



## BURGUNDY 2017 EN PRIMEUR

***“A lovely vintage north to south: wines singing their heart out.”***

*Julia Harding MW, [www.jancisrobinson.com](http://www.jancisrobinson.com)*

**Whites:** *Exciting, concentrated crisp ripe whites with beautiful detail.*

**Reds:** *Velvet textured ripe, perfumed silky reds with gentle tannins.*

The collective sigh of relief in Burgundy that 2017 delivered a normal size crop is palpable, better still the whites are superb and the reds deliciously fragrant and supple. After five years of small crops the Burgundians desperately needed to top up the reserves in their cellars and the combination of proper yields in 2017 and indeed in 2018 has soothed many a furrowed brow.

The 2017 Vintage started well with an initially warm April encouraging early growth and temperatures reaching as high as 25c before the brakes were jammed on by a cold snap from 15th April that dipped to zero as the month progressed. A potentially catastrophic frost on 27<sup>th</sup> April was evaded by *vignerons* burning bales of damp straw to create a blanket of fog, shielding the vineyards, although hazardous if you happened to be on the autoroute! The buds survived and flowering in May was even and prolific giving the potential of an enormous crop. June brought some rain but high temperatures in July kept fruit ripeness on track, as did a warm but notably dry August. Vineyard management as always was key - bud thinning and green harvesting was essential to tame the potential size of such a healthy crop, without it the wines would have lacked concentration. Conscientious growers who acted appropriately and have been rewarded with gorgeous wines.

There is a real joie de vivre to be found amongst the 2017's. Purity and finesse with beautiful detail in the whites, whilst the reds are supple, fleshy and beautifully exuberant. We found lots of well-balanced wines to choose from which will age if asked to do so, but also have an immediate appeal which will win many friends. Growers have compared the reds favourably to 2000 and 1985 (Both charming early drinking vintages that have also aged well), whilst whites offer concentration levels close to 2014 but with the ripeness of 2015 – a very enticing combination indeed.

For the most part there is price stability this year due to the larger harvest. However, supply is still restricted from certain growers as they are retaining extra wine to replenish their own depleted reserves.

This is a vintage to buy with confidence and to enjoy with a smile! If you would like us to guide you with regard to purchases please do not hesitate to ask, we will be only too pleased to share our enthusiasm for these wines.

**With very best wishes,**

**Aidan Bell, Susan McCraith MW, Aaron Rice, Holly Plumeridge, Emma Roberts**

Where prices have not yet been released they are marked TBC (To Be Confirmed). We will update this offer regularly, so please keep checking the website, or let us know your interest and we will let you know when they are available. Prices are under bond excluding duty and VAT and are for cases of 12x75cl or 6x75cl unless otherwise shown.

**Please note; wines are offered subject to availability and where demand exceeds supply wine will be allocated taking into account the balance of the overall order and previous order history with DBM wines.**

TASTING NOTES ARE LISTED (by producer from Côte de Nuits in the north to Côte de Beaune in the south) There is a list of wines sorted alphabetically at the back of the offer.

***“... a lot of hard work has resulted in wines I want to drink, now and in the future. Aromatic, fine-boned and true to type”***

*Julia Harding MW, [www.JancisRobinson.com](http://www.JancisRobinson.com)*

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## **Domaine Berthaut-Gerbet, Fixin**

The young Amélie Berthaut has been widely identified as a rising star. We have followed her progress since 2013 when she joined the family domaine, but this is the first year that we have been able to visit and to taste in situ. Her wines have wonderful intensity, with sumptuous oak and tantalizingly long finishes. She has tweaked some of her father's vinification and élevage techniques, uses whole bunches and has built a new cuverie, as well as working hard in the vineyards. Her hard work is our gain!

### **Fixin Les Crais**

Drink: 2020-2032

**Price: £135 per 6**

Deep colour, smokey bouquet with vivid flavour, this has beautifully dark ripe fruit with tannins that melt into the wine. Complete and unforced – super!

### **Vosne-Romanée**

Drink: 2020-2032

**Price: £225 per 6**

From two plots “Les Réas” and “Au Dessus de la Rivière”, planted in 1960, the wine is deep but not opaque with beautiful perfume. Again the palate is completely unforced and finishes with satin textured tannins – wonderful flavour.

### **Chambolle Musigny 1er Cru Plantés**

Drink: 2022-37

**Price: £325 per 6**

Les Plantés is a vineyard adjacent to Charmes, with very little clay so limestone plays its part giving notable freshness and finesse to its wines. Amélie has produced a dark wine, brimful of energy with intense flavour and stunning length.

### **Vosne Romanée 1er Cru Petits Monts**

Drink: 2022-37

**Price: £375 per 6**

Petits Monts sits just above Richebourg and rates as one of Vosne's finest 1er Cru's, a steep vineyard where all work has to be done by hand. Fabulous texture with incredibly fine tannins and super length.

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

Nicolas was on good form with the cellar looking as full as we have seen it. Their 2017 fruit was so healthy that there was nothing to discard at the sorting tables. It was an early vintage but Nicolas described it as a warm vintage, not as hot as in 2018. Overall the estate uses around 60% whole bunches which give the wine great freshness.

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

Drink: 2020-30

**Price: £168 per 6**

Good depth of colour with a nose of red and black fruits. Quite a strict core with good structure and juicy fruit on the finish.

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

Drink: 2020-2030

**Price: £198 per 6**

Allen Meadows Burghound 89-91/100; “..brooding and exceptionally earthy with both red and dark berry aromas that are cut with floral top notes. The sleek and tautly muscular flavours possess notably more weight and drive while being shaped by much firmer tannins on the youthfully austere finale.”

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

Drink: 2022-2035

**Price: £585 per 6**

Deep colour, this has warmer-styled fruit. Majestic, succulent, thought-provoking. Velvet and silk texture. Profound wine.

### **Chambertin, Grand Cru**

Drink: 2022-2035

**Price: £900 per 6**

Smoky, closed, brooding, toasty, powerful, layered and creamy. This is long and deep and concentrated yet so refined and elegant. A real expression of the fabulous terroir of Chambertin.

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## **Domaine Stéphane Magnien, Morey-St-Denis**

Stephane Magnien is a great reflection of the youth and energy that can be found across Burgundy in his generation. Having inherited the family vineyards he has set about making beautifully pure expressions of Pinot in a clean, precise and very attractive fashion. He manages new oak expertly to deliver deeply coloured wines that are at the same time transparent and pure. There’s a real succulence to the tannins and an excellent integration of the fresh acidity he seeks. His wines are fairly priced and offer a great taste of burgundy. Long may he thrive!

### **Morey Saint Denis Vieilles Vignes**

Drink: 2020-2029

**Price: £150 per 6**

Deep colour. Real density and richness to the fruit. Fine tannins and lovely freshness. Very good length and flavour. Lovely bright fruit.

### **Morey Saint Denis 1er Cru La Faconnière**

Drink: 2022-2035

**Price: £250 per 6**

Pure dark fruit, round and complete. Real density to the fruit with a savoury palate which is long and expressive. Fleshy and bold. The tannins are very integrated, fine and long. Refreshing acidity on the finish. Juicy and mouthwatering. Very silky.

### **Chambolle Musigny 1er Cru Les Sentiers**

Drink: 2022-2035

**Price: £275 per 6**

Deep colour. New oak evident. Very creamy, black fruits. Good length and beautifully judged. Real peacock tail finish. Tannins are ripe and supple.

