

OPENING OFFER

# 2012 RED & WHITE BURGUNDY

## IN-BOND | A CONCENTRATED YET FRESH VINTAGE

### Varying from great to excellent, 2012 is a concentrated yet fresh vintage

2012 has many similarities with 2010, but is even more concentrated because yields were lower. 2012 was a coolish year and it was the tiny, grand cru-like yields of just 25–30hl/ha (hectolitre per hectare) that allowed the grapes to ripen fully yet remain fresh. This rare combination of concentration with freshness is an unusual balance because they are usually diametrically opposed. The weather was variable over time and by region, so in my summary I have treated the regions separately.

### Côte de Nuits Reds 9–10/10

The Côte de Nuits reds are superb. They are deep coloured, intensely aromatic, moderate in alcohol, have ripe black-cherry pinot fruit, concentrated flavours, sweet tannins and lovely freshness too. However, they wear their undoubted concentration lightly. Terroirs are well defined. All is good geographically and hierarchically. The wines' beautiful balance of ripe tannins means they can be approached early but they have wonderful development potential so will keep very well too.

Spring frost and poor weather, including hail, at flowering, were the principal reasons why most growers lost about 40% of the crop, and so produced about 30hl/ha. The poor flowering produced many *millerands* where an imperfect fertilisation results in berries remaining small with a very high ratio of skin to pulp, and fewer seeds, resulting in deeper colour and softer tannins which is beneficial for quality. It was then a challenging year in the vineyard with strong presence of the diseases oidium and mildew, but the best growers rose to

the challenge. The small crop with well-spaced bunches developed slowly in the coolish spring and early summer, and ripened with a flourish in a hot and sunny August and September.

### Côte de Beaune Reds 9–10/10 Aloxe, Pernand, Savigny, Chorey, Santenay 7–10/10 Beaune, Volnay, Pommard: quality depends on the hail damage

As well as the same spring frosts and poor weather at flowering that occurred in the Côte de Nuits, the Côte de Beaune suffered from a number of destructive hailstorms. Some parts of Volnay and Pommard were hit three times and the crop reduced by up to 80%. The effect of hail is complicated, depending on when it hit (the earlier the better) and how severe the damage. It is often very localised. The timing of the hail was relatively early, the last being 1st August. A bad hailstorm can destroy the grapes and strip leaves which can take 10–14 days to recover, and it can stress the plant. If hit three times it loses a lot of photosynthetic time waiting for the leaves to grow back and therefore can't ripen its fruit fully. Conversely, in some cases where the crop is much reduced by the hail, when the leaves regrow, the ratio of leaf area to crop is so high that the grapes then ripen dramatically. As far as this selection is concerned a few wines from De Montille were affected negatively and positively by the hail. All the Beaunes we selected from Jadot are superb. The Vincents made superb Santenays. Tollot-Beaut's Chorey and Savigny are also lovely.

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## Côte de Beaune Whites

8–10/10

There are many superb whites here with remarkable levels of concentration because they were made from half a crop (25–28 hl/ha) due to the same problems of poor flowering and hail. Hail is less a problem for white wines as the grapes are more successful at lower levels of ripeness than pinot.

Indeed the trap to avoid was over-ripeness so the small crop was best picked early. Luckily there was no botrytis. A handful of wines are a little riper than ideal, but the vast majority score 9–10/10. The best wines are pure, moderate in alcohol, with firm fruit, and many have a lovely grip from the fresh acidity and phenolic compounds from the thick skins which will help them to age beautifully. Again it is like 2010. 2010 is a little more elegant and 2012 a bit richer. From the delicious Saint-Aubins of Prudhon, the superb Auxey-Duresses at Vincent, to the delicious Meursaults from Fichet and Coche-Bizouard, and the outstanding Pulignys from Henri Boillot and Domaine Leflaive, there is much to enjoy.

## Chablis

10/10

We are just offering the wines of William Fèvre, who have produced great Chablis. These have wonderful pure, crystalline aromas, firm steely fruit and lovely grip and dry extract. Again, low crops of 18–38hl/ha caused by spring frosts and poor flowering were the culprits. However, Chablis managed to avoid the hail. The cool year meant there was a strong pressure of diseases like oidium and mildew but this was successfully treated. There was no botrytis. They started picking 20th September to preserve the freshness.

## Mâcon

9–10/10

Another lovely vintage here, again similar to 2010. Fresh, fine, concentrated wines with moderate alcohol, which are pure and long. Generally yields were reasonable, around 50hl/ha, as in 2010. Poor flowering reduced the yield a little. Generally there was no hail but, exceptionally, Château des Rontets got hit.

### NOTE ABOUT DIAM CORKS

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Toby Morrhall

Society Burgundy Buyer

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# THE WINES

## MÂCON

### Domaine André Bonhomme, Viré-Clessé

Day-to-day management and winemaking is now in the safe hands of André's grandson Aurélien Palthey, who maintains the firm, ageworthy house style and excellent value for money. When I was at the estate recently he opened a 1969 which was a deep golden colour, with an intense nose and a rich hazelnutty/crème brûlée flavour. Diam corks.

In-bond price, UK delivered, per six and per dozen

Ref		Six	Dozen
1	BU54481 <b>Viré-Clessé Cuvée Spéciale</b> *  Made from 30 to 55-year-old vines, 30% barrel-fermented and aged, this is firm, ageworthy wine offered at a modest price for the quality, 2016–2020.	—	<b>£85</b>

### Château des Rontets, Fuissé

Rontets make really fine Pouilly-Fuissé with some of the elegance of the Côte d'Or thanks to their high altitude and north-facing vineyards which overlook the Fuissé amphitheatre. Wines are concentrated in 2012 as the yield was 23hl/ha because of 40% hail damage. Diam corks.

2	BU55241 <b>Pouilly-Fuissé Clos Varambon</b>  From 15 to 50-year-old vines aged in foudres and pièces. Rich and concentrated. 2015–2017.	<b>£85</b>	—
3	BU55251 <b>Pouilly Fuissé Les Birbettes</b>  Rontet's top wine comes from a vineyard originally planted in the 1920s. It is given about 20 months maturation in pièces. Fine, elegant and very long. This is excellent. 2016–2018.	<b>£120</b>	—



Aurélien Palthey, Bonhomme



Autumn leaves

### Domaine Saint Denis, Lugny

This tiny 5ha domaine with vines in the communes of Lugny and Chardonnay allows Hubert Laferrère to give incredible attention to detail to his vineyards, which explains the high quality here. He made a reasonable crop of 48hl/ha in 2012.

In-bond price, UK delivered, per six and per dozen

Ref		Six	Dozen
4	<b>BU55261</b> <b>Mâcon-Chardonnay</b> * Ripe yet fresh unoaked Mâcon. Balanced and attractive. 2015–2019.	—	<b>£105</b>

### Domaine de la Soufrandise, Fuissé

Nicolas Melin produces a well-balanced Pouilly-Fuissé, avoiding a caricature of the style. This wine combines 1/3 fermented in barrel for weight and 2/3 fermented in tank for freshness. Diam corks.

