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Red and White **Burgundy 2022**

An in-bond offer

‘Beautiful, sensual wines of high quality’

Toby Morrhall, buyer for Burgundy



This offer will close at **midday, Tuesday 19th March, 2024**

Red and White Burgundy 2022

2022 produced beautiful wines of high quality. Despite the very warm weather, both reds and whites have Burgundian typicity and have achieved ripeness around average alcohols of 13% and the normal register of aromas.

There is excellent terroir demarcation: everything is good hierarchically, from Bourgognes to grands crus, and geographically, from north to south. You can't go wrong.

One of the best recent white Burgundy vintages

The whites are ripe and well proportioned, showing similarities with the excellent 2020 vintage, but are perhaps even better balanced. Aromas are floral and fruity, and flavours are in the classic range between apples and peaches with no overripe notes. Healthy grapes have resulted in great purity. It is ripe but less rich than the wines from vintages such as 2015, 2016, 2018 and 2019.

Puligny was perhaps a high spot, with more floral aromas than in other recent vintages. At Sauzet, I tasted Puligny-Montrachet Combettes 2020 immediately after the 2022, and the same at Henri Boillot I compared Puligny-Montrachet Clos de la Mouchère 2020 and 2022. In each case I preferred the 2022s. They seemed fresher, more elegant and finer. Analytically, 2020s have more acidity but they taste marginally riper. Chablis is no longer as acidic as it used to be but still has an attractive, distinctive minerality that sets it apart.

Red Burgundy: a very good vintage with some great wines

I have struggled to decide if this is a very good or a great red wine vintage. In the end I have erred on the side of caution and concluded that it is a very good vintage with some great wines. It may not have the concentration, acidity and structure of a very great long-lived vintage but it has an impressive typicity, aromatic intensity and complexity, lovely sweet tannins and a harmonious balance of ripeness and freshness.

Indeed, I have not tasted a Burgundy vintage from barrel with such seductive red wines. Even in the lesser wines there are intense aromas of red and black fruit, sweet tannins that glide over the palate and an attractive ripeness while remaining fresh.

In the top wines there is often a spellbinding aromatic complexity which combines floral notes, sometimes of roses, as well as red, blue and black fruit, and sometimes in the same wine. The quality of the tannins is remarkable: they are sweet, ripe and range between silky and velvety. One is captivated by the mystery of how such aromas and flavours magically come from wines with lightish colours with a fine-boned structure and medium body. Its great virtue is its intensity of flavour not its out-and-out power.

Another positive attribute is that all appellations have performed well and conform to what one expects of them. There are successful Bourgognes all the way through to grands crus.

The more delicate communes like Volnay and Chambolle have greater freshness and energy than in recent warm years, while the appellations with more structure like Pommard, Corton, Nuits and Bonnes Mares have also fared well with lovely, sweet tannins. Savignys, from a cool valley, are lovely too.

The weather, and how to manage it

It remains a mystery how such a warm and dry year, the second-warmest summer after 2003, has produced wines which seem to come from a much cooler year given their fresh flavours and normal alcohols of about 13%. Some mitigation came in the way of substantial rain in June, often over 100mm, and a sprinkling of rain in August, which helped avoid water stress. A good-sized, but not excessive, crop put a brake on maturity. Anecdotaly, nights were fresh.

Producers are reacting to warm conditions, harvesting earlier and some only in the mornings, others have cool rooms. Healthy grapes simplify vinification. Whole-bunch fermentation in red wines lends freshness. Extraction is moderated. There is a move to shorter maturation time and/or bigger barrels to conserve freshness. Viticulturally, soils are better looked after. Excess potassium from fertiliser, which remained in the soil and reduced acidity in the grapes, has slowly declined to nothing. Experimental vine-training systems such as tressage are promising.

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, Tuesday 19th March, 2024** and will be processed thereafter.

Members who have ordered by this date will receive confirmation of their purchase by **Tuesday 26th March, 2024** at the latest.

The wines will arrive in spring 2025 for the whites and reds. 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).

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.



Toby Morrhall
Buyer for Burgundy

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 wines are in bottle.



Mâconnais

Domaine André Bonhomme, Viré

Excellent wines this year but lower yields than 2020 because it was drier. This domaine makes wines which benefit from keeping, despite their modest price. André’s grandson has been making the wines here for over seven years. Bottled with Diam corks.

Ref	Title	Description	Six price
White			
BU87461	Viré-Clessé Cuvée Spéciale	Fresh yet ripe aromas and a fruity yet firm palate 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 2026 to 2030.	£67

Château des Rontets, Fuissé

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. They harvested between 24th and 31st August, and yields were 46hl/ha. Alcohols were normal, approximately 13-13.5%. Bottled with Diam corks.

Ref	Title	Description	Six price
White			
BU87651	Pouilly-Fuissé Clos Varambon	Bright, fruity aromas in the apple and melon spectrum with a long, fine-flavoured palate. Varambon is made from 15 to 50-year-old vines, this is aged for 12 months in foudres and pièces (different sized oak barrels) and then six months in tank. Drink from 2026 to 2029.	£125
BU87661	Pouilly-Fuissé Les Birbettes	Ripe yet fine. The deep-rooted old vines coped well with the dry conditions, producing balanced grapes with a natural concentration. 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-litre and 400-litre barrels. Drink from 2027 to 2034.	£205

Domaine de la Soufrandise, Fuissé

Sadly, this is the last vintage for the current owners. The vineyard is just six hectares but divided into 21 parcels! They make a number of wines but we buy their best bottling, principally from the oldest vines mostly planted between 1928 and 1983. They harvested the last week of August and made 51hl/ha. Bottled with Diam corks.

