THE WINE SOCIETY 1874

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Red and White Burgundy 2023

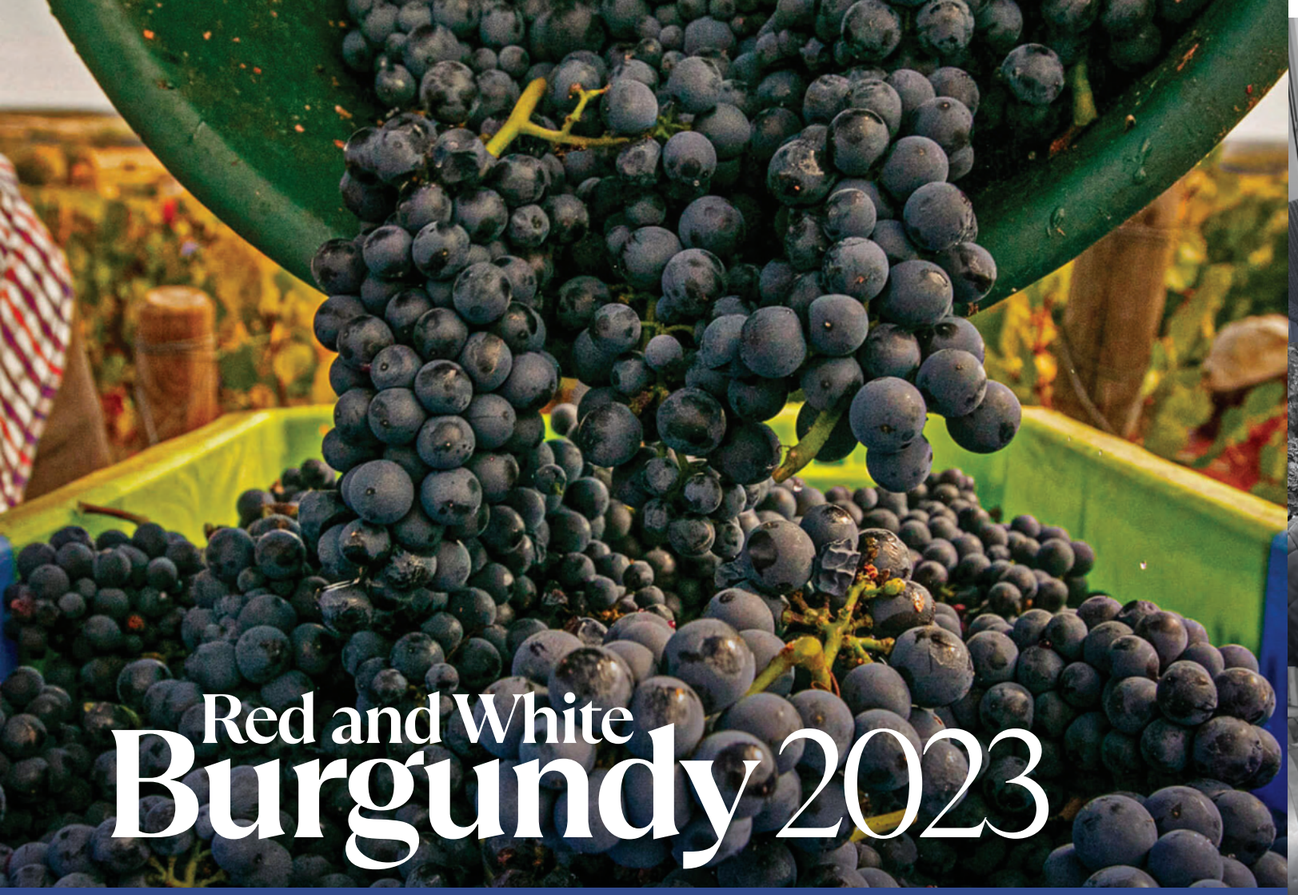
An in-bond offer

'Pretty, succulent, well-balanced wines with excellent typicity'

Toby Morrhall, buyer for Burgundy



This offer will close at **midday, Monday 10th March 2025.**



Red and White Burgundy 2023

2023 produced wines with typical Burgundian flavours and aromas, and an attractive balance of fruit and acidity. They have a generous and extrovert character, and there is excellent terroir demarcation. Everything is good hierarchically, from Bourgognes to grands crus, and geographically from north to south. The warm year brought a large crop to full maturity with no overripeness and normal levels of alcohol (around 13%).

Red wines
The red wines are ripe, fresh and succulent, with open and intense aromas, often in the red-fruit spectrum, and have forthcoming, abundantly fruity palates with sweet tannins. In some of the best estates, there is a beautiful ethereal quality to the wines' aromas, which can be exquisite. It's a vintage that is easy to like. One can compare it to 2017, in that it has similar aromatic intensity, ripeness, approachability and well-balanced character, but it differs in having greater substance and superior quality. The reds will likely be attractive in their youth and in the medium term.

White wines
The very attractive white wines have aromas that are fresh, floral and fruity, and the flavours span the classic range between apples and stone fruit. They have an easy, outgoing charm and are a little more forward and approachable than the tighter 2022s. These wines will be delicious relatively early and in the mid-term. The Mâconnais whites are especially good due to a cooler June.

The weather
The generous crop put a brake on maturity, hence the normal alcohol levels and typical Burgundian flavours, despite this being the warmest year on record. It is important to note that the months which exceeded their temperature norms by the most were January, February and September. Winter warmth advances the cycle but does not directly translate into ripeness.

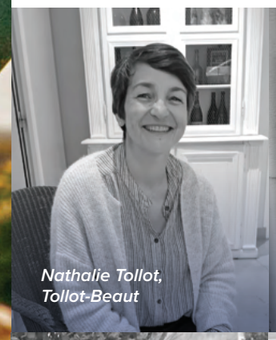
April temperatures were below average. Chardonnay had a less successful flowering than pinot noir, which produced a large potential crop of reds. Many of the best producers removed excess bunches to manage the yield. Annual rainfall level was normal, occurring often in storms, and its timely distribution resulted in little or no hydric stress. The grapes were ripe and healthy.

Harvest
There was an unusual heat spike between 1st and 11th September, but I tasted lovely wines harvested before, during and after the heatwave. In some cases, it was thanks to the heat that the large crop ripened. As ever, the best producers picked when their grapes were ideally ripe and that date varied according to yield, plant material and cultural practices. Many producers just picked in the mornings, some processing the grapes picked in the early morning, while those picked later in the day at warmer temperatures were put into cool rooms or refrigerated containers until the following morning. There was less whole-bunch fermentation used for reds as the large crop put vat space at a premium.



Toby Morrhall

Buyer for Burgundy



Nathalie Tollot, Tollot-Beaut



Aurélien Palthey, Bonhomme



Brian Sieve, de Montille



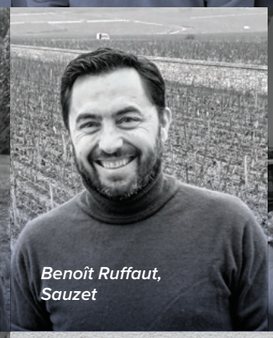
The Drouhins, Drouhin-Laroze



Jean-Philippe, Fichet



Bertrand Chevillon



Benoît Ruffaut, Sauzet



Sylvain Pataille



Denis Bachelet



Philippe & Vincent Prudhon

How this offer works

Orders by website or telephone will be accepted. If you would like to order via the website, visit **thewinesociety.com/burgundyep**.

This offer will close at **midday on Monday 10th March.**

Members whose orders have been received by this date will receive confirmation of their purchase by **Tuesday 18th March** at the latest.

The wines will arrive in the spring of 2026. Once the wines arrive, members can either have them delivered within the UK or store them in Members' Reserves. UK delivery is free of charge.

For full terms and conditions, visit our website: **thewinesociety.com/burgundyep.**

1. Order
Secure your share of in-demand wines that are still maturing in cellars in their country of origin, sold 'in-bond' at first-release prices.

2. Bottling
The wines arrive in the UK after they've been bottled, a year or two after the vintage.

3. Delivery
Choose to take delivery of your wines once they are in the UK (duty & VAT payable).

4. Storing
Make use of our purpose-built Members' Reserves facility for those without a cellar of their own (duty & VAT payable either immediately or upon delivery to you).

5. Drinking
Each wine has a suggested drinking window. However, deciding when to pull the cork is a matter of personal taste.

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 is £10.80 per 12-bottle case per year inclusive of VAT and insurance at replacement value. Members can also remove a few bottles of a full case stored in Reserves. Please visit **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 will be requested once the wines are removed for delivery or collection from Stevenage. The wines will arrive at Stevenage in Spring 2026
- Once the wines arrive, members may opt to have them delivered within the UK or stored in Members' Reserves.
- 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, six, three or one bottle as indicated.

Please read the full terms and conditions on our website before placing your order.

For information regarding this offer after the close date, please contact us on **01438 741177** or email **memberservices@thewinesociety.com**

Mâconnais

Domaine André Bonhomme, Viré

An excellent vintage here. This domaine makes wines which benefit from keeping, despite their modest prices. André Bonhomme's grandson, Aurélien Palthey, has been making the wines here for over eight years. The wine is bottled with Diam cork.