5	<b>BU55271</b> <b>Pouilly-Fuissé Vieilles Vignes</b> * A typical, rich, honeyed Pouilly-Fuissé. Full bodied but with supporting structure. 2015–2019.	<b>£73</b>	—
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## CÔTE D'OR AND CHABLIS

### Domaine Denis Bachelet, Gevrey-Chambertin

Half a normal crop here and wonderful wines. Opulent and sensual. Built to last.

6	<b>BU56511</b> <b>Côtes de Nuits Villages</b> Ripe, rich and fleshy for the appellation, this is generous and seductive. 2020–2032.	<b>£155</b>	—
7	<b>BU56481</b> <b>Gevrey-Chambertin Vieilles Vignes</b> Made from a number of parcels of vines with superb plant material, many of which produce tiny little pinot berries giving high skin to pulp ratio. Dense, velvety palate. 2022–2032.	<b>£248</b>	—
8	<b>BU56491</b> <b>Gevrey-Chambertin Premier Cru Corbeaux Vieilles Vignes</b> Corbeaux is improving year by year and is now a step up from the village wine. Superb. 2022–2032.	<b>£363</b>	—

## Domaine Ghislaine Barthod, Chambolle-Musigny

Another lovely vintage from this top performing 7ha domaine.

In-bond price, UK delivered, per six

Ref		Six
9	<b>BU56351</b> <b>Chambolle-Musigny</b> Despite the low yields this retains Chambolle's lovely freshness and elegance. 2019–2024.	<b>£198</b>
10	<b>BU56361</b> <b>Chambolle-Musigny Premier Cru Beaux Bruns</b> Beaux Bruns is situated mid-slope with more soil and so makes one of the fullest and roundest Chambolles. Fleshy. 2019–2025.	<b>£330</b>
11	<b>BU56371</b> <b>Chambolle-Musigny Premier Cru Combottes</b> Intense and lively with pretty black pinot fruit. 2019–2025.	<b>£330</b>
12	<b>BU56381</b> <b>Chambolle-Musigny Premier Cru Cras</b> From a rocky vineyard high up the slope with a high percentage of limestone, and 69-year-old vines producing small berries, this is currently tense and mineral. But it will blossom into one of Chambolle's finest wines. 2020–2028.	<b>£350</b>

## Domaine de Bellene, Beaune

Nicolas Potel's domaine goes from strength to strength. Sylvain Debord manages the vineyards and makes the wines, and has produced lovely 2012s.

13	<b>BU54231</b> <b>Bourgogne Pinot Noir Vieilles Vignes Clos Bardot*</b> Pretty black-fruit pinot from a vineyard in the Côte de Nuits in Comblanchien, this is well priced for the quality. 2015–2018.	<b>£48</b>
14	<b>BU54241</b> <b>Côtes de Nuits Villages Vieilles Vignes*</b> High-quality bottling from three 70-year-old vineyards just south of Nuits Premier Cru Clos de La Maréchale. Don't be put off by the generic sounding name, the wine is really very good. 50% matured in 500-litre barrels to capture the fruit. 2017–2022.	<b>£68</b>
15	<b>BU54251</b> <b>Savigny-lès-Beaune Premier Cru Haut Jarrons</b> A new selection this year. Lovely Savigny, fresh, sappy, elegant. 2017–2023.	<b>£115</b>
16	<b>BU54261</b> <b>Volnay Les Grands Poisots</b> It hailed here but fruit has ripened well. Indeed, this is ripe and attractive. 2016–2022.	<b>£125</b>
17	<b>BU54271</b> <b>Nuits-Saint-Georges Vieilles Vignes</b> Made from the sweeter, finer tasting vineyards north of Nuits, this is a ripe and full style of Nuits with no dryness. 2017–2026.	<b>£133</b>
18	<b>BU54281</b> <b>Beaune Premier Cru Teurons*</b> The old vines here produced 80% millerandage, where berries remain small and so have a very high skin to pulp ratio. Really opulent velvety texture. 2018–2025.	<b>£135</b>
19	<b>BU54291</b> <b>Nuits-Saint-Georges Premier Cru Chaignots</b> More like Vosne than Nuits, Chaignots produces sensual, velvety wines and this 2012 is stunning. 2018–2027.	<b>£235</b>

## Maison Roche de Bellene, Beaune

This is Nicolas Potel's négociant business named after the Celtic name for 'Beaune', Bellene. He likes the 500-litre demi-muids (instead of the normal 228-litre pièces) for many of the lighter village wines, which capture the succulence of the fruit.

20	<b>BU55321</b> <b>Meursault Premier Cru Genevrières</b> Lovely wine which we have consistently liked and bought. Rich, grippy, well-balanced Meursault. Diam cork. 2015–2022.	<b>£275</b>
21	<b>BU56801</b> <b>Savigny-lès-Beaune Vieilles Vignes</b> Fresh and lively Savigny with pretty black fruit. This was 100% destemmed and matured in 500-litre barrels to retain the fruitiness of the wine. 2017–2022.	<b>£65</b>
22	<b>BU56811</b> <b>Savigny-lès-Beaune Premier Cru Marconnets</b> Again matured in 500-litre barrels this has an extra sweetness over the village wine from the better situated premier cru vineyard. 2017–2024.	<b>£93</b>

**R** Red wine

**W** White wine

\*These wines feature in mixed cases on pages 18 and 19.

## Domaine Henri Boillot, Volnay

Henri Boillot's 2012s are perhaps the best range of wines I have ever tasted at the domaine. He picked the whites early, starting 17th September, to capture the freshness and fermented the wines in 350-litre barrels. The wines are similar to the superb 2010s in style and quality with perhaps a little extra richness. Henri's son Guillaume made the 2012 reds and he has reduced the cold maceration from ten days at 8°C to five days at 12°C. Already made from very low yields, lowering the extraction has improved the reds, moving the flavour spectrum from cassis to black cherry, opening up the aromas and lending more length and elegance.

In-bond price, UK delivered, per three and per six

Ref		Three	Six
23	BU56291 <b>Puligny-Montrachet</b> From well-sited vineyards Enceignères, Charmes and Ouillères, this has a lovely tension between richness and elegance. 2015–2019.	—	<b>£210</b>
24	BU56301 <b>Puligny-Montrachet Premier Cru Clos de la Mouchère</b> Lemony and oatmealy nose. On the palate, broad and rich to start then narrows to a fine and piercing finish of enormous finesse and concentration. Remarkable. 2016–2020.	—	<b>£388</b>
25	BU56311 <b>Puligny-Montrachet Premier Cru Perrières</b> Fine, fresh, racy, early picked character with very long finish. 2016–2020.	—	<b>£388</b>
26	BU56331 <b>Puligny-Montrachet Premier Cru Pucelles</b> Tense, taut with a racy freshness. Superb. 2016–2020.	—	<b>£425</b>
27	BU56321 <b>Puligny-Montrachet Premier Cru Combettes</b> Rich and creamy mid palate then sensational length of flavour. 2016–2020.	<b>£213</b>	—
28	BU56251 <b>Savigny-lès-Beaune Premier Cru Lavières</b> Lovely sweet and seductive Lavières. 2017–2026.	—	<b>£195</b>
29	BU56261 <b>Beaune Premier Cru Clos du Roi</b> Ripe, rich and soft Beaune yet with plenty of matter. 2018–2026.	—	<b>£198</b>
30	BU56271 <b>Volnay Premier Cru Chevrets</b> Sweet and round Volnay, the lower yields have contributed another layer of richness. 2019–2030.	—	<b>£340</b>
31	BU56281 <b>Volnay Premier Cru Caillerets</b> Ripe fruit but a lovely length and minerality now showing thanks to the reduced cold maceration. Superb. 2020–2030.	—	<b>£375</b>



The walled Clos de la Mouchère, Domaine Henri Boillot



Nicolas Potel (right) and winemaker Sylvain Debord



### Domaine Bonneau du Martray, Pernand-Vergelesses

Tiny crop, precisely 9.74hl/ha, normally about 40hl/ha, due to spring frosts and two severe hailstorms resulting in a wonderfully concentrated wine.

