Burgundy
2018
be part of the future
Burgundy 2018

We are delighted to make an offer of 2018 Burgundy.

Some potentially legendary reds and far better, fresher, more complete and occasionally exceptional whites than originally envisaged – from the hottest, driest vintage since 2003.

The Pinots display deep colours and aromas and flavours of rich, ripe, explosive, dark fruits. They are opulent, fleshy, ample, juicy, velvety and harmonious with noble, silky tannins. They will give immediate pleasure but also have excellent ageing capacity. The whites display the savoury aromatics of a warmer vintage, but without any exotic overtones. There is good concentration, but also tension, precision, elegance, energy and aromatic freshness. They taste of their individual terroirs, rather than being dominated by the character of the vintage, and frequently reference minerality and salinity. The whites drew comparisons with 2015 and 2017, with the freshness of 2014 thrown in for good measure.

2018 began with three months of almost continual rainfall. The persistently inclement weather continued until mid-June. Flowering was early and drawn out and outbreaks of mildew required attention. Thereafter, the weather changed almost overnight from the generally gloomy, to one of the hottest, driest summers on record. April to September was 2 degrees Celsius hotter than the average and there was 60% less rainfall than during a typical growing season. July and August were torrid, with only limited relief from occasional, light rainfall. However, a cool north wind was a welcome mitigating factor. The harvest began on 24th August and fine, but not too hot, conditions throughout afforded the growers the luxury of picking magnificently ripe, healthy fruit according to their desired, stylistic interpretations of physiological maturity.

Early reports referenced the great and historic 1947 and the equally historic, but far more challenging, 2003 vintages. Both the aforementioned experienced unrelentingly hot summers. Older vigneron remember the 1947 vintage as having nights which never seemed to cool down and of putting blocks of ice into their wooden vats to prevent the fermenting wines from boiling over. 2003 was the hottest recent vintage prior to 2018, but also suffered from a severe lack of water. However, 2018 had the dual advantages of persistent and substantial winter and spring rains, which replenished the depleted water tables and allowed the vines to nourish themselves during the dry summer and cooler nights to preserve freshness, energy and acidity in the grapes.

Some points of note:
- There was no frost damage, but hail in both Givry and Premeaux.
- Levels of malic acid were low, but there was a good quantity of tartaric acid, which has helped preserve freshness in the wines.
- Older vines, with their deeper root systems and access to underground water, fared better than younger vines. In the last few days before harvest, the vines started to pump moisture from the subsoils which relieved hydric stress. The vines which suffered most in 2018 were those on the fastest draining soils. They produced the lowest yields and needed to be picked earlier.
- Yields were good for Pinot Noir, but higher for Chardonnay. For once, higher yields probably saved the quality of the white wines as lower crop loads would have resulted in excessive, early, over-ripeness, before full physiological flavour development.
- Some growers who picked their reds later (often in excess of 15% potential alcohol) experienced stuck fermentations and brettanomyces taint might also become evident.

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- Village wines generally ripen less well than premier crus – a problem in colder years, but an advantage in 2018.
- Faced with the reality of global warming, growers are now concerning themselves with viticultural practices to retard ripening. They presently have plant material and training systems from an age when a perennial lack of ripeness needed to be addressed. Some growers had never, previously picked their Pinot Noirs in August.
- The general trend towards less batonnage (lees stirring) in whites continues as does the adoption of bigger barrels (400 litre demi-muids) litre to limit oxidation and excessive oak flavours. For the reds, many now employ far fewer pigeages (punch-downs) and refer to a “gentle infusion” to limit extraction. Whole bunch inclusion, to preserve freshness, is also gaining a wider following.

All in all, this is an extraordinary vintage for red wines and a very good one for whites. Some wines will be available in reasonable volumes. They will provide delicious, early drinking and, in the case of the reds, age exceptionally well. We highly recommend the 2018 vintage.

Under each individual producer, we have noted their impressions of the 2018 growing season and vintage.

The following wines are offered, subject to remaining unsold, according to our normal terms and conditions. Some of the wines are already in bottle, the remainder will be bottled between now and next August.

Terms and Conditions
Ordering - Please place your order by emailing neil@dunells.com
Delivery - During 2020
Prices - include Freight, Duty, GST & Storage until 30th April 2021
Allocation - We expect high demand for some of the wines and this demand may therefore outstrip supply. In such instances we tend to give precedence to those who have bought a particular wine before.

Errors and Omissions Excepted (E&OE)
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6 Samuel Billaud  
7 Seguinot Bordet

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8 Chateau de Chamirey, Claudie Jobard  
9 Domaine Feuillat-Juillot, Francois Berthenet  
10 Francois Lumpp  
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CHRISTIAN MOREAU

Although their first commercial vintage was only in 2002, this is now one of the finest and most sought after domaines in Chablis.

6 hectares of Chablis Grand Cru and 5 hectares of Chablis 1er Cru Vaillon. These are wonderfully sited vineyards which for generations have been the personal property of the Moreau family. The family now have no connection or contract with the large and respected négociant of the same name. Christian, a larger than life personality, and his highly qualified oenologue son Fabien are making spectacular hand-crafted Chablis. All of their grapes are hand picked from vines which average 40-70 years old.

The village Chablis is completely vinified in stainless steel. The 1er and Grand Crus are predominantly vinified in stainless steel, but also see some barrel fermentation and maturation – but never more than 5% new oak. Clos des Hospices has been a family-owned monopole since 1904. It is situated on a lower, southerly exposure, with richer soils, giving a wine which is fuller and rounder. These are brilliant, bracing, classic, minerally Chablis. They are now certified as organic.

Quantities are limited and we regret that we cannot take on any new customers for these wines.

2018 VINTAGE

“Finally some wine! We made the same volume in 2018 as the previous 3 vintages combined. It was the first proper harvest since 2011. January saw 120% more rain than average, February was cold and March and April saw more rain. From the last week of May through to harvest (4th-18th September) it was very dry and hot (August 35-38 degrees for 10 days) apart from a tiny amount of rain in July and some welcome light rain in August to help finish maturity. The grapes were perfect. Good balance and not over-ripe – no tropical flavours, just fresh, white fruits. There was low malic acid, but good tartaric acid.”

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Chablis
£175/12
2 parcels totalling 5 hectares. Fonteney-Pres-Chablis gives fruit, Beru provides structure. Vinified in stainless steel.

Chablis 1er Cru Vaillon
£275/12
5 parcels in Le Vaillon (the best and original part) as opposed to Les Vaillons. Average 50 year old vines. 35% barrel fermented (4% new oak).

Chablis Grand Cru Les Clos
£495/12
£495/6 Magnums
2.9ha parcel, averaging 55 years old, in one block, in the middle of Les Clos, top to bottom. 40% barrel fermented (4% new oak). Great, seamless harmony.

Chablis Grand Cru Valmur
£495/12
1 hectare in two blocks on both sides of Valmur. 55 year old vines. 50% barrel fermented (4% new oak). Power and structure.

Chablis Grand Cru Vaudésir
£495/12
Planted in 1998. 50% barrel fermented. 3% new oak. 50% stainless steel tanks. A wine of great finesse and elegance.

Chablis Grand Cru Blanchots
£495/12
A tiny holding of 37 year old vines facing south east on marnes soils. A cooler site than Clos and Valmur, with no afternoon heat. Vinified in 100% 5 year old barrels. Fresh, tight and pure. 3 barrels made.

Chablis Grand Cru Clos des Hospices
£595/12
0.5ha, 35 year old vines at the bottom of the slope, which has been in the family since 1904. More clay than the other cuvée of Les Clos, it is broader, fuller and richer. 60% barrel fermented (4% new oak). 40% stainless steel tanks.
DOUANE ROY

Fontenay, just to the north of Chablis, for over 200 years. Today Claude Roy, together with his children David and Karine, farm 18 hectares of vines on the right bank of the River Serein. They are one of the largest owners of the grands crus including a magnificent 3.5 hectare plot in Bougros.

They have only recently begun to bottle a significant proportion of their harvest, having previously sold a majority in bulk to the négociants.

Their 2018s are crisp and ripe; this is a fantastic source of high quality, quintessential Chablis at a sensible price.

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Chablis Coteaux de Fontenay

170/12

The estate owns 9 hectares of Chablis vines in the villages of Fontenay and Maligny. Their Coteaux de Fontenay comes from a plot of old vines on a steep, south facing hillside just outside the village of Fontenay adjacent to premier cru Fourchaume. Drink 2020-2023.

Chablis 1er Cru Fourchaume

£254/12

Fermented and aged for 12 months in stainless steel vats to maximise the expression of fruit. This is a fine example of this fabulous premier cru which benefits from a fine, sunny, south-westerly exposure. Drink 2020-2023.

Chablis 1er Cru Vaulorent

£142

After a tiny crop in 2017 as a result of spring frost, the 2018 vintage gave a generous harvest. Vaulorent, situated at the western end of the grands crus adjacent to Bougros and Preuses, is one of the finest premiers crus and this is a magnificent example. Crisp and taut but with real generosity, this will age spectacularly. Grand cru quality at a premier cru price. Drink 2021-2024.

Chablis Grand Cru Bougros

£390/12

The domaine owns 3.5 hectares of low-yielding, old (planted in 1963) vines in this famous grand cru. As for all the Roy wines, this is vinified in stainless steel vats and shows tremendous purity of fruit. Rich and intense with lovely, honeyed fruit and fine minerality - a winning combination. Drink 2021-2024.

Chablis Grand Cru Preuses

£425/12

From a fabulous 0.5 hectare parcel in the heart of grand cru Preuses. The finest wine in the cellar this year with fabulous freshness and concentration of Flavour. Still tremendously youthful but has a rich, generous texture allied to thrilling acidity. Drink 2021-2025

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NATHALIE & GILLES FEVRE

Gilles and Nathalie Fèvre met at university where they both qualified as oenologists. Gilles is in charge of viticulture and Nathalie oversees vinification. Gilles' great grandfather began growing grapes and making wine in and around the village of Fontenay-Près-Chablis over a hundred years ago. They have now been joined by their daughter Julie – a qualified agricultural engineer and oenologist in her own right.

This is a wonderful 50 hectare domaine, all planted on Kimmeridgian limestone – 33 hectares of which are village Chablis. The 1er Cru Fourchaume is vinified in stainless steel tanks, as is 1er Cru Mont de Milieu – which also sees a touch of older oak barrels.

They are absolutely delicious, mouthwatering, benchmark examples of pure, incisive, concentrated wines. The gems of the domaine are the 2 hectare plot of 1er Cru Vaulorent (50 year old vines), at the southern tip of Fourchaume, which is 15% barrel fermented and borders Grand Cru Les Preuses – a magnificent 2.5 hectare holding of 55 year old vines, 70% vinified in stainless steel tanks and 30% in oak barrels.

These are exceptional wines from a top quality domaine of increasingly great repute.

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2018 VINTAGE

Nathalie and Gilles have now been joined by their daughter Julie - a qualified agricultural engineer and oenologist in her own right. According to la Famille Fevre “2018 Historique! The year started with a very rainy winter, which allowed the replenishment of the water table, followed by an ideal spring and a hot and dry summer. The state of health of the grapes was exceptional. There was nothing to sort. The potential volumes, also, finally gave the vignerons something to smile about – but it was important that they were managed. We chose to harvest early at the beginning of September (1st - 17th) in order to preserve the acidity and freshness and, above all, avoid high levels of alcohol. The resulting wines are balanced and concentrated with tension and minerality”. The domaine is now working towards organic certification in 3 years’ time.

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Chablis 1er Cru Fourchaume

£225/12


Chablis 1er Cru Mont de Milieu

£225/12

0.5 hectares, sunny, south facing exposition. Vinified in 85% stainless steel and 15% older barrels.

Chablis 1er Cru Vaulorent

£250/12

South-west facing vines, planted between 1966 and 1975, abutting Les Preuses, at the southern tip of Fourchaume. Vinified in 85% stainless steel tanks and 15% 500ltr and 228ltr oak barrels (half new).

Chablis Grand Cru Les Preuses

£499/12

A magnificent 2.3 hectare holding of 55 year old vines, facing south. 70% stainless steel vinification in 30% 500ltr and 228ltr oak barrels (half new).
SAMUEL BILLAUD

Samuel continues to make many of the most exciting wines coming out of Chablis today. His 2018s combine pure, ripe fruit with fine, balancing acidity. Despite the warm, dry summer, his 2018s show marked minerality, combining a ripe, generous texture with a distinctive saline character. Like the 2017s they will be delicious to drink young but will also age splendidly.

After small crops in 2016 and 2017, 2018 sees a welcome return to normal levels of production. However, world-wide demand for Samuel’s wines continues to grow so please let us know as soon as possible if you would like to secure stock of his premiers and grands crus.

Chablis
£195/12
Sourced from three parcels of vines in different sectors of the appellation: Les Pargues towards the village of Préhy, Les Cartes between the premiers crus of Vaillons and Montmains where the vines are 60 years old and Bas de Chapelots just below Montée de Tonnerre. Has fine balance of ripe fruit and thrilling acidity. Unlike most Chablis, it has great length on the finish and will develop well in bottle. Drink 2020-2023.

Chablis 1er Cru Vaillons Vieilles Vignes
£293/12
Vaillons has an excellent south-easterly exposure that captures all the morning sun but stays relatively cool in the afternoon. The stony soil contributes bite and freshness to this fine, aromatic, vividly fruity wine. Vinified in stainless steel to preserve the maximum of fruit, this is the most forward of all Samuel’s premiers crus. Drink 2020-2024.

Chablis 1er Cru Fourneaux
£293/12
A hotter, more precocious vineyard on a south-facing slope in the village of Fleys. Made from 100% organically farmed grapes and vinified in stainless steel, this is a fatter, richer style of Chablis with a ripe, succulent texture and impressive, long aftertaste. Drink 2020-2025.

Chablis 1er Cru Montmains
£293/12
Next door to Vaillons with a similar south-easterly exposure. The combination of a rich, clay soil and 50 year old vines gives a full-bodied, rounder wine with impressive presence and persistence. Drink 2020-2025.

Chablis 1er Cru Séchet Vieilles Vignes
£320/12
Séchet is a small enclave in the premier cru of Vaillons. Samuel’s vines comprise a single 0.7 hectare block planted by his great-grandmother, Gabrielle, in the 1940s on her favourite 161-49 rootstock. Rapier-like with fine intensity and minerality. Quintessential Chablis that will age magnificently. Drink 2020-2026.

Chablis 1er Cru Mont de Milieu
£320/12
Lying between Fourneaux and Montée de Tonnerre this is the most backward of Samuel’s premiers crus. Vinified 80% in stainless steel vats and 20% in 450 litre oak demi-muids, this has tremendous depth and concentration but requires a year or two to open up. Drink 2021-2026.

Chablis 1er Cru Montée de Tonnerre
£355/12
Vinified in the same manner as the Mont de Milieu, this comes from two plots of vines at different altitudes within Montée de Tonnerre: Chapelots near the base and Triangle higher up. In my opinion, Samuel’s finest premier cru in 2018, with tremendous depth of fruit, an intriguing salinity and an impressive, long finish. Drink 2021-2026.

Chablis Grand Cru Bougros
£645/12
Like all the grands crus, this is fermented and aged for twelve months in 450 litre oak casks or demi-muids followed by six months in stainless steel vats. This enables the wines to spend longer on the fine lees, developing richness and complexity. This is rich and honeyed with intense purity of fruit and an impressive, crisp aftertaste. Drink 2022-2027.

Chablis Grand Cru Blanchots
£645/12
The most easterly of the grands crus, adjacent to Les Clos. Tighter and more restrained with fine minerality. Drink 2022-2027.

Chablis Grand Cru Preuses
£680/12
Les Preuses lies towards the western end of the grands crus and produces a fine, fresh, elegant wine of great class and intensity. Drink 2022-2027.

Chablis Grand Cru Les Clos
£690/12
Samuel made two 450 litre demi-muids (from Chassin and Doreau) of this sublime grand cru. Regularly Samuel’s finest wine with magnificent depth and concentration. Still tight and backward but with great ageing potential. Drink 2022-2028.
Chablis

SEGUINOT-BORDET

Jean-François Bordet heads up this family estate that can trace its roots in the village of Maligny back to 1590. The domaine now extends to 20 hectares on the right bank of the Serein where the rich kimmeridgian limestone soils give the wines the minerality so typical of great Chablis.

Jean-François built a new stainless steel winery for the 2014 harvest and continues to favour his unusual horizontal vats which allow greater contact between the wine and the lees, resulting in richer textures and more complex flavours.

Petit Chablis
£139/12
From vines in the commune of Maligny, just to the north of premier cru Fourchaume. This is great value Chablis with masses of ripe, forward fruit balanced by crisp, mineral acidity. Bottled under screwcap to preserve the maximum of fruit and freshness. Drink 2020-2021.

Chablis
£157/12
Jean-François owns a number of plots all in the village of Maligny and vinifies the fruit entirely in stainless steel vats in order to capture the purity of fruit. Aged for nine months on the fine lees before bottling, like the Petit Chablis, under screwcap. Drink 2020-2022.

Chablis 1er Cru Fourchaume
£231/12
Fourchaume lies at the western end of the grands crus and its southwesterly exposure captures all the afternoon sun resulting in a lovely Chablis that combines ripe, honeyed fruit with impressive minerality. Drink 2020-2023.

Chablis 1er Cru Vaillons
£231/12
Situated on the left bank of the river Serein, Vaillons faces south-east and benefits from the morning sun but stays cooler in the afternoon. Crisp and fresh with wonderful fruity aromas. Drink 2020-2023.

Chablis Grand Cru Vaudésir
£446/12
Jean-François made just three 500 litre casks (1, 2 and 3 years old) of this supreme grand cru. Rich and concentrated with lovely, honeyed fruit and fine, balancing acidity. Drink 2021-2024.

Chablis Grand Cru Preuses
£480/12
Fermented and aged for 12 months in a single 1000 litre oak vat. Gives a slow, controlled ageing to the wine without any excessive marking with oak. Intense but fresh. Drink 2021-2024.
Cote Chalonnaise

CHATEAU DE CHAMIREY

Château de Chamirey, owned by the Devillard family, is one of the largest estates in Mercurey. The domaine comprises 37 hectares of vines, much of which is premier cru including the monopoles of La Mission and Les Ruelles. Based in the south-eastern sector of the appellation and blessed with a wide variety of chalk as well as clay soils, the Château de Chamirey is unusual in producing fine white as well as red Mercurey.

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WHITE

Mercurey Blanc
£260/12
Vinifed 50% in stainless steel vats, 15% in new oak barrels from François Frères and Dargaud & Jaegle and 25% in 1 and 2 year old barrels. Ripe, open and aromatic with masses of fresh fruit and a rich, succulent texture, this will be delicious young but with the ability to age gracefully. Drink 2020-2023.

Mercurey En Pierrelet
£310/12
From the oldest vines in this fine climat where the soil is stonier and chalkier. This is of premier cu quality with lovely, pure fruit and great intensity of flavour. Drink 2020-2024.

RED

Mercurey Rouge
£260/12
The Devillard declassify part of three of their best premier crus (Sazennay, Clos l’Evêque and Champs Martin) into this wine. Rich and full-bodied with a sweet, succulent texture. Has firm but ripe tannins and just the right amount of toasty oak from ageing for twelve months in barrels from Taransaud and François Frères. Drink 2021-2027.

Mercurey 1er Cru Clos du Roi
£370/12

Mercurey 1er Cru Clos des Ruelles
£375/12
A 2.4 hectare monopole of the estate where the distinctive red soil, high in iron, gives a full-bodied, tannic wine that requires patience. The dense, close-knit texture will guarantee a long life. Drink 2023-2030.

CLAUDIE JOBARD

Claudie Jobard’s father, Roger, developed the estate in the 1970s, buying and planting land in Rully. Most of the vines date from this period and are now 40+ years old and producing glorious wine. As well as making top class Rully (and Pommard from her mother’s side), Claudie not only continues the Jobard nursery business supplying grafted vines to growers but also, as a qualified oenologist, works for the Remoissenot négociant business. In 2018 the vineyards were cultivated organically for the first time with the aim to be fully certified as such in 2021.

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White

Rully Montagne La Folie
£195/12
Claudie owns 2.5 hectares of vines in this story, south-east facing vineyard at the northern end of the appellation. Always the last vines to be harvested, this retains fine acidity and minerality. Fermented and aged for twelve months in small oak barrels, 15% of which were new, this is rich and honeyed with a ripe, succulent texture. Retains fine vitality and finishes crisp and fresh. Drink 2021-2024.

Rully En Villerange
£215/12
From a vineyard at the opposite end of the appellation bordering Mercurey where the soil is heavier and contains more clay. Claudie has 2 hectares and this is vinifed in the same manner as Montagne La Folie but has a broader, fatter texture with more opulent fruit and slightly less acidity. Rich and powerful but still fresh and clean on the finish. Drink 2021-2024.
DOMAINE FEUILLAT-JUILLOT

Françoise Feuillat-Juillot is the daughter of the highly regarded Mercurey producer, Michel Juillot. She grew up amongst the vines and barrels of her family domaine, before studying in Paris and completing a degree in oenology at Dijon University. She now has 14 hectares of wonderfully sited, mainly old vines, spread amongst 13 different premier crus in the viticultural amphitheatre that is Montagny. She practices a very strict and meticulous form of sustainable viticulture, works the soils mechanically and all grapes are picked by hand.

Les Côtes is a 1 hectare east facing monopole lieu-dit from 25 year old vines on predominantly limestone soils and is vinified in cuve. The wine is floral and zesty with good minerality.

More concentrated and mineralily still is the 1er Cru Les Grappes d’Or. This is a blend of five different premier crus on Marnel calcaries, from vines dating back to 1950 and is fermented and matured 30% in 500 litre barrels, 70% in stainless steel. 1er Cru Les Coères is their finest wine. It comes from 4 hectares of fantastically sited 60-90 year old vines and is entirely barrel-fermented (20% of which are new).

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2018 VINTAGE

Françoise Feuillat-Juillot and now daughter Camille continue to make exemplary wines from her 16 hectares of prime vineyards in Montagny. Camille told us “2018 has provoked huge enthusiasm throughout Burgundy. After a very hot and dry summer, we started picking on 31st August. The harvest was incredible: extremely healthy grapes and good volumes, thanks to a very wet winter, which allowed ample reserves of water to build up in the soils. The wines are aromatic and conserve beautiful freshness and minerality. They are generous on the palate and very fruity and with excellent tension on the finish.”

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Montagny 1er Cru Les Grappes d’Or £175/12
A 4 hectare blend of several premier cru vineyards, with an average age of 45 years. Vinified and matured in 60% stainless steel tanks and 40% in 3 year old, 500 litre barrels.

Montagny 1er Cru Les Coères £190/12
A 4 hectare vineyard of 60-70, plus 90 year old vines, vinified and matured in 500 litre oak barrels – 20% new.

FRANCOIS BERTHENET

Based in the village of Montagny itself, the Berthenet family has been growing grapes for around four centuries, although the estate in its current form was set up in 1974. Initially it grew grapes for the co-op, but the decision was taken in 2001 to leave and begin bottling under its own name. They work sustainably, allowing grass to grow between rows and working the soil rather than using herbicides.

They farm 20 hectares in total, 90 percent of which is planted with white grapes. As well as still wines, they also make Crémant, managing the whole process themselves. Fruit is machine-harvested, which allows them to react quickly to difficult conditions. This was particularly useful in 2013 when wet weather caused rot but they could pick quickly to obtain healthy fruit, and 2015 when maturity arrived suddenly and fruit had to be picked quickly to preserve freshness. It is also impractical to keep a harvesting team for the four weeks required to harvest each parcel at perfect ripeness. François Berthenet is the current winemaker, and has been so since 2009.

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2018 VINTAGE

François began harvesting a little later than his neighbours, on September 11th: here, grapes picked any earlier, he says, had attained sugar but not phenolic ripeness. He was delighted to harvest a full crop in 2018, and marvelled at the quality of the fruit. Unusually among our Burgundy suppliers, François picks relatively late in order to guarantee full maturity of the fruit. 13% alcohol, this is ripe and stylish with masses of fresh fruit and a soft, generous texture. Finishes crisp and long.

Drink 2020-2022.

Montagny Tête de Cuvée £140/12
One of the best examples of unoaked chardonnay from the Chalonnais. François picks relatively late in order to guarantee full maturity of the fruit. 13% alcohol, this is ripe and stylish with masses of fresh fruit and a soft, generous texture. Finishes crisp and long.

Drink 2020-2022.

Montagny Les Coères £175/12
Most of Les Coères is classified as premier cru, but in the 1930s when the appellation was created, the Berthenet vines inexplicably were not.

However, the vines consistently produce a wine of premier cru quality and François always vinifies it separately. This is one of the few wines in the cellars that is fermented and aged for ten months in 228 litre oak barrels from the Billet tonnelerie in Beaune, resulting in a rich, fullbodied wine with masses of ripe fruit and a healthy dose of toasty oak.

Drink 2020-2022.

Montagny, 1er Cru, Les Perrières £175/12
A splendid premier cru with a high chalk content in the soil. That, coupled with its situation at the top of the slope at 375 metres altitude, gives an intense, crisp wine with fine minerality. Vinified in stainless steel vats to preserve the vibrancy of the fruit, this is fresh and intense with impressive richness and a persistent aftertaste.

Drink 2020-2022.
This dynamic domaine is generally recognised as the finest in the village. François and Isabelle Lumpp, now joined by their children, Pierre and Anne-Cécile, have 9.5 hectares under vine. The vineyards are planted with the finest materials and very close spacing. Viticulture is fanatical and yields are kept very low. All the grapes are handpicked and there is a further, severe selection prior to vinification.

The reds are sublime, pure, poised and beautifully balanced. Petit Marole from 40 year old vines on fine marne and limestone soils leans towards roundness and accessibility. A Vigne, from a 2.45 hectare site with fine marne and limestone is deep and brooding. The whites, which are all barrel fermented, are simply stunning and amongst the finest in the Chalonnais. Petit Marole is more open knit and forward, Crausot, from hard, pure limestone, is intensely pure with chiselled minerality.

2018 VINTAGE
The new generation of Anne-Cécile and Pierre is now firmly implanted in this fine 9.5 hectare domaine, founded by their parents François and Isabelle in 1977, with no inherited vines. “In 2018, the harvest was not very abundant for us. A hailstorm at the time of flowering in the north of the appellation accounted for the loss. We will have more white and less red than in 2017. The health of the grapes was perfect. We started the harvest on the 25th August to avoid over-maturity and finished on 1st September. The wines are excellent, with lots of fruit and beautiful balance and with silky tannins in the reds. We were able to harvest the whites at only 13 degrees alcohol, which has resulted in beautiful balance and lovely freshness. (Many whites in the village were harvested at over 14 degrees alcohol).” The whites are barrel fermented and see 30% new oak, the reds are matured in 70% new oak.