Aurélien Palthey, Bonhomme

Ref	Title	Description	Six price
		White	
BU91751	**Viré-Clessé Cuvée Spéciale**	Fresh yet ripe aromas in the classic register of apple and stone fruit. Structured and firm with impressive density and concentration for a wine of this price. This is made from 40- to 80-year-old vines. About 70% was barrel fermented and aged for 14 months on its yeast lees – mostly in 400-litre barrels – before bottling. Drink from 2027 to 2031.	**£70**

Château des Rontets, Fuissé

These 2023s are even better than the lovely 2022s. The high altitude and north-facing exposition overlooking the hamlet of Fuissé produces wines with remarkable elegance and finesse, which nod in the direction of the Côte d'Or. Alcohol levels were normal, approximately 13-13.5%. Bottled with Diam corks.

Ref	Title	Description	Six price
		White	
BU90261	**Pouilly-Fuissé Clos Varambon**	Bright, fruity aromas in the apple and melon spectrum and an elegant palate with a long finish. Varambon is made from 15 to 50-year-old vines, aged 12 months in *foudres and pièces* (different sized oak barrels) then six months in tank. Drink from 2027 to 2034.	**£130**
BU90251	**Pouilly-Fuissé Les Birbettes**	Fine, intense flavour with more length than breadth, and understated for a Pouilly-Fuissé. Rontets' top wine comes from a vineyard originally planted in the 1920s, with some replanting since. It is given about 20 months' maturation in 228- and 400-litre barrels. Drink from 2028 to 2036.	**£205**

Chablis

Samuel Billaud, Chablis

Excellent wines here as usual. A little fruitier on the front palate in style than Fèvre, but thereafter the freshness kicks in. Samuel owns 4ha and buys in fruit from another 16ha. He harvested 11th-20th September and made 58-60 hl/ha in village and premiers crus, and picked at between 12-13.2%. Bottled with Diam corks.

Ref	Title	Description	Six price
		White	
BU90321	**Chablis Les Grands Terroirs**	Ripe yet firm Chablis, broad and fresh, with white-peach aromas. It is a blend of three excellent village vineyards, Pargues, Cartes and Bas de Chapelot. Unoaked. Drink from 2026 to 2030.	**£105**
BU90311	**Chablis Premier Cru Vaillons Vieilles Vignes**	Ripe yet fresh, pretty peachy fruit. From two parcels of vines, one 60 years old and one 80 years old (half owned, half bought in). Tank fermented. Drink from 2027 to 2032.	**£232**

Samuel Billaud, Chablis *continued*

Ref	Title	Description	Six price
BU90301	**Chablis Premier Cru Butteaux**	Firm fruit with a grippy texture to the structured palate derived from the clay soil. Fermented in 450-litre barrels. Drink from 2027 to 2032.	**£232**
BU90291	**Chablis Premier Cru Mont de Milieu**	This is one of the best examples of this vineyard I taste every year. It is rich but has a firm, mineral core. Although south facing, Samuel's example always shows more excellent freshness and well as concentration, probably due to the old vines. From three vineyard parcels of 85, 70 and 35 years of age. Fermented 80% in tank and 20% in 450-litre barrels. Drink from 2027 to 2033.	**£240**
BU90271	**Chablis Premier Cru Montée de Tonnerre**	Concentrated, firm wine with long, linear structure and a dry, mineral palate. From two parcels planted in 1971 and 1976. 80% was fermented in tank, while the remaining 20% was fermented and matured in 450-litre barrels. Drink from 2028 to 2034	**£250**
BU90281	**Chablis Premier Cru Séchet Vieilles Vignes**	Excellent. This comes from 90-year-old vines planted on marl soils in this sub-section of the Vaillons vineyard, giving an uncompromisingly dry, firm and grippy palate with great Chablis typicity. Tank fermented and matured 18 months on its yeast lees to leave the minerality intact. Drink from 2028 to 2036.	**£250**

Domaine William Fèvre, Chablis

A superb range of wines as usual. This domaine was sold to Domaines Baron de Rothschild Lafite last year, but Didier Séguier remains in charge of vineyard and cellar. He is converting to organic cultivation, maintaining continuity and quality. He harvested 7th-17th September, with alcohols approximately 12.5-13.5%. Bottled with Diam corks.



Didier Séguier, Domaine William Fèvre

Ref	Title	Description	Six price
		White	
BU90951	**Chablis**	Excellent village Chablis. Good concentration for this level. Firm and fresh with bright fruit. Drink from 2026 to 2030	**£120**
BU90941	**Chablis Premier Cru Vaillons**	This has good freshness and energy for a south bank wine in a ripe year with a grippy palate. Drink from 2026 to 2032.	**£247**
BU90931	**Chablis Premier Cru Montmains**	This comes from three plots (including Butteaux, Forêts and Montmains itself). Really firm and taut with considerable minerality derived in part from the marnes soil. Montmains is a cooler valley than Vaillons, especially the Butteaux vineyard. Ripe and structured. Drink from 2027 to 2033.	**£247**
BU90901	**Chablis Grand Cru Preuses**	This is a step up from the premiers crus and it has true grand cru dimensions. Ample fruit backed by considerable weight and density on the palate, derived from the outcropping of marnes soil near the summit of the slope. Drink from 2030 to 2035.	**£258 per three**
BU90891	**Chablis Grand Cru Côte Bouguerots**	Bright and intense fruit character, with a drier and more mineral palate than the Preuses. This comes from a 2.2ha parcel from some of the steepest slopes in Chablis – so steep that the plough has to be winched up the hillside! Drink from 2030 to 2035.	**£315 per three**
BU90881	**Chablis Grand Cru Les Clos**	Bright, linear wine with an uncompromising minerality. Dry and austere in its youth, it needs time for its sharpness to soften. If Bouguerots is a broadsword, Les Clos is a rapier. Drink from 2030 to 2036.	**£330 per three**
BU90911	**Chablis Premier Cru Vaulorent**	This vineyard abuts Preuses and is thus, geographically and stylistically, almost a grand cru. There is a considerable quantity of marnes soil here, producing a wine of controlled power. Big, broad and powerful. Drink from 2027 to 2034.	**£330**
BU90921	**Chablis Premier Cru Montée de Tonnerre**	From 2.2ha split between Côte de Bréchain, Pied d'Aloue and Chapelot, this is long and linear in shape with a firm and edgy palate. Drink from 2027 to 2033.	**£345**

Côte Chalonnaise

Domaine Desvignes, Hameau de Poncey

Impressive quality for a wine of this price. The domaine can trace its history to 1870. Son Gautier joined his father in 2016 having worked in Oregon.

Ref	Title	Description	Six price
		Red	
BU91451	**Givry**	Ripe wine combining red and black fruit yet suffused with freshness. Matured in barrels for about a year to soften the tannins. Drink from 2026 to 2031.	**£80**

Côte d'Or

Comte Armand, Domaine des Epeneaux, Pommard

Another successful vintage here. Paul Zinetti picks the four parcels of the vineyard separately, keeping them and the press wine apart until the final *assemblage* just before bottling. Tasting the cuvées is always fascinating. Each has their own personality; the younger-vine wines give freshness and energy, while the older ones lend more depth and concentration. The press wine is remarkably soft and dense, but the *assemblage* is always the best.

Ref	Title	Description	Six price
		Red	
BU90961	**Pommard Premier Cru Clos des Epeneaux**	A wine of great harmony and balance being a blend of wines of different vine ages, planted from the 1930s to the 1980s. Pommard grows in stature each year. The combination of global warming and Paul Zinetti's gentle handling of the fruit produces a wine of great power with a sumptuous texture. Drink from 2028 to 2033.	**£330 per three**

Domaine Denis Bachelet, Gevrey-Chambertin



Denis Bachelet

Denis and his son Nicolas Bachelet have made very impressive 2023s with more structure and density than is typical in this vintage.

Ref	Title	Description	Six price
		Red	
BU91871	**Côtes de Nuits-Villages**	Intense floral and raspberry fruit aromas. Very fruity, ripe yet fresh with silky tannins that glide over the palate frictionlessly. Made partly from the excellent, steeply sloping and unusually named Queue de Hareng ('herring's tail') vineyard in Brochon. Drink from 2027 to 2032.	**£118 per three**
BU91851	**Gevrey-Chambertin Premier Cru Les Corbeaux Vieilles Vignes**	From clay soils, this is firm and concentrated with impressive grip and structure for this vintage. Needs keeping. Drink from 2029 to 2038.	**£362 per three**
BU91861	**Gevrey-Chambertin Vieilles Vignes**	A very impressive Gevrey made from 85- to 90-year-old vines. Lovely density of fruit with the graceful texture of old-vine fruit. Drink from 2029 to 2036.	**£375**

To order, visit **thewinesociety.com/burgundyep** or call **01438 741177**

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Domaine Berthaut-Gerbet, Fixin

Exquisite wines from Amélie Berthaut. Despite tasting during racking and bottling, the wines showed beautifully. She started picking the reds on 4th September with yields of 40-50hl, after doing a green harvest to reduce yields.