In-bond price, UK delivered, per six

Ref		Six
32	BU56241 <b>Corton Charlemagne Grand Cru</b> <small>W</small> This is rich, dense and firm. It wears its concentration lightly. A great vintage here. 2017–2020.	<b>£420</b>

### Domaine Alain Burguet, Gevrey-Chambertin

Sons Jean-Luc and Eric have now been handed the reins by Alain and they continue in the same fashion. They escaped the hail in 2012 but only made half a crop due to a combination of factors such as poor flowering, oidium and mildew.

33	BU56501 <b>Gevrey-Chambertin Mes Favorites Vieilles Vignes</b> <small>R</small> Made from many small parcels of vines over 60 years old, what lends this its rich, lush, powerful character is the very late picking date and then the severe sorting of grapes on various sorting tables and the tiny yield in 2012. Big, rich soft wine with sweet tannins. 2019–2030.	<b>£195</b>
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### Domaine Camus-Bruchon, Savigny-lès-Beaune

Camus-Bruchon practise low yields so 35-40h/ha are low but not disastrous. Sadly disaster struck Savigny in 2013 when a vicious hailstorm affected 1,600 ha. Their yields were just 20 hl/ha.

34	BU54781 <b>Savigny-lès-Beaune Aux Grands Liards Vieilles Vignes</b> <small>R</small> From vines planted in 1922, this is elegant refreshing Savigny. 2016–2020.	<b>£110</b>
35	BU54791 <b>Savigny-lès-Beaune Premier Cru Lavières</b> <small>R</small> Lavières makes sweet and succulent wines, appetising and friendly. 2016–2021	<b>£120</b>
36	BU54801 <b>Savigny-lès-Beaune Premier Cru Narbontons</b> <small>R</small> A riper and rounder style of Savigny from the Beaune border. 2017–2022.	<b>£128</b>

### Domaine Sylvain Cathiard, Vosne-Romanée

In 2011 Sébastien took over the vification of the estate from father Sylvain, baptising the new cuverie too. Concentrated wines with lots of energy is his summary of the style of 2012.

37	BU56021 <b>Vosne-Romanée</b> <small>R</small> Fine and perfumed aromas with soft and round palate. 2019–2026.	<b>£275</b>
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Ref		Three	Six
38	BU56031 <b>Vosne-Romanée Premier Cru En Orveaux</b> Intense, pretty aromas with a ripe and succulent palate. 2019–2028.	£300	—
39	BU56041 <b>Vosne-Romanée Premier Cru En Reignots</b> Rich and ripe aromas, palate has a hint of unresolved tannin which will come round with time. 2019–2026.	£300	—
40	BU56051 <b>Vosne-Romanée Premier Cru Malconsorts</b> Rich, concentrated with great density of flavour without being heavy or clumsy. 2019–2030.	—	£998

### Domaine Jean Chauvenet, Nuits-Saint-Georges

A wonderful range of wines here. The domaine has surged upwards in quality from the 2009 vintage when a system of gentler grape handling (loading the vats by conveyor belt instead of a pump) was introduced which radically softened the wines. We have good volumes here as the village wine yielded normally and, as a long-standing customer, our loyalty was rewarded with generous allocations of the premiers crus.

41	BU54821 <b>Nuits-Saint-Georges*</b> From vineyards to the north of the village (including Allots, St Jacques, St Pierre) where the tannins are sweeter, this is rich and full. Generous for a village wine. Recommended. 2018–2023.	—	£108
42	BU54831 <b>Nuits-Saint-Georges Premier Cru Perrières</b> Rich yet with a seam of freshness running through it, this has a natural unforced elegance about it. 2018–2028.	—	£220
43	BU54841 <b>Nuits-Saint-Georges Premier Cru Damodes</b> From a tiny holding of just 0.28ha comes this lovely rich, velvety Damodes from the northern (Vosne) side of the appellation. 2018–2028.	—	£220
44	BU54851 <b>Nuits-Saint-Georges Premier Cru Vaucrains</b> Big, powerful, structured Nuits from a hillside location layered with a generous covering of dark, ripe fruit. Lots of promise. 2019–2030.	—	£255

### Domaine Robert Chevillon, Nuits-Saint-Georges

While the villages and Bourgogne wines yielded normally, the old vines in the crus were hit by poor weather at flowering and volumes were down 50%. Quantities available here are small.

45	BU55611 <b>Nuits-Saint-Georges Vieilles Vignes</b> As normal, a sweet and pretty village wine, soft and gentle. 2016–2022.	—	£148
46	BU55621 <b>Nuits-Saint-Georges Premier Cru Perrières</b> Fresh and quite mineral for a red wine, this has a natural elegance about it. 2017–2023.	—	£193



Sebastian Cathiard, concentrated wines with energy



Jean Charles Le Bault de la Morinière with another successful vintage at Domaine Bonneau du Matray



Auxey-Duresses

Ref		In-bond price, UK delivered, per six
47	<b>BU55641 Nuits-Saint-Georges Premier Cru Roncières</b> Riper and fleshier than Perrières with more fruit and less structure. 2017–2023.	<b>£193</b>
48	<b>BU55631 Nuits-Saint-Georges Premier Cru Pruliers</b> A step-up here in terms of depth and structure, this is firm, full Nuits without being dry. 2018–2024.	<b>£193</b>
49	<b>BU55651 Nuits-Saint-Georges Premier Cru Cailles</b> Lovely perfume, sweet ripe fruit backed by firm structure. Exquisite. 2018–2026.	<b>£238</b>
50	<b>BU55661 Nuits-Saint-Georges Premier Cru Vaucrains</b> Deep, powerful, muscular Nuits. Few wines achieve this density of texture. 2018–2028.	<b>£238</b>

### Domaine Bruno Clair, Marsannay

Overall volumes are down by 40%. Bruno Clair's wines are usually quite understated. This year the wines have a richer texture, but retain a lovely freshness, due to the natural concentration of the lower yields, and are quite delicious.

