

Raeburn Fine Wines

21/23 Comely Bank Road,
Edinburgh EH4 1DS, Scotland.
TEL: 0131-343 1159 FAX: 0131-332 5166
sales@raeburnfinewines.com | www.raeburnfinewines.com
Registered in Scotland SC488800 | VAT # GB 199 6989 03 | AWRS # XBWA00000100039

2016 BURGUNDY EN PRIMEUR OFFER, JAN.2018

Terms and conditions of offer

1. Prices are quoted in £ per dozen, six or three 75cl bottles AS STATED, in-bond, ex.VAT
2. All wines are red/ROUGE unless otherwise stated as **BLANC**, i.e. white burgundy.
3. **POA** = Price On Application
4. Duty and VAT charges are due at prevailing rates when wine has been shipped and cleared from LCB's bonded warehouse. Onward delivery charges to customers' addresses will be charged at cost.
5. ALL wines are offered subject to availability and prices are subject to alteration. NB a number of wines will have to be allocated.
6. NB the following very carefully: if any wine ordered is not available due to events outside of our control and/or due to the negligence of the producer; transporter on shipment etc. 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.**
7. **TERMS ARE PAYMENT WITH ORDER PLEASE – ALLOCATIONS WILL BE CONFIRMED MID-MARCH**
8. E&OE

The 2016 Vintage in Burgundy – BIVB:

As in the past, we quote the Bureau Interprofessionnel des Vins de Bourgogne (BIVB) official report on the vintage:

"The people of the Bourgogne wine region like a story with a happy ending. The wines of the 2016 vintage have granted this wish, exhibiting a quality that was quite unexpected given the difficult start to the year. Climate events in the spring took a severe toll on the harvest, which will no doubt be among the smallest of the past two decades. Fortunately, this has not stopped producers making wines that will fully live up to the expectations of lovers of Bourgogne.

One night of frost - The night of 26-27th April 2016 will remain etched in the memory of all those who live in Burgundy. It brought an historic late frost, when the first leaves [and the just emerging buds] had already emerged. While some areas are used to this kind of phenomenon, its territorial spread was exceptional. A few days beforehand, a violent hail storm struck the south of the wine region. And on 27th May, a further episode of hail swept the Mâconnais and the north of Bourgogne. A significant proportion of the future harvest was at risk. While everyone strived to preserve those bunches that had been spared and nurture the vines, no one could imagine how this vintage might end up.

From one extreme to another - On the summer solstice of 21st June, things turned radically around. After a particularly cold and wet spring, sun and warmth now took over. This sudden change allowed the vines to recover some strength. They made up for the lateness of the start of the growth cycle. After an excess of water, some places were now experiencing drought, fortunately eased by some welcome rain in September, which allowed the fruit to ripen in very good conditions. This continued until the end of October, giving each plot the opportunity to be picked at the ideal moment. The harvests began on 20th September and stretched over one month.

In the end, a vintage of quality - The harvested grapes were in tip-top condition, ripe and delicious. Another pleasant surprise was that the vines had made the most of the summer to send out new growth, this abundant vegetation offering good prospects for the 2017 vintage. The region's vineyards nonetheless presented two contrasting sides: Either very little or no harvest on the plots hit by hail or frost; or nice yields in those sectors that were spared. In the course of vinification, the qualitative potential was soon confirmed, with lovely balance, which will give the wines elegance, finesse and structure, for both reds and whites. This constitutes the unexpected signature of this vintage. In 2016, more than ever, each winemaker has left their own mark on their wines, which reflects the unfolding of this unique vintage.

White wines - Upon tasting, these wines present the tension characteristic of white Bourgogne. There's already nice substance, which should express itself fully once malolactic fermentation is complete. The aromatic palette includes white-fleshed fruit, which should become enriched during ageing.

Red wines - A deep yet dazzling red, the colors are surprisingly intense, revealing what the still shy bouquet does not yet suggest: These are going to be wines that give pleasure. In the mouth they are fresh and soft, confirming this first impression, and underscored by nice breadth. It will take a few more months before we can discover the full personality of these wines. These are enjoyable, deliciously indulgent wines.

The weather in the Bourgogne wine region in 2016: One extreme to another - A mild, rainy winter, with little sunshine 2016 began on an exceptionally mild note. January and February were notable for particularly warm temperatures, especially in the Côte-d'Or department. The variations on seasonal norms (for rain) were up as much as 109% and 115% in Dijon and Beaune in January. The Saône-et-Loire presented a similar situation, up 97% in Mâcon and 65% in Rully. The Yonne saw the same trend but to a lesser degree (up 35% in Chablis and up 43% in Saint-Bris-le-Vineux). This tendency continued into February, with less marked but nonetheless remarkable variations (from up 22% in Chablis to up 63% in Beaune). Winter 2015-2016 (December-January-February) was the warmest since 1900. This mildness was accompanied by high levels of precipitation, which varied according to sector. The Côte-d'Or was the most impacted, with

a 92% increase in precipitation in January in Beaune. The Saône-et-Loire also had significantly higher-than-average rainfall, up 53% in Rully and 72% in Mâcon. The gap was less noticeable in the Yonne, especially in the Auxerrois, with only a 3% rise. In February, the Côte-d'Or continued to receive high rainfall, while the Saône-et-Loire was closer to norms, and the Yonne was now subjected to heavy rain. As a corollary, sunlight was below norms: Down 41% in Beaune, 33% in Mâcon, and 27% in Auxerre.

A cold and very wet springtime - In the end, winter arrived three months late. In March, the thermometer dipped below seasonal norms. This drop in temperature was particularly noticeable in the Yonne, which fell to 20% below the seasonal average, whereas temperatures were only 10-15% down in the other departments. April and May were also colder than usual, with variations of between 3% and 8% on seasonal norms. March and April started cold, but at the end of each month, temperatures were above normal. This allowed budburst to take place in early April. The stage of mid-budburst was observed in mid-April, with dates close to the 10-year average. Precipitation was still significantly higher, intensifying particularly in April in the Côte-d'Or and Saône-et-Loire, and in May in the north of the region. As such, increases tipped 100% for Beaune and Dijon in April, 50% in Rully, and 68% for Mâcon. The rain-gauges went crazy in Chablis in May (up 214%) and Saint-Bris (up 173%). This very wet spring continued into June, with measurements largely ahead of norms, except in Beaune, where they were in line with averages. As with the start of the year, this exceptional rainfall was accompanied by a significant shortfall in sunshine of more than 20% in all three departments in April, May, except Mâcon, which was down 15%, and June. In June, the Yonne recorded a 40% drop in sunshine compared to seasonal norms.

Beyond these averages, several weather events in the spring had dramatic consequences. A hail storm hit the Mâconnais on 13 April, damaging part of the vines. This area was then spared by the frost at the end of April, which was especially harsh on the night of 26-27th April. As budburst was coming to an end and the first leaves were visible, it struck several thousand hectares, from the Grand Auxerrois in the north to the Côte Chalonnaise in the south. The conjunction of several meteorological factors led to some particularly significant damage. The buds quickly froze due to humidity levels close to 100% and a glacial wind. The morning sun then accentuated the burning, as the ice acted as a magnifying glass. Then on 13th May, a violent hail storm struck the Yonne. Another episode of hail on 27th May also caused some damage in the north (Chablis and Grand Auxerrois) and the Mâconnais. The vines were heavily impacted, as was the overall potential harvest for the vintage.

All change for Summer - Summer arrived right on time, with a radical change in the weather on 21st June. The rising temperatures allowed véraison to get underway, even though the first flowers appeared in mid-June. The warm weather triggered rapid flowering, which was nonetheless among the latest in recent years (this data is from the BIVB's Observatoire du Millésime). From July, temperatures returned to normal, and even sometimes climbed above average. Rainfall was generally below average, in places markedly so: In Saint-Bris-le-Vineux it was 68% below norms. Sunlight hours were ahead of norms, except in the Côte-d'Or, where the shortfall persisted. The summer conditions accentuated in August. Although average temperatures were only slightly above normal, precipitation was scarce, with shortfalls of between 31-71%. Sunshine was much higher than normal in all three departments: around 24% up in the Yonne and Côte-d'Or, and almost 29% up in Saône-et-Loire. The trend continued in September, which was very warm. The thermometer showed figures around 10% higher across the Bourgogne wine region. The Côte-d'Or and Saône-et-Loire still showed a shortfall in rain, whereas the Yonne received more precipitation than normal (up 18- 31%). There was still lots of sun, 15% more than seasonal norms in the Yonne, 19% up in the Côte-d'Or, and 24% ahead in the Saône-et-Loire. The clement weather ensured that ripening took place in optimal conditions. Harvesting began on 20 September and spread over several weeks, thanks to a lovely Indian summer which lasted until the end of October. In 2016, there were no half-measures when it came to the weather! It took in all extremes and set record temperatures (for the heat in summer, mildness in winter, and cold in spring), with extremes of rainfall (in excess in the first half, drought in summer) and record sunshine hours. Although the campaign ended on a positive note with good quality fruit, 2016 will go down as a year that tested the winemakers of the Bourgogne region to the limit."

Raeburn notes on 2016:

To the comprehensive BIVB REPORT (above) we can add the following salient and important points about this vintage. First, the harvest - July; August and September were reasonably warm, sunny and dry. This effectively made the vintage and has given the overall quality (as it often does). This mainly hot and dry summer fortunately had some very welcome rain at the end of August/early September refreshing the vines and giving the berries more juice. This rain also allowed the grapes to complete their maturation as the summer (July and most of August) was so warm and dry.

