A First Offer of

2005 White Burgundy
In-Bond

A superb vintage

Overview

2005 is at least a superb vintage, and possibly a great one. Time will tell. A normal crop of healthy, perfectly ripe grapes were picked in ideal harvest conditions and have produced concentrated, beautifully-balanced wines of the highest quality. We strongly recommend these wines to you.

Grapes and Wines

Right from the presses the musts impressed with their purity and aromatic complexity and had an ideal acid/sugar balance, so virtually no chaptalisation was required. The wines are now developing fine aromas, are beautifully balanced on the palate, ripe yet fresh, and show an unusual concentration of fruit and an impressive structure. Most will be delicious throughout their lives. The best will keep very well and develop with cellaring.

The Weather – Ideal Conditions

The weather conditions throughout the year were close to ideal. 2005 was a year of normal temperatures and sunshine hours, but significantly less rain than average. The dryness meant there were no serious fungal diseases and the grapes were concentrated, healthy and ripe.

The flowering began a week or so earlier than in 2004, at the beginning of June. In the Côte D’Or and Chablis the first part of the flowering in the premiers and grands crus vineyards took place in cool weather. This led to significant coulure (grapes which develop but then fall off) and millerandage (where the grapes do not fully develop in size). Both are beneficial for quality. July and August were very dry with temperatures just below average which enabled the grapes to ripen without losing acidity.
Harvest
The critical harvest month of September was superb, considerably drier and warmer than normal. The grapes had thick yellow to gold skins, ripe pips and were healthy. The weather was stable, so the producers could pick their optimum moment to harvest.

Some Remarks on the Wines within this Offer
The prices are determined more by the status of the producer than the fame of the appellation, which is normal and as it should be in Burgundy. We carefully weigh up the quality of a wine against its price before we purchase. All these wines have passed the test. The price at which these wines are offered is an accurate indication of their absolute quality. In other words, you really do get what you pay for.

Toby Morrhall

This offer will close at 5pm, Tuesday 15th August, 2006. For information regarding this offer after this date please contact The Society on 01438 740222.

The Wines

<table>
<thead>
<tr>
<th>ref</th>
<th>IN-BOND PRICE, UK DELIVERED per dozen</th>
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<tr>
<td>BU34681</td>
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<td>BU34771</td>
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Château de Beauregard, Fuissé
Château de Beauregard is a well managed domain growing in stature with every vintage. We consider it one of the very best of the region, a ‘tête de cru’. They made less than the authorised yields, due to hail and the dry weather, so the resulting wines are remarkably concentrated and fine. Frédéric Burrier considers 2005 as good as the very best historic vintages of the Mâconnais, such as 1966, 1975, 1985 or 1990.

1. **St Véran La Roche**
   - From an ideally-situated, south-facing vineyard in Chasselas, 40% of this wine was barrel-fermented. A superb example of St Véran: fresh, fine and concentrated. 2007 to 2010.

2. **Pouilly-Fuissé**
   - Impressive assemblage of complementary communes within the appellation. 70% barrel-fermented for richness with 30% tank-fermented for freshness, producing a beautifully-balanced wine. 2007 to 2011.

3. **Pouilly-Fuissé Les Charmes**
   - Made from the highest and coolest commune, Vergisson, and from tiny yields, its ripe fruit is underpinned by a seam of lemony freshness. Barrel fermented. 2008 to 2012.

4. **Pouilly-Fuissé Les Ménétrières**
   - Opulent, powerful Pouilly (above 14.5%) from the warm amphitheatre of vines at Fuissé, this is ripe and heady. Barrel fermented. 2008 to 2012.

5. **Pouilly-Fuissé Vers Cras**
   - From the limestone plateau on which Château de Beauregard sits, Vers Cras is exceptional this year. The soil stored water and supplied it to the vine when it needed it, allowing the grapes to ripen to perfection (13.5%). Ripe yet fresh, concentrated yet elegant, this is superb. Barrel fermented. 2008 to 2012.

François D’Allaines, Demigny
2005 is excellent here. François waited until the 19th September to ensure full ripeness before starting to harvest. He only buys from a select bunch of growers and ruthlessly rejects substandard grapes, and the result is this meticulously made range of wines offering superb value for money.

6. **Bourgogne Blanc Côte Chalonnaise**
   - Lovely barrel-fermented white, balancing ripeness and freshness, offering a touch of class for a modest price. 2007 to 2009.

7. **Rully St Jacques**
   - This stony, east-facing vineyard produces a high-class wine which is barrel fermented to add a honeyed note to the peachy fruit. 2007 to 2010.