### **Clos Saint Denis Grand Cru**

Drink: 2022-2035

**Price: £540 per 6**

Dark, creamy black fruits. Wonderful density on the palate. Really exciting, delicious wine. Spicy and bright, fabulous length and finesse. Fresh acidity, such length. Really well-judged wine. Long and fleshy, some mineral on the finish. The structure completely melts into the wine.

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## **Domaine Taupenot-Merme, Morey-St-Denis**

Romain has judged the 2017 vintage brilliantly. The succulence and finesse he has achieved with the ripe fruit are an absolute joy and are a brilliant expression of the excitement the vintage can offer. The wines style indicates that these will be approachable from an early stage whilst having the inherent balance to hold for at least 15 years.

### **Gevrey Chambertin**

Drink: 2020-2035

**Price: £200 per 6**

Good colour. Very sweet, ripe bouquet. The ripeness has an immediate appeal. Transparent and pretty with lovely integration of seamless tannins. Beautiful ripe texture.

### **Chambolle Musigny**

Drink: 2020-2030

**Price: £220 per 6**

Allen Meadows 89-91; Firm reduction presently renders the nose largely unreadable though the underlying fruit seems ripe. Otherwise there is a much, much finer mouthfeel to the delicious and attractively vibrant middle weight flavours that possess good mid-palate density as well as a subtle minerality that adds a bit of lift to the focused, complex and balanced finish. This is a lovely Chambolle villages and worth checking out.

### **Morey Saint Denis villages**

Drink: 2020-2030

**Price: £235 per 6**

Good colour, gentle bouquet, round and gently spicy. The palate has very good freshness and flavour with very ripe berry fruits. The tannins are present but ripe and support the wine very well. Very good balance. Juicy and will drink well young. Lovely fine texture.

### **Morey St Denis 1er Cru La Riotte**

Drink: 2022-2035

**Price: £385 per 6**

Deep, not opaque colour. Dark brambly fruit, mid weight. Good flavour, quite powerful tannins but they are ripe. The flavour builds to a peacock finish. An elegant Riotte. Quite gentle today but closed.

### **Gevrey Chambertin 1er Cru Bel Air**

Drink: 2022-2035

**Price: £450 per 6**

Deep colour, really floral and exuberant, open sweet and fleshy. There is super freshness and energy, the finish has fine silky tannins. Complete and delicious.

### **Corton Le Rognet Grand Cru**

Drink: 2022-2035

**Price: £595 per 6**

Deep colour. Deep core, real Grand Cru finesse on the nose. Properly ripe. The palate is quite firm but there is great juice and freshness. Beautifully textured tannins. Not at all chewy and so graceful and long. Lovely texture and freshness too but not at all aggressive. The texture is very flattering.

### **Charmes Chambertin Grand Cru**

Drink: 2024-2040

**Price: £750 per 6**

Beautifully dark fruit, almost a bit wild. Ripe strawberry and black cherry. The palate has lovely energy, not forced or pushed. The tannins are succulent and fresh and melt into the wine. The finish is long and juicy. Romain has captured the vintage brilliantly.

### **Mazoyères Chambertin Grand Cru**

Drink: 2024-2040

**Price: £865 per 6**

Very dark fruit, lovely density. Sweet and silky, great core of fruit. More structure and powerful tannins but ripe and succulent again. Lots of structure. The flavour is just terrific. Solid and dense, rich and full – wonderful length and intensity. Needs more time.

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## **Domaine Arlaud, Morey-St-Denis**

Cyprien was as quiet and reserved as usual and is clearly delighted with his 2017s. He has been working biodynamically for many years now and he emphasized the absolute necessity to green harvest the vines in 2017 as they were compensating for the low yields in 2016. His fruit achieved a perfect degree of ripeness and concentration. The wines are sumptuous and succulent, a very fine vintage here.

### **Bourgogne Rouge 'Roncevie'**

Drink: 2020-2025

**Price: £175 per 12**

Incredibly ripe black fruit. Very supple texture with silky, perfumed fruit. Lovely creamy profile to the palate.

### **Morey St Denis Villages**

Drink: 2020-2028

**Price: £200 per 6**

Great colour. Smoky nose with good density. More strict but opulent core of fruit, super mid-palate and fine tannins on the finish.

### **Morey St Denis 1er Cru Les Ruchots**

Drink: 2022-2035

**Price: £300 per 6**

Lovely deep red fruits, powerful core. Tannins need more time and there is great flavour, power and length. A wine for the cellar. Creamy sweet black fruit. Lovely. Long.

### **Charmes Chambertin Grand Cru**

Drink: 2022-2035

**Price: £595 per 6**

Beautiful creamy dark fruits. The palate has real wow factor. Wonderful density here and richness too. Fabulous peacock tail showing as well. Love the texture here, the finish is completely wrapped up in a graceful finish.

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

Louis had an even bigger smile this year as the cellar was satisfyingly full of barrels. In fact he was nearly as bouncy as his beautiful two year old German Pointer. Fleshy, succulent wines here in 2017. Whilst his Côte d'Or wines reflect the prestige of the estate he continues to develop a marvellous range of Moulin à Vent in Beaujolais, fermented in traditional burgundian style. We can see these developing a very Pinot Noir character with bottle age.

### **Volnay Villages "Grands Poisots"**

Drink: 2020-2030

**Price: £TBC per 12**

Lovely dark pastille fruit. Dark, smoky wine with pronounced tannins. Great ripeness and energy. Tannins showing today.

### **Gevrey Chambertin Vieilles Vignes**

Drink: 2022-2032

**Price: £198 per 6**

Great colour. Lovely bright pure fruit. This is excellent, iron filings on the finish, will need time to become absorbed. Strict finish but lush, opulent fruit. So refreshing – wonderful. Deserves to be popular this year.

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

Drink: 2024-2040

**Price: £345 per 6**

Lovely deep colour. Bright red strawberry fruit. Very sweet bouquet this year. Real lift on the palate. The tannins are very supple.

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

Drink: 2024-2040

**Price: £435 per 6**

Some 105 year old vines here. Deep, smoky, sweet fruit. Very pure. Has the elegance of a Grand Cru. Density shows itself here. The tannins are very ripe and well balanced, more structure and finesse and very sleek.

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## **Domaine Felettig, Chambolle-Musigny**

This was our first visit to the domaine, having tasted the wines a few times before in London. Gilbert welcomed us and explained that his parents started the domaine around 40 years ago, selling wine to the négociants but more recently bottling under their own label. With 13 hectares and some 25 appellations this was an interesting tasting. The style of his reds is dense and powerful with deep colours and structured tannins. Gilbert harvests on the later side and loves new oak! Recent tastings of his 2015's and 2016's have been brilliant.

### **Vosne-Romanée**

Drink: 2021-2032

**Price: £225 per 6**

Deep colour. This is a big, powerful wine for villages. Full of dark fruits and oaky tannins, this will need time to knit. Great density of ripe fruit.

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

Drink: 2022-2035

**Price: £350 per 6**

This is a blend of four different plots and spends 13 months in 100% new oak. Deep colour with smoky, perfumed dark fruits. Plenty of flesh to cover the oak tannins, this has good length and Chambolle flavour.

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

Michel was away and so we were met by Juliette who was single-handedly welcoming visitors, loading orders and dealing with lorry drivers who had turned up to collect wine without the right paperwork! Even so she graciously gave us the complete barrel tasting and answered our many questions on the vintage which has been very successful for them.