Givry Blanc 1er Cru Petit Marole
£285/12
30 year old vines, facing east-south-east on clay limestone soils.

Givry Blanc 1er Cru Crausot
£300/12
3 parcels of vines, facing south-east, aged 25, 30-40 and over 45 years old on very pure limestone and fine stones.

Givry Rouge 1er Cru A Vigne Rouge
£295/12
Two plots totalling 2.5 hectares; one facing south-south-east and the other full south on clay/limestone and fine stones. A mix of 50, 30 and 11-15 year old vines.

Givry Rouge 1er Cru Petit Marole
£285/12
East-south-east clay/limestone soils. 90% 30 year old vines, 10% 26 year old vines.

Givry Rouge 1er Cru Crausot
£300/12
A mix of 30 and 50 year old vines on south and east-south-east facing limestone soils, with some vines situated below Crausot Blanc.
FRANCOIS RAQUILLET

François Raquillet is now recognised as, possibly, the best producer in the village. François, the 11th generation of grape growers in Mercurey, has 10 hectares of superbly sited, mostly old, vines. He believes in low yields, mature (rather than super-ripe) fruit and a severe selection at the table de tri. The depth, richness and concentration which characterise his wines are a result of this, rather than any over extraction.

The Bourgogne Rouge and Mercurey Vieilles Vignes, from 3 parcels of 60 year old vines (1-3 year old barrels) are delicious, juicy and seductive, whilst the 1er Crus have even more depth, richness and potential longevity. Les Vasées is a 1.2 hectare plot of 55 year old vines on marnes and limestone soils (25% new oak). Les Veleys is a 0.8 hectare plot of 60 year old vines in the sector of Chamirey, on heavier marnes (30% new oak). Les Naugues is from perfectly sited 40 year old vines on marnes and limestone soils. The Mercurey Blanc “La Brigadière” is a delicious revelation, from 25 year old vines and vinified in 400ltr. demi-muids (20% new).

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2018 VINTAGE

According to François, “2018 benefited from an exceptional summer and perfect harvest conditions. After a rainy winter, clement weather in April allowed the vines to advance. Summer was a question of constant heat and drought. We began picking on 25th August and finished 12 days later at between 12.8-13.5% natural alcohols. The fruit was in incredible condition and no sorting was necessary. Everything was destemmed. There was hardly any pigeage and just a gentle pumping over. It is a great year – gourmet yet fresh – with generous, mineraly fruit. The reds have intense colours, structure and power, with silky tannins.”

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Mercurey Blanc “La Brigadière”
£200/12
2 hectares of 25 year old vines, facing west-south-west at 350m on stony marnes soils. 20% new 400 litre demi-muids for 12 months.

Mercurey Blanc 1er Cru Les Veleys
£255/12
0.7 hectare of 70 year old east facing vines in the sector of Chamirey on heavier Marnes soils. Vinified in 400 litre demi-muids (40% new).

Bourgogne Rouge
£155/12
1 hectare of 30 year old vines around the commune of Mercurey. Matures for 10 months in a combination of barrels (25% new) and stainless steel cuve.

Mercury Rouge “Vieilles Vignes”
£205/12
3 parcels, totalling 1.5 hectare of 60 year old vines, facing east and south on clay limestone. Matured in oak barrels (30% new) for 12 months.

Mercury Rouge 1er Cru Les Vasées
£240/12
1.2 hectares of 55 year old south facing vines planted on Marnes and limestone soils. 40% new oak barrels. 100% destemmed.

Mercury Rouge 1er Cru Les Veleys
£230/12
0.8 hectare in the sector of Chamirey, 65 year old east facing vines on heavier marne soils. 40% new oak barrels.

Mercurey 1er Cru Les Naugues
£230/12
Perfectly sited south facing 40-year-old vines on marnes and limestone soils. 40% new oak barrels.
This is the Saint-Aubin domaine to which others aspire. It was founded with 8 hectares in 1973 by Hubert Lamy, who was joined by his son, Olivier, in 1993 – following which began major acquisitions in Saint-Aubin, Puligny, Chassagne and Santenay. The domaine now comprises 18.5 hectares (80% Chardonnay, 20% Pinot Noir). The reds, all now planted to high-density (minimum of 14,000 vines per hectare) cordons de royat, in order to lower yields and give better maturation, are fine, ripe, pure and juicy. However, the whites are amongst the best in the Côte de Beaune – at once sublime chiselled, tense, minerally, reticient and crystalline-pure. They are gently pressed then run straight to barrel, with a maximum of 20% new oak (225 ltr pieces and 600 ltr demi-muids), without débourbage.

Bourgogne Blanc “Les Châtaigners” A 1.10 hectare, high site on the top of the hill in Saint Aubin, planted in 1990 – always the last to be harvested. Saint Aubin Blanc “La Princée” 3 hectares planted in 1985 and 2000. Vinified in 600 ltr demi-muids. Saint Aubin Blanc 1er Cru “Dernière chez Edouard” 1.68 hectares planted in 1990 on white marl soils. Saint Aubin Blanc 1er Cru “Dernière chez Edouard Haute Densité” From the middle ages to phylloxera in the 19th century, many vineyards were planted with up to 30,000 vines per hectare (10,000 is the usual maximum today). The competing root system gives grapes with small berries, thicker skins and less juice and wines of greater depth and concentration.

Puligny-Montrachet “Les Tremblots Haute Densité” Situated at the southern end of the commune of Puligny. See above re high density. Saint Aubin 1er Cru “Dernière chez Edouard” 0.95 hectares planted in 1960.

2018 VINTAGE

According to Olivier Lamy, after a very wet spring and abnormally hot and dry summer, he began picking the young vines on 22nd August and finished by the old vines and later ripening parcels on 12th September. Certain vineyards were harvested over 2, 3 or even 5 passages, in order to be very precise in terms of ripening, depending on the age of the vines, type of soil, rootstocks and selection massales. “The whites, with a beautiful maturity, have also retained good acidity and a fresh balance, for a hot, sunny year. It was less hot than 2005 or 2015 and there was 30% more light. The skins of the white grapes were less affected by the sun’s rays than the pinots. At the moment, after more than a year elevages, the wines are serious, fresh and have beautiful energy. Yields were not high, because of the dry conditions – around the quantities of 2013 or 2014. I used more lees to keep structure in the wines. 2% new oak.”

Bourgogne Blanc “Les Châtaigniers”
£245/12

A 1.10 hectare, high site on the top of the hill in Saint Aubin, planted in 1990 – always the last to be harvested.

Saint Aubin Blanc “La Princée”
£315/12


Saint Aubin Blanc 1er Cru Dernière chez Edouard
£395/12

1.68 hectares planted in 1990 on white marl soils.

Saint Aubin Blanc 1er Cru Dernière chez Edouard “Haute Densité”
£1295/12

From the middle ages to phylloxera in the 19th century, many vineyards were planted with up to 30,000 vines per hectare (10,000 is the usual maximum today). The competing root system gives grapes with small berries, thicker skins and less juice and wines of greater depth and concentration.

Puligny-Montrachet “Les Tremblots Haute Densité”
£1395/12

Situated at the southern end of the commune of Puligny. See above re high density.

Saint Aubin Rouge 1er Cru Dernière chez Edouard
£389/12

0.95 hectares planted in 1960.
Côte Chalonnaise

NICOLAS RAGOT

One of the very finest family domains in Givry, run since 2008 by Nicolas Ragot. He has taken the estate to new heights, extending the vineyards, constructing a new vat house and eliminating the use of chemical herbicides. Today, the estate comprises 9 hectares of Givry, 70% of which is red and 30% white. The red winemaking is traditional; all the fruit is destemmed and fermentation is in stainless steel vats followed by twelve months ageing in small French oak barrels from the tonnelleries Taransaud and Hermitage.

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Givry Champ Pourot
£210/12

From a single climat in the village of Poncey where the soil is chalkier and the best white Givry is made. In 2018, Nicolas harvested at the end of August in order to retain the maximum of freshness and fermented the juice in a mixture of stainless steel vats, large oak foudres and classic 228 litre pièces. Aromatic with juicy, ripe fruit and a soft, gentle texture. Already delicious - a delight to drink young. Drink 2020-2021.

Red
Givry Vieilles Vignes
£230/12

A selection of the oldest vines of the domaine, aged in 228 litre oak barrels, of which one third are new. Fabulous mixture of red and black fruits. Rich and generous on the palate with silky tannins and impressive concentration. Drink 2021-2025.

Givry Teppe des Chenêves
£260/12

A new site in the north of the appellation and at higher altitude which Nicolas planted in 2010. Beautifully ripe and fresh with lovely purity of fruit. Aged for 12 months in 40% new oak barrels which has added both class and structure. Drink 2021-2026.

Givry 1er Cru Clos Jus
£275/12

The richest, most concentrated wine in the cellar. Fabulous intensity of sweet, ripe, dark cherry fruit and firm but ripe tannins. Has great ageing potential. Drink 2023-2028.

Givry 1er Cru La Grande Berge
£275/12

The domaine owns 2.14 hectares of this fine premier cru just above the village of Poncey. Aged in 40% new oak; this is rich and concentrated with fine intensity and a long, sweet finish. Drink 2022-2027.
PAUL & MARIE JACQUESON

Founded by Henri Jacqueson in 1947, succeeded by his son Paul in 1972 and joined by Paul’s daughter Marie in 2006, and more recently by his son Pierre, this domaine has long been recognised as one of the very best in the Côte Chalonnaise and its wines adorn the lists of many of the finest restaurants in France. They have 13 hectares of wonderfully sited vines, many of which are very old, and prune hard to reduce yields to around 35 hl/ha. They only work the vineyards manually, with very minimal vine treatments. They are one of very few producers in the village (together with Dureuil-Janthial) to hand-pick everything. Extremely proficient winemaking and judicious use of new oak (20% for whites and 25% for reds) make for beautifully crafted, ripe, intense, sensual wines which have the class to belie their origins.

Their Aligoté, planted in 1950, and Bouzeron, planted in 2000 on limestone and white stones, has lovely light, citrus flavours. 1er Cru Pucelle, planted in 1992, is on limestone and some brown clay and is a bit fuller and rounder. 1er Cru Grésigny, planted in 1950 on pure limestone, is tense and minerally, but with good volume.

The reds are generous, sweet, pure and accessible. They give great pleasure on release but age extremely well – as recent bottles of 1985 Rully Cloux will attest. “Chaponnières” is on quite deep clay/limestone soils, planted in 1985, and has generous, crunchy fruit. 1er Cru Rully Les Cloux was planted in 1967 on 50% limestone, 50% light clay soils and gives an ample wine with great harmony. Rully 1er Cru Rouge Préaux is a 2.5 hectare site, just below Les Cloux, also planted in 1967. Mercurey 1er Cru Les Naugues was planted in 1962 on the best site in the village and has more structure and great class. 1er Cru Champs Martin is equally profound, facing due south it benefits from all day sunshine and always gives ripe, generous, concentrated wines.

2018 VINTAGE

Marie Jacqueson said “2018 is an exceptional vintage, with good reserves of winter rainfall, ideal spring conditions, then a very hot summer, with some light showers in August. We began picking on 1st September and finished on 11th September. Despite our fears, the vintage was generous and, above all, very high quality. The whites are rich, with beautiful tension and the reds are intense, with supple tannins. They will be great vins de garde”. Paul added that it reminded him of 2005. There was around 13.5% natural alcohol and no need for any chaptalization or acidification. The whites generally see 20% new oak and the reds slightly more.

Bourgogne Aligoté
£132/12
Vines planted in 1950 on clay limestone soils. Vinified in 5 year old barrels.

Bouzeron “Les Cordières”
£170/12
Vines planted in 1937 on very calcaire soils. Vinified in 5 year old barrels.

Rully Blanc Village
£187/12
3 sites in Fromanges (25 year old vines) and La Barre (35 year old vines).

Rully Blanc 1er Cru Les Margotés
£213/12
Planted in 1999. Limestone and white stones.

Rully Blanc 1er Cru Grésigny
£227/12

Rully Rouge “Les Chaponnières”
£186/12
Planted in 1987 on clay and a little limestone soils

Rully Rouge 1er Cru Préaux
£213/12
2.6 hectares just below Les Cloux planted in 1967. The soils are slightly deeper and richer than Les Cloux.

Rully Rouge 1er Cru Les Cloux
£228/12
Planted in 1967 on 40% clay, 60% limestone.

Mercurey “Les Vaux”
£213/12
Vines planted in 1985. 60% Clay, 40% limestone.

Mercurey 1er Cru Les Naugues
£213/12
Vines planted in 1962. Possibly the finest premier cru in Mercurey. Limestone, clay and stones.

Mercurey 1er Cru Rouge Champ Martin
£233/12
12 year old vines on clay/limestone facing due south. Always one of the warmest sites and first to be harvested in Mercurey.
Nathalie Theulot inherited her share of the Juillot family domaine in 1987 and is today ably assisted by her husband Jean-Claude Theulot. Their estate encompasses 10 hectares of red and white Mercurey. Harvesting is by hand, the fruit is 100% destemmed, given a light crushing and cooled to 10C for 4-5 days before being fermented at a maximum of 30C. Ageing is for 12 to 15 months in barrels from Tonnellerie de Mercurey and Seguin-Moreau for the red wines, and Damy for the white.

White

Mercurey Les Chenaults blanc
£220/12

Red

Mercurey Vieilles Vignes
£220/12
A blend of fruit from three lieux-dits; Clos Laurent, Vaux and Montelons. Rich and generous with lovely, red and black fruits, a sumptuous texture and sweet finish. Drink 2022-2025.

Mercurey Château Mipont
£230/12
0.6 hectare plot in the centre of the village. Planted in 1963, the old vines give a dense, rich, red wine of premier cru quality which Jean-Claude Theulot always keeps apart. Great value. Drink 2023-2026.

Mercurey 1er Cru Champs Martin
£250/12
A delicious, accessible premier cru. The higher altitude and lighter, stonier soil gives a lovely, fresh wine with less tannin that has a wonderful, succulent texture. Drink 2023-2026.

Mercurey 1er Cru Combins
£259/12
The deeper clay soil and southerly exposure gives a firmer, more structured wine. Dense and powerful with plenty of tannin but also masses of fruit. The domaine’s most ageworthy wine. Drink 2023-2028.

Mercurey 1er Cru Cailloute
£265/12
A monopole of the domaine on a south-east facing slope just above premier cru Combins. This combines the power of Combins with the elegance of Champs Martin. Drink 2023-2028.
VINCENT DUREUIL-JANTHIAL

“If I see his name on a wine list, I don’t give it a second thought and simply order his wine.” – Jean-François Coche

“My favourite white wines from Rully! Terrific in 2016” – William Kelley

A friend of Paul Jacqueson’s, Vincent Dureuil is an amazing vigneron who, in the 20+ years we have worked together, has transformed this domaine. He produces exquisite red and white wines which are among the most highly regarded (and enjoyed!) by his peers in all Burgundy. Having taken over his father’s vines a few years ago, he now owns some 20 hectares (16 of which are in Rully) which are farmed organically. A large proportion of his vines are in excess of 50 to 75 years old. His reds are rigorously sorted, totally destemmed and are cold macerated at 10 degrees for 10 days prior to fermentation.

They are vinified in temperature controlled open-fermenters and see around 30% new oak for 18 months, prior to being bottled unfined and unfiltered. His whites are whole-cluster pressed, prior to vinification in barriques (20% new) for 16-18 months. All movements of the wine follow the lunar calendar. Vincent’s cellars are very deep and cold and all fermentations, malolactic processes and stabilizations take much longer than ordinarily. This, together with low yielding, old vines contributes to the great richness and complexity which all of his wines demonstrate.

His Bourgogne Blanc (baby Puligny!) is from a 0.4 hectare plot of 40 year old vines planted in the lieu dit of “La Combe” in the commune of Puligny-Montrachet. Rully Blanc is from four separate parcels planted between 1920 and 2007 and is full, rich and satisfying, with lovely lemony acidity. “Maizières” is now 20 years old and is on lighter clay/limestone soils and offers more elegance and finesse. Rully 1er Cru Meix Cadot comes from mainly 35 year old vines and is wonderful, generous and intense with exquisite purity. His Bourgogne Rouge comes from 50% Premeaux, 50% Puligny and is sweet, generous, concentrated and accessible. The Rully Rouge is from vines planted in 1974 and 1980 and offers ripe, generous, sweet dark-cherry flavours.

This is a genuine, superstar Burgundy domaine !!!!
ALAIN CHAVY

Alain Chavy has been joined by his son Corentin at this splendid Puligny domaine, created in 2003 when Alain and his brother Jean-Louis went their separate ways. Alain is one of the earliest to pick in the village: from 25th to 31st August in 2018. This enables him to retain good acidity and produce crisp, well-structured wines with fine minerality and ageing potential. All the wines are fermented and aged for twelve months in barrel followed by six months in stainless steel vats in one of the few underground cellars in Puligny.

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Puligny-Montrachet
£460/12
This is aged principally in larger (450 litre) demi-muids rather than the traditional 228 litre pièces in order to give a lighter touch of oak to the wine. Crisp and lean with lovely, pure fruit. Finishes fresh and long. Drink 2021-2024.

Puligny-Montrachet 1er Cru Les Charmes
£498/12
A splendid climat on the Puligny-Meursault border adjoining Meursault 1er Cru Charmes. Alain is the major land-owner with 1.8 hectares of vines and makes a rich, intense wine of premier cru quality. Drink 2021-2024.

Puligny-Montrachet 1er Cru Les Clavoillons
£625/12
Clavoillons lies just below Folatières on the slope and makes a delicious, elegant wine. Combines crisp, racy fruit with a lovely, silky texture. Lovely, harmonious Puligny with an intense, long finish. Drink 2021-2024.

Puligny-Montrachet 1er Cru Les Folatières
£623/12
Folatières often produces some of the ripest, most opulent wines of Puligny but this is taut and mineral with beautiful, zippy fruit and a long, crisp aftertaste. Needs time to develop but will age magnificently. Quintessential Puligny. Drink 2021-2025.

Chevalier-Montrachet
£3315/12
Alain makes just two barrels of this magnificent grand cru. Rich and intense with great concentration of flavour. Drink 2021-2025.
This top division 12 hectare property, based in the heart of Meursault, is run by the young and talented Charles Ballot. The Ballot & Millot families began acquiring vineyards in Meursault in the mid 17th century. When Charles’s parents married, they brought together some exceptional holdings, including extremely well situated parcels of the two finest premier crus, Perrières and Genevières.

The ages of the vines range from 30 years for Les Criots to 70 years for the Genevières. An extremely stringent form of viticulture is practiced in the vineyards, with no herbicides and minimal use of other treatments. In fact everything is now organic but he will not become certified as such. All the wines are barrel fermented, with around 25% new oak for the 1er Crus and 10% for the village wines. His exceptional Aligoté is from low yielding, 50 year old vines and is barrel fermented. The delicious, classy Bourgogne Chardonnay is from 25 year old vines only from the communes of Meursault and Puligny.

Meursault Village is from 7 very different parcels, each offering their own attributes – from deep soils to rock. “Criots” is from very rocky, hard soils under Santenots and is tighter and more minerally than “Narvaux”, which comes from 3 parcels of 60, 40 and 20 year old vines. 1er Cru Charmes, coming from the top, dessus part is purer and more minerally than is usually the case. 1er Cru Genevières is from 70 year old vines and is his most backward, masculine wine. 1er Cru Perrières, 40 year old vines abutting Clos le Perrière, is magnificent and as complete as a Grand Cru. The fabulous Chassagne Montrachet 1er Cru Morgeot comprises nearly a hectare of 50 year old vines in Tête du Clos – the highest part of Les Morgeots under La Romanée, on very rocky limestone. Charles never uses bâtonnage. His Meursaults are chiselled, fine, pure and minerally, and rather “Puligny” in style. He is equally gifted at making red wines and his Volnay 1er Cru Santenots is outstanding.

Charles Ballot began picking on 30th August and finished on 5th September. “There was rain until June and some spring maladies. The soils were full of water, so there was no hydric stress later in the summer – although young vines suffered more than my old vines. I also work the soils, so the vines have to root deeper. I picked at 13.3 – 14.3 natural. Fermentations were difficult, but nothing concerning. The weather was similar to 2003, but nothing like it in terms of style. The wines have the richness and complexity of 2015 and the freshness of 2014.”

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**WHITE**

**Bourgogne Chardonnay**
£205/12
Vines averaging 35 years old - 70% from the commune of Meursault, 30% from Puligny. Half is from his own vines and half bought from a friend.

**Meursault**
£399/12
A blend of several different parcels throughout the appellation – including Les Chaumes de Narvaux, Des Pelles, Les Corbins and Les Peutes Vignes. Vines average 35 years old.

**Meursault “Les Narvaux”**
£459/12
3 parcels of 60, 40 and 20-year-old vines, in the lower part, just above 1er crus Genevières and Poruzots – gives a fuller style of Narvaux.

**Meursault “Les Criots”**
£435/12
35 year old vines. Very rocky, hard limestone soils under Volnay Santenots. A cool site, always tenser, less opulent and more minerally than his Narvaux.

**Meursault 1er Cru Les Charmes**
£695/12
40-year-old vines on the top part of the slope, next to Perrières. 40cm of topsoil, then straight into really hard limestone. More tension, precision and minerality than stereotypical Charmes.

**Meursault 1er Cru Genevières**
£775/12
75-year-old vines on the top part. Always the most intense, incisive and backward of his wines, demanding time to open up.

**Meursault 1er Cru Les Perrières**
£895/12
40 year old vines abutting Clos le Perrière. Power, salinity and exquisite elegance.

**RED**

**Chassagne-Montrachet 1er Cru Morgeot**
£565/12
Nearly 1 hectare of 50-year-old vines in Tête du Clos – the highest part of Les Morgeots under la Romanée on very rocky limestone.

**Volnay 1er Cru Santenots**
£475/12
0.5 hectares on Bathonian limestone. 25-year-old vines. All destemmed.

**Pommard 1er Cru Pezerolles**
£639/12
60 ares of 35-year-old vines in clay with iron traces and small stones. 20% whole bunches.
Having created a name for himself as régisseur (general manager) of Domaine du Comte Armand in Pommard, Benjamin Leroux established, with English backing, a small négoçiant business based in Beaune since 2007. The range is confined to the Côte d'Or, from Chassagne-Montrachet to Gevrey-Chambertin, with the intention of developing farming contracts or indeed purchasing vineyards in the future.

The possibilities are very exciting for this exceptionally talented vigneron. Benjamin is a master at delivering purity of fruit alongside a seamless texture in his wines which have only the subtlest influence of oak. One of Benjamin’s favourite locations for white wine vineyards is the border between Auxey-Dureses and Meursault, which is where Les Vireusils can be found. Here the natural weight of Meursault is enhanced by the fresher minerality typical of the side valley of Auxey-Dureses.

THE 2018 VINTAGE

Climate change is high in Ben’s thoughts as he starts to face what he considers to be “New World” problems, with the recent sequence of early vintages.

His white wine harvest began on 26th August, four days earlier than last year. The challenge for such early harvests with very ripe fruit is to be able to retain a sense of freshness in the wines. The generous size of the harvest certainly helped the quality of the vintage, as the grapes gave a lot of juice, which prevented the style of the whites from becoming too dense and unbalanced. This generosity also allows the mineral character of the best vineyards to give his white wines balance.

Ben’s red wine vintage in the Côte de Nuits began on 5th September, harvesting in the morning and catching a window of cooler weather between the end of August and 9th September. Here the super-ripe grapes had quite low acidity.

Ben has an excellent range of reds, enhanced by beautifully healthy, ripe skins and stalks. His Bourgogne wines and those from less esteemed sites have performed exceptionally well. By definition these are cooler sites, and the warm summer allowed a much greater level of ripeness than usual. Ben also posits that the best-placed Premier Cru sites have the potential to match the Grands Crus this year. Ben found some over ripeness in the latter, which led him to reject some fruit, meaning production is down at the very upper end of the range. The new challenges of climate change.

WHITE

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RED

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<tr>
<td>Bourgogne Rouge</td>
<td>£189</td>
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<td>Savigny-lès-Beaune</td>
<td>£253</td>
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<td>Gevrey-Chambertin</td>
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<td>£585</td>
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<td>Volnay, Mitans, 1er Cru</td>
<td>£585</td>
<td>12 (6)</td>
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</table>
**Bzikot Pere & Fils**

Sylvain & Béatrice Bzikot [pronounced BZee-cot] own an impressive estate of 15 hectares in Puligny Montrachet. Sylvain's grandfather arrived in Burgundy from Poland just before the Second World War and steadily built up the estate in the post-war years when land was plentiful and cheap. For a long time, most of the crop was sold in bulk to the Burgundy négociants but now all is bottled at the domaine. The estate’s delicious Bourgogne Chardonnay is made from vines within the commune of Puligny but just too low on the slope to qualify for the appellation.

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**Bourgogne Chardonnay**

£179/12

This comes from vines below the village of Puligny on lower-lying land that was affected by frost in 2018. The resultant low yields have given additional concentration and weight to what is always a delicious wine. Fermented partly in barrel and partly in stainless steel vats, this combines fresh, vibrant fruit with the class and minerality of a fine Puligny. Drink 2020-2022.

**Meursault**

£385/12

Sylvain only makes four barrels of this fine Meursault which is fermented and aged in 25% new oak. Ripe and fruity, this is forward and open, already delicious but with the ability to age well in the medium term. Drink 2020-2023.

**Puligny-Montrachet**

£410/12

Sylvain uses 25% new oak for his Puligny with both 228 litre pièces and 400 litre demi-muids from tonneleurs Taransaud, Boutes, Seguin-Moreau, Berthomieu and Meyrier. Top class Puligny with beautiful, honeyed fruit allied to crisp acidity. Precise and harmonious. Drink 2020-2024.

**Puligny-Montrachet La Rousselle**

£477/12

The domaine own a third of a hectare of this fine vineyard which lies immediately below premiers crus Perrières and Referts. The stonier soil and south-easterly exposure gives a magnificent wine; rich, powerful and harmonious. Drink 2020-2024.

**Puligny-Montrachet 1er Cru Les Folatières**

£477/12

The most powerful wine in the cellar. Splendid, honeyed fruit on the nose, rich and opulent with a fine, succulent texture and long aftertaste. Drink 2020-2024.