Ref	Title	Description	Six price
		Red	
BU92191	**Fixin**	A delicate, fine-flavoured Fixin with intense aromas, sweetness of fruit and softness of texture. Drink from 2028 to 2032.	**£142**
BU92201	**Fixin Les Clos Perrières**	Elegant wine from vines ranging between 10 and 90 years old. This has lovely red-fruit aromas and a fine-boned palate. Drink from 2028 to 2033.	**£160**
BU92211	**Vosne-Romanée**	A lovely Vosne with ethereal red-fruit aromas and a velvety palate with gentle tannins. Drink from 2029 to 2035.	**£290**

Henri Boillot, Meursault

One of the best cellars of the vintage. Henri uses a vertical press for the white wines, which may be a factor in the quality of his wines. It extracts more than a pneumatic press but generates less heat, preserving fruit purity, and the must is naturally filtered as it drains down through the 'cake' of skins, resulting in high-quality juice. The whites are fermented in 350-litre barrels. Clos de la Mouchère was one of my wines of the vintage. Reds are fermented in 228-litre barrels for better oak integration.

Ref	Title	Description	Six price
		White	
BU90371	**Puligny-Montrachet**	This has excellent density of fruit for a Puligny yet retains its freshness and cut. Drink from 2027 to 2030.	**£187 per three**
BU90361	**Puligny-Montrachet Premier Cru Les Pucelles**	A step up in the hierarchy from Henri's Puligny, this has lovely floral aromas and minerality. Drink from 2026 to 2031.	**£400 per three**
BU90331	**Puligny-Montrachet Premier Cru Clos de la Mouchère**	Powerful and concentrated wine with a long and elegant palate. Of grand cru quality, yet it wears it lightly. Beautifully situated mid slope, this *monopole* (vineyard in sole ownership) premier cru, has Combettes to the north and Clos de la Garenne above it. Drink from 2027 to 2032.	**£412 per three**
		Red	
BU90351	**Volnay Premier Cru Chevrets**	Good Volnay typicity here, with perfumed red-fruit aromas, a silky palate and a fine finish. Drink from 2028 to 2035.	**£67 per bottle**
BU90341	**Volnay Premier Cru Caillerets**	From perhaps the greatest Volnay vineyard, this has ethereal fruit and great intensity of flavour, with a graceful lightness of touch. Drink from 2029 to 2037.	**£83 per bottle**



Picking at Drouhin-Laroze

Domaine Alain Burguet, Gevrey-Chambertin

This is Jean-Luc's second vintage in sole charge of the domaine, after his brother Eric left last year. The domaine continues to make big and rich wines from very ripe, late-harvested grapes, which appeal to those who enjoy a powerful style of Burgundy. The later harvest here benefitted from cooler temperatures and some late rains.

Ref	Title	Description	Six price
		Red	
BU90971	**Gevrey-Chambertin Mes Favorites**	Generously fruity wine, weighty and concentrated, for those who like opulent, round Burgundy. Made from approximately 30 small parcels of vines of 75 years of age situated in seven different *lieux-dits* (named vineyards). Drink from 2026 to 2034.	**£275**

Domaine Chanson, Beaune

Founded in 1750, this is one of the great historic producers of Burgundy, who have 45 hectares of domaine vineyards. Many of the wines are made and matured in the defence tower, the Bastion, which dates from the 15th century. Some of the walls are eight metres thick! They harvested 5th-17th September. Chanson has a very efficient cooling 'tunnel', which coped well in the hot conditions at vintage and reduced grape temperatures to between 10-14°C. 50% of the harvest was destemmed. There is 15-25% new oak used in the cellar.

Ref	Title	Description	Six price
		Red	
BU91881	**Pernand-Vergelesses Premier Cru Les Vergelesses**	Round and succulent. From Chanson's own 5ha vineyard which is at the bottom of the cru where there is more clay soil. The use of whole-bunch fermentation minimises extraction leading to wine which ideally balances fruit and structure. Drink from 2026 to 2031.	**£132**
BU91891	**Savigny-lès-Beaune Premier Cru La Dominode**	Savigny is a coolish valley, here producing lovely red-fruit aromas and pretty, floral notes from the use of whole-bunch fermentation. Made from Chanson's own 2.10ha plot of vines. Drink from 2026 to 2031.	**£135**
BU91901	**Beaune Premier Cru Teurons**	This is a soft and alluring Beaune. Chanson have 4ha of Teurons and the 2023 has a forward, round palate with generous fruit and sweet tannins. Drink from 2027 to 2033.	**£135**

Domaine Jean Chauvenet, Nuits-Saint-Georges

This domaine represents excellent value for money. Quality has improved here over many years, yet pricing remains more than fair. This is especially true of the village Nuits, where we have made an exclusive blend. It is rich and round, and a good example of how Nuits has become so much more approachable in the wake of global warming. There is 15% new oak for the village and 25% for the premiers crus.

Ref	Title	Description	Six price
		Red	
BU90241	**Nuits-Saint-Georges**	A remarkably good village wine with rich, black fruit, an ample, round palate and soft tannins. It is a blend of vineyards from the northern part of the appellation, which makes softer wines than those of the southern part. This is 80% Charmotte, planted in 1979, and 20% St Juliens, planted in 1956. Drink from 2028 to 2035.	**£150**
BU90231	**Nuits-Saint-Georges Premier Cru Les Damodes**	A lovely, sensual wine. Round and generously fruity. One of the softer and more velvety expressions of Nuits on its northern side. Drink from 2030 to 2038.	**£290**
BU90221	**Nuits-Saint-Georges Premier Cru Les Vaucrains**	The most powerful of all Nuits premiers crus, this is big and broad, with impressive dense black fruit and firm but not dry tannins. This needs time for the fruit to unfurl. Drink from 2031 to 2041.	**£330**

To order, visit **thewinesociety.com/burgundyep** or call **01438 741177**

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Domaine Robert Chevillon, Nuits-Saint-Georges



Bertrand Chevillon

A very good vintage here. Typically pretty wines in the elegant house style, becoming ever more concentrated and firmer as one ascends the hierarchy of the crus. The top two have really impressive structure for the vintage. They picked from 11th September, between 7am and 2pm each day, harvesting wines at 40-45hl/ha and around 13% alcohols.

Ref	Title	Description	Six price
		Red	
BU90511	**Nuits-Saint-Georges Premier Cru Pruliers**	This has greater structure and power than the Vielles Vignes below. Deeper, darker fruit and framed by the southern Nuits clay soil, which produces firmer tannins and a more structured palate than the previous wines. Drink from 2029 to 2037.	**£198 per three**
BU90531	**Nuits-Saint-Georges Vieilles Vignes**	Pure, red-fruited pinot aromas in the delicate and perfumed Chevillon house style. The palate combines sweet fruit with soft tannins. Drink from 2027 to 2033.	**£265**
BU90481	**Nuits-Saint-Georges Premier Cru Vaucrains**	The top wine in the Chevillon line-up, this has great power yet without any astringency. The tannins are very fine and silky. Impressive depth of flavour which seamlessly integrates fruit and tannin. Drink from 2031 to 2041.	**£275 per three**
BU90501	**Nuits-Saint-Georges Premier Cru Roncières**	Sweet and pretty red-fruit aromas, with succulent fruit and rounded tannins. Drink from 2028 to 2036.	**£372**
BU90521	**Nuits-Saint-Georges Premier Cru Perrières**	This offers a bright red-fruit perfume. As the name (meaning stony) suggests, this is a more mineral wine with structure based more on its crystalline character than its tannins. Long and fresh on the finish. Drink from 2028 to 2037.	**£187 per three**
BU90491	**Nuits-Saint-Georges Premier Cru Cailles**	This has great structure and depth, and has closed down at present, the fruit submerged by the tannins. Such a grand wine needs time. Drink from 2030 to 2040.	**£515**

More wines online

We also have a number of wines available to us in very small quantities, which are listed online. Please visit **thewinesociety.com/burgundyep** or scan:



The vines in Autumn

Domaine Drouhin-Laroze, Gevrey-Chambertin



Nicolas Drouhin

Attractive wines. The younger generation, Caroline and Nicolas, have lifted quality several rungs up the ladder and are now in the top league of producers. They began harvest on 6th September. Yields were 58hl/ha for villages and premiers crus and 50hl/ha for the grands crus, despite a green harvest. There is 20-30% whole-bunch fermentation for all the wines, except the destemmed Lavaux.

Ref	Title	Description	Six price
		Red	
BU91141	**Gevrey-Chambertin Dix Climats**	As the name suggests, this comes from ten different parcels of vines. Pretty red-fruit character and impressive intensity of flavour given extra freshness by 20% whole-bunch portion. Drink from 2026 to 2031.	**£240**
BU91131	**Gevrey-Chambertin Premier Cru Lavaux Saint-Jacques**	Long, fine-flavoured and elegant. This vineyard is situated in the cool Combe de Lavaux. Noticeably dark colour from considerable presence of *millerands* (shot berries) and no whole-bunch fermentation. Drink from 2027 to 2032.	**£250 per three**
BU91121	**Latricières-Chambertin Grand Cru**	Delightful, elegant Burgundy derived from a vineyard cooled by air currents from the Combe de Grisard, and with a stony soil high in limestone content. Bright, crystalline fruit on the nose. The palate is delicate but shows remarkable length. Drink from 2028 to 2036.	**£400 per three**
BU91111	**Bonnes Mares Grand Cru**	The nose is currently quite closed, but the palate is round, firm and fresh; concentrated without being dry. Generalising very broadly, Bonnes Mares has two predominant soil types. Their four parcels represent about 60% terres rouges, with more red clay which gives power, and 40% terres blanches, with more limestone which gives freshness. Drink from 2030 to 2040.	**£477 per three**
BU91101	**Chambertin Clos-de-Bèze Grand Cru**	Fine and noble wine, with impressive density of fruit, harmoniously balancing power and elegance. From three parcels of vines amounting to 1.47ha and between 30 and 60 years of age. Drink from 2030 to 2040.	**£505 per three**

Jean-Philippe Fichet, Meursault



Jean-Philippe Fichet

Precise and balanced wines from the well-organised and perfectionist Jean-Philippe. The 2023s will be bottled with Diam corks.