The location of the frost-damaged vines is not at all heterogeneous - in fact it is quite complex and was affected by many factors. Due to do this in many cases the premier and grand cru vineyards suffered greater frost damage than those on the plain (for example in the village of Chassagne-Montrachet and parts of Puligny-Montrachet especially the grand cru vineyards. And the complexity of the terrain and the various slopes; undulations; angles of the vineyards and vines etc all made a difference as to which vines suffered damage and which were spared. Even cloud cover impacted on which vineyards suffered the worst frost damage. Those that had some cloud cover at that time suffered much less damage or zero damage. Following on from the frost damage (which made the vines even more fragile and susceptible to other damage) came the prolonged rain. A wet, rainy period arrived directly after which continued until the middle of June. This resulted in widespread mildew which reduced yields even further in many vineyards, including those not affected by frost. We are not making a list here of all the villages/terroirs affected by the frosts and other inclement weather issues (as it was so widespread and so complex)

Queries - please contact us re:

- Up to date accurate details of vineyard holdings & histories of some leading growers
-  **Vegan compatible** finishing of wine. We asked growers in 2017 re this, and have the answers

- 2016 specific terroirs/growers touched by frost & mildew, the effects on the wine and production
- Our favourite wines, discoveries, and recommendations – whether for drinking or cellaring

The Market Place

The prices for 2016 have marginally increased but, in general, remain not far from the prices of the 2015 vintage (please see our 2015 Burgundy Offer report for market and pricing background which is still relevant now). We can only repeat from last year that it is perhaps time, in our opinion, for Burgundy lovers to look at some of our "under the radar" producers who remain great value and are, perhaps, the superstars of the future. The Cotes de Beaune produces wines as good as most in the Cotes de Nuits at a fraction of the price and these wines also age spectacularly well as they come from great terroirs. There are a number of great Cotes de Nuits producers who merit attention from all Burgundy lovers and who still remain sensibly priced within the parameters of increasing prices for the most famous producers. And why ignore wonderful generic Bourgogne and village wines from the best and other fine producers: these deliver great drinking pleasure and remain great value. We will always seek out new and upcoming producers and these deserve your support - not withstanding if they come from fashionable terroirs or not. And please do note that the wonderful 2014 red and white wines are even more impressive (further to our tasting and reporting on them in November 2015) especially after their bottling in Spring 2016. Certainly a time to explore.

NB RE GENERALISATIONS: we do not like to generalize for all producers in Burgundy so our thoughts below on the 2016 Burgundy vintage are based, as usual of course, on the producers we usually work with and feature in this offer. We have not included a great many individual tasting notes below, to avoid endless repetition.

NB RE ALLOCATIONS: as demand is high for certain wines and quantities are so limited (especially in this, yet another small vintage) so we do intend to allocate certain wines and we will look favorably 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.

NB RE OLDER VINTAGES: For those that are interested we still have some older recent vintages available from the producers featured below. We regularly re-taste a lot of these older, recent wines in Burgundy in late November and early December and we do recommend these highly (e.g. the constantly underrated 2011; 2012 - backward; and the very special 2013 and 2014 vintage wines which are even more wonderful than we described before, having now tasted many of them in bottle! A few sumptuous 2015s are also still available.) Please do ask us for further information and availability on all these aforementioned vintages, and a few even older available vintages.

Côte de Nuits based growers:

DOMAINE MEO-CAMUZET, VOSNE-ROMANEE – Meo-Camuzet.com -

Bourgogne Rouge - <i>As ever, very more-ish and very juicy: delicious. Great value.</i>	£120.00 / SIX
Fixin Rouge 1er Clos du Chapitre	£279.00 / SIX
Marsannay Rouge – <i>really lovely, pure fruit with depth and structure</i>	£150.00 / SIX
Hautes Cotes de Nuits Clos St.Philibert BLANC - <i>Juicy, fresh and mineral. Great depth.</i>	£138.00 / SIX
Nuits St Georges 1er Cru Meurgers	£600.00 / SIX
Clos de Vougeot Grand Cru	£1200.00 / SIX
Chambolle-Musigny 1er Cru (<i>blend of Cras & les Feusselottes in this small vintage</i>) - <i>superb</i>	£555.00 / SIX

GHISLAINE BARTHOD, CHAMBOLLE-MUSIGNY

A miniscule crop of very concentrated wines with great depth and balance. All on strict allocation. **NB all are 75cl bottles**

Bourgogne Rouge - <i>as always this has terrific Chambolle character at an inexpensive price!</i>	£123.00 / SIX
Chambolle-Musigny	£276.00 / SIX
Chambolle-Musigny 1er Cru Beaux Bruns	POA / SIX
Chambolle-Musigny 1er Cru Les Cras	POA / SIX
Chambolle-Musigny 1er Cru Les Chatelots	POA / SIX

DOMAINE TAWSE (formerly DOMAINE MAUME), GEVREY-CHAMBERTIN

Gevrey-Chambertin - <i>very gourmand and crystalline. A delight</i>	£201.00 / SIX
Gevrey-Chambertin Aux Etelois - <i>fabulous cuvee: juicy, fine, crystalline, pure, mineral. Below Griotte-Chambertin.</i>	£231.00 / SIX
Gevrey-Chambertin 1er Cru Cherbaudes - <i>old vines, great intensity and depth</i>	£390.00 / SIX
Gevrey-Chambertin 1er Cru Lavaux St. Jacques	£450.00 / SIX
Mazis-Chambertin Grand Cru - <i>50% whole bunch. Great depth and concentration. Very fine and pure. Lovely pure and fine. Elegant style of Mazis. Long and complex yet masses in reserve. Great potential.</i>	£1020.00 / SIX
Mazoyeres-Chambertin Grand Cru. <i>Formerly known here as Charmes-Chambertin. Lovely pure elegant. Racy and understated. Long and fine. 65 year old vines. Picked 4th October. Only 600 bottles made.</i>	£870.00 / SIX

CLOS DES LAMBRAYS, DOMAINE DES LAMBRAYS, MOREY ST. DENIS – Lambrays.com

8ha organic. **2016:** A fabulous range, a terrific Clos de Lambrays. Whites in this vintage show great intensity & complexity.

Morey St Denis - <i>this wine is always a joy: wonderful finesse and quality of tannins.</i>	£255.00 / SIX
Clos des Lambrays Grand Cru. <i>Very pure with classic Lambrays character. Great balance. Ageworthy.</i>	£960.00 / SIX
MAGNUMS 150cl	£966.00 / THREE
Puligny Montrachet 1 ^{er} Cru Clos du Cailleret BLANC	£525.00 / SIX
Puligny Montrachet 1 ^{er} Cru les Folatieres BLANC	£450.00 / SIX

JACQUES-FREDERIC MUGNIER, CHAMBOLLE-MUSIGNY – Mugnier.fr -

A tiny crop, 40% down due the April frost. Sustainable farming on 13.6ha. New oak down to ~15% since 2012s.

Nuits St Georges 1er Cru Clos de la Marechale **Monopole** - *a very profound and complex wine of Grand Cru stature and depth. Do not miss this wine!! Very special.*

£360.00 / SIX
MAGNUMS 150cl £366.00 / THREE

FRANCOIS LAMARCHE, VOSNE-ROMANEE - Domaine-Lamarche.com

2016: much less new oak. Exciting, ethereal and pure wines of great finesse and precision. Very noble and complex.

Bourgogne Rouge £78.00 / SIX
Vosne-Romanee 1er Cru les Malconsorts £585.00 / SIX
Grands-Echezeaux Grand Cru £585.00 / THREE
La Grande Rue Grand Cru MONOPOLE £1290.00 / THREE

JEAN CHAUVENET, NUITS ST. GEORGES

By Zubair & David. This sustainably-farmed 9.2ha estate, now easily one of the best in this village, deserves a MUCH wider following (and remains **excellent value** for this incredible level of quality). Christophe Drag, son-in-law of Jean-Chaovenet, continues to go from strength to strength in vine and cellar. They went sustainable in 1994, started cover cropping in 2004, with a view to working organically in practice if not in name. They have continued to buy land that was previously rented. Last year we made a full audit of all their parcel sizes, ages, date of purchase and first bottling – do ask if interested. **2016:** these wines follow-on well from the brilliant 2015 wines. Some of the vineyards (the southern part of Nuits) were hit by the frost. These are really intense, ripe, superbly balanced wines. Brilliant purity, concentration and definition. Yet again, these wines show their different terroir characters exceptionally well. **NB all in 75cl bottles**

VINEYARD DETAILS FROM CHRISTOPHE DRAG & DAVID HARVEY:

- Les Lavieres 0.36ha planted 1920 – TVV!. Bought 1934, 1st made 2009
- Rue de Chaux 1C 0.24ha planted 1930, in a 2.1ha 1C. Bought 1927; 1st made 1993
- Damodes 1C 0.28ha planted 1950, next to 1C NSG Boudots & VR Malconsorts. Rented & made since 1992; bought 2012
- Les Perrieres 1C 0.23ha average 60yrs, in a 2.5ha cru. Rented since 1982; 1st made 1984
- Vaucrains 1C 0.41ha average 60yrs, above Nuits Les St.Georges 1C. Bought & 1st made in 1973

Nuits St. Georges Villages Lavieres (TVV) - *Vosne side. Sumptuous and refined. Perfumed. Classy* £141.00 / SIX
Nuits St. Georges 1er Cru Rue de Chaux (VV) - *concentrated with finesse and minerality. Pure, long.* £252.00 / SIX
Nuits St. Georges 1er Cru Les Damodes (VV) - *Vosne side. Opulent, deep, mouth-coating. Very fine.* £279.00 / SIX
Nuits St. Georges 1er Cru Les Perrieres (VV) - *mineral as usual with terrific structure, character. Great.* £279.00 / SIX
Nuits St. Georges 1er Cru Vaucrains (VV) - *Very deep, rich. Complex and grand cru level. Fabulous.* £324.00 / SIX

DOMAINE JEAN-MARIE FOURRIER, GEVREY-CHAMBERTIN

NB All on strict allocation. Prices and availability on application.

HENRI GOUGES, NUITS ST. GEORGES – Gouges.com -

14.5ha domaine, all within Nuits, & still organic. **2016:** Gouges was also badly hit by the frost: 70% lost. So a very small crop, 16hl/ha, of great wines. Harvest started 3rd October. **NB all in 75cl bottles**

VINEYARD DETAILS BY ANTOINE GOUGES & DAVID HARVEY:

- Villages: 3.2ha in 7 plots average 50yrs old (VV)
- Clos des Porrets 1C MONOPOLE: 3.5ha bought 1934. Planted between 1925-1993 on pink limestone scree
- Pruliers 1C: 1.88ha in 2 parcels bought 1920. Part 70-80yrs old; part 15-25yrs old
- Vaucrains 1C: 1ha low yield on steep calcite plot. Part planted 1930-1950; part 1990-2000
- Les St.Georges 1C: 1.08ha bought 1921. E.facing on limestone. Planted 1930s-1970s
- Perrieres **BLANC**: 0.4ha planted 1945-1954 (VV)

Nuits St Georges £210.00/SIX
Nuits St. Georges 1er Cru Clos des Porrets £255.00/SIX
Nuits St. Georges 1er Cru les Pruliers £324.00/SIX
Nuits St. Georges 1er Cru les Vaucrains £441.00/SIX
Nuits St Georges 1er Cru la Perriere **BLANC** - *the unique Gouges white made from Gouges clone, a white mutation of Pinot Noir! Very complex, rich fruit, fresh and mineral even saline with a unique profile and great complexity. Wonderful and highly individual wine: terrific in 2016. Ages stunningly well.* £360.00/SIX

SYLVAIN CATHIARD, VOSNE-ROMANEE

NB All on strict allocation. Prices and availability on application.

