

An Opening Offer of

# 2010 White Burgundy In Bond

Orders by Website,  
Post and Fax only  
by 9pm, Thursday 25th August, 2011



Château de Beauregard, with the rocks of Solutré (left) and Vergisson (right)

### Excellent quality in a ripe and balanced style

The 2010 white wines are concentrated, ripe and full-flavoured yet with very good balancing structure. They have a rich and dense mid-palate with a very long and fresh finish. They are, like the lovely 2008 vintage, showing a similar tension between richness and freshness, but as yields are lower, the 2010s are slightly riper. The vineyard character is well defined. They will be enjoyable young but keep well too. We highly recommend them.

### A small crop saved by perfect September weather

What led to the great success of the 2010 vintage was a small crop and good weather in September. Poor flowering, which affects yield not quality, set a small crop, down 20–40% on average for chardonnay. Despite a mediocre summer, which helped preserve the vital acidity, a lovely September brought the small crop to full ripeness for those growers who had the courage to wait. The grapes had thick skins, little juice and excellent balance of sugar and acidity: all the elements to make lovely wine.

Toby Morrhall  
Society Buyer

All the wines listed here are available on our website [thewinesociety.com/openingoffer](http://thewinesociety.com/openingoffer)

This offer closes at **9pm, Thursday 25th August, 2011**. For information regarding this offer after this date please e-mail [memberservices@thewinesociety.com](mailto:memberservices@thewinesociety.com) or telephone The Society on **01438 740222**.





Barrel cellars at Beauregard



Frédéric Burrier of Beauregard



Ref

In-bond price,  
UK delivered, per dozen

## The Wines

### MACONNAIS

#### Château de Beauregard, *Fuissé*

This is one of Frédéric Burrier's finest vintages. Again his low yields and ploughed vineyards produced healthy grapes and he took the risk to wait for the grapes to attain full ripeness, beginning the whites on 21st September and finishing on 7th October. The relatively cool August and maturation in the cooler month of September helped maintain acidity in the grapes which balances the substantial richness. All his wines were of exceptional quality this year. I tasted eight single-vineyard Pouilly-Fuissés and thought the very best were the two adjacent vineyards Vers Pouilly and Insarts. Both are magnificent wines with the deep structural core to control the opulent fruit of this ripe vintage. Insarts has the greatest out-and-out power, while Vers Pouilly is powerful too but has a bit more finesse.

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|----|--|------|
| 1. | BU48701 <b>St Véran La Roche</b><br>Superb assemblage of 50% tank-fermented wine for freshness and 50% barrel-fermented for richness, this concentrated south-facing vineyard at Chasselas has produced a superb wine this year. 2012–2014.  | £98  |
| 2. | BU48711 <b>Pouilly-Fuissé Classique</b><br>An excellent Classique this year. Again made from 50% tank and 50% barrel-fermented wine, this is serious Pouilly-Fuissé, ripe and concentrated yet infused with a lovely freshness too. 2012–2015.   | £145 |
| 3. | BU48721 <b>Pouilly-Fuissé Vers Pouilly</b><br>Wonderful 100% barrel-fermented wine from this superb vineyard in the heart of the appellation, ideally situated in Fuissé yet bordering Pouilly. This is ripe and opulent yet with the necessary density and structure to frame the white-peach-scented fruit. Harvested 23rd September. 2012–2015. | £190 |
| 4. | BU48731 <b>Pouilly-Fuissé Insarts</b><br>Insarts is massively powerful with an impressive firmness and a solid core of fruit. Remarkable controlled power. 100% barrel-fermented. Harvested 5th October. 2012–2015.  | £200 |

### COTE D'OR

#### François D'Allaines, *Demigny*

François has made another excellent series of wines in 2010. He began picking on 22nd September and finished 1st October. François takes enormous care in selecting grape suppliers and is ruthless in sacking them if the quality is not up to scratch. He is also fastidious in working with lees during and after the barrel fermentation, using the good and removing the bad, and racking at the optimum time. All his white wines are 100% fermented in barrel.

