




EnPrimeur
White & Red
Burgundy

'Transparent, fine-boned, balanced wines
with aromatic purity and perfume'

2024

An in-bond offer from
THE WINE SOCIETY

EST. 1874



*Lucy Auger,
head winemaker*



Picking the grapes at Marchand Tawse

Overview

Burgundy lovers who enjoy delicacy will revel in 2024's fresh character compared to the more opulent vintages in their cellars. The vintage has produced bright and fresh wines with classical, pre-global-warming Burgundian aromas and flavours. They have impressive aromatic purity and transparently reveal vineyard character.

After a number of very hot, sunny years, the 2024 growing season was wet and cloudy, though not cold. Greater knowhow, and better and stricter sorting, has helped to produce attractive wines which would not have been possible 15-20 years ago under such conditions. The crop was very small, between a third and half of a normal year, allowing the grapes to attain satisfactory ripeness. Our strict selection of highly competent growers always do proportionately better than the lesser ones in more difficult years.

With pure aromas, light to medium body, just-ripe flavours and low to medium alcohol levels, the 2024s offer the scale of a string quartet rather than a symphony orchestra.

White wines

The whites are exciting, classically framed and of very good quality. The crystalline purity has produced precise, linear Chablis. In the Côte de Beaune, they show bright citrus and apple flavours and a firm, fresh palates with a certain density and length of flavour. The Mâconnais is highly successful. They will develop well in bottle.

Red wines

The 2024 reds have a pretty, weightless quality, an ethereal character that few other grape varieties could achieve so successfully in such a vintage. Quality is good and occasionally very good. They vary a little more in style than the whites. Colours are perhaps deeper than expected, and tannins are sweet, both due to the considerable quantity of 'hens and chickens' (*millerandage*, where grapes grow to a variety of sizes, with many remaining small and rarely achieving normal dimensions), which aids quality. There were 100 days between flowering and harvest, which growers traditionally find allows phenolic maturity (flavour and tannin) to be achieved. They are delicate and light on their feet. The aromas are pure pinot noir: fine and perfumed, and mostly in the red-fruit spectrum. On the palate they offer lively fruit and a gentle, soft structure accompanied by sweet tannins. They will be generally enjoyable in the early and mid-term but the longevity of the very best may confound expectations. Pommard is continuing to perform well in both warm and cool years, and I have added a new producer, Launay Horiot.

The balance and character of the wines

Most grapes were harvested at satisfactory levels of ripeness of 11.5-12.5% alcohol and chaptalised by half a degree or so. Saved by a tiny crop, the small yield and normal temperatures allowed the grapes to achieve a satisfactory level of ripeness, despite the wet and cloudy conditions. Some are richer. One of the best growers, Comte Armand, made 10hl/ha (normally 35hl/ha) from the Clos des Epeneaux vineyard and the grapes reached 13.4% potential alcohol at harvest. The wines are well balanced. Although acidity is a little below the average, one perceives the wines as attractively fresh as alcohol levels are low. In the reds, the tannins are soft.

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 are payable at this point)

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.

A note about alcohol levels: we are including indicative alcohol levels for all the wines in this offer. Please note, however, that these are intended as a guideline and may differ once the wine is in bottle.

There is no obvious comparison with a previous vintage. As in all years of moderate ripeness and high rainfall, when one ascends the quality hierarchy from Bourgognes, villages, premiers crus to grands crus, quality improves significantly in the best-drained sites in the middle and top of the slope. The deep roots of older vines absorbed less water than the younger shallower rooted ones. It's worth trading up.

Weather at harvest and small yields save the crop

Weather

The best growers rose to the challenge and made good wines. There was twice the amount of rain compared to a normal year. There was 16% less sun in Chablis, 9% less in the Côte d'Or and 5% less in the Mâconnais. However, it was not cold. Indeed, the average annual temperature in 2024 was about 12.4°C (long term average is about 11.8°C) allowing ripening to progress.

Ripened by low yields

The vintage ripened because of small yields brought about by hail, poor flowering and mildew. For those practising conventional viticulture, crops were around a third to half in Chablis, half in the Côte de Beaune, a third for pinot in the Côte de Nuits and just below normal in the Mâconnais. Three factors diminished the size of the harvest. **Firstly**, in Chablis hail on 1st May affected 1,000ha and some frosts reduced yields. **Secondly**, poor flowering hit pinot noir severely, which flowered later than chardonnay in less good conditions. This led to significant shatter (*coulure*), where grapes do not form or drop off, and hens and chickens (*millerandage*). These affect quantity, but not quality. Indeed, hens and chickens improves

quality as there is a greater skin-to-pulp ratio and flavour, tannins and colour reside in the skin. Also, they have fewer pips, whose tannins can be bitter if crushed, so tannin quality is improved. This may have been the most significant factor in crop loss. **Thirdly**, there was a large and persistent problem of mildew, which for certain growers seems to have attacked more the bunches than the leaves. It was most prevalent in the wetter, lower-lying vineyards. Mildew results in leaf loss and berries which dry out and fall off. Again, this is disastrous for quantity but does not taint the grapes. It was tricky for organic and biodynamic producers to control the mildew. They often made half the crop of those practising conventional methods.

Good weather at harvest and winemaking decisions

Most people harvested during the good, dry weather between 12th and 22nd September. Temperatures were around or just below normal. After a severe sorting, the grapes that went into the vats were of healthy and of good quality. For pinot, opinions were divided whether to do more or less destemming and generally there was just a gentle extraction, more pumping over than punching down. Everyone was pleasantly surprised by the quality of the wines and their development in barrel, which was much better than expected.



Toby Morrhall
Buyer for Burgundy

The details

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

Orders need to be placed by **midday, Friday 13th March, 2026** and will be processed thereafter.

Members who have ordered by this date will receive confirmation of their purchase by **Monday 23rd March, 2026** at the latest.

The wines will arrive spring 2027. Please see the website for more precise timings nearer the time.

What the price includes

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.

If demand exceeds supply

The Society has a long relationship with many of the growers in this offer and access to good quantities of wine. It is possible however that demand may exceed supply for individual wines, in which case we will share out (as far as is practical) the available stock equally amongst ordering members. If this still does not allow every member to have some wine, then as a final resort we divide members into groups depending on their level of support for The Society (quantity of wine bought, spend, orders placed etc). Members who have given greater support to The Society will have a better chance (but no certainty) of being allocated wine, and those who have given less support will have a lesser chance (but still a chance). The Society will offer a similar wine as a substitute if the original choice cannot be provided, or members may nominate their



Mâconnais

The Mâconnais had some of the best weather in 2024 and made excellent-quality wines. Less mildew and a better flowering produced normal-sized crops, and the wines are ripe yet fresh. These are highly recommended.

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.

BU94831 | White

Viré-Clessé Cuvée Spécialeé

One of the best-value wines we buy from Burgundy. 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. Fresh and appley on the nose and firm fleshed, structured, concentrated and mineral on the palate. A bargain. Drink from 2028 to 2034

£70 per six

More wines online

We also have a number of wines that are available to us in very small quantities, which are listed online. Visit thewinesociety.com/burgundyep

Vineyard worker of the year at Château des Rontets



Claire and Fabio, proprietors of
Château des Rontets

Château des Rontets, Fuissé

A lovely vintage. The high altitude and north-facing exposition overlooking the hamlet of Fuissé produces wines with a remarkable elegance and finesse, which nod in the direction of the Côte d'Or. Yields were 45hl/ha and grapes were harvested at potential alcohols of 12.5-13%. Bottled with Diam corks.

BU94341 | White

Pouilly-Fuissé Clos Varambon

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. Bright aromas in the apple and melon spectrum with some citrus elements. Fine, understated yet long on the palate. Drink from 2029 to 2033.

£135 per six

BU94351 | White

Pouilly-Fuissé Les Birbettes

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. Intense flavour with more length than breadth. Lovely, taut and tense palate, and understated for a Pouilly-Fuissé. Drink from 2031 to 2036.

£210 per six



Samuel Billaud
made excellent
2024 Chablis

Chablis

One of the most mineral and firm-fleshed recent Chablis vintages, with some similarities to 2014.