51	<b>BU56441 Marsannay Grasses Têtes</b> Rich, ripe yet offset with a lovely freshness, this is excellent for a modest appellation. 2018–2022.	<b>£110</b>
52	<b>BU56401 Morey Saint Denis en la Rue de Vergy</b> Lovely balance of rich black fruit tempered by freshness. 2020–2028.	<b>£215</b>
53	<b>BU56411 Chambolle-Musigny Les Véroilles</b> Super Chambolle, intensely flavoured yet fine-boned and elegant. 2020–2028.	<b>£215</b>
54	<b>BU56431 Vosne-Romanée Les Champs Perdrix</b> Situated high on the slope above Malconsorts. The sweetness of Vosne is supported by a seam of minerality. 2020–2028.	<b>£215</b>
55	<b>BU56421 Savigny-lès-Beaune Premier Cru La Dominode</b> A substantial parcel of the original 1902 planting has been replaced, so the average age is now about 30 years. The younger vines have sweeter tannins than the old and so this is more succulent, more typical Savigny than before. 2018–2026.	<b>£225</b>
56	<b>BU56451 Gevrey-Chambertin Premier Cru Clos du Fonteny</b> Lovely, balanced, silky textured Gevrey. Joyful. 2020–2030.	<b>£345</b>
57	<b>BU56461 Gevrey-Chambertin Premier Cru Clos St Jacques</b> Exquisite, intense, perfectly poised wine from the wonderfully sited Clos St Jacques vineyard. 2020–2032.	<b>£575</b>
58	<b>BU56471 Chambertin Clos de Bèze Grand Cru</b> A superb Clos de Bèze, great depth of flavour, lovely freshness and very long finish. 2020–2032.	<b>£900</b>



Drouhin Laroze's cabotte in the Clos de Bèze vineyard

### Domaine Coche-Bizouard, Meursault

A lovely result here. Half a crop for the whites has lent them an impressive concentration without heaviness. These will mature well. The wines have 12 months in barrel, including some 300 and 500-litre barrels, and six months in tank before bottling with Diam corks.

In-bond price, UK delivered, per six and per dozen

Ref		Six	Dozen
59	BU54871 <b>Bourgogne Chardonnay</b> * Barrel-fermented Bourgogne, rich and generous. 2015–2018.	—	<b>£110</b>
60	BU54881 <b>Auxey-Duresses</b> Rich and honeyed with enough underlying grip and structure for balance. 2015–2020.	<b>£98</b>	—
61	BU54891 <b>Meursault</b> * Super Meursault. Ripe peachy fruit with lovely length and a fresh finish. 2016–2020.	<b>£125</b>	—
62	BU54901 <b>Meursault Ormeau</b> Opulent, round and rich. 2016–2021.	<b>£133</b>	—
63	BU54911 <b>Meursault Premier Cru Charmes</b> Ripe fruit but firm and structured too. 2016–2022.	<b>£210</b>	—
64	BU54921 <b>Meursault Premier Cru Gouttes D'Or</b> Powerful premier cru with impressive grip. Often overshadowed by the Charmes but equally good this year. 2016–2022.	<b>£210</b>	—
65	BU54861 <b>Meursault Rouge</b> <i>Pulpeux!</i> Fleshy, juicy pinot. Still a simple fruity wine for early consumption but one of the best they have made due to the low yields. 2015–2018.	<b>£93</b>	—

### Domaine Drouhin-Laroze, Gevrey-Chambertin

60% of a normal crop due to poor flowering and some rot. The resulting wines are lovely; ripe, yet fresh.

66	BU55771 <b>Gevrey-Chambertin</b> Pretty Gevrey with extra concentration from the low yields. 2017–2022.	<b>£135</b>	—
67	BU55781 <b>Gevrey-Chambertin Premier Cru Lavaux St Jacques</b> Lovely intensity of aroma from this cool vineyard with ripe fruit and sweet tannins on the palate. 2018–2024.	<b>£203</b>	—
68	BU55791 <b>Latricières Chambertin Grand Cru</b> From a vineyard cooled by air currents from the Combe de Grisard, this is an elegant, understated Burgundy. Elegance not power to the fore. 2020–2027.	<b>£330</b>	—

Ⓡ Red wine

Ⓦ White wine

\* These wines feature in mixed cases on pages 18 and 19.

Ref		Six
69	<b>BU55801 Bonnes Mares Grand Cru</b> Tiny yields of 17hl/ha result in a rich, structured wine with ripe tannins. 2020–2030.	<b>£388</b>
70	<b>BU55811 Chambertin-Clos de Bèze Grand Cru</b> Rich and fine flavoured aristocratic cru, highly successful in 2012. 2020–2030.	<b>£435</b>

### Domaine William Fèvre, Chablis

This is one of the greatest ranges of young Chablis I have ever tasted. They have the same acidity as in 2010 but superior concentration as yields ranged from just 18–38hl/ha, principally because of frosts on 3rd, 8th and 14th April. They started picking on 20th September at moderate alcohol levels. There is a very high dry extract and a beautiful crystalline purity to these wines which will develop well. Bottled with Diam corks.

71	<b>BU54701 Chablis</b> Pure, fine, steely Chablis with great length of flavour for a village wine. 2016–2020.	<b>£60</b>
72	<b>BU54711 Chablis Premier Cru Montmains</b> Aromas of white peach, powerful palate with grip and structure. 2017–2022.	<b>£125</b>
73	<b>BU54721 Chablis Premier Cru Vaillons</b> Fresh and taut, with firm palate and crisp finish. 2017–2022.	<b>£125</b>
74	<b>BU54731 Chablis Premier Cru Montée de Tonnerre</b> A great wine. Tense, mineral, linear with great length of flavour. 2017–2024.	<b>£165</b>
75	<b>BU54741 Chablis Premier Cru Vaurorent</b> Situated next to Preuses, this is the broadest and most powerful of the premiers crus. Ample, full-bodied. Impressive weight yet remains fresh. 2017–2024.	<b>£198</b>
76	<b>BU54751 Chablis Grand Cru Bougros</b> Ripe fruit flavours of peaches and pears. Palate starts broad and full and narrows to a long firm, grippy finish. 2017–2026.	<b>£225</b>
77	<b>BU54761 Chablis Grand Cru Bougros, Côte Bouguerots</b> Starts big and bold then an uncompromising minerality develops which is tense and firm and dry. Superb. 2018–2026.	<b>£298</b>
78	<b>BU54771 Chablis Grand Cru Les Clos</b> What power, control and elegance! The driest, firmest and most mineral and linear of all the grands crus. A great wine. 2020–2028.	<b>£330</b>

### Jean-Philippe Fichet, Meursault

Half a crop here. Wines are delicious with no over-ripeness, and the style of the vineyards is well defined.

79	<b>BU54941 Bourgogne Blanc</b> Rich and lightly honeyed with good length on the palate. Fermented in 500 and 600-litre barrels. 2015–2017.	<b>£70</b>
80	<b>BU54951 Bourgogne Blanc Vieilles Vignes</b> A superior Bourgogne, sophisticated for the price. Lovely tension between freshness and richness. 2015–2018.	<b>£93</b>
81	<b>BU54961 Meursault</b> Lovely assemblage of two thirds hillside vineyards for freshness and concentration and one third lower-lying vineyards for richness and breadth. 2016–2019.	<b>£165</b>
82	<b>BU54971 Meursault Meix Sous Le Château</b> A vineyard high in clay soil giving a broad, round and rich style of Meursault. 2016–2019.	<b>£175</b>
83	<b>BU54981 Meursault Chevalières</b> Just 30% of a normal crop here. The stony soil high in limestone gives a quite a taut and tense wine in its youth which broadens and deepens over time. 2016–2019.	<b>£238</b>

## Domaine Jean-Noël Gagnard, Chassagne-Montrachet

Hail and poor flowering are responsible for yields of 30 hl/ha, about 54% of a normal crop. However they affected certain vineyards more than others. The village Les Chaumes wine we normally buy was almost completely destroyed so none was available.

