

# DAVIS BELL McCRAITH

Burgundy 2010 En Primeur

*"La Grande Surprise"*



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## Jancis recommends...

“having already started my tastings of the 2010 vintage in Burgundy and the Rhône, I must urge those of you who like wines from these two great French wine regions to try to put a bit of money aside (ha!) to invest in the 2010s from them. After the unusually ripe, relatively low acid wines made in 2009, the 2010s typically show considerably more precision and freshness. (...) It is probably worth noting that 2011 was a much more challenging vintage in both Burgundy and the Rhône - and as far as burgundy is concerned, it is probably worth securing some wine before the Chinese turn en masse, as gruesomely predicted, from Bordeaux to Burgundy.”

Jancis Robinson, 28 Nov 2011



# BURGUNDY 2010 EN PRIMEUR

## Small is Beautiful...

“2010 is a vintage that every lover of Burgundy should have in their cellar. The small crop has produced ripe, concentrated wines with great freshness, purity and definition.” This was our conclusion on returning from Burgundy, having spent a week in November visiting some thirty producers and tasting ten to twenty wines at each domaine.

As you can imagine it is hard not to enjoy a week in Burgundy visiting quality producers and it was particularly the case this year because so many wines are at such a high level. There is normally a softening of interest in a vintage when it follows such a popular year as 2009 but we urge you not to miss these outstanding 2010s. They are wines of succulence, density and crystal purity.



The very small crop and the very high quality of the vintage will see these wines being eagerly sought after and disappearing into Burgundy lovers' cellars, never to be seen again. So whether you are buying for pleasure or to sell a few cases at a later date we are confident that this is a vintage that you should not miss.

## Aidan Bell and Susan McCraith MW

PS. The photos in the brochure were taken during our trip—we hope you like them.

# Burgundy Overview

by Susan McCraith MW

## The Vintage – “La Grande Surprise”

A very warm Spring led to a notably early flower set and the expectation of an early harvest. However Nature did not make things quite so easy.

Disturbed weather at the time of flowering caused tiny berries to form ‘*millerandage*’ as opposed to the abundant crop that might otherwise have been expected.

As it happened, this tiny crop is what has made the vintage such a success. The relatively cool summer that followed the flowering would have prevented a large crop from ripening properly. However these small, thick-skinned berries and the loose nature of the bunches enabled good airflow preventing rot and resulting in a very healthy and concentrated vintage to be harvested when the fruit did eventually ripen following an Indian summer.

Cool nights in the run up to harvest maintained the freshness whilst the ripe thick skins have given silky tannins. The small size of the berries meant there was not very much juice and most properties report a reduction in yield in the order of 30%. Some early flowering vineyards were not so badly



affected, particularly those at altitude whilst many producers in Volnay had to put up with a reduction of up to 70%.

Small vintages normally result in price rises as producers have to compensate for lack of quantity to sell, charging more for the remaining stock. Fortunately most of our suppliers recognise the economic times in which we live and have shown restraint. Not all growers have released their prices so some are marked as TBC (To Be Confirmed). If you are interested in any of these wines please let us know and we will log your details and will advise you when they are available

**Prices are under bond excluding duty and VAT and are for cases of 12x75cl unless otherwise shown.**

“The 2010s are hugely captivating wines that all Burgundy lovers will want in their cellar. Both reds and whites have wonderful concentration and freshness. We are sure you will enjoy drinking these as much as Aidan and I enjoyed tasting them!”

## The Wines – Red or White or both?

Excitement in the reds comes from the immense fruit concentration. The small berries have given deep colours and gentle extraction has given a silky volume to the fruit at many addresses. The freshness is akin to 2008 but the ripeness is in line with 2009. We anticipate these wines will shut down and require 2-3 years before being approachable and will then have long lives. The coolness of the growing season and the length of time the grapes had to ripen have enabled them to extract the full nature of the *terroir*.

Our sales of red wine significantly exceed those of white for this level of burgundy but given the outstanding quality of whites this year perhaps these will see a return to favour. These are wines of tension and *nervosité*. We recommend drinking your 2009 and 2007 whites prior to your 2008s and 2010s, not because you have to wait, but because we think the 2010s will have an extra dimension with bottle age.

The vintage has really let the *terroir* shine through so if you want to taste the difference between Chambolle, Gevrey, Vosne and Nuits St Georges, or Puligny, Chassagne and Meursault, this is the year to do it!

## Vintage Highlights

### Reds

Gevrey Vieilles Vignes, Rossignol-Trapet £270  
Volnay 1er Cru Champans, Joseph Voillot £198 per 6  
Vosne Romanée Clos des Réas, M Gros £300 per 6  
Clos Vougeot, Jean Grivot £498 per 6  
Chapelle Chambertin, Remoissenet £549 per 6  
Chambertin, Rossignol-Trapet £558 per 6

### Whites

Chassagne Montrachet 1er Cru Morgeots, Pillot £312  
St Aubin 1er Cru En Remilly, Lamy £282  
Puligny Montrachet, Etienne Sauzet £330  
Meursault Bouches-Chères, Buisson-Charles £246 per 6  
Beaune Clos des Mouches, Drouhin £300 per 6  
Chevalier Montrachet, Remoissenet £999 per 6

## TOP VALUE wines

### Reds:

Bourgogne Rouge from any of the good growers as they tend to have well-placed vineyards and you benefit from their wine-making expertise as well.

Savigny lès Beaune 1er Cru Les Lavières, J J Girard £198

Fixin, Crais de Chêne, René Bouvier £240

Beaune 1er Cru Bressandes, Remoissenet £249

Gevrey Chambertin Vieilles Vignes, Rossignol-Trapet £270

Volnay 1er Cru Taillepieds, Bitouzet-Prieur £285

### Whites:

Givry Blanc, Remoissenet £120

Côte de Beaune Blanc, Joseph Drouhin £129

Bourgogne Blanc Tufera, Etienne Sauzet £144

Rully 1er Cru Pucelles or Gresigny, Jacqueson £168

St Aubin, 1er Cru Derrière Chez Edouard, Hubert Lamy £216

Puligny Montrachet, Noyers Brets, F & L Pillot £258

Meursault Vieilles Vignes, Buisson-Charles £294

## Burgundy En Primeur for investment?

By Aidan Bell

*There is no denying the increasing interest from the Far East in estates such as Domaine de la Romanée Conti, Armand Rousseau, Dujac and Sylvain Cathiard and in specific appellations such as Romanée St Vivant and Richebourg which are becoming sought after as brands in their own right.*