Samuel Billaud, Chablis

Impressive wines here. He made an average of half a crop, 25-35hl/ha, but some vineyards like Montmains were almost completely destroyed, so we cannot offer any this year. The house style here is a little fruitier on the front palate than Fèvre, but thereafter the freshness and minerality kicks in. Bottled with Diam corks.

BU93511 | White

Chablis Les Grands Terroirs

Firm and mineral with matter and grip, and a linear shape to the palate. As usual, it is a blend of three excellent village vineyards, Pargues, Cartes and Bas de Chapelot. An excellent village Chablis. Unoaked. 35hl/ha. Drink from 2028 to 2032.

£110 per six

BU93531 | White

Chablis Premier Cru Vaillons Vieilles Vignes

This steep vineyard intercepts more sunlight than flatter sites, which, together with low yields of 20hl/ha, has produced a riper style in the yellow-peach spectrum. From two parcels of vines, one 60 years old and one 80 years old (half owned, half bought in). Tank fermented. Drink from 2029 to 2034.

£240 per six

BU93521 | White

Chablis Premier Cru Butteaux

A cool site with a clay soil produces a very dry, firm, structured wine with impressive density. From 70-year-old vines and fermented in 450-litre barrels. Drink from 2029 to 2034

£240 per six

BU93541 | White

Chablis Premier Cru Mont de Milieu

Very good this year. It has a certain breadth on entry but then narrows to a firm, mineral core. From three vineyard parcels of 85, 70 and 35 years of age. Although the vineyard is south facing, Samuel's example always shows excellent freshness and well as concentration, probably due to the old vines. Fermented 80% in tank and 20% in 450-litre barrels. Drink from 2030 to 2036.

£250 per six

BU93561 | White

Chablis Premier Cru Montée de Tonnerre

A typical Montée de Tonnerre: firm with a very 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 2030 to 2036.

£260 per six

BU93551 | White

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 and taut wine. Fermented 50% in glass wine globes and 50% old 450-litre barrels. Matured 18 months on its yeast lees. Drink from 2030 to 2036.

£260 per six

BU93571 | White

Chablis Grand Cru Bougros

Really pure and structured grand cru. Intense aromas of white peach. Fermented and matured in 50% 450-litre barrels and 50% in tank. A beautifully integrated wine. Drink from 2031 to 2038.

£255 per three

Domaine William Fèvre, Chablis

In conversion to organic viticulture, yields here were just 9hl/ha which, unbelievably, was better than some, but they could not contain the mildew. No village Chablis was available to us this year. Starting on 20th September, 220 harvesters (normally 150) picked the tiny crop in three-and-a-half days (usually eight). Alcohols were 11-12% and lightly chaptalised to 12.5%. This domaine was sold to Domaines Baron de Rothschild Lafite two years ago, but Didier Séguier remains in charge of vineyard and cellar. The wines are fermented in tank and then partly matured in old barrels (with an average age of five years), to build some structure from the yeast lees without imparting any oak flavour. Bottled with Diam corks.

BU93871 | White

Chablis Premier Cru Vaillons

A really impressive Vaillons. Ripe yet underpinned with excellent grip and structure. A great success. Drink from 2028 to 2032.

£125 per three

BU93881 | White

Chablis Premier Cru Montmains

This comes from three plots (including Butteaux, Forêts and Montmains itself). Really taut and sinewy 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 2028 to 2032.

£125 per three

BU93891 | White

Chablis Premier Cru Vaurorent

A beautiful, classic Chablis. 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 2029 to 2034.

£165 per three

BU93931 | White

Chablis Grand Cru Bougros

A wine of uncompromising minerality, showing great length and little breadth. 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 2031 to 2038.

£200 per three

BU93901 | White

Chablis Grand Cru Preuses

Just 2hl/ha this year. A lovely compromise between power and freshness. Its structure is derived from the outcropping of marnes soil near the summit of the slope. Drink from 2030 to 2035.

£90 per one

BU93911 | White

Chablis Grand Cru Côte Bouguerots

Broad, firm and dry. The palate is like an impenetrable wall of minerality. 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. There is very little soil, so this is among the most mineral of all the grands crus. Drink from 2031 to 2037.

£106 per one

BU93921 | White

Chablis Grand Cru Les Clos

A wine of uncompromising minerality, showing great length and little breadth. 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 2031 to 2038.

£115 per one



Gautier
Desvignes

Côte Chalonnaise

Domaine Desvignes, Hameau de Poncey

The domaine has started conversion to organic cultivation. There was less mildew in the Côte Chalonnaise, so yields were near normal, at 35hl/ha. Grapes were harvested at 13%. The domaine can trace its history back to 1870. Son Gautier is bright and able, and joined his father in 2016, having worked in Oregon.

BU94111 | Red

Givry

Pretty, ripe red-fruit character, soft tannins and a round palate. 100% destemmed. Drink from 2027 to 2031.

£89 per six

Domaine Chanson

Domaine Chanson purchased the vineyards of Château d'Étroyes in 2023 and now own 45ha of Mercurey and Rully. I thought the red Rully was particularly good this year. See overleaf for Chanson's Savigny-lès-Beaune Premier Cru La Dominode.

BU95181 | Red

Rully Rouge

Lovely sweet tannins and round and fruity palate. A success. Drink from 2027 to 2031.

£96 per six

Côte d'Or

Comte Armand, Domaine des Epeneaux, Pommard

The best domaines do well in tricky years. Paul Zinetti achieved a natural ripeness in the grapes at harvest of 13.4%, but made just 10hl/ha, one of the perils of being biodynamic in 2024. This year the different vineyard parcels were all picked and vinified together.

BU94331 | Red

Pommard Premier Cru Clos des Epeneaux

Delicate, fine-boned wine with sweet tannins. The walled vineyard comprises parcels of vines planted from the 1930s to the 1980s. Deep colour for the year. Intensely aromatic red-fruit nose. Fresh and perfumed. Pommard grows in stature each year. Drink from 2028 to 2035.

£345 per three

Domaine Berthaut-Gerbet, Fixin

Delicate and fragrant wines here. Picking began on 12th September with yields of 20hl/ha.

BU95111 | Red

Fixin

Fine-boned Fixin with pretty red-fruit aromas preserved by maturation in a large barrel, or foudre. Destemmed. Drink from 2028 to 2033.

£145 per six

BU95121 | Red

Fixin Les Clos

Understated wine from vines ranging between 10 and 90 years old. Good length driven by intensity of flavour rather than power. Drink from 2029 to 2034.

£83 per three

Henri Boillot, Meursault

One of the best cellars for white wines in 2024. Harvest began on 17th September. Remarkable quality. Again, yields were tiny here so no Pucelles or red wines this year. The whites are fermented in 350-litre barrels.

BU93951 | White

Puligny-Montrachet

Floral nose. Fresh and firm-fleshed Puligny of excellent quality. Concentrated yet fine textured. Drink from 2029 to 2031.

£70 per one

BU93941 | White

Puligny-Montrachet Premier Cru Clos de la Mouchère

Honeysuckle scent. This has grand cru density of flavour, yet it wears it lightly, without heaviness. 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 2029 to 2032.

£825 per six

Domaine Denis Bachelet, Gevrey-Chambertin

This for me is one of the best red wine cellars in the vintage. The wines lack for nothing. They have the finesse of the year. Colours are really deep and tannins are sweet, probably because of the hens and chickens (where due to an imperfect flowering grapes remain small and have few pips, giving a high skin-to-pulp ratio, hence the deep colour and sweet tannins) but yield is a third of a normal year. Vintage began on 14th September. Grapes were harvested at 11.5-12% and chaptalised to 12.5-13%.

BU94031 | Red

Fixin

Deep in colour with a ripe and perfumed nose. Round, silky, soft and generous. Formerly known as Côtes de Nuits-Villages, this has been promoted to Fixin. Made partly from the excellent, steeply sloping and unusually named *Queue de Hareng* (herring's tail) vineyard. Drink from 2029 to 2040.

£125 per three

BU94041 | Red

Gevrey-Chambertin Vieilles Vignes

Exquisite, perfumed red-fruit nose of great beauty. A silky, sensual and caressing palate. Superb. Made from 85- to 90-year-old vines, which coped well with the weather conditions. Drink from 2031 to 2042.