Ref	Title	Description	Six price
		White	
BU90541	**Bourgogne Blanc**	Ripe yet fresh and balanced, with good length of flavour for a Bourgogne. Fermented in 500- and 600-litre barrels. Drink from 2025 to 2028.	**£100**
BU90551	**Bourgogne Blanc Vieilles Vignes**	The old vines, which produce less yield and lend more concentration, give this wine a little more grip and structure. From vines aged more than 70 years old, it is fermented in 500- and 600-litre barrels. Drink from 2026 to 2031.	**£127**
BU90561	**Meursault**	A rich, white-peach palate, framed by a certain structure from the hillside vineyards that make up two-thirds of this wine (Les Cloux and Narvaux). The other third comes from lower-lying vineyards for richness and breadth (Limosin, Crotots and Criots). Drink from 2027 to 2032.	**£270**
BU90571	**Meursault Meix Sous Le Château**	This big, ample and generously fruity wine comes from a 60-year-old vineyard with high levels of clay in the soil. This results in a broad-flavoured style with a riper yellow-peach character. Drink from 2027 to 2032.	**£282**
BU90581	**Meursault Les Chevalières**	This hillside vineyard has a stony soil, high in limestone, giving a tense young wine in its youth. The 2023 is rich yet has a hint of lemony freshness and is supported by some grip and tension from the hillside site. Drink from 2027 to 2033.	**£365**

Domaine Jean-Noël Gagnard, Chassagne-Montrachet

This is a personal favourite of mine and one of the best domaines in Chassagne. Caroline Lestimé started on 1st September. She is bottling some wines a little earlier than previously to capture the freshness. The wines are all organic. More good news this year is that these 2023s will be bottled with Diam corks.

Ref	Title	Description	Six price
		White	
BU91071	**Chassagne-Montrachet Champ Derrière**	Already bottled to capture the freshness, this has a fresh and floral nose, with a fleshy but firm palate. Drink from 2027 to 2031.	**£267**
BU91061	**Chassagne-Montrachet Premier Cru Les Chaumées**	Ripe yet fresh, with white-peach flavours and good length of flavour. Drink from 2028 to 2032.	**£420**
BU91051	**Chassagne-Montrachet Premier Cru Clos de la Maltroye**	A more linear, elegant wine, with extra tension and length over the Chaumées. Drink from 2028 to 2032.	**£420**
BU91041	**Chassagne-Montrachet Premier Cru Les Caillerets**	Excellent. From a superb vineyard situated high on the slope, whose limestone soil lends this an extra freshness and grip, which supports the ripe but firm fruit. Drink from 2028 to 2033.	**£715**

Domaine Jean Grivot, Vosne-Romanée

Sumptuous, high-quality wines. Grivot made two green harvests, but still yields were high, so they made a very severe selection on the sorting table, eliminating anything substandard. Harvest began on 12th September. 30% new oak. As ever, no whole-bunch fermentation at all.

Ref	Title	Description	Six price
		Red	
BU91031	**Bourgogne Rouge**	Ripe, rounded and black-fruited Burgundy. Warm vintages suit this Bourgogne, filling out the mid-palate and softening the tannins. Drink from 2027 to 2032.	**£195**
BU91021	**Vosne-Romanée**	Soft and generous Vosne with silky texture from the sweet tannins. Drink from 2028 to 2034.	**£360**
BU91011	**Nuits-Saint-Georges Premier Cru Les Pruliers**	A full and concentrated wine with generous black-fruit flavours. Pruliers is another vineyard which has benefitted from rising temperatures. The resultant riper tannins seem to liberate the fruit, allowing it to blossom. Drink from 2029 to 2036.	**£690**
BU91001	**Vosne-Romanée Premier Cru Les Brûlées**	Rich and sumptuous Vosne. Ripe and powerful with velvety palate. Drink from 2029 to 2036.	**£570 per three**
BU90991	**Vosne-Romanée Premier Cru Les Suchots**	Suchots is a coolish site that does well in a warm year. Ripe fruit but leavened with a seam of freshness, which contributes length and elegance to the palate. Drink from 2029 to 2037.	**£705 per three**
BU90981	**Clos de Vougeot Grand Cru**	Big and powerful, with true grand cru dimensions. No longer the rough bruiser of the past, this has layers of dense black fruit and sophisticated tannins which are firm but not dry. Drink from 2031 to 2040.	**£765 per three**



A cabotte, or vineyard hut



Thibault Gagey, winemaker Frédéric Barnier and managing director Pierre-Henry Gagey

Louis Jadot, Beaune

Frédéric Barnier harvested between 4th and 17th September, and notes highish yields despite a green harvest and around 14% for whites and 13.5% for reds producing a ripe and rich style. The malolactic fermentation was partially blocked for the whites. as is often the practice here. Diam corks are used for the white wines.

A note on the names of these wines. Those labelled 'Maison' Jadot are from bought in grapes or wine. The following wines come from domaines belonging to or allied to Louis Jadot. Those ending '(Jadot)' come from Louis Jadot's own domaine, '(Héritiers)' from Domaine des Héritiers de Louis Jadot and 'Gagey' from Famille Henri Gagey.

Ref	Title	Description	Six price
		White	
BU90081	**Pernand-Vergelesses Blanc Clos de la Croix de Pierre (Domaine Jadot)**	This punches well above its weight. From the En Caradeux vineyard, it is a ripe wine, but the limestone soil produces a lovely counterbalancing freshness and minerality, resulting in a really satisfying white Burgundy. Drink from 2027 to 2030.	**£77 per three**
BU90091	**Meursault (Maison Jadot)**	An *assemblage* of wines from the slope and flatter land to balance freshness and richness. The fruit is peachy, while partial blocking of the malolactic fermentation confers a certain tension. Drink from 2027 to 2033.	**£260**
BU90101	**Meursault Premier Cru Charmes (Domaine Jadot)**	A big, ample and extroverted Meursault with buttery flavours. Drink from 2027 to 2033.	**£217 per three**
BU90111	**Meursault Premier Cru Genevrières (Domaine Jadot)**	Round, rich and full, this was picked relatively earlier and has a little more freshness and tension than the Charmes. Drink from 2027 to 2033.	**£237 per three**
BU90121	**Puligny-Montrachet Premier Cru Clos de la Garenne (Duc de Magenta)**	Almost grand cru quality. From vines of approximately 70 years of age situated quite high on the slope, this has a floral nose and a fine and firm-flavoured palate from the limestone soil. Drink from 2027 to 2033.	**£290 per three**
BU90131	**Puligny-Montrachet Premier Cru Les Folatières (Domaine Jadot)**	This has the ripeness of the year with some white-peach notes but is balanced by the freshness and length conferred by the Folatières vineyard. Drink from 2027 to 2033.	**£290 per three**
BU90141	**Corton Charlemagne Grand Cru (Héritiers)**	Corton works well in a ripe vintage. The broad grand cru dimensions and firm structure supports the ripe fruit. A little less austere than normal, but kept in check by a fresh minerality. Drink from 2029 to 2034.	**£612 per three**