Ref	Title	Description	Six price
White			
BU86941	Pouilly-Fuissé Vieilles Vignes	Pretty fruit with a bright and fresh palate. Approximately 30% fermented then matured in 228-litre pièces for 11 months, then assembled with 70% tank-fermented and matured wine. Drink from 2026 to 2029.	£77

Chablis

Samuel Billaud, Chablis

Lovely, concentrated wines with good Chablis typicity. A little fruitier in style than Fèvre. Samuel owns 4ha and buys in fruit from another 16ha. He made 55hl/ha in village Chablis and 40-45hl/ha in the premiers crus in 2022 and picked at between 12.5% and 12.8% alcohol. Bottled with Diam corks.

Ref	Title	Description	Six price
White			
BU86611	Chablis Les Grands Terroirs	Ripe yet firm Chablis, broad and fresh. An unoaked blend from three excellent village vineyards, Pargues, Cartes and Bas de Chapelot. Drink from 2025 to 2029.	£120
BU86641	Chablis Premier Cru Fournaux	From a warm south-facing slope in the village of Fleys (Fournaux means oven) yet with a soil high in limestone. So this is quite rich and ripe to start, derived from the warm exposition, then finishes with freshness and verve from the influence of the soil. Tank fermented. Drink from 2026 to 2030.	£232
BU86621	Chablis Premier Cru Vaillons Vieilles Vignes	Taut and fresh with noticeable grip and structure. A tank-fermented wine from two parcels of vines, one 60 years old and one 80 years old (half owned, half bought in). Drink from 2026 to 2034.	£245
BU86631	Chablis Premier Cru Butteaux	An excellent 2022. From 60-year-old vines matured in four-year-old 500-litre barrels for 12 months. This has an attractive amalgam of grip, richness and freshness. Drink from 2026 to 2033.	£245
BU86651	Chablis Premier Cru Mont de Milieu	One of the best examples of this vineyard I taste every year. The 2022 has a firm mineral core and although it is a south-facing site, Samuel’s wine always shows excellent freshness as well as concentration, probably due to the age of the vines. From three vineyard parcels of 85, 70 and 35 years of age, this is fermented 80% in tank and 20% in 450-litre barrels. Drink from 2027 to 2033.	£250
BU86661	Chablis Premier Cru Séchet Vieilles Vignes	This comes from 90-year-old vines planted on marl soils in this sub-section of the Vaillons vineyard, giving an uncompromisingly dry palate. Tight, firm and grippy. Tank fermented and matured 18 months on its yeast lees to maintain the minerality. Drink from 2027 to 2035.	£260
BU86671	Chablis Premier Cru Montée de Tonnerre	Concentrated, firm, apply fruit with excellent length of flavour. Made 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 2027 to 2034.	£260

Domaine William Fèvre, Chablis

A superb range of wines. Domaine William Fèvre has been sold to Domaines Barons de Rothschild Lafite. Didier Séguier remains in charge, maintaining continuity. 100mm of rain in June, then 30mm in some showers from 1st-14th August mitigated the heat of the year. 2022 yielded 57hl/ha for Chablis and 30-45hl/ha for the premiers and grands crus, at 12-13% alcohol. Stylistically, these are fine and mineral wines, and the terroirs are well demarcated. It’s an excellent result. These wines are all from Fèvre’s domaine vineyards and carry a premium over their négociant wines. Bottled with Diam corks.

Ref	Title	Description	Six price
White			
BU88251	Chablis	Excellent village Chablis with a firm, fresh palate and good concentration for this level. Drink from 2024 to 2028.	£120
BU88271	Chablis Premier Cru Beauroy	From vines between 55 and 60 years old, on a warm site that produces ripe and fruity wines. Attractive appley fruit, shot through with a fresh and lemony palate. Drink from 2026 to 2031.	£242

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Domaine William Fèvre, Chablis *continued*

Ref	Title	Description	Six price
BU88261	Chablis Premier Cru Vaillons	This is a typically ripe south-bank wine, with a steep and well-exposed slope producing aromas and flavours of white peach and a slightly broader palate. Drink from 2027 to 2033.	£254
BU88281	Chablis Premier Cru Montmains	Impressive. 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. Drink from 2027 to 2034.	£254
BU88301	Chablis Premier Cru Vaulorent	Outstanding. This abuts Preuses and is thus physically and stylistically almost a grand cru. There is a considerable quantity of marnes soil, producing a wine of controlled power. An incredibly well-balanced wine which has great breadth as well as length of flavour. Drink from 2026 to 2034.	£338
BU88291	Chablis Premier Cru Montée de Tonnerre	Bright, firm and long, and with the typical linear palate of this fine cru. Made from 2.2 hectares split between Côte de Bréchain, Pied d’Aloue and Chapelot. Drink from 2028 to 2036.	£348
BU88311	Chablis Grand Cru Bougros	Big, powerful and broad, this has true grand cru dimensions. The nose is characterised by white peaches, while the palate starts broad and round, yet finishes firm and dry. An average age of about 60 years explains the concentration. Drink from 2030 to 2036.	£204 per three
BU88321	Chablis Grand Cru Valmur	Very mineral nose, followed by a round but dry palate with good tension. Big and broad. Drink from 2031 to 2036.	£242 per three
BU88331	Chablis Grand Cru Vaudésir	The Vaudésir Valley is a very warm site, and Fèvre’s two parcels are from the south-facing side of the valley (l’adroit) gives ripe grapes but there is so little soil it also has an impressive minerality. This begins with a deceptively ripe, white-peach nose then follows with a very firm and dry palate. Drink from 2030 to 2036.	£256 per three
BU88341	Chablis Grand Cru Preuses	Broad and ripe yet supported by a firm structure of dry extract. An outcropping of marnes soil near the summit of the slope magically produces a wine combining opposing forces of power and elegance. Drink from 2030 to 2036.	£263 per three
BU88351	Chablis Grand Cru Côte Bouguerots	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! Pretty floral fruit. Almost as mineral as Clos but is very broad on the palate compared to Clos’ linear form. Drink from 2031 to 2037.	£322 per three
BU88361	Chablis Grand Cru Les Clos	Superb. Bright, linear and uncompromisingly mineral with a crystalline purity. If Bouguerots is a broadsword, Clos is a rapier. Drink from 2032 to 2038.	£334 per three