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**Domaine Bitouzet-Prieur**

2018 Vintage

This is really two, perfectly formed domaines, one in Meursault, the other Volnay, but all under the aegis of François Bitouzet. Although François currently runs two cellars, he is in the process of building a new winery in Meursault, bringing all under one roof. He started his 2018 harvest with his whites on 27th August, moving to Taillepieds the next day, with everything in by 3rd September. He is happy with his reds but personally prefers the aromatic freshness of 2017. The key, as elsewhere, was the ability to decide and act quickly, as maturation came so fast. François de-stems all his reds and is not a fan of whole-bunch, feeling it adds some “toughness” which he doesn’t appreciate. Our view is that the reds are certainly successful, generous, well-balanced and with plenty of pure perfume, while the whites have a well-defined, mineral, stony firmness. Both the Meursault Charmes and Perrières are right on the money, with great precision and typicity. Away from the classic sites, the Volnay Pitures caught our eye with its juiciness.

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**WHITE**

**Meursault, Les Corbins**

£446/12 (6)

**Meursault, Clos du Cromin**

£446/12 (6)

**Puligny-Montrachet, Les Levrons**

£620/12 (6)

**Meursault, Les Charmes, 1er Cru**

£720/12 (6)

**Meursault, Les Perrières, 1er Cru**

£789/12 (6)

**RED**

**Beaune, Les Cent Vignes, 1er Cru**

£396/12 (6)

**Volnay**

£350/12 (6)

**Volnay, Les Aussy, 1er Cru**

£524/12 (6)

**Volnay, Pitures, 1er Cru**

£550/12 (6)

**Volnay, Taillepieds, 1er Cru**

£575/12 (6)

**Volnay, Clos des Chênes, 1er Cru**

£635/12 (6)
DOMAINE CAMUS-BRUCHON

Since 1971, Luc Camus has run his family domaine made up of just over seven hectares, principally Savigny. It is comprised of two premiers crus, two village wines, some bourgognes as well as Beaune and Pommard, with an average age of vines being remarkably high. Luc was just 12 when his father passed away and he took over the domaine ten years later. His character, energy and keen curiosity has made this incredibly large responsibility, at such an early age, possible.

He is committed to producing wines of the highest potential quality for the terroir and the vintage. With that ideal in mind, he devotes great attention to detail at every stage, taking on even the most physical tasks in the vineyard and winery.

The best sites for red wines are on the hillsides rising up from the River Rhone and the valley of Fontaine-Froide which shelters the village of Savigny-lès-Beaune itself. Vineyards on the Pernand-Vergelesses side, on the slopes of Bois de Noël, face south and south-east have gravelly, sandy marl soils. On the Beaune side, on the slopes of Mont Battois, face east and north-east have soil that is more sandy and less stony. As a result, the two vineyards produce quite diverse wine styles, celebrated in Luc’s winemaking style.

2018 VINTAGE

Despite spring frost in Savigny, Guillaume harvested a relatively generous 45 hl/ha on average. His pickers began work on August 30th in Beaune and Pommard, and finished on September 6th. There are no excessive alcohol levels here: every cuvée weighs in at 13-13.5%, but Guillaume chose to use a minimum of 30% whole bunches across his range to contribute extra freshness – this was made possible by the excellent quality of the grapes and stems. The old vine cuvées and those from deeper soils, such as Les Narbantons, boast impressive concentration, while Les Lavières (a little topsoil then decomposed limestone) is characteristically floral and elegant. The 1er Cru wines are raised exclusively in 500L barrels, the others in a combination of 500L and used 228L barrels. The 2018s were bottled in a brief window just before and after Christmas 2019.

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Savigny-lès-Beaune, Cuvée Reine Joly
£224/12

Savigny-lès-Beaune, Les Pimentiers, Vieilles Vignes
£250/12

Savigny-lès-Beaune, Aux Grands Liards, Vieilles Vignes
£261/12

Savigny-lès-Beaune, Les Lavières, 1er Cru
£284/12 (6)

Savigny-lès-Beaune, Les Gravains, 1er Cru
£284/12 (6)

Savigny-lès-Beaune, Les Narbantons, 1er Cru
£293/12 (6)

DOMAINE DAVID MOREAU

2018 VINTAGE

As a later ripening appellation riddled with some fascinating soils, it could be argued that Santenay will benefit from the current level of global warming. Whilst historically reputed for volume and being largely planted with higher-yielding clones, that is changing, and David Moreau is at the forefront. Previously rather rustic in style, Santenay is now home to wines of great freshness and energy, with the accent on red fruit, usually underpinned by tannins.

The 2018 vintage will add to the reputations of both David and Santenay. The harvest started on 5th September for his reds. For the first time he was able to use a sorting table in the vineyard (rather than just in the winery). He likes to use some whole-bunch, up to a maximum of 20%. If whole-bunch is used, he will employ a shorter maceration.

Overall the vintage didn’t raise any problems. There was some mildew in May, but it was easily managed. This year we were especially impressed by the well-situated Les Hâtes, and the genuinely complex Clos des Mouches.

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Maranges
£182/12 (6)

Santenay, Cuvée “S”
£220/12 (6)

Santenay, Les Hâtes
£220/12 (6)
DOMAINE DE MONTILLE

2018 VINTAGE
A visit with chef de cave Brian Sieve always offers fascinating insight, and this year was no exception, as he explained that 2018 had 25% more growing hours (over 10°C) than any other year. He is delighted with both reds and whites in 2018, comparing the former to 2010 Barolo for their power and delicate, fine tannins. For the whites, he explains that the good volumes “saved our butts” and balanced out the warm vintage, keeping acidity levels high, while their biodynamics and severe pruning methods maintained concentration. Generally, Brian and Etienne have used more wholebunch for the reds this year, to give a herbal, garrigue freshness. The red wines are serious, structured and age-worthy, while the whites are muscular, sinewy and concentrated. Both are hugely successful and a highlight of the vintage.

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WHITE

Bourgogne Blanc, Clos du Chateau
£250/12

Monthelie, Les Duresses, 1er Cru
£335/12

St Aubin, En Remilly, 1er Cru
£380/12

Chassagne-Montrachet
£475/12

Puligny-Montrachet
£525/12

Meursault, Saint Christophe
£565/12

Puligny-Montrachet, Les Chalumeaux, 1er Cru
£695/12 (6)

Chevalier-Montrachet, Grand Cru
£1150/12 (6)

RED

Monthelie Rouge 12x75cl
£305/12

Nuits-St Georges, Aux Saint Juliens
£474/12 (6)
DOMAINE DENIS CARRE

Denis Carré did not inherit any vineyards, but – having harvested grapes as a teenager – he decided he wanted to make wine. He began renting vines, initially some Gamay and Pinot for three barrels of Passetoutgrains, while working in a garage in the evenings to fund his winemaking. He and his wife, Bernadette, slowly but surely added to their holdings, and the estate now totals 14 hectares across the Hautes Côtes and Côte de Beaune. Their children, Martial and Gaëtane, have been involved full-time since 2008, and now run the domaine.

Tucked away in Meloisey, in the Hautes Côtes de Beaune, this small family domaine has so far remained relatively under the radar, but the recent change of generation has seen their reputation grow. This is largely thanks to their careful work in the vineyards, which is geared towards achieving the best quality possible, as well as a sensible approach to winemaking, which focuses on producing accessible wines with fresh, clean, fruit profiles. Gaëtane and Martial are thoughtful, energetic and smart, understanding that wine is made to be drunk and enjoyed, and their focus is on making wines that give pleasure when young, but also have the potential to age gracefully. Everything is focused on preserving purity of fruit; a maximum of 25% new oak is used on the top wines, while the Pinot Noir is all de-stemmed, extraction is gentle and bâtonnage is avoided. Many of their parcels are at relatively high altitude, and the cool location of the Hautes Côtes gives their wines real energy and freshness.

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Bourgogne Hautes Côtes de Beaune Blanc
£165/12

Auxey-Duresses, Les Vireux
£250/12

Meursault, Les Tillets
£404/12 (6)

Bourgogne Rouge, Les Lormes
£162/12

Bourgogne Hautes Côtes de Beaune Rouge, La Perrière
£162/12

Savigny-lès-Beaune, Vieilles Vignes
£245/12

Beaune, Les Tuvilains, 1er Cru
£304/12 (6)

Pommard, En Brescul
£312/12 (6)

Pommard, Les Noizons
£324/12 (6)
Cote de Beaune

DOMAINE DES CROIX

David Croix earned winemaking fame through his time with Camille Giroud. He was flagged by a group of investors, quite rightly so, as an incredibly talented winemaker and approached to take the helm of former Beaune winery Domaine Duchet. The new domaine was named after their rising, young star and his first vintage as Domaine des Croix was in 2005 where he made Corton-Charlemagne, Bourgogne Rouge, Beaune and various Beaune premiers crus from Pertuisots, Cent Vignes, Bressandes and Grèves. In 2017, he left Camille Giroud to purely focus on the domaine, of which he is entirely in charge.

Working hard in the vineyards, his farming methods have always been organic and he achieved his organic certification in 2008. With David now solely focused on the domaine, he makes ten wines from across Beaune. He spends the majority of his time in the vineyard where a hands on approach is applied to viticulture, harvesting incredibly low yielding vines. In the cellar, fermentation is in wooden vats with indigenous yeasts, minimal sulphur additions and some whole bunch. He uses does relatively long lees ageing and uses a small, controlled amount of new oak with the rest of the wine aged in old, neutral barriques for 12 - 15 months. Wines are bottled unfiltered and the resulting wines have extreme depth and fine structure, celebrating the terroir from where they have come.

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2018 VINTAGE

David Croix’s skill is superbly adapted to his speciality: in his cellar, you will only find wines from in and around Beaune. The smooth and gently ripe wines that reflect the general style of Beaune is where David excels. Throughout his range, you will find wines of delicacy, purity and grace, all lifted by a gentleness of touch and a transparency of flavour. David started his 2018 harvest on 27th August in Corton, not looking for full phenolic ripeness, finishing in early September in Charlemagne. Increasingly he tries to reduce and moderate the influence of SO2 which, when your objective is delicacy and purity in your wines, can toughen and tighten them. He now only buys natural, mined sulphur (as opposed to industrially manufactured) and introduces it after it has been “purified” by bubbling through spring water. His wines are beautiful and luminous this year. Across the range this is a very successful vintage.

Beaune
£295/12 (6)

Beaune, Cent Vignes, 1er Cru
£380/12 (6)

Beaune, Les Tuvilains, 1er Cru
£430/12 (6)

DOMAINE DU COMTE ARMAND

The family of the Comte Armand has owned the vineyard of Clos des Epeneaux in Pommard since 1826. The vineyard wasn’t replanted post-phylloxera until 1930, but has since confirmed its rating as one of Pommard’s very finest sites. After many years when the Clos des Epeneaux was the sole wine made at the domaine, further vineyards were acquired in 1994: Auxey-Duresses, Auxey-Duresses Premier Cru, Volnay and Volnay Frémiets. The younger vines from the Clos des Epeneaux are also sold as Pommard or Pommard Premier Cru.

The modern era began under Pascal Marchand (whose first vintage was 1985), followed by Benjamin Leroux and now Paul Zinetti, Benjamin’s second-in-command. Each has left their mark: Pascal Marchand elevated the domaine, making it the greatest Pommard estate, and Benjamin Leroux oversaw conversion to biodynamics (certified from 2005).

Since 2014, Paul Zinetti has been at the helm, and a subtle but discernible change is underway. The Clos des Epeneaux’s famous dense, rich, tannic composition, so individual and impressive, is being gently moderated towards a wine that will be accessible a little earlier, while in no way undermining the ageability of one of Burgundy’s great terroirs. The firmest tannins are less evident after only gentle pumping-over and a very limited number of punch-downs. A new de-stemming machine is also delivering much better quality whole berries.

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2018 VINTAGE

This is an important vintage for Comte Armand, delivering volumes that go some way to making up for the lean years between 2012 and 2016.

With warm conditions at harvest, it was important to start picking early in the day to bring the fruit in at a cool temperature, and anything that was picked from mid-morning onwards was cooled overnight before sorting. Paul prioritises phenolic maturity, arguing that ripe skins are essential for making quality wines, and he therefore began picking on 3rd September. An unexpected benefit of the large crop was that the tanks were so full that the team regularly had to rack off a small amount of juice and return it to the tank later - a sort of mini-délestage which Paul feels has given the wines more purity. Extraction here is very gentle, with mostly remontage and the occasional foot-pigeage as required. Paul’s style is certainly more accessible than that of his predecessors, but there is still a clear identity and structure to the wine which indicates excellent ageing potential.

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Auxey-Duresses
£304/12 (6)

Auxey-Duresses, 1er Cru
£420/12 (6)

Volnay
£465/12 (6)

Volnay, Frémiets, 1er Cru
£780/12 (6)
DOMAINE FELETTIG

“I have enthusiastically reported on the rapid rise of Domaine Felettig to increasing prominence as the quality has done nothing but improve. 2016 represents a cherry on top of the cake as I have never seen better wines across the board from the domaine. If you’re not familiar with the wines, you owe it to yourself to make their acquaintance.” – Allen Meadows, Burghound

If any domaine has made more dramatic progress over the last handful of vintages, we would be very surprised. Why? Quite simply, Gilbert Felettig was dissatisfied with his 2009s, which he found over ripe and excessively oaky. He therefore set about changing everything.

2018 VINTAGE
This fabulously run domaine has experienced a meteoric rise in its reputation over the last few vintages and is now one of the most highly reputed in the village. According to Gilbert, “We began picking early in 2018 on 29th August and finished on 13th September. The grapes were great and in perfect health. I was worried about producing wines that resembled those of 2003. However, on the contrary, after malolactic fermentation, the wines are very well balanced. They are rich and powerful, very aromatic and with very good levels of acidity. It is a very good year. We produced 10% less than in 2017, with yields of 40 hl/ha and natural alcohol levels, generally, of between 13 and 13.5 degrees.”

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WHITE

Bourgogne Aligoté Vieilles Vignes
£137/12
60+ and 35-40 year old vines in Chambolle and Vosne. Fermented in older barrels.

Hautes Côtes de Beaune Blanc "En Vallerot"
£187/12
Planted in 1990 in the commune of Magny les Villers at 330m and facing east. Vinification in barrel for 12 months, 20% new oak.

RED

Bourgogne Rouge
£187/12
45 year old vines, just over the other side of the RN74 in Chambolle – stoney, well-drained soils, all in the cone d’ejection of the combe (dry valley) 20% new oak. All destemmed.

Hautes Côtes de Nuits Rouge
£206/12
An east facing parcel of 45 year old vines on the plateau above Nuits-Saint-Georges, planted on red clay topsoil over Comblanchien limestone. 100% destemmed. No pigeage. 20% new oak.

Nuits-Saint-Georges
£399/12
2/3 from Chaliots on the Preméaux side and 1/3 from Lavières, cote Vosne. 50% new oak. 20% whole bunches. 20% whole bunches.

Vosne-Romanée
£449/12
2 individual parcels of 40 year old vines – 80% from Jachees and 20% from Chalandins. 50% new oak. All destemmed.

Chambolle-Musigny “Vieilles Vignes”
£415/12
40, 50 and 60 year old vines. 20 individual parcels. 30% new oak. 100% destemmed.

Chambolle-Musigny "Clos Le Village" MONOPOLE
£475/12
A single 0.5ha plot with thin topsoil on limestone bedrock. Vines planted in 1973. 50% new oak. 20% whole bunches.

Beaune 1er Cru Les Champs Pimont
£475/12
0.5 hectares planted in 1968 on stony, clay soils. All destemmed. 50% new oak.

Chambolle-Musigny 1er Cru Les Plantes
£475/12
65 year old vines on very “calcaire” soils – very similar to 1er Cru Les Combottes. 50% whole bunches. 2 barrels made, both new.

Chambolle-Musigny 1er Cru Les Lavrottes
£695/12
20+ year old vines on slightly heavier soils. 50% new oak. 25% whole bunches.

Chambolle-Musigny 1er Cru Les Fuées
£695/12
2 parcels of 20 and 35 year old vines abutting Le Cras and Bonnes Mares. 100% new oak. 37% whole bunches.
DOMAINE FELETTIG.

Chambolle-Musigny 1er Cru Les Combottes
£695/12
Very “calcaire” soils. A 0.25 hectare plot of 60 year old vines. 100% new oak. All destemmed.

Chambolle-Musigny 1er Cru Les Feusselottes
£695/12
Very limestone, stoney soils. Vines planted in 1956. 100% new oak, 25% whole bunches.

Chambolle-Musigny 1er Cru Les Camières
£755/12
Limestone and marne-blanc soils. 45-50 year old vines. 100% new oak, 33% whole bunches.

Chambolle-Musigny 1er Cru Les Charmes
£780/12

Vosne-Romanée 1er Cru
£729/12
A blend of 50+ year old vines from 2/3 Les Petits Monts (next to Les Reignots and above La Romanee) and 1/3 Les Chaumés. 100% new oak, 45% whole bunches.

Vosne-Romanée 1er Cru Les Reignots
£885/12
60 year old vines on poor soils above grand cru La Romanée. 100% new oak (450 ltr demi-muids), 45% whole bunches.

Echezeaux Grand Cru
£1,295.00
Vines planted in 2001 in Les Treux. 1 new 500 litre demi-muid made, 20% whole bunches.

Corton Grand Cru Les Grandes Lollières
£935/12
30 ares of east-facing, 50 year old vines from the commune of Ladoix-Serrigny. Very stony, clay topsoil on compacted limestone. 100% destemmed. 16 months in 100% new oak.

DOMAINE FELETTIG. "Friends of Gilbert"

The following wines are made from, or include, a proportion of grapes either exchanged with or bought from friends – and where Gilbert exercises an element of control, including the date of harvesting. Only grapes are bought and Gilbert vinifies and matures everything himself.

Nuits-St-Georges Blanc 1er Cru Les Terres Blanches
£525/12
20 year old vines from Premeaux above the red premier crus of Aux Perdrix, Les Forets and Les Saint-Georges on limestone soils. 80% Chardonnay, 20% Pinot Blanc. Vinified in barrel (1/3 new) for 13 months.

Marsannay Rouge Les Crais
£290/12
30-40 year old vines or organic fruit, grown on very light, stoney soils, bought from a close friend. Gilbert picks all the fruit himself. 20% whole bunches. 30% new oak.

Fixin 1er Cru Clos du Chapitre
£475/12
Bought from a friend who owns this 4.78 hectare monopole, situated just below the celebrated Clos de la Perriere. Vines average 65 years old on deep clay-limestone and marne soils. 100% destemmed. 50% new oak.

Gilbert exchanges fruit with a close friend. 35-40 year old vines. A very steep vineyard, situated above Clos de Tart, on Comblanchien limestone. £430/12
50% new oak, 25% whole bunches.

Morey-Corton Clos Sorbe
£585/12
30 year old vines, just under Clos des Lambrays, with soils of marne, clay, limestone and white stones. 35% whole bunches, 50% new oak.

Chambolle-Musigny 1er Cru
£695/12
Gilbert does all the work in the vines and picks the fruit. A blend of Aux Combottes, Les Combottes, Les Grvunchers, Les Plantes and Les Chablot. 50% new oak, all destemmed.

Chambolle-Musigny 1er Cru Les Grvunchers
£710/12
A blend of domaine and bought fruit – 1/3 from his father. South-east facing 40 year old vines on fine stony clay and Premeaux limestone. 50% new oak, 40% whole bunches.
DOMAINE FOLLIN ARBELET

Aloxe-Corton is home to eight vignerons, and amongst them is the mild-mannered Franck Follin-Arbelet. He studied geology and geophysics before coming to wine through his wife’s family. His father-in-law, André Masson, a former director of the Hospices de Beaune, was a descendant of the Arbelet family, who had been land owners in Aloxe since the 19th century, although the vines were historically rented out.

Franck began in 1990 working as an employee of the estate, learning the trade, which he did for almost five years. Gradually the rented out land came back under the control of the family and Franck, who now runs the estate, has taken control around six and a half hectares of vines. These sites are some of the more prestigious of the appellation which he farming lutte raisonnée.

He works closely with the Chamber of Agriculture to assess as and when treatments are necessary. He is also conscious of treating at the appropriate time of day to ensure maximum effectiveness. Working the soil mechanically is preferred to the use of weedkillers, although there is some grass cover on the steepest slopes to prevent erosion. The vines are pruned short and are de-budded systematically, sometimes twice, to ensure low yields and the correct spacing of the bunches. Such rigorous treatment means that green-harvesting is only necessary in the youngest and most vigorous vines.

The work in the cellar is based on minimum intervention, the goal being to ensure a gradual vinification which allows each terroir to show through. He is not in favour of the universally fashionable maceration à froid, preferring to control the temperature of the fermenting must to guarantee a more progressive fermentation, although with naturally cool cellars this is hardly a concern and in some vintages the fermentation can last up to a year.

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2018 VINTAGE

This was Franck’s second full harvest in a row, after a succession of meagre vintages. His team began picking on 29th August, in Corton-Charlemagne, with a view to retaining the fresh acidity intrinsic to the domaine’s elegant house style. He used 20% new oak on the majority of the Premiers Crus and 50% for the Grands Crus, but all the wines were racked into used barrels in August. At this point, Franck notes, they shed some puppy fat and gained tension. There's poise and impressive weight of fruit across the range, while the supple, charming reds reinforce the impression formed elsewhere that 2018 is an excellent vintage for reds from the Côte de Beaune in general, and a stellar one for Corton in particular.

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Pernand-Vergelesses Blanc
£317/12 (6)

Aloxe-Corton
£337/12 (6)

Aloxe-Corton, Les Vercots, 1er Cru
£410/12 (6)

DOMAINE FRANCOIS BUFFET

Domaine François Buffet is a family-run domaine, which dates back to 1692. It is currently managed by Marc-Olivier, son of François, along side his parents who still get involved. He brings passion and expertise to the vineyards and wines, succeeding his father who impressively completed 40 vintages.

The estate covers an area of more than 7.5 hectares and includes 15 appellations located mainly in Volnay and Pommard as well as some beautiful parcels of Savigny-lès-Beaune and Pernand-Vergelesses. Vineyards are farmed with terroir in mind, using compost over fertilisers and leaving the vineyard ground cover to grow freely with the mindset that weeds will indicate soil deficiencies, for example clovers sprouting show a deficiency of organic matter.

In the cellar, Marc-Olivier will use some whole bunch when suitable though not for young vines. The wines are matured in barrel over 22 months, with one racking in the summer. Around 20% of new oak is used.

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2018 VINTAGE

This was a successful year for Marc-Olivier, due in the main to the health of the soils in his vineyards which, he says, always give good acidity. With that knowledge, Marc-Olivier opted to wait for full phenolic maturity and began his harvest a little later than some in the Côte de Beaune, on 5th September, the same day as in 2017. He harvested more grapes this year, but got less juice. He has also more tannins than usual, and the acidity is lower than last year, but not by much. The key point, however, is that there are no wines in this cellar far above 13% alcohol, a highly commendable endorsement of his philosophy. In the vineyard, Marc-Olivier’s desire is to feed the soil, not the vine, and plough the land as little as possible. He would love to remove copper and sulphur from the viticulture process altogether, if he could. In the cellar, Marc-Olivier’s style is, like the man, considered, gentle and, at times, self-questioning. You would not call the wines fragile, but there is always a delicacy about them. His more powerful terroirs, such as Champans in Volnay, are given full rein.

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Volnay
£320/12 (6)

Pommard
£335/12 (6)

Volnay, Champans, 1er Cru
£480/12 (6)
DOMAINE HENRI PRUDHON

The Prudhon family is one of the oldest in the village of Saint-Aubin. The vineyard has been passed down through the generations and today, the domaine covers 15 hectares of vineyards, spread out over Saint-Aubin and its neighbouring communes Puligny-Montrachet and Chassagne-Montrachet. The vineyards are split equally between red and white (Chardonnay and Aligoté).

The whole family is involved in the business. Gerard, who has taken over the reins from his father, having joined him in 1970, his wife Bernadette as well as their two children. Vincent joined his parents after completing a degree in business studies in 1997 whilst Philippe, a qualified oenologue, started working at the domaine in 2001.

The wines are looked after in a wholly traditional manner with the prime concern being to determine exactly what they need whilst respecting their natural environment. It follows on that controlling the yields and practising natural viticulture are a prerequisite for the expression of terroir.

The whites are pressed as soon as they reach the cuverie. The must obtained from this is then placed in a large receptacle for 24 hours to settle. The wines are then fermented in oak barrels with a small proportion new (depending on the appellation this is between quarter and a third). A slow malolactic fermentation takes place in barrel and frequent battonnage is employed to add texture and richness.

The reds are destemmed and fermented in large oak vats with twice daily punchdowns and pumpovers. After the fermentation, the red wines are aged in oak barrels for 10 – 18 months before bottling.

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2018 VINTAGE

The Prudhons began harvesting on September 1st. A wet spring contributed generous reserves of groundwater which sustained the vines throughout the hot, dry summer. The crop was a plentiful 60hl/ha for whites and 45 for Pinot Noir. As Vincent explains, this enabled the grapes to retain plenty of acidity, as fewer grapes on the vine would have ripened more quickly, at the risk of becoming overripe. The whites - bottled in August, with the exception of Puligny Les Enseignières, which is likely to be bottled in February (with the reds) - show their customary freshness, with impressive definition between terroirs, and an engaging saline character. Reds from warmer sites are juicy and seductive, but never rich; while those from cooler vineyards, such as Les Frionnes, combine concentration with a cooling mineral core, suggesting a long lifespan. The 1er Cru whites here are raised in up to one third new oak; the Bourgogne Chardonnay and reds in used barrels and the excellent Bourgogne Aligoté exclusively in tank.

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Bourgogne Aligoté
£110/12

Bourgogne Chardonnay
£115/12

St Aubin, Le Ban
£181/12

St Aubin, Sur le Sentier du Clou, 1er Cru
£235/12

Puligny-Montrachet, Les Enseignières
£415/12 [6]

Bourgogne Pinot Noir
£117/12

St Aubin, Les Frionnes, 1er Cru
£213/12

St Aubin, Cuvée Les Rouges Gorges, 1er Cru
£213/12

DOMAINE MARC COLIN

Marc Colin has now handed over this leading St-Aubin domaine to three of his children, Damien, Joseph and Caroline. The eldest, Pierre-Yves, was involved until 2005 harvest, when he took out his share of the vineyards to be worked separately. The remainder is still a sizeable operation, with 20 hectares spread between 30 appellations, 25 of them for white wines.

The Colin reds come from St-Aubin, Chassagne-Montrachet and Santenay, including a fine vieilles vignes bottling which comes from a plot in Les Champs Claude planted in 1901. This and the Saint-Aubin Les Frionnes are worthy of note, though the Domaine is much better known for its white wines. These include no less than eight bottlings of premier cru St-Aubin plus Puligny and Chassagne-Montrachet and their associated grands crus.

