts and great mineral depth. Outstanding and great balance.

Aloxe-Corton 1er Cru les Vercots
Old vines, creamy, rich, complex, perfumed, and has attained a lovely balance of ripe fruit and ripe tannins. The 2009 vintage has really rounded out the tannins to give a very fine wine. Dense and structured. A lovely wine of great elegance.

Le Corton Grand Cru
This is on Corton Charlemagne soil. 30 Hl/ha. Great purity, harmony, ethereal and very mineral. Will be great. Sensual.

Corton Bressandes Grand Cru
Deeper, richer. From 50 yo vines, this has concentrated red fruits from millerande grapes. Perfumed, floral, creamy on the palate with suave,, silky texture and great finesse. Hedonistic, ripe, liqueur like intensity on the finish. Structured, will keep.

Romanee St.Vivant Grand Cru	Bottles (6)	£981.00 PER SIX BTLS
	MAGNUMS (6)	£1980.00 PER SIX MAG

This is a dense, very concentrated wine - a monument. Exotic, dense, vibrant and full of complex, rich, red/black fruits – multi-dimensional and multi-layered, extremely complex and palate staining wine! Needs long keeping. A great wine.

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DOMAINE BERNARD MOREAU ET FILS, CHASSAGNE-MONTRACHET

Domaine Moreau is an excellent source of top white Burgundy at still affordable prices! This is a domaine that really impressed us for its considered and meticulous approach to both vineyard work and winemaking. The wines (red and white) are very pure with ripe, crystalline fruit and clear, focused expression of each terroir. There is great attention to detail and this domaine is fast becoming one of the best sources of wine in this village. Alexandre Moreau picked his white wines early to preserve freshness which really shows in the balance of the wines while the reds show impressive depth and concentration as one would expect from this rich vintage.

- St. Aubin 1^{er} Cru Sur Gamay (BLANC) – ripe, approachable complex, rich fruit but great balance and acidity. £189.00
- Chassagne-Montrachet (BLANC) – the biggest cuvee produced here. A blend of mainly two different plots. This is always an outstanding village wine due to the blend of these plots. Lovely open fruit, ripe yet elegant, creamy, mineral, fine, pure and long. Classy and harmonious – this is fantastic value and a delight. Will drink well young but also keep. £198.00
- Chassagne-Montrachet 1^{er} Cru la Maltroie (BLANC) – richness, depth, freshness – intensity with wonderful balance. Always quite closed on nose but complex and very fine on the palate. Really precise. Intense, great wine, will need time. Very fine. £339.00
- Chassagne-Montrachet 1^{er} Cru les Chenevottes (BLANC) – more masculine, toasty and ripe. Superb this vintage as a higher altitude vineyard thus with a wonderful tension and balance. Concentrated and mineral. A lovely balance of opulence and finesse. Wonderful wine, with plenty in reserve. £339.00
- Chassagne-Montrachet 1^{er} Cru les Morgeot (BLANC) – this is denser and more backward. A structured wine with depth and personality. Quite closed with deep, toasty, agrumes, limey fruit. A wine to keep and follow. £339.00
- Chassagne-Montrachet 1^{er} Cru les Grandes Ruchottes (BLANC) – another vineyard high up in altitude and this is always Grand cru level, multi dimensional, wonderful finesse. The richness of this vintage has given a lovely balance to the natural austerity of this cru. More closed at the moment. Very precise and focused with minerality and a stoney fruit quality and very exciting. £399.00
- Batard-Montrachet Grand Cru (BLANC) – **negoce wine** this is a purchase of juice from 60 year old vines and there is only one barrel of this wine. The second vintage of this wine and it is a truly outstanding Batard that lives up to its lofty terroir. Great intensity yet so fine. Incredibly complex and refined for a Batard. A wine to keep. £600.00/SIX
- Bourgogne Rouge – opulent, dense, ripe fruit. This is serious for a Bourgogne! Aged entirely in oak this wine will certainly benefit with 2/3 years ageing. Lovely ripe red fruits with mouthfilling fruit. A real success this vintage and outstanding value! £96.00
- Chassagne-Montrachet Rouge Vieilles Vignes - from 45 yo old vines thus giving lower yields which really show in the outstanding depth of this wine. This has energy and freshness. A delicious and full-of-fruit cuvee. Mineral and long, fresh and full of crunchy, red Pinot fruit flavours. A delight to drink and great value. Will also keep. £150.00
- Volnay 1er Cru Caillerets – **negoce wine** – a purchase of grapes from this great terroir. Vines between 30 to 50 years old. This domaine picked and selected the grapes for this cuvee. Mineral, complex and very elegant. This is really very fine. £318.00