£200 per three

BU94051 | Red

Gevrey-Chambertin Premier Cru Les Corbeaux Vieilles Vignes

From clay soils, this has excellent concentration and structure for the year and is always more closed than the Gevrey villages. It has a fresh and fine nose, sweet tannins and good supporting grip. Needs keeping for the tannins to soften and the fruit to bloom. Drink from 2031 to 2042.

£125 per one



Meursault barrels

Domaine Chanson, Beaune

I made a very strict selection here, buying just the Rully (see the Côte Chalonnaise section) and the Dominode. These, I thought, were very good. Overall, yields were around 30hl/ha. A severe sorting was made with 35 people working on the conveyor belt. There was a week of cold maceration pre-fermentation and whole-bunch vinification averaged 50%. Founded in 1750, this is one of the great historic producers of Burgundy, who have 45 ha of domaine vineyards in the Côte d'Or and now a further 45 ha in the Côte Chalonnaise. 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.

BU95191 | Red

Savigny-lès-Beaune Premier Cru La Dominode

Made from Chanson's own 2.10 ha plot of vines. A hint of oak mingles with lovely raspberry fruit aromas and a floral note from 60% whole-bunch fermentation. This has a certain substance for the year, yet is fine textured with ripe tannins. Lovely. Drink from 2028 to 2033.

£145 per six



Domaine Chanson

Domaine Alain Burguet, Gevrey-Chambertin

This is Jean-Luc's third vintage in sole charge of the domaine, after his brother Eric left. Jean-Luc harvests later than most, 27th September, prepared to risk rain to gain full flavour maturity. He made 22hl/ha and harvested at about 11.5%. A double *trie*, or sorting, ensured only the healthiest grapes entered the fermentation tanks. As always, the grapes are 100% destemmed. He makes a light ploughing in spring but thereafter lets the natural vegetation grow all year round. He thinks this vegetation helped absorb the high rainfall in 2024.

BU94061 | Red

Gevrey-Chambertin Mes Favorites

Very appealing. Soft, round and generous in style, with good mid-palate length and a fresh finish. Made from approximately 30 small parcels of vines of 75 years of age situated in seven different *lieux-dits* (named vineyards). Drink from 2028 to 2036.

£285 per six

Domaine Jean Chauvenet, Nuits-Saint-Georges

Nuits was badly hit by mildew. Christophe Drag made just 9hl/ha. He began on 12th September, harvesting at 11-12% potential alcohol and he chaptalised a little. He extracted very little as phenolic maturity was just achieved.

BU94071 | Red

Nuits-Saint-Georges

This includes premier cru Damodes this year, because yield was too small to vinify alone. Deep in colour, light and fragrant on the nose. The palate is light on its feet with attractive black fruit, appealing freshness and vivacity, and gentle tannins. Drink from 2029 to 2033.

£160 per six

BU94081 | Red

Nuits-Saint-Georges Premier Cru Les Vaucrains

The top vineyard in the cellar performed well. Situated high on the slope, this is well drained and coped with the weather. Black-fruited in character, with a fleshy palate that covers the structure well. This will develop well with some bottle age. Drink from 2031 to 2037.

£350 per six

Domaine Robert Chevillon, Nuits-Saint-Georges

One of the best red wine cellars of the vintage. Outstanding wines. Yields were down 50-80%. Bertrand Chevillon says the quality of the grapes was excellent. He harvested 18th-23rd September at around 12.5% potential alcohol. No allocation of Pruliers or Cailles this year.

BU94401 | Red

Nuits-Saint-Georges Vieilles Vignes

Deep colour. Very pretty, floral aromas of violets. Silky-textured palate with fresh fruit and sweet tannins. Outstanding quality for village level. Drink from 2028 to 2033.

£173 per three

BU94411 | Red

Nuits-Saint-Georges Premier Cru Perrières

Delicate yet intense aromas. As the name (meaning stony) suggests, this is a more mineral wine with structure based more on its crystalline character than its tannins. Light and fresh on the palate.

Drink from 2029 to 2035

£78 per one

BU94421 | Red

Nuits-Saint-Georges Premier Cru Roncières

This wine was not offered for tasting this year as yields were so low. Drink from 2029 to 2035.

£230 per three

BU94431 | Red

Nuits-Saint-Georges Premier Cru Vaucrains

The top wine in the Chevillon line-up. Rich brambly, black fruit nose. A wine of considerable substance and power that needs cellaring. The palate is structured yet succulent, underpinned with sweet and ripe tannins. Drink from 2031 to 2039.

£105 per one

More wines online

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

thewinesociety.com/burgundyep or scan the QR code:



Domaine Drouhin-Laroze, Gevrey-Chambertin

Appealing wines here. The younger generation, Caroline and Nicolas, have lifted quality several rungs up the ladder and are now in the top league of producers. There are significant steps up in quality as one moves up the hierarchy from villages to premiers crus to grands crus.

BU93461 | Red

Gevrey-Chambertin Dix Climats

Pure pinot aromas, fresh and appealing. 25% whole-bunch fermentation emphasises a pretty, floral note. Light and gentle on the palate. Drink from 2029 to 2034.

£230 per six

BU93471 | Red

Gevrey-Chambertin Premier Cru Lavaux Saint-Jacques

There is an extra weight and power as one steps up the hierarchy to this lovely premier cru. Rich and soft in texture, it absorbs the 60% new oak in its stride. 100% destemmed. Drink from 2030 to 2038.

£240 per three

BU93481 | Red

Latricières-Chambertin Grand Cru

Ethereal Burgundy made from a vineyard with a stony soil high in limestone content. 25% whole-bunch fermentation contributes verve and freshness. The palate is delicate and persistent. Drink from 2030 to 2038.

£400 per three

BU93491 | Red

Bonnes Mares Grand Cru

Rich nose with considerable concentration. Fleshy for Bonnes Mares, covering the structure, perhaps aided by destemming 100%. Good length of flavour. 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 2032 to 2040.

£483 per three

BU93501 | Red

Chambertin Clos-de-Bèze Grand Cru

Deep in colour with rich blackberry fruit and some floral notes from 15% whole-bunch fermentation. There is 80% new oak, but one would not know it. Structured, backward and long on the palate. From three parcels of vines amounting to 1.47ha and aged between 30 and 60 years. Drink from 2032 to 2040.

£510 per three



A portion of Domaine Drouhin-Laroze's vines in Gevrey-Chambertin



Jean-Philippe Fichet, Meursault

Jean-Philippe felt the key in 2024 was not to harvest too early. He postponed his by four days and started on 18th September, harvesting yields from 26-45hl/ha at 12-12.5% potential alcohol. Bottled with Diam corks.

BU94441 | White

Bourgogne Blanc

Bright eyed and bushy tailed! Tense and taut on the palate with a creamy finish. Fermented in 500- and 600-litre barrels. Drink from 2028 to 2030.

£105 per six

BU94451 | White

Bourgogne Blanc Vieilles Vignes

The old vines, which produce less yield and lend more concentration, give this wine a little more weight and density of flavour than the straight Bourgogne Blanc. From vines aged more than 70 years old, it is fermented in 500- and 600-litre barrels. Drink from 2028 to 2031.

£130 per six

Domaine Fornerot, Saint-Aubin

This domaine is a rising star. Since Jérôme inherited the domaine a few years ago, quality has been on the up. His father was a nursery man, so the vineyards were exceptionally well planted, with different rootstocks chosen where the soil varies in the same vineyard. He has been investing in the winery, buying a new site in an old building in Saint-Aubin, and improving the equipment. These wines are all fermented in 228-litre barrels and matured therein for about a year. He harvested from 14th-17th September. Bottled with Diam corks

BU93581 | White

Bourgogne Hautes Cotes de Beaune

Lying just outside the delimited vineyard of Saint-Aubin, in a cool spot, this is firm fleshed and taut with a streak of citrus fruit. Drink from 2028 to 2030.

£70 per six

BU94141 | White

Saint-Aubin Champ Tirant

A fine-flavoured wine from vines towards the bottom of the slope. This has a clay and rocky soil, and is planted with an excellent clone, number 548. Drink from 2028 to 2031.