ETIENNE GRIVOT, DOMAINE JEAN GRIVOT, VOSNE-ROMANEE – DomaineGrivot.fr -

This 14ha sustainable domaine really is amongst the greatest in Burgundy. **2016:** this is yet another lovely, exuberant vintage for Grivot. A truly magnificent, quite stunning range of wines - one of the best in this vintage. **NB all are 75cl bottles**

Bourgogne Rouge £150.00 / SIX
Nuits St. Georges 1er Cru Pruliers £576.00 / SIX

Nuits St. Georges 1er Cru les Boudots	£696.00 / SIX
Vosne-Romanée	£282.00 / SIX
Vosne-Romanée 1er Cru Les Beaumonts	£810.00 / SIX
Vosne-Romanée 1er Cru Les Reignots	£990.00 / SIX
Vosne-Romanée 1er Cru Les Rouges	£576.00 / SIX
Clos de Vougeot Grand Cru	£972.00 / SIX
Echezeaux Grand Cru	£1380.00 / SIX

DOMAINE CHANTAL (LOUIS) REMY, MOREY ST. DENIS

Yet again, a fantastic range of wines from very low yields which show, as always, their terroirs extremely well. There is the usual lovely quality of ripe, silky tannins. Florian, Chantal's son, has made again a great range of wines. No Chambertin GC due to the frost damage. **NB all in 75cl bottles**

Morey St Denis Clos des Rosiers Monopole - understated, floral, fine, perfumed. Terrific purity	£399.00 / SIX
Clos de la Roche Grand Cru - concentrated, ripe, with great length and structure	£690.00 / SIX
Latricieres-Chambertin Grand Cru - understated yet always mineral and very complex. Intense with great class and finesse. A wine that ages superbly.	£780.00 / SIX

DOMAINE ARLAUD PERE ET FILS, MOREY ST. DENIS – DomaineArlaud.com

Cyprien and his family are consistently making consistently great wines. A domaine to follow. All farmed in BD now. **2016:** A superlative range of wines again. 50% crop loss, especially at Bourgogne level: only the most recent 3ha to be converted to BD saw mildew. Harvest 24th Sept. to 7th Oct. Some wines are strictly on allocation due to low production.

PARTICULARLY OLD VINEYARDS:

- Bourgogne Roncevie is 4.9ha, 80% 1964/5 vines
- MSD Ruchots 1C is 85% 1955 vines
- CM Chatelots 1C is ~55yrs
- CM Noirots is 1C ~55yrs
- Gevrey Combottes 1C is 75% 1925 & 1964 vines
- Charmes-Chambertin GC is 50% 1957 vines

Bourgogne Rouge Roncevie	£82.50 / SIX
Morey St. Denis	£192.00 / SIX
Morey St. Denis 1er Cru les Ruchots	£300.00 / SIX
	JEROBOAM 300cl
	£255.00 / ONE
Morey St. Denis 1er Cru les Millandes	£264.00 / SIX
	JEROBOAM 300cl
	£225.00 / ONE
Gevrey-Chambertin 1er Cru les Combottes	£345.00 / SIX
	MAGNUMS 150cl
	£354.00 / THREE
	JEROBOAM 300cl
	£285.00 / ONE
	JEROBOAM 300cl
	£255.00 / ONE
	JEROBOAM 300cl
	£255.00 / ONE
	£570.00 / SIX
	JEROBOAM 300cl
	£440.00 / ONE
	£576.00 / SIX
	MAGNUMS 150cl
	£585.00 / THREE
	JEROBOAM 300cl
	£440.00 / ONE
	£870.00 / SIX
	MAGNUMS 150cl
	£885.00 / THREE
	£1080.00 / SIX
	MAGNUMS 150cl
	£1092.00 / THREE
	JEROBOAM 300cl
	£775.00 / ONE

ET ARLAUD – STUNNING BD “NEGOCE” WINES FROM CYPRIEN ARLAUD

Cyprien farms the vineyards with his team and also picks the grapes. These brilliant wines are very much true to the Arlaud vision and of the same fabulous quality of the domaine wines. OKA is the name of one of the Arlaud draught horses.

Bourgogne Rouge "OKA" - a delight and very juicy. Terrific value	£69.00 / SIX
Hautes Cotes de Nuits Rouge - full of joyous fruit. A real delight.	£87.00 / SIX
Morey St. Denis Rouge Clos Solon - mineral and fine. All red cherries.	£174.00 / SIX
Vosne-Romanée - excellent depth for a village wine.	£240.00 / SIX
Vosne-Romanée Aux Réas - concentrated and fine. Great length.	£261.00 / SIX
Vosne-Romanée 1 ^{er} cru Petits Monts - ethereal and pure. Superb.	£441.00 / SIX
Echezeaux Grand Cru - grand cru depth and concentration. Very complex.	£690.00 / SIX

LOUIS BOILLOT - CHAMBOLLE-MUSIGNY

By Zubair and David. Louis - aka Mr.Ghislaine Barthod - is father of Clement. He overseas viticulture in both domains/labels. They share the 'new' cellar built 2002 in Chambolle, when he left father Lucien Boillot's business to start his own label. There is an exchange of ideas here: 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 totalling 7ha which 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 working here. These are very fine wines indeed with great purity, precision and terroir character. Louis is now one of the top producers in the Cote d'Or. **NB all are 75cl bottles**

PARTICULARLY OLD VINES:

- Gevrey Evocelles 0.4ha >50yrs vines
- Gevrey Cherbades 1C 0.17ha ~100yrs TVV
- Nuits Pruliers 1C 0.27ha ~100yrs TVV
- Volnay Grands Poisots 0.85ha >55yrs
- Volnay Caillerets 1C 0.17ha 55yrs

Volnay Grands Poisots	£180.00 / SIX
Beaune Epenottes	£135.00 / SIX
Volnay 1er Cru Les Caillerets	£420.00 / SIX
Gevrey-Chambertin	£195.00 / SIX
Gevrey-Chambertin Evocelles	£240.00 / SIX
Gevrey-Chambertin 1er Cru Les Champonnets	£345.00 / SIX
Gevrey-Chambertin 1er Cru Les Cherbades (TVV)	£420.00 / SIX
Nuits St Georges 1er Cru Les Pruliers (TVV)	£420.00 / SIX

NATHALIE VIGOT, VOSNE-ROMANEE

This is a relatively new addition for us. A superb but tiny estate making wines of great character from small plots of old vines including a wonderful and very fine Vosne-Romanee 1er Cru les Petits Monts. Self-taught Nathalie uses 100% whole-bunch fermentation and the wines have great finesse and balance. We also have very small amounts of 2014 and 2015 available – please ask about these delicious wines. **2016:** no Bourgogne Rouge was produced due to the frost.

2010: Purchase of a parcel of old vine Bourgogne Rouge (70 years old)

2007: New appellation, Crémant de Bourgogne, and first release of Bourgogne Grand Ordinaire Rouge

2004: Creation of G.F.A. Petits Monts with her sister and brothers. Rent the G.F.A. First wine in Vosne Romanee and Vosne Romanée 1er Cru Les Petits Monts. Construction of a winery and cellar.

1999: Purchase of a parcel of Burgundy Grand Ordinaire Blanc et Rouge

1998: domaine created March 24, sharecropping in Bourgogne Hautes Côtes de Nuits Blanc & Rouge from 1998 to 2004.

Vosne-Romanee 1er Cru les Petits Monts (>65 yr old vines) – *fantastic complexity and depth. A premier cru that is all about finesse and elegance. Floral with terrific balance. Sublime complexity*

£399.00 / SIX

Vosne-Romanee (from vines over 60 years old) – *this is a concentrated yet very fine village wine, of premier cru level. Wonderful depth of ripe fruit with freshness, elegance and complexity. This will also age well.*

£279.00 / SIX

MICHEL GUILLARD, GEVREY-CHAMBERTIN

New-ish for us: a fabulous 5ha small estate in Gevrey-Chambertin. Michel's family has been working organically (uncertified) for decades and they have mainly very old vines. The wines are pure, elegant, sumptuous with well-defined terroir and character. Around 50% new oak and low yields. These are concentrated and quite superbly balanced wines where the village wines (from vines 60 to 85 years old) could easily be mistaken for wines of premier cru level. The 1er Cru Corbeaux from 80 year old vines is a fantastic and age-worthy example of this structured terroir and the less well known terroir of 1er Cru Poissenot produce here wines of great charm and depth of fruit with great complexity and purity. **NO EN-PRIMEUR** - we are offering below the wonderful **2015** vintage - not be missed and excellent value for such high quality (something not so easy to find in Burgundy these days!). **NB all are 75cl bottles**

2015 Gevrey Chambertin Vieilles Vignes Les Platieres 75cl	£150.00 / SIX
2015 Gevrey-Chambertin Vieilles Vignes Reniard 75cl	£165.00 / SIX
2015 Gevrey-Chambertin Vieilles Vignes Aux Corvees 75cl	£177.00 / SIX
2015 Gevrey-Chambertin 1er Cru Les Corbeaux 75cl	£240.00 / SIX
2015 Gevrey-Chambertin 1er Cru Poissenot 75cl	£240.00 / SIX
2015 Gevrey-Chambertin 1er Cru Lavaux St Jacques 75cl	£249.00 / SIX

DOMAINE M.GUYON, VOSNE-ROMANEE - DomaineGuyon-Vosne.com

Another newish, very exciting 9ha organic certified domaine for us: extra-ordinary, wines of great complexity. The balance, concentration, purity, freshness and impeccable quality of tannins in the red wines is of the very highest level. As before, this was a revelatory tasting and the organic vineyard work and winemaking is of the very highest level, after a decades of hard graft in field and cellar. These wines will all age very well. Made by Jean-Pierre Guyon with wife Isabelle, brother Michel having departed in 2015. **NB all are 75cl bottles**

Bourgogne Rouge - *from the Vosne Romanee side which shows the elegance and complexity of that village. Pure cherry like fruit, excellent depth and purity. A real delight, very more-ish. As good as much Vosne!*

£132.00 / SIX

Chorey-les-Beaune Rouge Les Bons Ores - *Old vines, juicy, fresh and very more-ish. Lovely*

£150.00 / SIX

Savigny les Beaune 1er Cru les Peuillets Rouge - *a little known 1C, giving great charm and suppleness. Average 40 to 50 yr old vines, there is incredible finesse and length in this wine. Could be Chambolle 1C!*

£210.00 / SIX

Vosne Romanee - *terrific village wine, old vines again. Perfumed, strawberry red fruits and beautiful balance. Really packed with fruit yet so elegant.*