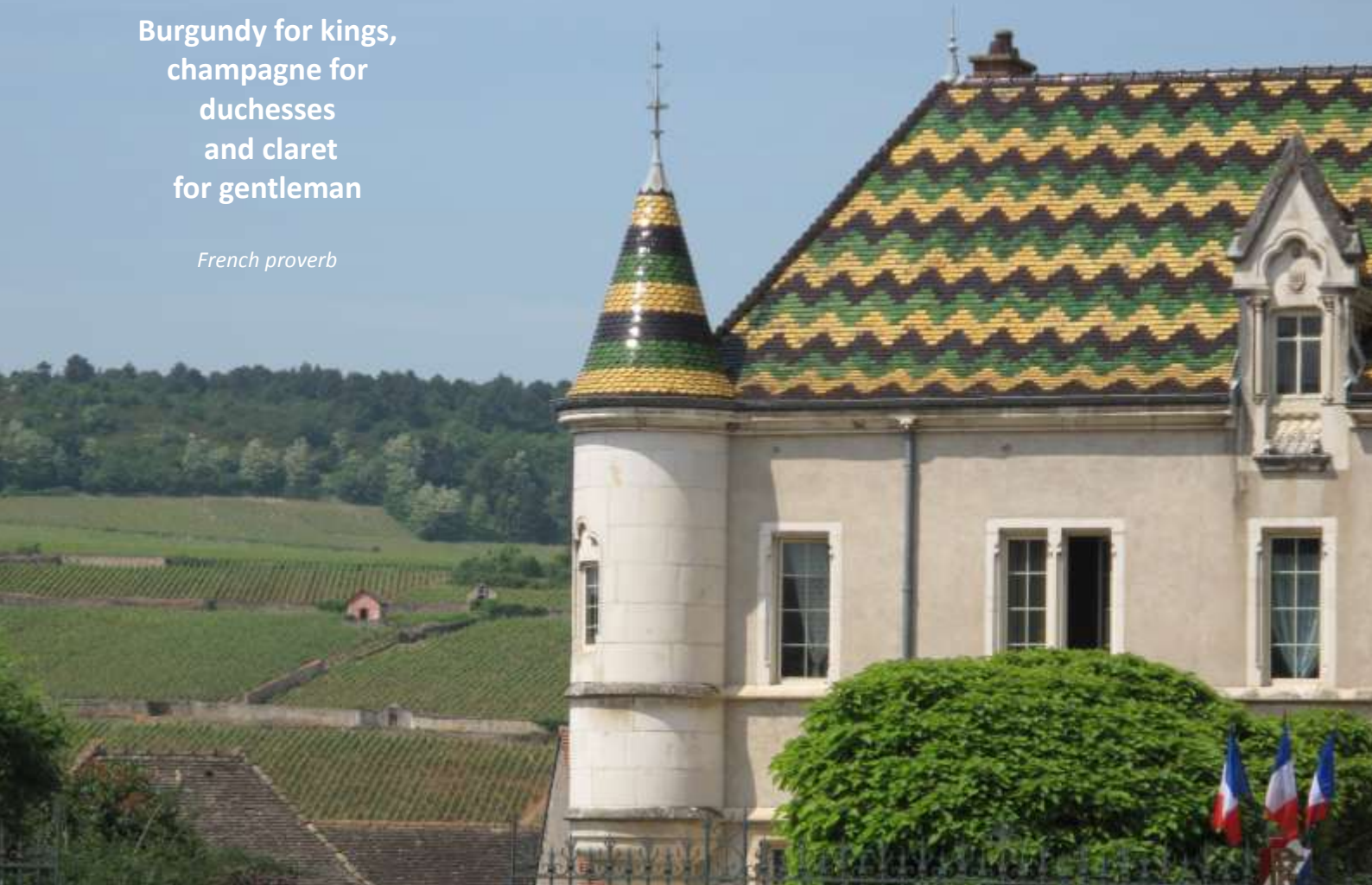
*Yet Burgundy remains such a complex region to understand and quantities here are so much smaller than for Bordeaux châteaux that the dynamics of the investment market are somewhat different.*

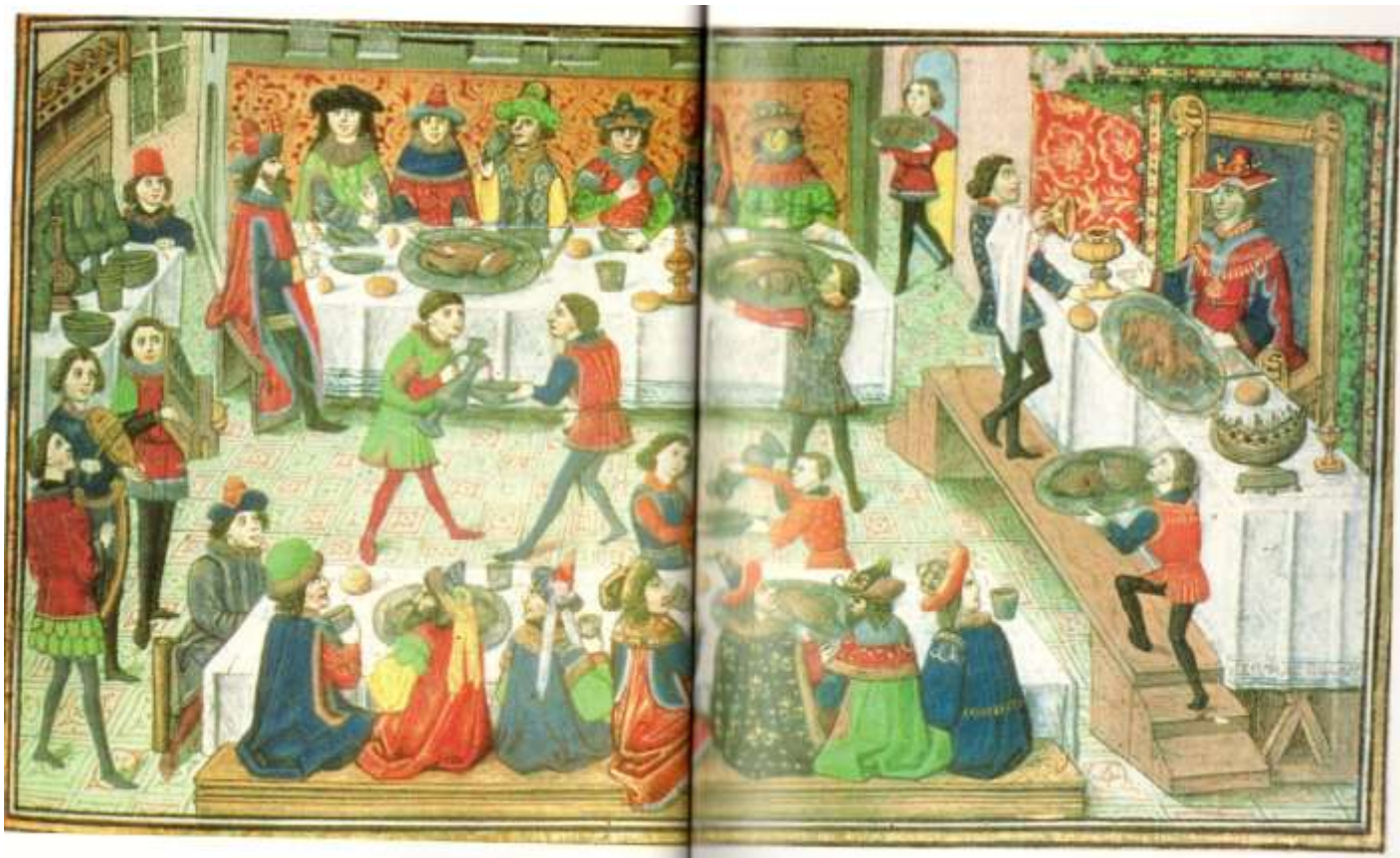
*Our recommendation is that the majority of wines in this offer should be purchased with a view to drinking and secured en primeur because of the very small crop and the fabulous quality of the wines. However if you do have an eye on investment, then do call us and we will give you a guide.*



Burgundy for kings,  
champagne for  
duchesses  
and claret  
for gentleman

*French proverb*





*The Dukes of Burgundy were famous for the banquets they gave in the 14th and 15th centuries. (Bazin, JF (1987) Le Clos de Vougeot)*

## TASTING NOTES (BY PRODUCER NORTH TO SOUTH)

### Domaine René Bouvier, Gevrey-Chambertin

*Bernard Bouvier was away in the vineyards on the day of our visit and we were met by the relaxed and affable chef de caves Dominique Ménégon who is clearly delighted by the re-*

*sults in the cellar. Bernard always manages to achieve deep colours in his wines whilst avoiding rustic tannins. You can only imagine how wonderfully deep and pure purple these wines are in 2010. There is a wide range of appellations to taste here, each one expressing a different personality. We are delighted to recommend the following selection for you:*



#### Marsannay, Longeroies

Drink: 2013-2018

**Price: £198 per 12**

Enormous colour. Very dark black fruits, really creamy, voluptuous finish. This is a really curvaceous wine. Excellent value.