Louis Jadot, Beaune *continued*

Ref	Title	Description	Six price
		Red	
BU89971	**Santenay Clos des Gatsulards Monopole (Gagey)**	Lovely red fruit and soft gentle tannins. Helped by higher temperatures, Santenay is growing in sophistication. Drink from 2027 to 2032.	**£120**
BU89981	**Savigny-lès-Beaune Premier Cru Clos des Guettes (Gagey)**	Bright fruit and ripe tannins. This is from a cool and quite windy site, which tempers some of the heat of the vintage. Drink from 2027 to 2032.	**£150**
BU89991	**Beaune Premier Clos des Couchereaux (Héritiers)**	Ripe red- and black-fruit character here. A pretty, forthcoming palate. This well-sited vineyard produces balanced wines thanks to it being a high-altitude yet south-facing slope. Drink from 2028 to 2033.	**£197**
BU90011	**Pommard Premier Cru Rugiens (Domaine Jadot)**	Another example of a successful Pommard from a warm vintage. Recently replanted with high-quality, low-yielding plant material, this has a fine, floral nose and an elegant palate with sweet tannins. Drink from 2030 to 2036.	**£205 per three**
BU90001	**Beaune Premier Cras (Gagey)**	This has a generously fruity, ample palate. Made from a 50-year-old vineyard that produces small berries which have a high skin-to-pulp ratio, giving good colour and fruit concentration. Drink from 2028 to 2034.	**£220**
BU90031	**Gevrey-Chambertin Premier Cru Estournelles Saint Jacques (Domaine Jadot)**	An elegant expression of Gevrey from the cool Combe de Lavaux and soils high in limestone content. Red-fruit aromas and a bright, fresh palate with an attractive tension. Long and elegant. Drink from 2029 to 2035.	**£262 per three**
BU90021	**Chambolle-Musigny Premier Cru Baudes (Gagey)**	A broad-shaped Chambolle from a vineyard with considerable clay in the soil, situated below Bonnes Mares. This is quite chunky in its youth, but as it matures and the tannin softens, it blossoms and shows impressive refinement. Drink from 2029 to 2036.	**£275 per three**
BU90041	**Gevrey-Chambertin Premier Cru Clos Saint Jacques (Domaine Jadot)**	A balanced wine with a graceful palate and very long finish. A consistent vineyard, partly thanks to the very long rows extending its full length up the slope. There is gradation of soil texture from the lighter, stonier soils at the top, which suit cooler and wetter years, to the richer more clay-based soils at the bottom, better in warmer, drier ones. Drink from 2033 to 2039.	**£512 per three**
BU90051	**Chapelle-Chambertin Grand Cru (Domaine Jadot)**	One of the stars of the Jadot cellar, this is a beautiful and harmonious wine. This is made from vines planted in 1920 and 1921 which produce tiny berries with a high skin-to-pulp ratio. It has great intensity of fruit flavour and sensual texture from the old-vine fruit. Refined and very long. Drink from 2033 to 2040.	**£675 per three**
BU90071	**Clos Saint Denis Grand Cru (Gagey)**	A complete and harmonious wine. This offers intense red and black fruit with a hint of spice and a broad, powerful palate with a seductive sensual texture. Impressive. Drink from 2033 to 2039.	**£900 per three**
BU90061	**Bonnes Mares Grand Cru (Domaine Jadot)**	A large-framed wine, big and broad, but with fruit to the fore and with firm but not dry tannins in the backgound. Jadot are trialling whole-bunch fermentation in some of their wines and this has 30%, which increases aromatic complexity and moderates extraction, beneficial for a structured cru like Bonnes Mares. Drink from 2035 to 2042.	**£1,162 per three**

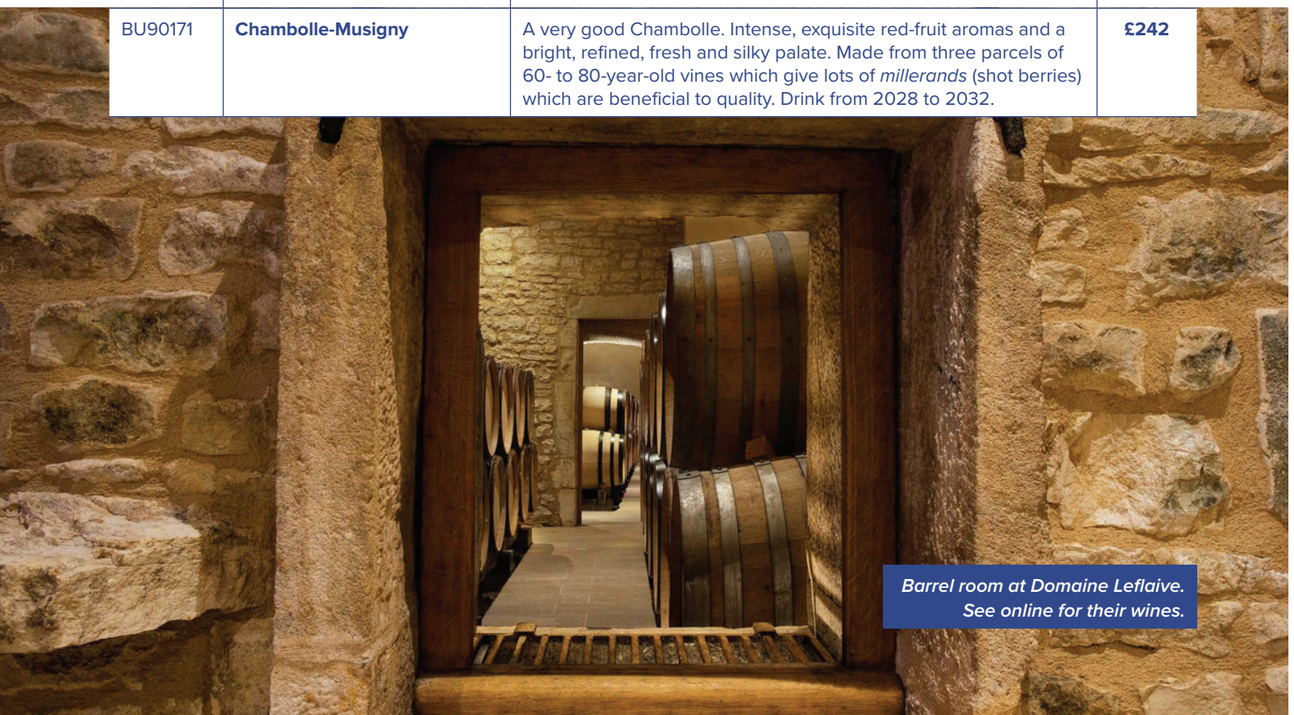


Hand-selecting in the vineyard

Domaine Lécheneaut, Nuits-Saint-Georges

I am increasingly impressed by Lécheneaut, whose wines get better and better each year and are another example of the excellence of Nuits-Saint-Georges in the wake of global warming. Their 2023s are impressive. They deserve to be better known, but fly under the radar because they have mainly village wines so attract less press attention than some domaines. They began harvest on 8th September with 13-13.5% potential alcohol and very good acidity levels (pH 3.4-3.45). Their wines are all destemmed, and there is very little extraction, no punching down, just some gentle pumping over. 80% of their barrels are from François Frères. Villages wines get 20-30% new oak and premiers crus 35-50%.

Ref	Title	Description	Six price
		Red	
BU90211	**Bourgogne**	One of the best Bourgognes we buy. This comes from three parcels of vines averaging 50 years old and planted on clay soils near Nuit-Saint-Georges. Glossy black fruit, with a generous palate for a wine of this level, succulent fruit and a fresh finish. Drink from 2026 to 2031.	**£100**
BU90181	**Vosne-Romanée**	A seductive nose of red and black fruit and a ripe, soft palate. Made from the Raviolles vineyard. Drink from 2029 to 2033.	**£121 per three**
BU90161	**Nuits-Saint-Georges Premier Cru Les Damodes**	Ethereal, floral-scented wine, with pretty, silky fruit and a long and linear shape to the palate. High on the slope and situated north of Nuits towards the border with Vosne, Damodes has more Vosne character than Nuits. The soil combines brown sand and rocky limestone in a formation called *tête de mouton* (sheep's head). Drink from 2029 to 2035.	**£180 per three**
BU90151	**Nuits-Saint-Georges Premier Cru Les Pruliers**	Delightful, refined Pruliers, with some spicy fruit, and a lovely invigorating freshness and verve. Situated south of Nuits, Pruliers' soil is predominantly clay, yet the tannins are supple. Drink from 2029 to 2035.	**£180 per three**
BU90201	**Nuits-Saint-Georges**	This has rich black-fruit aromas and a round, sweetly fruity palate with good concentration for the year. A well-put-together wine, comprising about 75% from north of the village for fruit, from Saint Jacques, Tuyaux and Herbues, and 25% from the south of the village for structure, from Chaliots, Belle Croix and Maladières. Drink from 2028 to 2033.	**£192**
BU90191	**Nuits-Saint-Georges 'Au Chouillet'**	Excellent. Rich and concentrated wine with a hint of chocolate and a round, generous palate. Au Chouillet is situated north of the village, where the tannins are sweeter. The vines are 80 years old and give small bunches reaching 45hl/ha. Drink from 2029 to 2034.	**£215**
BU90171	**Chambolle-Musigny**	A very good Chambolle. Intense, exquisite red-fruit aromas and a bright, refined, fresh and silky palate. Made from three parcels of 60- to 80-year-old vines which give lots of *millerands* (shot berries) which are beneficial to quality. Drink from 2028 to 2032.	**£242**



Barrel room at Domaine Leflaive. See online for their wines.



Marchand Tawse, Nuits-Saint-Georges

One of my cellars of the vintage. The wines have a lovely freshness and energy. Englishman Mark Fincham has day-to-day responsibility for vineyards and winemaking. The domaine has been converted to organic farming and certified from the 2019 vintage. Horses plough the grands crus and the trellising has been renewed and raised to increase leaf surface area. The 2023 crop was picked 7th-19th September, between 6am and 12am each day. Alcohols are predominantly 12.4-12.8%, with one wine at 13.3%, and acidities of pH 3.55-3.60. Yields were 56hl/ha for premiers crus and 49hl/ha for grands crus.

