

EN PRIMEUR

2016 WHITE BURGUNDY EN PRIMEUR

A GOOD VINTAGE, RANGING
FROM FRESH TO RIPE IN STYLE

Frost and hail reduced the quantity of the 2016 crop, but thankfully not the quality.

Excellent grape health, a good summer and wonderful September and October weather produced pure, fruity and clean wines. However, due to varying yields, there are several different styles of wine to be found.

Variable crop size

A terrible hail storm in the southern Mâconnais on 13th April devastated Chasselas, where Frédéric Burrier has most of his Saint-Véran. He produced half a crop here. Pouilly and parts of Fuissé were similarly affected, although Vergisson was spared. The northern Mâconnais was unaffected. A series of frosty nights in April, where the temperature went down to between minus 4 and minus 6 centigrade, particularly affected the Côte d'Or, with Meursault and Chassagne the epicentre. Santenay and Puligny escaped with less damage.

Different styles of wine

What this means is that there are some vines that produced a normal crop (50hl/ha) and here the wines are fresh, floral, pure and very aromatic. The vines affected by the weather extremes above (which produced anywhere between 5-25 hl/ha) produced naturally rich and concentrated fruit, but picked at the right time these made impressive and powerful wines. Of course there are also wines between these stylistic extremes. The notes on the individual wines try and make the style clear.

Ripe and healthy grapes

It is worth reiterating that hail and frost affected quantity but not quality, and the vintage proceeded well after these initial setbacks. The grapes were healthy and with no botrytis (rot), ensuring pure aromas. After a cool spring, the weather warmed up from mid-July and was excellent to mid-October, with a little rain in mid-September allowing grapes to be picked at optimum ripeness.

Toby Morrhall
Society Buyer

**PLACE ORDERS BY
8PM TUESDAY 22ND AUGUST, 2017**



For members looking for a variety of wines, we include a **six-bottle case priced at just £53**.

Orders by website, telephone and post will be accepted. If you would like to order online, visit thewinesociety.com/whiteburgundyep.

THIS OFFER WILL CLOSE AT 8PM TUESDAY 22ND AUGUST 2017

Please note orders for this en primeur offer need to arrive before the close date and will be processed thereafter pending allocation. Once we have processed the order we will send final confirmation and take payment.

THE WINES

MACONNAIS

Ref

In-bond price, UK delivered, per dozen

Domaine André Bonhomme, Viré

This domaine has always made modestly priced wines that are uncharacteristically firm and concentrated for their region and price, and repay some bottle age. Grandson Aurélien follows André's method which was to carefully watch the pH (or force of the acidity of the grape) as it matures and pick the grapes when still fresh. There was no hail or frost here in the northern Mâconnais. Bottled with Diam corks.

1	BU66221	Mâcon-Villages* Made from vines of 50 years of age and over; this wine was kept on lees in tank and no wood was used, resulting in a fresh and concentrated wine with food-friendly 'grip'. Excellent quality for the price. 2018–2021.	£79
2	BU66231	Viré-Clessé Cuvée Spéciale This is a firm and ageworthy wine made from low yields (50 hl/ha) and 50 to 75-year-old vines. 70% was barrel fermented and aged for 14 months on its lees – mostly in 400-litre barrels – before bottling. 2019–2024.	£100

Château de Beauregard, Fuissé

Frédéric Burrier has made another excellent vintage in 2016. In part this was due to great attention to detail in the vineyards, including ploughing the soil, which cuts superficial roots encouraging deeper rooting. This assures against too little or too much water supply to the vine and means the quality of the vintages are very regular here. However, each have their stylistic nuances. All are bottled with Diam corks.

