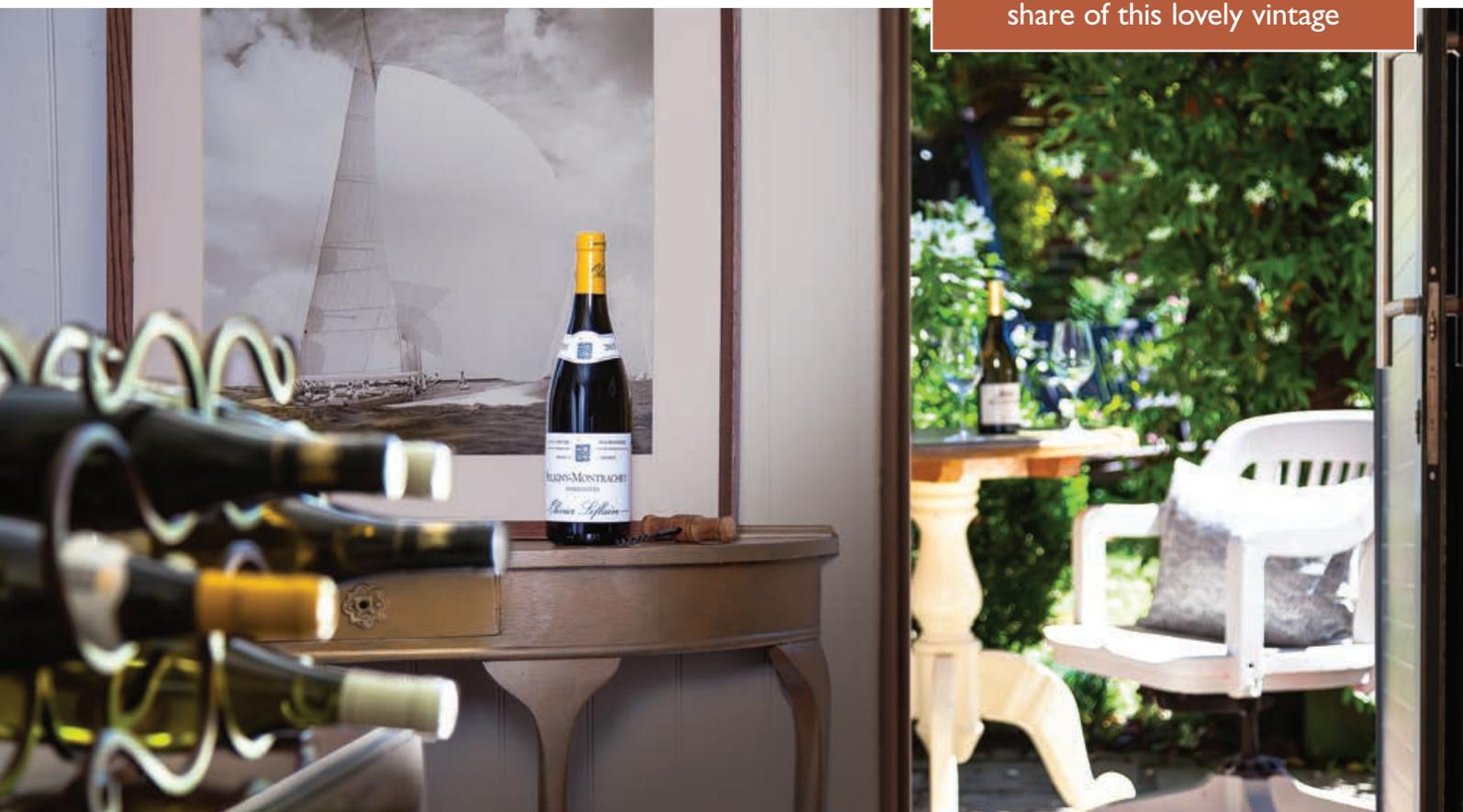


en primeur

2017 WHITE BURGUNDY

A year of joyful, ripe, fruity chardonnay

The first chance to reserve your share of this lovely vintage



By buying these white Burgundies from our en primeur offer, you'll be securing your share of a sunny vintage that has given us a crop of delicious, ripe chardonnays to enjoy.

This is a concentrated year, with flavours ranging between apples and peaches, underpinned by good structure and food-friendly 'grip'. For those who've had the pleasure, you could say that these wines combine the richness of the 2015 vintage with the freshness of the 2016s.

The wines will arrive in the UK next spring and, thanks to their ripeness, all will make for attractive drinking in their youth, while their natural concentration means that many will mature well in the mid-term too. Most importantly, all will give great pleasure, whenever you decide to pull the cork.