Lavoir, Chablis

Côte Chalonnaise

Domaine Desvignes, Hameau de Poncey

The domaine can trace its history back to 1870. Son Gautier joined his father in 2016 having worked in Oregon, and he has upped the quality here. 40mm of rain on 18th August helped complete the maturity of the grapes. Yield was 40hl/ha.

Ref	Title	Description	Six price
Red			
BU89081	Givry	Lovely juicy, black-fruited pinot. Ripe and sweet fruit yet suffused with freshness. The best vintage we have bought from this domaine. We started with the 2019. Drink from 2036 to 2030.	£95

Côte d’Or

Comte Armand, Domaine des Epeneaux, Pommard

Another successful vintage here. Paul Zinetti began harvest on 28th August and made 38hl/ha. The wine is 14% alcohol and with balanced acidity (pH 3.45).

Ref	Title	Description	Three price
Red			
BU88121	Pommard Premier Cru Clos des Epeneaux	A wine of great harmony and balance, being a blend of wines of different ages planted from the 1930s to the 1980s. Its ripe yet fresh and combines sweet fruit and ripe tannins. The combination of global warming and Paul Zinetti’s gentle handling of the fruit produces a wine of great power but with a fine-grained structure. The 47% new oak disappears without a trace. Drink from 2030 to 2037.	£341

Domaine Denis Bachelet, Gevrey-Chambertin

Denis and his son Nicolas Bachelet have made gorgeous, sensual wines in 2022 with the aromatic complexity and sweet, mature tannins that characterise the vintage.

Ref	Title	Description	Six price
Red			
BU87671	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.	£235
BU87681	Gevrey-Chambertin Vieilles Vignes	Such aromatic complexity, combining aromas of roses with red, blue and black fruit. Sensual, ebulliently fruity and round on the palate with great verve and energy. Made from vines between 85 and 90 years old. Drink from 2030 to 2037.	£375
BU87691	Gevrey-Chambertin Premier Cru Les Corbeaux Vieilles Vignes	An excellent Corbeaux. From clay soils, this can have firm tannins, but it is silky in 2022. Red and black-cherry fruit, sweet tannins and a fresh, lively palate. Drink from 2030 to 2038.	£375 per three

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Domaine Ghislaine Barthod, Chambolle-Musigny

An attractive vintage here. The delicacy and freshness of Chambolle perhaps suffered a little in 2018 and 2019 but reappears in 2022, in part due to 80mm of rain in June which helped mitigate the hot and dry year. Harvest was between 28th August and 12th September. Yields were 45 hl/ha overall, and acidity is pH 3.7. In the vineyard and cellar, Ghislaine’s son Clément now in charge. He is making a few tweaks, with all the Bourgogne Rouge now raised in 500-litre barrels (previously 228l) and he will make the same move for the village wine in 2023. The length of maturation in barrel has been reduced. When I tasted in November, all the wines had been racked to tanks.

Ref	Title	Description	Three price
Red			
BU89131	Bourgogne Rouge	From the Les Bons Bâtons vineyard, which is quite stony, this has pretty red fruit and appealing freshness on the palate. Drink from 2027 to 2031.	£68
BU89141	Chambolle-Musigny	Red-fruited Chambolle with a floral nuance and a medium-bodied, bright palate with energy and good length of flavour for a village wine. Drink from 2028 to 2033.	£157
BU89151	Chambolle-Musigny Premier Cru Combottes	A little richer than the village Chambolle, with black as well as red fruit, and a round palate with sweet and silky tannins. Drink from 2030 to 2035.	£255
BU89161	Chambolle-Musigny Premier Cru Aux Beaux Bruns	The slightly richer, partly alluvial soil here produces a riper, broader and fuller, black-fruited style with a plumper palate. Drink from 2030 to 2035.	£255
BU89171	Chambolle-Musigny Premier Cru Les Cras	Fresh on the nose with some almondy, cherry-kernel notes. Cras is derived from craie or limestone, on which this is planted. It lends freshness, length and less breadth to the palate. Linear in style but not austere, this is bright and fine-boned with a long finish. Drink from 2031 to 2037.	£275