£123 per six

BU94461 | White

Meursault

A big step up from the Bourgognes, this Meursault has a fine nose, combining floral and white peach aromas and good depth of flavour on the palate. This is a well-thought-out *assemblage*, framed by a certain structure from the hillside vineyards (Les Cloux Dessous and Charmes de Narvaux) that make up two-thirds of the wine. The other third comes from lower-lying vineyards (Limozin, Crotots and Criots) for richness and breadth. Drink from 2029 to 2033.

£280 per six

BU94471 | White

Meursault Meix Sous Le Château

This is big and powerful, but currently a little closed. Made from 60-year-old vineyard planted on cold clay soils. Firm and backward. It will develop well in bottle. Drink from 2029 to 2034.

£295 per six

BU94481 | White

Meursault Les Chevalières

This hillside vineyard has a stony soil, high in limestone, giving a tense wine in its youth. Bright and energetic with a twist of citrus fruit. Drink from 2029 to 2035.

£375 per six

BU94161 | White

Saint-Aubin Premier Cru Chatenière

A favourite vineyard of mine. Facing south-west in a partially closed valley, pre global warming it struggled to reach maturity, but today its cooler exposition is an advantage. Lovely honeysuckle aromas and a bright and tense palate. From four different parcels aged 5, 40, 70 and 100 years old planted on 3309C and 5BB rootstocks, which are well adapted to the climate and produce small berries. Drink from 2028 to 2033.

£162 per six

BU94171 | White

Saint-Aubin Premier Cru En Remilly

This has hints of white peach and is a little richer flavoured on the palate than the Chatenière. Planted in 1986/7 with four different rootstocks. South-west facing but with a more open aspect than Chatenière so it intercepts more sun. Drink from 2028 to 2033.

£162 per six

BU94151 | White

Saint-Aubin Premier Cru Murgers Dents de Chien

Showing appley fruit tinged with honey, this is ripe yet fresh. Situated on a stony, windy plateau exposed south-west, south and south-east, this vineyard reflects the annual weather conditions. Drink from 2028 to 2033.

£162 per six

Domaine Jean-Noël Gagnard, Chassagne-Montrachet

One of the best domaines in Chassagne. Caroline Lestimé made about half a normal crop in 2024. She is bottling some wines a little earlier than previously for freshness, with some terracotta vessels and less oak for the wines at the beginning of the range. The wines are all organic and are bottled with Diam corks.

BU94201 | White

Chassagne-Montrachet Champ Derrière

A bright wine with appley fruit and some citrus on the nose. Bottled in July to capture the freshness. Drink from 2029 to 2032.

£280 per six

Domaine Jean Grivot, Vosne-Romanée

Impressive wines with good colour and substance for the year. Precisely 14.85hl/ha made in 2024, mainly due to hens and chickens (*millerandage*). Grapes were harvested from 17th to 27th September at 12.5-12.8% potential alcohol and chaptalised by 0.7-1.2%. As ever, no whole-bunch fermentation here at all and gentle extraction; more an infusion, using mainly pump overs and only two or three punch downs over the entire vinification to wet the cap.

BU94751 | Red

Bourgogne Rouge

This Bourgogne has a deep colour, black-fruit aromas and a round palate with sweet tannins. Drink from 2028 to 2033.

£34 per one

BU94761 | Red

Vosne-Romanée

Ripe, pretty aromas, quite floral in character. Generous on the palate with cherry-kernel flavours, supported by sufficient structure. Drink from 2030 to 2036.

£340 per six

BU94211 | White

Chassagne-Montrachet Premier Cru Les Chaumées

Bottled in July, this has richer and riper flavours in the peach spectrum. Ample yet fresh on the palate. Drink from 2030 to 2033.

£425 per six

BU94221 | White

Chassagne-Montrachet Premier Cru Clos de la Maltroye

Elegant, fine-boned wine with considerable length of flavour. Understated yet persistent. Drink from 2031 to 2034.

£425 per six

BU94231 | White

Chassagne-Montrachet Premier Cru Les Caillerets

Lovely honeysuckle nose. Firm fleshed yet fine, this wears its natural concentration lightly. From a superb vineyard situated high on the slope, whose limestone soil lends this an extra finesse. Drink from 2032 to 2035.

£735 per six

BU94771 | Red

Nuits-Saint-Georges Premier Cru Les Pruiers

Deep in colour, with pretty aromas and a fine-boned palate. Lithe and compact. Drink from 2030 to 2037.

£325 per three

BU94781 | Red

Vosne-Romanée Premier Cru Les Brûlées

Perfumed nose, combining the fruity and the floral. The tannins have a very appealing, sensual texture. Drink from 2030 to 2037.

£550 per three

BU94791 | Red

Vosne-Romanée Premier Cru Les Suchots

A very impressive Suchots with a lovely, scented nose and a creamy, luxurious palate. Drink from 2030 to 2037.

£675 per three

BU94801 | Red

Clos de Vougeot Grand Cru

Quite closed at the tasting, yet one senses an energy and freshness under the surface. Tannins are ripe and quite soft, but the fruit needs time to emerge. Good depth of flavour. Drink from 2031 to 2039.

£245 per one



Pickers at work

Louis Jadot, Beaune

I made a very strict selection here. Frédéric Barnier harvested between 13th and 25th September. Reds yielded 10hl/ha in the Côte de Beaune and 20hl/ha in the Côte de Beaune, and whites achieved 30hl/ha. Potential alcohols were 12-12.5% for the reds and 12.5-13% for the whites. There was no whole-bunch fermentation for the reds this year. White wines were fermented in 228-litre barrels, then transferred to larger foudres and then matured a further nine to ten months. Diam corks are used for the white wines.

Wines labelled 'Maison Jadot' are made from bought-in grapes or wine. The following wines come from domaines belonging to or allied to Louis Jadot. Those ending '(Domaine Jadot)' come from Louis Jadot's own domaine, '(Héritiers)' from Domaine des Héritiers de Louis Jadot and '(Gagey)' from Famille Henri Gagey.

BU93341 | White

Pernand-Vergelesses Blanc Clos de la Croix de Pierre (Domaine Jadot)

This punches well above its weight. From the En Caradeux vineyard, the well-drained limestone soil produced a ripe yet fresh wine. The palate starts rounded, and the middle and finish are bright and lemony. Drink from 2028 to 2032.

£170 per six

BU93351 | White

Meursault (Maison Jadot)

An ample, old-school Meursault, which is rich, satisfying, soft and comforting. This is an *assemblage* of wines from the slopes and flatter lands to balance, including Cromin, Tillets, Les Clous and Narvaux. Drink from 2029 to 2033.

£270 per six

BU93361 | White

Meursault Premier Cru Charmes (Domaine Jadot)

An extrovert Meursault, round, weighty and opulent. Very successful. Drink from 2029 to 2033

£235 per three

BU93371 | White

Meursault Premier Cru Genevrières (Domaine Jadot)

This exhibits an attractive balance: a lovely tension between richness, freshness and tension. Lean but not austere. Drink from 2029 to 2033.

£250 per three

BU93381 | White

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 sophisticated floral nose and long understated palate. Drink from 2029 to 2034.

£288 per three

BU93391 | White

Puligny-Montrachet Premier Cru Les Folatières (Domaine Jadot)

Ideally situated mid-slope, Folatières is quintessential Puligny. Honeysuckle nose, lemony freshness and great length of flavour. Drink from 2029 to 2033

£290 per three

BU93401 | White

Puligny-Montrachet Premier Cru Les Pucelles (Maison Jadot)

Adjacent to grand cru Bâtard Montrachet, this is ripe and broad shouldered with an impressive density of flavour on the palate. Drink from 2030 to 2034.

£375 per three

BU93411 | White

Corton-Charlemagne Grand Cru (Héritiers)

Made from the south-facing Pougets vineyard which maximised ripening in 2024. Fine, steely and understated, this is currently very mineral and closed, but will blossom with bottle age. Drink from 2031 to 2038.

£615 per three

BU93421 | Red

Santenay Clos des Gatsulards Monopole (Gagey)

A really round and ripe Santenay with impressive, ample fruit. Drink from 2028 to 2032

£125 per six

BU93431 | Red

Savigny-lès-Beaune Premier Cru Clos des Guettes (Gagey)

Lovely fresh wine with cool yet ripe fruit flavours and an elegant yet persistent palate. Drink from 2028 to 2032.