#### Fixin, Crais de Chêne

Drink: 2013-2018

**TOP VALUE RED**

**Price: £240 per 12**

Deep colour, big, silky wine. Lovely intensity here with good minerality and freshness. Serve this blind and you would be forgiven for saying it was Gevrey Chambertin (and be very happy with the smaller price tag).

#### Gevrey Chambertin, Racines du Temps

Drink: 2013-2020

**Price: £399 per 12**

This is an old vine cuvée from vines that are over 80 years old aged in 50% new oak. Intoxicating nose. Very strong black cherry fruit with creamy tannins and a hint of mocha. Delicious, really juicy and elegant. Aidan loves this cuvee! This will age really well. Huge deep core of fruit and wonderful depth.

#### Chambolle Musigny 1er Cru Les Fuées

Drink: 2013-2020

**Price: £630 per 12**

Well-placed vineyard situated below Bonnes Mares. Just three barrels to share around the world of this exceptional wine. Big, dark colour. Sweet perfume and super density and richness. Very long and juicy, flows beautifully and very powerful for a Chambolle.

#### Echézeaux Grand Cru

Drink: 2015-2023

**Price: £TBC per 6**

Bernard has bought these grapes for the first time so this is a new wine to the range. Again just three barrels. This has deep colour, lovely elegance and finesse with characteristic gamey, earthy, coffee notes ending on a sweet, fresh nugget of black fruit.

#### Charmes Chambertin Grand Cru

Drink: 2015-2025

**Price: £399 per 6**

600 bottles only will be produced of this very powerful, concentrated wine with smoky, spicy notes on the nose and great intensity. Delicious!



### **Domaine Rossignol Trapet, Gevrey- Chambertin**

*The shy and gentle Nicolas Rossignol greeted us in his usual understated way. The style here is one of finesse, gentle texture and clarity rather than outright power. This is the smallest vintage they have had since 1990 and they have captured the beautiful essence of the vintage. These are rounded wines with incredibly supple*

*texture and great perfume. You cannot help but be seduced by wines that taste this good...*

#### **Beaune 1er Cru Les Teurons**

Drink: 2013-2018

**Price: £300 per 12**

Intensely fragrant, lacy wine. Lovely flow of very pure fruit. The vineyard is sheltered by the cliff of Les Cras and screened by trees which helps the grapes to achieve an extra degree of ripeness.

#### **Gevrey Chambertin, Vieilles Vignes**

Drink: 2013-2018

**TOP VALUE RED**

**Price: £270 per 12**

Very open, aromatic nose on this old-vine cuvée. Immensely pretty wine with layers of cherry and vanilla and a long finish.

#### **Latricières Chambertin, Grand Cru**

Drink: 2013-2023

**Price: £408 per 6**

Deep colour with a wonderfully expansive, perfumed nose which carries on right through the palate to the very long, mineral finish. This has great power and weight yet is elegant and poised. Intense.

#### **Chapelle Chambertin, Grand Cru**

Drink: 2015-2025

**Price: £408 per 6**

Very deep colour with huge perfume. Lovely, savoury, wonderful wine. So haunting, the perfume is amazing. The texture, weight, concentration and harmony is breathtaking.

#### **Chambertin, Grand Cru**

Drink: 2015-2025

**Price: £558 per 6**

Closed at first but then layer after layer of spicy, velvety black fruits descend on the palate. This is a very powerful wine of huge intensity with a great life ahead of it. Just a beautiful baby.



## Domaine Fourrier, Gevrey-Chambertin

*Jean-Marie is an astonishing man who speaks perfect English and has the ability to express his views on winemaking and preferences for wine styles with absolute clarity and this is also reflected in the clarity of his wines. He has no interest in deep colours for the sake of it and the aim here is for wines with a texture of silk and an expression of Pinot Noir which can be linked directly with each vineyard site. He has a global reputation for his Griottes and Clos St Jacques which puts them in second mortgage territory, whilst the slightly more junior wines remain more accessible and are a lesson in outright quality.*

### Morey St Denis, Clos Solon

Drink: 2013-2018

Price: £TBC per 6

Amazing perfume, superbly drinkable. Wraps around one's palate with the delicacy of a silk scarf.

### Gevrey Chambertin Vieilles Vignes

Drink: 2013-2018

Price: £TBC per 6

Deeply hued transparent ruby colour with hallmark Gevrey dark fruits on the nose and good grip for a *villages* wines.

### Chambolle Musigny 1er Cru Les Gruenchers

Drink: 2013-2018

Price: £TBC per 6

Very intense, pure wine with grace and beautiful balance. Fine, delicate and fresh.

### Gevrey Chambertin 1er Cru Cherbaudes

Drink: 2013-2020

Price: £TBC per 6

Lovely fragrance here with almost cranberry-like crunchy fruit. Really vivid with fine tannins and great definition.

### Gevrey Chambertin 1er Cru Clos St Jacques

Drink: 2013-2020

Price: £TBC per 6

Fourrier owns 22 rows, about a sixth of this walled vineyard which is not inconsiderable by burgundian standards. Gosh. Incredible purity on the nose with pure red fruits. An absolutely amazing wine. Captivating concentration and finesse.

### Griottes Chambertin Grand Cru

Drink: 2014-2024

Price: £TBC per 6

More evolved and sweet nose than the Clos St Jacques at this stage. Very feminine, silky, seamlessly integrated with fresh acidity. Just divine.



## Domaine Dugat-Py, Gevrey-Chambertin

*Our second visit to the kind, smiling Bernard Dugat-Py, 13<sup>th</sup> generation winemaker in the most beautiful vaulted cellars which date back to the 12<sup>th</sup> century. It is not just the surroundings in which one tastes which are magnificent, the wines of Dugat-Py really are fit for kings. The style here is of incredible density and power and wines that benefit from several years in the cellar. At home Bernard is drinking the '66, '67 and '72s but he also says that you can drink his wines after just three to five years if you decant them a good few hours ahead at room temperature. If you like deeply-coloured, more powerful burgundy with the most amazing concentration, then these wines are for you. However, with yields as low as 16hl/ha there is not much to go round and their reputation is such that we have to wait in a long line for a tiny allocation. All the wines were fabulous, but here are our tasting notes of our particular favourites. Prices will not be released until next summer but please register your interest now.*



### **Gevrey Chambertin 1er Cru La Petite Chapelle**

Drink: 2015-2025

**Price: £TBC per 12**

Immense power yet the nose is also floral and delicate. So dense yet so fine. The tannins melt away and the finish is beautifully soft. A Henry VIII wine.