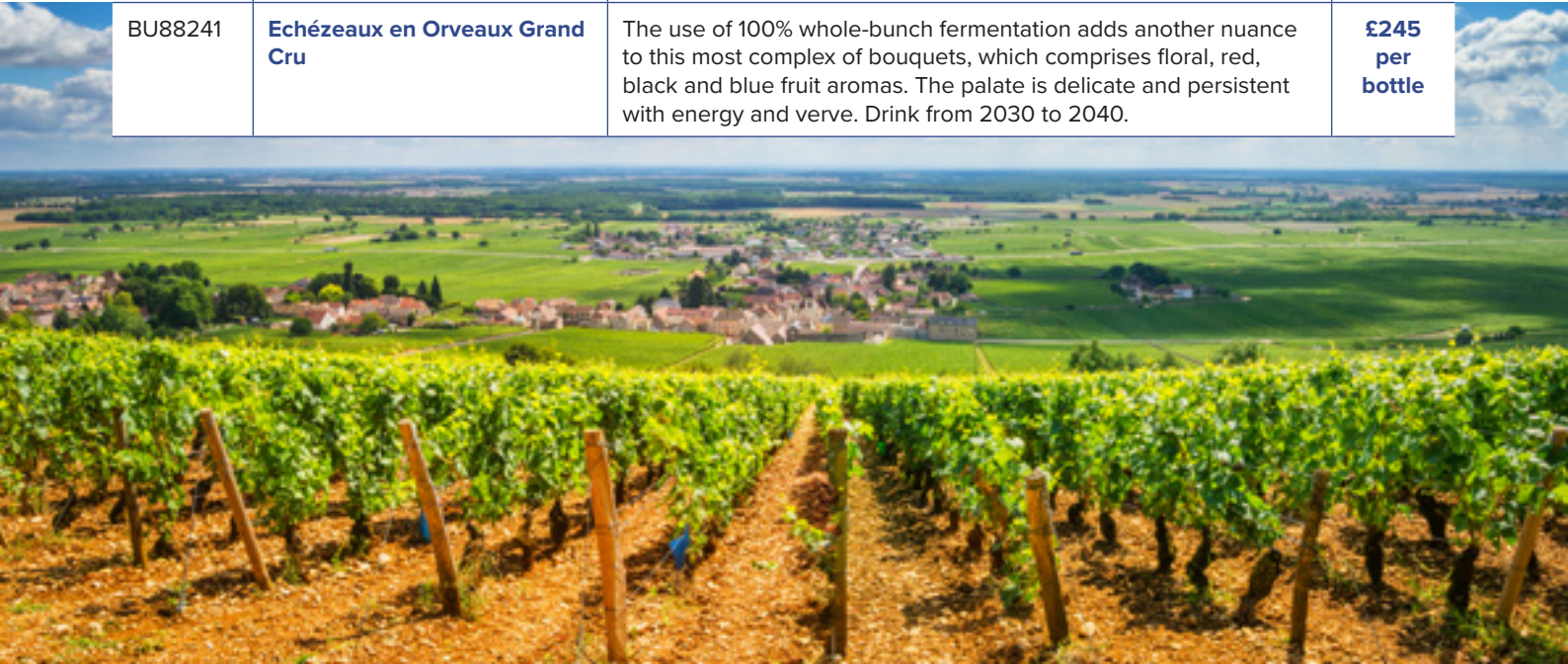
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Domaine Bouchard Père et Fils

Frédéric Weber has made excellent wines in 2022. He harvests his whites a little later than some, preferring ripe and aromatic grapes. It was a very healthy harvest, which began on 26th August for reds and 29th August for whites. For the reds, the very ripe stems encouraged the use of 30-40% whole-bunch fermentation in the Côte de Beaune and 50-60% in the Côte de Nuits. Bouchard are concentrating on wines from their own vineyards following their sale to Artemis Domaines. The whites are bottled with Diam corks.

Ref	Title	Description	Six price
White			
BU88181	Meursault Premier Cru Genevrières	Lovely floral aromas and beautifully round and full palate. Very Meursault, yet finishing with an appealing freshness. Drink from 2027 to 2031.	£592
BU88171	Meursault Premier Cru Perrières	Firm, taut with a predominant minerality and a very long finish. Drink from 2028 to 2031.	£109 per bottle
BU88161	Corton-Charlemagne Grand Cru	Impressive structure. From an east-facing plot at the top of the hill, this wine begins with an appealing roundness, and then the grip and mineral aspect take the lead to the finish. Drink from 2029 to 2036.	£1,137
BU88151	Chevalier-Montrachet Grand Cru	One of the best white wines I tasted in the 2022 vintage. This is very fine-boned and elegant with a crystalline purity and great length of flavour. Picked two days before Le Montrachet. Bouchard have the biggest holding of Chevalier, 2.54ha out of a total of 7.58ha, spread over four different terraces, and make a complete wine. Drink from 2030 to 2037.	£1,235 per three
Red			
BU88201	Savigny-lès-Beaune Premier Cru Lavières	Lovely, perfumed pinot, floral and fruity with silky tannins giving a beautiful caressing mouthfeel. Drink from 2027 to 2033.	£197
BU88191	Beaune Premier Cru Clos de la Mousse	From a monopole (a vineyard owned exclusively by Bouchard Père), this is a soft, round and pleasing wine with generous, aromatic fruit. Drink from 2028 to 2034.	£325
BU88211	Volnay Premier Cru Les Caillerets Ancienne Cuvée Carnot	Exquisite. Beautiful aromas – floral, red fruit and black fruit – with the most finely textured palate. This vineyard was acquired in 1886 when Joseph, the sixth generation of the Bouchard family, married a Mademoiselle Carnot. Drink from 2029 to 2037.	£440
BU88221	Le Corton Grand Cru	A delicate Corton from an east-facing plot high on the hill with a soil high in limestone. Floral and mineral in style. Drink from 2030 to 2037.	£325 per three
BU88231	Nuits-Saint-Geroges Premier Cru Les Cailles	Rich and dense, yet not heavy with bright pinot perfume. The full tannin ripeness achieved in 2022 results in beautifully sweet tannins. Drink from 2029 to 2037 .	£475
BU88241	Echézeaux en Orveaux Grand Cru	The use of 100% whole-bunch fermentation adds another nuance to this most complex of bouquets, which comprises floral, red, black and blue fruit aromas. The palate is delicate and persistent with energy and verve. Drink from 2030 to 2040.	£245 per bottle