£155 per six

BU93441 | Red

Beaune Premier Clos des Couchereaux (Héritiers)

Fresh and scented, yet round on the palate with lovely, crunchy fruit. This vineyard sits high on the slope, is well drained and faces south. This helped maximise ripening in 2024. Good colour. Drink from 2028 to 2033.

£200 per six

BU93451 | Red

Gevrey-Chambertin Premier Cru Estournelles Saint Jacques (Domaine Jadot)

This cool site in the Combe de Lavaux was cold and windy at flowering, leading to a 90% loss in fruit due to hens and chickens (*millerandage*). The low volume contributed to the high quality. The well-drained site produced a wine of deep colour, intense black-fruit nose and a generous, round and ripe palate with an extra richness for the year. Drink from 2029 to 2037.

£275 per three

More wines online

We also have a number of wines available to us in very small quantities, which are listed online. Visit thewinesociety.com/burgundyep or scan the QR code:



Domaine Launay-Horiot, Pommard

I am increasingly impressed by Pommard and so am taking on new domaines from this village such as Launay-Horiot, who are new to our range this year. Owner Xavier Horiot was formerly a fighter pilot for the French Air Force. The Launays originated from Chassagne in 1860. The domaine had 12ha of vines at its height but now has 4ha, mainly in Pommard with grands crus Latricières Chambertin and Chambertin.

Xavier makes really fine wines. That may seem an odd remark given Pommard's reputation for power. But the domaines we work with in Pommard (De Montille, Comte Armand and Rebougeon Mure) all treat their grapes gently and so do not extract dry tannins. Here, the grapes are all destemmed. He has a very light hand in the cellar, preferring just to extract the best fractions of the fermenting wines and so produces exquisite, fine-boned, graceful wines. The defining character of his wines is intensity of flavour rather than power. He began the harvest on 16th September, making between 13-30hl/ha with potential alcohols of 13.5-14%. The wines are bottled with Diam corks.

BU94501 | Red

Pommard Les Perrières

A delight: floral and perfumed, while the palate is round, with good weight of fruit, silky tannins and a fresh finish. The vineyard was originally planted in 1902, with approximately 30% of vines remaining from the original date of plantation. A third has been recently replanted. It is high in clay soil, so the extraction is particularly gentle. There is also a *saigné* (some of the fermenting juice is drawn off to increase the ration of solids to must), which increases colour and flavour concentration but without mechanical extraction, which could render harsher tannins. Drink from 2028 to 2035.

£135 per three

BU94511 | Red

Pommard Premier Cru Les Chaponnières

This is made from a 60-year-old vineyard situated high on the slope just below Rugiens. Intense violet aromas and a fresh, fine palate with firm yet ripe tannins. Quite closed at present. Time will reveal its great beauty. Drink from 2030 to 2038.

£215 per three

Domaine Lécheneaut, and Lécheneaut et Fils, Nuits-Saint-Georges

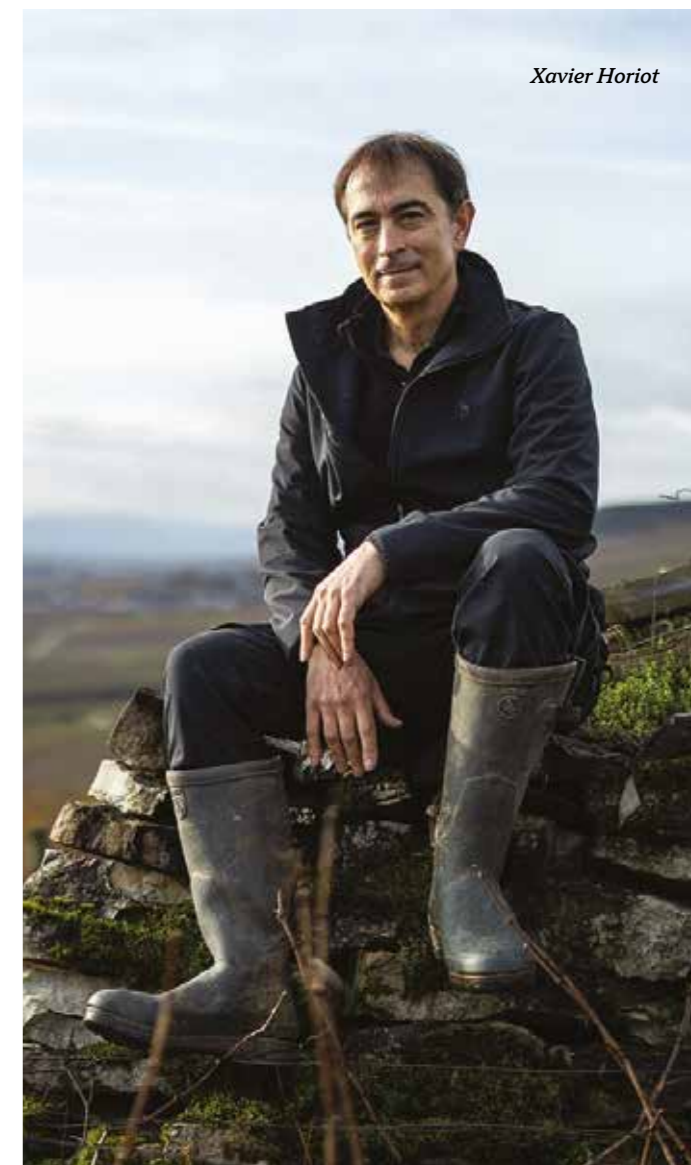
Tiny yields this year (5-10hl/ha), partly because they cultivate organically and this regime could not contain the mildew. They started on 17th September and the harvest lasted only four days (usually nine or ten). Potential alcohol was 11.5-12%, mostly 12%. Grapes were severely sorted and the selected grapes that remained were of very good quality. The bunches were entirely destemmed, and there was 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%.

BU93621 | Red

Bourgogne

This is excellent. It suffered more from mildew because it is situated at the bottom of the slope. The sorting was rigorous, and just 5hl/ha made it to the vat but the quality of the selected grapes was excellent. Pretty red-fruit aromas of raspberries and a fine palate with silky tannins. Light and pretty. Drink from 2029 to 2032.

£106 per six



BU93631 | Red

Nuits-Saint-Georges

The fruit is ripe and the palate is round, supported by firm but not dry tannins. A well-put-together wine, comprising about 75% from north of the village for fruit (Saint Jacques, Tuyaux and Herbues) and 25% from the south of the village for structure (Chaliots, Belle Croix and Maladières). This year, the old-vine Au Chouillet is also included. Drink from 2029 to 2034.

£206 per six

BU93651 | Red

Nuits-Saint-Georges Premier Cru Les Damodes

Intense red-fruit aromas. Pretty palate with a caressing, silky texture. 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 2030 to 2034.

£185 per three

BU93641 | Red

Morey Saint Denis Premier Cru Les Charrières

I was impressed by this wine's sweet and perfumed fruit. The palate is soft and alluring, perhaps leaning towards Vosne-Romanée in style. Made from bought-in grapes on a long-term contract and is labelled Lécheneaut et Fils. Drink from 2030 to 2035.

£185 per three

Marchand Tawse, Nuits-Saint-Georges

Excellent wines here as usual. Sadly, winemaker Mark Fincham will retire this year. He started on 17th September harvesting 10-15hl/ha at 12-12.4% potential alcohol, chaptalised to 12.5-12.8%. The domaine was converted to organic farming and was certified from the 2019 vintage. Horses plough the grands crus and the trellising has been renewed and raised to increase leaf surface area.

BU94261 | Red

Gevrey-Chambertin Vignes de la Famille Tawse

Lively, sappy fruit. Full, round and attractive with good weight on the palate. A cuvée of eight parcels (including Roncevie, La Justice, Clos Prieur Bas and Combes), offering a lovely red-fruit nose juicy, pure pinot flavour. This year also includes Etelois. 55% whole-bunch fermentation. Drink from 2028 to 2034.

£113 per three

BU94251 | Red

Gevrey-Chambertin Premier Cru Champeaux Vignes de la Famille Tawse

Bright, crystalline fruit on the nose. Tight and taut palate. Very fine. It is from a cool spot in the Combe de Lavaux at 400m altitude, planted in 1983 on soils high in limestone. 30% whole-bunch fermentation. Drink from 2029 to 2038.