£345.00 / SIX

Vosne Romanee Les Charmes de Mazieres - *Jean-Pierre clearly marks his 60 yr old and above throughout all his Vosne-Romanee villages vineyards and then picks these separately for this wine. It has amazing density of fruit with the concentration of low yields. The quality of tannins is quite sublime (as in all these wines) and incredible length of complex, hedonistic fruit on the palate. There is also remarkable freshness in the wine.*

£432.00 / SIX

Vosne Romanee 1er cru Les Brulees - a top 1C, Brulee produces rich, sumptuous exotic wines. This is no exception. Racy, stunning depth and mouth filling complex red fruits with a complex and extremely long finish. Will age superbly. Top level. £720.00 / SIX

Vosne Romanee 1er cru En Orveaux - a small Vosne 1er Cru, it produces some of the most understated and elegant wines in Vosne as it is situated more towards the Chambolle side. One of our favourite terroirs, this is really high-toned, refined and transparent. Old vines give depth, great aromatic complexity and concentrated length. £720.00 / SIX

Echezeaux Grand Cru – Guyon's old-vine parcel (in lieu-dit En l'Orveaux) is situated near Grands-Echezeaux. This has the depth of spicy, dense fruit as you might expect from Grands-Echezeaux. Again remarkable purity and complexity with an explosive finish. The new oak is easily absorbed by the concentration of fruit in this wine. £1110.00 / SIX

Clos de Vougeot Grand Cru - From a choice old-vine parcel of Clos Vougeot, this is a subtle, complex and refined example of this renowned wine. Liqueur like intensity with a superb finesse and elegance. There is remarkable structure to this wine which will give a long cellaring potential but the tannins are so refined and noble. £1020.00 / SIX

Nuits St Georges **BLANC** Les Argillats - comes from the unique Gouges clone mutation of white Pinot Noir. Terrific wine. Complex, fine, fresh and full of fruit with compelling texture, great length and wonderful freshness. £219.00 / SIX

Morey St. Denis **BLANC** La Bidaude - 100% Chardonnay from a plot of 35+ yr old vines above Grands Crus Clos de Tart and Clos des Lambrays. As with the Nuits Blanc above, this is vinified in older oak barrels and shows great character with complex, floral, mineral and citrus notes. Very expressive, fresh, elegant, long. Classy and understated with an incredible freshness. £210.00 / SIX

DOMAINE DE LA VOUGERAIE, PREMEAUX-PRISSY (NUITS) - DomaineDeLaVougeraie.com

Exquisite wines from this great estate. Bio-dynamic viticulture in the vineyards and they use a large amount of whole bunch fermentation. Very pure, elegant and a joy to drink - for both white and red wines. **NB all are 75cl bottles**

Bourgogne Terres de Familles **BLANC** - Deep for Bourgogne Blanc. Lovely balance & minerality £96.00 / SIX

Clos **BLANC** de Vougeot 1er Cru **Monopole** - a serious white Cotes de Nuits. Fabulous. £450.00 / SIX

Bourgogne, Terres de Familles Rouge - terrific fruit for a Bourgogne. Joyous with great purity. £102.00 / SIX

Gevrey Chambertin les Evocelles - lacy, very fine. Pure and long. Complex and full of fruit. £258.00 / SIX

Clos de Vougeot Grand Cru - great vintage for this vineyard and this is fabulous. Excellent. £840.00 / SIX

DOMAINE OLIVIER JOUAN, ARCENANT (HAUTES-COTES DE NUITS)

By Zubair & David. Olivier Jouan is a very exciting producer. As a teenager, he knew the family domaine was worthy of its own label, as he watched respected négociants such as Bouchard and Drouhin line up each year to buy grapes from his father. However, he started in the family stone mason business as his expected inheritance would only have provided weekend work. An uncle surprisingly left him more land, and so 6th generation Morey-Saint-Denis grower Olivier Jouan became the first in his family to make wine commercially in 1999 after completing studies at the Lycée Viticole in Beaune.

Olivier has parcels (see further info below) in two Morey-Saint Denis 1er Crus, Ruchots and Riotte (next to Hubert Lignier's plot), and a whole acre of Grand Cru Charmes-Chambertin. His old-vine parcel in the Chambolle-Musigny lieu-dit Les Bussières (just across border from Morey 1er Cru La Bussière) is worthy of 1er Cru status. The Hautes Côtes Rouge from 45 yr old vines has remarkable depth for the appellation and incredible value, as does the Hautes Cotes Blanc which has wonderful density and concentration. If one was to describe the style of the wines here then they are, to our minds, reminiscent of the wonderful wines of Hubert Lignier – another great domaine with Morey St Denis vines.

Needing space for production, Olivier and his wife Isabelle moved into a 17th century home with a perfect cellar in Arcenant, nestled back into the Hautes Côtes de Nuits, and took on a further 5.5ha to supplement his Cote d'Or parcels. Olivier is a one-man operation and if you need to find him, you know where to look, as his labor-intensive natural vineyard regimen is year-round. Olivier works his vines by hand organically (uncertified): he has no interest in attaining any bureaucratic validation. He takes limit yields severely, including hard pruning, and then an 'epoussinage' (rather than ebourgeonage) after bud-break, as the buds are easier to spot when a few cms longer, but still easy to rub off. He sets Pinot Noir for max 30-35hl/ha, and so like Leroy, only stands to ever bring in less.

He refuses to green harvest, feeling that it unbalances the structural balance of the grapes. He refuses to acidify, and avoids chaptalisation, meaning that all has to be won on the vine - Morey La Riotte VV for example has never been chaptalized. There is approximately three-week cuvaison for maximum extraction. Élevage is in combination of new, second and third-year barrels with maximum one-third new oak for Grand Cru Charmes and 1er Cru. Minimal racking, and no fining or filtration. Olivier is something of a gentle giant of a man, with a stubborn streak, who ignores the pursuit pretty primary fruit in favour of serious long-term substance. Max. 36,000 bottles / 3,000 cases max per year, off of 7.5ha.

VINEYARD DETAILS:

-Bourgogne Hautes Côtes de Nuits: 5.5ha (blanc ~70yrs, rouge 45yrs)

-Morey-Saint-Denis Village Clos Solon: 0.25ha

-Chambolle-Musigny Les Bussières: 0.5ha planted 1951, '61 and '76

-Morey-Saint-Denis 1er Cru Les Ruchots: 0.3ha average 45 yrs

-Morey-Saint-Denis 1er Cru La Riotte: 0.3ha planted 1934

-Charmes-Chambertin Grand Cru: 0.4ha

2012 and 2013 are both very small crops at Jouan - terrific, concentrated and intense wines: the 2012 and 2013 wines are for the cellar. **NB NO EN-PRIMEUR. All below are in 75cl bottles, physically available.**

2014 Hautes Cotes de Nuits **BLANC** Vieilles Vignes– Chardonnay ~70 years old: fabulous. £162.00 / DZN

2013 Hautes Cotes de Nuits **BLANC** Vieilles Vignes £156.00 / DZN

2011 Hautes Cotes de Nuits **BLANC** Vieilles Vignes £156.00 / DZN

2014 Hautes Cotes de Nuits Rouge £165.00 / DZN

2013 Hautes Cotes de Nuits Rouge £165.00 / DZN

2013 Morey St Denis Rouge Clos Solon £186.00 / SIX

2013 Chambolle-Musigny Villages Les Bussieres	£195.00 / SIX
2012 Chambolle-Musigny Villages Les Bussieres	£195.00 / SIX
2013 Morey St Denis Rouge 1er Cru Les Ruchots	£294.00 / SIX
2012 Morey St Denis Rouge 1er Cru Les Ruchots	£294.00 / SIX
2009 Morey St Denis Rouge 1er Cru Les Ruchots	£480.00 / DZN
2013 Morey St Denis Rouge 1er Cru La Riotte Vieilles Vignes	£294.00 / SIX
2012 Morey St Denis Rouge 1er Cru La Riotte Vieilles Vignes	£294.00 / SIX
2009 Morey St Denis Rouge 1er Cru La Riotte Vieilles Vignes	£495.00 / DZN
2013 Charmes-Chambertin Grand Cru	£480.00 / SIX
2012 Charmes-Chambertin Grand Cru	£480.00 / SIX
2011 Charmes-Chambertin Grand Cru	£399.00 / SIX
2010 Charmes-Chambertin Grand Cru	£420.00 / SIX

JEAN FOURNIER, MARSANNAY-LA-COTE

By Zubair and David. An exciting addition based in the northern Côte de Nuits. Jean's son Laurent Fournier is immensely talented, and is a key player in the ongoing the 'de-barrique-ification' of Burgundy who looks after this 17ha estate which includes a number of Premier Cru vineyards in Marsannay. He also has some fabulous old vine terroirs outwith Marsannay, which are truly wonderful and offer great value for their high quality. **2016:** Laurent farms organically (since 2003), although sprayed twice in 2016 and must restart conversion. The 2016s are again quite lovely with the white wines also showing great class, freshness and superb balance. However, 50-55% frost loss, 25% to mildew... Harvest was 24th Sept. to 2nd Oct. **NB all are 75cl bottles**

Bourgogne Aligote Vieilles Vignes Champ Forey BLANC – from 55 to 80 year old vines. Fabulous depth and personality. Terrific concentration and purity. More about the terroir than grape variety	£72.00 / SIX
Bourgogne Rouge – from a selection of parcels. More-ish and succulent. Delicious and great value.	£90.00 / SIX
Cotes de Nuits Villages Rouge Croix Violettes Vieilles Vignes – Extra-ordinary wine of great complexity. Fantastic fruit, terroir character. The 2016 has ripe, silky tannins and great depth. Vines planted 1935-1940.	£210.00 / SIX

Laurent Fournier writes about his amazing Cotes de Nuits Villages Rouge Vieilles Vignes Croix Violettes:

"This cuvee of Côtes de Nuits Villages comes from one of the terroirs most esteemed appellation: "Croix Violettes". This plot, which has a very old reputation, is located at the foot of the castle and convent of Chateau de Brochon (by Gevrey). The thickness of earth attains a rare delicacy (only a few feet). Bedrock is immediately present, and gives the wine a striking minerality, a great length, saline and very original. Very old vines which are also affected by the fan-leaf virus (court-noue) disease. This disease can occur in two forms. Here it makes the vine suffer and which makes it produce very few grapes, however, grapes of a very high quality."