### **Bourgogne, Hautes Cotes de Nuits, Fontaine St Martin (monopole)**

Drink: 2019-2025

**Price: £111 per 6**

Good colour with ripe red and black fruits and a good backbone of acidity. This is the best cuvée and has plenty of richness.

### **Vosne Romanée**

Drink: 2020-2030

**Price: £270 per 6**

Expressive nose, perfumed and inviting. Silky tannins with excellent Vosne character. Builds nicely on the palate to a sustained finish.

### **Chambolle Musigny**

Drink: 2020-2030

**Price: £270 per 6**

Not tasted

### **Nuits Saint Georges 1er Cru**

Drink: 2022-2032

**Price: £360 per 6**

Deep colour with a toasted, spicy nose. Michel likes high-toast barrels so that the wine develops toasted rather than vanilla flavours. This will meld into the wine as it ages. Lovely depth here.

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

Drink: 2022-2030

**Price: £474 per 6**

On the other side of the wall from Richebourg. This has very ripe, sweet fruit which stays on the palate. So concentrated and very intense both on the palate and on the finish. Good structure.

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

Drink: 2020-2030

**Price: £489 per 6**

Lovely deep colour and such a bouquet. Mouthwatering intensity in the mouth. So fine, long and powerful. Opulent yet freshness is there too. Very fine.

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## **Domaine Faiveley, Nuits St Georges**

Faively's vintage report reflects that the vines remained in perfect health throughout the growing season, akin to 2015 and 2016, with a bonus of the largest crop of Pinot for 5 years. They compare the style of their reds to 2007 (very successful at Faiveley), but with more flesh on the palate. The whites are outstanding, rich concentrated, opulent and aromatic with fine acidity giving wonderful energy. A super vintage at this excellent address.

REDS

### **Mercrey 1er Cru Clos du Roy (Domaine)**

Drink 2020-2030

**Price: £228 per 12**

Deep colour, a lovely weight of fruit and ripe rounded structure. The balance is very well judged, this will drink beautifully n 2 to 3 years time.

### **Nuits St Georges 1er Cru Les Porets St George (Domaine)**

Drink 2022-2035

**Price: £252 per 6**

Terrific intensity, beautifully vibrant and full of energy. This is a wonderful expression of classic Nuits, dark and structured but with real grace on the finish. Powerful wine that will age well.

### **Gevrey Chambertin 1er Cru Les Cazetiers (Domaine)**

Drink 2022-2040

**Price: £348 per 6**

Initially the new oak comes to the fore and is matched by powerful structure on the palate. Powerful long and tannic, this is going to take time to come together but all components are there and promise to reward patience.

### **Chambolle Musigny 1er Cru Charmes (Domaine)**

Drink 2022-2035

**Price: £400 per 6**

Quite pale colour but fabulous perfume, palate is a bit closed and reserved but wonderful finesse and silky texture. Beautiful harmony between weight of fruit satin texture. Glorious wine.

### **Charmes Chambertin Grand Cru (Domaine)**

Drink 2022-2040

**Price: £650 per 6**

Deep colour, with a slightly wild bilberry fruit note, the sweet ripeness of the vintage really comes through. The flavour on the palate builds beautifully with lovely ripe acidity – should be velvety and approachable young.

### **Corton Clos des Cortons Faiveley Grand Cru (Domaine)**

Drink 2022-2040

**Price: £690 per 6**

Faiveley's flagship wine, the 2 ha vineyard has been a monopoly of the family since 1874 and is highly regarded for the longevity of the wines produced here. This combines deep colour, fine tannins and terrific depth of fruit – a powerful demonstrative wine. This vintage will be relatively approachable but clearly has the balance to age too.

### **Clos de Vougeot Grand Cru (Domaine)**

Drink 2022-2040

**Price: £685 per 6**

Deep hue with dark powerful fruit and plenty of structure showing on the bouquet, the tannins need time to settle and integrate but balance is excellent with fine texture and great length.

### **Latricières Chambertin Grand Cru (Domaine)**

Drink 2022-2040

**Price: £770 per 6**

Good depth of colour, a touch closed and showing its serious side. This cuvee delivers every year for Faiveley, Super density and lovely balance with excellent length, has the balance to age beautifully but will probably be approachable within a couple of years.

### **Mazis Chambertin Grand Cru (Domaine)**

Drink 2022-2040

**Price: £850 per 6**

Ripeness really shows through here, there is a sweet opulence to the wine with real finesse to the tannins. Very bold and flattering.

### **Chambertin Clos de Bèze Grand Cru (Domaine)**

Drink 2022-2040

**Price: £1,200 per 6**

A wine with absolute authority, this is sublime, nothing forced just pure finesse with exquisite balance. This delivers everything that you would hope to find from one of the worlds great vineyards. A wonderful wine.

## WHITES

### **Ladoix Blanc (Domaine)**

Drink 2019-2024

**Price: £195 per 12**

Cool stone fruit bouquet, with a very attractive palate of refreshing white fruits and lovely restrained but dense fruit. Needs a bit of time to open up but very promising, terrific length.

### **Meursault Villages**

Drink 2019-2024

**Price: £360 per 12**

Classic Meursault with good weight and intensity. The combination of sweet ripe fruit and new oak will settle well. There is a good core of fruit with a phenolic edge to give interest. Rich and full.

### **Meursault 1er Cru Charmes**

Drink 2020-2027

**Price: £180 per 6**

Faiveley have a long term contract for the fruit from this vineyard and they produce a beautiful example. One of Meursault's finest vineyards, this is deep and rich with fleshy fruit and lovely finesse – beautifully knit together.

### **Puligny Montrachet 1er Cru Champgains (Domaine)**

Drink 2020-2027

**Price: £289 per 6**

The Champgains vineyard sits high on the slope in Puligny and has captured the lovely ripeness of the vintage along with super freshness from its extra altitude. A hint of tropical fruit comes through whilst retaining the precision of 1er Cru. The palate is stoney, pure and correct with a super finish.

### **Corton Charlemagne Grand Cru (Domaine)**

Drink 2020-2027

**Price: £798 per 6**

Very elegant fruit with beautiful texture, not at all heavy, a Corton with lovely minerality, brightness and freshness. Huge length here – superb.

### **Bienvenues-Batard Montrachet Grand Cru (Domaine)**

Drink 2020-2027

**Price: £1,200 per 6**

Glorious wine, perfectly poised with beautifully integrated oak and a brilliant build to a finish of exceptional length. Mouthwatering, intense – complete!

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## **Domaine Tollot Beaut et Fils, Chorey-lès-Beaune**

It's hard to recall a more exciting visit to Tollot-Beaut than this year. The purity and degree of ripeness combined with supple texture that they have captured this vintage is phenomenal. Having been devastated by the 2016 frost they are both hugely relieved and justifiably excited by their 2017s. They have many appellations and we tasted through the majority and have selected some really beautifully-judged wines with deep colours, vibrant, fleshy flavours and wonderful satin textures. It is a domaine which largely destems their fruit although they are experimenting with whole bunches but don't anticipate adopting this as mainstream.

### **Bourgogne Rouge**

Drink 2019-2024

**Price: £90 per 6**

A blend of two parcels, the largest of which used to be classified as Chorey-lès-Beaune until the INAO changed the boundaries in 1986. Fantastic perfume, beautiful texture. Very pretty Pinot fruit, delicate and succulent. Really pure with super density for Bourgogne Rouge.