£215 per three

BU94241 | Red

Mazis-Chambertin Grand Cru Vignes de la Famille Tawse

Exquisite cherry-kernel aromas, a creamy texture and good mid-palate length. 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 2033 to 2042.

£185 per one



Pascal Marchand

Château de Meursault, Meursault

The harvest began on 16th September, with yields down 10-20% for Meursault premiers crus, and 50% for Meursault villages. Alcohols are around 12%. Some were chaptalised to 13%. Organic since the 2022 vintage, Château de Meursault are planting many trees and 1.5km of hedges, digging 26 geothermic wells for energy and reroofing the cuverie, insulating it with 50cm of hemp. The wines are bottled with Diam corks.

BU94291 | White

Meursault Grands Charrons

With pretty aromas of pears, this is a broad, ample, concentrated and grippy wine from a well-drained hillside vineyard. Drink from 2028 to 2031.

£300 per six

BU94301 | White

Meursault Premier Cru Charmes Dessus

Beautifully balanced wine. It has the rich Meursault body and fullness together with an undertow of minerality from the upper (*dessus*) stonier, superior part of their 3ha vineyard. Drink from 2029 to 2032.

£420 per six

BU94311 | White

Meursault Premier Cru Perrières

This is a very impressive Perrières. Dry and sinewy, with a firm-fleshed palate of excellent length. Drink from 2030 to 2034.

£250 per three

BU94321 | Red

Pommard Premier Cru Clos des Epeneaux

I thought this was their best red wine and very impressive. Deepish in colour with a fresh and intense nose. Ripe and creamy on the palate with good length of flavour. Another vote for Pommard! Drink from 2028 to 2036.

£240 per three



Domaine de Montille, Volnay

I thought de Montille performed very well in 2024, including the entry-level Bourgogne Rouge and Bourgogne Blanc Clos du Château. The vintage perhaps suited their naturally elegant, understated style. They obtained good ripeness at harvest. Winemaker Brian Sieve harvested 18-25 hl/ha of reds at 12.5%, and 20-30hl/ha of whites at 13%. The whites are all bottled with Diam corks.

BU94911 | White

Bourgogne Le Clos du Château

Good weight for a Bourgogne in 2024. Pretty white-peach fruit aromas and soft and palate with a fresh finish. This comes from the vineyard in front of the Château de Puligny. Drink from 2028 to 2031.

£120 per six

BU94931 | White

Beaune Premier Cru Sur Les Grèves

White Beaunes have a round and gentle palate. Ample, and quite creamy textured to start but finishes with a pleasing mineral aspect. Drink from 2028 to 2031.

£205 per six

BU94941 | White

Saint-Aubin Premier Cru En Remilly

One of the best Saint-Aubins we buy, this is very elegant indeed. Fine honeysuckle aromas and a fine and firm-fleshed palate. Made from a 1.5ha parcel of vines high on the slope and well drained. Drink from 2029 to 2032.

£230 per six

BU94951 | White

Meursault Les Clous du Dessous

From a vineyard right at the top of the slope where the soil is very high in limestone. This gives a very taut, mineral and crystalline style. Drink from 2029 to 2032.

£295 per six

BU94961 | White

Puligny-Montrachet

This has considerable concentration and ripeness for the year. Aromatic on the nose with pear fruit and a hint of honeyed richness, yet the palate is firm and grippy. 80% of this wine comes from Chalumeaux vineyard. Drink from 2030 to 2033.

£300 per six

BU94971 | White

Meursault 'Saint Christophe'

A beautifully balanced Meursault made from two complementary vineyards. Casses Têtes, high on the slope, with predominantly limestone soil, provides a frame of minerality, cut and length while Grands Charrons, mid slope, with more clay in the soil, fills in the mid-palate with a richer and broader aspect. Drink from 2030 to 2033.

£300 per six

BU94981 | White

Puligny-Montrachet Premier Cru Le Cailleret

Geographically (this vineyard borders grand cru Le Montrachet) and stylistically close to grand cru quality. Soft and luxuriantly fruity with notes of white peach with a fresh, lemon-scented finish. Drink from 2031 to 2037.

£710 per six



Charmes-Dessus

More wines online

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Domaine de Montille, Volnay continued

BU94991 | White

Corton-Charlemagne Grand Cru

Firm, taut and currently introspective, this will need time to shed its youthful austerity, and it will blossom with bottle age. 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 2032 to 2037.

£975 per six

BU95001 | Red

Bourgogne

An excellent Bourgogne Rouge. Medium deep colour, bright red-fruit aromas and a light, fresh yet round palate with soft tannins. Very pretty with good length of flavour. 33% whole-bunch fermentation. Drink from 2027 to 2032.

£105 per six

BU95011 | Red

Beaune Premier Cru Les Sizies

Pretty pinot noir aromas. Ripe yet fresh with a soft and delicate palate. 33% whole-bunch fermentation. 15% new oak. Drink from 2028 to 2033.

£210 per six

BU95021 | Red

Beaune Premier Cru Les Grèves

This has red and black fruit, and a creamy palate with floral scent from the 50% whole-bunch fermentation. 20% new oak. Drink from 2028 to 2034.

£305 per six

BU95031 | Red

Volnay Premier Cru Les Champans

Smooth and silky with pretty red-cherry fruit and sweet tannins. 50% whole-bunch fermentation. 25% new oak. Drink from 2028 to 2035.

£545 per six

BU95041 | Red

Pommard Premier Cru Pezérailles

The light sand and limestone soils here produce a pretty, fine-boned wine, more Volnay than Pommard in character. Lithe with a pretty minerality. Drink from 2028 to 2035.

£540 per six

BU95051 | Red

Volnay Premier Cru Les Taillepieds

This shows a little more grip and tension than the Champans, and greater concentration too, while maintaining its elegance. This is from 80-year-old vines of excellent genetic quality. 66% whole-bunch fermentation. 25% new oak. Drink from 2029 to 2037.

£580 per six

BU95061 | Red

Pommard Premier Cru Rugiens-Bas

Red-cherry aroma with a hint of black pepper. Lovely richness and breadth, sweet tannins and good length of flavour. The red clay soils here give a structured wine without astringency. A wine of controlled power from a vineyard replanted in 2014. 50% whole-bunch fermentation. 35% new oak. Drink from 2030 to 2039.

£350 per three

BU95071 | Red

Corton Grand Cru Clos du Roi

Another successful wine from 75-80-year-old vines, whose deep roots coped well with the wet year. Creamy fruit and a soft, round texture. 66% whole-bunch fermentation, which moderates the extraction and enlivens the freshness. 35% new oak. Drink from 2030 to 2037.

£407 per three

BU95081 | Red

Vosne-Romanée Premier Cru Aux Malconsorts

The sandy limestone soils produce a fine and silky-textured wine with a certain superior weight and substance. 66% whole-bunch fermentation. 40% new oak. Drink from 2030 to 2037.

£820 per three

BU95091 | Red

Vosne-Romanée Premier Cru Aux Malconsorts Cuvée Christiane

Ample and velvety. Made from a part of Malconsorts that borders La Tâche, which has a similar sandy, limestone soil but with a little bit of clay, which contributes more volume, weight and substance. 100% whole-bunch fermentation. 45% new oak. Drink from 2030 to 2038.

£1,325 per three

Maison de Montille

This wine is made from bought-in grapes vinified by de Montille.

BU94921 | White

Saint-Romain

The high altitude of this vineyard produces a bright and racy wine with an elegant, taut linear palate. Drink from 2028 to 2031.

£75 per three



Domaine Sylvain Pataille, Marsannay

One of the best cellars in 2024. Sylvain made lovely wines which have very good matter for the vintage. He was happy to use as much whole-bunch fermentation as normal. He was not satisfied with the quality of his Bourgogne Rouge, so he sold it off in bulk. As noted, Bourgognes suffered in the conditions and some of this comes from bought-in grapes which were less good than his own. He harvested 19th-28th September producing 18hl/ha, excluding his aligotés (23hl/ha including aligotés). 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 as all operations have to be done manually. But it keeps grapes small, preserving better acidity. All vines for his L'Ancestrale wine are tressé.