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2018 VINTAGE

Damien Colin describes 2018 as the style of vintage he likes: neither rich nor too lean. He enjoys the bitterness – a term he uses in an entirely positive sense – of the wines, which renders them fresh and moreish. Damien continues to extol the virtues of 300L barrels (25% new for the 1er Crus) to avoid excessive reduction in his wines. As ever, Damien’s Bourgogne Aligoté and Bourgogne Blanc – both from parcels in Chassagne, Puligny and St Aubin – are among the many highlights here.

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Bourgogne Aligoté
£145/12

Bourgogne Chardonnay
£185/12

St Aubin, Le Ban
£181/12

St Aubin, Sur le Sentier du Clou, 1er Cru
£235/12

Puligny-Montrachet, Les Enseignières
£415/12 [6]

Bourgogne Pinot Noir
£117/12
Cote de Beaune

DOMAINE PHILIPPE COLIN

Philippe makes his wines in a modernised winery on the outskirts of Chassagne. Philippe has been vinifying here under his own label since the Domaine Colin-Deleger was divided up between the two brothers, Philippe and Bruno in 2004. When their parents retired, the sons, who previously had been working together at the family property, decided to create their own respective domaines. As Philippe says, this was to allow him to do things “à sa manière”.

Having studied at the Lycée Viticole de Beaune, he joined the family directly afterwards in 1988. He was naturally more drawn to working in the vines and the cellar, and it is here he has stayed ever since.

His viticultural practices are much like those of many Burgundians of his generation. His lutte raisonnée is truly reasoned, that is to say he works closely with the Chambre d’Agriculture de la Côte d’Or to reduce the number of treatments used. The soil is tilled to keep weeds at bay and grass cover is encouraged in some parcels where vigour is a problem, to encourage competition, regulate the yield and keep the risk of rot to a minimum.

Leaf plucking is a systematic feature of the viticultural calendar, as is green harvesting. At harvest time, Philippe has a selection table attached to the tractor in the vines (an unusual sight) and another beneath the destalker in the cellar, designed to remove any dried berries and pips.

Philippe likes to bottle his wines early - after 10 to 12 months - to retain freshness and fruity character. His goal is to produce wines that are approachable now, rather than to age.

A note about the négociant business: Philippe’s great-uncle has 2½ha of vines, which he continues to farm himself, although in the same manner as the Colins. Of this land, Philippe buys around 20 pièces-worth of grapes from three different appellations: Montagny, Chassagne Premier Cru les Embrées, a vineyard in the south of the appellation, abutting the vineyards of Santenay, and Grand Cru Chevalier Montrachet. The wines are then vinified in his cellars in exactly the same way as those of his own holdings.

2018 VINTAGE

Philippe describes 2018 as an easy vintage in the vineyard, with no frost damage or mildew despite the wet spring – which, ultimately, would stave off water stress throughout the hot, dry summer. Philippe finds the wines full of energy, a comment borne out by pH levels of around 3.25. Given their natural richness, he says, it was important not to push too hard during vinification, so bâtonnage, pigeage and pumping over were all kept to a minimum.

The 1er Cru Chassagnes are raised in 30% new oak, and all the wines spend approximately 12 months in barrel (bottling began with the Bourgogne Blanc shortly before harvest 2019).

Bourgogne Blanc
£169/12

Montagny, Sous les Feilles, 1er Cru
£245/12

Chassagne-Montrachet, Les Chaumées, Clos Saint-Abdon, 1er Cru
£570/12 (6)

Chassagne-Montrachet, Les Chenevottes, 1er Cru
£570/12 (6)

Chassagne-Montrachet Rouge, Les Chênes
£269/12

Santenay, Les Gravières, 1er Cru
£317/12
DOMAINE ROLLIN

The Rollin story started with Raymond, an agricultural labourer, who, in the 1930s began amassing small parcels of land, notably in the Premier Cru Ile des Vergelesses and at Aloxe Corton, although nothing was bottled at the domaine until 1963. Raymond’s son Maurice created the domaine in 1955, and in this year acquired his first Grand Cru vines en métayage (share cropping) in a part of En Charlemagne owned by Bonneau du Martray. Maurice continued building up the domaine, buying or renting small parcels of land. Whilst he still sold the majority of his wine to negociants, a small part was bottled under his own label, swiftly finding a loyal clientele. With the arrival of his son, Rémi, in 1976, a great deal of planting was undertaken and the proportion of wine sold in bottle increased. Since the mid 1990s the entire production has been sold in bottle, with over 20% coming to the UK every year.

The work in the vineyards is of primary importance to the Rollins. Whilst not yet won over wholly to organic agriculture, they use only manure to fertilize the vineyards, prefer the plough to weedkillers and reason every treatment they make. Additionally, regular analyses allow Rémi to ensure that the soil is well-balanced. High-density planting and severe pruning keep yields consistently below the permitted levels. The Chardonnay in the Grand Cru vineyards is pruned to as little as 4 buds per vine, most other appellations being pruned to 5 to 8 buds. At such low levels, green harvesting is rarely a necessity. The Aligoté, a naturally high producing variety, is bush vine trained to discourage this tendency. Much work has also been done choosing clones to perfectly suit each terroir. They have also been working with the Association Technique Viticole de Bourgogne, planting the latest disease-resistant, low-yielding clones and following each one closely. Progress has also been made with rootstock, the traditionally preferred SO4 being replaced by the more well-suited 161-49 and 3309, which fare better in lime-rich soils.

At harvest time, the same team of pickers returns year on year. On the plains, the topography of the land would allow for machine harvesting, but Rémi prefers to pick everything by hand. The modern, purpose-built cellar, completed in the early 1990s is always spotless, Rémi being a firm believer in hygiene. On arrival the whites grapes go directly into the pneumatic press without destalking and are pressed very gently. The two different parcels of Corton Charlemagne are fermented separately and blended prior to bottling. The more southerly exposure of the Le Charlemagne vines gives the wine depth and power, whilst the more westerly exposure of the En Charlemagne vines brings minerality and acidity to the blend. The result: an outstandingly complex wine to rival the best whites of Burgundy.

2018 VINTAGE

For the second year running, a full crop was harvested at Domaine Rollin. As in 2017, a rigorous green harvest had been carried out across half the domaine’s parcels of Pinot to limit yields. Picking began with the Pernand-Villages blanc on August 30th and finished in the Hautes Côtes on September 7th. Simon was concerned that early analysis of the Aligoté showed low acidity, but is now pleasantly surprised by its freshness – indeed, none of the wines here are remotely flabby. There is instead a winning density and weight to the whites, which responded well to new oak (from 15% for the Pernand Villages up to 50% for Corton-Charlemagne) and gain tension towards the finish.

The reds meanwhile are deep coloured and concentrated but energetic. Simon did just a single pigeage at the start of fermentation to avoid over-extraction. To some extent, the “shape” of the reds echoes the whites, which are both defined by their freshness and finesse. Seasoned tasters here have compared the 2018 reds to the 1990s, which – as proved by a couple of bottles Simon dug out for us to taste – were exceptionally ageworthy.

Bourgogne Aligoté
£125/12

Pernard-Vergelesses Blanc
£244/12

Pernard-Vergelesses Blanc, Les Cloux
£292/12 (6)

Pernard-Vergelesses Rouge
£215/12
DOMINIQUE LAFON

From 2008, Dominique Lafon decided to make a few wines under his own label, separate from the family domaine (Domaine des Comtes Lafon). Though this new company has the official status of a negociant, almost all the wines are in fact domaine bottlings from vineyards which Dominique either owns or has the contract to farm. The wines are now vinified, matured and bottled at the Chateau de Bligny, where Dominique and colleagues also operate a custom crush facility for small-scale winemakers who do not have their own winery.

The Bourgogne Blanc (as from 2010), is a village Meursault from La Petite Montagne which formerly went into the Domaine des Comtes Lafon Meursault blend.

2018 VINTAGE

Tasting with Dominique Lafon carries us from the famous domaine in Meursault, then over to Blignylès-Beaune for his négociant wines – although, unusually, all of these vineyards are either owned or farmed by Dominique. What is striking, despite the different premises and facilities is just how tangible the Lafon style is across both ranges. Few vignerons master making white and red wines to equal degrees. Whilst historically reputed predominantly for his white winemaking, today, the status of Dominique’s red wines is at least equal to that of his whites. The harvest here began on 25th August for the whites, with the reds picked during the first week of September. The wines of both colours are ripe and opulent and, although in Dominique’s view, lacking a degree of aromatic precision, he feels in some cases that the wines will benefit from a longer period in barrel as they have the structure to make it worthwhile. After the difficulties of recent years, it is very pleasing to see a full range again of these impeccable wines.

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Bourgogne Blanc
£224/12

Meursault 12x75cl
£595/12

Beaune, Vignes Franches, 1er Cru
£565/12 (6)
FERNAO & LAURENT PILLOT

The Pillot family have been growing grapes in Chassagne-Montrachet since the 19th century. Laurent, who has been in charge of the domaine for over ten years, is the 5th generation. Today, the domaine comprises nearly 15 hectares and covers over 22 different appellations. Their modern, temperature controlled winery, on the outskirts of the village, was built in 1995, but still appears state-of-the-art and has recently been extended. He has now been joined by his young son, Adrien, who is full of great ideas – having worked in South Africa (Hamilton-Russell), New Zealand, Oregon and Australia – including longer elevages for some of the white wines. Laurent strongly believes in low yields and a strict form of viticulture, which he describes as being “80% organic.” Any necessary treatments are kept to the very minimum possible. All his white wines are vinified in barrique and are characterized by purity, accessibility, fresh fruit flavours and minerality, rather than oak. 1er Cru Vergers is from 0.9 hectares of 60 year old vines on rock, with little topsoil.

2018 VINTAGE

Laurent told us “It was a really difficult spring. Lots of rain and the vines pushed quickly. There was lots of work in May. It was very complicated. After that, all was well. Quantities were good and well-managed, in spite of the hot weather we retained good acidities. We began picking on 31st August and finished 8 days later – with natural alcohols between 13.5 and 14 degrees. There are similarities to both 2009 and 2015. All reds were destemmed in 2018.”

WHITE

- **Saint-Aubin 1er Cru Sentier du Clou**
  £292/12
  Perfectly sited 10 year old vines on the mid-slope above the village of Saint-Aubin on white clay/limestone soils. 25% new oak for 11 months.

- **Chassagne-Montrachet**
  £339/12
  8 individual sites totalling 2 hectares planted from 1987 to 2006. 25% new oak for 11 months.

- **Puligny-Montrachet “Noyers Brets”**
  £366/12
  A single parcel of 50 ares. Not far from Bâtard-Montrachet, on quite rich soils, planted in 1989. 25% new oak for 11-12 months.

- **Chassagne-Montrachet Blanc 1er Cru Les Vergers**
  £432/12
  A 91 ares plot on very stony soils, with shallow topsoil then straight into limestone rock. Vines planted in 1955, 64 and 84. 40% new oak for 11 months.

- **Chassagne-Montrachet Blanc 1er Cru Morgeot**
  £432/12
  62 ares planted in 1954, 72 and 86 in Fairendes (which was planted in 1954) and Petit Clos both on the upper slopes on fine, shallow, light soils. 40% new oak for 11 months.

- **Chassagne-Montrachet Blanc 1er Cru Champignons**
  £432/12
  34 ares planted next to his house in 2002. A gentle slope on shallow clay/limestone and small stones, facing east. 40% new oak for 11 months.

- **Chassagne-Montrachet Blanc 1er Cru Vide Bourse**
  £499/12
  A 45 ares plot planted in 1967 and 1975 a few meters from Bâtard-Montrachet, on clay-limestone with tiny stones. 50% new oak and bottled after 15 months on the fine lees, with no racking.

- **Chassagne-Montrachet Blanc 1er Cru Grandes Ruchottes**
  £595/12
  The vineyard has the same soils and elevation as Chevalier-Montrachet. Every year, this site produces super-concentrated, tiny berries. 50% new oak and bottled after 15 months on the fine lees with no racking.

RED

- **Chassagne-Montrachet Rouge “Vieilles Vignes”**
  £258/12
  4 parcels totalling 120 ares planted between 1959 and 1969. 20% new oak for 12 months.

- **Volnay**
  £307/12
  4 parcels totalling 73 ares planted in 1960, 90, 98 and 99. 25% of this cuvée comprises 1er Crus Ronceret and Brouillards – too small for individual bottlings. 25% new oak for 14 months.

- **Pommand “Tavannes”**
  £307/12
  82 ares from one single plot planted in 1953 and 1974, on iron oxide rich red clay-limestone. 25% new oak for 14 months.

- **Pommand 1er Cru Rugiens**
  £595/12
  65 ares (50% Rugiens-Haut, 50% Rugiens-Bas), planted between 1964 and 1980. 50% new oak for 18 months.
GERARD THOMAS & FILLES

The day-to-day running of this fine domaine is now in the highly capable hands of Gérard’s two daughters, Anne and Isabelle. Their technical training has resulted in fresher, purer wines with more precise flavours. All the wines are now barrel-fermented and the quality of the Saint Aubin Champ Tirant has improved tremendously as a result. Les Murgers des Dents de Chien, situated just a few hundred metres above Le Montrachet itself, remains one of the bargains of the Côte de Beaune, offering Puligny quality at a Saint Aubin price.

Saint Aubin Champ Tirant
£228/12
Champ Tirant is a splendid vineyard adjacent to premier cru Les Castets. Vinified with the same care as the premier crus in 25% new oak barrels, this is a real bargain with ripe, honeyed fruit and a fine, generous texture. Drink 2020-2023.

Saint Aubin 1er Cru Murgers des Dents de Chien
£280/12
High on the border with Puligny, these vines are adjacent to Puligny-Montrachet 1er Cru La Garenne. The cooler site is a real advantage in hot summers and this retains great freshness and vitality. Drink 2020-2023.

Saint Aubin 1er Cru Sous Roche Dumay
£280/12
Smaller, so lesser-known but one of the finest premier crus of Saint Aubin; steep, stony and south-facing. A little richer and rounder but still fresh and vibrant and long on the finish. Drink 2020-2023.

Saint Aubin 1er Cru Clos des Dents de Chien
£390/12
This splendid vineyard adjacent to Puligny-Montrachet 1er Cru La Garenne. Les Murgers des Dents de Chien is a real bargain with ripe, honeyed fruit and a fine, generous texture. Drink 2020-2023.

HENRI DARNAT

Henri Darnat and his wife Marion took over the family domaine in 2000. Since then, he has converted the estate to organic viticulture and established contracts with the owners of a further fifteen hectares to purchase their grapes. Despite being a habitual late picker, Henri saw the need to harvest promptly and swiftly in 2018 in order to preserve the maximum of freshness and acidity. The result is a fine range of wines that combine ripe fruit flavours with crispness and minerality. A great success.

Meursault Clos du Domaine
£380/12
One of the very best village Meursaults, aged in 30% new oak casks made specially for Darnat by the tonnellerie Cavin in northern Burgundy. Henri specifies the tightly grained structure of Vosges oak as it marries well with his rich, intense wines. This is ripe and honeyed with a rich, succulent texture and fine length on the finish. Drink 2021-2024.

Puligny-Montrachet
£430/12
Produced from grapes that Henri buys on long-term contracts from growers in Puligny and vinifies in his cellar in Meursault. Fermented and aged in 25% new oak, this is crisper and more mineral than the Meursault and needs a little time to develop. Taut and restrained at present but with plenty of concentration and fine intensity of flavour. Finishes tight but long. Drink 2021-2025.

Meursault 1er Cru Clos Richemont
£535/12
A monopole of the domaine and the smallest premier cru of Meursault at just 0.74 hectares. Made from 60 year old vines to the north of the village near the border with Volnay. A rich, opulent wine with masses of ripe, honeyed fruit. This was fermented and aged for nine months in barrel before being transferred into stainless steel vats to continue its ageing whilst preserving the maximum of freshness and fruit. Drink 2021-2025.
Jean-Claude Bachelet used to sell the majority of his crop to négociants. Nowadays the estate bottles virtually all of its wines and is considered as one of the most conscientious wine producers in Saint-Aubin. His sons Benoît and Jean-Baptiste are now involved and there has been a further step up in quality and consistency.

Jean-Claude Bachelet’s estate has holdings in Saint-Aubin, Chassagne-Montrachet Puligny Montrachet and Bienvenues-Bâtard-Montrachet.

The white wines are matured in wooden barriques, of which around 10% are new. Bachelet’s wines are exceptionally well balanced and display understated citrus and mineral characteristics. They possess good medium-term ageing potential.

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2018 VINTAGE

“Who wouldn’t be happy with 2018?” says Benoît Bachelet. The vintage was simple, not a complication in sight, just a little stress on the vines at the start and some mildew that was easily controlled, and then the weather turned warm and dry, so any further threat dissipated. They started the vintage on 30th August. The quality of the juice was outstanding, so Benoît aimed to get the wines into barrel faster, to leave more texture in the wines, and also to help compensate for the lower levels of acidity this year.

Benoît feels there is something “extra” to 2018, maybe akin to 2004, but with more density. This, he says, is a vintage with a lot more to give. The best wines have two winters in barrel, which will allow them to soften and evolve, and there is clearly much more to come. The range is certainly impressive and was particularly useful for an insight into St Aubin’s success in the vintage.

Recent early harvests have swivelled a spotlight onto this previously cautiously accepted appellation. Its cooler vineyards make it a regular victim to frost, but its high-quality and complex terroirs are capable of producing increasingly serious and age-worthy wines.

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St Aubin, Les Champlots, 1er Cru
£350/12 (6)

Puligny-Montrachet, Les Aubues
£496/12 (6)

Chassagne-Montrachet, Les Macherelles, 1er Cru
£765/12 (6)

St Aubin Rouge, Derrière la Tour, 1er Cru
£183/12 (6)
Cote de Beaune

JEAN-JACQUES GIRARD

Jean-Jacques runs the family domaine with his wife Agnès and sons Vincent and François. Over the past fifteen years, he has built the estate up to twenty hectares of vines stretching from Corton in the north to Volnay in the south. Following the construction of a new winery, the whites are now fermented and aged in their own temperature controlled cellar allowing greater precision in the vinification.

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WHITE

Bourgogne Chardonnay Combe d’Orange
£159/12
A fine vineyard, just above the premiers crus of Savigny, and a monopole of the domaine. The 25 year old vines give a lovely, ripe, fruity wine that tastes much better than its modest appellation suggests. Rich and juicy with fine balancing acidity. Drink 2020-2022.

Pernand-Vergelesses Les Belles Filles
£250/12
This is a splendidly-sited vineyard immediately opposite the grand cru of Corton-Charlemagne. It has a similar stony, limestone soil and the wine has the same winning combination of power and minerality. At a quarter of the price, it is brilliant value. Drink 2020-2023.

Savigny Lès Beaune Blanc
£260/12
From a cooler section of the appellation, high up above the village, where Jean-Jacques planted chardonnay for the first time in the 1980s. The 30 year old vines are now producing great wine with impressive depth and concentration. Even in a hot year such as 2018, it retains fine freshness and vivacity. Drink 2021-2024.

Pernand-Vergelesses 1er Cru Sous Frétille
£340/12
South-facing premier cru situated above the village of Pernand and overlooking the hill of Corton. Vinified in both 228 litre and 450 litre oak barrels, of which 50% are new. As good as many a Corton-Charlemagne with rich, concentrated fruit and fine, crisp acidity. Drink 2020-2024.

Corton-Charlemagne
£1245/12
From the south-facing section of Charlemagne in the commune of Aloxe-Corton. Rich and intense with magnificent concentration and a long, crisp finish. Drink 2021-2025.

RED

Savigny Lès Beaune Rouge
£219/12
Savigny is one of the best value villages in the Côte d’Or, particularly in warm summers when the wines have added weight and richness. This is ripe and generous with delicious red cherry fruit, fine tannins and a sweet finish. Drink 2021-2026.

Pernand-Vergelesses 1er Cru Les Vergelesses
£289/12
The most famous premier cru which gives its name to the village. The oldest vines in the plot were planted in 1918 by Jean-Jacques’s greatgrandfather. A firm, full-bodied wine with dark cherry fruit, refreshing acidity and a little more tannin than the domaine’s Savigny premiers crus. Drink 2022-2028.

Savigny Lès Beaune 1er Cru Les Pouljets
£295/12
Adjacent to Beaune 1er Cru clos du Roi, this shares the same gravel and limestone terroir. Dense and rich with lovely, juicy fruit. Drink 2021-2027.

Savigny Lès Beaune 1er Cru Les Serpentières
£295/12
Warm, south-facing hillside close to the village. The most attractive of the domaine’s premiers crus with complex mixture of red and black fruits, silky tannins and succulent aftertaste. Drink 2021-2028.

Savigny Lès Beaune 1er Cru Les Narbantons
£330/12
Quintessential Savigny; charming and generous but with real personality. Vivid red cherry and blackberry fruit, ripe tannins and refreshing acidity. Drink 2021-2029.

Beaune 1er Cru Clos du Roi
£331/12
The first plot to be harvested, Clos du Roi is situated at the northern end of Beaune where the wines are fruitier and less tannic. Soft and juicy on the palate, a real charmer but with sufficient structure to age well. Drink 2021-2029.

Aloxe-Corton
£331/12
A fuller-bodied, firmer wine as a result of the high clay content in the soil. The dense structure and firmer tannins require patience but the wine has plenty of depth and generosity to age well. Drink 2022-2030.

Volnay Vieilles Vignes
£331/12
These old vines just above the village were planted in 1959. The last plot to be harvested, this is rich and aromatic with all the fruit and elegance that you expect from a top-class Volnay. Drink 2022-2030.

Pommard Vieilles Vignes
£380/12
The fruit was in such good condition that the grapes were left to macerate for over 20 days. Dense, rich wine with plenty of tannin but well covered by masses of red and black fruits. Drink 2023-2032.
JEAN-LOUIS CHAVY

Jean-Louis always harvests a few days later (29th August to 4th September in 2018) than his brother, Alain, and, as a result, makes a more forward, fruitier style of Puligny. Jean-Louis also bottles earlier, usually within fifteen months of the harvest in order to preserve the maximum of fruit and freshness. More and more 350 litre demi-muids from Meursault based tonnellerie Damy are appearing in the cellar, replacing the smaller, 228 litre traditional Burgundy pièce. Overall, this is a splendid source of ripe, fruity Puligny, delicious relatively early but with the balance to age well in the medium term.

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Puligny-Montrachet
£395/12
Fermented and aged in 20% new oak barrels of which 20% are now larger 350 litre casks from tonnellerie Damy. A gloriously fruity, open Puligny with ripe, honeyed aromas and a rich, generous texture. Can be enjoyed young or aged for 4-5 years. Drink 2020-2024.

Puligny-Montrachet 1er Cru Les Folatières
£595/12
Jean-Louis’s finest premier cru, fermented and aged in 25% new oak barrels. The vines are now over 50 years old and give a magnificent, rich wine of great class and harmony. Ripe and honeyed with excellent freshness and fine length on the finish. Drink 2021-2024.
Jean-Marc Boillot is as free a spirit, as careful a grower, and as skilful a producer as any in Burgundy. He is one of the few to be as successful with Chardonnay as with Pinot Noir, and to achieve consistently excellent results across a broad range of wines.

He offers domaine wines in no fewer than eleven red and eleven white appellations, over six villages. That and only in Burgundy.

He was born into a family of vignerons in Volnay in 1951. He did not go on from school to study for a formal qualification in wine but instead began to build his experience and expertise from 1967 working with his grandfather Henri, father Jean and brother Henri. A family disagreement in 1984 prompted him to leave the family domaine and until 1988 he served as winemaker for the négociant Olivier Leflaive in Puligny-Montrachet. He describes this as “très bonne expérience”, which allowed him to experiment freely as well as to win a masterly overview of Burgundian Chardonnay throughout the Côte d’Or and beyond.

From 1988 he also began producing his own wines in the appellations of Pommard, Pommard premier cru, Beaune premier cru and Puligny-Montrachet. The domaine’s headquarters were established at his grandfather’s house, “La Pommardière”, a dignified property next to the Château de Pommard. The most important stage in the accumulation of holdings was reached with the assertion of his right to one third of the Domaine Etienne Sauzet in Puligny-Montrachet in 1993. (Sauzet’s only daughter Colette had married Jean Boillot, making the three Boillot children Jean-Marc, Henri and Janine entitled to an equal share of the Sauzet estate).

A stocky energetic man, he appears at first meeting to be both shy and wary. Below the calm exterior he is, however, dynamic and energetic - defiantly and fiercely independent, an idealist, a perfectionist and very much his own man, who always attempts to make the “best” wine he can. Jean-Marc’s own exemplary standards have doubtless been passed on to his son and daughter, both of whom studied at the Lycée Viticole in Beaune. Lydie is responsible for the administrative side of the business and wine sales, whilst Benjamin helps his father, mainly in the vineyards, but also in the cellar.

Like all great producers, he attaches a high priority to the translation of his rich and varied terroirs. But he avoids any constant description of them, stressing that the character of a particular site will vary from year to year. As for any expectation that the style of a Pommard should be masculine every time, the style of a Volnay feminine every time, he snorts “ça veut dire quoi?” He strives for wines which are aromatic and explosive on the nose, with maximum intensity and purity of fruit on the palate. In the reds he seeks structure from ‘noble, rich and round tannins’, in the whites a balance between elegance and opulence. Conscious of the change in the way wines are sold and drunk, Jean-Marc has recently been looking to produce reds which are more fruit-based and approachable in their youth. To this end he has reduced the amount of extraction, preferring remontages to pigeages to soften the tannic structure of the wines. Given the very positive reaction from the market, it seems that he has hit the mark.

In 1989, Jean-Marc set up his own négociant business, and now offers a range of wines mainly from the Côte Chalonnaise. The wines are vinified and aged in exactly the same way as the estate wines and offered under the label J-M Boillot. Not content, however, with moving slightly further from home, Jean-Marc offered himself a new challenge in 1998 with the purchase of 17ha of land in the Languedoc village of Valflaunès. Attracted by the dramatic landscape of limestone cliffs and garrigues, he vinifies a range of wines from local grape varieties in the now-fashionable appellation of Pic St-Loup under the “Domaine de la Truffière” and “Domaine la Roque” labels. In the neighbouring village of Lauret he has built a cellar for vinification and barrel-ageing.