Henri Boillot, Meursault

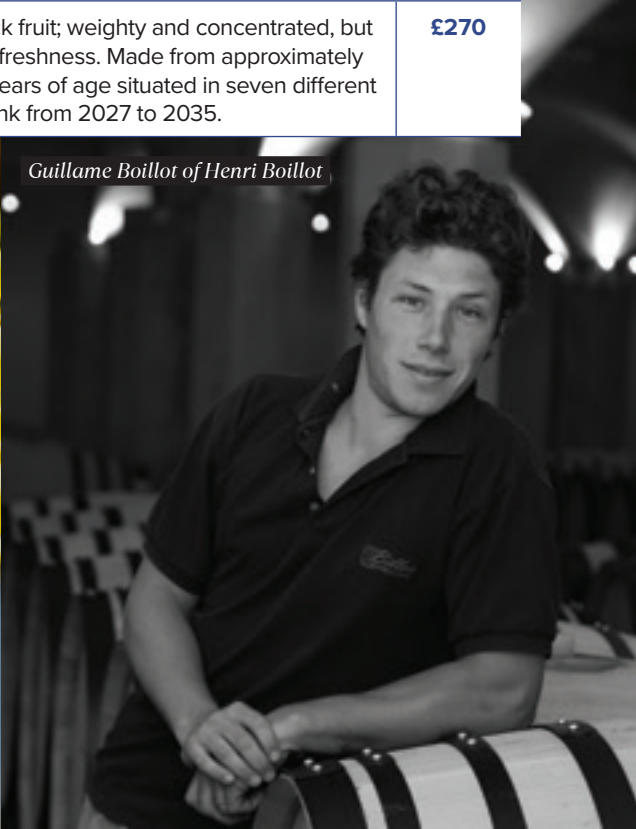
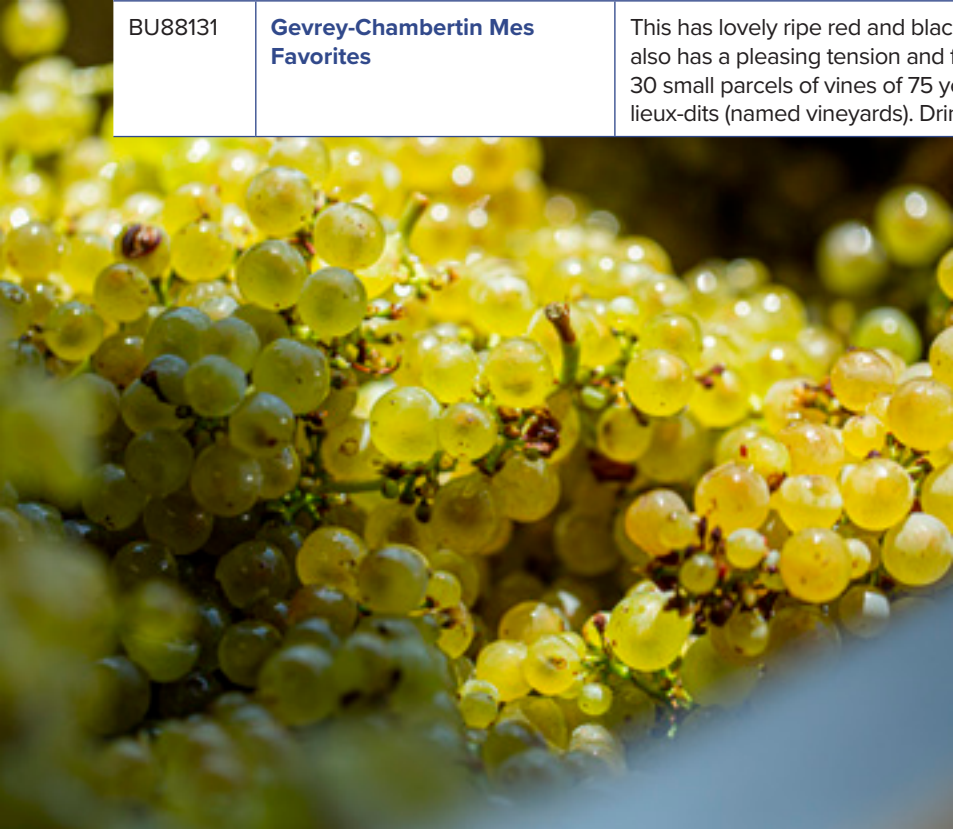
One of the best cellars of the vintage. This is an excellent range of wines. Puligny seems to me to be especially good in 2022. Henri uses a vertical press for the white wines, which may be a factor in the quality of his wines. Clos de la Mouchère was one of my wines of the vintage. Its analysis was 13.6%, pH3.21 and total acidity 4.6 g/l (measured as sulphuric acid). Henri opened a bottle of Mouchère 2020 after we tasted the 2022. There was a clear family resemblance but the 2022 was finer, more detailed and seemed fresher. Harvest here on 26th August with yields of 35-50hl/ha.