DOMAINE JEAN-MARC VINCENT, SANTENAY

Jean-Marc is a very great viticulteur and winemaker. He is very focused and gives great thought to his work and what (and why) he does both in the vineyards and in his cellar. He is making really superb wines at his domaine and at his small negotiating operation. Incredible attention to detail and fantastic work in the vineyards coupled with low yields results in wines of immense class and complexity. These are wines of great finesse and elegance with excellent concentration and depth. They will keep well but can be drunk young. The estate is virtually bio-dynamic now.

- Auxey-Duresses “Les Hautes” (BLANC) – ripe fruit, intense and great depth. Ripe, mineral and creamy. £168.00
- Santenay 1er Cru le Beaurepaire (BLANC) – Intensely mineral, fresh, vibrant. Complex, expressive. Fine and long. As the vines become older here there is more depth and complexity. Punches above its weight and appellation £198.00
- Santenay 1er Cru les Gravieres (BLANC) – very old vines, richness more concentration. Lovely balance and great complexity. This is truly outstanding. £210.00
- Puligny-Montrachet “Corvees des Vignes” (BLANC) – very old vines (over 60 YO) give this great depth. Elegant. Great class and lovely freshness in 2009. Superb expression of terroir and great complexity. £270.00
- Auxey-Duresses Rouge 1er Cru les Bretterins – old vines and low yields hence lovely concentration of ripe fruit. This vintage has really ripened the fruit in this normally “cool” terroir thus giving pure red fruits with ripe, silky tannins and a complex, mineral, floral finish. This has texture and finesse. Will keep well. £195.00

DOMAINE MICHEL BRIDAY, RULLY

Stephane Briday continues to make great progress at this domaine which is a source for delicious, very approachable and supple wines which are always excellent value. The wines show their terroir very well and the wines are always very elegant.

- Rully Clos de Remenot Monopole (BLANC) – a new wine. 50 yo vines and a wine of premier cru level. Complex, saline, mineral, creamy. Fresh and well-balanced, peachy fruit this is a real delight and a wine of some complexity. £126.00
- Rully 1er Cru Gresigny (BLANC) – a higher terroir which aids extra freshness this vintage. Pure, mineral, creamy and long. Fermented entirely in barrel. This is normally austere but will show well young. Great value! £144.00
- Rully Rouge “Les Quatre Vignes” – open, pure red fruits. Ripe, well-balanced and juicy. Mineral and approachable. Quite delicious. £117.00
- Mercrey Rouge 1er Cru Clos Marcilly – very old vines give this real depth and concentration. Pure, mineral and ripe red fruits. The tannins are ripe and well-integrated. This has the balance and depth to age well. Excellent and complex. £156.00

DOMAINE VINCENT DUREUIL-JANTHIAL, RULLY

One of the top domaines in Rully and a match for so called better estates in the Cote de Beaune! These are pure, natural wines which show tremendous class and elegance of fruit. Vincent is in conversion to full bio-dynamic status. These wines show great terroir character, intense minerality with wonderful balance and concentration of fruit. These are remarkably pure wines which are fermented and aged entirely in barrel in some of the coldest cellars in Burgundy! Vincent has again made a fabulous range of wines which show what is possible in this region. These all show great character, finesse, depth and complexity.