### **Chorey-lès-Beaune, 1er Cru, Pièce du Chapitre (monopole)**

Drink 2020-2024

**Price: £120 per 6**

Smoky note to the nose, lovely texture on the palate. Beautiful detail. Real grip and intensity. Lovely freshness and flow to this wine, vibrant and full of energy.

### **Aloxe-Corton 1er Cru Les Fournières**

Drink 2022-2035

**Price: £240 per 6**

Beautifully pure and dark fruit. Lovely perfume, build and lift. The tannins are ripe and succulent. Beautifully fresh and detailed. Lovely balance. Long. Delicious.

### **Beaune 1er Cru Clos du Roi**

Drink 2022-2035

**Price: £270 per 6**

Warm gravel soils protected from the west winds gives good ripeness. Very chocolaty, lovely ripe, supple fruits. Great length. Terrific wine, fat and silky. So elegant. Very clean, pure and chocolaty. Lovely satin tannins.

### **Corton Bressandes Grand Cru**

Drink 2022-2035

**Price: £405 per 6**

Very beautiful, deep colour, lovely energy and finesse. Serious wine, concentrated, long and fine. Beautifully detailed tannins on the finish. So drinkable and elegant.

### **Corton Charlemagne Grand Cru**

Drink 2022-2029

**Price: £600 per 6**

Not Tasted

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## **Joseph Drouhin, Beaune**

Veronique Drouhin "A dry season with plenty of sunshine. No hail and a very efficient battle against frost. An Indian summer in the fall led to a smooth harvest. Plenty of grapes, a nice change from previous years! The wines as of now: the whites have a very nice acidity that give them a delicious freshness, they are delicate and elegant. The reds: overall well-balanced wines with refined textures, on the charming side. Could be compare to the 2002 vintage." (An exceptional vintage for reds).

REDS

### **Chambolle Musigny Villages**

Drink: 2020-2030

**Price: £270 per 6**

Beautiful vibrant purple/ mauve colour with some fine smokey oak barrel notes. As is so often the case with this cuvee, the texture is pure satin, and the flavour builds to a long fine finish.

### **Chambolle Musigny 1er Cru (Domaine)**

Drink: 2022-2035

**Price: £390 per 6**

Deeper colour here, more of everything, intensity, ripenes and power. Perfectly poised with super length on the palate. The tannins are beautifully detailed and precise, has the balance to drink well young but everything in proportion to enable it to age well too. Super.

### **Beaune 1er Cru Clos des Mouches Rouge (Domaine)**

Drink: 2020-2035

**Price: £390 per 6**

Deep colour with very svelte polished rounded texture. Beautiful red berry fruit matched to bright fresh acidity. Excellent intensity, this has super definition with modest alcohol and velvet texture and fine length.

### **Gevrey Chambertin 1er Cru Cazetiers (Domaine)**

Drink: 2022-2040

**Price: £498 per 6**

Not yet tasted

### **Vosne Romanee 1er Cru Les Petits Monts (Domaine)**

Drink: 2025-2035

**Price: £TBC per 6**

Deep colour, you can feel the vanilla from the new oak that has not yet settled, but the fruit has fabulous texture and ripeness, the integration will come with time.

### **Musigny Grand Cru (Domaine)**

Drink: 2025-2040

**Price: £TBC per 3**

Not tasted this year

## WHITES

### **Meursault Villages**

Drink 2020-2027

**Price: £210 per 6**

Very pretty white fruit with good weight and density. The very fine new oak has super integration giving weight to the beautifully creamy palate. A citrus note to the fruit gives a lovely note of energy – super.

### **Puligny Montrachet 1er Cru Clos de la Garenne (Domaine)**

Drink 2020-2029

**Price: £380 per 6**

Attractive bouquet of white flowers, this has beautiful texture with a wonderful creamy palate that is packed with energy. Long and fine.

### **Beaune 1er Cru Clos des Mouches Blanc (Domaine)**

Drink 2020-2029

**Price: £480 per 6**

Deep yellow gold, the nose shows the richness and ripeness of the vintage, plate not yet settled but you can see the density and flesh that is to come. Huge peacock tail finish – tremendous length.

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## **Domaine Chanson, Beaune**

We were met by charming Catherine Goutorbe as Vincent was away. The preferred style here is to go for a later harvest with whole bunches giving deep colours and textures. For us it was their red 2017's that stood out although the ripeness of this vintage has made a particularly delicious and rich white Pernand Vergelesses. The domaine has strong holdings in the Côte de Beaune and made two very fine but distinct Beaune 1er Crus and a high-performing Gevrey 1er Cru. Bollinger's ownership of Chanson is proving to be a great success.

### **Pernand Vergelesses 1er Cru Les Caradeux Blanc (Domaine)**

Drink 2020-2025

**Price: £159 per 6**

Yellow gold. Rich, weighty nose, already quite rich, fleshy and full. Powerful with good density. The palate has good length and intensity. Refreshing and long. Oaky finish today.

### **Pernand Vergelesses 1er Cru Les Vergelesses Rouge (Domaine)**

Drink 2022-2030

**Price: £159 per 6**

Deep colour. Dark spices. Great bouquet, really expressive dark fruit. Sweet bramble and strawberry. Very round and inviting. Powerful structure. Good intensity and density. Tannic and will benefit from bottle age. Real weight of fruit and silky texture. Very good. Lovely cherry finish.

### **Beaune 1er Cru Clos des Mouches Rouge (Domaine)**

Drink 2022-2032

**Price: £288 per 6**

Deeper hue, more chocolaty. Sweet dark fruit. More fruit pastille. More open and accessible, silky style. Good weight. Hugely inviting. Very black cherry. Tannins are quite chewy compared to Fèves.

### **Beaune 1er Cru Clos des Fèves 'Monopole' (Domaine)**

Drink 2022-2035

**Price: £288 per 6**

A monopole since 1968. Deep, not opaque colour. Very pure, detailed bouquet which is both very elegant and very powerful. Terrific density. Powerful but fine tannins. A reference wine to put in your cellar every year. Really detailed and fine, ethereal and outstanding quality. Long and fine. Wow! Huge length. Love the energy here.

### **Gevrey Chambertin 1er Cru La Perrière (négoce)**

Drink 2022-2030

**Price: £299 per 6**

Situated close to Mazis Chambertin. Great colour, very deep. Deep black cherry, griotte. Huge focus. Silky new oak. Great polish and finesse. Dark Mazis-style fruit. Tannins have a feminine touch for Gevrey. Has the intensity of 1er Cru. What a wine! Balance is gorgeous – so much finesse. Beautifully sweet fruit. Amazing creamy tannins. Great finesse and length.

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## **Remoissenet Père et Fils, Beaune**

Our last visit of the week. Unfortunately Bernard was away but his very cheerful assistant Pascal took us through a two hour tasting of their increasing range. It is wonderful to see the cellar so full of barrels and restoration of this négociant's reputation is well on track. They control over 20 hectares either under their own ownership or on long-term contracts. As we find at many of the larger domaines now, larger oak demi-muids (600l) are being used to limit barrel-aged flavours. There were some real winners here for both red and white, with gentle textures, which will be a real pleasure to drink.

REDS

### **Beaune 1er Cru Greves**

Drink 2020-2035

**Price: £180 per 6**

Deep colour with lots of energy. A really vibrant wine with lovely density. The fruit is both pretty and concentrated, beautiful texture and exemplary length.