### **Charmes Chambertin Grand Cru**

Drink: 2015-2025

**Price: £TBC per 6**

Deep colour, the palate is initially closed but you can feel the wine building on the palate. Huge weight and mouthfilling flavour with layer upon layer of perfumed, red and black chocolate fruit. Incredible.

### **Mazoyères Chambertin Grand Cru**

Drink: 2015-2030

**Price: £TBC per 6**

If Charmes is the Queen then this is the King as this strong wine has brooding velvety, rippling muscles. The colour is enormous, really black and dense. Stellar quality, this is so expressive with darker fruit than the Charmes but for all that there is nothing harsh, the finish is rich and creamy. An embarrassment of riches...

## **Domaine Louis Boillot, Chambolle-Musigny**

*Louis is such a genial man, you can't help but smile when you meet him. In 2010 Louis has produced wines of exceptional density and concentration on which he has retained his signature of finesse. There are some awesome bottles of wine here. With yields down by 40% on average across the domaine quantities available are tiny so do not delay in putting up your hand should you wish to acquire some.*

### **Gevrey Chambertin**

Drink: 2013-2017

**Price: £249 per 12**

Deep colour with amazing concentration of black fruits. This comes from a blend of six parcels of old vines. A lovely expression of Gevrey.

### **Gevrey Chambertin 1er Cru Champonnets**

Drink: 2013-2018

**Price: £450 per 12**

Lovely perfume with great balance and juicy, harmonious fruit. Very good.

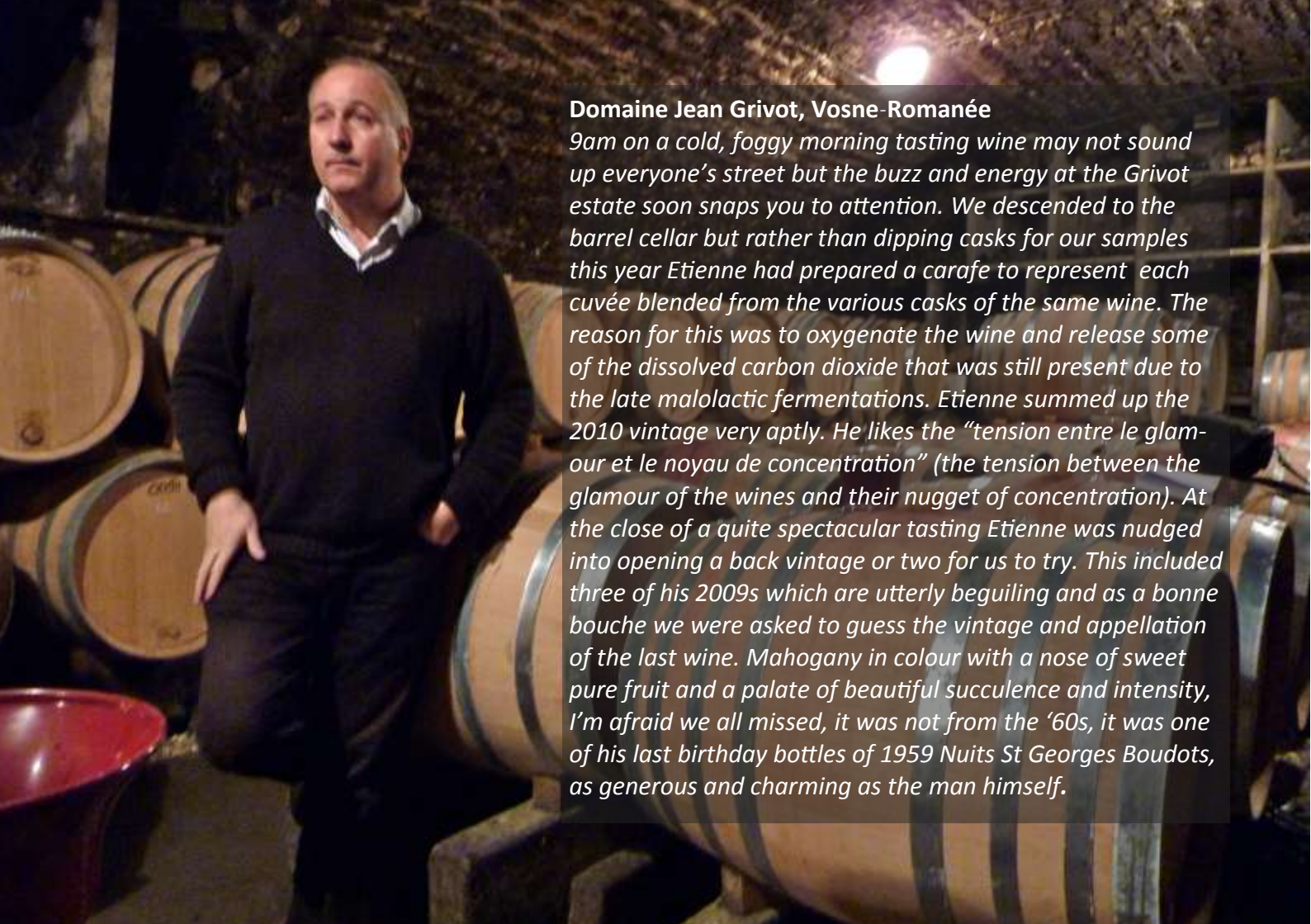
### **Gevrey Chambertin 1er Cru Cherbaudes**

Drink: 2013-2020

**Price: £597 per 12**

Just two barrels exist of this wine. Such weight, superb concentration, supple, with a chocolaty creaminess more akin to Grand Cru. Astonishing wine.





### **Domaine Jean Grivot, Vosne-Romanée**

*9am on a cold, foggy morning tasting wine may not sound up everyone's street but the buzz and energy at the Grivot estate soon snaps you to attention. We descended to the barrel cellar but rather than dipping casks for our samples this year Etienne had prepared a carafe to represent each cuvée blended from the various casks of the same wine. The reason for this was to oxygenate the wine and release some of the dissolved carbon dioxide that was still present due to the late malolactic fermentations. Etienne summed up the 2010 vintage very aptly. He likes the "tension entre le glamour et le noyau de concentration" (the tension between the glamour of the wines and their nugget of concentration). At the close of a quite spectacular tasting Etienne was nudged into opening a back vintage or two for us to try. This included three of his 2009s which are utterly beguiling and as a bonne bouche we were asked to guess the vintage and appellation of the last wine. Mahogany in colour with a nose of sweet pure fruit and a palate of beautiful succulence and intensity, I'm afraid we all missed, it was not from the '60s, it was one of his last birthday bottles of 1959 Nuits St Georges Boudots, as generous and charming as the man himself.*

**Bourgogne Rouge**

Drink: 2013-2016

**Price: £168 per 12**

Great colour. Lovely silky red and black fruits. The palate is very composed. Nice texture and attractive wine. Excellent value.

**Vosne-Romanée**

Drink: 2013-2017

**Price: £177 per 6**

A blend of 20 parcels on various soils in Vosne so very representative of the appellation. Super perfume and fine length. Very classy for a *villages* wine.