Ref	Title	Description	Six price
White			
BU86701	Puligny Montrachet	Ripe yet fresh with impressive intensity and length of flavour. Drink from 2026 to 2029.	£187 per three
BU86711	Puligny Montrachet Premier Cru Les Pucelles	Lovely floral aromas with some white-peach notes. Rich, yet fresh and mineral too. Drink from 2027 to 2030.	£400 per three
BU86721	Puligny Montrachet Premier Cru Clos de la Mouchère	With Bouchard’s Chevalier, this was one of my white wines of the vintage. A remarkable combination of richness and freshness. Powerful and concentrated wine of grand cru quality yet wears it lightly. Effortless grace. Drink from 2027 to 2030.	£850
Red			
BU86681	Volnay Premier Cru Chevrets	Lovely cherry-pip aromas with black-cherry flavours on the rich and creamy palate. 36hl/ha. Drink from 2028 to 2037.	£69 per bottle
BU86691	Volnay Premier Cru Caillerets	Lovely aromatic intensity and a caressing, silky palate. Very slightly richer and fuller than the Chevrets. Drink from 2030 to 2040.	£81 per bottle

Domaine Alain Burguet, Gevrey-Chambertin

This domaine continues to make big and rich wines from very ripe, later-harvested grapes which appeal to those who enjoy a powerful style of Burgundy. Jean-Luc is now in sole charge as his brother Eric has left. They began harvest on 7th September and benefitted from some late rains.

Ref	Title	Description	Six price
Red			
BU88131	Gevrey-Chambertin Mes Favorites	This has lovely ripe red and black fruit; weighty and concentrated, but also has a pleasing tension and freshness. Made from approximately 30 small parcels of vines of 75 years of age situated in seven different lieux-dits (named vineyards). Drink from 2027 to 2035.	£270



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 began the harvest on 30th August with yields of 35-38hl/ha for the reds, alcohols of 13.5-14.5% and pH 3.5-3.8. The grapes were cooled to 10°C and given a cold soak of eight days before fermentation. About 50% whole-bunch fermentation was used.

Ref	Title	Description	Six price
Red			
BU88091	Pernand-Vergelesses Premier Cru Les Vergelesses	From Chanson’s own 5ha vineyard which is at the bottom of the cru where there is more clay soil. The whole-bunch fermentation is noticeable here lending an invigorating freshness which combines with pretty, floral notes. Good weight on the round, fleshy palate. Drink from 2026 to 2031.	£165
BU88101	Savigny-lès-Beaune Premier Cru La Dominode	Savigny is a coolish valley and did well in the warm 2022 vintage, ripening the grapes to produce intense red and black fruit aromas and silky tannins that glide across the palate frictionlessly. Made from their own 2.10ha plot of vines. Drink from 2028 to 2033.	£167
BU88111	Beaune Premier Cru Clos du Marconnets	This lesser-known cru is a star in Chanson’s hands offering considerable weight and structure for a Beaune. Made from their own vineyard of 3.8ha, it is deep, dark and concentrated. Drink from 2028 to 2033.	£170

Domaine Jean Chauvenet, Nuits-Saint-Georges

I think this is one of Christophe Drag’s best ever vintages. The wines are sumptuous, with many layers of glossy black fruit, sweet tannins and great depth of flavour. He began the harvest on 3rd September, harvesting yields of around 40hls/ha, alcohols between 13.2-13.9% and acidities of pH 3.44-3.51. 15% new oak for the village and 25% for the premiers crus.

Ref	Title	Description	Six price
Red			
BU87701	Nuits-Saint-Georges	A remarkably good village wine with sensual black fruit, a soft round palate and sweet and silky tannins. This is a blend of vineyards from the northern part of the appellation, which makes softer wines than those of the southern part. Roy Richards and Christophe made a blend unique to The Wine Society, composed principally of the Charmottes and Saint Jacques vineyards. Drink from 2027 to 2031.	£170
BU87711	Nuits-Saint-Georges Premier Cru Rue de Chaux	From a vineyard planted in 1936, this combines both fresh floral aromas and rich black-fruit notes. It has a generous and ample palate to start, and finishes with a typical Nuits structure of ripe tannins without dryness. 2029 to 2034.	£280
BU87721	Nuits-Saint-Georges Premier Cru Les Damodes	One of the softer and more velvety expressions of Nuits on its northern side, this is ample and succulent with a sensual palate. Drink from 2028to 2033.	£305
BU87731	Nuits-Saint-Georges Premier Cru Les Vaucrains	Superb. Remarkably intense and fresh aromas. Opulent, sumptuous, dense and powerful on the palate, yet shot through with a lively freshness. Drink from 2030 to 2038.	£360

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Domaine Robert Chevillon, Nuits-Saint-Georges

Lovely, pretty wines here in the elegant house style. Picking began on 1st September, harvesting wines at between 13.5 and 13.8%.