Ref	Title	Description	Six price
		Red	
BU91651	**Gevrey-Chambertin Vignes de la famille Tawse**	A cuvée of eight parcels (including Roncevie, La Justice, Clos Prieur Bas and Combes) offering a lovely red-fruit nose and a juicy palate with pure pinot flavour. 20% whole-bunch fermentation. Drink from 2026 to 2033.	**£210**
BU91631	**Gevrey-Chambertin Premier Cru Lavaux Saint-Jacques Vignes de la famille Tawse**	Exquisite, bright fruit and a tense but succulent palate. Long, refined and elegant. A great example of the Combe de Lavaux terroir. This is a cooler site than Champeaux but planted with very old vines, two-thirds of which are from 1929. No whole-bunch fermentation. Drink from 2028 to 2036.	**£250 per three**
BU91601	**Gevrey-Chambertin en Etelois Vignes de la famille Tawse**	A generous, succulent Gevrey with a hint of opulence, but not overdone. This is the ripest wine in the cellar at 13.3% alcohol, yet it retains the normal register of flavours. No whole-bunch fermentation. Drink from 2027 to 2034.	**£260**
BU91641	**Gevrey-Chambertin Premier Cru Champeaux Vignes de la famille Tawse**	With intense red-fruit aromas and some whole-bunch character, this is fine-boned, elegant and racy. It is from a cool spot in the Combe de Lavaux at 400m altitude, planted in 1983 on soils high in limestone. 20% whole-bunch fermentation. Drink from 2027 to 2035.	**£425**
BU91621	**Mazoyères-Chambertin Grand Cru Vignes de la famille Tawse**	Intense, opulent aromas of ripe pinot and a soft, creamy palate with a caressing texture. Dreamy. Made from 60- to 80-year-old vines that produce small, concentrated berries. 45% whole-bunch fermentation. Drink from 2029 to 2037.	**£475 per three**
BU91611	**Mazis-Chambertin Grand Cru Vignes de la famille Tawse**	Outstanding. Beautiful aromas of wild strawberries and dense, velvety texture. Succulent and sensual. Made from three parcels of vines aged 35, 60 and 80 years of age, from shallow soil and good plant material known as pinot tordu (pinot with small yields, but abandoned by some because it is difficult to train as its growth habit is irregular and 'twisted'). Drink from 2030 to 2038.	**£550 per three**

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Domaine Maume-Siblas, Gevrey-Chambertin

Bertrand Maume has been working for a number of years with his partner Patricia Siblas and this is now legally recognised in the new, hyphenated name of the domaine, joining their names together. The same house style continues, with the wines showing seductive and sensual texture allied to persistence of flavour.

Ref	Title	Description	Six price
	Red		
BU91591	**Bourgogne Rouge Vigne Blanche**	Pretty red- and black-fruit aromas. Gentle and silky in texture, with sweet, light tannins. Drink from 2026 to 2031.	**£92**
BU91561	**Gevrey-Chambertin**	Only two barrels of this wine were made in 2023, and the nose was a little closed when tasted; but the palate was soft and caressing with a long finish. Drink from 2027 to 2033.	**£242**
BU91551	**Gevrey-Chambertin en Pallud**	Lovely cherry-kernel and almond aromas, with red fruit on the palate. Round and full with soft tannins. Pallud is a well-situated vineyard surrounded on two sides by premiers crus, so it makes a superior village wine. Drink from 2027 to 2034.	**£287**

Château de Meursault, Meursault

Organic since the 2022 vintage, Château de Meursault are planting many trees and digging geothermic wells for energy. The harvest began on 6th September, with yields of 45/ha for whites and 40hl/ha for reds. Alcohols are around 13.5% and 14%. Bottled with Diam corks.

Ref	Title	Description	Six price
	White		
BU90411	**Meursault Meursault Le Limozin**	This is bright and fresh with a typically creamy Meursault texture on the palate. Drink from 2026 to 2031.	**£282**
BU90401	**Meursault Grands Charrons**	Broad, ample, concentrated and firm-fleshed wine from this well-sited hillside vineyard abutting premier cru Gouttes d'Or. Drink from 2026 to 2032.	**£290**
BU90391	**Meursault Premier Cru Charmes Dessus**	Beautifully balanced. From the upper, *dessus*, superior part of the vineyard, this has the extrovert fruit of Charmes yet counterbalanced by freshness and structure from the higher limestone content of the vineyard sited upslope. Drink from 2027 to 2033.	**£395**
BU90381	**Meursault Premier Cru Perrières**	This is a very impressive Perrières, firm, dry and sinewy. Currently a little austere, but one senses a hidden reserve, a coiled spring, which will unleash its potential over time. An ageworthy wine. Drink from 2028 to 2036.	**£247 per three**
	Red		
BU90421	**Pommard Clos de la Platière**	Ripe yet fresh, this is an elegant style of Pommard from limestone soils which confer freshness and energy to the pretty red and black fruit. From a south-facing 3.7ha plot of 45- to 50-year-old vines situated quite high up in the cool Combe de Nantoux. Drink from 2027 to 2033.	**£210**



Domaine de Montille, Volnay



Brian Sieve

Brian Sieve harvested between 2nd and 15th September. He reports average yields of 50hl/ha in reds, whites around 60hl/ha and alcohols between 12.5 and 13.5%. Due to space restrictions, he did slightly less whole-bunch fermentation than he would have liked. Wines made with bought grapes are listed under Maison de Montille overleaf.

Ref	Title	Description	Six price
	White		
BU91301	**Bourgogne Le Clos du Château**	White-peach fruit aromas and a ripe, creamy palate with a fresh finish. This comes from the vineyard in front of the Château de Puligny. Drink from 2026 to 2031.	**£108**
BU91291	**Saint-Aubin Premier Cru En Remilly**	One of the best Saint-Aubins we buy. This vineyard can ripen very quickly, but it was picked in time. Floral and citrus aromas with a firm mineral core. Drink from 2027 to 2033.	**£212**
BU91281	**Puligny-Montrachet**	Floral, honeysuckle aromas and a bright, energetic palate. 80% of this wine comes from Chalumeaux vineyard. Drink from 2027 to 2033.	**£275**
BU91271	**Meursault 'Saint Christophe'**	A Meursault with lovely balance between Casses Têtes, high on the slope, and Grands Charrons, mid slope, resulting in a wine that offsets freshness with density of fruit. Drink from 2027 to 2033.	**£290**
BU91261	**Puligny-Montrachet Premier Cru Folatières**	Classic Puligny from a mid-slope vineyard, offering floral aromas with a taut, linear palate of great class. Long and fresh. Drink from 2027 to 2034.	**£545**
BU91251	**Puligny-Montrachet Premier Cru Le Cailleret**	Geographically (this vineyard borders grand cru Le Montrachet) and stylistically close to grand cru. Firm and structured with a mineral core. Dense but wears its concentration lightly. Drink from 2027 to 2035.	**£690**
BU91241	**Corton-Charlemagne Grand Cru**	Powerful, concentrated and grippy palate with white-peach fruit. From the south-facing 1.1ha Pougets vineyard, which was previously planted with pinot noir. 40% was field grafted and 60% replanted in 2007. Drink from 2029 to 2036.	**£457 per three**
	Red		
BU91421	**Bourgogne**	Pretty, fine-boned pinot with a delicate but persistent palate. 33% whole-bunch fermentation. Drink from 2026 to 2030.	**£97**
BU91401	**Nuits-Saint-Georges Aux Saints-Juliens**	From the northern side of the village with lighter, sweeter tannins than in the south, this is pretty and floral. Drink from 2027 to 2035.	**£205**
BU91411	**Beaune Premier Cru Les Sizies**	Soft and generous wine, forward, round and appealing. 33% whole-bunch fermentation. Drink from 2027 to 2034.	**£210**
BU91391	**Beaune Premier Cru Les Grèves**	With approachable, extrovert red-fruit character and a bit more structure and minerality than the Sizies. 50% whole-bunch fermentation. Drink from 2028 to 2035.	**£300**
BU91381	**Nuits-Saint-Georges Premier Cru Les Thorey**	Intense raspberry fruit. Sweet yet fresh tasting and enlivened by a streak of minerality. From a hillside vineyard with considerable amounts of limestone in the soil quite different from the clay-based vineyards south of Nuits. 50% whole-bunch fermentation. Drink from 2029 to 2036.	**£196 per three**
BU91371	**Volnay Premier Cru Les Champans**	Red fruit and some pleasant, sweet vegetal whole-bunch fermentation aromas. The tannins are soft and the Volnay's lithe character is maintained despite the warm year. A naturally more structured Volnay so a very light hand on the extraction preserves the elegance. 50% whole-bunch fermentation. Drink from 2028 to 2037.	**£525**
BU91361	**Pommard Premier Cru Pezérolles**	Bright red-cherry fruit and silky tannins. Sand and limestone soils produce a pretty, fine-boned wine, more Volnay than Pommard in character. Drink from 2028 to 2038.	**£525**

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This offer will close at midday, Monday 10th March 2025.