Toby Morrhall
Society Buyer



2017: THE WEATHER

The vines flowered in hot weather, resulting in a lower crop than usual, which was good news for quality. Overall, it was quite an easy year in the vineyards, apart from a close shave with frost in late April, which saw growers burn wet straw to lessen the risk and, thankfully, escape with minimal damage. On 10th July some hail in Pouilly-Fuissé destroyed 10% of the crop in Vergisson and Solutré.

With 20% less rainfall than usual, this was a sunnier, drier year, leading to an early harvest (beginning at the end of August and ending mid-September). A little rain in early September was beneficial, helping to unblock certain vines that had suffered from water stress. The grapes were harvested in good conditions and were ripe and healthy.

ONCE THE WINES ARRIVE

When these wines arrive next spring, you will be given three options:

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area.** With this option, duty and VAT will only be payable (at the prevailing rate) when the wines are finally withdrawn.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

DIAM CORKS

All the wines here are bottled using Diam corks. They are manufactured from cork using patented processes which have solved the problem of cork taint and variable porosity. For more information, please visit thewinesociety.com/diam

This offer will close at 8pm, Tuesday 21st August, 2018.

Once we have processed your order we will send final confirmation and take payment.

Mâconnais

CHÂTEAU DE BEAUREGARD, FUISSÉ

The charismatic, passionate and hardworking Frédéric Burrier has made another excellent vintage here in 2017. The wines are ripe and balanced, with supporting structure and freshness. The consistency of quality here is thanks to his hard work and great attention to detail in the vineyards, including ploughing the soil, which cuts superficial roots encouraging deeper rooting. This pays particular dividends in a dry year like this one, with the deep roots finding water reserves in the soil and producing healthy, balanced grapes.

Ref		In-Bond price per dozen
BU69421	Saint-Véran La Roche A top-quality Saint-Véran from Chasselas, which is as good as some producers' Pouilly-Fuissés. Fermented 60% in barrel and 40% in tank to produce a full, ripe and well-balanced wine. Drink from 2020–2022.	£125
BU69431	Pouilly-Fuissé This is a lovely blend of 50% tank and 50% barrel-fermented wine, which balances richness with freshness in a very appealing way. Drink from 2020–2023.	£165
BU69441	Pouilly-Fuissé Vers Pouilly There's something special about Vers Pouilly. The secret lies in the soil, called <i>marnes</i> : an exceptional clay soil made up of laminated layers, lending power and freshness to the wine in equal measure. A delicious wine with fine, persistent flavour. Drink from 2020–2023.	£205

CHÂTEAU DU CLOS, POUILLY

The ever-industrious Frédéric Burrier also makes the wine here at Château du Clos, in the heart of the Pouilly-Fuissé appellation. This property was bought by Louis Montpir in 1782, and now the eighth generation, in the form of Jean-François Combier, runs the property with Frédéric. One of the famous names of the family was Léonard Chandon, whose brother married Adélaïde Moët forming the famous Champagne house.

The vineyard is a true Clos, a walled vineyard, of which 2.70ha is classified Pouilly-Fuissé, and the name of the parcel is 'Pouilly'. The vines are situated on soils of marnes, a special type of clay that produces wines that seem to unite the power of Fuissé with the elegance of Pouilly. 2017 produced ripe and powerful wines from low yields of 40hl/ha, picked on the 28th August before the rains. Both are bottled with Diam corks.

Ref		In-Bond price per dozen
BU69451	Pouilly-Fuissé, Pouilly Big, broad, muscular Pouilly, matured for a year in barrels, and yet without heaviness. Drink from 2019–2023.	£205
BU69461	Pouilly-Fuissé, Hommage à 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 above Pouilly. A sumptuous, ripe, concentrated white Burgundy of great concentration with an opulent honeyed palate. Drink from 2021–2024.	£240

Côte Chalonnaise and Côte de Beaune

FRANÇOIS D'ALLAINES, DEMIGNY

A very good range here as usual. A low-yielding year is beneficial when you are buying in grapes (as François does) because the wines have a natural concentration and good quality. When selling by the kilo, growers prefer the heavier-yielding years!

Ref		In-Bond price per dozen
BU69351	Bourgogne Blanc Côte Chalonnaise An excellent-value Bourgogne blanc which, for those who've been lucky enough to try them, offers a happy synthesis of the richness of the 2015 and freshness of the 2016 vintages. Fermented entirely in barrel and matured on its lees for about nine months to enrich the flavour. Drink from 2020–2022.	£92
BU69341	Rully Tête de Cuvée This is an <i>assemblage</i> of three vineyards – Saint Jacques, En Varot and Chaponnière – whose fruit is blended skilfully to produce a pretty, fresh wine, whose apple fruit is tinged with a honeyed richness. Drink from 2020–2022.	£140
BU69361	Auxey-Duresses This ripe, full-bodied wine is another fine <i>assemblage</i> of the fruit of three vineyards, predominantly the excellent Les Hautés with some fruit from Closeaux and Crais, and matured for approximately a year in barrel. In the same way that Saint-Aubin is a 'baby Puligny-Montrachet', Auxey is a 'baby Meursault', offering something of this famed commune's characteristic richness and weight but at a friendlier price. Drink from 2020–2023.	£185
BU69371	Saint-Aubin Premier Cru Sur Gamay As good or better than many a village Puligny, this is a super wine with a lovely tension between richness and freshness. Global warming has been good for this cool, narrow valley: previously it could struggle to get sufficiently ripe but now its cool situation protects it from overripeness. Drink from 2021–2024.	£215