RENE LECLERC, GEVREY-CHAMBERTIN - Domaine-Rene-Leclerc-GevreyChambertin.com

Since the 2012s this is a new and exciting 10ha organically farmed (uncertified) addition for us. Francois Leclerc now looks after this historic estate (having taken over from his father, the legendary Rene Leclerc) in Gevrey-Chambertin which has an excellent array of top Gevrey vineyards incl. some rare Griotte-Chambertin Grand Cru. Very little new oak is used here so the terroirs really shine through with great transparency. These are terrific wines full of charm and personality. They are largely proportion of old vines. Traditional wine- making at its very best. These wines show wonderful finesse and purity of fruit. **2016:** the village of Gevrey and the domaine itself did not suffer much frost damage at all, so the wines show great harmony, purity and balance.

Bourgogne Rouge - transparent and very pure. Gevrey character with depth. Great value.	£84.60 / SIX
	MAGNUM 150cl £30.50 / ONE
Gevrey Chambertin - a blend of various village parcels: inviting, spicy and very elegant	£174.00 / SIX
	MAGNUM 150cl £60.00 / ONE
Gevrey Chambertin 1er Cru Lavaux St Jacques – mineral, more dense and structured. Excellent	£279.00 / SIX
Gevrey Chambertin 1er Cru Combe aux Moines – noble tannins and finesse. Purity and depth. Great individuality and precision. Superb concentration and density of ripe fruit.	£279.00 / SIX
Griotte Chambertin Grand Cru - a very refined, highly complex expression of this rare grand cru.	£756.00 / SIX

Côte de Beaune based growers:

REMI ROLLIN, PERNAND-VERGELESSES – Domaine-Rollin.com

2016: there is very good freshness this vintage and the white wines are crisp, fresh, mineral and very intense without losing their poise and finesse. Very small crops due to the frost. One of the very great Corton Charlemagne wines produced and this vintage was very successful. The reds show great richness with excellent depth, balance and concentration. The Fichots is from a 0.66ha parcel of vines over 50yrs old. A very fine vintage for Rollin. **NB all are 75cl bottles**

Corton-Charlemagne Grand Cru BLANC - a fine balance with finesse and precision: one to keep	£450.00 / SIX
Pernand-Vergelesses BLANC - fabulous, mineral, ripe and fine. A great expression	£129.00 / SIX
Pernand-Vergelesses 1er Cru Les Fichots - shows striking strawberry/red fruits and is a real delight	£165.00 / SIX

DOMAINE SERRIGNY, SAVIGNY-LES-BEAUNE - Domaine-Serrigny.fr

The style here is for finesse, charm, elegance and 'digeste' drinkability. Very sadly Francine Serrigny (one of the two sisters that were owning and running this estate) passed away in 2016 after a prolonged illness and so 2015 was her last vintage. Her sister Marie-Laure carries on the good work aided by Francine's partner Jean-Luc Rousseau who was previously at the great Domaine de la Vougeraie and is now full time at Serrigny to help Marie-Laure. The Serrigny domaine is 7ha in total with mostly ancient vines and a majority over 50 to 60 years old. The amazing Aligote is from

vines over 100 years old. Their vines in the great 1er Cru la Dominode vineyard are over 90 years old and produce a wine of great complexity and finesse. In 2016 Serrigny have taken a long lease on vineyards from a single domaine in the Cotes de Beaune with very old, well-placed vines in sought after terroirs. **2016:** wines of remarkable complexity and purity which offer sensational value. **(NB: the other Domaine Serrigny Savigny reds are all pre-allocated). NB all in 75cl bottles**

Meursault BLANC - a blend of two small plots. Ripe, creamy with fine balance. Excellent freshness.	£144.00 / SIX
Savigny-les Beaune BLANC – very elegant and mineral with citrus, toasty, creamy notes. Fresh, fine.	£105.00 / SIX
Meursault ROUGE – one parcel of Pinot Noir. 60 year old vines. Supple, juicy, lovely red fruits.	£108.00 / SIX
Auxey Duresses Rouge 1er cru le Bas des Duresses - Volnay like, with no hard tannins. Precise.	£135.00 / SIX
Monthelie Rouge 1er cru Sur la Velle - one of the best terroirs in Monthelie. Really complex, fine.	£135.00 / SIX
Volnay 1er Cru les Mitans - more structured with a palate of small red fruits. Terrific balance, depth	£168.00 / SIX

LUCIEN CAMUS-BRUCHON, SAVIGNY-LES-BEAUNE

Luc's son Guillaume has fully taken over and this domaine continues to make very fine wines from 9ha sustainably farmed old vines and excellent terroir, whilst offering outstanding value. Sadly Luc passed away last year but Guillaume continues the great work. The 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. Lavieres 1C was planted 1960s: Narbontons 1C in 1950s. A very successful range again. **NB all in 75cl bottles**

Beaune 1er Cru Clos Du Roi – savoury and very fine and pure as is usual. Great Pinot fruit. Sensual.	£180.00 / SIX
Savigny-les-Beaune 1er Cru les Lavieres – mineral and fine. Elegant with silky fruit and great finesse	£147.00 / SIX
Savigny-les-Beaune 1er Cru Narbantons – old vines. Great character, ripe, rich, dense. Will keep well.	£153.00 / SIX

DOMAINE JEAN-MARC VINCENT, SANTENAY

By Zubair & David. Jean-Marc & Anne-Marie Vincent are one of the great couples of the Cote d'Or, like Alain & Isabelle Hasard. Or Henri & Marcelle Jayer in their day... Their joint 'secret' is that their 5ha vineyards are almost garden sized, which the wives are in charge of, and can stay on top of. The men help in the vines, and run the cellar. Jean-Marc is very focused, widely read, and gives great thought to his work, to what, and why they do things - both in the vineyards and in the cellar. So they have been through organics, biodynamics, and since over 5 years been more inspired by Fukuoka and forest-farming. But what does this mean in practice? Well, it means a living, free-range progressive reading of BD, rather than blindly following the ideas of one lecture delivered in 1924. The vine density is very high, with the vines allowed to grow tall. Vine cuttings are left on the floor to build up carbon-rich earth and increased texture. Yields are low. He uses ambient yeast, and only clarifies if the wine doesn't fall bright. There is not much new oak and the stone cellar smells sweetly of white Burg, not of damp, mould, new oak. In his mind he wants to make the greatest wine in the world – and if he doesn't – it is only because his terroir will not allow. Consequently, we also consider him to be one of the very greatest wine-makers of the Cote d'Or, with great value to boot. He also makes superb wines with his small negociant operation.

Auxey-Duresses 1 ^{er} Cru Les Bretterins - Earthy, mineral, fresh w.great elegance & balance	£150.00 / SIX
MAGNUMS 150cl	£159.00 / THREE
Montagny BLANC 1 ^{er} Cru	£100.50 / SIX
MAGNUMS 150cl	£103.50 / THREE

MICHEL LAFARGE, VOLNAY – DomaineLafarge.fr

By Zubair & David. This 12ha domaine run by Michel and Frederic Lafarge is on top form. (Having started in 1950 and 1978 respectively.) Their old-vines from massale selections are cordon-trained, and cared for by bio-dynamic principles since trials started from 1990-1997. Wines see max.15% new oak in a lo-fi cellar that dates back to 1200s. Simplicity itself. Yet these are some of the greatest, most age-worthy wines produced in Burgundy. These have always been pre-modern (i.e. unreconstructed) Burgundies, some of the very greatest wines in the Cote de Beaune, and an easy match to the best wines in the Cote de Nuits. (We do not believe that the Cote de Nuits always deserves higher scores.) We also have perfectly stored back vintages for those who want to deepen their cellars in this rich vein. **2016:** 65-70% down on average: some parcels even 90%. Harvest started 21st Sept. Another great range but yet again, in tiny volumes from this top estate. **NB ALL VOLNAYS ON STRICT ALLOCATION.**

KEY VINEYARD HOLDINGS:

- B.Aigrots 1C **BLANC** - 0.23ha bought 2005, planted 1988
- BPTG L'Exception - 1ha planted 1926 - i.e. TVV
- B.Greves 1C - 0.38ha bought 1954, planted 1951
- B.Aigrots 1C - 0.66ha bought 2005, planted 1949, 1964 & 2012
- V.Mitans 1C - 0.39ha bought 2005, planted 1952&1976
- V.Caillerets 1C - 0.3ha bought 2000, planted 1957
- V.Clos des Chenes 1C - 0.9ha planted 1951-1971
- V.Clos des Ducs monopole 1C - 0.57ha, planted 1946 to 1985, plus 2000
- P.Pezzerolles 1C - 0.14ha planted 1967

Beaune 1er Cru Clos des Aigrots BLANC - great freshness depth. Concentrated: will keep	MAGNUMS 150cl	£609.00 / SIX
Bourgogne Passetoutgrains "L'Exception" – Incredible wine from ancient vines planted 1926		£78.00 / SIX
Volnay	MAGNUMS 150cl	£435.00 / SIX
Beaune 1er Cru les Greves - aristocratic depth & complexity. Great concentration, sublime tannins.		£348.00 / SIX
Beaune 1er Cru Clos des Aigrots		£306.00 / SIX
Volnay 1er Cru Clos Des Chenes		£570.00 / SIX

Volnay 1er Cru Clos Des Chateau Des Ducs Monopole	£570.00 / SIX
Volnay 1er Cru les Caillerets	£570.00 / SIX
Volnay 1er Cru les Mitans	£555.00 / SIX
Pommard 1er Cru les Pezerolles	£570.00 / SIX

ALAIN GRAS, ST ROMAIN - Domaine-Alain-Gras.com

By Zubair and David. Alain works very hard and his wines can be found in almost every three-star Michelin restaurant in France. His obsession outwith work is game shooting and fishing for the table comes in handy. These are all really very fine, high-noted, food-flattering wines, and also remain **excellent value**. He blends dozens of parcels from around St.Romain to make a balanced village white and red in around 20% new oak, in a dry sweet smelling cellar in the highest part of St.Romain. This exercise in restraint is a priceless model to many a Burgundy domaine. NB well-stored back vintages of red are available.