Ref	Title	Description	Six price
Red			
BU88701	Nuits-Saint-Georges Vieilles Vignes	Delicate and perfumed Nuits with a palate that combines sweet fruit with a fresh undertow. Drink from 2028 to 2033.	£270
BU88711	Nuits-Saint-Georges Premier Cru Perrières	A bright and mineral wine with a crystalline red-fruit perfume. Long and fresh on the finish. Drink from 2029 to 2036.	£195 per three
BU88731	Nuits-Saint-Georges Premier Cru Roncières	Sweet and pretty red-fruit aromas, with rounded tannins on the palate and a seam of freshness. Drink from 2029 to 2036.	£195 per three
BU88721	Nuits-Saint-Georges Premier Cru Pruliers	A step up in structure and power. Deeper, darker fruit and framed by the southern Nuits structure giving a grippy palate that needs time to integrate and soften. Drink from 2031 to 2037.	£195 per three
BU88741	Nuits-Saint-Georges Premier Cru Cailles	Intensely perfumed, but when tasted the fruit was closed down and one was tasting the structure. Hoping this is a temporary phase. Drink from 2032 to 2040.	£275 per three
BU88751	Nuits-Saint-Georges Premier Cru Vaucrains	A wonderful wine combining powerful black fruit with a round and rich palate of great depth of flavour, which seamlessly integrates fruit and tannin. All the elements are in pleasing and harmonious proportion to one another. Drink from 2033 to 2042.	£275 per three

Domaine Fabien Coche, Meursault

Fabien reports that he is moving to organic certification of the vineyards, which should be complete for the 2023 vintage. They have employed an extra person to cope with the extra hours this entails. The harvest began on 26th August with good yields of about 45hl/ha for Meursault and in the 12-13% alcohol range. The wines are bottled with Diam corks.

Ref	Title	Description	Six price
White			
BU87481	Bourgogne Côte d’Or Chardonnay	Bright and fresh wine with a lemony scent and a firm palate. Fermented and matured half in foudres of about 22hl and half in 500-litre barrels. Drink from 2025 to 2028.	£110
BU87491	Auxey-Duresses	This has attractive, peachy aromas and a richly fruity palate supported by good structure. Made principally from the Macabrée and Fosses vineyards, and matured in 228-litre and 500-litre barrels. Drink from 2026 to 2030.	£165
BU87501	Meursault	An attractive wine with floral and fruity notes, and a balance between richness and freshness. Made from the Dressoles and Malpoiriers vineyards, on red clay soils in the north of the village, and matured in 500-litre barrels. Drink from 2027 to 2031.	£247
BU87511	Meursault L’Ormeau	This is appealingly plump and concentrated, with ripe peachy fruit. The vineyard, situated low down the slope, near the Château de Meursault, has a warm, well-drained gravelly soil. Matured in a mix of 228-litr and 500-litre barrels. Drink from 2027 to 2031.	£265
BU87521	Meursault Premier Cru Charmes	Charmes by name and charming by nature, this is a ripe, welcoming extrovert wine. It has a natural concentration and grippy structure derived from the old vines (approximately 80 years old). Matured in 228-litre barrels. Drink from 2028 to 2032.	£425
BU87531	Meursault Premier Cru Gouttes d’Or	Rich and buttery wine underscored by a seam freshness. Drink from 2028 to 2032.	£480

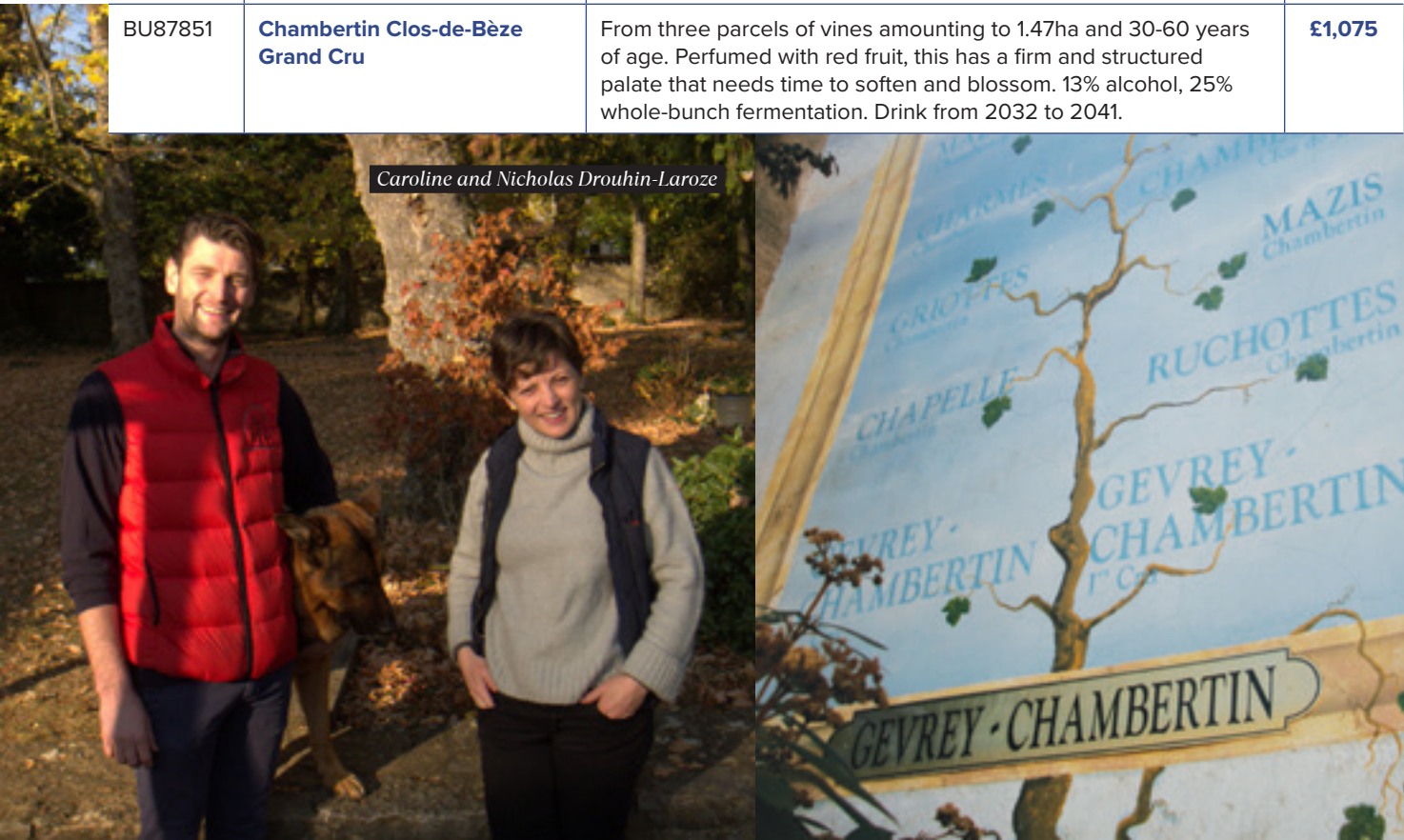
Domaine Fabien Coche, Meursault *continued*