**Chambolle-Musigny, La Combe d'Orvaux**

Drink: 2013-2018

**Price: £198 per 6**

62% less production than a normal year. This natural concentration has resulted in huge fragrance of sweet red fruits with a fantail finish. Etienne says the *terroir* here is 1er Cru standard, situated as it is between the Clos de Vougeot and Les Petits Musigny.

**Nuits St Georges 1er Cru Roncières**

Drink: 2013-2017

**Price: £348 per 6**

Dark, creamy red and black fruits with a wild, *sousbois* note. Great finesse.

**Nuits St Georges 1er Cru Aux Boudots**

Drink: 2013-2018

**Price: £396 per 6**

Located next to Malconsorts, this has more depth of colour and a rich, velvety texture. Wonderful, really expansive.

**Vosne-Romanée 1er Cru Les Beaux Monts**

Drink: 2013-2023

**Price: £420 per 6**

Not far from Richebourg, on the border with Vougeot. Silky power, lovely lacy texture and such suave chocolate-mocha tannins. Very elegant and fine.

**Clos Vougeot Grand Cru**

Drink: 2014-2024

**Price: £498 per 6**

Smokey black nose, velvety dark fruits. Really dense and rich. Powerful tannins but completely ripe and fresh. Great expression of Clos Vougeot – nothing tough here.

**Echézeaux Grand Cru**

Drink: 2014-2023

**Price: £660 per 6**

Exudes class. Gamey, ethereal, satin-textured, warming, elegant, juicy fruit with great precision and purity.

**Richebourg Grand Cru**

Drink: 2015-2025

**Price on application**

Closed but haunting hidden perfume with an extra layer of creaminess. All elegance, finesse and fragrance. Juicy, mouthwatering, lacy, warming, dancing, seductive. The texture is divine and this flows seamlessly across the palate.



## **Domaine Sylvain Cathiard Père et Fils, Vosne-Romanée**

*The fog had descended and the temperature was 3 degrees but for a moment the temperature lifted as we were greeted by the warm smile of Sylvain Cathiard. The development of the cellar which was so much in evidence two years ago is now complete and after a brief chat with our co-tasters who were from the USA we descended into the cellar for our first taste of the 2010 vintage. Sylvain's take on 2010 is that it is a classic year with more refreshing acidity than 2009. The wines have excellent balance and harmony, the tannins are 'très fendus' (supple and integrated). The wines have a similar style to the 2008 and 2006s in his opinion. Sylvain's son Sébastien is becoming ever more hands-on and vinified the 2011 vintage. The following wines had textbook clarity and precision of flavour. Domaine Cathiard is at the top of its form.*

### **Bourgogne Rouge**

Drink: 2013-2017

**Price: £TBC**

This comes from a plot of vines below Clos Vougeot. Great colour, lovely vivid ruby. Silky black cherry on the nose, a velvet touch to the tannins and fresh acidity. Crunchy fruit, very pretty.

### **Chambolle Musigny, Clos de l'Orme**

Drink: 2013-2018

**Price: £TBC**

Lighter, paler, more delicate nose. The bright fruit explodes like a bomb on the middle palate. A beautiful texture, so fine and pretty. Tannins are completely silky and the flavour is really precise.

### **Nuits-St-Georges 1er Cru Aux Murgers**

Drink: 2013-2021

**Price: £TBC**

Superb balance from these 68 year old vines. Really dark chocolate and mineral chalky tannins. Great flavour intensity, builds and builds. Very very long.

### **Nuits-St-Georges 1er Cru Thorey**

Drink: 2014-2022

**Price: £TBC**

From 58 year old vines this wine has great depth and Nuits creaminess. Tremendous elegance and an incredibly long finish.

### **Vosne-Romanée**

Drink: 2013-2020

**Price: £TBC**

Fantastic perfume and finesse. Blended from four different parcels. Creamy strawberries and vanilla. Great transparency of flavour. Velvet Vosne!

### **Vosne-Romanée 1er Cru Aux Reignots**

Drink: 2013-2020

**Price: £TBC**

Located just above La Romanée on sandier soils which produce more tender wines, this has gentle finesse and fragrance and expands beautifully in the mouth. On the finish the wild strawberry and cherry fruit has a savoury note and the long finish is delicate and lacy.

### **Vosne-Romanée 1er Cru En Orveaux**

Drink: 2014-2022

**Price: £TBC**

On the Chambolle side of Vosne. There is great power here and a mouthwatering unctuousness. A little reticent today, this needs time.

### **Vosne-Romanée 1er Cru Suchots**

Drink: 2015-2023

**Price: £TBC**

Immense intensity. Deep colour, powerful, mouthwatering with crystal clear fruit and a steeliness behind which will ensure a long life ahead. Pure. Layers of lacy, lovely fruit. Wonderful.

### **Vosne-Romanée 1er Cru Aux Malconsorts**

Drink: 2015-2025

**Price: £TBC**

A hint of morello cherry on this sensuous but hidden wine – for this has a long life ahead and is holding its cards close to its chest for now. The power is there – everything is in place. Smokey black fruits, rich density, masculine and most definitely Grand Cru quality.

### **Romanée-St-Vivant Grand Cru**

Drink: 2015-2025

**Price: £TBC**

Really silky texture with lacy, glittery, complex fruit and ultimate finesse. More feminine than the Malconsorts. Incredibly beautiful.





## **Domaine Michel Gros, Vosne-Romanée**

*Michel Gros had arrived back from a trip to Asia ten minutes before our own arrival but despite the jet lag he valiantly grabbed a pipette and showed us down to the cellars where we tasted through the 2010s as well as some 2009s and 2007s. Michel's wines have deep colour and are full of flavour and density.*

*The estate's signature wine is the Clos des Réas, a walled vineyard (Clos) of just over two hectares which belongs solely to the domaine (a monopoly). It achieves an extra degree of ripeness courtesy of the surrounding wall and its proximity to the village. Its subsoil matches that of Romanée St Vivant which no doubt explains its beautiful finesse.*

*In 2009 they celebrated the 150<sup>th</sup> anniversary of buying this vineyard.*

### **Bourgogne Rouge**

Drink: 2013-2016

**Price: £150 per 12**

This is made from one parcel of wines below Vosne Romanée between the Route Nationale and the railway. Very good Pinot nose with silky black cherry fruit and a serious structure behind.

### **Nuits St Georges, Chaliots**

Drink: 2014-2018

**Price: £180 per 6**

This is a *lieu-dit* of 30-35 year old vines on the south side of the town of Nuits St Georges. 'Chaliots' means flintstones and the soil here contains clay with reddish flint which makes for powerful wines with good ageing potential. An excellent example which will provide much pleasure.

### **Chambolle Musigny**

Drink: 2013-2018

**Price: £186 per 6**

Made from three different parcels but with most of the fruit coming from Les Argillières which is right next door to Les Musigny bending round into the Chambolle *combe* or valley. The source of the fruit gives this wine more power than one would expect from *villages* wine but this is allied with great elegance and a creamy texture.

### **Vosne-Romanée 1er Cru Aux Brûlées**

Drink: 2018-2025

**Price: £360 per 6**

The Brûlées vineyard is right next door to Richebourg, separated only by a 3 metre lane. The soil is similar (very stoney over hard limestone) but not quite as thick as Richebourg and this produces a slightly softer style which is approachable sooner. Lovely minerality overlaid by toasty oak. This is a big, dense wine with chocolaty black fruits. Lovely!