Saint-Romain **BLANC** – *pure, crystalline, fresh. Mineral and quite saline. Terrific value.* £219.00 / DZN

HALVES 37.5cl £240.00 / 24

Saint-Romain Rouge – *this 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* £219.00 / DZN

HALVES 37.5cl £240.00 / 24

MAGNUMS 150cl £234.00 / SIX

Auxey-Duresses Rouge de Tres Vieilles Vignes– *wonderful wine from over 105 year old,i.e. very old vines. Complex with great depth and concentration. Lovely pure fruit. Will keep well.* £267.00 / DZN

MAGNUMS 150cl £279.00 / SIX

FOLLIN-ARBELET, ALOXE-CORTON – Domaine-Follin-Arbelet.com

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 recent run of vintages has been quite wonderful with great wines even in the more difficult vintages – one of the key tests of a vigneron. His are refined and sensual wines from Aloxe and Corton – hard to imagine from such normally more structured and tannic 'cool' terroirs. Hence why Franck focuses on finesse and elegance – the silky side of Pinot – compared to some people's oaked-up extracted body-builders. Wonderfully pure and refined wines with a beautiful texture and elegance. **2016:** very fine, but much reduced in volume. **NB all in 75cl bottles**

Corton-Charlemagne Grand Cru **BLANC** – *mineral and taut with great freshness.* £525.00 / SIX

Aloxe-Corton Rouge Villages – *a terrific villages wine of great finesse and value* £168.00 / SIX

Le Corton Grand Cru – *a wine always of great purity, class and complexity* £399.00 / SIX

Corton Bressandes Grand Cru – *more structured and closed. Great depth.* £399.00 / SIX

Romanee St.Vivant Grand Cru – *exotic, complete and multi-dimensional* £840.00 / THREE

HENRI PRUDHON, ST AUBIN – Henri-Prudhon.fr

By Zubair and David. Prudhon are an excellent, reliable and great value sustainable estate - and **great value!** We focus on these two excellent terroirs which are less "sunny", higher up in altitude, which really aids with freshness and precision. Prudhon typify the wave of St.Aubin owning vigneron who manage crop and barrel-ferment sensitively with little new oak, which has given rise to St.Aubin's newfound status as #4 village for whites in the Cote de Beaune. En Remilly is a 0.27ha parcel planted 1991 on the plateau above the Grands Crus of Puligny/Chassagne – it's creamy and fine. La Chateniere is a tiny 0.11ha steep parcel planted in the 1960s, producing around 800 bottles in a good year – it's more stoney and mineral, with great harmony. **2016:** another superb, very fine vintage for these white wines, showing the usual great freshness and acidity, balanced by wonderful depth of ripe fruit. **NB all in 75cl bottles**

St Aubin 1^{er} Cru En Remilly **BLANC** £109.50 / SIX

St Aubin 1^{er} Cru La Chateniere **BLANC** £109.50 / SIX

JEAN-CLAUDE BACHELET, GAMAY (ST. AUBIN) – DomaineBachelet.com

The young Bachelet brothers, Benoit & Jean-Baptiste, are taking wines of the highest quality from their 10ha of mostly old vine parcels, farmed in BD without certification. Champlots is tight, chalky, mineral with great precision and freshness – this is of 1^{er} Cru Puligny quality. Chassagne Blanc 1^{er} Cru has great density and concentration yet with great finesse and a well-balanced, fresh backbone promising a good, long life if cellared – from ancient vines. As is the **extra-ordinary Chassagne Rouge Vieilles Vignes**. This is from vines over 80 years old and shows a very deep colour with mineral, crunchy Chassagne Pinot fruit yet with wonderfully ripe tannins and great freshness. This has superb quality tannins and great balance. The St Aubin 1er Cru Rouge is also quite special - see the note below. **NB all in 75cl bottles**

St Aubin 1^{er} Cru Champlots **BLANC** £159.60 / SIX

Chassagne-Montrachet 1er Cru Macherelles **BLANC** £288.00 / SIX

St Aubin 1er Cru Derriere la Tour Rouge - *an extra-ordinary old vine cuvee. Transcends appellation. Yet again incredible density of fruit from the tiny yields and sumptuous, mouthfilling fruit. Quite superb, terrific value.* £126.00 / SIX

Chassagne-Montrachet Rouge Vieilles Vignes - *a wine of great depth and complexity.* £147.60 / SIX

HENRI BOILLOT PERE ET FILS, VOLNAY

Henri Boillot has (yet!) again produced some of greatest white AND red wines of the vintage. Henri's son Guillaume, 6th generation, has now taken full responsibility for the red wines all raised in 350L barrels, leaving Henri to focus on white. **2016:** the red wines now rank alongside with the best from Burgundy and show great focus and concentration, from really

miniscule yields (due to frost and other ensuing problems.) They are immense, very profound and will need keeping. White wines from 2016 are superb and very fresh, vibrant and show great balance. The white wines are quite wonderful, stunning as usual but also show the exquisite balance, concentration, texture and finesse with clear delineation of the respective terroirs, so much a hallmark of this excellent vintage.

Meursault BLANC		£199.50 / SIX
	HALVES 37.5cl	£223.80 / DZN
Meursault 1er Cru les Poruzots BLANC		£300.00 / SIX
Meursault 1er Cru les Charmes BLANC		£351.00 / SIX
Meursault 1er Cru les Genevrières BLANC		£450.00 / SIX
Meursault 1er Cru les Perrières BLANC		£450.00 / SIX
Puligny-Montrachet BLANC		£249.00 / SIX
	HALVES 37.5cl	£264.00 / DZN
Puligny-Montrachet 1er Cru Clos de la Mouchere monopole BLANC		£420.00 / SIX
	HALVES 37.5cl	£438.00 / DZN
	JEROBOAM 300cl	£330.00 / ONE
Puligny-Montrachet 1er Cru les Pucelles BLANC		£465.00 / SIX
Puligny-Montrachet 1er Cru les Perrières BLANC		£429.00 / SIX
Puligny-Montrachet 1er Cru les Combettes BLANC		£480.00 / SIX
Corton-Charlemagne Grand Cru BLANC		£651.00 / SIX
	MAGNUMS 150cl	£681.00 / THREE
Batard-Montrachet Grand Cru BLANC		£2070.00 / SIX
Chevalier Montrachet Grand Cru BLANC		£2910.00 / SIX
Bourgogne Rouge		£96.00 / SIX
Pommard 1er Cru Rugiens		£399.00 / SIX
Volnay 1er Cru les Chevrets		£339.00 / SIX
Volnay 1er Cru les Fremiets		£339.00 / SIX
Volnay 1er Cru les Caillerets		£399.00 / SIX
Clos de Vougeot Grand Cru		£699.00 / SIX
Bonnes-Mares Grand Cru		£1200.00 / SIX

THIERRY ET BERNARD GLANTENAY, VOLNAY

By David. 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 wines see a small % of new where they can take it.

By Zubair. The wines show their old-vine origins with depth and vinosity: older vintages tasted recently are all wonderfully classy and complex, yet are totally true to their vintage. **2016:** the reds are a truly magnificent range of wines. Fantastic depth of fruit with a remarkable concentration and ripeness of silky, noble tannins. Plus the Puligny 1er Cru Folatieres shows it's creamy, complex, old vine character and is also a notable success. The 2016 wines have yet again received fine acclaim from the critics who have tasted them. They have phenomenal, unforced, respectful quality, are *still* relatively unknown, and thus represent **great value. NB all in 75cl bottles**

VINEYARD DETAILS – BY DAVID & THIERRY:

- Puligny-Montrachet 1C Folatieres – 0.4ha planted 1958, bought 1979 by Louis. S.E. exposure, hard shallow soil
- Bourgogne Rouge - 3 parcels average 30yrs, below Volnay village in lieux-dits Condemaine, En Vêves, Monpoulain
- Volnay Village ~1.5ha, average 45yrs old. Incl. 25% Volnay 1Cs L'Ormeau & Les Lurets, plus lieux-dits Lurets, Grands Poisets, Buttes
- Volnay Brouillards 1C - Glantenay's largest holding, 1.5ha planted 1947 & 1955
- Volnay Santenots 1C – 0.68ha in two parcels within Meursault village, planted 1989 & 1997. Yields kept to max.25hl/ha
- Volnay Clos de Chenes 1C – 2 parcels: one VV planted 1938 on brown limestone with clay, one higher up planted 2002 on white marl
- Volnay Caillerets 1C – 0.18ha planted 1962. S.E.facing
- Pommard Saussilles 1C - 0.8ha planted 1925 – so TVV on unknown rootstock. It's above Epenots 1C, next to Clos des Mouches 1C.
- Pommard Rugiens 1C- 0.2ha planted 1935 – VV. Yes, Grand cru stature. Red iron-rich earth.

Puligny-Montrachet 1er Cru Folatieres BLANC – <i>superb balance, fresh and mineral</i>	£279.00 / SIX
Bourgogne Rouge - <i>great charm and alluring cherry/red fruits. Delightful</i>	£99.00 / SIX
Volnay - <i>classic, silky Volnay with red fruits and a crunchy texture</i>	£168.00 / SIX
Volnay 1er Cru Santenots - <i>perfumed, elegant and long. Complex.</i>	£255.00 / SIX
Volnay 1er Cru Clos des Chenes - <i>needs time: great depth and concentration</i>	£270.00 / SIX
Volnay 1er Cru les Caillerets - <i>tiny production, very fine and complex</i>	£315.00 / SIX
Pommard 1er Cru Saussilles - <i>vines almost 100 years old - TVV. Truly remarkable, very fine</i>	£270.00 / SIX
Pommard 1er Cru Rugiens - <i>terrific length and finesse. One to keep</i>	£315.00 / SIX

DOMAINE BERNARD MOREAU ET FILS, CHASSAGNE-MONTRACHET

Domaine Moreau is an excellent source of top white Burgundy at still affordable prices! This 14ha organically farmed domaine (uncertified) continually impresses us for its considered and meticulous approach to both vineyard work and winemaking. Another rare example of siblings pulling together, like *chez* Pignier or Prudhon. Both 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, and this Cote, with reputation following suit. A domaine to follow without hesitation. **2016:** the village of Chassagne-Montrachet was greatly affected by the frost damage and yields are considerably down. In spite of the difficulties, they have succeeded supremely well producing impeccably well-balanced wines of great finesse while retaining freshness and terrific terroir definition throughout the whole range.