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2018 VINTAGE

Today, the estate is looked after by Jean-Marc’s daughter Lydie and her husband François. The white winemaking remains true to Jean-Marc’s philosophy, with fermentation ageing in oak (new oak ranging from 15 to 30% depending on the cuvée). The wines are vinified and aged in exactly the same way as the estate wines and offered under the label J-M Boillot. Not content, however, with moving slightly further from home, Jean-Marc offered himself a new challenge in 1998 with the purchase of 17ha of land in the Languedoc village of Valflaunès. Attracted by the dramatic landscape of limestone cliffs and garrigues, he vinifies a range of wines from local grape varieties in the now-fashionable appellation of Pic St-Loup under the “Domaine de la Truffière” and “Domaine la Roque” labels. In the neighbouring village of Lauret he has built a cellar for vinification and barrel-ageing.

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Cote de Beaune

JEAN-MARC PILLOT

Jean-Marc has extended his winery next to the old RN6 so that he can vinify his white and red wines in separate cellars at different temperatures. His 2018s are a magnificent range of fresh, aromatic whites and rich, generous reds. Jean-Marc is now ably assisted by his son, Antonin, and the quality continues to soar. All the 2018 Chassagnes will be aged for twelve months in oak barrels followed by six months in stainless steel vats; a fantastic range of wines with each cru showing its individual character.

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Bourgogne Chardonnay Les Grands Champs
£186/12
From a small plot of old vines near Jean-Marc’s cellar. Vinified in stainless steel vats to maximise the purity of fruit. Shows just how good Bourgogne Chardonnay can be. Drink 2020-2022.

Montagny Les Bassets
£199/12
Jean-Marc buys grapes from Stéphane Aladame in Montagny and vinifies them in Chassagne. 100% barrel-fermented, this is fresh and aromatic with beautiful, honeyed fruit, a touch of oak and lovely, crisp acidity. A great success. Drink 2020-2023.

Saint Romain La Périère
£275/12
Saint Romain lies just above Meursault and Auxey-Duresses and does particularly well in warm summers such as 2018, the higher altitude bringing freshness and acidity. Vinified in barrel with the same care as the Chassagnes. Drink 2020-2023.

Chassagne-Montrachet
£445/12
Most of Jean-Marc’s Chassagne vines are situated near the Puligny border just below grand cru Bienvenues-Bâtard-Montrachet and this continues to be one of the best Chassagnes in the village. Rich and aromatic with honeyed fruit and a fine, generous texture. Finishes long and fresh. Drink 2021-2024.

Puligny-Montrachet Les Noyers Brel
£480/12
Jean-Marc’s plot of vines in Puligny lies between the village and the grand cru vineyards. The soil is chalkier here and the higher limestone content gives extra bite and intensity to the wine. Drink 2021-2024.

Chassagne-Montrachet 1er Cru Les Baudines
£645/12
At the southern end of the appellation, where there is more clay in the soil and the wines are rich and fleshy. Full-bodied and generous with masses of ripe, honeyed fruit. Drink 2021-2024.

Chassagne-Montrachet 1er Cru Les Chenevottes
£645/12
Excellent premier cru overlooking Le Montrachet and planted with some of the domaine’s oldest vines dating from the 1950s. This is one of the most powerful wines in the cellar with impressive concentration and a magnificent, long finish. Drink 2021-2025.

Chassagne-Montrachet 1er Cru Les Vergers
£645/12
Vergers lies just above Chenevottes and the higher altitude and chalkier soil results in a crisper, leaner wine. Delicate and fresh with a brilliant, lively texture. Drink 2021-2025.

Chassagne-Montrachet 1er Cru Les Callorets
£645/12
Consistently one of the finest premiers crus of the village, situated midslope where the drainage and exposition is at its best. Full-bodied, backward wine that requires time to show its true quality. Drink 2022-2026.

Chassagne-Montrachet 1er Cru Vergers Clos Saint Marc
£770/12
Clos Saint Marc is a small walled enclave within premier cru Vergers. The 100 year old vines give a dense, rich wine with impressive intensity and minerality. Drink 2022-2026.

Corton-Charlemagne
£1495/12
Jean-Marc makes just one barrel of this famous grand cru. Very different to the Montrachet grands crus with great richness and structure allied to crisp minerality. Drink 2022-2026.

Chevalier-Montrachet
£3670/12
Situated immediately above Le Montrachet, the higher altitude and poorer soil gives additional bite and minerality to the wine. Fresh and intense with a spectacularly long aftertaste. Drink 2022-2026.

Red

Santenay Les Champs Claude Rouge
£270/12
The clay soil is ideal for red wine production and in 2018 has given a rich, generous wine with chunky tannins and perfectly ripe fruit. A great success. Drink 2022-2026.

Chassagne-Montrachet Mes Vieux Vignes Rouge
£295/12
From a number of plots to the south of the village where the richer soil is better suited to pinot noir than chardonnay. Softer and rounder than the Santenay with lovely red and black fruits on the nose, fine, silky tannins on the palate and a truly succulent texture. Drink 2021-2026.
JEAN-PHILIPPE FICHET

Jean-Philippe Fichet is a third generation grower and winemaker from Meursault who is driven by the desire to make great wines. From the second you enter his immaculate cave you know there are serious wines to be found. He works from a spotless converted barn close to l'Hôpital in Meursault, which he restored in the early 2000's. He also runs his own compost-making facility in an effort to control the quality of his soil as he believes that it is the vineyard and terroir that control the end quality of the wine.

He deals mostly with lieux-dits in Meursault with just one 1er Cru in Puligny. Constantly experimenting and refining, his wines have real definition and individuality, with the individual terroirs clearly exposed. This blend is made from half a dozen different vineyards both up slope and in the heart of the village to make an archetypal Meursault, full-bodied yet fragrant and with a good mineral background. It sits in demi-muids for the first year, then is assembled in tank.

Jean-Philippe is looking for purity in his wines. He uses whole bunches when the grapes are fully ripe, but crushes some in less ripe years before pressing. The juice is left to settle for 12 hours and the fine lees are retained. They may occasionally be stirred but as gently as possible.

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2018 VINTAGE

A glance at a map shows that vineyards such as Grands Charrons, Les Chevalières and Le Tesson are a continuation of the run of Premiers Crus, with only the twist of their slopes towards the north seeming to set them apart. It is now many years since Jean-Philippe identified the opportunity to exploit this potential and now he owns or sharecrops in nine different Meursault village vineyards. Futhili this potential requires enormous dedication, organisation and hard work; challenges Jean-Philippe is well equipped to meet and these abilities – in tandem with his eye for parcels of old vines – elevate his range to something very special.

The 2018 vintage seems to have taken Jean-Philippe aback; he was very concerned about the hot weather and how to retain balance in the grapes. “Vines,” he says, “need to be controlled, but they must not suffer.” He was not concerned, however, about the yield, which, at 68hl/ha, was the largest of his career. In the end, he could not be happier with the result and he beamed from ear to ear throughout our tasting. After tasting his splendid village Meursault together, he confided that it was exactly the kind of wine he wants to make.

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Jean-Yves Devevey

Jean-Yves started making his own wine in 1992, with a small plot in Demigny and the Hautes Côtes de Nuits. Being 32 kilometres apart, the logistics kept Jean-Yves searching for other vines and eventually he acquired his Rully vines then shortly afterward his Beaune Premier Cru plot.

Now his vines span over around eight hectares in Rully and the Côte de Beaune. He has farmed each of these plots biodynamic since 2003 and they have now been certified.

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2018 VINTAGE

Unsurprisingly, much of our conversation with Jean-Yves this year revolved around the conditions of 2018, and how to adapt to what seems to be a continuing trend of warm and early harvests. Jean-Yves was one of the first to say to us that he had noticed a marked capacity in his vineyards to work in “balance” – that is to say vineyards that he has worked for many years and now need minimal assistance, having escaped the past influence of fertilisers and herbicides. These vineyards seemed almost able to self-regulate during the hot weather and produce grapes with harmony and freshness. For example, it took Jean-Yves 10 years to get his Volnay vineyard back into a satisfactory condition.

Jean-Yves also felt that the way he pruned the vines, allowing a more vigorous flow of sap, played an important role this year. As ever, yields are low at 28hl/ha. He began his harvest in Beaune (on the day Lafon began picking his Montrachet) and finished his Rully vineyards in mid-September. His harvests naturally gave 13.5% potential alcohol, but still kept their freshness.

Jean-Yves Devevey

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Following the route taken by his elder brother, Pierre-Yves Colin-Morey, Joseph left the family domaine in 2016 to forge his own path. With only 6 hectares presently under vine, based in the hamlet of Gamay near Saint-Aubin, he is able to work in a way that was previously not possible.

Everything is carried out manually in the vines, with ploughing between the rows and no herbicides or chemical fertilizers. On the steep slopes of Chatenieres and Sentier du Clou, he grows grasses to combat erosion. He uses organic products whenever possible to control pests and diseases. For his white wines, the grapes are gently whole-cluster pressed, the must run-off straight into barrel, and is neither settled, chilled nor are sulphites added.

These are stunning wines – Exquisite, generous and full of intense flavours, whilst retaining great tension, poise, energy, minerality, and salinity. This is one of the most thrilling discoveries in recent years!

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2018 VINTAGE

“Early and hot. I harvested between 26th August and 20th September (he only picks on fruit and flower days) at 12.7 -13.3 degrees natural alcohols. We needed to wait for full maturity. It is the terroir that gives the tonicity, energy and acidity to the wines.” No SO2 until bottling, no fining nor filtration. All process are carried out on a waning moon (reductive) rather than a waxing moon, (oxidative).

Bourgogne Aligoté
£148/12
From “Jardins de la Cote» in Saint-Aubin. 80 year old vines vinified in barrel, with no new oak.

Bourgogne Chardonnay “La Combe”
£230/12
36 ares of 25-year-old vines, situated in the commune of Puligny-Montrachet lieu-dit of La Combe.

Saint-Aubin Blanc “Compendium”
£290/12
79 ares of 20-45 year old vines on clay/limestone soils from the lieux dits of Champs Tirant, En l’Ebaupin, Tope Bataille, Le Banc and Au Bas de Jorcul.

Saint-Aubin 1er Cru Sur le Sentier du Clou
£370/12
70-80 year old vines. Steep, full-east facing on deep white marne.

Saint-Aubin 1er Cru Les Frionnes
£370/12
A cold site, beneath Sentier du Clou. 40-50 year old vines on white clay, limestone and stones. Frionnes and Chateniere produce the most tense, crisp, “tonique” energetic wines.

Saint-Aubin 1er Cru La Chatenière
£400/12
Two parcels totalling 58 ares of 30-70 year old vines on an extremely steep, cool, limestone slope with hardly any topsoil. Always the last plot to be harvested. No late afternoon sun, it performs best in hot years.

Saint-Aubin 1er Cru En Remilly
£400/12
56 ares of 40-year-old vines on very rocky limestone soils – ¼ on the plateau above Chevalier-Montrachet with lots of light, ¼ from Les Cortons, close to Chateniere.

Chassagne-Montrachet Blanc
£435/12
1.32 hectares of 20-75 year old, exceptionally well-situated vines in the lieux-dits of Les Meix Goudard (just below 1er Cru Les Macherelles), Blanchot Dessous and En Journoblot (both next to Criots-Bâtard-Montrachet).

Chassagne-Montrachet 1er Cru En Caillerets
£655/12
39 ares of 80+ year old, south-east facing vines (on average, but 50% are over 100 years old!). On a steep slope at the very top of the vineyard. 10-15cm of red clay topsoil, then straight into limestone. Always the first plot to be harvested.

Chassagne-Montrachet 1er Cru Vide Bourse
£655/12
14 ares of 60 year old vines on clay/limestone soils next to Bâtard-Montrachet. Picked the same day as Caillerets, but at 13.3 natural. Deeper soils and no hydric stress.

Puligny-Montrachet “Le Trezin”
£480/12
32 ares of east-south-east facing 55-60 year old vines on white clay and limestone soils. This is the highest vineyard in Puligny, above the hamlet of Blagny. The altitude, wind and coolness give wines of great tension and precision.

Bâtard-Montrachet
£3495/12
Chevalier-Montrachet
£3795/12
Chassagne-Montrachet Rouge
£290/12
32 ares of 40-year-old vines, on deeper clay/limestone soils, from the lieux dits of Les Pierres and Le Poiler du Clos. The grapes are 75% destemmed and fermented in vat, with indigenous yeasts, without crushing or SO2. 20 day cuvaison, 12 months in 10% new oak and bottled without fining or filtration.
Cote de Beaune

MAISON CAMILLE GIROUD

There are two parts to the Camille Giroud story. The first begins in 1865 when the enterprising young Camille Giroud founded the small négociant firm which carries his name. He married late, as did his son, so by the end of the 20th century the company was still being run by the founder’s daughter-in-law and her two sons. The company’s motto in the later days was to make wine in as old-fashioned a way as possible: heavy extraction and very long barrel ageing. Part of the crop might be sold early on but most was kept back until it was ready to drink, which might be 30 or 40 years later. There were plenty of misses but also some extraordinarily fine wines. Almost all production was and still is red. Stocks of these old style wines still exist, with various 1976s still to be offered for sale.

In January 2002 the company was bought by an American consortium led by banker Joe Wender and winery owner Ann Colgin, and a new chapter began. The business is managed by winemaker/technical director David Croix (of the eponymous Domaine des Croix) with a major revamping of the winemaking facilities and especially replacement and renewal of the old barrels to make wines in a much purer, more modern style. The company also owns 1.20 hectares of vineyards, consisting of Hautes-Côtes de Beaune, Beaune premier cru Cras and Beaune premier cru Avaux.

The quality of winemaking is now consistent and very much in the modern, quality-oriented genre, although the practice of very gentle oak treatment and little racking continues, so that each cuvée has a very individual character.

Camille Giroud has tiny vineyard holdings in Beaune; otherwise relying on contracts from as far afield as Marsannay and Maranges, with particular strengths in Corton and the Gevrey Chambertin vineyards. The current plan is to increase the range of white wine offerings.

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2018 VINTAGE

After his first full vintage here in 2017, Carel has settled in fully and begun to increase production, acquiring exciting grape contracts in some top vineyards. His winemaking style favours lower doses of sulphur, and he has recently installed a new, more efficient cooling system in the cellar to keep the wines stable and avoid the need for acidification or excessive sulphur addition. The warm summer gave ripe grapes with relatively modest acidity levels, so Carel decided to carry out only a light settling on the Chardonnay, keeping more lees during the fermentation and ageing. This technique has two benefits: firstly giving the wines more structure and a chewy, tannic mouthfeel that provides freshness in place of acidity, and secondly, giving the wines a spicy, reductive character.

Due to the high amount of tannin naturally in the black grapes this year, Carel took great care to ensure extraction was gentle, favouring pump-overs over punch-downs in order to focus on fruit and finesse. This is one of the real success stories of the vintage. We were struck by the freshness and purity of fruit in Carel’s wines, and this is certainly an address to follow in 2018 and beyond.

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WHITE

Meursault, Les Vireuils
£465/12 (6)

RED

Maranges, Le Croix Moines, 1er Cru
£289/12 (6)

Pommard
£399/12 (6)

Gevrey-Chambertin, Les Crais
£442/12 (6)

MICHEL BOUZEREAU

2018 was one of the earliest harvests on record for Jean-Baptiste Bouzereau, starting in Puligny on 24th August and finishing with his Blagny on 4th September. Good quantity and superb quality thanks to a magnificent summer with just enough rain to prevent the vines from suffering excessively.

Jean-Baptiste now bottles his whites over a three month period from December to March, choosing the optimum moment for each individual wine.

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Meursault 1er Cru Blagny
£649/12

The vines in this splendid premier cru high on the Meursault-Puligny border are now thirty years old and producing great wine. The chalky soil and high altitude give a natural crispness and minerality to the wine even in hot summers such as 2018. Intense flavour and lean structure with magnificent length on the finish. Drink 2021-2025.

Puligny-Montrachet 1er Cru Les Champs Gains
£735/12

Champs Gains is beautifully positioned above grand cru Chevalier-Montrachet. This is fresh and ripe; a splendid, silky, harmonious wine of great elegance. Drink 2021-2025.
MICHEL BOUZEREAU

The Bouzereau clan is widespread in the village of Meursault, with Domaine Michel Bouzereau at the forefront. Michel Bouzereau comes from a large winemaking family and has held the post of President of the Burgundy Growers Union. His is a voice to be heard. And what he likes to talk about is the traditional way of making wine. He ferments in cask and gives his wines nine months on their lees. Determined that his wines will smell and taste only of wine, the importance of new wood is acknowledged but downplayed. Michel’s son Jean Baptiste is now in charge of making the seventeen wines from this 11 hectare estate.

Jean-Baptiste has respected his father’s more traditionalist practices but he has instilled a fresher, livelier element to the wines which only enhances their appeal. These wines offer very good value for money and are benchmark examples for each of the crus. They can also age better than could be expected. The whites of this domaine are those most likely to be singled out, with perhaps the Premier Cru of Les Genevières being the finest.

Their Bourgogne Blanc comes from vineyards which are within the boundaries of Meursault but just outside the appellation. Such generic Burgundies are excellent choices for good value, especially as this wine is treated with the same care, attention and barrel ageing as its more senior brethren.

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2018 VINTAGE

Jean-Baptiste’s immaculate cellars give a clue to the style of his wines. All are precise and purposeful, neatly and intelligently composed. This sense of control is further endorsed by the decision to buy a property in the village with land that has never been planted to vine, so serving as the domaine’s vine nursery for cuttings taken from their best plant material, and leave nothing to chance for the replanting of his Limazin vineyard. Jean-Baptiste was very positive in contending that there was consistently more rain in Meursault than generally believed. The village received more than its neighbours throughout the summer, and this was critical in easing the maturation cycle of the grapes. There was a little more rain just before the harvest, and the sugar and acidity levels ended up close to normal. The whole range has a very appealing vigour and liveliness on the palate. In particular, his three Meursault Premiers Crus all demonstrate a lift of fruit and a controlled expression that puts them at the top of the tree this year. The harvest began in Puligny on 24th August and in earnest on 27th August, with everything picked by 3rd September. Overall, yields were a generous and welcome 65hl/ha.

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Bourgogne Côte d’Or Chardonnay

From well-sited vines in both Meursault (60%) and Puligny (40%). Fermented and aged for twelve months in a mixture of 228 litres and 450 litre casks (15% new oak) from the local tonnellierie Damy. This is a rich, stylish chardonnay which is the equal of most producers’ Meursault.

£190/12

Meursault, Grands Charmons

One of the very best Meursaults on the market. From a fine east-facing climat just above the village. Aged in 20% new oak, this is rich and aromatic with beautiful, pure fruit and fine balancing acidity. Finishes fresh and long.

£396/12

Meursault, Les Tessons

£475/12

Meursault, Genevières, 1er Cru

Richer, more opulent wine from this famous premier cru where Jean-Baptiste farms two parcels planted by his father, Michel, in 1985 and 1989. Powerful and generous with a fine, succulent texture. Drink 2021-2025.

£674/12 (6)
MICHEL NIELON

Michel Niellon began working with his father in the 1950s and was joined by his son-in-law, Michel Coutoux, in 1991 and grandson, Matthieu Bresson more recently. From their smart, new cellars on the outskirts of the village, they are making some of the finest wines in the Côte de Beaune.

They seek to preserve acidity and are often one of the first growers to begin picking. However, their style remains generous, ripe and concentrated, whilst retaining poise and precision. Of note:- Fermentation begins in stainless steel tanks and then oak barrels for malolactic fermentation and maturation – 25-30% new oak. They like solids and only lightly settle the juice. No bâtonnage and no racking until bottling.

They were badly hit by frost in 2016 and our initial allocation is relatively modest. However, we hope for slightly greater volumes of the 2017 vintage.

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2018 VINTAGE

Michel Coutoux told us “It was an extraordinary year. A very wet spring, hot dry summer and good volumes. The maturity was correct, the yields correct and vinifications and elevages were easy. We began picking on 31st August and finished 5 days later. Yields were the same as in 2017. The wines have good tension and acidity”.

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Chassagne-Montrachet Blanc
£415/12
15 individual parcels totalling just under 2 hectares, ranging from vines planted in the 1930s to relatively young vines. 30% stainless steel vinification, 70% oak barrel (20% new). He is replanting some vines and only made 6 barrels this year.

Chassagne-Montrachet Blanc 1er Cru La Maltroie
£955/12
0.94 hectares planted in 1977, 1999, 2003 and 2009 on clay/limestone, ironstone with some silt. 20% stainless steel vinification, 80% oak barrels (25% new).

Chassagne-Montrachet Blanc 1er Cru Les Champgain
£955/12
0.5 hectares planted in 1986 and 1987 on stony clay/limestone soils. Barrel fermented (25% new).

Chassagne-Montrachet Blanc 1er Cru Les Chaumées
£955/12
0.5 hectares of vines dating from 1930 on shallow, light limestone soils.

Chassagne-Montrachet Blanc 1er Cru Chenevottes
£955/12
0.17 hectares planted in 1987 on humid, deep soils with no stones – always gives round, ripe wines which are “flatteurs” when young.

Chevalier-Montrachet
£2400/12
0.23 hectares of vines planted in 1962. 5 barrels made, 2 new.

OLIVIER LEFLAIVE

2018 VINTAGE

One can only step back and admire the skill with which such a wide portfolio is handled at Olivier Leflaive. Franck Grux seems to have his finger on the pulse of every barrel and nothing is done by rote. For example, the village Puligny-Montrachet is assembled from so many elements, all eventually adding up to much more than the sum of their parts. Arguably this is the most complete expression of the fundamental character of Puligny.

For the vintage, Franck felt that the whites were “on a knife-edge”. What he meant was that the window during which the Chardonnay could be picked was very narrow. Sugars were climbing fast at the end of the season and even a day’s delay could eventually result in heavy or lifeless wines. But the Leflaive team was well drilled and the harvest came in rapidly and efficiently, beginning at the end of August and all gathered within a week. Our observation on the 2018 vintage here is how balanced and alive the wines seem to be. There is very little sense of the heat of the year or the solidity that can come under those conditions. Many wines are comparable to the livelier 2017s.

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Bourgogne, Les Sétilles
£197/12 - Halves & Magnums available

Montagny, 1er Cru
£232/12

St Romain, Sous le Château
£326/12

Meursault, Clos de la Velle
£488/12 (6)

Puligny-Montrachet 6x75cl
£488/12 (6)
SEBASTIEN MAGNIEN

Young Sébastien Magnien is based in Meursault, although his family originates from the village of Meloisey, out in the Hautes Côtes de Beaune. A bright young man and the fourth generation of Magniens to make wine, he took the domaine in 2004, separating the family holdings into two and heading off to set up on his venture in part of the Côte d’Or. He has 11ha of vines in Saint-Romain, Beaune, Meursault, Puligny, Pommard and the Hautes Côtes.

2018 VINTAGE

Sébastien’s great gift is to be able to maximise the potential across his small domaine. Visits here always offer a compelling tasting, whether to admire his engaging lighter reds (which always leave the palate with a sense of greater status than expected), or to analyse his cunningly situated village wines. His Meursault, Volnay and Pommard are located in plots that all have the capacity to deliver above their station, owing to altitude and soil, orientation or proximity to greater vineyards. The skill is to recognise and extract that potential. Sébastien achieves it with punctilious vineyard management and a magical, instinctive touch working in the winery.

The harvest began in Beaune on 25th August, moving to Meursault the next day. For Sébastien, achieving balance in 2018 was all about timing. With acidity naturally low this year, the freshness has to come from the vineyard and its integrity which, in turn, comes from the health of the vineyard. He is as pleased with his whites this year as he was with his reds last year, meaning that both turned out much better than expected. His expectations of the reds this year, harvested in glowing, rude health, have been fully met.

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Bourgogne Aligoté
£132/12

Hautes Côtes de Beaune Blanc
£173/12

St Romain, Sous le Château
£274/12

Bourgogne Pinot Noir
£147/12

Hautes Côtes de Beaune, Vieilles Vignes
£147/12

Hautes Côtes de Beaune, La Dalignère
£155/12

Beaune, Les Bons Feuvres
£223/12

Beaune, Les Aigrots, 1er Cru
£282/12 (6)

Pommard, Les Perrières
£324/12 (6)
VINCENT & FRANCOIS JOUARD

Vincent Jouard looks after the vines whilst brother François takes charge of the cellar. Harvested between 3rd and 10th September, this is a lovely range of Chassagne-Montrachet with each premier cru showing its own personality. All the wines were harvested at 13 to 13.5% natural alcohol with no need for any chaptalisation or acidification. After using a mixture of Vosges and Allier oak for many years, François has now decided to concentrate exclusively on the more refined, less powerful Allier oak barrels made for him by the local tonnellerie Chassin in Chagny.

Chassagne-Montrachet Vieilles Vignes
£390/12
This fabulous cuvée comes from the domaine’s oldest (50+ years) vines in three of their finest climats; Plante du Gaie, Clos Devant and Meix Goudard. Aged in 25% new oak, this is premier cru quality with beautiful, pure fruit and lovely minerality. Drink 2020-2023.

Chassagne-Montrachet 1er Cru Les Champs Gains
£510/12
Aged in 1/3 new Allier oak barrels. This is the most forward of the premiers crus with fresh, honeyed fruit and ripe, generous texture. Low yields due to millerendange to which the old vines are most susceptible. Drink 2021-2024.

Chassagne-Montrachet 1er Cru La Maltroie
£530/12
Maltroie lies just below the village and always give a rich, powerful wine with more body and structure. Impressive length on the finish. Drink 2021-2024.

Chassagne-Montrachet 1er Cru Chenevottes
£530/12
Splendid north-east facing premier cru overlooking Le Montrachet. This did particularly well in 2018; rich and concentrated with a dense, closeknit texture and lovely, fresh finish. Drink 2021-2024.

Chassagne-Montrachet 1er Cru Chaumées ‘Clos de la Truffière’
£560/12
The domaine’s finest premier cru, high on the slope at the northern end of the appellation. Particularly successful in 2018, the high altitude and easterly exposure giving freshness and vibrancy to the wine. Lovely complexity and length on the finish. Drink 2021-2025.

Bâtard-Montrachet
£2100/12
Only one and a half barrels made of this famous grand cru. Magnificent intensity and rich, generous texture. Drink 2022-2026.
VINCENT GIRARDIN

In May 2012, Vincent Girardin sold his business to Jean-Pierre Nié, the owner of Compagnie des Vins d’Autrefois in Beaune. Jean-Pierre, very sensibly, took the decision not only to retain Eric Germain (head winemaker) and Marco Caschera (sales and exports) but to make them substantial shareholders in the business.

As far as we are concerned, nothing has changed. They continue to work with the highest quality raw materials and Eric Germain continues to make the wines, as he has done for over fifteen years. Indeed, now that Eric is entirely free from other constraints, we have noticed the wines’ gain in precision over the last few vintages! There is no bâtonnage and extended maturation in barrel, giving the white wines greater tension, elegance, energy and purity. In Christophe Martin, they now, also, have a specialist red winemaker who will work under Eric. We are already seeing finer, more elegant red wines as a result.