In-bond price, UK delivered, per six

Ref		Six
84	BU56221 <b>Chassagne-Montrachet Premier Cru Les Chaumées</b> Ripe, peachy fruit supported by impressive structure and fresh acidity. 2015–2018.	£198
85	BU56211 <b>Chassagne-Montrachet Premier Cru Clos de la Maltroie</b> Ripe and concentrated, with attractive freshness and length on the palate. 2015–2019.	£203
86	BU56231 <b>Chassagne-Montrachet Premier Cru Caillerets</b> High on the slope, Caillerets' limestone soil produces elegant wines with great length of flavour. 2015–2019.	£325

## Domaine Jean Grivot, Vosne-Romanée

Etienne considers this a great year and one of the best vintages he has made. Like 2010 but with more flesh. The extra ripeness of the vintage adds an attractive sensuality to the more cerebral Grivot virtues of precision and sophistication.

87	BU54991 <b>Bourgogne Rouge</b> Classy Bourgogne with lovely freshness and sweetness combining to form a beautifully balanced wine. 2018–2020.	£123
88	BU55001 <b>Vosne-Romanée*</b> Sophisticated wine with a succulent texture and sweet, polished tannins. 2018–2024.	£220
89	BU55011 <b>Nuits-Saint-Georges Premier Cru Pruliers</b> Tannins are silky for Nuits, fruit is taut, firm and fine. 2020–2030.	£500
90	BU55021 <b>Vosne-Romanée Premier Cru Brûlées</b> Nose currently a little closed, but lovely Vosne sweetness and intensity of flavour on the palate. 2020–2030.	£625
91	BU55031 <b>Clos de Vougeot Grand Cru</b> Lovely silky tannins this year in a cru sometimes tending to dryness. Ripe fruit generously covers the structure. Excellent. 2020–2032.	£775
92	BU55041 <b>Vosne-Romanée Premier Cru Suchots</b> The extra flesh of the vintage lends a seductive, glossy ripeness to the structural Grivot virtues of textural sophistication. 2020–2030.	£825

## Louis Jadot, Beaune

At Jadot I selected 21 wines from a tasting of 93. There was a plethora of lovely wines made by Frédéric Barnier who worked with former winemaker Jacques Lardière on the 2010 and 2011 vintages before going solo. These were to me la crème de la crème. It was a difficult choice because there were so many superb wines I could have chosen. It just underlines just how good this vintage is. All the white wines are now being bottled with Diam corks. This policy began with the 2011 vintage.

93	BU55521 <b>Pernand-Vergelesses Clos de la Croix de Pierre (Domaine)</b> Lovely intense, quite mineral Pernand, maintaining lovely freshness and energy. 2016–2022.	£110
94	BU55531 <b>Saint-Aubin Premier Cru Murgers Dents de Chien</b> Charming honeysuckle scented Saint-Aubin, supported by a seam of lemony acidity. 2016–2022.	£138
95	BU55561 <b>Meursault Premier Cru Genevrières (Domaine)</b> Ripe but structured, grippy wine that will develop well. 2016–2022.	£250
96	BU55571 <b>Puligny-Montrachet Premier Cru Folatières (Domaine)</b> Pure, bright crystalline Puligny with intense floral scent. 2017–2022.	£275
97	BU55581 <b>Meursault Premier Cru Perrières</b> Oatmeal, leesy aroma followed by a firm, structured palate. 2016–2022.	£315
98	BU55591 <b>Corton Charlemagne Grand Cru (Héritiers)</b> From the south-facing Pougets vineyard this remains fine and fresh flavoured with plenty of dry extract which lends structure. 2017–2022.	£475
99	BU55601 <b>Chevalier Montrachet Les Demoiselles Grand Cru (Héritiers)</b> Exquisite, mineral wine with a spark of brilliance. Fine and linear. The epitome of elegance. 2017–2024.	£1375

Ref		Six
100	<b>BU5542I Côte de Nuits Villages Les Vaucrains (Domaine)</b> Dense black colour, rich and ripe pinot offering excellent value for money. 2016–2024.	<b>£93</b>
101	<b>BU5535I Fixin</b> This stood out in a large tasting of lesser villages as having real personality. It was firm, fresh and fine-flavoured. 2016–2022.	<b>£95</b>
102	<b>BU5539I Beaune Premier Cru Grèves (Héritiers)</b> In a tasting of nine Beaune premiers crus this, and the two below, stood out. Rich and full with an attractive freshness on the finish for lift. 2018–2024.	<b>£148</b>
103	<b>BU5540I Beaune Premier Cru Clos des Couchereaux (Héritiers)</b> This well-exposed south-facing vineyard high up the slope produces ripe but fresh-tasting wines. The 2012 has unusual density and length. 2017–2022.	<b>£148</b>
104	<b>BU5541I Beaune Premier Cru Cras (Domaine Gagey)</b> From 45-year-old vines that were bought from the Château de Chorey, this is a lovely scented, fine-flavoured pinot of great class. 2018–2024.	<b>£185</b>
105	<b>BU5543I Chambolle-Musigny Premier Cru Les Feusselottes (Domaine)</b> Racy, perfumed, intensely flavoured Chambolle. 2018–2029.	<b>£280</b>
106	<b>BU5544I Gevrey-Chambertin Premier Cru Lavaux St Jacques</b> The cool Combe de Lavaux produces ripe wines with a seam of freshness shot through them, lending balance and extending the finish. 2018–2027.	<b>£330</b>
107	<b>BU5545I Chambolle-Musigny Premier Cru Les Baudes (Domaine Gagey)</b> Lovely black-fruit pinot with fine-boned palate from this well-situated vineyard just below grand cru Bonnes Mares. 2018–2029.	<b>£340</b>
108	<b>BU5546I Vosne-Romanée Premier Cru Suchots</b> Ripe, seductive Vosne with a caressing velvety texture. 2018–2030.	<b>£410</b>
109	<b>BU5547I Gevrey-Chambertin Premier Cru Clos St Jacques (Domaine)</b> A candidate for grand cru, this is a wine of great distinction, impressing by its harmony and intensity. 2019–2030.	<b>£550</b>
110	<b>BU5548I Chapelle Chambertin Grand Cru</b> Perfumed, elegant wine with great length of flavour. 2020–2032.	<b>£775</b>
111	<b>BU5549I Clos de la Roche Grand Cru</b> Soft, sumptuous, fleshy and beguiling. 2020–2032.	<b>£775</b>
112	<b>BU5550I Grands Echézeaux Grand Cru</b> Lovely aroma of cherry kernels (a great mark of quality for me). On the palate there is ripe fruit supported by sweet tannins. 2020–2030.	<b>£1,075</b>
113	<b>BU5551I Le Chambertin Grand Cru</b> Sensational ripe fruit and voluptuous palate. A great wine. 2020–2032.	<b>£1,100</b>

### Domaine François Lamarche, Vosne-Romanée

The wines were rather closed at the tasting but this is just a phase in their life and I'm convinced these will develop beautifully.