PARTICULARLY OLD VINES:

- Chassagne Montrachet Rouge VV – 3.7ha planted 1960-1965
- Chassagne Montrachet Chevenottes 1C – 0.34ha planted 1955-1960
- Chassagne Montrachet Grands Ruchottes 1C – 0.3ha planted 1939

St. Aubin 1 ^{er} Cru Sur Gamay BLANC - usual 1C Puligny quality. Very fine, superbly balanced with texture & finesse	£165.00 / SIX
Chassagne-Montrachet BLANC - pure, juicy and fine: great value top white Burgundy. A great 'village'	£186.00 / SIX
Chassagne-Montrachet 1 ^{er} Cru la Maltroie BLANC - intensely mineral and racy. Complex citrus fruits	£285.00/SIX
Chassagne-Montrachet 1 ^{er} Cru les Morgeot BLANC - fuller, with great finesse. Very deep, complex	£294.00/SIX
Chassagne-Montrachet 1 ^{er} Cru les Grandes Ruchottes BLANC - Grand Cru intensity and depth. Minute crop, magnums only: truly extraordinary.	150cl MAGNUM £195.00/ONE
Chevalier-Montrachet Grand Cru BLANC – <i>negoce</i> a fantastic wine of great depth and class.	£960.00/ THREE
Chassagne-Montrachet Rouge Vieilles Vignes - delicious and crunchy, juicy ripe Pinot fruit. Value	£120.00/SIX
Chassagne-Montrachet Rouge 1er Cru la Cardeuse Monopole - one of the greatest Chassagne Rouge. Superb	£216.00/SIX

MARC COLIN, ST AUBIN – Marc-Colin.com

A very great 19ha domaine famous for its white wines, historically always in the top echelon. The red wines here also deserve greater attention as they are very fine. From the 2016 vintage there have also been some changes as Damien and his sister Caroline are now proprietors of Domaine Marc Colin. Their other brother has mutually and amicably agreed to create his own domaine thus taking his share of vineyards. So from and including the 2016s the relevant changes to our selection of wines are as below. **2016 vintage:** a great success in this very small vintage (70% reduced) showing great purity, precision, finesse, harmony and balance. There is a wonderful expression of each terroir. **NB all in 75cl bottles.**

- St.Aubin Blanc 1er Cru Sentier du Clou, & Chassagne Blanc 1er Cru Chenevottes have been lost
- St. Aubin Blanc Fontenotte has been renamed "Cuvée Luce" after the siblings' maternal grandmother (it now also contains a small parcel of St Aubin Blanc En Vermarin.)
- Chassagne Montrachet Blanc Encégnières has been renamed "Cuvée Margaux" after their paternal grandmother (it is now blended with a little bit of "Puits Merdreux".)

Saint Aubin Cuvée Luce BLANC - fine, concentrated and mineral. Punches well above its level.	£120.00 / SIX
Saint Aubin 1er Cru En Montceau BLANC - superbly situated 1er Cru. Puligny 1er Cru level. Superb.	£180.00 / SIX
Chassagne Montrachet Villages Cuvée Margaux BLANC - very old vines, fabulous texture & balance	£198.00 / SIX
Puligny Montrachet Les Enseignières BLANC - this has great personality with precision and finesse. Great depth of concentrated fruit. There is structure yet with great elegance and finesse.	£198.00 / SIX
Chassagne Montrachet 1er Cru Les Vide-Bourses BLANC - next to Batard grand cru. A wine of great individuality and character. Real density of concentrated fruit and terrific verve and energy. Will keep well.	£315.00 / SIX
Batard Montrachet Grand Cru BLANC - profound, complex, multi-dimensional: needs cellaring!	£250.00 / ONE
Le Montrachet Grand Cru BLANC - one of the top whites of this vintage. Extremely limited quantity.	£POA / ONE

Santenay Rouge Vieilles Vignes Champ Claude (TVV) – 110 yr vines. This is a wine all about grace, finesse and ethereal complexity. Just dances on the palate with its purity of small red fruits and energy. Value	£123.00 / SIX
Chassagne-Montrachet Rouge Vieilles Vignes Rouge - 1956 and 1985 vines. Again very pure, with red fruits and great freshness and finesse with excellent concentration and depth. Lovely, refined tannins.	£123.00 / SIX

DOMAINE DES TERRES DE VELLE, AUXEY-DURESSES - TerresDeVelle.fr

By Zubair and David. Sophie and Fabrice Laronze are a young couple who started this 6+ha domaine in just 2009, and have progressed rapidly into one of most exciting new domaines in the Cote de Beaune. Both were previously chez Alex Gambal for 10 years, Fabrice as winemaker and Sophie in marketing. There is an emphasis on an organic method of working in the vineyards and the cellars. The winery itself is an 'old' C.19th mill, just 500m upstream from the Moulin Aux Moines, also on the Velle stream. They have been very fortunate to acquire superbly well-placed terroirs, some with extremely old vines. Do also see their very informative web-site.

VINEYARDS DETAILS – IN DEPTH (AS OF ~2015):

- Bourgogne Rouge – 0.89ha in 2 parcels: the 0.69ha Champ l'Huillier at Corpeau (Puligny), & 0.2ha Montpoulains below Volnay
- Monthelie 1C Les Duresses – 0.17ha of E-facing 30yr old vines pruned to Cordon de Royat on Oxfordian red soil with clay and pebbles. Late-ripening, yielding max.900btl
- Volnay Ez Blanchés – 0.34ha of S.E-facing >50yr old vines high up in Volnay on limestone. Max 1800 btl
- Volnay 1C Ronceret – 0.21ha pf S.E-facing 30yr old vines pruned to Cordon de Royat, just below Les Champans 1C on clay-limestone with many pebbles and little topsoil, max.1100btl
- Bourgogne BLANC – 1.13ha in 3 parcels: 0.39ha Les Canottes, 0.08ha Les Grands Clos Perrons, 0.67ha Les Pellans (actually Meursault appellation), all below Puligny & Meursault. Max.6000btl
- Chassagne La Platiere BLANC – 0.34ha S.E-facing 20yr old vines on clay, giving max.2000btl

- Puligny – 0.29ha in 2 parcels: 0.21ha of 60yr old Les Nosroyes & 0.08ha of 30yr old Les Levrans, below Perrieres 1C, S.E.facing. Max.1900btl
- Puligny Les Referts 1C BLANC – 0.12ha of 30yr S.E.facing vines between PM Les Perrières 1C Meursault Les Charmes 1C on limestone. Max.750 btl.
- Meursault – 0.26ha in 2 parcels: 0.12ha Les Crotots, 0.15ha Les Grands Charrons, both ~30yrs on clay-limestone. Max.1800 btl.
- Meursault Les Luchets – 0.36ha of E.facing VV vines planted 1936 on porous clay-limestone. Max.1300 btl.
- Meursault Les Charmes Dessous – 0.16ha S.E.facing next to Puligny VV planted 1936 on oolitic limestone, giving max.600 btl

Bourgogne Rouge - <i>Pure crunchy Pinot fruit</i>	£76.50 / SIX
Monthelie 1er Cru Les Duresses – <i>Unique and great terroir. Complex</i>	£156.00 / SIX
Volnay Ez Blanchés – <i>a unique, almost Riesling minerality and energy, purity and depth</i>	£156.00 / SIX
Volnay 1er Cru Ronceret – <i>Great class, depth, freshness, with Volnay elegance and silky tannins. Cherry fruit.</i>	£210.00 / SIX
Chassagne Montrachet La Platiere BLANC - <i>always shows well young. Has great depth, freshness, balance and minerality. Wonderful village cuvee.</i>	£186.00 / SIX
Puligny Montrachet BLANC - <i>Floral, very fine and mineral: 1C quality.</i>	£195.00 / SIX
Puligny-Montrachet 1er Cru les Referts BLANC - <i>Great depth, mineral, and the oak is superbly integrated resulting in great purity and finesse. This will need keeping and has great personality.</i>	£270.00 / SIX
Meursault les Luchets Vieilles Vignes BLANC - <i>Wonderful depth, concentration with excellent balancing acidity. This is so special in this vintage that we asked for our allocation to be bottled all in 150cl magnums! Just knockout!</i>	MAGNUMS 150cl £210.00 / THREE
Meursault 1er Cru les Charmes BLANC - <i>This is a great expression and palate displays rich toasty notes with citrus overlay and floral, peachy complexity. This is both incredibly fine and deep.</i>	£270.00 / SIX

Côte Chalonnaise & Maconnais based growers:

DOMAINE MICHEL BRIDAY, RULLY – Domaine-Michel-Briday.com -

Stephane Briday continues to make great progress at this 16ha sustainable domaine, in the Terra Vitis program. They are 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. **2016:** the white wines have wonderful balance and depth. The red wines are a delight with expressive Pinot Noir fruit. A much smaller crop here due to the widespread frost. There was no Rully Blanc Clos de Remenot monopole made from the 2016 vintage, and the other wines are greatly reduced in production. **NB all in 75cl bottles**

Rully Villages BLANC - <i>juicy, saline, mineral, creamy with some tension. Fresh and well balanced and very more-ish. This is a real delight and a wine with great drinkability.</i>	£138.00/DZN
Rully 1er Cru La Pucelle BLANC - <i>fresh, pure, understated, creamy and mineral. Long and juicy.</i>	£198.00/DZN
Rully 1er Cru Gresigny BLANC - <i>pure, fresh, intense and mineral but with lovely concentrated fruit. Expressive.</i>	£198.00/DZN
Rully Les Quatre Vignes - <i>lots of up front fruits and silky texture. Wonderful richness. Pure red fruit, great value.</i>	£144.00/DZN
Rully 1er Cru Les Champs Cloux - <i>plump, ripe, bright red fruits. Mouth filling, crunchy Pinot fruit. This is just delicious with ripe, supple tannins and fresh inviting fruit. With structure which adds complexity.</i>	£189.00/DZN
Rully 1er Cru Les Pierres - <i>a unique terroir of white limestone, small pebbles/stones. Production of only 600 bottles of this wine. This has great class and complexity with freshness, minerality and floral notes. Will keep well.</i>	£198.00/DZN

DOMAINE VINCENT DUREUIL-JANTHIAL, RULLY – DureuilJanthial-Vins.com

These are pure, natural wines which show tremendous class and elegance of fruit. Vincent is in conversion to full bio-dynamic status but will have to re-register due to treating the vineyards normally in the very challenging 2016 vintage as he had very little choice (otherwise he would have lost all his crop). 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. Prices still to be announced at time of writing this offer. **NB All in 75cl bottles, cases of 12**

Rully 1er Cru les Raclots BLANC <i>negoce</i>	£POA / DZN
Rully 1er Cru les Meix Cadot BLANC	£POA / DZN
Rully Rouge En Guesnes	£POA / DZN
Bourgogne Rouge	£POA / DZN

ALAIN HASARD - LES CHAMPS DE L'ABBAYE, ALUZE

By David Harvey. Alain and Isabelle initially started in 1996, as non-Burgundians, in the unheard of Côte du Couchois to the West of the Chalonnaise and made thrilling wines, only to decide that it was too off the beaten track: no one visited! Alain's vinification practice was however fixed there, and by 2003 they were buying land in the Chalonnaise, selling in the Couchois. They now have 6ha mostly situated in the Chalonnaise, plus new plantings in Monthelie in the Côte de Beaune, and five children. The secret, if it is still one, is that Isabelle looks after the vines (and kitchen garden), and Alain the cellar plus vines. This is also how Jean-Marc Vincent of Santenay pulls the rabbit out of the hat in each vintage, and someone else rather more famous in his time. It is my assertion that there are very, very few as gifted in the Côte d'Or itself... Alain is also a rare vigneron to have a lovely disarming laugh and lightness of touch – a generosity and charm fully reflected in his wines.