### **Vosne Romanée**

Drink 2020-2030

**Price: £220 per 6**

A consistently high performing cuvee here at Remoissenet, deep colour lovely weight, ripe flavour and velvet Vosne tannins.

### **Nuits Saint Georges 1er Cru Les Damodes**

Drink 2019-2030

**Price: £285 per 6**

From high on the slope on the Vosne side of Nuits this is a very attractive and flavoursome NSG. Lots of density and finesse. Super freshness and length. Beautiful texture, dark black fruit, not too sweet. Really elegant and successful.

### **Chambolle Musigny 1er Cru Les Charmes**

Drink 2022-2035

**Price: £380 per 6**

Very deep colour with powerful bouquet, this is very elegant but has quite a strict mid-palate. Needs time for the flesh to blossom, but lovely ripeness. Silky but powerful tannins. Elegant.

### **Gevrey Chambertin 1er Cru Trio**

Drink 2022-2035

**Price: £290 per 6**

As anyone who has met Bernard knows, he has a naughty sense of humour, he had to hold himself back from naming this cuvee 'ménage à trois' after the three 1er Crus that it contains: Craipillot, Champonnet and Cherbaudes. We liked the deep colour and beautifully smoky bouquet. Pure, elegant, ripe, very fine detailed tannins. Lovely freshness too.

### **Clos Vougeot Grand Cru**

Drink 2022-2035

**Price: £750 per 6**

Another consistent and successful cuvee for Remoissenet. Deep colour with a bouquet where you can detect the powerful tannic structure, the palate is a bit closed but is beautifully fresh and has a terrific core of fruit. The tannins are super fine, finishes long.

### WHITES

#### **Pernand Vergelesses Blanc 1er Cru Sous Fretille**

Drink 2020-2025

**Price: £149 per 6**

Pretty, white flower nose. Nicely soft and ripe bouquet. Well-judged texture and flavour. Mouthwatering ripe acidity. Lovely and successful here. Not enormous density but the flavour is really enjoyable.

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

Drink: 2020-2025

**Price: £240 per 6**

Pretty white fruit. Ripe but cool with very elegant texture and quite a mineral note on the finish. Lovely build of flavour, fleshy and long.

#### **Meursault, 1er Cru Les Cras**

Drink: 2020-2025

**Price: £249 per 6**

A dense, rich wine with a powerful core of fruit. Fleshy and bold with a mineral line through the finish. Quite a soft late harvest style – will drink well young.

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

Drink: 2020-2025

**Price: £325 per 6**

Very creamy oak with ripe, soft textured, fruit. Fleshy and full with a good core at its heart. Good fresh lift on the finish, long

#### **Puligny Montrachet 1er Cru Les Referts**

Drink: 2020-2025

**Price: £345 per 6**

Pretty white fruit, this is ripe and soft textured, the palate is quite broad and finishes with a salty mineral tang.

#### **Batard Montrachet Grand Cru**

Drink 2020-2027

**Price: £849 per 3**

Sweet and fleshy, you can really feel the power of Batard coming through here. Already showing lovely integration of ripe fruit and fine oak, this is silky and rich with excellent balance. This is amazingly complete and accomplished – superb.

#### **Le Montrachet Grand Cru**

Drink 2022-2030

**Price: £1,350 per 3**

The fruit for Remoissenet's Montrachet has always been sourced from the 2 ha plot belonging to Baron Thenard. Much more reserved and closed up than the Batard but you can feel the power and density at the heart of the wine. Notes of ginger show on the nose whilst the palate has enormous density and lasts and lasts...

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## **Domaine Vincent Prunier, Auxey Duresses**

The cheerful Vincent Prunier was very happy to present his 2017s. We have shipped several parcels of 2015 and 2016 Bourgogne Rouge et Blanc the past few months which have been universally well received. They combine a good balance between depth of flavour and freshness. No modern trickery, but lovely clarity of flavour here. He keeps the wine two winters to ensure stability. Vincent's 2017s showed very well on our visit.

### **St Aubin 1er Cru Frionnes**

Drink: 2020-2027

**Price: £165 per 6**

White floral notes to the nose with a super saline finish. Really silky texture, very flattering and long. Frionnes is a cool site and the acidity is always quite elevated but not aggressive. Good grip and focus.

### **Meursault Villages Les Vireuils**

Drink: 2020-2027

**Price: £219 per 6**

Big density, clean and full. White fruit. The middle palate is hidden but there is excellent length. Lots of vigour and fresh acidity. Again very salty finish. Lovely texture on the palate. Big, generous wine.

### **Chassagne Montrachet Rouge**

Drink: 2020-2030

**Price: £150 per 6**

Deep colour, pure red pastel fruit, elegant, ripe and well rounded tannins. The sweetness of the fruit is very attractive, very good flavour and length.

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## **Domaine Arnaud Tessier, Meursault**

We were met by Catherine as Arnaud was busy in the vines. This domaine is on a fast track to stardom. Deliciously pure Meursaults of the modern school, where they pursue elegance before power. The results are wonderfully transparent wines with a clear sense of place and tremendous clarity of focus. They have very pretty flavours with a lot of tension.

### **Bourgogne Blanc, Champs Perrier**

Drink: 2019-2023

**Price: £90 per 6**

The plots for this wine are located near Puligny. Yellow fruit. Lovely balance on the palate with good density. Creamy texture with some Puligny-style minerality and a stonier finish. Very good flavour.

### **Meursault villages, Casses Têtes**

Drink: 2020-2027

**Price: £215 per 6**

Quite yellow gold colour. Very stony soil, feels very herbal on the palate. Fine texture, high acid. Needs some maturity to balance the natural acidity. Very well integrated finish.

### **Meursault 1er Cru Charmes Dessus**

Drink: 2020-2027

**Price: £320 per 6**

Very attractive, very complete. Very pure yet lovely density on the middle palate. Flattering and charming. Refreshing acidity, everything in place. Special and super texture.

### **Meursault 1er Cru Genevrières**

Drink: 2020-2027

**Price: £350 per 6**

More mineral, more precise. Beautiful natural freshness. Stony finish. Beautiful clarity of fruit – super stony length, holds splendidly. Lovely elegant texture. Very fine and long.

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

We were joined by Laurent's son Adrien at this year's tasting, who is being trained to join the team. This is a lovely range of accessible, sensibly priced Chassagne. Laurent has captured the elegant, floral nature of the vintage and mouthwatering acidity on the finish. We feel his style of wine can be enjoyed within two to three years of vintage.

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

Drink: 2020-2025

**Price: £198 per 6**

Pretty white pear and mandarin fruit. Elegant, juicy, mouthwatering finish from the stony soil of Puligny. Very good length and already showing good integration.

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

Drink: 2020-2025

**Price: £231 per 6**

Very pretty floral nose, grippy palate. Attractively chewy, this needs time to develop. Shows the finesse and elegance of the vintage. Mouthwatering finish, no hard edges. Long.

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

Drink: 2020-2025

**Price: £231 per 6**

Rounded, fleshy nose and beautifully poised, good weight. Honey and citrus with a soft creamy texture and very good density of flavour. Refreshing acidity. Feel the power here.

### **Chassagne Montrachet, 1er Cru Les Grandes Ruchottes**

Drink: 2020-2025

**Price: £315 per 6**

Deep colour. Ripe, powerful and rich nose. Very good freshness on the bouquet too. Creamy oak. Powerful, dense wine with huge density on the palate. Old fashioned, but good and rich. Very good density here, will need time to age. Chewy oak. Big all round!