The Bourgogne Blanc “Terroir Noble” comes from vines all situated in the communes of Puligny, Chassagne and Meursault. The Bourgogne Rouge “Terroir Noble” is exclusively from old vines around Volnay and Pommard. Both are excellent.

This is a small to medium sized negociant business of the highest quality. They have contracts to buy fruit from 85 hectares (55 of which are controlled and harvested entirely by the Girardin team) and have 13 hectares in ownership or fermage. They will continue to make further investments in their own vines and have recently made acquisitions in Volnay, Puligny, Meursault, Pommard and Auxey-Duresses.

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“The word in 2018 would be generosity – both in terms of quantity and quality. Yields are not big in reds, but more generous in whites. We began picking on 27th August and finished on 15th September. The reds are around a maximum of 13.5 degrees natural and the whites a maximum of 13.2 degrees. The year was completely without problems, with lots of spring rains and therefore no hydric stress – with fermentations and elevages a winemaker dreams of”. 33 hectares (out of their total production from 80 hectares) are now owned or under their complete control – all of which they farm organically or biodynamically. The remainder benefit from extremely close, proactive relationships with the owners from whom they buy fruit. Their aim is to be 50% own vines. Half their production comprises Bourgogne Rouge, Bourgogne Blanc, Pouilly-Fuissé and Macon Fuissé and many of the top cuvees are made in very limited quantities.

WHITE

Bourgogne Blanc “Terroir Noble”

Mâcon-Fuissé Vieilles Vignes
£144/12

Pouilly Fuissé Vieilles Vignes
£210/12

Rully Vieilles Vignes
£196/12

Rully 1er Cru Grésigny
£225/12

Pernand-Vergelesses Vieilles Vignes
£235/12

Savigny Les Beaune Vieilles Vignes

Santenay Vieilles Vignes
£230/12

Santenay 1er Cru Beaurepaire
£265/12

St Aubin 1er Cru Les Murgers des Dents de Chien
£357/12

Chassagne Montrachet Vieilles Vignes
£430/12

Chassagne Montrachet 1er Cru Morgeot
£520/12

Chassagne Montrachet 1er Cru Les Chaumées
£565/12

Chassagne Montrachet 1er Cru Le Callieret
£640/12

Chassagne Montrachet 1er Cru La Romanée
£675/12

Chassagne Montrachet 1er Cru Blanchots Dessus
£720/12

Meursault Village Vieilles Vignes
£420/12

Meursault “Les Charmes”

Meursault “Les Clous”
£435/12

Meursault “Les Narvaux”
£450/12

Meursault 1er Cru Charmes
£645/12
Cote de Beaune

VINCENT GIRARDIN.
Meursault 1er Cru Genevières £735/12
Meursault 1er Cru Les Perrières £825/12
Puligny Montrachet Village "Vieilles Vignes" £480/12
Puligny Montrachet 1er Cru Les Referts £675/12
Puligny Montrachet 1er Cru Les Folatières £875/12
Puligny Montrachet 1er Cru Les Combettes £765/12
Corton Charlemagne Grand Cru £1250/12
Bienvenues-Bâtard Montrachet Grand Cru £2995/12
Bâtard-Montrachet Grand Cru £3495/12
Chevalier-Montrachet Grand Cru £3995/12
Le Montrachet Grand Cru £5995/12
Bourgogne Pinot Noir "Terroir Noble" £159/12
Auxey Duresses Vieilles Vignes £205/12
Chorey Les Beaune "Les Beaumonts" £220/12
Aloxe Corton £315/12
Beaune 1er Cru Les Aigrots £345/12
Santenay Village Vieilles Vignes £215/12
Santenay 1er Cru Les Gravières £280/12
Chassagne-Montrachet Vieilles Vignes £290/12
Chassagne-Montrachet 1er Cru La Boudriotte
Chassagne-Montrachet 1er Cru Clos Saint Jean £385/12
Volnay Village Vieilles Vignes £315/12
Volnay 1er Cru Les Santenots £400/12
Volnay 1er Cru Les Pitures £420/12
Volnay 1er Cru Champans £465/12
Pommard Village Vieilles Vignes £375/12
Pommard 1er Cru Les Epenots £525/12
Savigny Les Beaune Vieilles Vignes £220/12
Savigny Les Beaune 1er Cru Marconnets £299/12
Corton Perrières Grand Cru £695/12
Cote de Beaune

VINCENT LATOUR

Vincent took over from his father Jean in 1998 and now owns 11 hectares of vineyards in Meursault and Chassagne. A new cellar is currently being constructed where Vincent will be able to house his interesting mix of oak casks; as well as the more usual 228 and 600 litre barrels, Vincent has a range of 2,500 litre oak foudres which were made especially for him by the tonnellerie Rousseau in Gevrey-Chambertin. These larger casks give wines with greater freshness and minerality, a hallmark of the estate.

Meursault Cuvée Saint Jean
£390/12
Fermented and aged for 15 months in a mixture of 228 litre pièces, 600 litre demi-muids and 2,500 litre foudres, this comes from three fine lieuxdits (Vireuils, Meix Sous Château & Crotots) in different sectors of the appellation. Fresh and ripe with fine, honeyed fruit and a long, crisp finish. Drink 2021-2023.

Meursault Clos des Magny
£390/12
The domaine owns nearly one hectare of this climat situated just below the village. Rich and generous with just the right amount of oak and a long, fresh aftertaste. Quintessential Meursault. Drink 2021-2024.

Meursault Narvaux
£390/12
From high on the hillside above premier cru Genevières. The altitude is an advantage in warm summers like 2018 when ripening is not a problem. Has splendid, vibrant fruit and the ability to age gracefully. Drink 2021-2024.

Meursault Les Grands Charmons
£412/12
From 60 year old vines in an east-facing vineyard within sight of the domaine’s cellar. Dense, rich and concentrated, a splendid cuvée of premier cru quality. Drink 2021-2024.

Meursault 1er Cru Poruzots
£615/12
Vincent Latour is one of the largest land-owners (0.82 hectares) in this splendid premier cru, with vines planted between 1947 and 1991. Vinified in 228 litre oak barrels, of which 30% are new. A beautifully refined wine, oozing class with a splendid combination of fresh, ripe fruit and crisp minerality. Drink 2021-2025.

YVES BOYER-MARTENOT

Vincent Boyer has taken over the running of this famous Meursault domaine from his father Yves and continues to make rich, honeyed Meursault that drinks well relatively young. However, by picking earlier, the wines also have higher acidity and greater elegance and ageing potential. This year, Vincent has introduced 15 cement eggshaped vats into his cellar and part of the 2017 crop will spend a further six months ageing in concrete. All the wines below, however, have been bottled after the customary 12 months in Vincent Boyer barrel.

Meursault Cuvée Fernand Boyer
£415/12
Named after Vincent’s grandfather, this cuvée comes from four different climats; Les Pelles, Sous la Velle, Moulin Landin and Pré de Manche. Has fine richness and complexity and finishes crisp and long. Drink 2021-2024.

Meursault Les Tilletts
£430/12
This has wonderful crispness and purity of flavour as a result of the higher altitude of the vineyard. Ripe, honeyed fruit allied to good level of acidity. Will age gracefully. Drink 2021-2024.

Meursault Les Narvaux
£430/12
Another high altitude vineyard, this time situated immediately above premier cru Genevières. Full and intense with splendid concentration and a long, taut aftertaste. Drink 2021-2024.

Meursault 1er Cru Les Charmes
£670/12
Meursault's best known premier cru. The warmer site and richer soil give a ripe, opulent wine with a fine, succulent texture. Quintessential Meursault; immediately appealing but with the balance to age well. Drink 2021-2024.

Meursault 1er Cru Les Genevières
£730/12
Less opulent than Charmes with a tighter, more close-knit texture. Has wonderful purity of fruit, a touch of minerality and just the right amount of oak. A lovely, harmonious wine. Drink 2022-2024.

Meursault 1er Cru Les Perrières
£795/12
The domaine’s finest premier cru combining the richness of Charmes with the class of Genevières. Powerful yet restrained, this is fabulous quality but requires a little time. Drink 2022-2025.
ANNE & HERVE SIGAUT

Although Anne and Hervé took over the 7 hectare property in 1990, it is only in very recent years that the domaine has undergone a total transformation. Lately, the wines have been amongst the finest in the village as a series of brilliant reviews has attested. They have always had wonderfully sited old vines, but they now work organically from flowering onwards and yields have been significantly reduced. They follow the lunar calendar and, in some of their vineyards, plough by horse.

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2018 VINTAGE

Anne and Hervé began picking on 31st August and finished on 7th September at between 13.6 and 13.9% natural alcohols. Anne told us “Because of the unusual levels of maturity for Burgundy, the 2018 vintage will undoubtedly be an exceptional one. The wines stand out for their exquisite concentration, softness and beautiful aromatic intensity. We stayed very attentive in the vines during the whole summer and it was very important to keep the grapes from shrivelling. This is essential to preserve the freshness and aromatic precision that lovers of great pinot noirs from Burgundy are so fond.”

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Chambolle-Musigny Village
£399/12
4 individual parcels of 40 year old vines. 100% destemmed, 10% new oak.

Chambolle-Musigny Les Bussières Vieilles Vignes
£489/12
Planted in 1959 below 1er Cru Les Sentiers, on the Bonnes Mares side. 30% new oak for 1 year, then 6 months en masse. 20% whole bunches.

Chambolle-Musigny Denière le Four
£474/12
45 year old vines in the heart of the village, with sand, clay and sil topsoils on the limestone bedrock. All destemmed, 20% new oak.

Chambolle-Musigny 1er Cru Les Chatelots
£595/12
45 year old vines, next to 1er Cru Charmes. Very “calcaire”. Hardly any topsoil – the vines go straight into the mother-rock. 100% destemmed, 30% new oak barrels.

Chambolle-Musigny 1er Cru Les Fuées
£595/12
3 parcels of 30-40 year old vines next to Bonnes Mares. 100% destemmed, 30% new oak.

Chambolle-Musigny 1er Cru Les Noirots
£595/12
45 year old vines. 30% new oak. 20% whole bunches on heavier, argile soils, giving opulence and body.

Chambolle-Musigny 1er Cru Les Sentiers
£685/12
Vines planted in 1947, just below Bonnes Mares. 25% whole bunches, 35% new oak.

Morey-St-Denis 1er Cru Les Charrières
£505/12
40 year old vines just below Clos de la Roche. 25% new oak. 100% destemmed.

Morey-St-Denis 1er Cru Les Millandes
£565/12
45 year old vines just below Clos St. Denis. The site gives very small, concentrated grapes – 50% millerandage in 2017. 20% whole bunches. 30% new oak.
BERTRAND AMBROISE

This is a true family enterprise. Bertrand and Martine Ambroise head up a 21 hectare domaine with much of the work now done by their son François and daughter Ludivine. The estate style is one of rich, opulent whites and full-bodied, powerful reds that age spectacularly. Vinification is traditional; nearly all the pinot noir is destemmed, given an extended maceration of 15 to 25 days and aged for 12-18 months in a mixture of 400 litre and 228 litre barrels, a high proportion of which are renewed each year.

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White

Côteaux Bourguignons Lettre d’Éloïse Chardonnay
£130/12

Hautes Côtes de Nuits blanc
£194/12
From a vineyard high up above the town of Nuits. Rich and oaky with lovely, ripe fruit and additional crispness from the cooler, higher altitude plots of the Hautes Côtes. Drink 2020-2022.

Saint Romain
£259/12
Vinified principally in 400 litre demi-muids, of which 30% are new. The higher altitude of the village gives fine freshness to this rich, full-bodied, oaky wine. Drink 2020-2023.

Red

Côteaux Bourguignons Lettre d’Éloïse Pinot Noir
£130/12
From vines within the commune of Nuits Saint Georges but to the east of the railway line where the land is flatter. Wonderfully aromatic with masses of red fruits, ripe tannins and fresh acidity. Drink 2020-2023.

Bourgogne Côte d’Or Pinot Noir
£169/12
These vines lie just below some of the best Nuits St Georges vineyards. Aged in a mixture of 400 litre and 228 litre barrels, this is ripe and generous with plenty of flavour and structure. Drink 2021-2025.

Bourgogne Pinot Noir Vieilles Vignes
£175/12
From 45 year old vines. 50% whole bunch fermentation followed by ageing in 30% new oak demi-muids & pièces. Drink 2022-2027.

Côte de Nuits Villages
£254/12
A splendidly-sited vineyard just next to the Nuits St Georges 1er Cru Clos de la Maréchale. The wine has beautiful cassis fruit, a rich, generous texture and firm but ripe tannins on the finish. Drink 2023-2029.

Nuits Saint Georges
£370/12
Consistently one of the best village Nuits Saint Georges. Full-bodied with wonderful, intense, red and black cherry flavours. Drink 2024-2031.

Beaune 1er Cru Les Tuvilains
£390/12
Full-bodied, gutsy Beaune from a premier cru in the direction of Pommard. Aged in 60% new oak, this is firm and structured but has a sweeter texture with softer, rounder tannins. Drink 2023-2030.

Nuits Saint Georges Vieilles Vignes
£410/12
70 year old vines from three parcels just below premier cru Les Saint Georges. Aged in 100% new oak barrels, this is rich and sumptuous with fine, concentrated fruit and a solid, close-knit texture. Drink 2025-2033.

Vosne-Romanée Aux Damaudes
£499/12
A magnificent vineyard lying just above the grand cru of La Tâche. Aged in 50% new oak, this is smoother and softer than the domaine’s Nuits wines but will age equally well. Drink 2023-2031.

Nuits Saint Georges 1er Cru En Rue de Chaux
£580/12
One of the finest premiers crus of Nuits, situated immediately to the south of the town where the gravel and brown clay in the soil gives a powerful, firm, full-bodied wine. Aged in 75% new oak barrels, this is rich and dense with masses of dark fruits and a touch of spicy oak. Drink 2025-2034.

Nuits Saint Georges 1er Cru Les Vaucrains
£650/12
This and Les Saint Georges are the finest premiers crus of Nuits. One of the most powerful wines of the Côte de Nuits, packed with flavour and rich in tannin, alcohol and acidity. Has magnificent purity of fruit, wonderful depth and a spectacularly long aftertaste. Drink 2025-2036.

Corton Le Rognet
£650/12
An equally powerful wine with beautiful, blackcurrant fruit, a touch of spicy oak and a sumptuous texture and sweetness on the finish. A complete wine that will age magnificently. Drink 2026-2038.

Clos Vougeot
£1495/12
From the upper section of the Clos. Aged in 100% new oak, this has marvellous fruit, a gloriously, sunny opulence with plenty of black fruits. Sweet and long on the finish. Drink 2025-2036.
**Cote de Nuits**

**DANIEL RION & FILS**

This 18 hectare estate is run by brothers and sister Olivier, Christophe and Pascale Rion. The emphasis is on succulent, aromatic wines with careful extraction of tannins. In 2018, the grapes were picked between the 4th and 12th of September, 100% de-stemmed and fermented at a relatively low temperature with minimal pigeage in order to retain the maximum of freshness and fruit. The wines were then aged in 35% new oak for the village wines, 50% for the premiers crus and 65% for the grands crus.

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**Red**

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<tr>
<th>Wine</th>
<th>Price per case</th>
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<tbody>
<tr>
<td>Coteaux Bourguignons</td>
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<tr>
<td>Nuits Saint Georges Les Grandes Vignes</td>
<td>£365/12</td>
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<tr>
<td>Volnay 1er Cru En Caillerets</td>
<td>£680/12</td>
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<td>Volnay 1er Cru Clos de la Bousse d’Or</td>
<td>£799/12</td>
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<tr>
<td>Volnay 1er Cru Clos des 60 Ouvrées ‘Cuvée Amphore’</td>
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<tr>
<td>Brouilly</td>
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<tr>
<td>Chambolle-Musigny 1er Cru Groseilles</td>
<td>£1080/12</td>
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<td>Clos de la Roche</td>
<td>£2895/12</td>
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**DOMAINE DE LA POUSSE D’OR (Patrick Landanger)**

20 years after he purchased the domaine, Patrick Landanger has handed the management of the 17.5 hectare estate to his son Benoît. With a glittering array of premiers and grands crus in Volnay, Corton, Chambolle-Musigny and Morey Saint Denis, this is one of the few top domaines to own prime vineyards in both the Côte de Beaune and Côte de Nuits. Hubert Rossignol continues as régisseur and runs the entire estate biodynamically. He has also purchased a number of 800 litre clay amphorae in which he has aged part of the 2018 crop.

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DOMAINE DES PERDRIX

Purchased in 1996 by Bertrand Devillard whose children, Amaury and Aurore, now run the estate. Following the retirement of Robert Vernizeau who had worked for the Devillards for over 30 years, the wine-making is now in the hands of Benjamin Roussot and oenologist Carole Briffox. The jewel in the crown is the quasi-monopole of Nuits-Saint-Georges 1er Cru Aux Perdrix where the Devillards own 356 of the 360 rows of vines.

Red

Nuits Saint Georges
£495/12
From 1.16 ha of vines on the northern side of Nuits Saint Georges adjoining Vosne-Romanée in the parcels of Au Bas de Combe and Aux Barières. All the grapes are destemmed and the wine aged in 25% new oak barrels. This is ripe and succulent with carefully extracted tannins and a long, sweet finish. Lovely, elegant Nuits. Drink 2023-2030.

Vosne-Romanée
£640/12
From vines adjoining grands crus Echezeaux and Clos Vougeot. This is sumptuous Vosne, rich and generous with fine structure and an impressive, long aftertaste. Drink 2024-2032.

Nuits Saint Georges 1er Cru Aux Perdrix
£795/12
Planted at the unusually high density of 13,000 vines per hectare. A proportion of whole bunches are retained giving a little extra spice and lift to the wine. Powerful and intense. Drink 2025-2033.

Nuits Saint Georges 1er Cru Aux Perdrix ‘Les 8 Ouvrées’
£1090/12
The section of Aux Perdrix planted with the oldest vines dating from 1922. Comprising 8 ouvrées (1 ouvrée = 0.0428 hectares), these venerable vines give one of the finest wines of Nuits. Wonderful richness and fantastic length on the finish. Drink 2026-2034.

Echezeaux
£1795/12
The Devillards own two plots in Echezeaux-Dessus and Quartier de Nuits totalling 1.14 hectares of this famous grand cru. Brilliant wine with intense blackcurrant fruit, firm but ripe tannins and a healthy dose of spicy, new oak. Drink 2026-2035.
DOMAINE JEAN CHAUVENET

The Chauvenet family can trace their viticultural roots back as far as 1680, although the major expansion of the domaine came with the arrival of Jean Chauvenet in 1969. He greatly enhanced the holdings of the estate, notably in the Premier Crus and significantly increased the amount of wine bottled and sold under their own label. Indeed today only around 30 pièces of Nuits St. Georges are offered to the negociants.

The next major change came in 1994 when Christophe Drag took over the day-to-day running of the estate from his father-in-law. Christophe, a good-looking, well-built man, came relatively late to his vocation at the age of 27, but his whole-hearted enthusiasm for his chosen profession has allowed him in a relatively short time to become one of the leading lights of the appellation.

He questions every aspect of the work and is constantly looking to make improvements. Since his arrival, the principle of lutte raisonnée has been applied throughout the vineyards, an example of which has been the grass cover planted between the rows to reduce erosion and the need for weed killers. He has also questioned the systematic practice of green-harvesting, which he believes is indicative of a problem at pruning. In the cellar his goal is to express the finesse and the freshness of the Pinot Noir fruit through its subtle aromas. To this end he cold-macerates for up to six days to “capture” the pure fruit of the variety and keeps racking to a minimum to avoid losing relatively fragile precious aromas.

Christophe’s professionalism and dedication to quality have already caught the eye of many commentators and marked him out as one of the new generation of young winemakers making tangible progress in Nuits St Georges, where for too long mediocrity has been accepted as the norm.

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2018 VINTAGE

Christophe is thrilled with his 2018s, though the vintage here was not plain sailing. There was hail to the south of Nuits-St Georges on Bastille Day, July 14th. Christophe’s parcels in Vaucrains, Perrières and Poulettes were all affected, and volumes of these cuvées are consequently down in 2018. The biggest concern elsewhere on the domaine was the threat of overripeness and excess alcohol, but light rain showers in August restored some freshness to the vines, and enabled Christophe to begin picking a little later than many of his peers.

He began harvesting on September 8th, prior to which he felt the grapes had reached sugar but not phenolic ripeness. 2018 is an impressive vintage for Nuits-St Georges in general, but Christophe’s wines are among the highlights. They are deep in colour and concentrated, with black fruit to the fore, but there’s plenty of finesse and classic Pinot character here too. The tannins, even from vineyards prone to rusticity such as Boussets, are silky.

Alcohol levels across the range are an eminently reasonable 13-13.5%. As usual, all the grapes were destemmed, and the village wines raised in about 20% new oak versus 30% for the 1er Crus.

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Nuits-St Georges, Les Lavières
£295/12

Nuits-St Georges, Les Boussets, 1er Cru
£488/12 (6)

Nuits-St Georges, Aux Argillas, 1er Cru
£488/12 (6)

Nuits-St Georges, Rue de Chaux, 1er Cru
£488/12 (6)

Nuits-St Georges, Les Poulettes, 1er Cru
£505/12 (6)

Nuits-St Georges, Les Damodes, 1er Cru
£532/12 (6)

Nuits-St Georges, Les Perrières, 1er Cru
£532/12 (6)

Nuits-St Georges, Les Vaucrains, 1er Cru
£610/12 (6)
DOMAINE JEAN FOURNIER

Domaine Jean Fournier is run by Laurent Fournier, one of the top growers in the Côte de Nuits' most northern outpost. The domaine extends over 16 hectares in the appellations of Marsannay, Fixin, Cotes de Nuits Villages and Gevrey-Chambertin, although we have chosen to focus solely on the wines from Marsannay itself, where they hold vines in three of the best sites; Les Es Chezots, Le Clos du Roy and Les Longeroies. They have been certified organic since the 2008 vintage, having farmed organically since Laurent took over the running of the domaine from his father in 2004.

Laurent is interested in Biodynamics and expects to reach certified status 'little by little'. Stylistically, the wines are fresh, fruit-driven and fine with well-integrated oak and high-quality tannins. Definitely one to watch for the future.

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2018 VINTAGE

Laurent Fournier was characteristically upbeat when we visited to taste his 2018s, and with good reason. The approach he adopted from 2016 – dialling back the new oak and aiming to extract less, allowing each terroir to shine – makes elegance and freshness the watchwords here, despite Marsannay experiencing even less rain than the rest of the Côte d’Or over recent vintages.

The 2018 reds will be bottled a little later than usual, as Laurent expects a longer élevage to contribute extra freshness. He retained upward of 20% whole bunches for all the reds, and most are aged in a combination of 500L and conventional-sized barrels. Laurent continues to work organically and will be eligible for certification (which he renounced to save his crop in 2016) in two years’ time.

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Marsannay Blanc, Clos du Roy
£305/12 (6)

Bourgogne Rouge
£186/12 (6)

Bourgogne, Le Chapitre, Vieilles Vignes
£244/12 (6)

Marsannay, Cuvée St Urbain
£244/12 (6)

Marsannay, Clos du Roy
£305/12 (6)

Marsannay, Es Chezots
£305/12 (6)

Marsannay, Les Longeroies
£305/12 (6)
DOMAINE LECHENEAUT

Splendid, ten hectare estate, created by Fernand Lécheneaut in the 1980s when land was affordable and now run by his sons Philippe and Vincent. In 2018, Vincent decided to harvest relatively early from 7th to 17th September in order to retain sufficient freshness and acidity. Despite the dry summer, yields averaged a respectable 45 hl/ha. Approximately 50% whole bunches were retained during fermentation and the resultant wines are splendid examples of rich, powerful yet elegant pinot noir. Vincent considers his 2018s to be some of the finest wines he has ever made with more concentrated flavours than in 2016 and 2017 and riper tannins than in 2015.

Red

Bourgogne Pinot Noir
£210/12
This is a splendid wine made from three parcels of vines in Nuits Saint Georges but just too low on the slope to qualify for the appellation. Ripe and generous with no lack of freshness. As good as many producers’ Nuits Saint Georges. Drink 2022-2026.

Chorey-lès-Beaune
£315/12
This punches well above its weight. Most Chorey is light and refreshing but this comes from 60 year old vines in Les Champs Longs, adjacent to the route nationale and close to the village of Aloxe-Corton. The soil here has been deposited from the hill of Corton and gives a rich, succulent wine, ripe and generous and great value for money. Drink 2023-2027.

Morey Saint Denis
£415/12
Made from 40 year old vines and aged in 40% new oak barrels, this comes from a beautifully situated parcel just above grand cru Clos Saint Denis. Morey is less well known than neighbouring Chambolle and Gevrey and prices are lower. This is rich and intense with a lovely, lean structure and long finish. Drink 2024-2028.

Nuits Saint Georges
£415/12
From numerous plots in different sectors of the appellation but with the majority dating from 1959 on the northern side of the village towards Vosne-Romanée. This is a splendid Nuits, full of vibrant fruit with an impressive, close-knit texture and firm but ripe tannins. Drink 2024-2030.

Gevrey-Chambertin
£450/12
From two parcels; Les Charreux (70 year old vines) and Seuvrées (50 year old vines) that total 0.5 hectares and complement one another. The strength of Charreux at the northern end of the appellation is tempered by the generosity of Seuvrées which adjoins grand cru Chames-Chambertin giving a brilliant, harmonious wine with both succulence and strength. Drink 2024-2030.

Nuits Saint Georges Au Chouillet
£465/12
The vines in this 0.7 hectare plot on the Vosne-Romanée side of Nuits are over 70 years old and merit being vinified separately. Wonderfully aromatic with intense red and black cherry fruit. Rich and succulent on the palate and impressively long on the finish. Drink 2025-2032.

Vosne-Romanée
£480/12
The domaine’s Vosne-Romanée comes from a single 0.5 hectare plot of vines planted in the 1950s in ‘Les Ravioles’. No pigeage in 2018, just remontage and only 15 days on the skins in order to extract only the finest tannins. Sumptuous, elegant wine with wonderfully pure fruit. Drink 2024-2030.

Chambolle-Musigny
£480/12
The domaine owns six small plots totalling 0.4 hectares of 60-80 year old vines in the village of Chambolle. This is quintessential Chambolle with beautiful, succulent fruit, silky tannins and wonderful freshness. Drink 2024-2030.