Domaine de Montille, Volnay *continued*

Ref	Title	Description	Six price
BU91351	**Volnay Premier Cru Les Taillepieds**	Intense, floral nose from the whole-bunch fermentation. The palate has naturally concentrated old-vine texture, yet without heaviness. This is from 80-year-old vines of excellent genetic quality. 100% whole-bunch fermentation. Drink from 2028 to 2038.	**£560**
BU91341	**Pommard Premier Cru Rugiens-Bas**	Intense, perfumed nose. The red clay soils here give a structured wine without astringency. A wine of controlled power from a vineyard replanted in 2014. 100% whole-bunch fermentation. Drink from 2030 to 2040.	**£337 per three**
BU91331	**Corton Grand Cru Clos du Roi**	From an east-facing vineyard. Corton's sometimes burly tannins have been sweetened and softened in the warm sunshine of the year. Firm, concentrated palate but leavened by 66% whole-bunch fermentation, which moderates the extraction and enlivens the freshness. Drink from 2030 to 2040.	**£395 per three**
BU91321	**Vosne-Romanée Premier Cru Aux Malconsorts**	A sensual wine with a velvety caress. Black-cherry fruit on the layered and complex palate with an almondy hint of the cherry kernel. Rich yet not heavy. 90% whole-bunch fermentation. Drink from 2030 to 2041.	**£782 per three**
BU91311	**Vosne-Romanée Premier Cru Aux Malconsorts Cuvée Christiane**	Sumptuous. Made from a part of Malconsorts that borders La Tâche, this is closely related to the previous wine, yet has an extra level of opulence and majesty. 90% whole-bunch fermentation. Drink from 2030 to 2044.	**£1,300 per three**



Maison de Montille

These are de Montille's wines made from bought-in grapes. See the intro for Domaine de Montille.

Ref	Title	Description	Six price
		White	
BU91431	**Saint-Romain**	The high altitude of the vineyard offsets the heat of the vintage, offering a ripe and creamy palate which nevertheless finishes with a bright, mineral flourish. Drink from 2026 to 2030.	**£155**
BU91441	**Meursault Les Casses-Têtes**	Ripe yet fresh, generous fruity palate with a citrusy finish. This will become a domaine wine, but the vineyard was acquired from Bouchard Père too late to have the domaine paperwork finished! Drink from 2027 to 2032.	**£280**



Domaine Sylvain Pataille, Marsannay

Very attractive wines here again this year. A lot of whole-bunch fermentation is used in the red wines which confers a sense of freshness in warm vintages and moderates extraction. Sylvain is a fan of *tressage*, a vine-training method that, instead of hedging the vines into neat rows, does not trim the shoot tips, allowing the vine to grow longer stems. He now has 5ha of this. It is time consuming to manage, but it produces more shade, beneficial in warm years, consumes less water and seems to keep grapes small, preserving better acidity.


Sylvain Pataille

Ref	Title	Description	Six price
		White	
BU90671	**Marsannay Blanc**	Lovely, balanced wine mingling scents of apples and white peaches. The palate has ripe fruit but with a certain firmness and tension. Drink from 2026 to 2030.	**£132**
		Red	
BU90661	**Bourgogne Rouge**	Juicy pinot noir with cherry and raspberry flavours. Soft and round. Made using part domaine and part bought-in fruit from the usual good regular sources, including Échevronne in the Hautes Côtes and from Bourgogne vineyards below Marsannay. Drink from 2026 to 2030.	**£75**
BU90651	**Marsannay**	Red and black fruit on the nose, and more substantial on the palate than the Bourgogne, with succulent fruit and soft tannins. Drink from 2026 to 2030.	**£110**
BU90641	**Marsannay Longeroies**	Always beautifully composed, this balances fruit and structure in an ideal way. Generously fruity with round tannins. Sadly, some rows with the 161-49 rootstock, which is struggling with the warmer and drier conditions from global warming, have had to be pulled up. Drink from 2027 to 2032.	**£205**
BU90631	**Marsannay Clos du Roy**	Clos du Roy produces slightly firmer and more structured wines than Longeroies. The black-fruit character is framed by the tannins which are more apparent on the palate. This is best enjoyed a little later than the Longeroies. Drink from 2028 to 2035.	**£205**
BU90621	**Marsannay L'Ancestrale**	Oustanding. Great depth of flavour, sumptuous fruit and a natural old-vine concentration, which lends a sensual texture. This is Sylvain's top cuvée of the domaine's oldest vines, from a number of different vineyards, which are approximately 80 years old. These are all *tressé* (see the introduction of this section for an explanation). Drink from 2029 to 2038.	**£550**

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Domaine Henri Prudhon, Saint-Aubin



Philippe and Vincent Prudhon

This small family domaine quietly produces lovely wines and offers them at reasonable prices. Harvest here began on 6th September. Yields were 50hl/ha for whites. Alcohols range from 12.5-14%. Bottled with Diam corks.

Ref	Title	Description	Six price
		White	
BU100051	**Saint-Aubin Premier Cru Les Perrières**	Ripe red-peach aromas and a generous, weighty palate. Rich and honeyed with a hint of vanilla from the oak. Drink from 2026 to 2030.	**£130**
BU91091	**Saint-Aubin Premier Cru Les Murgers des Dents de Chien**	From a sunny, exposed site, this has natural richness. The palate combines flavours of apples and white peaches. Ripe and creamy, offset by a firm mineral structure underneath. Drink from 2026 to 2030.	**£130**
BU91081	**Puligny-Montrachet Les Enseignères**	Floral and citrus notes combine for a really fresh bouquet. Creamy on the palate with a bright finish. The first to be picked, at 12.5%, Enseignères is a well-sited vineyard adjoining grand cru Bâtard-Montrachet. Drink from 2027 to 2032.	**£245**
		Red	
BU100061	**Saint-Aubin Premier Cru Sentier du Clou**	Made from 80-year-old vines, this has aromas of cherry and raspberry. Midweight, juicy, crunchy fruit on the palate with a fresh, mineral finish. Drink from 2026 to 2031.	**£112**

Domaine Rebourgeon-Mure, Pommard

Rebourgeon-Mure offer fine wines at reasonable prices. The wines are not showy and have an understated charm. The 7.3 ha domaine can trace its history to the 16th century and the cellars to the 17th century. David Rebourgeon has been using a vertical press since 2009 which produces finer tannins in the press wine. Harvest began on 7th September.

Pommard is really succeeding in the warmer climate we are now experiencing, which has transformed the style. I am buying more and encourage you to do so, too! There is considerable variation in the soil types in Pommard. The wines from some of the higher-sited vineyards are fresher and lighter, often with more limestone, while those from the lower ones tend to have more clay and more power. There is a lovely collection of Volnay vineyards here, too.

Ref	Title	Description	Six price
		Red	
BU91161	**Bourgogne Cuvée de Maison Dieu**	Excellent quality for a Bourgogne. A lovely, ripe, black-fruited wine from clay and silty soils. Drink from 2027 to 2032.	**£85**
BU91211	**Pommard Premier Cru Clos des Arvelets**	A delight. This has pretty red-fruit aromas and a beguiling round and ripe palate. Quite different from the standard image of Pommard. This is an interesting, sunny, south-facing vineyard, planted in 1956, high on the slope in a coolish valley. Drink from 2028 to 2035.	**£123 per three**
BU91171	**Beaune Epenottes**	Soft, forward and fruity. This is light- to medium-bodied on the palate with sweet tannins. Drink from 2027 to 2031.	**£132**
BU91201	**Volnay Premier Cru Caillerets**	Pretty, fine-boned wine. Caillerets has perhaps the silkiest of all palates in Volnay. It has a seemingly fragile beauty, but surprises with its great length of flavour. Drink from 2028 to 2034.	**£136 per three**



Domaine Rebourgeon-Mure, Pommard *continued*

Ref	Title	Description	Six price
BU91151	**Pommard**	A pretty style of Pommard, with a mix of red and black fruit, and sweet, gentle tannins. A balanced wine from eight different plots, some on clay and some on limestone soils, planted between 1910 and 2015, including some animal-themed ones (En Vaux, Les Vaches, Rue au Porc) and others (Vaumuriens, Croix Planet). Drink from 2028 to 2033.	**£170**
BU91181	**Beaune Premier Cru Vignes Franches**	This has gentle, round, black fruit and a succulent palate of considerable charm. From a vineyard planted in 2016. Drink from 2027 to 2032.	**£205**
BU91191	**Volnay Premier Cru Santenots**	From a vineyard planted in the 1960s, this has a delicate yet persistent palate, with excellent Volnay typicity. Very refined. Drink from 2028 to 2034.	**£222**
BU91221	**Pommard Premier Cru Clos des Charmots**	From wonderful old vines planted in 1901 and 1905. Dense black fruit with a seductive old-vine texture. So pretty, so refined. The tannins are suave and sophisticated. Drink from 2028 to 2035.	**£131 per three**
BU91231	**Pommard Premier Cru Grands Epenots**	Grand and noble wine, just a smidge higher in quality than the Charmots. A wine of controlled power and graceful, velvety texture. Impressive. Drink from 2029 to 2036.	**£315**



Vines in Corton

Etienne Sauzet, Puligny-Montrachet



Benoît Riffault

Another excellent vintage here. The wines are made by Benoît Riffault, who has brought a certain precision to this 15ha domaine. He reports that the vintage started on 28th August, employing 60 harvesters. Most wines came in at around 13%. Yields were 55hl/ha for village and 45hl/ha for premiers crus, with good level of acidity for the year (pH 3.20-3.30). Indeed, Benoît notes acidities have improved since the 1970s, when it would have been akin to pH3.40 because the practice of adding potassium to the soil, which was used as a fertiliser, ceased long ago. Oak is used sparingly, with 10-15% for the village and 30-35% for the premiers crus.