BU93801 | White

Marsannay Blanc

Fine, mineral wine. Linear, long, taut and structured. Impressive. Few Côte de Nuits whites are this good. The grapes are crushed, then pressed in a vertical press and fermented with no settling, which explains the excellent structure. Drink from 2027 to 2032.

£140 per six

BU93831 | Red

Marsannay Rouge

So enticing. This is deliciously drinkable and demonstrates the charm of modestly priced Burgundy when really well made. Deep colour. Generous, juicy red fruit. The palate is round and full yet finishes fresh. 60% whole-bunch fermentation. Drink from 2027 to 2033.

£60 per three

BU93851 | Red

Marsannay Longeroies

Outstanding, joyous wine. Very deep colour. Rich and soft with such succulent fruit and sweet tannins. Very little was made, just 15hl/ha, but we got a good allocation. 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 and replanted. 100% whole-bunch fermentation. Drink from 2028 to 2035.

£220 per six

BU93841 | Red

Marsannay Clos du Roy

Clos du Roy produces slightly firmer and more structured wines than Longeroies. Very deep in colour, with a ripe, dense and opulent palate. Again, just 15hl/ha. This is best enjoyed a little later than the Longeroies. 100% whole-bunch fermentation. Drink from 2029 to 2037.

£220 per six

BU93861 | Red

Marsannay L'Ancestrale

This is superb, with an unusually high degree of ripeness and a luxuriantly rich palate. Seductive, velvety texture which caresses the mouth. This is Sylvain's top cuvée from the domaine's oldest vines, made from a number of different vineyards, which are approximately 80-90 years old. These are all tressé (see the introduction of this section for an explanation). 100% whole-bunch fermentation. Drink from 2030 to 2040.

£575 per six



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Domaine Henri Prudhon, Saint-Aubin

Attractive wines here as always. They made half a crop and harvested wines with potential alcohol of 12%. The wines are bottled with Diam corks.

BU94541 | Red

Saint-Aubin Premier Cru Sentier du Clou

Made from 80-year-old vines, this has intense aromas raspberries. Juicy, crunchy fruit on the palate with a fresh finish. Drink from 2027 to 2032.

£110 per six

BU94521 | White

Saint-Aubin Premier Cru Les Perrières

Fresh, floral wine with some apple fruit. Light, fragrant and appealing. Drink from 2027 to 2031.

£140 per six

BU94531 | White

Saint-Aubin Premier Cru Les Murgers des Dents de Chien

This exposed, windy, south-facing site coped well with the prevailing weather conditions and so the wine shows an extra ripeness. Some pleasing weight and density to the palate, offset by a refreshing minerality. Drink from 2026 to 2031.

£140 per six



Philippe and Vincent Prudhon

Domaine Rebourgeon-Mure, Pommard

Rebourgeon-Mure offer fine wines at reasonable prices. The wines are not showy and have an understated charm. There is a light hand on extraction in the cellar and David Rebourgeon has been using a vertical press since 2009 which produces finer tannins in the press wine. They harvested 25hl/ha between 13th and 20th September with potential alcohols of 12-12.7%, which were chaptalised a little. The 7.3ha domaine is spread over 39 parcels of vines. It can trace its history back to 1552 and the cellars date from the 17th century.

BU93661 | Red

Bourgogne Cuvée de Maison Dieu

Made from 50-year-old vines planted on clay and silt soils. Light and fresh red and black fruit. Firm but not dry tannins which will benefit from some bottle age. Named after the site of a hostel, La Maison Dieu, for pilgrims on the way to Santiago de Compostela. Drink from 2029 to 2033.

£89 per six

BU93671 | Red

Volnay

Lithe and elegant Volnay with silky red fruit and fine and sweet-textured tannins. Very pretty. Drink from 2029 to 2034.

£155 per six

BU93681 | Red

Pommard

A light and elegant style of Pommard, with a mix of red and black fruit, and soft gentle tannins. Its lovely balance derives from the clever assemblage of 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 2030 to 2035.

£185 per six

BU93711 | Red

Volnay Premier Cru Caillerets

Fresh, floral wine with some appley fruit. Light, fragrant and appealing. Drink from 2027 to 2031.

£135 per three

BU93691 | Red

Pommard Premier Cru Clos Micault

Made from 80-year-old vines, this has intense aromas raspberries. Juicy, crunchy fruit on the palate with a fresh finish. Drink from 2027 to 2032.

£135 per three

BU93701 | Red

Pommard Premier Cru Clos des Charmots

From wonderful old vines planted in 1901 and 1905, which produced eally ripe grapes. This has a note of orange peel and extra depth of flavour and seductive texture from the old vines. Drink from 2031 to 2035.

£135 per three

BU93721 | Red

Pommard Premier Cru Grands Epenots

A grand and noble wine of controlled power. A graceful palate with sweet tannins and very good length. Drink from 2031 to 2038.

£158 per three

More wines online

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Etienne Sauzet, Puligny-Montrachet

Very taut and racy wines of excellent quality. The wines are made by son-in-law Benoît Riffault, who has brought a certain precision to this 15ha domaine. The vintage started on 12th September, with yields 50-70% lower than normal at potential alcohols of 12-12.5%. The wines were not chaptalised. After malolactic fermentation, total acidity was 5g/l (measured in sulphuric acid) and pH 3.25 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, and reduced acidity in the wines, ceased long ago. Oak is used sparingly, with 10-15% for the village and 30-35% for the premiers crus.

BU93731 | White

Puligny-Montrachet

Floral and fruity notes combine attractively here. Firm and tensile on the palate with a hint of honeysuckle. A well-balanced wine since it comes from 12 different plots. Drink from 2028 to 2031.

£310 per six

BU93741 | White

Puligny-Montrachet Premier Cru La Garenne

A little riper fruit than the village Puligny on the nose, but the palate is tauter and tenser. Vivid. Drink from 2028 to 2031.

£264 per three

BU93761 | White

Puligny-Montrachet Premier Cru Champ Gain

White flowers and a hint of honey on the nose. Good concentration and length of flavour. Drink from 2028 to 2031.

£305 per three

BU93751 | White

Puligny-Montrachet Premier Cru Les Referts

This has a broader, softer and rounder 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 2028 to 2031.

£305 per three

BU93771 | White

Puligny-Montrachet Premier Cru Champ Canet

Firm, muscular, structured wine with good grip. Made from a 1.2ha holding across four plots, with vines ranging from 29 to 94 years of age (the average is about 65 years). This well-sited vineyard produces lots of *millerands* (hens and chickens) producing a more concentrated flavour and structure which resides in the skins. Skin-to-pulp ratio is greater in the small berries than larger ones. Drink from 2029 to 2032.

£330 per three

BU97391

Puligny-Montrachet Premier Cru Folatières En la Richarde

Quintessential, linear style of Puligny from high on the slope, with a mineral, crystalline palate. En la Richarde is situated above Chevalier-Montrachet. Drink from 2029 to 2032.

£130 per one

BU93781 | White

Puligny-Montrachet Premier Cru Les Combettes

Close to grand cru quality. A synthesis of the freshness of En La Richarde and the power of Champs Canet. Impressive density of fruit, ripe yet taut and racy. Lovely. Drink from 2029 to 2032.

£385 per three

Domaine Taupenot-Merme, Morey-Saint-Denis

Exquisite, refined wines. Quality is excellent. The domaine can trace its history back to the 17th century and today cultivates about 13ha of vines. It is run by Romain Taupenot and his sister Virginie. Romain, whose father was from Saint Romain, has one of the brightest minds I have come across in Burgundy. They made their smallest ever crop in 2024 and began harvesting on 20th September. Potential alcohol in the grapes was 11.5-12%. The wines were chaptalised and no whole-bunch fermentation was used. The wines were matured in barrels for 12 months and are all bottled with Diam corks.

BU95271 | White

Saint Romain Blanc

Bright and tense wine with fine appley fruit and a long, linear palate. Saint Romain is one of the highest villages of the Côte d'Or and has vines planted at between about 300-400m. This is made from 1.6ha of vineyards including L'Argillat, Marsain, Combe Bazin and Perrières. Drink from 2027 to 2030.