8. **Auxey-Duresses Les Autés**
Olivier Leflaive, Puligny-Montrachet
One of the best ranges of wines here since at least 1995. Winemaker Franck Grux is very creative in assembling complementary wines so the blends such as Les Sétilles or Rully Premier Cru are superior to the sum of their parts. Though not for long keeping, these wines offer good quality at unrivalled prices.

9. BU34781 Bourgogne Les Sétilles
   One of the best ever Les Sétilles, made up from two-thirds barrel-fermented and a third tank-fermented wine from vineyards lying below the villages of Puligny and Meursault. A junior Burgundy with the class and character of the Côte D’Or at a bargain price. 2007 to 2009.
   £54.00

10. BU34791 Rully Premier Cru
    A blend of various premiers crus which tasted better together than any single cru by itself. Principally barrel fermented with a small tank-aged portion for lift and freshness. 2007 to 2009.
    £75.00

11. BU34801 St Aubin Premier Cru Charmois
    Rich, yet fine flavoured too, this is a beautiful St Aubin offering excellent value for money. Barrel fermented. 2007 to 2010.
    £95.00

12. BU34811 Meursault
    £115.00

13. BU34821 Puligny-Montrachet Les Enseignères
    This is an excellent year for Puligny. More concentration than usual while retaining its finesse. From a very good vineyard situated next to grand cru Bâtard Montrachet, this offers superb value for money. Barrel fermented. 2008 to 2011.
    £150.00

Domaine William Fèvre, Chablis
2005 is the best Chablis vintage for over a decade, even finer and more structured than the excellent 2002. This fine domaine not only has an enviable spread of vineyards, but their holdings are often in the very best part of the crus. Furthermore, the Vignoble de Vaulorent and Côtes Bouguerots are bottlings of a further selection of the very best plots within Fèvre’s vineyards. We think the domaine is producing some of the very best wines of the appellation and merit their prices.

14. BU34831 Chablis Premier Cru Montmains
    One of the finest left-bank crus, this is invigoratingly fresh with a discreet aroma of white peaches. 2007 to 2011.
    £160.00

15. BU34841 Chablis Premier Cru Montée de Tonnerre
    Superb right-bank cru which produces quintessential Chablis: firm, taut and mineral. 2007 to 2011.
    £175.00

16. BU34851 Chablis Premier Cru Fourchaume, Vignoble de Vaulorent
    Vaulorent, the best part of Fourchaume, bordering grand cru Preuses, is the broadest, most structured and the most powerful premier cru. 2007 to 2012.
    £200.00

Olivier Leflaive with winemaker Franck Grux

ref

IN-BOND PRICE,
UK DELIVERED
per dozen
This offer will close at 5pm, Tuesday 15th August, 2006

For details of price and availability after this date, please contact The Wine Society on 01438 740222.

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.

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<tr>
<th>Ref.</th>
<th>Name</th>
<th>Price (per dozen)</th>
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<tbody>
<tr>
<td>17.</td>
<td>BU34861 Chablis Grand Cru Bougros, Côtes Bouguerots</td>
<td>£320.00</td>
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<tr>
<td>18.</td>
<td>BU35071 Chablis Grand Cru Preuses</td>
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<tr>
<td>19.</td>
<td>BU35081 Chablis Grand Cru Les Clos</td>
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When demand exceeds supply
Demand for these wines may be high. The Society shares out oversubscribed wines as widely as possible down to a minimum practical level per member. Please be aware some wines will still sell out and you should indicate your preferred substitute should your first choice be sold out. Alternatively, you can allow The Society to choose for you. Allowing substitution and/or suggesting a preferred alternative will help increase the likelihood of receiving wines in a similar style should your first choice be sold out; it will not lessen your chances of getting your first choice.

Unless you state otherwise, The Society will assume you are happy to receive suitable substitutes. The Society will only substitute with wines of similar quality to those requested.

How this offer works
Orders by post, fax and website will be accepted. If you would like to order via the website, visit www.thewinesociety.com and follow the on-screen instructions. You need a password to order from the site which can be requested online and will be posted to you the following working day. Orders need to arrive at Stevenage by 5pm, Tuesday 15th August, 2006 and will be processed thereafter.

Members whose orders have been received by 5pm, Tuesday, 15th August, 2006 will receive confirmation of their purchase by Saturday, 2nd September, 2006 at the latest. Members whose orders have been received after this time will receive notification by Saturday, 30th September, 2006.

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 £15.90 duty per dozen 75cl-bottle case and 17.5% VAT payable on wine and duty) will be requested once the wines arrive at Stevenage. This is expected to be spring 2007.
- 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 bottles as indicated.
- Please note that these wines cannot be collected or delivered from our showroom in Montreuil.

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