114	<b>BU5505I Echézeaux Grand Cru</b> Currently the nose is closed, but the palate shows excellent grip, balance and length. 2020–2034.	<b>£438</b>
115	<b>BU5506I Clos de Vougeot Grand Cru</b> Firm and grippy Clos Vougeot, showing more structure than fruit at this early age but will come round. 2020–2034.	<b>£438</b>
116	<b>BU5507I La Grande Rue Grand Cru</b> Rich, full palate, tannins in plentiful supply but fine and silky. Great refinement and length. Will be superb. 2020–2038.	<b>£1,300</b>

## Domaine Leflaive, Puligny-Montrachet

Only half a crop here due to poor flowering and three hailstorms in June and August. They harvested early 14th–21st September and were surprised by how little juice was released from the thick-skinned berries. The wines are fresh and fine with high levels of dry extract, which lends structure to the wine as well as the acidity. The wines are modestly oaked with a percentage of new oak as follows: Bourgogne 10%, village 15%, premiers crus 20–25% and grands crus 30%. *Due to the tiny quantities available we have limited these wines to one bottle per member.*

In-bond price, UK delivered, per bottle

Ref		Per bottle
117	BU54491 <b>Bourgogne Blanc</b> Fresh, elegant and fine. A baby Puligny. 2015–2018.	£25
118	BU54501 <b>Puligny-Montrachet</b> Fresh and floral, elegant palate, good depth of flavour for a village wine. 2016–2018.	£40
119	BU54511 <b>Puligny-Montrachet Premier Cru Clavoillon</b> Refined, understated and pretty. 2016–2018.	£52
120	BU54521 <b>Puligny-Montrachet Premier Cru Folatières</b> Intense aromas, lively, racy wine with a lovely tension of fruit and acidity. 2016–2020.	£96
121	BU54531 <b>Puligny-Montrachet Premier Cru Pucelles</b> Firm, mineral, concentrated, precise and polished. Very fine indeed. 2016–2020.	£117
122	BU54541 <b>Bienvenues Bâtard-Montrachet Grand Cru</b> Palate closed, more structure than fruit at present, normal for a grand cru, but very high quality discernible. 2017–2022.	£192
123	BU54551 <b>Bâtard-Montrachet Grand Cru</b> Rich and creamy, broad and structured yet has lovely freshness too. Beautifully balanced. 2017–2022.	£209
124	BU54561 <b>Chevalier-Montrachet Grand Cru</b> Firm, dense, stony, mineral, crystalline. Very structured and uncompromising. High dry extract. Will be superb. 2017–2022.	£250



Frédéric Barnier of Jadot, a great vintage



Domaine Bruno Clair produced a wonderful Gevrey-Chambertin Premier Cru Clos St Jacques



Savigny Clos



Arnaud Mortet, one of the best vintages yet

### Domaine Maume, Gevrey-Chambertin

The new Canadian owners have maintained the house style, cleaning up the wines a little but leaving their character intact for the most part. Charmes is renamed Mazoyères.

In-bond price, UK delivered, per six

Ref		Six
125	BU55081 <b>Gevrey-Chambertin*</b> Rich, ripe, fleshy. 2017–2022.	£165
126	BU55091 <b>Gevrey-Chambertin en Pallud</b> Inviting seductive pinot aromas. Palate is soft and round. 2018–2024.	£180
127	BU55101 <b>Gevrey-Chambertin Premier Cru Champeaux</b> Richness tempered by freshness with lovely finesse. 2018–2030.	£275
128	BU55111 <b>Gevrey-Chambertin Premier Cru Lavaux St Jacques</b> Ripe, black-cherry fruit, graceful palate with fruit and structure intertwined. 2018–2030.	£320
129	BU55121 <b>Mazoyères-Chambertin Grand Cru</b> A taut wine with tension and energy and lovely length of flavour. 2018–2032.	£500
130	BU55131 <b>Mazis-Chambertin Grand Cru</b> Rich, ripe and plummy nose but fine, structured palate. Superb concentration. 2020–2034.	£595

### Domaine de Montille, Volnay

Some of the Beaunes, Volnays and Pommards which were hit by hail a number of times and underwent malolactic fermentation very late, in September 2013, are tasting a little lean. Exceptions are the lovely Taillepieds and Rugiens. The Côte de Nuits reds are sumptuous. The whites are superb and bottled with Diam corks.

131	BU54681 <b>Puligny-Montrachet Premier Cru Cailleret</b> Cailleret is a superb vineyard. It borders Le Montrachet. Rich, full, sensual, creamy white Burgundy. 2017–2022.	£430
132	BU54691 <b>Corton-Charlemagne Grand Cru</b> Elegant stylish Corton-Charlemagne but with firm fruit and supporting structure for good ageing potential. 2018–2025.	£430
133	BU54571 <b>Pommard 'Les Cras'</b> Light and fresh, with elegant crunchy fruit. 2016–2022.	£160
134	BU54581 <b>Beaune Premier Cru Sizies</b> Fresh, lively, light-bodied pinot. 2016–2022.	£160

**R** Red wine

**W** White wine

\*These wines feature in mixed cases on pages 18 and 19.

Ref		Three	Six
135	BU54591 <b>Beaune Premier Cru Grèves</b> More depth and structure than the Sizies. Attractive. Still quite fresh. 2017–2024.	—	£220
136	BU54601 <b>Nuits-Saint-Georges Premier Cru Les Thorey</b> This is a beautiful wine in de Montille's hands. Ripe, round, generous with silky tannins. 2018–2030.	—	£255
137	BU54611 <b>Volnay Premier Cru Champans</b> Pretty, understated wine, with medium weight and length. 2019–2030.	—	£335
138	BU54621 <b>Pommard Premier Cru Pézerolles</b> Quite firm and linear at present because of the late malolactic fermentation. Needs time. 2019–2031.	—	£335
139	BU54631 <b>Volnay Premier Cru Taillepieds</b> Intense, perfumed, dynamic and powerful, this has verve and energy. 2019–2031.	—	£345
140	BU54651 <b>Pommard Premier Cru Rugiens-Bas</b> Rich, firm, muscular Pommard with no dryness. 2020–2035.	—	£440
141	BU54661 <b>Vosne-Romanée Premier Cru Malconsorts</b> Rich and creamy Vosne, tactile and sensual. Superb. 2020–2035.	—	£800
142	BU54671 <b>Vosne-Romanée Premier Cru Malconsorts Cuvée Christiane</b> Velvety Vosne with a little extra decadence over the straight Malconsorts. 2020–2037.	£688	—

### Domaine Denis Mortet, Gevrey-Chambertin,

This is one of the best vintages at Mortet I have tasted. Arnaud is reducing new oak and extraction and the wines are finer, more expressive of their terroir and a joy to drink. Arnaud notes as well as the low yields there were many *millerands*, berries that remain small and offer a high skin-to-pulp ratio.