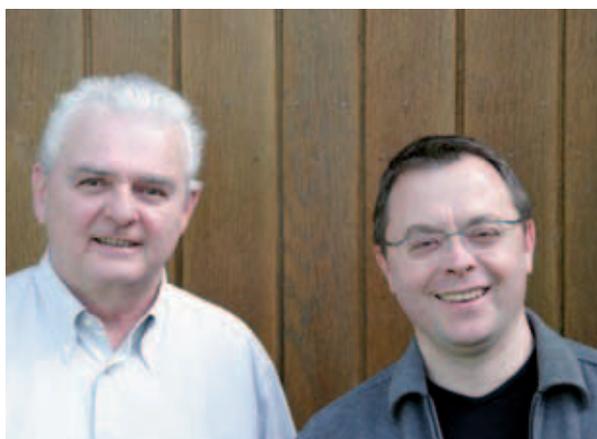
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| 5. | BU48651 <b>Bourgogne Blanc Côte Chalonnaise</b><br>Ripe, full and balanced. 100% barrel-fermented wine offering excellent value for money. 2012–2014. | £75 |
|----|---|-----|

Ref		In-bond price, UK delivered, per dozen
6. BU48661	<b>Rully St Jacques</b> There are few Rullys of this class available. Full and concentrated wine which is rich yet finishes with appealing freshness. All barrel-fermented. 2012–2014.	£100
7. BU48671	<b>Auxey-Duesses Les Autés</b> Auxey offers probably the best value for money in the Côte d’Or. Classy wine with true pedigree. Tastes like a baby Meursault. 2012–2014.	£125
8. BU48681	<b>St Aubin Premier Cru Sur Gamay</b> As ever a lovely wine. The cool St Aubin terroir lends a seam of lemony freshness to the ripeness of the vintage. Delicious. 2012–2014.	£160

### Olivier Leflaive, Puligny-Montrachet

Franck Grux has produced a successful range of wines this year. One of the best ways to judge a producer is by his entry-level wines, those produced in relatively large volumes. It is easy to make impressive wines from the best vineyards which are naturally well exposed and drained. Making good straight Bourgogne is a much harder task and Franck succeeds every year. He makes a truly excellent Les Sétilles, a baby white Burgundy with true Côte d’Or pedigree. To keep the wine fresh and free from cork taint Franck is using some superior plastic closures for some of the wines. Les Sétilles is bottled with a new generation plastic cork which has a low oxygen transmission rate to preserve the freshness. The Auxey and St Aubin are bottled with a superior plastic cork mounted on a chassis to prevent it stretching, called a Guala Seal, which has proved an excellent closure. The Meursault and Puligny are bottled with the highest grade natural cork.

9. BU48741	<b>Bourgogne Les Sétilles</b> Made from Côte d’Or origins, chiefly the Bourgogne blanc vineyards situated below those of Meursault and Puligny, this is delightful junior Burgundy at a very attractive price. About 75% barrel-fermented this year. 2012–2014. (P)	£78
10. BU48751	<b>Auxey-Duesses</b> Another excellent, outstanding value-for-money Auxey, 100% barrel fermented. Lovely tension between richness and freshness. 2012–2014. (P)	£120
11. BU48761	<b>St Aubin Premier Cru Sur Gamay</b> Excellent, balanced St Aubin. Scented appley wine tinged with honey. 2012–2014. (P)	£160
12. BU48771	<b>Meursault</b> Broad, rich and ample Meursault with buttery fruit. 2012–2015.	£180
13. BU48781	<b>Puligny-Montrachet Les Enseignères</b> Very well-placed village Puligny, Enseignères borders grand cru Bâtard-Montrachet and is fine and floral, with an inviting intensity of flavour offering less richness but more length than the Meursault. 2012–2015.	£210



Olivier Leflaive and Franck Grux



Vineyards at Montrachet

## How this offer works

Orders by post, fax and website 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, Thursday 25th August, 2011** and will be processed thereafter. Members whose orders have been received by this date will receive confirmation of their purchase by 13th September, 2011 at the latest. Members whose orders have been received after this date will receive notification by 22nd September, 2011.

## Notifications by e-mail

The Society is able to send transactional correspondence including notification of wines allocated for opening offers, and subsequent invoices, by e-mail. For full details please visit [thewinesociety.com](http://thewinesociety.com) and click on 'My Account' then 'Contact Preferences'. 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, £8.64 if not) includes VAT and insurance at replacement value. Any wine bought from The Society may be stored by the dozen and 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. A handling charge of £5 per dozen bottles withdrawn applies. Please call Member Services on 01438 740222 to arrange your part-case withdrawal.

## 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 £21.71 duty per 12 75cl-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 2012.**
- 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 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.

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## The Society's Guarantee

Drinking wine bought from The Wine Society should be a pleasurable experience. If at any time you are dissatisfied, we would like to hear from you. Contact us and we will be pleased to help.



Registered as: The International Exhibition Co-operative Wine Society Limited,  
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