Nuits Saint Georges 1er Cru Les Damodes
£695/12
The most northerly vines of Nuits Saint Georges, on the border with Vosne-Romanée. Fresh and aromatic with fine structure and great finesse. Drink 2025-2034.

Nuits Saint Georges 1er Cru Les Pruliers
£695/12
More clay in the soil here which gives a full-bodied wine with more tannin than Damodes that demands greater patience. Dense and concentrated with a fabulously long aftertaste. Drink 2026-2034.

Chambolle-Musigny 1er Cru
£755/12
Two small premier cru parcels in Chambolle (Les Plantes and Les Borriques) are vinified together to give this wonderful elegant wine, full of fruit which will be delicious young but has the potential to age magnificently. Drink 2024-2034.

Clos de la Roche
£1895/12
The domaine produced only one 350 litre demi-muid of this magnificent grand cru. Dense and concentrated with fabulous dark fruits and fresh acidity. Drink 2025-2035.
DOMAINE LOUIS BOILLOT & FILS

Louis Boillot is one of the few propriétaires-récoltants of Burgundy to produce wines both in the Côte de Nuits and the Côte de Beaune. He today farms around 7ha, covering nine different appellations, from regional Burgundy to Premier Cru. To understand how this slightly unusual state of affairs came about, one needs to go back to the time of Louis’s grand-father, Henri, who was a well-known and respected producer in Burgundy in the first half of the twentieth century. Born in 1900, he inherited a few vines in Volnay from his parents and at a young age began producing wine and enlarging his land-holdings. He was renowned for being one of the first to produce estate-bottled wine in the 1920s.

Henri and his wife, who herself had vines in the Beaujolais, had 5 children, amongst them Lucien, the father of Louis. Lucien and his father had trouble seeing eye to eye – a clash of personalities – and hence he left the family domaine and found work in Gevrey Chambertin at the once famous Domaine Clair-Dau. At the same time he began buying parcels of vines in the village. By this time Henri had given up the day-to-day running of the domaine, handed over the reins to Lucien’s brother Jean and had settled in Paris, where he looked after his three restaurants. With Jean’s retirement his two sons, Henri and Jean-Marc, looked after the family estate, until fraternal tensions led the latter to spread his wings and set up on his own.

Back in Gevrey, their cousins Louis and Pierre, Lucien’s two sons, both followed in their father’s viticultural footsteps, studying at the Lycée Viticole de Beaune before rejoining the family domaine. Working side by side with their father, they continued to increase their holdings, buying and renting parcels of land in various locations; in 1978 they bought 2ha of Villages and Premier Cru in Gevrey; in 1981 they rented more land in Gevrey Villages, as well as Côte de Nuits Villages and Fixin; in 1982 they bought a parcel in the Premier Cru Nuits vineyard “Les Pruliers” and took back Lucien’s holding of Volnay which had previously been rented to his family; in 1998 they bought 6ha from the Henri Boillot domaine in Volnay, Beaune and Pommard.

With Lucien’s retirement in 2002 the estate covered 14ha. Louis and Pierre each bought half of the shares, and the following year they divided the estate equally between them and went their separate ways, Pierre remaining in Gevrey and Louis settling himself in the cellars of his partner Ghislaine Barthod. The past five years have seen a couple of changes; the parcel of Bourgogne Blanc Chardonnay was sold in 2004, and in 2005 he and Ghislaine together purchased a parcel of Chambolle-Musigny.

Like many growers in Burgundy today, Louis works with la lutte raisonnée. Weedkillers are no longer employed, the soils being green-harvested, either in July or August, when approximately half the grapes have changed colour. Leaf-plucking is not carried out but the entrecoeurs (lateral branches) are removed to allow for better ventilation of the bunches. To the same end the branches are trimmed mechanically.

At harvest time the grapes are put into hods and are then transferred to plastic cases which will hold up to 800kg. They are first sorted by the pickers and are then scrutinized on the selection table which is set up in the vines. The grapes from the Côte de Beaune vineyards are then put onto a lorry to be taken to Chambolle where they will be vinified with those of Gevrey.

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2018 VINTAGE

Louis certainly knew what he was doing when they were dividing up the family holdings in 2003. On 2018, he didn’t have much to say. He started the harvest in Volnay on 25th August and finished in the Côte de Nuits on 6th September. The vintage took a little longer than usual as they had fewer pickers this year. He is happy with the ripeness, the wines are healthy, but he does believe that the climate is changing and so must Burgundy. But, when discussing his Moulin-à-Vents, Louis becomes more misty-eyed. He had always wanted to buy in Beaujolais as his grandmother (from the Henri Boillot side) had vineyards there. He used to spend his school holidays there, but the land was subsequently sold. When the opportunity to buy in Moulin-à-Vent arose in 2013, Louis didn’t hesitate, perhaps also encouraged by the belief that, from the late 18th century until the First World War, Moulin-à-Vent used to sell for more than Le Chambertin. Once again this was one of the most impressive cellars during the autumn barrel tastings, showing real consistency across the range. Louis’ decision to pick early has certainly paid off, with a selection of very fine and fresh wines.

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Volnay, Les Grands Poirots
£375/12 (6)

Pomard
£382/12 (6)

Gevrey Chambertin
£390/12 (6)

Volnay, Les Brouillards, 1er Cru
£512/12 (6)

Volnay, Les Angles, 1er Cru
£512/12 (6)

Pomard, Les Frémiers, 1er Cru
£630/12 (6)

BEAUJOALIS

Moulin-à-Vent, Vielles Vignes
£178/12 (6)

Moulin-à-Vent, Les Rouchaux
£202/12 (6)

Fleurie, Grille-Midi
£202/12 (6)

Moulin-à-Vent, Les Brusselians
£220/12 (6)

Moulin-à-Vent, Plantier de Faveur
£255/12 (6)
DOMAINE TAWSE

The winemaking has moved to Marchand-Tawse’s facility in Nuits-Saint-Georges and a bright, affable English winemaker by the name of Mark Fincham has been installed. Having previously made wine at Domaine de Pegau in Chateauneuf-du-Pape, Mark is realising his dream of making Burgundy. The vineyards are worked organically and biodynamically, often with the help of a horse. The style here is clean, precise and terroir-driven.

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Mark elected to pick early in 2018, explaining that he felt he had to preserve good acidity and keep sugar levels low rather than wait for full phenolic ripeness. His decision appears to have been vindicated as the wines are fresh, red-fruited and energetic, yet there are no green or underripe tannins. Recognising the ripeness of the vintage would have a greater impact on those vineyards which are best exposed to the sun, Mark changed the order of harvesting, picking the Grands and Premiers Crus before the village and Bourgogne vines. Harvest began on 8th September and the wines came in at a modest 12.9% to 13.8% of potential alcohol. The high proportion of old vines in the old Maume vineyards, along with their organic and biodynamic methods have almost certainly helped with preserving freshness, the added resilience and deep root systems able to access water even in the driest conditions. This is a vintage that Mark likes, describing it as voluptuous, but he’s pleased with the purity and freshness he has managed to capture.

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Savigny-lès-Beaune Blanc, Les Vergelesses, 1er Cru
£312/12 (6)

Savigny-lès-Beaune, Les Lavières, 1er Cru
£312/12 (6)

Beaune, Clos du Roi, 1er Cru
£335/12 (6)

Gevrey-Chambertin, Village
£405/12 (6)
Today, Bernard and Jocelyne Dugat and their son, Loïc, are among the finest and most sought-after handfull of producers in all Burgundy.

They are blessed with around 10 hectares of organically grown, old (65+ years), low yielding vines, mostly around Gevrey – including holdings in Chambertin, Mazis, Charnnes and Mazoyères.

They are fastidious in the vines and, even on winters days, one can never get an appointment to see them until 5.30pm, when the day’s work is done. They pick mature, rather than super-ripe fruit and vinify to ensure wines with great intensity, breed and harmony – which require several years in bottle to show at their best.

THE WINE ADVOCATE (RP)

Loïc Dugat-Py was one of the first to harvest in 2018, beginning on August 29, and he has been rewarded by an exemplary set of wines that numbers among the vintage’s very finest. The Dugat-Py 2018 collection, moreover, underlines this domaine’s recent evolution. As ever, these are deep and concentrated wines, the product of low yields and old vines, but as has been the case for several years, extraction continues to be gentler. And Loïc has furthermore quietly reduced, once again, the percentage of new oak used here. Where until recently 100% new was the order of the day from all premiers and grands crus—and sometimes for communal appellations, too—that has been much reduced; indeed, while I eschew judging wines by numbers, they do tell an interesting story here, so I’ve noted the percentage of new oak employed for each cuvée to underline this subtle but important shift. Loïc has also spent some time tasting and discussing with Max Gigandet, director of Tonnellerie François Frères, and is happier than ever with the barrels with which he’s being supplied. All of which is to say that, even in the inherently ripe and broad-shouldered 2018 vintage, this is one of the most elegant sets of wines ever to emerge from Domaine Dugat-Py. I encourage readers to put outdated stereotypes of excessive oak and over-extraction to one side and try what is being produced today, as these are bottles that number among the finest that contemporary Burgundy has to offer.

In addition to the estate’s 2018s, which I reviewed from representative barrel samples, I also tasted an extensive range of 2017s from bottle—including all the domaine’s rare white wines and even their minuscule cuvée of Chambertin—and I am happy to report that they fully met the lofty expectations I formed last year. As I wrote on that occasion, Loïc Dugat-Py opted to prune and debud aggressively when faced with the prospect of a bountiful crop. But when even the domaine’s oldest vines set too much fruit, he took the decision to green harvest, removing the equivalent of some 15 to 20 barrels of wine. His exigence was rewarded, because in the warm, dry August weather, the domaine’s vines didn’t experience the same hydric stress that blocked maturation in more generously cropped vineyards. Loïc was thus able to begin picking on September 2, making him once again one of the earliest in the Côte de Nuits. Yields ranged between 20 and 32 hectoliters per hectare—less than what many producers harvest in a small vintage—of clean and healthy grapes. Fermentations in wooden and cement tanks incorporated large percentages of whole clusters. Revisited from bottle, these are magical wines. Concentrated but exquisitely structurally refined, they burst with expressive, succulent fruit, and I cannot recommend them highly enough.

2018 VINTAGE

“2018 is a beautiful vintage, with exceptional concentration and very fine balance. The wines are magnificent and will be able to be drunk young as well as having great potential for ageing. It was a very wet winter and spring – then went straight into 28 degrees and drought thereafter. There was no hydric stress — particularly with our old vines. We began harvesting at 13 degrees natural on 29th August and finished a week later. The health of the grapes was exceptional. It was hotter than 2003. No problems, whatsoever, with fermentations.”

Bourgogne Rouge
£360/12

Bourgogne Rouge Cuvée Halinard
£430/12

Chorey-Les-Beaune Très Vieilles Vignes
£565/12

Gevrey-Chambertin Vielles Vignes
£820/12

10 individual parcels of 30-50 year old vines. 25% whole bunches, 30% new oak.

Gevrey-Chambertin “Coeur du Roi” Très Vieilles Vignes
£1085/12

4 parcels of 50-110 year old vines in Epointures, Combe du Dessus, Jouise and Les Marchais. 50% whole bunches, 50% new oak.

Gevrey-Chambertin "Les Evocelles" Très Vieilles Vignes
£1145/12

7 individual parcels, all mid-slope, of 60-80 year old vines. 50% whole bunches. 50% new oak.

Vosne Romarée Très Vieilles Vignes
£1145/12

Next to Clos de Vougeot and Echezeaux. 30 ares of 70 year old vines on very fine argilo/calcaire soils. 2/3 whole bunches, 50% new oak.

Gevrey-Chambertin 1er Cru Les Corbeaux Très Vieilles Vignes
£1995/12

Very like Mazis-Chambertin, quite deep argile soils and lots of stones. 2 parcels of 60-80 year old vines. 2/3 whole bunches, 66% new oak.

Gevrey-Chambertin 1er Cru Champeaux Très Vieilles Vignes
£1995/12

1 parcels of 70 and 50 year old vines on the limestone mother-rock. 80% whole bunches, 66% new oak barrels.

Gevrey-Chambertin 1er Cru Petite Chapelle Vielles Vignes
£1995/12

3 parcels of 55, 65 and 80 year old vines on very fine soils, similar to Charnnes-Chambertin, with little stones. 50% whole bunches, 66% new oak.
**DUGAT-PY.**

Gevrey-Chambertin 1er Cru Lavaux Saint Jacques Vieilles Vignes  
£1’995/12  
2 parcels of 40-50 year old vines on very shallow, fine soils, with little limestone stones. 80% whole bunches, 66% new oak.

Gevrey-Chambertin 1er Cru Fonteny Vieilles Vignes  
£1’995/12  
0.8 hectare parcel of 70 year old vines, 10m from Grand Cru Ruchottes. There is very little soil, just stones, then the mother rock – which needs to be worked by a horse. 70% whole bunches, 50% new oak.

Chambers-Chambertin Grand Cru Vieilles Vignes  
£3’320/12  
A warm site, picked first on 29th August. 90, 40 and 30 year old vines. 2/3 Charmes-Chambertin (lighter soils with little stones), 1/3 Mazoyères (bigger stones and hardly any topsoil). 2/3 whole bunches. 66% new barrels.

Mazoyères-Chambertin Grand Cru Vieilles Vignes  
£3’320/12  
As per above and more stoney - giving a wine of more power, minerality and masculinity than Charmes. 35-40 year old vines, 75% whole bunches, 75% new oak.

Mazis-Chambertin Grand Cru Vieilles Vignes  
£3’945/12  
A mix of parcels, at the top with very little soil. 0.3 hectares of 90 year old vines (the biggest parcel) plus 70 and 40 year old vines. 80% whole bunches, 75% new oak.

Bourgogne Blanc  
£365/12

Pernand Vergelesses 1er Cru Sous Frétille Vieilles Vignes  
£895/12

Meursault Très Vieilles Vignes  
£1’085/12

Chassagne 1er Cru Les Morgeots  
£1’865/12

Corton Charlemagne Grand Cru Vieilles Vignes  
£2’895/12

**HENRI GOUGES**

Grégory Gouges is in charge of the wine-making assisted by his cousin Antoine. The red wines continue to be 100% destemmed and aged in 20% new oak barrels from the local tonnellier Sirugue with the majority of the oak coming from the Châtillon region of northern Burgundy. Yields were low in 2018 as a result of hail in the southern part of the Nuits appellation that affected premiers crus Vaucrains and Les Saint Georges.

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White

Nuits Saint Georges 1er Cru La Perrière  
£699/12  
A rare, white Nuits made from a mutation of pinot noir discovered by the domaine in the 1940s. Fermented and aged for twelve months in 25% new oak barrels. Rich and aromatic with ripe, peachy fruit and a lovely, crisp, mineral aftertaste. Drink 2021-2025.

Red

Nuits Saint Georges  
£520/12  
Vines from eight different parcels throughout the appellation. Ripe and generous with powerful fruit and carefully extracted tannins. Finishes fresh and harmonious. Drink 2024-2032.

Nuits Saint Georges 1er Cru Clos des Porrets St Georges  
£675/12  
Splendid, 3.7 hectare monopole of the domaine in the heart of the premiers crus to the south of the town. Big, full-bodied wine with dark berry fruit, fleshy texture and firm but ripe tannins. Drink 2025-2034.

Nuits Saint Georges 1er Cru Les Pruliers  
£860/12  
Situated next to Clos des Porrets but the 50 year old vines give additional depth and flavour. Has wonderful, glossy fruit and a rich, succulent texture. Finishes sweet and long. Drink 2025-2036.

Nuits Saint Georges 1er Cru Les Vaucrains  
£1’095/12  
The stony soil gives a solid, powerful wine. In 2018 hail in July reduced the yield resulting in a dense, concentrated wine with intense, blackberry fruit and magnificent, long aftertaste. Drink 2026-2038.

Nuits Saint Georges 1er Crus Les Saint Georges  
£1’645/12  
The most famous premier cru in the village. The Gouges family own 1.08 hectares which was planted in 1961. Stunning red and black fruits with an intensity rarely found in Nuits. Impressive, close-knit texture, firm but ripe tannins and a long, sweet finish. Drink 2026-2036.
HERESZTYN-MAZZINI

Florence Heresztyn has taken over her share of the family domaine, aided by her Champenois husband Simon Mazzini and the quality since 2012 has been transformed. Florence continues to experiment with fermenting whole bunches, varying the proportion of stems according to the vintage and the character of each individual wine. This is a magnificent range of wines from what is now rightly regarded as one of the very finest estates in the village.

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RED

Bourgogne Pinot Noir
£260/12
100% destemmed and aged in three and four year old barrels to preserve the maximum of fruit. Rich and generous.Drink 2023-2027.

Gevrey-Chambertin Vieilles Vignes
£535/12
These vines are over 65 years old. 30% whole bunches and aged for one year in 25% new oak. Full-bodied, rich and sumptuous with splendid, black fruits and tremendous length on the finish. Drink 2025-2030.

Gevrey-Chambertin Vieilles Vignes Les Songes
£570/12
From two plots (En Songes and Les Gueuleepines) on the northern side of Gevrey where there is more clay. Fabulous, well-structured wine with tight, close-knit texture. Huge potential. Drink 2026-2032.

Gevrey-Chambertin 1er Cru Les Goulots
£845/12
From high on the slope, this is always the last plot to be picked but does particularly well in warm summers such as 2018. Beautifully fresh and precise with brilliant purity of fruit and long aftertaste. Drink 2025-2032.

Gevrey-Chambertin 1er Cru Les Champonnets
£845/12
Fermented with 100% whole bunches and aged in 20% new oak barrels from Chassin. Dense and concentrated with wonderful structure. Amazing blackcurrant fruit and impressive length. Drink 2026-2034.

Morey Saint Denis 1er Cru Millandes
£865/12
Millandes lies just below Clos Saint Denis and produces a magnificent wine with rich, opulent fruit, firm but ripe tannins and amazing freshness. Drink 2026-2034.

Clos Saint Denis
£2095/12
100% whole bunches and 50% new oak. The most complete wine in the cellar with amazing depth, a wonderful, close-knit texture and a fantastic, sweet finish. Drink 2026-2036.
JACQUES CACHEUX & FILS

This is one of the few Vosne estates that vinify all their plots separately. Patrice continues to harvest late at full maturity, destem all the grapes and practise a careful extraction of tannin with the minimum of pigeage. He buys all his barrels from tonnellerie François Frères in Saint Romain and the style remains one of rich, ripe fruit allied to just the right amount of new oak; 30% on the village wines rising to 50% for the premier and grand cru.

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**RED**

**Vosne-Romanée Les Raviolles**
£495/12
Les Raviolles are the southernmost vines in Vosne on the border with Nuits and give a fuller-bodied, more tannic style of Vosne. Plenty of depth, vivid fruit and chunky texture. Drink 2024-2028.

**Vosne-Romanée Les Ormes**
£495/12
These vines are located in the heart of the appellation just between the village and the main road. Warm and opulent with a rich, generous texture and a long, sweet finish. Drink 2024-2028.

**Vosne Romanée Les Chalandins**
£510/12

**Vosne-Romanée Les Genavières**
£510/12

**Vosne Romanée Aux Réas**
£525/12
Adjacent to, and at the same level on the slope, as premiers crus Chaumes and Clos des Réas. Wonderful freshness and power with tremendous length on the finish. Premier cru quality. Drink 2024-2030.

**Vosne-Romanée 1er Cru La Croix Rameau**
£1395/12
Patrice Cacheux owns the central portion of this tiny (0.6 ha) enclave within grand cru Romanée Saint Vivant. Rich and sumptuous with masses of red cherry and blackberry fruit. Drink 2025-2032.

**Echezeaux**
£1395/12
Aged in 50% new oak. Splendid depth and concentration with spicy notes and a spectacularly long finish. Drink 2025-2032.

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JEAN-MARIE FOURRIER

For the first time in 2018, Jean-Marie left a proportion of stems, around 20%, in the fermentation vats. The experiment has proved to be successful and has been repeated in 2019. The harvest started a day earlier than in 2017, on 6th September and was completed in five days as Jean-Marie feared the hot weather would cause the fruit to become over-ripe. Yields ranged from 35 to 38 hl/ha and the wines have been aged for twelve months in both 15% new oak casks from tonnellerie Cadus and a number of innovative ceramic jars, followed by three to six months in stainless steel vats.

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**ESTIMATED PRICES**

**RED**

**Chambolle-Musigny**
£885/12 *
From a small parcel planted in the 1930s. More aromatic and less tannic than the Gevrey with beautiful red and blackcurrant fruit, a ripe, lush texture and delicious, fresh finish. Drink 2024-2030.

**Gevrey-Chambertin Vieilles Vignes**
£885/12 *
From 3 hectares of 50 or more year old vines in the northern half of the appellation. Beautifully fresh whilst having great depth and concentration. Premier cru quality. Drink 2025-2032.

**Gevrey-Chambertin 1er Cru Cherbaudes**
£1195/12 *
The domaine’s only premier cru to the south of the village adjoining the grands crus. Ripe and open with beautiful, opulent fruit. Lovely cherry fruit and a long, intense aftertaste. Drink 2025-2034.

**Gevrey-Chambertin 1er Cru Goulots**
£1195/12 *
Goulots is one of the highest altitude premiers crus in the north of the appellation and does particularly well in hot summers. Beautifully fresh with excellent purity and precision. Drink 2025-2034.

**Gevrey-Chambertin 1er Cru Combe Aux Moines**
£1960/12 *
Adjacent to Goulots, Combe aux Moines has a similar stony soil but its more sheltered position gives a fuller-bodied, more concentrated wine. 15% of the wine was aged in a 500 litre clay amphora. Drink 2025-2035.

**Gevrey-Chambertin 1er Cru Clos Saint Jacques**
£3995/12 *
The oldest vines in this superb cru were planted in 1910. Dense and close-knit, this has wonderful structure and brilliant purity of fruit. Consistently one of the finest wines of the Côte de Nuits. Drink 2026-2038.
Cote de Nuits

MICHEL GROS

The Gros family have been vignerons in the village of Vosne-Romanée since 1830. Domaine Michel Gros was created in 1995 when Jean Gros retired and divided the domaine amongst his three children. Michel inherited some magnificent parcels of vines, and in 1997 the Ecard family entrusted Michel with the running of their 3.5 hectares in Vosne Romanée and Nuits-Saint-Georges. Michel now has 18 hectares under vine – half in the Côtes de Nuits and half in the Hautes Côtes. He ensures that yields are kept low, everything is hand-picked and there is a rigorous sorting prior to total destemming. He hasn’t chaptalized for a number of years, preferring (only when necessary) to use a juice concentrator for a small percentage of the must. During fermentation, at a maximum of 32 degrees, he uses both pigeage and remontage to ensure a gentle extraction. Racking is kept to a minimum. He uses between 30% new oak, for the village wines and 50-80% for the 1er crus.

His resulting wines offer great purity and intensity of flavour, and seduce rather than assault the senses. The village wines are from very small vineyard parcels and are ripe, sensual, poised and drink beautifully when young. Particular mention should be given to their 7 hectare parcel of “Fontaine St Martin” – which has the same soil and subsoil as the top part of the hill of Corton – and gives wines of incredible purity and class. Nuits St Georges comes from 4 parcels on the Vosne side and is softer and open-knit, whilst Nuits “Chaliots” is on the Premeaux side and has more depth and structure. Clos de Réas, his flagship wine and a 2 hectare family owned ‘monopole’ since 1860 is magnificent.

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2018 VINTAGE

The domaine is now managed by Michel’s son, Pierre Gros, but Michel remains on hand to lend wisdom and experience. According to Pierre “2018 in 4 words – hot, dry, ripe and perfectly healthy. Autumn 2017 and winter 2018 were very wet, which allowed the water table to be replenished after a very dry 2017. Spring was quite normal, but more sunny than usual. Summer was very dry and hot, which favoured excellent maturity and perfectly healthy grapes. It has been a long time since we have seen no rot whatsoever at harvest. Burgundy was relatively spared from climatic problems and the quantities harvested are therefore good. However on the 15th July (the day France won the World Cup), hail badly impacted our vines in the Hautes Côtes de Nuits and Nuits “Chaliots”. We picked normal volumes (like 2017) at between 4th and 9th September on the Côte and 12th September and 17th September in the Hautes Côtes at 13-14 degrees natural. 30% new oak in village wines, 50% in premier crus.

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Hautes Côtes de Nuits Blanc “Fontaine St Martin”
£235/12
This is a monopole with the same soil and subsoil as the top part of the hill of Corton – marne and limestone rocks. A 3 hectare, east facing parcel of 10-25 year old vines.

Bourgogne Côte d’Or Rouge
£190/12
0.5 hectare on the “other side” of the RN74 in the commune of Vosne. Half 10 year old vines, half 42 year old vines.

Hautes Côtes de Nuits “Au Vallon”
£220/12
Similar soils to Fontaine St Martin (see below), but a warmer, earlier maturing 3 hectare site, facing fully south, giving more ripeness.

Hautes Côtes de Nuits Rouge “Fontaine St Martin”
£235/12
As above. The red part comprises 4 hectares of 30 year old vines.

Vosne-Romanée
£570/12
From Aux Réas, Au dessus de la Rivière and La Colombière.

Chambolle-Musigny
£570/12
0.69 hectare, 2/3 of which from Argillières, next to Les Musigny and with the same soil, plus four other small parcels.

Nuits-St-Georges
£630/12
Several parcels on the Vosne side:- Les Athées, Les Lavières, Les Bas de Combe and La Perrière Noblet.

Nuits-St-Georges “Les Chaliots”
£445/12
Flinty, stoney soil on the Premeaux side, below 1er Cru Les Poirets.

Nuits-St-Georges 1er Cru
£725/12
A 0.3 hectare blend of 50% Aux Vignerondes and 50% Aux Murgers.

Vosne-Romanée 1er Cru Aux Brulées
£895/12
A 0.63 hectare parcel. 30cm of topsoil, then straight into marble.

Vosne-Romanée 1er Cru Clos des Réas – Monopole
£995/12
The treasure of the Domaine. A 2 hectare monopole bought in 1860, which Michel first vinified in 1975. Marne and big blocks of limestone – the same as Romanée St Vivant.

Clos Vougeot
£1385/12
0.23 hectares in Grand Maupertuis, bordering Grands Echezeaux, planted in 1987. 100% new oak.
MICHEL MAGNIEN

Frédéric Magnien is the fifth generation to run the family estate based in Morey-Saint-Denis. He has expanded the domaine from 4 to 18 hectares with the whole estate being farmed biodynamically since 2010. The winemaking has also evolved. The 2018 vintage is the first where part of the crop has been aged in 350 litre terracotta amphorae made especially for Frédéric by TAVA in Italy and which allow the wine to breathe in the same way as in an oak barrel but with no intrusive oak flavours.