143	BU55901 <b>Bourgogne Blanc</b> Rich, soft peachy Bourgogne. Drink early in its fruity pomp. 2015–2017.	—	£80
144	BU55821 <b>Bourgogne Cuvée de Noble Souche</b> Pretty, fresh pinot, light and fine boned. 20% new oak. 2018–2024.	—	£98
145	BU55831 <b>Marsannay Longeroies</b> Lovely black-fruit pinot. Lively and expressive. 25% new oak. 2018–2024.	—	£135
146	BU55841 <b>Fixin</b> Firm, fresh characterful wine with a distinct personality. Fixin should be better known. 20% new oak. 2017–2024.	—	£155
147	BU55851 <b>Gevrey-Chambertin</b> Principally made from Au Vellé, En Motrot and Combes du Dessus. Understated, pretty, balanced Gevrey. 25% new oak. 2018–2027.	—	£210
148	BU55861 <b>Gevrey-Chambertin Vieilles Vignes</b> Principally made from En Deré, En Champs and Combes du Dessus. This is rich, sweet and dense. Plump and full on the palate. 30% new oak. 2018–2028.	—	£238
149	BU55871 <b>Gevrey-Chambertin Premier Cru Champeaux</b> Refined, intense, elegant. Very long on the palate. 50% new oak. 2020–2030.	—	£438
150	BU55881 <b>Chambolle-Musigny Premier Cru Beaux Bruns</b> Beaux Bruns is always quite a plump, rounded Chambolle, and this is no exception. 40% new oak. 2020–2030.	—	£465
151	BU55891 <b>Gevrey-Chambertin Premier Cru Lavaux St Jacques</b> Lots of millerands (small berries) giving a lovely sumptuous texture, starting rich and sweet and then the underlying structure appears, lengthening the finish. 70% new oak. 2020–2030.	—	£475

## Domaine Henri Prudhon, Saint-Aubin

The self-effacing Prudhon family work hard in the vineyard, prune short and are rewarded with lovely, mid-weight, balanced wines sold at modest prices for the quality. All wines bottled with Diam corks.

In-bond price, UK delivered, per three and per six

Ref		Three	Six
152	BU55171 <b>Saint-Aubin Premier Cru Murgers Dents de Chien</b> Half a crop so a little richer and peachier than the usual appley character. 2015–2018.	—	£78
153	BU55181 <b>Saint-Aubin Premier Cru Perrières*</b> Fresh, fine and floral. Lovely Saint-Aubin from 40-year-old vines. 2015–2018.	—	£78
154	BU55151 <b>Saint-Aubin Premier Cru Sentier du Clou Rouge</b> Pretty, light-boned red-fruit pinot from 70-year-old vines. 2015–2019.	—	£75

## Domaine Rollin, Pernand-Vergelesses

Rollin escaped with losses of 30% for the whites and 20% for the reds, so was amongst the least affected in 2012. The white Pernand is bottled with a Diam cork.

155	BU55231 <b>Pernand-Vergelesses*</b> Fine, fresh with Pernand's cool, steely backbone and long finish. 2016–2020.	—	£83
156	BU55201 <b>Pernand-Vergelesses Premier Cru Les Fichots</b> Red Pernand can be quite a thin wine but not in 2012. This is sweet, pretty pinot with silky tannins. It is something of a marathon runner; looks lean and sinewy but can go the distance. It keeps and develops surprisingly well. 2019–2028.	—	£115

## Domaine Georges Roumier, Chambolle-Musigny

A wonderful range of wines here. Christophe started the harvest on 22nd September and had good weather at harvest. He noticed many *millerands*. He described the grapes as '*mur et vif*': ripe and fresh. The malolactic fermentations were late, occurring in September 2013.

157	BU55911 <b>Chambolle-Musigny</b> Rich, ripe yet fresh and lively with lots of carbon dioxide from the late malos which will disappear after the final racking. 2017–2027.	—	£250
158	BU55921 <b>Morey-Saint-Denis Premier Cru Clos de la Bussière</b> Ripe, intense flavours with a lovely richness on the palate. 2018–2027.	£175	—
159	BU55931 <b>Chambolle-Musigny Premier Cru Cras</b> Fine, dense, firm and mineral. Still very tight but what potential! 2018–2028.	£225	—
160	BU55951 <b>Bonnes Mares Grand Cru</b> Firm, dense, concentrated this has true grand cru weight and power. Will be sensational. 2020–2032.	£600	—
161	BU55941 <b>Chambolle-Musigny Premier Cru Amoureuses</b> Sweet, graceful, fine-boned wine with lovely poise and balance. Exquisite. 2020–2032.	£675	—

## Etienne Sauzet, Puligny-Montrachet

With yields averaging 23hl/ha, about 40% of a normal crop, Puligny suffered from hail and poor weather at flowering. Sauzet picked early starting on 16th September, to preserve the freshness, aware that the small crop could mature quickly. They have been rewarded with a lovely range of wines.

162	BU55961 <b>Puligny-Montrachet*</b> Peachy fruit backed by a lovely freshness, this is delicious. 2016–2019.		£175
163	BU55971 <b>Puligny-Montrachet Premier Cru Champ Gain*</b> From a vineyard near La Truffière, this is ripe and lightly honeyed. 2016–2019.		£275
164	BU55981 <b>Puligny-Montrachet Premier Cru La Garenne*</b> This will appeal to those who like very ripe and creamy wines. 2016–2019.		£275
165	BU55991 <b>Puligny-Montrachet Premier Cru Referts*</b> From vines planted in 1964 on this clay-rich soil that produces broad rich wines supported by good grip. 2016–2020.		£310

Ⓜ Red wine

Ⓜ White wine

\* These wines feature in mixed cases on pages 18 and 19.

Ref		Six
166	<b>BU56141 Puligny-Montrachet Premier Cru Champ Canet*</b> Rich and creamy with lovely grip and dry extract, Champ Canet is underrated. Opposite Meursault Perrières, it is perfectly situated. 2016–2020.	<b>£355</b>
167	<b>BU56001 Puligny-Montrachet Premier Cru Folatières*</b> From one of the highest parts of Folatières (En La Richarde) with shallow limestone soils this is fine, mineral with great length of flavour. 2016–2020.	<b>£355</b>
168	<b>BU56011 Puligny-Montrachet Premier Cru Combettes</b> Rich, full and creamy yet with good structure from the well-drained soil, quite high in clay. This is exceptionally good. 2016–2020.	<b>£470</b>

### Domaine Tollot-Beaut, Chorey-lès-Beaune

Tollot-Beaut make round, friendly wines in a normal year so in 2012 the wines are plump and generous yet without excess. They were less affected than many with yields down about 25%.

169	<b>BU55281 Chorey-lès-Beaune*</b> Ripe, soft, forward Chorey which is easy to like. 2016–2020.	<b>£88</b>
170	<b>BU55291 Savigny-lès-Beaune Premier Cru Lavières</b> This hits the sweet spot. Generously round and full-flavoured. 2016–2022.	<b>£133</b>
171	<b>BU55301 Aloxe-Corton</b> Aloxe can be on the lean side, but this has lovely sweet tannins and an attractive elegance and freshness. Nice balance. 2016–2024.	<b>£143</b>

### Domaine Jean-Marc and Anne-Marie Vincent, Santenay

2012 is this young couple's 15th vintage and one of their best. Tiny crops of 25hl/ha because of frost and poor flowering have, nevertheless, produced superb quality. All bottled with Diam corks.