### **Vosne-Romanée 1er Cru Clos des Réas**

Drink: 2015-2025

**Price: £300 per 6**

Purchased by Alphonse Gros in 1860, they have just celebrated the 150<sup>th</sup> anniversary with the 2009 vintage which carries a special label. At just over two hectares in one triangular walled plot on the eastern edge of the village, this sheltered spot has a mixture of marl and limestone soil. The marl gives the wine elegance and silky tannins which makes it approachable young but do not be deceived, this wine ages superbly. Incredibly harmonious with soft, fragrant fruit, a more feminine cuvée than the Brûlées.





## Joseph Drouhin, Beaune

*It was a great pleasure to be greeted by Frédéric Drouhin on the occasion of our visit and to taste through the graceful wines of this distinguished négociant. The cellars are in the medieval part of Beaune and the three of us sat around a barrel table tasting cask samples of some of the greatest appellations of the whole of Burgundy. It was an emotive tasting room. The cellar had been a medieval kitchen for the Kings of France and set into the wall is a steel door through which Frédéric's grandfather escaped the Gestapo in WWII. The nuns of the Hospices de Beaune gave him shelter and his family remained unaware that he had survived until 12 months after his disappearance. In appreciation for the kindness of the nuns he gave 2.69 hectares of Beaune 1er Cru vineyard to the Hospices plus a day's work per week to assist with their affairs for the rest of his life. Hence cuvée Maurice Drouhin at the Hospices de Beaune auction. Relationships run long and deep in Burgundy!*

## Reds

### Beaune 1er Cru Clos des Mouches Rouge

Drink: 2013-2020

Price: £249 per 6

This is showing elegant, spicy, sousbois aromas and creamy, well-managed tannins. Graceful and lovely flavour.

### Chambolle Musigny 1er Cru Baudes

Drink: 2013-2018

Price: £669 per 12

Wonderfully fragrant, *très flatteur*. Long and chocolaty with suave, beautifully integrated tannins.

### Griottes Chambertin Grand Cru

Drink: 2015-2025

Price: £948 per 6

Not tasted on this occasion but regularly one of the domaine's finest cuvées.

### Grands Echézeaux Grand Cru

Drink: 2015-2025

Price: £1095 per 6

Intoxicating nose, super ripe but beautifully fresh. Lovely density, rich and long and pure. Multi-dimensional. Needs time.

### Musigny Grand Cru

Drink: 2015-2025

Price: £750 per 3

Incredibly fine, really chocolaty, smooth tannins with wonderful perfume and unctuous super-ripe fruit. Sublime.

## Whites

### Côte de Beaune Blanc

Drink 2012-2014

TOP VALUE white

Price: £129 per 12

White flowers on the nose with peachy fruit on the palate that has weight and richness. This is a blend of purchased fruit and declassified Clos des Mouches. This is a soft, easy-drinking wine that will bring immediate enjoyment – no need to cellar.

### Puligny-Montrachet

Drink 2012-2014

Price: £318 per 12

Floral, citrus aromas with a touch of honey and melted butter. Pretty with a long finish. This will drink beautifully while young.

### Puligny 1er Cru Foliatières

Drink 2012-2015

Price: £240 per 6

A touch deeper in colour with honeysuckle notes on the nose. Showing good weight of fruit and rich, creamy length and lovely integration.


### Beaune 1er Cru Clos des Mouches Blanc

Drink 2012-2016

Price: £300 per 6

Drouhin has seven hectares of vines here, which is enormous by Burgundian standards. Great intensity this vintage with lovely, warming, mineral fruit. Very nearly Grand Cru in quality and has the weight this year of a Corton Charlemagne. Superb.

*Domaine Drouhin's wines are sometimes available in magnum and jeroboam formats—please enquire if this is of interest.*



**Jean Jacques Girard, Savigny-lès-Beaune**

*No one at home! Have you forgotten? Of course not - an apologetic Jean Jacques appeared from one of the myriad of doors on the courtyard. He could not have been more helpful or generous with his time. Prior to descending to the cellar we had a considered conversation about the vintage whilst seated at his dining table. Suitably prepared, we tasted through his range. This is like a talking book of all the different crus in Savigny, each wine reflecting its birth-place and giving up its personality, whether it be the gentle red fruit of Serpentières or the stricter power of Peuillets, the richness of Fourneaux or the complete harmony of the Lavières. In addition to his holdings in Savigny he also has delicious wines from Volnay, Beaune and Pommard. These are certainly vins de plaisir which one will be able to enjoy at an early stage but which will also keep 6-7 years in your cellar.*

**Savigny lès Beaune Rouge 1er Cru Les Lavières** TOP VALUE RED

Drink: 2012-2017

Price: £198 per 12

Pretty colour, this has more depth than the Serpentières this year with charming red fruits and juicy balance. This has finesse and power and is wonderful to enjoy in its youth.

## Remoissenet Père et Fils, Beaune

*The benefits of the investment in the company becomes clearer every time we visit. This is a gorgeous selection of deeply coloured reds with excellent volume of fruit and juicy texture, followed by a selection of whites full of density and energy.*

### Reds

#### Beaune 1er Cru Bressandes

Big chocolaty wine. Real wow factor. Juicy, ripe, outstanding density. Superb. Vineyard owned by Remoissenet. Drink: 2012-2016

#### Vosne Romanée

Deep colour, big, dark and dense wine. Lovely richness here, lots of flavour and good depth. Drink: 2012-2015

#### Gevrey Chambertin

Very dark, huge colour, solid and chocolaty. Lovely density of ripe fruit. Needs time to soften. Drink: 2012-2015

#### Gevrey Chambertin 1er Cru 'Trio'

As anyone who has met Bernard knows, he has a naughty sense of humour and said he nearly named this 'ménage à trois' after the three 1er Crus that it contains: Craipillot, Champonnet and Cherbau-des. We liked the lovely colour, balance, density and freshness. Really vivid flavour. Drink: 2012-2018

#### Chambolle-Musigny 1er Cru Les Echanges

Quite oaky, lovely perfume of red fruit. The palate has lovely texture. Really pretty. (We have heard on the grapevine that this vineyard could be transferring to another domaine in the next year or two where we predict the price will climb further.) Drink: 2013-2018

### TOP VALUE RED

**Price: £249 per 12**

**Price: £330 per 12**

**Price: £306 per 12**

**Price: £450 per 12**

**Price: £495 per 12**

#### Corton Renardes Grand Cru

**Price: £300 per 6**

Mouthwatering spicy fruit with real lift. A vivid, energetic wine. Long, beautiful tannins. Drink: 2013-2018

#### Chapelle Chambertin Grand Cru

**Price: £549 per 6**

Totally seductive, fragrant, soft-as-silk wine. As Bernard put it, "Sexy juice." We couldn't put it any better. Drink: 2013-2020

### Whites

#### Givry blanc

Ripe, gently nutty nose with soft-textured, peachy fruit with a hint of minerality and ripe acidity. Enjoy young. Drink: 2012-2013

#### St Romain blanc

**Price: £180 per 12**

Plenty of zippy intensity. The palate is crisp and ripe. Good length and richness made in a broad style. Approachable young. Drink: 2012-13