£162 per six

BU95321 | Red

Chambolle-Musigny

Elegant, understated, red-fruited Chambolle. Bright and fizzing with energy. Drink from 2028 to 2034.

£340 per six

BU95281 | Red

Gevrey-Chambertin

A soft and silky Gevrey. Light yet persistent wine with a long finish. Made from Les Seuvrées, Craite Paille and La Justice. Drink from 2029 to 2035.

£318 per six

BU95291 | Red

Morey-Saint-Denis Premier Cru La Riotte

This has darker fruit, red and black. A structured wine with firm but the tannins are not dry. From a vineyard with 50cm layer of clay with 40% stones, so quite porous, with limestone beneath. Drink from 2029 to 2036.

£295 per three

BU95331 | Red

Chambolle-Musigny Premier Cru Combe d'Orveaux

Exquisite, mineral and crystalline Chambolle. Pure and fresh. Drink from 2029 to 2036

£340 per three

Domaine Tollot-Beaut, Chorey-lès-Beaune

Excellent wines here. They began harvesting on 16th September with potential alcohols of 12-13%, which were chapatalised to about 13% if necessary. Recent plantings of low-yielding clones have improved quality as has a high-tech destemmer bought in 2014.

BU93591

Chorey-lès-Beaune

Bright and tense wine with fine appley fruit and a long, linear palate. Saint Romain is one of the highest villages of the Côte d'Or and has vines planted at between about 300-400m. This is made from 1.6ha of vineyards including L'Argillat, Marsain, Combe Bazin and Perrières. Drink from 2027 to 2030.

£119 per six

BU95301 | Red

Gevrey-Chambertin Vignes Premier Cru Bel Air

This vineyard is well situated above grand cru Chambertin Clos de Bèze. The high site and limestone soil produces an intensely fragrant wine. Ethereal, weightless style. A thing of beauty. Drink from 2029 to 2037.

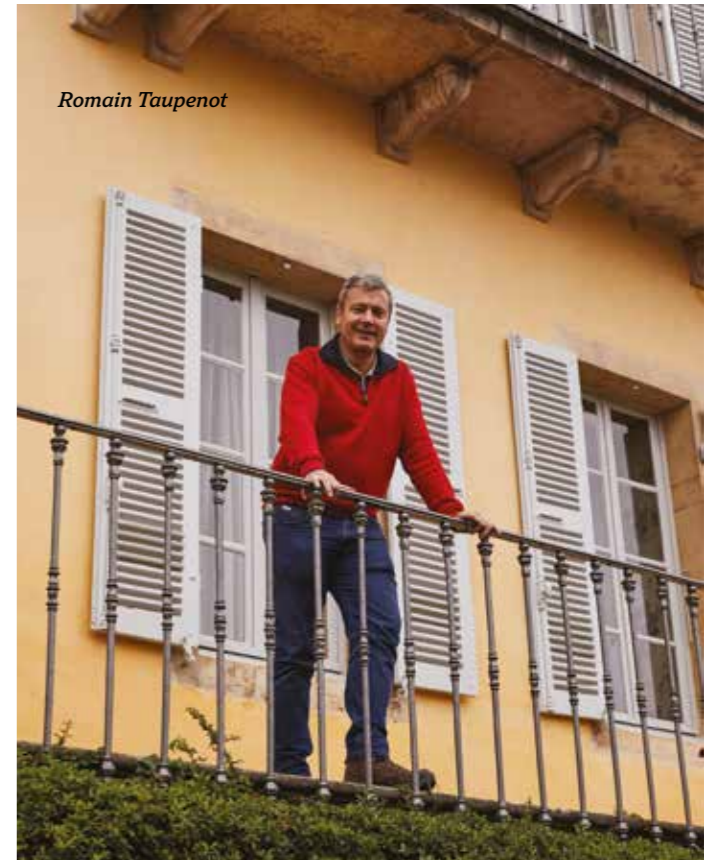
£338 per three

BU95311 | Red

Charmes-Chambertin Grand Cru

The Mazoyères is included in the Charmes this year to make the small volumes easier to vinify. The Mazoyères has a little more clay and the Charmes more limestone, and so the resulting assemblage is a lovely synthesis of richness and elegance. Round and velvety on the palate with excellent length of flavour. Drink from 2030 to 2038

£650 per three



Romain Taupenot

BU93601

Savigny-lès-Beaune Premier Cru Lavières

Lavières is a quintessential Savigny vineyard with a subsoil of a sort of flat, horizontal, limestone flagstones. The cool valley and limestone soil produces light but intense wines combining the floral and the fruity. The palate has bright and fresh raspberry-like flavour. This vineyard was originally planted in 1943, with further replantings in the 70s and 80s. 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 2028 to 2034.

£175 per six

BU93611

Aloxe-Corton

The colder clay soils of Aloxe produce denser, more black-fruited wines. The palate is currently quite closed. The fruit is firm not dry. Made from four parcels of approximately 40-year-old vines, this benefits from keeping a little longer than the Savigny. Drink from 2028 to 2035.

£180 per six

Jean-Marc Vincent, Santenay

Jean-Marc and Anne-Marie are dedicated vigneron whose attention to detail is bringing quality improvements year on year and making wines that transcend the appellation. A mark of their success this year was that they achieved normal yields and ripeness in a challenging year.

They harvested from 13th September. The pinots produced 27-28hl/ha and 13-13.5% potential alcohol and chardonnays 35-40hl/ha and 12.5%. Neither were chaptalised. They even snipped off leaves by hand that got attacked by mildew. This is grand cru viticulture. 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). Half the domaine is tressé (which adds another 300 hours/ha), which entails not cutting the branch tips to a neat hedge but allowing them to grow. This reduces berry size, improves acidity and requires less water. This work costs money and is reflected in the quality and price of the wines. These high-density vineyards after five to eight years are starting to rival the older vineyards planted in 1936 and 1949.

For white wines, they pick ripe and golden, for full flavour, crush and then press the grapes hard to extract phenolics, which helps build structure, as acidity is lower in ripe grapes. They wait for full phenolic maturity in reds, harvesting a little later than some to ensure ripe tannins and used about 50% whole-bunch fermentation this year. 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.

BU95341 | White

Bourgogne Blanc

A round and full-flavoured Bourgogne Blanc with a rich texture and a fresh finish. Drink from 2028 to 2032.

£135 per six

BU95351 | White

Santenay Blanc 'Vignes Denses'

Ripe and rich nose with some peachy fruit. Fresh, linear palate, but with impressive density. It has structural support from high levels of dry extract. Made from vines in Passetemps and Prarons, planted to a density of two-thirds 17,000 and one-third at 14,000 vines/ha in 2011 and 2018 with good plant material, both clones and massale selections. Drink from 2029 to 2033.

£280 per six

BU95361 | White

Auxey-Duresses Les Hautés

Floral on the nose with some white-peach aromas. The palate has a rich, old-vine texture, ample yet not heavy. Two-thirds of the vines were planted in 1936, and one-third planted at 15,000 vines/ha in 2020, and the old vines lend the wine a natural concentration from the 30hl/ha yields. Drink from 2029 to 2033.

£305 per six

BU95371 | White

Santenay Premier Cru Beaurepaire Blanc

This has lovely generosity of fruit for the year. The palate begins full and soft and tightens and freshens on the finish. Made from vines planted on a patch of marnes soil, which produces structured chardonnay. Drink from 2028 to 2035.

£305 per six

BU95391 | Red

Santenay Rouge Premier Cru Le Passetemps

Despite being young, the quality of texture and flavour is remarkable. Nice weight, super fine tannins of such finesse. This was replanted in 2020 at 15,000 vines/ha with lovely pinot fin plants. Drink from 2028 to 2035.

£330 per six

BU95381 | White

Santenay Premier Cru Gravières Blanc

Remarkably fine and racy palate with a caressing texture. Elegant but not austere. Planted at two-thirds 17,000 vines/ha in 2011, and one-third 14,000 in 2018, on limestone soil and with excellent plant material. Drink from 2029 to 2036.

£340 per six

BU95401 | Red

Santenay Rouge Premier Cru Les Gravières

From vines planted in 1949, this has a silky and gentle old-vine texture and natural concentration of fruit and acidity from the low yields. Drink from 2028 to 2035.

£355 per six



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