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## **Domaine Bernard Moreau, Chassagne Montrachet**

A lovely tasting with Alex's wife Martine. All smiles this year as the yields have recovered and a crop of beautiful benchmark wines has been delivered by Benoit and Alex. Lovely crystal clear fruit, signature ripe, plump middle palates. Some yellow fruit from the ripeness of the vintage but always with a crystalline purity. These are wines that are full of sunshine and fresh breezy acidity. A top address in the village.

### **Bourgogne Blanc**

Drink: 2019-2023

**Price: £195 per 12**

Bright yellow gold. Well balanced, pretty wine with very good, ripe, clean flavours. Easy texture, lovely flavour, good energy.

### **St Aubin 1er Cru Sur Gamay**

Drink: 2019-2025

**Price: £180 per 6**

Yellow gold. This has an extra layer of juicy ripe fruit and flesh. Good density with a saline finish.

### **Chassagne Montrachet**

Drink: 2019-2025

**Price: £200 per 6**

Bright yellow gold with yellow fruit and on the nose. Lovely density and energy. Saline finish with hints of mandarin. Excellent as always.

### **Chassagne Montrachet 1er Cru Maltroie**

Drink: 2019-2027

**Price: £310 per 6**

Deeper gold. Powerful new oak on the nose. Very rich and full. Powerful, dense and creamy. Feel the stony grip on the finish. Long and fine.

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

Drink: 2019-2027

**Price: £325 per 6**

Complete, rich and full. Creamy dense fruit, you can feel the weight and structure here. Lovely mouthwatering palate, closed on the finish – this will take longer to come round. Beautiful integration and real build on the finish.

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## **Domaine Paul Pillot, Chassagne Montrachet**

Notes from Doug Barzelay, [www.oldvinenotes.com](http://www.oldvinenotes.com) ;

*Thierry Pillot has fashioned sensational white wines in '17. He described them as having freshness, purity and balance, as in '14, but said they were more open, and that '14 had more acidity.*

### **St Aubin 1er Cru Charmois**

Drink: 2019-2024

**Price: £168 per 6**

...the two St. Aubin premiers crus were both excellent: the Charmois, which was more creamy and a bit more complete.

### **Chassagne Montrachet 1er Cru Clos St Jean**

Drink: 2019-2025

**Price: £275 per 6**

The Chassagne Clos St. Jean was a bit more aerienne than the Champ Gains, with a bright mineral nose, some softness on the palate, and a slight dryness at the end that Thierry said he particularly likes.

### **Chassagne Montrachet 1er Cru Les Caillerets**

Drink: 2019-2027

**Price: £385 per 6**

It was followed by an outstanding Chassagne Caillerets that Thierry prefers even to his '14 (which I've been drinking with much pleasure recently), with a beguiling floral quality on the nose and a creamy texture; this had great underlying energy, more salinity and an extra dimension and is a wine that will need time.

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## **Domaine Hubert Lamy, St Aubin**

A slightly distracted Olivier Lamy greeted us as he was inundated by visitors due to the growing popularity of his vineyard. But as he settled into the rhythm of the tasting so his love for his vines and his absorption to the work in hand came to the fore. A classic vintage for the estate with naturally ripe fruit. Olivier has maintained his focus on the correct tension and *nervosité* of the wine through early harvest and low yields. He is in the first division of white wine producers in the Côte d'Or. At the conclusion of our tasting Olivier presented four wines to us blind, all of which had stood the test of time in brilliant fashion including 2009, 2006, 2000 and remarkably a 1992 made by his father. Aidan was unbearably smug at the end, having identified (guessed!) three of the vintages correctly. They are moving increasingly towards ageing in large oak barrels to keep the aeration and stability that comes from barrel whilst maintaining the wines transparent flavour profile.

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

Drink: 2020-2024

**Price: £100 per 6**

Not tasted this year but consistently over delivers.

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

Drink: 2020-2027

**Price: £210 per 6**

Slightly bigger colour. Beautiful wine, really starting to step up in intensity with fleshy fruit. Lovely flavour here. The finish is really integrated and coming together. The flavour builds very well.

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

Drink: 2020-2027

**Price: £230 per 6**

Green gold colour, pure bouquet. You can feel the stony soil here. Long and intense. Very clean palate, integration is super. Long, serious structure with a linear purity.

### **St Aubin, 1er Cru Chateniere**

Drink: 2020-2027

**Price: £230 per 6**

Pretty, elegant fruit. Mid-weight and quite chalky finish. Well balanced, not enormous but a lovely glass of wine.

### **Chassagne Montrachet 'Concis du Champ'**

Drink: 2020-2027

**Price: £230 per 6**

Bright, ripe fruit with gentle acidity supporting the lovely ripe flavour. The ripeness of the acidity melts the fruit into the wine, good mineral finish.

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### **Domaine Maurice Charleux et Fils, Maranges**

Our second visit to this 9.5 hectare estate. On this occasion we met with Maurice's son Vincent. We tried the two cuvées of red Maranges and true to form the Fussières was open, accessible and easy to drink young while the Clos Roussots has real depth and deeper clay soils and will benefit from a longer stay in the cellar.

#### **Maranges 1er Cru La Fussièrè**

Drink: 2019-2027

**Price: £199 per 12**

Deep colour. Dark and spicy fruit with good acidity. Good, well-balanced, pretty wine with good length and finesse.

#### **Maranges 1er Cru Les Clos Roussots**

Drink: 2019-2027

**Price: £199 per 12**

Old vines – they will be 100 years old in 2019. The vineyard has more clay and this is more chocolaty with lots of density and good finesse. Lovely fine structure and silky soft texture. Very accessible.

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### **Domaine Paul et Marie Jacqueson, Rully**

Marie Jacqueson was in chirpy form as she guided us through this tasting. There was a very palpable sense of relief following the small, heavily frosted vintage in 2016. The house signature of finesse and purity persists, not masked by heavy handling, with wines that are clean, bright, not overoaked, with super tension and lovely *nervosité* and clarity of flavour. They had control throughout the growing season of their new vineyard holdings which have delivered a lovely extension to their range.

#### **Rully 1er Cru La Pucelle Blanc**

Drink: 2019-2025

**Price: £108 per 6**

Lovely integration here, close knit, yellow fruit. Creamy texture more like Puligny. Very yellow fruit flavour. Mouthwatering finish.

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

Drink: 2019-2025

**Price: £108 per 6**

More restrained, closed, intense. Very good structure with more acidity. Will be lovely, needs more time.

#### **Rully Chaponnières Rouge**

Drink: 2019-2024

**Price: £90 per 6**

Fresh black fruit with lovely flavour great freshness and grip – as good as ever.

### **Rully 1er Cru Préaux Rouge**

Drink: 2020-2030

**Price: £108 per 6**

Second vintage for Jacqueson. Good fruit and density. More backward than Cloux. Lots of energy and structure. Will be delicious.

### **Mercurey 1er Cru Les Nauges Rouge**

Drink: 2020-2030

**Price: £108 per 6**

Dark fruit, lovely spicy oak with terrific flavour and density. Needs time in the cellar. This is cool and precise with a very long finish – excellent balance.