#### Chassagne Montrachet 1er Cru Les Macherelles

**Price: £390 per 12**

Very fine, lovely flavour, stony fruit with ripe acidity and a lovely finish. Drink: 2012-2014

#### Chevalier Montrachet Grand Cru

**Price: £999 per 6**

White flowers on the nose. Gorgeous palate which builds in power. Great finesse on the finish. Drink: 2012-2016

#### Le Montrachet Grand Cru

**Price: £1200 per 6**

This is a big wine with incredible power which is very hidden at the moment but will develop with time. Excellent balance and wonderfully fine. Drink: 2012-2018



## **Domaine Joseph Voillot, Volnay**

*We arrived on a flower day according to Jean-Pierre Charlot's biodynamic calendar, which cheered us up no end given the thick fog outside the door. This domaine remains below the radar yet is consistently one of the highlights of our trip to Burgundy. These are wines of intense purity and finesse with no shortage of lush fruit and should be staples in all Burgundy lovers' cellars, particularly those who like to pull corks within five years of vintage. The domaine suffered from poor flowering along with the majority of Burgundy in 2010 and yields are reduced by 60-70% in some cases, but the resultant concentration is outstanding.*

### **Bourgogne Rouge**

Drink: 2012-2015

**Price: £120 per 12**

Fine, fragrant Pinot Noir. The lovely balanced acidity gives the red fruits a transparency and purity of flavour. Enjoy this relatively young while it is on its fruit as a great value expression of the Pinot Noir grape.

### **Volnay villages**

Drink: 2013-2016

**Price: £123 per 6**

Lovely Volnay, really pretty with fine tannins. Very special. Wonderful length.



### **Volnay 1er Cru Les Champans**

Drink: 2014-2020

**Price: £198 per 6**

More powerful than the Fremiets with layers of mouthwatering ripe, dense red fruits. Astonishing length. The tannins are supple but persistent. A lovely vintage here.

### **Pommard 1er Cru Rugiens**

Drink: 2014-2020

**Price: £234 per 6**

Deep colour, brooding, velvet nose. Long, lovely, intense flavour with a juicy sweet core of fruit. Very fine.

## Domaine Buisson-Charles, Meursault

*Yikes, poor souls! Patrick Essa was positively stoic when we met him given that in some vineyards he has lost up to 70% of his crop. And what is more they have had no more luck with their 2011 vintage. However when wine tastes this good it is clearly not possible to be downhearted for too long. After the softer style of the 2009s, the 2010s are back to classic, taut white burgundy with crystal purity and a wonderful core of ripe fruit. The domaine has now been spotted by wine critic Allen Meadows 'Burghound' who has given outstanding scores for 2008 and 2009. We can only presume that 2010s will exceed even these heights such is the quality now being produced here.*

### Meursault Vieilles Vignes

Drink: 2012-2014

Only 21 hl/ha yield this year (tiny!) giving 20 barrels instead of the more normal 50. This natural concentration of fruit has resulted in great intensity of floral, citrus aroma and concentration on the palate. Most definitely punches above its weight.

TOP VALUE white

Price: £294 per 12

### Meursault 1er Cru Bouches-Chères

Drink: 2012-2014

Powerful, rich and polished. Huge intensity with lovely flavour. Really superb. Very long and harmonious. Patrick reckons this is the best Bouches-Chères he has made since 1969!

Price: £246 per 6





## Etienne Sauzet, Puligny Montrachet

*Sauzet is one of the great names of burgundy and such is the demand for their wine that it takes time to receive an allocation. The estate has been on spectacular form in recent vintages and we are delighted to be able to include their wines in our offer. Visiting Sauzet is like visiting the holy grail of Puligny Montrachet. Gérard Boudot's reputation is formidable but as we spend more time with him the more we relax and the more we are able to benefit from his huge knowledge of the appellation. The prices that we have to ask for these wines reflects the global demand and recognition of the estate. Such is the standard of viticulture and winemaking here, that his villages wines can outperform many producers' 1ers Crus for finesse and flavour. These are guaranteed pleasure in a bottle and particularly in such a fine vintage.*

### **Bourgogne Blanc "Tufera"**

**Price: £144 per 12**

Our first allocation of this mini-Puligny. Two parcels of vineyards: the first 30 years old on the Meursault side of the village, the other 50 years old on the Chassagne side, vinified separately prior to blending and bottling. A very slow malolactic in 2010 has left the wine with delicious crisp freshness. Lemony nose and white flowers, the palate has beautiful texture but is closed at present. Give this another 12 months and watch it blossom over the next three to four years. Will outshine many lesser Pulignys in a blind tasting! Drink: 2012-2015

### **Puligny Montrachet**

**Price: £330 per 12**

A blend from seven separate parcels including Les Enseignères and Les Meix. Lemony citrus nose, fabulous texture, there is crisp acidity yet it also manages to be really ripe and rounded. Not unduly complex but utterly beguiling flavour. Silky, benchmark Puligny. Drink: 2012-2015

### **Puligny Montrachet 1er Cru La Garenne**

**Price: £240 per 6**

La Garenne is a high, cool vineyard with very poor limestone soils, "Chablis in Puligny" according to Gerard Boudot. Yellow gold in colour with a note of tangerine on the nose and powerful meaty palate. There is remarkable richness here. This is an extremely distinguished Garenne with lovely balance and acidity. Drink: 2012-2018

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

**Price: £240 per 6**

Another high altitude vineyard but with deeper soil giving richer, weightier wine. The colour is yellow gold here. This has a really steely backbone and a stony minerality. Delicious! Drink: 2012-2018

## Domaine Hubert Lamy, St Aubin

*Having enjoyed a ten year old St Aubin En Remilly from this domaine recently and attested to the wonderful concentration, balance and sheer pleasure of their wines, Susan decided to ask for an appointment to taste Olivier Lamy's 2010s. Aidan had visited ten years previously and they were good back then but now they are simply outstanding. On this occasion we shared the visit with one of Olivier's Belgian clients who offered a quiet aside that you cannot purchase better quality St Aubin and after our comprehensive tasting we cannot disagree. Olivier is extremely intense and this is matched by the concentration of flavour found in his wines. He goes to great extremes to get the best possible concentration of flavour, as evidenced by an experimental planting of 30,000 vines per hectare (three times the normal density for this area of Burgundy) to force the vines' roots deeper into the soil in search of nutrients and minerals.*

### **Bourgogne Blanc, Les Chataigners**

**Price: £141 per 12**

Really fine and pure. Lovely finesse. Mineral, ripe and beautifully balanced, really fine fruit and texture. Drink: 2012-2014

### **St Aubin, La Princée**

**Price: £177 per 12**

Very fine. White peach and stony, mineral notes on the nose. Again, beautiful texture. Harmonious. Very well made. Drink: 2012-2014

### **St Aubin 1er Cru Derrière Chez Edouard**

**Price: £216 per 12**

A cuvée made from a parcel of vines surrounding a house which they have purchased. The vines' roots go right down into the chalk here. Lovely intensity and so mineral. Drink: 2013-2017

TOP VALUE white

### **St Aubin 1er Cru En Remilly**

**Price: £282 per 12**

En Remilly is a small vineyard which touches Grand Cru Chevalier Montrachet and therefore commands a premium price. Pale yellow gold. Honied and rich. Power and length here. This is a truly captivating wine with intense, mouthwatering fruit and a steeliness behind which will ensure a good future. Outstanding. Drink: 2013-2018

### **Chassagne Montrachet Rouge**

**Price: £198 per 12**

From a lieu-dit called La Goujonne where the vines are 60 years old. Really builds, so much to enjoy here. Juicy pure Pinot fruit. Drink: 2012-2015



## **Fernand et Laurent Pillot, Chassagne Montrachet**

*Laurent was travelling on the occasion of our visit this year and we met his charming chef d'équipe, a New Zealander by the name of James Forbes. We purchased from this estate for the first time in 2009 having come across their 2008s in London and been hugely impressed. We continue to be extremely excited by this domaine for the outstanding value they offer. If you buy burgundy to drink rather than for the label, pay serious attention to this estate. The wines drink beautifully young and whilst we suspect they will age, when they have this much flavour and freshness there is no need to wait and enjoy them.*

### **Chassagne Montrachet**

Drink: 2012-2015

**Price: £234 per 12**

Bright pale lemon colour. Fantastic creamy nose, really fresh and vivid. Very flattering. The acidity is beautifully integrated. Really zippy and silky also.