- Rully 1er Cru les Raclots (BLANC) **negoce** – from 70 yo vines. Vincent purchased the fruit. This is mineral, fine and very-well balanced. From a very fine terroir – complex and long. This will keep. £150.00
- Rully 1er Cru les Meix Cadot Vieilles Vignes (BLANC) – more density, and richness, Less open on the nose but on the palate focused, precise, elegant with outstanding depth. From 80 yo vines – outstanding concentration. Will also keep well. £174.00
- Rully 1er Cru les Meix Cadot (BLANC) – toasty, complex, mineral. Excellent balance and lively palate with finesse and length. This is creamy and long. Lovely balance. £156.00
- Bourgogne Rouge – all pure red Pinot fruits: soft, creamy and immensely drinkable. £93.00
- Rully Rouge “En Guesnes” – this is deep, rich and ripe, spicy. Darker red/black fruits. Succulent and creamy with good balance and a lot of depth. A little closed and so will benefit with a little ageing. Terrific in 2009. £138.00

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DOMAINE SAUMAIZE-MICHELIN, VERGISSON (FUISSE)

Another fabulous range of wines from this superb domaine, one of the best in Pouilly-Fuisse. Roger Saumaize's work in the vineyards is meticulous with great attention to detail and he also works as naturally as possible so that the roots of the vines go as deep as possible for extra complexity. These wines will drink well young but have the concentration to age well too. The wines show the different terroirs extremely well and retain amazing purity. 2009 is another great vintage here with lovely balance, depth and minerality. All the vines below have been vinified and aged in oak.

St. Veran Fleur (BLANC) – negoce wine creamy, mineral, floral. Lovely texture and depth. More-ish!	£99.00
St. Veran les Creches (BLANC) – toasty, fine with minerality and depth. Pure and long. Saline on the finish with a very fine, long, subtle finish.	£114.00
St. Veran Vieilles Vignes (BLANC) – more density and richness from the old vines. This is serious and concentrated and will need a little keeping. Lovely texture again – very creamy but intense and complex. Terrific wine.	£123.00
Pouilly-Fuisse “Pentacrine” (BLANC) – vinified in larger barrels (demi-muids), this is honeyed, more open. Fresh and ripe. Rich, mineral and fine. Long with citrus fruits and a stoney, complex, mineral finish.	£135.00
Pouilly-Fuisse “Clos sur la Roche” (BLANC) – a very special terroir: higher up, really crystalline, complex, multi-layered and very fine. Great finesse – long, complex, rich fruit. Intense, concentrated mineral. Will keep.	£159.00

ALAIN HASARD - LES CHAMPS DE L'ABBAYE, ALUZE, CHALONNAISE

Notes from David Harvey of Raeburn Fine Wines - Alain Hasard is one of the great Burgundy producers, albeit with just 6ha mostly in the Chalonnaise. He is also a rare wine producer to have a lovely disarming laugh, lightness of touch, who favours his most delicate cru, Mercurey Brigadiere over his more obvious wines. It is my assertion that there are very, very few as gifted in the Cote d'Or itself...In fact he initially started in 1996, a non-Burgundian, in the unheard of Cote du Couchois to the West of the Chalonnaise and made thrilling wines, only to decide that it was too off the beaten track. His working practice was however fixed there, and by 2003 was buying land in the Chalonnaise, selling in the Couchois. He practices biodynamic farming of high density, small-berry pinot fin selections in red. The yields are low: he prunes for a max of 35-40hl/ha in white, 25-30hl/ha in red. (In 2003 he took just 12hl/ha.) Hand harvest with triage in the vines, de-stems, circa one week maceration for pinot only, a practice started in 2003, with natural yeast ferment. This basically means a good pre-ferment soak, basket press, and most of the ferment in open wooden fermenters, before elegeage in 30% new barriques, which one cannot taste. He seldom racks, and bottles with high residual CO2 (circa 600mg/l) and low SO2, here 2g/hl at bottling i.e. 20mg/l elsewhere. 'Je ne veut pas extraire, je ne veux pas corriger'. The reds thus benefit from decanting and large pinot glasses, and can happily be drunk over a week. His wines are hyper true to the best of the vintage. For example, 05 and 09 have dark saturated hue, black fruits, slightly plusher textures for birth to death drinking: 06 and 08 have mid red hue, little red fruits, and fresh mineral crunchy more-ish mouth feel, which to my mind will keep just as well as the richer years. Nobody has (yet) made a pinot outside of Burgundy I would rather drink than M. Hasard. There are but 18,000 bottles per year of these great wines. We list below the stock of 2008 we have available and also a particularly delicious cuvee of Mercurey from 2006 which we highly recommend. Please do not forget also the white wines from M. Hasard as they also follow his exacting standards and are also of stunning quality. M. Hasard bottles his white wines later so the 2009 white wines will be offered later.