3	BU66271	Saint-Véran La Roche* Just half a crop here (a yield of only 25hl/ha), so the wine is rich and concentrated. Fermented 50% in barrel and 50% in tank. 2018–2021.	£125
4	BU66281	Pouilly-Fuissé Very successful this year; this is a wine of soft power: full and ripe but not aggressively so. An attractive blend of 50% tank and 50% barrel-fermented wine. 2019–2021.	£165
5	BU66291	Pouilly-Fuissé Vers Pouilly There's something special about Vers Pouilly, which lies in Fuissé but on the border with Pouilly. The <i>marnes</i> (a clay soil with a high limestone content) here produces fine-flavoured yet powerful wines. The malolactic fermentation stopped naturally at 60% which lends a lovely freshness to the wine. Balanced richness and a normal alcohol level of around 13.2%. 2019–2023.	£210

Château du Clos, Pouilly

This property lies at the heart of the Pouilly-Fuissé appellation. Some of the greatest vineyards are situated close to, and even straddling, the border between Pouilly and Fuissé. These include Les Clos, Ménetrières-Insarts, Vers Pouilly (known by some as Tournant de Pouilly) and Pouilly, the latter the name of Château du Clos' vineyard. These vineyards are situated on soils of *marnes*, a clay high in limestone. It produces wines which seem to unite the power of Fuissé with the elegance of Pouilly.

Château du Clos was bought by Louis Montpir in 1782, and now the eighth generation, in the form of Jean-François Combié, runs the property. One of the famous names of the family was Léonard Chandon, whose brother married Adélaïde Moët forming the Champagne house. The vineyard is a true Clos, a walled vineyard, of 2.95 ha of which 2.70ha is classified Pouilly-Fuissé, and the name of the parcel is 'Pouilly'. The remainder is classified Mâcon Solutré-Pouilly. The sloping vineyard faces east and north-east, and the oldest vines date from 1936 (the average age is 40 years old). The wines are aged for a year in 228-litre barrels, and three to six months in tank thereafter.

In 2016 the quality is again superb. The property suffered hail damage on 13th April. The effect was simply to reduce the quantity from normal yields of 45hl/ha to 25hl/ha, concentrating the wines. Both are bottled with Diam corks.

ONCE THE WINES ARRIVE

We are now giving you the opportunity to store your en primeur wines with The Society 'in bond'. When the wines from this offer arrive in Stevenage in 2018, you will be given three options:

1. To take delivery of the wines. Duty and VAT will be payable immediately.
2. To store the wines in duty-paid Members' Reserves. Again, duty and VAT will be payable immediately.
3. To store the wines in our 'in-bond' Reserves area. With this option, duty and VAT will only be payable (at the prevailing rate) when the wines are finally withdrawn.

Please visit our website for more details:

thewinesociety.com/inbondreserves

Ref		In-bond price, UK delivered, per dozen
6	BU66301 Pouilly-Fuissé, Pouilly Big and powerful to start then the mineral structure from the <i>marnes</i> soil imposes a firm and fresh framework of structure to support the ripe fruit. Excellent balance. 2019–2023.	£210
7	BU66311 Pouilly-Fuissé, Hommage a Léonard Chandon From the oldest vines of the Clos, the most ancient planted in 1936, others in the 1950s, this is even richer and more powerful than the Pouilly above. Ripe, concentrated, taut and muscular; with impressive grip. 2019–2025.	£240

COTE DE BEAUNE

François d'Allaines, Demigny

Frost and hail mean there is neither Rully Saint-Jacques nor Saint-Aubin Gamay this year. François has chosen his wines carefully and the quality is good. He shows great skill in the maturation of his wines. For example, it's quite a skill to judge the quality and quantity of lees to leave in the barrel. Lees enrich the wine as the yeasts break down and protect the wine from oxidation. However, too much and the wine can start to smell of sulphurous eggy compounds. Too little and the wine can age, rather than mature. Each wine is given different lengths of time in barrel to allow them to reach their maximum potential. Both are bottled with Diam corks.