### **Puligny Montrachet, Les Noyers Brets**

TOP VALUE white

Drink: 2012-2014

**Price: £258 per 12**

Straw gold. Very bright and polished. Excellent concentration and beautifully ripe acidity. Fine, classic Puligny.

### **Chassagne Montrachet 1er Cru Morgeots**

Drink: 2012-2016

**Price: £312 per 12**

Polished straw gold in colour, the nose is currently closed but augurs very well. Delicious, sweet core of fruit. Lovely balance of weight and freshness. Ripe and luscious.

## **Chassagne Montrachet 1er Cru Vide Bourse**

Drink: 2012-2016

**Price: £384 per 12**

This tiny vineyard lies just across the narrow road from Bâtard Montrachet. Really supple on the palate with intense citrus fruit. Big and bold, lovely ripeness here. Great length.

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## **Domaine Bruno Colin, Chassagne Montrachet**

*Some years ago the estate of Colin-Deleger was split between the sons Philippe and Bruno. We purchased Bruno's 2007s and 2008s when the opportunity arose and they have turned out to have outstanding density and focus. This was our first visit to the domaine and we were received by Emilyne and had the opportunity to taste through the range from vat. These are powerful wines in 2010 and given the performance of the 2007s and 2008s we suspect will need three to four years to come round. For lovers of bold white burgundy this is a super address.*

## **Chassagne Montrachet Blanc 1er Cru La Boudriotte**

Drink: 2012-2018

**Price: £390 per 12**

Silky, mouthwatering fruit with excellent ripeness and weight. Succulent and powerful with a creamy finish. Plenty of length and very rounded.

## Domaine Jacqueson, Rully

*How we love these wines... If ever there was a reason for buying the name of the producer rather than the appellation then this is it. The flavour and the texture that is captured in this oft-overlooked appellation are quite astonishing. You will hear us refer to precision and purity in our 2010 notes and this is encapsulated perfectly here but this is not at the expense of soft texture, flavour and generosity which are available here in abundance. We drink these wines at home because we can afford them and served blind we are comfortable that people could be misled... Bag a case of each!*

### **Rully Blanc 1er Cru Pucelles**

Drink: 2012-2014

Chalky soils here. Lovely white flowers, beautiful texture, already tender and wonderful flavour with richness and purity.

TOP VALUE whiteS

Price: £168 per 12

### **Rully Blanc 1er Cru Gresigny**

Drink: 2012-2014

In addition to the very attractive floral nose, this has weight and supple, silky textured fruit. Highly recommended.

Price: £168 per 12



## Domaine Bitouzet-Prieur

*Finding value in Burgundy is always a stretch but here we have found an absolute gem. Francois Bitouzet has taken over gradually from his father and since 2005-8 has invested in a new cellar which is yielding great results. There is an energy and passion in his aspiration which translates into the energy and flavour in his wines. These are not overly powerful but they have wonderful flavour and balance. We believe this is an estate to watch and is a perfect example of the new generation making considered investments with outstanding results. These wines offer superb value.*

### Whites

**Puligny Montrachet, Les Levrons**      **Price: £354 per 12**

Pure, delicate fruit with super freshness and good density and flavour. Excellent value. Drink: 2012-2015

**Meursault 1er Cru Perrières**      **Price: £378 per 12**

Classic Meursault nose with creamy hazelnuts developing. Mouthwatering, elegant fruit with hints of honey. Delicious. Drink: 2012-2016

### Reds

**Bourgogne Rouge**      **Price: £114 per 12**

Pretty strawberries and redcurrants nose – lovely fragrance. Easy drinking Pinot Noir with lots of character and good concentration for the price. Drink: 2012-2014

**Beaune 1er Cru Cent Vignes**      **Price: £210 per 12**

Lovely colour. The nose is currently closed (this had just been bottled) but the palate is beautifully silky and intense. Lovely finish here with very fine tannins. Excellent value! Drink: 2012-2016

**Volnay 1er Cru Taillepieds**      **Price: £285 per 12**      **TOP VALUE RED**

Elegant, expressive fruit which explodes on the palate. Very good indeed. Lovely silky texture, length and finesse. Will be approachable early. Very pretty and will bring a huge amount of pleasure. Drink: 2013-2017



## TERMS AND CONDITIONS

### Availability

We have made a selection of our favourite wines from the top growers that we visited during the third week of November. Many are made in tiny quantities, often just two or three barrels, so quantities are very limited. Wines are offered subject to availability and where demand exceeds supply wine will be allocated taking into account the balance of the overall order.

### Prices

Prices shown are for cases of 12 x 75cl bottles (unless otherwise shown) lying in bond and exclude UK excise duty, VAT and UK delivery. Prices are valid until end January 2012.

### Shipping

Once the wines have been released by the growers, we will group shipments together and by the autumn of 2012 we will start releasing wines. We will inform you when your wines have arrived into the UK and check where you would like these stored or delivered.

### Paying for your wines

#### Step 1

When you place an order, we will send you an invoice which is due for immediate payment. This first invoice covers the cost of the wines and the shipping and insurance to our WineSafe account at Octavian Vaults in Corsham. It excludes excise duty and VAT and onward delivery to your home or other selected

warehouse. Payment can be made by cheque, debit card or directly into our bank account (see the order form for details)

#### Step 2

When the wines land in the UK you have a choice to store them under bond or pay the UK excise duty and VAT at the prevailing rates and have the wines delivered. Should you wish to pay the duty and VAT a second invoice will be issued. VAT is charged on the duty and the purchase price of the wine. Delivery to your home or designated warehouse will also be charged. As an illustration:

1 <sup>st</sup> invoice:	1 case 12 x 75cl @	<b>£250.00</b>	under bond
2 <sup>nd</sup> invoice:	UK excise duty (currently)	£ 21.71	per 12x75cl
	20% VAT on the duty	£ 4.34	
	20% VAT on the wine	<u>£ 50.00</u>	
	<b>Total</b>	<b><u>£326.05</u></b>	

### Storage

If you wish us to store your wines for you (under bond or duty paid) this can be arranged under our WineSafe account at Octavian Cellars in Corsham. Please contact us for current storage charges.

### How to order

Please telephone the office on 01275 434980 or email Aidan Bell at: [aidanbell@dbmwines.co.uk](mailto:aidanbell@dbmwines.co.uk)



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