Bourgogne BLANC. Young vines in Aluze of 15yrs. Delicious and a delight with concentration and character.

Rully Cailloux BLANC. 30yr old vines on mineral plateau situated above Margote 1er cru.

Mercurey Brigadiere BLANC. 1/2ha parcel, 7ares blanc, 46ares rouge.

Bourgogne ROUGE. From bottle. Mid plus colour. Crushed purple fruits. Midweight, juicy, vibrant, effortlessly pure, mineral pinot. A wine of class. Drink now through 2020(+)

Bourgogne Cote Chalonnaise Les Gardes ROUGE. 30yr old vines on limestone. 'Takes 2/3 yrs to get going'

Bourgogne Cote Chalonnaise Clos des Roches (Pendants) ROUGE. 50plus yr old vines, South facing

Mercurey Brigadiere ROUGE 50yr old vines, 46 ares

Mercurey Marcouers ROUGE. 80ares, part young part old vines: a flat early site. From new barrel with 14%: mid to full colour. Deep, complex, with black fruits. Fat, rich palate on the attack, with instant buzz from the CO2 which helps drive the wine to a long clean bright finish. Some notes of torrefaction and spice accompany the fruit. Start 2012-15, drink thru 2020-25

2009 Bourgogne Rouge	£99.60
2009 Bourgogne Rouge Cotes Chalonnaises “Les Gardes”	£138.00
2009 Bourgogne Rouge Cotes Chalonnaises “Clos des Roches”	£138.00
2009 Mercurey Rouge “les Marcoeurs”	£183.00
2009 Monthelie Rouge - a recent purchase of vines. Dense, floral, with great structure. This needs time	£189.00
2008 Bourgogne BLANC	£108.00
2008 Mercurey “Brigadiere” BLANC	£180.00
2008 Bourgogne Rouge Cotes Chalonnaises “Les Gardes”	£135.00
2008 Mercurey Rouge “les Marcoeurs”	£177.00
2006 Mercurey Rouge “les Marcoeurs”	£177.00

PAUL ET ERIC JANIN, ROMANECHÉ-THORINS (BEAUJOLAIS)

We decided to include these outstanding and age worthy Beaujolais wines in this Burgundy Offer as 2009 is considered as one of the very greatest Beaujolais vintages in recent memory. The wines certainly reflect this lofty reputation and we highly recommend them. Eric and his father Paul have made truly stunning wines from yields of only 38 hl/ha. This is a vintage not to miss!

2009 Moulin-a-Vent Domaine des Vignes du Tremblay – incredible depth of fresh, ripe, mineral fruit.	£93.00
Intense, deep with a luxurious quality of tannins. There is also great energy. Will keep well. HALVES (24)	£105.00
2009 Moulin-a-Vent, Clos du Tremblay – old vines. More density. This will keep. Stunning wine!	£105.00
2009 Moulin-a-Vent, Vieilles Vignes des Grenieriers - fabulous, great complexity, finesse and length.	£114.00
2009 Beaujolais Villages, Domaine des Vignes des Jumeaux – this is pure, juicy, hedonistic pleasure. A lovely wine to drink younger but with the depth to age. Shows the greatness of this vintage even at this level.	£75.00
2009 Beaujolais Villages BLANC , Dom. des Vignes des Jumeaux – delicious, creamy, ripe, fresh. Great value	£79.80