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## **Domaine Danjean Berthoux, Givry**

This is the third vintage that we have purchased these wines, they have been very popular with customers, offering good drinking wine at a good price. After finishing his studies in the late '80s, Pascal has been in charge of his own family Domaine since 1993 bottling the estate wines since this time (instead of selling to the local coop). The estate covers just over 11 hectares, primarily located in the Givry 1er Cru vineyards. The wines are neither fined nor filtered and there is hardly any new oak used here as Pascal prefers to use neutral barrels, producing supple wines that allow the terroir to be the star.

### **Givry 1er Cru La Plante Rouge**

Drink: 2020-2025

**Price: £199 per 12**

Deep colour with sweet naturally ripe fruit, new oak shows well, the flavour is lovely as is the texture. Impressive wine.

### **Givry 1er Cru Clos du Cras Long**

Drink: 2020-2030

**Price: £225 per 12**

Much darker fruit, more oak influence and structured tannins. Lovely sweet ripe fruit with great density and tremendous core of fruit.. Long, juicy and very impressive.

## TERMS AND CONDITIONS

Availability; We have made a selection of our favourite wines from the top growers that we visited during November. Needless to say several of these wines are very sought-after and 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 and previous order history with DBM wines.

**Prices;** Prices shown are for cases of 12x75cl bottles (unless otherwise shown) lying in bond and exclude UK excise duty, VAT and UK delivery. Prices are valid until end January 2019.

**Shipping;** Once the wines have been released by the growers, we will group shipments together and by the autumn of 2019 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, or directly into our bank account, details are shown on our invoices.

#### 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:

1st invoice:	1 case 12 x 75cl @	£240.00	under bond
2nd invoice:	UK excise duty (from 1/2/19)	£ 26.76	per 12 x 75cl
	20% VAT on the duty	£ 5.35	
	20% VAT on the wine	£ 48.00	
	Total	£320.11	(Equiv £26.68 pb inc vat)

### 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.

To order; Please telephone the office on **01275 434980**

Or Email;                      Aidan Bell;                      **aidan@dbmwines.co.uk**  
   Aaron Rice;                      **aaron@dbmwines.co.uk**  
   Holly Plumeridge;              **holly@dbmwines.co.uk**



**2017 Burgundy En Primeur  
Wines listed Alphabetically**

<b>Wine</b>	<b>Producer</b>	<b>In Bond per case Ex Vat</b>	<b>case size</b>
<b><u>White Wines</u></b>			
2017 Rully Blanc 'Les Villeranges'	Domaine Faiveley	£ 149.00	12
2017 Rully Blanc	Jacqueson	£ 90.00	6
2017 Rully Blanc 1er Cru Gresigny	Jacqueson	£ 108.00	6
2017 Rully Blanc 1er Cru La Pucelle	Jacqueson	£ 108.00	6
2017 Bourgogne Blanc, Champs Perrier	Arnaud Tessier	£ 90.00	6
2017 Bourgogne Chardonnay	Bernard Moreau	£ 195.00	12
2017 Bourgogne Blanc, Les Chataigners	Hubert Lamy	£ 100.00	6
2017 Maranges Blanc	Maurice Charleux	£ 179.00	12
2017 Ladoix Blanc	Faiveley	£ 195.00	12
2017 St Romain Blanc	Alain Gras	£ 120.00	6
2017 Pernand Vergelesses Blanc 1er Cru, Sous Fretilles	Remoissenet	£ 149.00	6
2017 Pernand Vergelesses 1er Cru, Les Caradeux	Chanson	£ 159.00	6
2017 Beaune 1er Cru, Clos de Mouches Blanc	Joseph Drouhin	£ 480.00	6
2017 St Aubin 1er Cru, Les Frionnes	Vincent Prunier	£ 165.00	6
2017 St Aubin 1er Cru, Charmois	Paul Pillot	£ 168.00	6
2017 St Aubin 1er Cru, Sur Gamay	Bernard Moreau	£ 180.00	6
2017 St Aubin 1er Cru, Derriere Chez Edouard	Hubert Lamy	£ 210.00	6
2017 St Aubin 1er Cru, Chateniere	Hubert Lamy	£ 230.00	6
2017 St Aubin 1er Cru, En Remilly	Hubert Lamy	£ 230.00	6
2017 Chassagne Montrachet	F & L Pillot	£ 180.00	6
2017 Chassagne Montrachet	Bernard Moreau	£ 200.00	6
2017 Chassagne Montrachet 'Concis du Champ'	Hubert Lamy	£ 230.00	6
2017 Chassagne 1er Cru, Champs Gains	F & L Pillot	£ 231.00	6
2017 Chassagne Montrachet 1er Cru, Morgeot	F & L Pillot	£ 231.00	6
2017 Chassagne Montrachet 1er Cru, Champs Gain	Remoissenet	£ 240.00	6
2017 Chassagne Montrachet 1er Cru, Clos St Jean	Paul Pillot	£ 275.00	6
2017 Chassagne Montrachet 1er Cru, Maltroie	Bernard Moreau	£ 310.00	6
2017 Chassagne Montrachet 1er Cru, Grandes Ruchottes	F & L Pillot	£ 315.00	6
2017 Chassagne Montrachet 1er Cru, Morgeots	Bernard Moreau	£ 325.00	6
2017 Chassagne Montrachet 1er Cru, Morgeot Laguiche	Joseph Drouhin	£ 369.00	6
2017 Chassagne Montrachet 1er Cru, Caillerets	Paul Pillot	£ 385.00	6

2017	Meursault	Faiveley	£ 180.00	6
2017	Meursault	Joseph Drouhin	£ 210.00	6
2017	Meursault, Les Casse Tets	Arnaud Tessier	£ 215.00	6
2017	Meursault, Les Vireuils	Vincent Prunier	£ 219.00	6
2017	Meursault 1er Cru, Les Cras	Remoissenet	£ 249.00	6
2017	Meursault 1er Cru, Charmes Dessous	Arnaud Tessier	£ 320.00	6
2017	Meursault 1er Cru, Charmes	Remoissenet	£ 325.00	6
2017	Meursault 1er Cru, Genevrieres	Arnaud Tessier	£ 350.00	6
2017	Meursault 1er Cru, Charmes	Faiveley	£ 360.00	6
2017	Puligny Montrachet, Les Noyers Brets	F & L Pillot	£ 198.00	6
2017	Puligny Montrachet 1er Cru, Champ Gains	Faiveley	£ 289.00	6
2017	Puligny Montrachet 1er Cru, Les Referts	Remoissenet	£ 345.00	6
2017	Puligny Montrachet 1er Cru, Clos de la Garenne	Joseph Drouhin	£ 380.00	6
2017	Corton Charlemagne, Grand Cru	Tollot Beaut	£ 600.00	6
2017	Corton Charlemagne, Grand Cru	Faiveley	£ 798.00	6
2017	Bienvenues-Batard Montrachet, Grand Cru	Faiveley	£ 1,200.00	6
2017	Batard Montrachet, Grand Cru	Remoissenet	£ 849.00	3
2017	Montrachet, Grand Cru, Marquis de Laguiche	Joseph Drouhin	£ 1,200.00	3
2017	Le Montrachet, Grand Cru	Remoissenet	£ 1,350.00	3
<b><u>Red Wines</u></b>				
2017	Rully Rouge Chaponnieres	Jacqueson	£ 90.00	6
2017	Givry 1er Cru La Plante	Danjean-Berthoux	£ 199.00	12
2017	Maranges 1er Cru Fussieres	Maurice Charleux	£ 199.00	12
2017	Maranges 1er Cru Clos Roussots	Maurice Charleux	£ 199.00	12
2017	Rully Rouge 1er Cru Les Cloux	Jacqueson	£ 108.00	6
2017	Rully Rouge 1er Cru Preaux	Jacqueson	£ 108.00	6
2017	Mercurey 1er Cru Les Nauges Rouge	Jacqueson	£ 108.00	6
2017	Givry 1er Cru Cros du Cras Long	Danjean-Berthoux	£ 225.00	12
2017	Mercurey 1er Cru Clos du Roy	Faiveley	£ 228.00	12
2017	St Romain Rouge	Alain Gras	£ 120.00	6
2017	Bourgogne Roncevie	Dom Arlaud	£ 175.00	12
2017	Bourgogne Rouge	Tollot Beaut	£ 90.00	6
2017	Bourgogne Hautes Cotes de Nuits, Fontaine St Martin	Michel Gros	£ 111.00	6
2017	Chorey Les Beaune La Piece du Chapitre	Tollot Beaut	£ 120.00	6
2017	Chassagne Montrachet Rouge	Vincent Prunier	£ 150.00	6
2017	Pernand Vergelesses 1er Cru, Les Vergelesses	Chanson	£ 159.00	6
2017	Volnay	F & L Pillot	£ 159.00	6
2017	Pommard Tavannes	F & L Pillot	£ 159.00	6
2017	Beaune 1er Cru Greves	Remoissenet	£ 180.00	6
2017	Volnay Village, Grand Poissots	Louis Boillot	£ 189.00	6