OLIVIER LEFLAIVE, PULIGNY-MONTRACHET

Winemaker Franck Grux is at the top of his game and producing some of the very best wines that Olivier Leflaive have ever made. This is an excellent range of 2017s.

Ref		In-Bond price per dozen
BU69381	Bourgogne Les Sétilles We are very pleased to welcome this delicious wine back to our en primeur offer. Last year, frosts meant the fruit came from different areas, and we decided not to buy it. This year, however, the blend is back to its excellent Côte d'Or origins (mainly the vineyards situated below Puligny and Meursault, classified as Bourgogne). The smaller volume of the 2017 vintage also meant there were more casks available, so this year it's 90% barrel and 10% tank fermented. The barrels are not new, so this is not an oaky wine, but it benefits from the action of the lees (the yeasts that occur naturally during fermentation) which keep the wine fresh and imparts a lovely, light, oatmeal nuttiness. Drink from 2020–2022.	£115
BU69391	Auxey-Duresses A beautiful wine made from three superbly situated vineyards which lie on or very close to the border with Meursault (La Macabré, Les Fosses and Les Vireux). This offers ripe fruit but has a firm structure to uphold the richness: a very successful combination. Drink from 2020–2023.	£185
BU69401	Meursault This is a gorgeous Meursault: ripe and full but with uplifting freshness too. This exquisite balance does not occur by chance – Franck Grux draws from both the flatter vineyards, which give more richness, and the hillside vineyards like Grands Charrons and En Luraule for grip, freshness and concentration. Drink from 2021–2025.	£350
BU69411	Puligny-Montrachet, Les Enseignères With pretty, floral aromas and a fresh, firm, linear palate, this wine is especially concentrated in 2017 thanks to the low yields of this dry year (producing just 40hl/ha – 55 hl/ha is the maximum permitted). Enseignères is a very well-placed vineyard, situated just below grand cru Bâtard-Montrachet, and this comes from a one-hectare parcel managed by Olivier Leflaive. Drink from 2021–2025.	£410

SEE BACK PAGE FOR A SPECIAL 2017 MIXED CASE



2017 GOOD-VALUE WHITE BURGUNDY CASE

ref OC4486 at £146

Drinking window: 2020–2022*

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

Bourgogne Les Sétilles, Olivier Leflaive

Saint-Véran La Roche, Château de Beauregard

Rully Tête de Cuvée, François d'Allaines

Auxey-Duresses, Olivier Leflaive

Pouilly-Fuissé Pouilly, Château du Clos

Bourgogne Blanc Côte Chalonnaise, François d'Allaines

* The drinking window refers to the period when all the wines will be at their peak. Please refer to the individual wine for its recommended drink date.

EN PRIMEUR: HOW DOES IT WORK?

You can order...

- **Online:** thewinesociety.com/whiteburgundyep
- **By phone:** 01438 741177
- **By post,** using the enclosed order form

The deadline for orders is **8pm on Tuesday 21st August, 2018**. Once we have all members' orders and double-checked availability, we'll send you a confirmation of your purchase by **Friday 14th September, 2018** at the latest.

What the price includes

- The price you pay now is for the wine, and includes delivery to a UK address.
- It does **not** include duty or VAT: we'll ask for this (at the prevailing rate) whenever you decide to take delivery of your wine or if you decide to store it with us in duty-paid Members' Reserves (see opposite).

MEMBERS' RESERVES:

'Probably the best value wine storage in the UK' – Jancis Robinson MW

Want to leave your wine with us to mature further? We're delighted to offer optimum storage conditions for your wine at some of the best prices anywhere.

- It costs £9.84 per case per year (members paying by Direct Debit are charged a **discounted rate of £8.64** to pass on the savings this method provides us), inclusive of VAT and insurance at replacement value.
- You can either pay duty and VAT upfront, or you can store your wine with us 'in bond' and pay this later.
- You can even remove a few bottles of a full case to see how it's maturing!

For more details, please visit thewinesociety.com/reserves

You can view the full terms and conditions at thewinesociety.com/whiteburgundyep

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

This offer will close at 8pm, Tuesday 21st August 2018



thewinesociety.com/whiteburgundyep
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PUTTING MEMBERS BEFORE PROFIT

THEWINESOCIETY.COM/VALUECHARTER