They practice biodynamic farming of high density, small-berry Pinot Fin selections in red. The yields are low: they prune for a max of 35-40hl/ha in white, 25-30hl/ha in red. (In 2003 he took just 12hl/ha, in 2011 under 5hl/ha after hail.) Hand harvest with triage in the vines, de-stem, circa just one week maceration for Pinot, a practice started in 2003, with ambient yeast ferment. This basically means a good pre-ferment soak, then basket press, and most of the fermentation occurring in open wooden fermenters, before elevage in approximately 30% new barriques, which one cannot taste. He seldom racks, and bottles with high residual CO2 (circa 600mg/l) and low SO2 with just 2g/hl, i.e. 20mg/l at bottling. *Je ne veut*

pas extraire, je ne veux pas corriger' he says simply. So the new wines come out rather Fourrier-esque - all star bright, juicy and mineral. Why anyone wine lover would buy a lesser grower (or negociant) in a famed terroir, and get little realisation of albeit grander potential, than buy Hasard with their 100% realisation rate, I cannot fathom.

Young, the reds benefit from decanting and large pinot glasses, and the open bottles hold for over a week. The wines are true to the best attributes of the vintage. Nobody has (yet) made a Pinot outside of Burgundy I would rather drink than an Hasard. The production in a "normal healthy vintage" is 18,000 bottles per year. Below are listed all wines available.. Please **do not forget the stunning white wines** (and also his excellent Cremant - when available!) as they also follow his exacting standards and are also of sublime quality. Please see below for more general notes regarding the different wines/terroirs below and also the more recent vintages. **2016:** a wonderful, hedonistic vintage at Hasard - small crops as per usual, and wines of fabulous depth and complexity. **NB all in 75cl bottles**

VINEYARD DETAILS:

- Bourgogne BLANC. - Young vines in Aluze of 15yrs. Delicious and a delight with concentration and character.
- Rully Cailloux BLANC - 35yr old vines on mineral plateau situated above Margote 1er cru.
- Bourgogne Cote Chalonnaise Les Gardes ROUGE - 35yr old vines on limestone. 'Takes 2/3 yrs to get going'
- Bourgogne Cote Chalonnaise Clos des Roches (Pendants) ROUGE - 55 plus year old vines, S.facing
- Mercurey Brigadiere ROUGE - 0.46ha of 55yr old vines
- Mercurey Marcouers ROUGE - 0.80ha, part young part old vines: a flat early site.

2016 Bourgogne BLANC - <i>small crop, very concentrated yet retains freshness and minerality</i>	£75.00 / SIX
2015 Bourgogne BLANC - <i>creamy, fresh and well-balanced. Lovely texture and depth. Great value.</i>	£240.00 / DZN
2016 Rully Les Cailloux BLANC - <i>all in bio now. Superb depth and balance. "Cool" and fine.</i>	£105.00 / SIX
2015 Rully Les Cailloux BLANC - <i>all in bio now. Wonderful depth and freshness. Will keeps well.</i>	£198.00 / DZN
2013 Rully Les Cailloux BLANC - <i>a Rully hors classe. Very fine, filigree and mineral. Pure.</i>	£189.00 / DZN
2012 Rully Les Cailloux BLANC - <i>another exceptional wine from this great terroir. Terrific.</i>	£195.00 / DZN

2016 Bourgogne Rouge Clos des Roches - <i>this always punches above its level. Terrific depth and length. Excellent. Complex and terroir driven with fresh Pinot red fruits and a precise mineral finish.</i>	£150.00 / DZN
2016 Mercurey Rouge Les Marcoeurs - <i>more backward. Denser, darker as normal. Superb quality of tannins and great concentration. Great energy and structure. Will keep very well.</i>	£105.00 / SIX
2013 Mercurey Rouge Les Marcoeurs - <i>backward, as usual. Denser, darker. Great intensity, complex</i>	£198.00 / DZN
2012 Mercurey Rouge Les Marcoeurs - <i>more backward. Denser, darker. Noble tannins. To keep.</i>	£195.00 / DOZEN
2016 Mercurey Rouge La Brigadiere - <i>50% whole bunch gives this great complexity and finesse. Supple and refined tannins with a complex and very fine finish.</i>	£105.00 / SIX
2012 Mercurey Rouge La Brigadiere - <i>elegant, fine, pure Pinot. Flatteur but will keep. Open</i>	£195.00 / DZN
2013 Mercurey Rouge La Brigadiere - <i>hint of cassis with great purity. Juicy and ripe. Excellent.</i>	£198.00 / DZN
2015 Mercurey Rouge La Brigadiere - <i>Dense, ripe yet supremely well balanced. Terrific wine.</i>	£198.00 / DZN
2016 Monthelie Rouge Les Sous Roches - <i>very mineral, stoney, structured and very fresh. Also 50% whole bunch. Serious wine which will benefit with keeping. Terrific presence and depth. Wonderful.</i>	£124.50 / SIX
2015 Monthelie Rouge Les Sous Roches - <i>always mineral and dense. Complex - needs cellaring</i>	£240.00 / DZN
2013 Monthelie Rouge Les Sous Roches - <i>late picked, to gain maximum ripeness of tannins in this normally cool terroir. Great depth, exquisite balance. Tiny yield: a serious vin de garde with most wonderful balance of ripe tannins, freshness, energy</i>	£243.00 / DZN
2010 Monthelie Rouge Les Sous Roches - <i>more structured, very fresh. Starting to show complexity.</i>	£240.00 / DZN
2009 Monthelie Rouge Les Sous Roches - <i>a recent purchase of vines. First vintage. Dense, floral, with great structure. This is starting to drink now and is delightful and very fine.</i>	£237.00 / DZN

DOMAINE BESSON - GIVRY, CHALONNAIS

Xavier and Guillemette Besson own ~8ha of Givry, having inherited the estate in 1989 from Xavier's parents. Most of the vines are in the immediate area around the domaine (or chateau, really) with Les Grands Prétans vineyard basically their backyard. The domaine is still quite small, but this makes it easier to work by hand with an aim for low yields and ripe fruit. The vineyards are grown in clay soil, with a deep bedrock of limestone from vines that are 30 yrs old on average. The fermentation is all done with indigenous yeasts after a brief 3-5 day cold maceration. Aging takes place for 12 months in a combination of large 500 litre and traditional 228 litre barriques – 50% new. The combination of old vines, conscientious vineyard work, and reasonable yields, all contribute to the crowd pleasing, balanced wines that Besson produces. Farming from superb vineyards like 'Les Grands Prétans' Besson always provides superb Burgundy value: concentrated and densely expressive with brilliant perfume, heady fruit, and a silky mouth feel. **NB all in 75cl bottles**

Givry Le Haut Colombier BLANC - <i>Delicious, creamy and full of flavour. Fresh, mineral, approachable</i>	£144.00 / DZN
Givry Le Haut Colombier - <i>From a parcel of Le Petit Prétan that is not 1er Cru. Fresh, bright Pinot fruit with a touch of earthy complexity. Ripe and juicy with heady Pinot red cherry fruits. As always a great value.</i>	£144.00 / DZN
Givry 1er Cru Les Grands Prétans - <i>Always greater concentration from this special terroir. This shows the usual spices, herbs, floral and dark fruit character. Good depth of ripe fruit with ripe, silky tannins. Will also age. Very elegant fruit from a mixture of wines planted 1970, + younger parcels. Great energy, freshness and balance.</i>	£174.00 / DZN
Givry 1er Cru Les Bois Gautiers - <i>This is a superbly placed one hectare of land replanted by the Bessons with low-yielding Pinot Noir plants. Argilo-calcaire, small stones and pure essence of strawberry fruit liqueur. This is mineral and very fine. It has wonderful perfumed fruit and inviting charm. A lovely balance of fresh Pinot fruit and complex floral notes. Slightly closed at the moment and will benefit with cellaring for 2 to 3 years at least.</i>	£177.00 / DZN

DOMAINE SAUMAIZE-MICHELIN, VERGISSON (FUISSÉ) – Domaine-Saumaize-Michelin.com - 

A fabulous range of wines, as is to be expected in this yet another great vintage from this superb 9ha domaine, one of the best in Pouilly-Fuisse. Roger Saumaize's biodynamic (uncertified) 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. All the wines below have been vinified and aged in oak. **2016:** yet another lovely, concentrated vintage here with excellent freshness and acidity with balance, texture, depth and elegance allied with a richness of creamy textured fruit. Each terroir is clearly reflected in the wines below and they will all age very well. **NB all these wines are BLANC, all in 75cl bottles, all in cases of 12.**

Macon-Vergisson Sur la Roche BLANC - <i>saline and pure. Complex. 400m altitude</i>	£148.80 / DZN
St. Veran Villages BLANC - <i>fine, elegant, creamy. Lovely St. Veran – half barrel, half tank wine</i>	£135.00 / DZN
St. Veran Les Creches BLANC - <i>more density and depth. Great texture and depth.</i>	£156.00 / DZN
Pouilly-Fuisse Pentacrine BLANC - <i>saline, stoney, fine and pure. Terrific energy. From 600L demi-muids.</i>	£192.00 / DZN
Pouilly-Fuisse Vigne Blanche BLANC - <i>white stone terroirs. Very fine, racy and pure. Superb.</i>	£195.00 / DZN
Pouilly-Fuisse Clos sur la Roche BLANC - <i>serious concentration, discrete, great refinement and length. Complete and always understated. Amazing presence and texture.</i>	£222.00 / DZN
Pouilly-Fuisse Les Ronchevats BLANC - <i>fresh, full, pure, yet also complex and very fine</i>	£216.00 / DZN
Pouilly-Fuisse Courtelongs BLANC - <i>terrific depth, character and complexity</i>	£222.00 / DZN
Pouilly-Fuisse La Maréchaude BLANC - <i>third vintage for this domaine from this terroir of Vergisson. Complex, stoney, dense, multi-dimensional, hints of menthol. This will benefit from cellaring: extra-ordinary.</i>	£216.00 / DZN
Pouilly-Fuisse Ampelopsis BLANC - <i>this is an assemblage of selected, very special barrels from the 2016 vintage from their four favourite terroirs, raised a year in barrel plus 10 further months on fine lees in tank. It is always one of the greatest Pouilly Fuisse wines we taste each vintage. Quite remarkable intensity and concentration yet very fresh and elegant – a wine to cellar five years+</i>	£288.00 / DZN

NB all text and notes are by Zubair unless otherwise stated.

ends