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RED

Fixin
£265/12
Aged 55% in oak barrels and 45% in terracotta. Rich and generous. Lots of character from this under-rated appellation immediately to the north of Gevrey-Chambertin. Full and firm. Drink 2024-2028.

Marsannay Mougottes
£280/12
A monopole of the domaine from the northernmost village of the Côte de Nuits. Fresh and vibrant with lovely, red fruits, firm but ripe tannins and a long, sweet finish. Drink 2024-2028.

Morey Saint Denis
£325/12
From four parcels in the village: Bas Cheneverey, Clos Solon, Crais and Cognées. Beautiful mixture of red and black cherry fruit. Ripe and generous, a lovely harmonious wine. Drink 2025-2030.

Gevrey-Chambertin Les Seuvrées Vieilles Vignes
£420/12
Les Seuvrées lies adjacent to grand cru Mazoyères-Chambertin. From vines planted in 1942. Wonderful, blackberry fruit on the nose, powerful and concentrated on the palate. Drink 2026-2032.

Morey Saint Denis 1er Cru Chaffots
£525/12
One of Morey’s finest premiers crus sandwiched between the grands crus of Clos Saint Denis and Clos de la Roche. Spicy, rich and opulent with magnificent fruit and tremendous length. Drink 2026-2034.

Charmes-Chambertin £1390/12
Vines from the Mazoyères section of Charmes-Chambertin. Fresh, silky tannins and lush, ripe fruit. Beautifully harmonious. Drink 2026-2035.

Clos de la Roche
£1450/12
Cote de Nuits

PATRICE & MAXIME RION

Patrice Rion and his wife Michèle began their own small domaine with just two wines, an outstanding Bourgogne Rouge Bons Batons and the sumptuous Chambolle Musigny les Cras, in 1990 while Patrice continued as winemaker at the Domaine Daniel Rion. When Patrice left Domaine Daniel Rion they were able to increase their production in his small purpose built cuverie and cellar on his own property. Here, he also makes a small range of négociant cuvées to supplement their small vineyard holding. He now works alongside his son Maxime.

His production now includes Chambolle Musigny les Charmes and Nuits St Georges Clos des Argillières (his share from the family domaine) and in 2005 Nuits St Georges Terres Blanches (white), some more Argillières and the monopole Nuits St Georges Clos St Marc in 2006. Since 2006, he has entered an agreement to manage the vineyards and purchase the grapes from a small estate in Chambolle which includes some Chambolle Musigny Les Amoureuses and grand cru Bonnes Mares. To complement this range there are some additional cuvées, notably Chambolle Musigny and Nuits St Georges vieilles vignes, made from purchased grapes.

Patrice was one of the first to train his vines higher than the Burgundy standard, to increase the canopy without shading the grapes, which gives better ripening and colour. He is also frequently an innovator in the cellar and offers some wines (Bourgogne Bon Batons, white wines, half bottles) in stelvin screwcaps. The grapes are sorted on two tables de tri, one before destemming and the other after. The whole berries are conveyed to their stainless steel vats for a cuvaison of about three weeks: seven days at 11/12°C, followed by two weeks fermentation and post-fermentation, not exceeding 32°C. There are now two barrel cellars so that each vintage can be aged for 18 months without racking. Most wines see 50% new wood.

Patrice’s style is for very pure, harmonious wines, skilfully vinified and then matured in oak barrels with a well judged percentage of new oak (usually 50% new) for 18 months, without racking or fining.

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2018 VINTAGE

Maxime Rion was mostly unperturbed by 2018’s weather conditions. There was a lot of rain in winter and spring but that, in his opinion, is the perfect time. The principal challenges were two big storms, with rain and hail, which hit their Nuits-St Georges vineyards on 3rd and 15th July. The storms delayed the maturity of their Nuits vineyards and so, unusually, the Rions harvested their Chambolle vineyards first, starting on 7th September. As will be mentioned elsewhere, 2018 is a challenging vintage for a village like Chambolle, whose reputation rests on delicacy and perfume. The grapes achieved very high levels of ripeness and the wines, while hedonistically overt, can lack poise but, chez Rion, there is plenty to be proud of. There is a new investment – a small, stainless-steel, vertical press that works in a closed environment without oxidation, which may have contributed to their success, but their Chambolles show a skilful balance between the ripeness of the vintage and the purity of Pinot Noir. The Nuits-St Georges vineyards were picked on 12th September and they are really excellent this year, seamless and complex. So even the hail seems to have worked out for the best.

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Nuits-St Georges, Les Terres Blanches, 1er Cru
£412/12 (6)

Bourgogne Hautes Côtes de Nuits Rouge, Les Dames Huguettes
£175/12

Bourgogne Rouge, Les Bons Bâtons
£189/12

Nuits-St Georges, Vieilles Vignes
£381/12

Chambolle-Musigny, Les Cras
£610/12

Nuits-St Georges, Clos des Argillières, 1er Cru
£642/12 (6)

Chambolle-Musigny, Les Charmes, 1er Cru
£780/12 (6)
This 8.5 hectare domaine was founded in 1920 by the great grandfather of Damien Livera, who currently runs the property. Prior to Damien taking over in 2007, the grapes (from old vines planted in the 50s and 60s) were sold to the large Beaune negociants. However, since 2007, there has been a total regeneration of the domaine – low yields, a strict form of lutte raisonnée, no herbicides, manual working of the soils and a total upgrading of the vineyard and a new winery – and a resultant quantum leap in quality.

In terms of winemaking, after a rigorous selection, the grapes are almost always destemmed and undergo a cold maceration of about a week, prior to a long fermentation – Damien’s cellars are cold and fermentation and malolactic are often prolonged. The wines are matured in barrel for between 11-18 months and bottled without fining or filtration.

The Côtes de Nuits Villages, from vines planted in the 50s and 60s, on the minerally soils of “Preau” in Brochon is gorgeously seductive. “En Champs”, just below 1er Cru Champeaux, is meaty and plush with flavours of black fruits and licorice. “Clos Village”, from 60-70 year old vines below Clos Saint Jacques, is darkly powerful with great refinement. Their profound Grand Cru Chapelle-Chambertin was planted in 1952 in the lieu dit of Les Gereau, directly below Clos de Bèze.

We were absolutely smitten by the concentration, generosity of fruit and precision of these outstanding wines.

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2018 VINTAGE

Damien began picking on 6th September and finished a week later. Earlier than that, the grapes’ pips were still green. Everything was destemmed and natural alcohols were in the range of 13.4 degrees. “2018 gave a vintage which will rest in our memories and could be compared with the great1959 vintage, according to my father. We were lucky to have rain in the winter and spring, which was followed by a very hot and dry summer. Every year we do a careful de-budding and de-leafing. In 2018, this took on an even greater importance and we have succeeded in harvesting grapes almost unequalled in terms of physiological maturity. We took the decision to have a very big team of pickers to get the grapes in in perfect condition at just the right moment.”

Bourgogne Pinot Noir
£220/12
1 hectare of several parcels of vines, 2/3 around Gevrey and 1/3 Brochon, with an average age of 50 years.

Côtes de Nuits Villages
£280/12
From the stoney, minerally soils of “Preau” in Brochon. Planted in the 50s and 60s. 30% new oak.

Fixin
£312/12
40 year old vines from the stoney, minerally soils of “En Olivier”,. 30% new oak.

Gevrey-Chambertin “En Champs” *
£420/12
Bordering Brochon, just under 1er Cru Champeaux. Very thin topsoils, straight into limestone bedrock gives great tension and minerality. 50% of the vines were planted in 1950 and 50% in 1970. 40% new oak.

Gevrey-Chambertin “Les Evocelles” *
£435/12
35 year old vines. A fine lieu dit and with a southern exposure, close to 1er Cru Champeaux, always gives more delicacy. 40% new oak.

Gevrey-Chambertin “Clos Village” *
£445/12
1.5 hectares, in the heart of old Gevrey, below Clos St Jacques, of mainly 70-75 year old vines and some planted in 1935 and 1920. The scree and fossil soils, washed down from the Combe de Lavaux, always give elegance, combined with the natural dark-fruit character. 40% new oak.

Chapelle-Chambertin Grand Cru *
£1995/12
Planted in 1952 in the lieu dit of Les Gereau, directly below Clos de Beze. 3 months in cuve, then 12 months in 75% new oak, then 3 months en masse.
ROSSIGNOL-TRAPET

Brothers Nicolas and David Rossignol converted the family estate to biodynamic viticulture in 2004 and produce some of the most elegant wines of Gevrey. In 2018, they picked promptly from the 4th to the 10th of September to obtain the maximum of freshness, retained 50% of the stems and extracted gently with minimal remontage and delestage. The village and premiers crus will be aged in one third new oak barrels with up to two thirds for the grands crus.

RED

Gevrey-Chambertin Vieilles Vignes
£410/12
45+ year old vines from three different sectors within the appellation: Craies, Village and Jouises. Rich and generous with masses of red and black fruits and a lovely, fleshy texture. Drink 2024-2030.

Beaune 1er Cru Les Teurons
£465/12
Softer in style with silky tannins and a ripe, succulent texture. Has great depth and concentration but more open and approachable. Rich and juicy with a long, sweet aftertaste. Drink 2023-2030.

Gevrey-Chambertin 1er Cru Clos Prieur
£845/12
Splendid premier cru, well-placed immediately below grand cru Mazis-Chambertin. The thin, stony soil gives a refined, elegant wine with beautiful, pure fruit and amazing freshness and vitality. Drink 2024-2032.

Gevrey-Chambertin 1er Cru Petite Chapelle
£845/12
The deeper, clay soil results in a full-bodied, gutsy wine with greater structure and power. The firmer tannins require a little time to mellow but this has fine depth and concentration. Drink 2025-2034.

Latricières-Chambertin
£1395/12
The cooler air that descends from the Hautes Côtes makes this the last vineyard to be picked. Retains fine freshness even in a hot year such as 2018. Pure red cherry and blackcurrant fruit. Drink 2025-2035.

Chapelle-Chambertin
£1395/12
The combination of 95 year old vines and just 50cm of soil over a solid rock base gives a huge, tannic wine of great power and concentration. Ripe and opulent with magnificent, sumptuous fruit. Drink 2026-2036.

Chambertin
£2095/12
The domaine owns 1.6 ha of this magnificent grand cru with vines planted between 1919 and 2000. Rich and powerful with fine structure and wonderful, silky tannins. Finishes sweet and long. Drink 2027-2038.
CHATEAU DES QUARTS

Château des Quarts was created in 2012 through a joint partnership between two old friends, Dominique Lafon and Olivier Merlin.

For over a decade, Olivier had tasked himself with sourcing and making wine from the best sites within Pouilly-Fuissé and bottling them under his own label. After buying grapes from Clos des Quarts for several vintages, he was one of the first approached with the news that it was for sale. Having been already convinced of the terroir’s integrity he jumped on the opportunity.

The vineyard is located in Chaintré, the southernmost village of Pouilly-Fuissé. At just over 2 hectares, the oldest vines are almost a century old and are planted on clay-limestone soils.

2018 VINTAGE
As is typical, Olivier picked the Clos des Quarts early, on 28th August - the second day of harvesting. The soil here is very poor, with an abundance of limestone, resulting in fruit that ripens quickly and has to be picked in good time to preserve freshness. Despite the age of the vines, the crop was generous, the best Olivier and Dominique have made since they bought the property, and even the 101-year-old vines managed to produce a very healthy 52hl/ha. The Premier Cru project is advancing slowly, but Clos des Quarts is certain to be classed as one of the top vineyards once the political machinations have concluded.

Pouilly Fuissé, Clos des Quarts
£366/12 (6)

CHATEAU DES RONTETS

In 1995, Claire and Fabio, both former architects, Fabio now a winemaker, left the hustle of the city and returned to Claire’s family home to start their new life as vignerons. The Château, found atop of a hill overlooking the village of Fuissé, has been in Claire’s family since 1850. Their vines can, all but one, be found in the surrounds of the house in a clos. Their first step into their new life was taking care of the vineyards. Always working organically, their intention was to return the soil to its natural state in order to protect the variety and diversity of the ecological system.

Organically certified since 2005, their wines ferment only with indigenous yeasts with no additions during winemaking including no acidification or chaptalisation however they do use a small amount of sulphur to avoid spoilage or oxidation. Fermentations are long, often taking months to finish and they use very little, if any at all, new oak instead look for as much of the terroir and personality of the grape to shine through in the their wines.

2018 VINTAGE
2018 saw the domaine’s biggest yields (an average of 54 hl/ha) since its conversion to organics. A couple of light showers in August “unblocked” the vines, which were beginning to show the effects of drought, but harvest began early nonetheless, on August 28th. Stylistically, Fabio finds the 2018s have a roundness comparable to 2017. Across the board, malic acid was low, and alcoholic fermentations here slow, but Fabio and Claire have no concerns about the quality of thewines. They boast attractive levels of reduction on the nose, with the concentration to excite hedonists and freshness to please purists.

Pouilly Fuissé, Clos Varambon
£230/12 (6)

Pouilly Fuissé, Pierrefolle
£315/12 (6)
DOMAINE DE LA SOUFRANDIERE

Grandfather Bret bought this property in Vinzelles in 1947. In 2000 Jean-Philippe and Jean-Guillaume Bret took their vineyards out of the local co-operative and established their Domaine de la Soufrandière with four hectares of vines entirely in the appellation of Pouilly Vinzelles. They have also developed a negociant activity using the name Bret Brothers.

Previous experience between them includes stages at Ridge and Newton in California and Comte Lafon in Burgundy. Most of their vines are in a perfectly situated east facing slope of Vinzelles called Les Quarts, on Bajocian limestone with a high silica/quartz content.

The vineyards have been farmed organically since 2000, with biodynamic principles being progressively introduced. The grapes, both their own and those purchased, are picked in small containers, then whole bunch pressed in the tinailler (local Maconnais and Beaujolais word for cuverie) before descending by gravity to the barrel cellar. They are currently all taken out of barrel for bottling after 11 months.

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2018 VINTAGE

Jean-Philippe Bret describes 2018 as “sportif” - a reflection of the breakneck pace at which they had to harvest. With a big team of around 50 pickers per day, they began on 25th August and had brought in all the domaine and négociant fruit within 12 days, a process which usually takes them three weeks. Despite the dry conditions over the summer, the wet winter and spring, along with regular small amounts of rainfall during the summer, ensured that the grapes were full of juice, and consequently volumes are generous.

Jean-Guillaume is delighted with the amount of acidity and freshness they have preserved in the wines, as well as the modest alcohol levels (between 13 and 13.5%), all of which he attributes to their careful organic and biodynamic farming methods. There is no Pouilly-Vinzelles Les Longeays this year, as the Brets felt it was not up to their usual high standards.

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Mâcon-Vinzelles, Clos de Grand Père
£228/12

St Véran, La Combe Desroches
£228/12

St Véran, La Bonnode
£275/12

Pouilly-Vinzelles
£245/12

Pouilly-Vinzelles, Les Quarts
£335/12
ERIC FOREST

Eric is a star vigneron, based in the village of Vergisson, and currently has 4.8 hectares of vines planted between 1930 and 1979. He has inherited a great knowledge of nature and biodynamics from his grandfather and this has been a major influence in his approach to viticulture and winemaking. All grapes are hand picked and fermented and matured for ten to fifteen months in barriques and demi-muids. The wines are hand bottled and are, usually, unfiltered.

His Mâcon-Vergisson is planted on soils of decalcified ferruginous clay with a bedrock of Bajociian limestone. This 400 metre high, north-east exposed vineyard produces wines of great precision and minerality.

The Pouilly Fuissé “L’Âme Forest” is a blend of two complementary, individual vineyards – “Les Tilliers” is planted on calcareous Sinemurian clay soils and “ La Côte” is on Toarcian marl-limestone soils, located on the northern slope of the Vergisson hill. “Les Crays” is situated on the warm, exposed southern side of the Vergisson hill and is planted on blue marl and limestone. The resulting wines are full, rich and minerally with great length and aging potential. Pouilly Fuissé “La Roche”, from a 450m, south facing vineyard on pure limestone, is stunning.

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2018 VINTAGE

Eric now has 7.5 hectares and will not expand beyond that. “2018 was very impressive for me. We had lots of rain during the winter, then alternate heat and humidity in May – tropical conditions which lead to a good flowering. From 10th June, there wasn’t a single drop of rain until mid-August and periods of extreme heat. As in 2015, I was patient to ensure correct maturity of the grapes. The entire month of September was magnificent, with lots of light, warmth and wind which concentrated the juice. I harvested ripe and very healthy grapes in the early mornings between 1st and 15th September. The balance of the wines is excellent. Once again, I conclude that, for wines of character meant for keeping, the physiological maturity is much more important than the analytical levels of sugar and acidity”.

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Mâcon Vergisson “Sur la Roche”
£205/12
400m, 30-35 year old vines, north-east exposure with some clay and a bedrock of limestone. Elevage in 300 litre barrels, 15% new. The coolest and last vineyard to be picked.

Saint Véran “La Renommée”
£225/12
40 year old vines, below the Davayé wine school. A very steep, warm site, facing due south on heavier soils.

Pouilly-Fuissé “L’AME Forest”
£235/12
Four vineyards, averaging 50 years old, on marne and very old limestone soils of decomposed oyster shells on the northern slope of the Vergisson hill. Elevage in 300 litre barrels, 20% new oak.

Pouilly-Fuissé “Les Crays”
£275/12
Seven different parcels, averaging 55 years old, planted on the warmer, southern side of the Vergisson hill on blue marl and limestone. Elevage in pieces, 25% new.

Pouilly-Fuissé “24 Carats”
£495/12
From three of the best barrels of 1/3 Les Crays (new barrel), Les Crays (3 year old barrel), La Roche (new barrel).
Maconnais

FLORENT ROUVE

Florent Rouve has vines on both sides of the Saône valley – in the Mâconnais where he has a winery in Davayé just outside the Pouilly-Fuissé appellation and in the Jura, making wine in the picturesque village of Villette-lès-Arbois. Vinification for both ranges involves fermentation and ageing for 9-15 months in small oak barrels. The Jura wines, from a cooler climate, are harvested on average 10 days later and are crisper, leaner wines with lower alcohol levels. As well as Chardonnay, Florent produces wines from the traditional, local Savagnin grape variety, also known in central Europe as Traminer.

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Maconnais

Saint Véran Vieilles Vignes
£189/12

Mâcon Lugny ‘Les Crays vers Vaux’
£192/12
From a cool site, these are the last of Florent’s Mâconnais vines to be harvested. Rich and honeyed but with fine tension, this is much finer than its modest appellation suggests. Drink 2020-2022.

Viré-Clessé Les Vercherres £198/12
From two parcels of vines both to the north of Viré. Situated at the top of the slope, the stony soil gives bite and intensity to the wine. Crisp and fresh with a lovely combination of ripe fruit and minerality. Drink 2020-2023.

Jura

Arbois Chardonnay
£169/12
2018 was a warm summer in the Jura and this is the best Arbois Chardonnay that Florent has ever made. Fermented and aged for twelve months in small oak barrels, this is fresh and ripe with a distinct nutty character. Drink 2020-2022.

Côtes du Jura ‘Face à l’Est’ Savagnin
£210/12
Vinified in the same way as the Chardonnay, this is beautifully aromatic with notes of white flowers and spice. A lovely example of the Savagnin grape variety. Crisp and stylish. Drink 2020-2022.

LES HERETIERS DE COMTE LAFON

In September 1999 the Lafon family of Meursault bought a domaine in the wine region of Maconnais at Milly Lamartine, renaming it Les Héritiers du Comte Lafon.

In May 2003 a further domaine of six hectares in the villages of Uchizy and Chardonnay was bought. Together the Mâcon domaine amounted to 14 hectares producing seven wines in all, four of them from single-vineyard sites. The most recent addition, from 2009, is a contract to farm the vineyards of the Château de Viré, with the appellation Viré-Clessé.

The whole operation, based at Milly, is now looked after by Caroline Gon under the supervision of Dominique Lafon. The vineyards were immediately converted to organic and now to biodynamic farming. The wines are vinified partly in stainless steel, partly in large wooden foudres (ovals) and partly in demi-muids - barrels of 600 litres, depending on the cuvée.

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2018 VINTAGE

Harvest began here on 27th August, starting with Prissé and earlier ripening parcels of St Véran. In recent years Dominique and Caroline have been working very hard to understand the detail of their Mâcon vineyards, to enable them to pick each parcel and sub-parcel at precisely the right moment. Further changes include the introduction of more foudres with a view to minimising oak influence and keeping the wines fresher and more tense. Caroline is delighted with the results, explaining that the wines are very well balanced and have gained in complexity and transparency through the process of élevage. This is an excellent range of wines which marries the joy of the Mâconnais with serious winemaking and terroirexpression.

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Mâcon-Prissé
£170/12

Mâcon-Milly-Lamartine
£170/12

Mâcon-Uchizy, Les Maranches
£201/12

Mâcon-Chardonnay, Clos de la Crochette
£201/12

Mâcon-Milly-Lamartine, Clos du Four
£220/12
OLIVIER MERLIN

Olivier Merlin (originally from the Charolais) is widely regarded as being one of the very finest wine makers in the Mâconnais. He and his wife Corinne (a Montbéliarde) began in 1987 by renting 4.5ha. from René Gallard, of Domaine du Vieux St Sorlin, who wished to retire. Since then he has been buying the property in stages as well as adding new vineyards such as St Véran (in 1994 & 1996). In September 1997 Olivier took out a negociants’ licence in order to be able to make some Pouilly-Fuissé, since land in this appellation is neither available to buy nor to rent.

From 2000, he sourced fruit to make a Moulin-à-Vent. Using whole bunches, fermented with indigenous yeasts in large wooden vats and aged in older oak, less than five percent see new barrels. His down to earth personality is very much reflected in his approach to winemaking and terroir expression comes first when choosing the methods to make his wines.

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2018 VINTAGE

This is a landmark year for the Merlins, being the first full vintage with the involvement of sons Théo and Paul, a development which has led to an expansion of the estate. They have ceased much of their négociant activity (which now represents about 10% of production), and have taken on farming contracts for a substantial number of excellent vineyards in the St Véran and Pouilly-Fuissé appellations, taking their holdings up to an impressive 22ha. Olivier is constantly looking at ways to combat the effects of global warming in his wines, not only in the vineyards, but also in the cellar, where he has significantly reduced the amount of new oak in recent years to avoid adding any sweetness or sucrosity. Harvesting early was essential for Olivier, and they began on 27th August, finishing on 17th September because of the number of new vineyards and large yield. Fortunately, maturity did not move too quickly in early September so they could take their time once they had begun, picking each vineyard at optimum ripeness and bringing grapes in between 12.5 and 13.7% potential alcohol. Olivier describes 2018 as a vintage which is concentrated but tense and fresh, with energy, dynamism and well defined terroirs.

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Mâcon La Roche Vineuse
£151/12

Mâcon La Roche Vineuse, Vieilles Vignes
£169/12

St Véran, Côte Rôtie
£195/12 (6)

Pouilly Fuissé, Sur La Roche
£265/12 (6)

Moulin-à-Vent
£167/12
SAUMAIZE-MICHELIN

Roger, Christine & Vivien Saumaize own the finest estate of Vergisson in the heart of the Pouilly-Fuissé appellation. Their 14 hectare domaine is cultivated bio-dynamically and the wines are vinifed in the underground cellar adjacent to their house at the top of the village. Roger obtained slightly higher yields in 2018 with lower alcohol levels than in 2017. This is a magnificent range of rich yet fresh wines, all barrel-fermented in Roger’s favourite oak barrels made for him in Romanèche-Thorins by Dargaud & Jaegle from oak from the forest of Jupilles near Le Mans in north-west France.

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Mâcon Villages
£171/12
From a parcel of old vines in the village of Bussière. Vinified to be drunk relatively young, this is fresh and aromatic with lovely, generous fruit. Drink 2020-2022.

Saint Véran
£185/12
From vines in the neighbouring villages of Davayé and Vergisson, this is vinified in 228 litre pièces, of which 10% were new. Fresh and honeyed with a rich, succulent texture and just a hint of toasty oak. Drink 2020-2022.

Mâcon-Vergisson Sur La Roche
£200/12
This comes from the part of the Clos sur la Roche vineyard which extends just outside the Pouilly-Fuissé appellation. A lovely, elegant wine of great harmony with beautiful, pure fruit and fine vivacity. Drink 2020-2023.

Viré-Clessé
£204/12
From further north in the Mâconnais where the climate is cooler. This is fresh and honeyed with a silky, soft texture. Open and delicious, this will drink well from the moment it is bottled but age well in the medium term. Drink 2020-2023.

Saint Véran Les Crèches
£205/12
A splendid vineyard in the neighbouring village of Davayé, just a few kilometres east of Vergisson in the heart of the Saint Véran appellation. As good as most Pouilly-Fuissé with lovely, ripe fruit and just the right amount of oak. Drink 2020-2023.

Pouilly-Fuissé Esprit Minéral
£230/12
Roger makes a selection of the crisper, more mineral wines produced on the estate and blends them together to make this fine cuvée. Has a taut, lean style with ripe fruit allied to excellent acidity. Drink 2019-2022.

Pouilly-Fuissé Pentacrine
£250/12
Named after the star-shaped fossils found in the limestone soils of the Roche of Vergisson. A beautifully balanced wine with fine depth and concentration as a result of the preponderance of older vines. Drink 2020-2023.

Pouilly-Fuissé Vignes Blanches
£255/12
From the finest terroirs of Vergisson, the highest village within the Pouilly-Fuissé appellation. Highly aromatic with tremendous vitality. Has great purity of fruit and the chalk soils give fine bite and minerality on the finish. Drink 2020-2023.

Pouilly-Fuissé Les Ronches
£270/12
There is more clay in the soil here giving a more powerful, rich-textured wine. Dense and concentrated, this needs a little time to open up but will be most satisfying. Drink 2020-2023.

Pouilly-Fuissé Les Courtelongs
£270/12
A rare, north-facing vineyard just across the valley from the Saumaizes’ house. This is a cooler site and the grapes ripen more slowly and retain good acidity. Fermented in 25% new oak barrels, this is a brilliant wine with lovely, ripe fruit, a fresh, lively texture and great length on the finish. My favourite wine in their cellar. Drink 2020-2024.

Pouilly-Fuissé Clos sur la Roche
£280/12
The Saumaizes own 1.65 hectares of this superb vineyard situated behind their cellar on the Roche of Vergisson. The limestone soil and majority of old vines (up to 90 years of age) give an intense wine; rich, aromatic with tremendous depth and concentration. Drink 2020-2024.