8	BU66191 Bourgogne Blanc Côte Chalonnaise* Fresh and attractive Bourgogne blanc, fermented 100% in barrel and matured on its lees for about nine months to enrich the flavour. 2018–2021.	£95
9	BU66201 Auxey-Duresses In the same way that Saint-Aubin is a baby Puligny, Auxey is a baby Meursault. Auxey is situated in a side valley which leads from Meursault to Saint-Romain. However, while Saint-Aubin's prices have risen, Auxey-Duresses remains well priced. Matured for approximately a year in barrel (15% new oak). 2019–2022.	£190

Olivier Leflaive, Puligny-Montrachet

We decided not to buy Les Sétilles Bourgogne Blanc this year as many of the vineyards below Meursault and Puligny, which usually supply the vast majority of the grapes for this cuvée, were frosted. In order to keep the price down, more Chalonnais and Mâconnais wine was included in the blend and the wine has lost some of its typical Côte d'Or character. Saint-Aubin was also badly affected so we offer none from Leflaive this year. The three wines we have selected, however, are very good indeed. All are bottled with Diam corks.

10	BU66241 Auxey-Duresses Another successful and concentrated Auxey from yields of 45hl/ha, mainly from the Macabrés vineyard. Ripe, yet fresh and concentrated. 2019–2022.	£190
11	BU66251 Meursault Concentrated this year due to the small crop, which was reduced by frost. Franck Grux draws from both the flatter and the hillside vineyards to produce a typically buttery yet broad wine, with good grip and structure supporting the ample fruit. 2019–2024.	£350
12	BU66261 Puligny-Montrachet, Les Enseignères Enseignères is a very well-placed vineyard, situated just below grand cru Bâtard-Montrachet. This comes from a 1 ha parcel where Leflaive manage the vineyard. A reduced yield of 40hl/ha due to the frost. Lovely tension between appley freshness and honeyed richness. 2019–2024.	£410

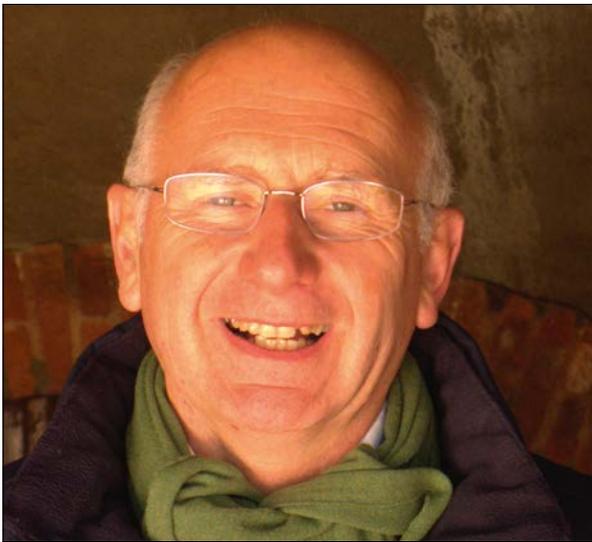


Aurélien Palthey from Bonhomme



Olivier Leflaive and Franck Grux

* These wines feature in a mixed case on page 4.



François d'Allaines

MIXED CASE

13. 2016 GOOD-VALUE WHITE BURGUNDY CASE

Drinking Window: 2018–2021 †

OC4316 at £53

A six-bottle case containing two bottles each of the following:

Mâcon-Villages, Domaine André Bonhomme

Bourgogne Blanc Côte Chalonnaise,
François d'Allaines

Saint-Véran La Roche, Château de Beauregard

† 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 and post will be accepted. If you would like to order via the website, visit thewinesociety.com/whiteburgundyep

You will be required to log in with your password to place an order.

Orders need to arrive at Stevenage by **8pm, Tuesday 22nd August, 2017** and will be processed thereafter. Members whose orders have been received by this date will receive confirmation of their purchase by Friday **8th September, 2017** at the latest.

If demand exceeds supply

The Society has a long relationship with many of the producers 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 £8.28 per dozen if paid by direct debit, £9.48 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. Please visit our website thewinesociety.com/inbondreserves for more detail.

What the price includes

- Prices shown include delivery to a UK address. They do not include excise duty or VAT payable at the prevailing rate once the wines are withdrawn from Stevenage.

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 or six bottles as indicated.

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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8PM TUESDAY 22ND AUGUST 2017**

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

To order thewinesociety.com/whiteburgundyep 01438 741177



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