Ref	Title	Description	Six price
		White	
BU91711	**Puligny-Montrachet Premier Cru La Garenne**	A little riper than the village Puligny, with white-peach aromas, and a generous palate with a fresh finish. Drink from 2026 to 2030.	**£220 per three**
BU91701	**Puligny-Montrachet Premier Cru Champ Gain**	This is really fresh with firm, appley fruit and a pleasant tension on the palate. Very elegant. Drink from 2026 to 2030.	**£262 per three**
BU91691	**Puligny-Montrachet Premier Cru Les Referts**	This has a broader, more powerful and fleshier palate than the Champ Gain. The vineyard is sited near the bottom of the slope and has more clay in the soil than, say, Folatières. Drink from 2026 to 2030.	**£262 per three**
BU91681	**Puligny-Montrachet Premier Cru Champ Canet**	Firm, rich, powerful, muscular wine, with good grip and structure. Made from a 1.2ha holding across four plots, with vines ranging from 28 to 93 years of age (the average is about 65 years). This well-sited vineyard produces lots of *millerands* (shot berries) producing a more concentrated flavour and structure which resides in the skins. Skin-to-pulp ratio is greater in the small shot berries than larger ones. Drink from 2027 to 2031.	**£275 per three**

Etienne Sauzet, Puligny-Montrachet *continued*

Ref	Title	Description	Six price
BU91721	**Puligny-Montrachet**	Excellent quality for a village wine, this is attractive and forthcoming with floral aromas and a fresh, lively palate. A well-balanced wine since it comes from 12 different plots. Drink from 2026 to 2030.	**£282**
BU91661	**Puligny-Montrachet Premier Cru Folatières En la Richarde**	En la Richarde is situated above Chevalier-Montrachet. This is a superb example of the long and linear style of Puligny from high on the slope, with a bright, mineral, crystalline palate. Drink from 2027 to 2031.	**£325 per three**
BU91671	**Puligny-Montrachet Premier Cru Les Combettes**	A synthesis of the freshness of En La Richarde and the power of Champs Canet. A weighty wine, rich and dense but then the palate narrows to a fine, fresh and mineral finish. Lovely. Drink from 2027 to 2031.	**£325 per three**

Domaine Taupenot-Merme, Morey-St-Denis

Exquisite, refined wines of excellent quality. The domaine can trace its history to the 17th century and today cultivates about 13ha of vines. It is run by Romain Taupenot and his sister Virginie. Romain has one of the brightest minds I have come across in Burgundy. They harvested 11th-25th September. Yields were 45-50 hl/ha for red wines, alcohols between 12.3-13.6% and acidity pH 3.55-3.65. No whole-bunch fermentation was used. The wines are matured in barrels for 12 months. Bottled with Diam corks.

Ref	Title	Description	Six price
		Red	
BU92001	**Gevrey-Chambertin**	Lovely, pretty, red-fruited Gevrey with a fresh, bright and fine-boned palate. Drink from 2028 to 2034.	**£310**
BU91991	**Morey-Saint-Denis Premier Cru La Riotte**	This has richer, darker, fimer fruit and a grippy structure. From a vineyard with 50cm layer of clay with 40% stones, so quite porous, with limestone beneath. Drink from 2029 to 2035.	**£585**
BU91981	**Gevrey-Chambertin Vignes Premier Cru Bel Air**	This vineyard is well situated above grand cru Chambertin Clos de Bèze, the high site produces an exquisite, bright red-fruit aroma, with impressive depth of fruit on the palate. Drink from 2029 to 2036.	**£333 per three**
BU91971	**Charmes-Chambertin Grand Cru**	Rich and concentrated, with a round and generous palate. This parcel has a little more limestone than the Mazoyères. Drink from 2030 to 2040.	**£1,280**
BU91961	**Mazoyères-Chambertin Grand Cru**	From vines planted in 1959, this has an exquisite floral perfume. The palate shows a wonderful burst of freshness, an impressive intensity of flavour and spicy fruit. Drink from 2030 to 2040.	**£1,405**



Autumn views in Corton-Charlemagne

Domaine Tollot-Beaut, Chorey-lès-Beaune



Nathalie Tollot

Excellent wines in the generous, round and plummy house style. They began harvesting on 5th September. Recent plantings of low-yielding clones have improved quality as has a high-tech destemmer bought in 2014.

Ref	Title	Description	Six price
		Red	
BU90821	**Chorey-lès-Beaune**	Ripe and plummy black-fruit nose, followed by a round palate with sweet tannins. Made from 6ha spread over 14 different parcels. Drink from 2026 to 2032.	**£120**
BU90811	**Savigny-lès-Beaune Premier Cru Lavières**	Lovely bright red fruit and a fresh, elegant palate. This vineyard was originally planted in 1943. One-third was replanted in 2017 with new clones of 'pinot fin', which are low yielding. These younger vines add an element of freshness. Drink from 2027 to 2033.	**£175**
BU90801	**Aloxe-Corton**	This has a typically firm Aloxe palate, but without dryness and with good length of flavour for village wine. Made from four parcels of approximately 40-year-old vines. Drink from 2028 to 2034.	**£180**

Jean-Marc Vincent, Santenay

Jean-Marc and Anne-Marie are dedicated vignerons whose attention to detail is bringing quality improvements year on year. They and the team work 900 hours/ha, double that of the norm, in the vineyards. They are advocates of high-density planting, 14,000 vines/ha or more (the norm is 10,000), and *tressage*, not cutting the branch tips to a neat hedge but allowing them to grow. This reduces berry size, improves acidity and requires less water. For white wines, they pick ripe and golden for good flavour, crush and then press the grapes hard to extract phenolics, which helps build structure, as acidity is lower in ripe grapes. He waits for full phenolic maturity in reds, harvesting a little later than some at around 13.5-14% to ensure ripe tannins. They are extending maturation in barrel from 12 to 18 months for the top wines which are now lodged in 500-litre barrels. The whites are bottled with Diam corks.

Ref	Title	Description	Six price
		White	
BU92161	**Bourgogne Blanc**	A ripe and round Bourgogne Blanc with peachy fruit. Drink from 2027 to 2032.	**£125**
BU92121	**Santenay Blanc 'Vignes Denses'**	Fresh and appley on the nose. The palate is fine, linear, long and elegant, with structural support from high levels of dry extract. Made from vines in Passetemps and Prarons, planted to a density of 14,000 vines/ha with good plant material, both clones and massale selections. Drink from 2028 to 2035.	**£255**
BU92151	**Auxey-Duresses Les Hautés**	White-peach fruit and a firm-fleshed palate. This cool north-east facing vineyard, bordering Meursault, tempers the heat of the vintage. The old vines (70% of the vines were planted in 1936, and a small new part has been planted at 15,000 vines/ha, which is not producing yet) lend the wine a natural concentration from the lower yields. Drink from 2028 to 2032.	**£275**
BU92141	**Santenay Premier Cru Beaurepaire Blanc**	Made from vines planted on a patch of marnes soil, which produces structured chardonnay. Bright, fresh, lemony palate with good density of fruit. Drink from 2028 to 2035.	**£280**
BU92131	**Santenay Premier Cru Gravières Blanc**	This has a firm, taut palate with crystalline purity of fruit and impressive length of flavour. Planted at two-thirds 17,000 vines/ha, and a third 14,000, on limestone soil and with excellent plant material. Drink from 2028 to 2035.	**£305**
		Red	
BU92181	**Santenay Rouge Premier Cru Le Passetemp**	Replanted in 2020 at 15,000 vines/ha with high-quality pinot selections. Really fine and elegant flavour, and noble tannins from the excellent new plant material. Red and black fruit, with a floral note from partial whole-bunch fermentation. Drink from 2029 to 2034.	**£310**
BU92171	**Santenay Rouge Premier Cru Les Gravières**	Broad and powerful. From vines planted in 1949, this has old-vine texture and natural concentration of fruit and acidity from the low yields. Drink from 2029 to 2037.	**£330**

en PRIMEUR



Managing director Pierre-Henry Gagey in the Jadot winery.

Mixed Cases

*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.

2023 Red Burgundy Case

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

- Domaine Tollot-Beaut, Chorey-lès-Beaune
- Domaine Sylvain Pataille, Bourgogne Rouge
- Domaine Jean Chauvenet, Nuits-Saint-Georges
- Domaine Desvignes, Givry
- Domaine Rebourgeon-Mure, Bourgogne Cuvée de Maison Dieu
- Domaine Chanson, Savigny-lès-Beaune Premier Cru La Dominode

Ref OC6626 | £110 *Drink from 2028 to 2029*

2023 Fine Red Burgundy Case

A three-bottle case containing one bottle each of the following three red wines:

- Domaine Jean Grivot, Vosne-Romanée
- Marchand Tawse, Gevrey-Chambertin Premier Cru Champeaux Vignes de la famille Tawse
- Domaine Jean Chauvenet, Nuits-Saint-Georges Premier Cru Les Vaucrains

Ref OC6646 | £188 *Drink from 2031 to 2034*

2023 White Burgundy Case

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

- Domaine André Bonhomme, Viré-Clessé Cuvée Spéciale
- Domaine Henri Prudhon, Saint-Aubin Premier Cru Les Perrières
- Domaine William Fèvre, Chablis

Ref OC6636 | £127 *Drink from 2027 to 2030*

This offer will close at midday, Monday 10th March 2025.

More wines online: We also have a number of wines that are available to us in very small quantities, which are listed online.

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