2017	Beaune 1er Cru Teurons	Rossignol Trapet	£	198.00	6
2017	Aloxe Corton 1er Cru Fournieres	Tollot Beaut	£	240.00	6
2017	Beaune 1er Cru Clos du Roi	Tollot Beaut	£	270.00	6
2017	Beaune 1er Cru Clos des Feves	Chanson	£	288.00	6
2017	Beaune 1er Cru Clos du Mouches	Chanson	£	288.00	6
2017	Beaune 1er Cru Clos de Mouches	Joseph Drouhin	£	390.00	6
2017	Morey St Denis Vieilles Vignes	Stephane Magnien	£	150.00	6
2017	Morey St Denis	Dom Arlaud	£	200.00	6
2017	Morey St Denis	Taupenot-Merme	£	235.00	6
2017	Morey St Denis 1er Cru Faconnieres	Stephane Magnien	£	250.00	6
2017	Morey St Denis 1er Cru Les Ruchots	Dom Arlaud	£	300.00	6
2017	Morey St Denis 1er Cru Riotte	Taupenot-Merme	£	385.00	6
2017	Nuits St Georges	Henri Gouges	£	195.00	6
2017	Nuits St Georges Vieilles Vignes	Robert Chevillon	£	410.00	12
2017	Nuits St Georges 1er Cru Clos des Porrets St Georges	Henri Gouges	£	250.00	6
2017	Nuits St Georges 1er Cru Les Porets St Georges	Faiveley	£	252.00	6
2017	Nuits St Georges 1er Cru Damodes	Remoissenet	£	285.00	6
2017	Nuits St Georges 1er Cru	Michel Gros	£	360.00	6
2017	Nuits St Georges 1er Cru Les Cailles	Robert Chevillon	£	450.00	6
2017	Nuits St Georges 1er Cru Les St Georges	Henri Gouges	£	595.00	6
2017	Fixin Les Crais	Berthaut-Gerbert	£	135.00	6
2017	Gevrey Chambertin Vieilles Vignes	Rossignol Trapet	£	168.00	6
2017	Gevrey Chambertin Vieilles Vignes	Louis Boillot	£	198.00	6
2017	Gevrey Chambertin	Joseph Drouhin	£	200.00	6
2017	Gevrey Chambertin	Taupenot-Merme	£	200.00	6
2017	Gevrey Chambertin 1er Cru Trio	Remoissenet	£	290.00	6
2017	Gevrey Chambertin 1er Cru La Perriere	Chanson	£	299.00	6
2017	Gevrey Chambertin 1er Cru Les Champonnets	Louis Boillot	£	345.00	6
2017	Gevrey Chambertin 1er Cru Les Cazetieres	Faiveley	£	348.00	6
2017	Gevrey Chambertin 1er Cru Cherbaudes	Louis Boillot	£	435.00	6
2017	Gevrey Chambertin 1er Cru Bel Air	Taupenot-Merme	£	450.00	6
2017	Gevrey Chambertin 1er Cru Les Cazetiers	Joseph Drouhin	£	498.00	6
2017	Chambolle Musigny	Taupenot-Merme	£	220.00	6
2017	Chambolle Musigny	Michel Gros	£	270.00	6
2017	Chambolle Musigny	Joseph Drouhin	£	270.00	6
2017	Chambolle Musigny 1er Cru Les Sentiers	Stephane Magnien	£	275.00	6
2017	Chambolle Musigny 1er Cru Plantes	Berthaut-Gerbert	£	325.00	6
2017	Chambolle Musigny 1er Cru	Feletig	£	350.00	6
2017	Chambolle Musigny 1er Cru Charmes	Remoissenet	£	380.00	6
2017	Chambolle Musigny 1er Cru	Joseph Drouhin	£	390.00	6
2017	Chambolle Musigny 1er Cru Les Charmes	Faiveley	£	400.00	6

2017	Vosne Romanee	Remoissenet	£	220.00	6
2017	Vosne Romanee	Felettig	£	225.00	6
2017	Vosne Romanee	Berthaut-Gerbert	£	225.00	6
2017	Vosne Romanee	Michel Gros	£	270.00	6
2017	Vosne Romanee 1er Cru Petits Monts	Berthaut-Gerbert	£	375.00	6
2017	Vosne Romanee 1er Cru Aux Brulees	Michel Gros	£	474.00	6
2017	Vosne Romanee 1er Cru Clos de Reas	Michel Gros	£	489.00	6
2017	Vosne Romanee 1er Cru Petits Monts	Joseph Drouhin	£	-	6
2017	Corton Bressandes Grand ru	Tollot Beaut	£	405.00	6
2017	Clos St Denis Grand Cru	Stephane Magnien	£	540.00	6
2017	Chapelle Chambertin Grand Cru	Rossignol Trapet	£	585.00	6
2017	Charmes Chambertin Grand Cru	Dom Arlaud	£	595.00	6
2017	Corton Rognet Grand Cru	Taupenot-Merme	£	595.00	6
2017	Charmes Chambertin Grand Cru	Faiveley	£	650.00	6
2017	Clos de Vougeot Grand Cru	Faiveley	£	685.00	6
2017	Corton Clos des Cortons Faiveley Grand Cru	Faiveley	£	690.00	6
2017	Charmes Chambertin Grand Cru	Taupenot-Merme	£	750.00	6
2017	Charmes Chambertin Grand Cru	Remoissenet	£	750.00	6
2017	Clos Vougeot Grand Cru	Remoissenet	£	750.00	6
2017	Latricieres Chambertin Grand Cru	Faiveley	£	770.00	6
2017	Mazis Chambertin Grand Cru	Faiveley	£	850.00	6
2017	Mazoyeres Chambertin Grand Cru	Taupenot-Merme	£	865.00	6
2017	Chambertin Grand Cru Grand Cru	Rossignol Trapet	£	900.00	6
2017	Chambertin Clos de Beze Grand Cru	Faiveley	£	1,200.00	6
2017	Musigny Grand Cru	Joseph Drouhin	£	-	3