172	<b>BU55731 Auxey-Duresses Les Hautés*</b> Ripe, concentrated wine with firm grippy fruit. Very long finish. 2016–2022.	<b>£110</b>
173	<b>BU55681 Santenay Rouge Premier Cru Gravières*</b> Rich, full, soft pinot underpinned with good structure, this is a superb Santenay. 2017–2024.	<b>£115</b>
174	<b>BU55691 Santenay Rouge Premier Cru Passetemps*</b> This lovely vineyard, planted to 14,000 vines/ha (10,000 is normal), has produced opulent, sumptuous Santenay. 2017–2024.	<b>£115</b>



Cellars underground at Tollot-Beaut



## MIXED CASES



Hôtel de Ville, Meursault

### 175. 2012 WHITE BURGUNDY CASE

*Drinking Window: 2016–2018†*

#### **OC3576 at £117**

*A 12-bottle case containing three bottles each of the following:*

Viré-Clessé, Domaine André Bonhomme

Mâcon-Chardonnay, Domaine Saint Denis

Bourgogne Chardonnay, Domaine Coche-Bizouard

Saint-Aubin Premier Cru Perrières, Prudhon

### 176. 2012 INTRODUCTION TO RED BURGUNDY CASE

*Drinking Window: 2017–2018†*

#### **OC3586 at £162**

*A 12-bottle case containing three bottles each of the following:*

Bourgogne Pinot Noir Vieilles Vignes Clos Bardot, Domaine de Bellene

Côtes de Nuits Villages Vieilles Vignes, Domaine de Bellene

Chorey-lès-Beaune, Tollot-Beaut

Santenay Rouge Premier Cru Gravières, Vincent

## MIXED CASES

### 177. 2012 WHITE VILLAGES CASE

*Drinking Window: 2016–2018†*

#### **OC3596 at £107**

*A six-bottle case containing one bottle each of the following:*

Pouilly-Fuissé Vieilles Vignes,  
Domaine de la Soufrandise

Puligny-Montrachet, Etienne Sauzet

Bourgogne Chardonnay, Coche-Bizouard

Meursault, Domaine Coche-Bizouard

Pernand-Vergelesses Blanc, Domaine Rollin

Auxey-Duresses Les Hautés, Jean-Marc Vincent

### 178. 2012 RED BURGUNDY VILLAGES CASE

*Drinking Window: 2018–2020†*

#### **OC3606 at £142**

*A six-bottle case containing one bottle each of the following:*

Beaune Premier Cru Teurons, Domaine de Bellene

Nuits-Saint-Georges, Domaine Jean Chauvenet

Vosne-Romanée, Domaine Jean Grivot

Gevrey-Chambertin, Maume

Chorey-lès-Beaune, Tollot-Beaut

Santenay Rouge Premier Cru Passetemps,  
Jean-Marc Vincent

### 179. 2012 ETIENNE SAUZET CASE

*Drinking Window: 2016–2019†*

#### **OC3616 at £294**

*A six-bottle case containing one bottle each of the following:*

Puligny-Montrachet, Etienne Sauzet

Puligny-Montrachet Premier Cru Champ Gain,  
Etienne Sauzet

Puligny-Montrachet Premier Cru La Garenne,  
Etienne Sauzet

Puligny-Montrachet Premier Cru Referts,  
Etienne Sauzet

Puligny-Montrachet Premier Cru Champ Canet,  
Etienne Sauzet

Puligny-Montrachet Premier Cru Folatières,  
Etienne Sauzet



*Fountain detail at Meursault*

† Drink dates for these mixed cases refer to the period when all the wines will be at their peak. Please refer to the individual wine for its recommended drink date.

## How this offer works

**Orders by telephone, website, post and fax** will be accepted. If you would like to order via the website, visit [thewinesociety.com/openingoffer](http://thewinesociety.com/openingoffer). You will be required to log in with your password to place an order. If you need a new password visit [thewinesociety.com/forgottenpassword](http://thewinesociety.com/forgottenpassword). Orders need to arrive at Stevenage by **9pm, Tuesday 11th March, 2014** and will be processed thereafter. Members whose orders have been received by this date will receive confirmation of their purchase by **3rd April, 2014** at the latest.

Members whose orders have been received after this time will receive notification by **14th April, 2014**.

If you wish to receive e-mail notifications for this and subsequent opening offers, and have not already notified us, please see the order form for instructions.

## If demand exceeds supply

The Society has a long relationship with many of the growers in this offer and access to good quantities of wine. It is possible however that demand may exceed supply for individual wines, in which case we will share out (as far as is practical) the available stock equally amongst ordering members. If this still does not allow every member to have some wine, then as a final resort we divide members into groups depending on their level of support for The Society (quantity of wine bought, spend, orders placed etc). Members who have given greater support to The Society will have a better chance (but no certainty) of being allocated wine, and those who have given less support will have a lesser chance (but still a chance). The Society will offer a similar wine as a substitute if the original choice cannot be provided, or members may nominate their own substitute when ordering. Doing so will not lessen the chance of receiving the original wine.

## Members' Reserves

The Society's Members' Reserves is a purpose-built, temperature-controlled facility offering members access to optimum storage conditions. The annual rental charge (currently £7.92 per dozen if paid by direct debit, £9.12 if not) includes VAT and insurance at replacement value. Any wine bought from The Society, by the unmixed or pre-mixed dozen, may be added or removed at any time. Members can also remove a few bottles of a full case stored in Reserves. Wines removed in this way need to be made up into 12-bottle cases using no more than four different wines from the member's unmixed cases stored in Reserves. Please visit our website [thewinesociety.com/reserves](http://thewinesociety.com/reserves) for more detail.

## What the price includes

- Prices shown include delivery to a UK address. They do not include excise duty or VAT.
- Payment of duty and VAT, at the prevailing rate (currently £24 duty per 12 75cl-bottle case, £12 per six-bottle case and 20% VAT payable on wine and duty) will be requested once the wines arrive at Stevenage. **This is expected to be spring 2015.**
- Once the wines arrive at Stevenage, members may opt to have them delivered within the UK or stored in duty-paid Members' Reserves.

## Notes

- Members, especially those living overseas, should note that only unmixed cases may be exported or transferred to an outside bond.
- Wines are offered in cases of 12, 6, 3 or single bottles as indicated.
- Please note that these wines cannot be collected from our showroom in Montreuil.

Please read the full terms and conditions for this offer set out on the enclosed order form and on our website before placing your order.

**THIS OFFER WILL CLOSE AT  
9PM TUESDAY 11TH MARCH 2014**

For information regarding this offer after the close date please contact The Society on **01438 740222** or e-mail [memberservices@thewinesociety.com](mailto:memberservices@thewinesociety.com)

## THE SOCIETY'S PROMISE

### Uncork with confidence

The Wine Society is a mutual organisation, so our members' satisfaction is paramount. If, for any reason, you haven't enjoyed a wine we want to hear about it and will happily offer a credit, a replacement or a refund. [thewinesociety.com/promise](http://thewinesociety.com/promise)

To order  [thewinesociety.com/openingoffer](http://thewinesociety.com/openingoffer)  **01438 740222**



The International Exhibition  
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