Ref	Title	Description	Six price
Red			
BU87471	Meursault Rouge	Some vineyards in Meursault have long been planted with pinot noir. Volnay Santenots strays across the border into Meursault. The wine has a juicy red-fruit character and polished tannins. Enjoy in the exuberance of youth. Drink from 2026 to 2029.	£195

Domaine Drouhin-Laroze, Gevrey-Chambertin

Lovely 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. They began harvesting on 1st September, with yields of 55-58hl/ha for Gevrey and 40-45hl/ha for the grands crus, despite a green harvest. Alcohols were 12.5-13.5%, acidity pH 3.6-3.7.

Ref	Title	Description	Six price
Red			
BU87811	Gevrey-Chambertin Dix Climats	Fragrant, perfumed red-fruit nose. Sweet tannins give the wine a creamy texture while 25% whole-bunch fermentation confers a lovely freshness. 13%. Drink from 2026 to 2030.	£235
BU87821	Gevrey-Chambertin Premier Cru Lavaux Saint-Jacques	This vineyard is situated in the cool Combe de Lavaux. In a slightly awkward phase when tasted, showing chunky tannins at present but that is likely to be temporary. 13% alcohol. No whole-bunch fermentation. Drink from 2026 to 2032.	£245 per three
BU87831	Latricières-Chambertin Grand Cru	Elegant Burgundy derived from a vineyard cooled by air currents from the Combe de Grisard, and with a stony soil with a high limestone content. Bright red fruit, crystalline purity and a mineral freshness. This has length rather than breadth. 12.8% alcohol, 30% whole-bunch fermented. Drink from 2029 to 2035.	£400 per three
BU87841	Bonnes Mares Grand Cru	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. Showing its Chambolle side, this is fine and perfumed, lithe, elegant and fine-boned for Bonnes Mares. Delightful. 13% alcohol, 25% whole-bunch fermentation. Drink from 2031 to 2041.	£500 per three
BU87851	Chambertin Clos-de-Bèze Grand Cru	From three parcels of vines amounting to 1.47ha and 30-60 years of age. Perfumed with red fruit, this has a firm and structured palate that needs time to soften and blossom. 13% alcohol, 25% whole-bunch fermentation. Drink from 2032 to 2041.	£1,075



Caroline and Nicholas Drouhin-Laroze

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Jean-Philippe Fichet, Meursault

Attractive wines here as ever. Harvest began on 26th August with yields were 50hl/ha for the Meursaults. There is nothing over 13.5%, with pH3.2-3.4.

Ref	Title	Description	Six price
White			
BU88431	Bourgogne Blanc	A fresh and floral Bourgogne, fermented in 500-litre and 600-litre barrels. Pretty, delicate fruit. Drink from 2025 to 2028.	£105
BU88441	Bourgogne Blanc Vieilles Vignes	Made from vines over 70 years of age, this has pear aromas and some attractive richness on the nose, and a round, full palate. Fermented in 500-litre and 600-litre barrels. Drink from 2025 to 2028.	£132
BU88451	Meursault	Two-thirds of the fruit is sourced from hillside vineyards for freshness and concentration (Les Cloux and Narvaux) while the other third comes from lower-lying vineyards for richness and breadth (Limosin, Crotots and Criots). Ripe yet fresh, with an appealing softness and ample palate. Drink from 2026 to 2029.	£280
BU88461	Meursault Meix Sous Le Château	Big, old-school Meursault. This comes from a 60-year-old vineyard with high levels of clay in the soil, resulting in a broad-flavoured style. Round and full with firm supporting structure. Drink from 2026 to 2029.	£295
BU88471	Meursault Les Chevalières	Lovely balance of richness from the vintage and some grip and tension from the site. This hillside vineyard has a stony soil, high in limestone, giving a tense young wine in its youth. Drink from 2026 to 2029.	£375

Domaine Jean-Noël Gagnard, Chassagne-Montrachet

The 2022s have a lovely balance of freshness and ripeness. Caroline Lestimé started early on 23rd August, harvesting yields of 40-45hl/ha. She is bottling some wines a littler earlier than previously to capture the freshness.

Ref	Title	Description	Six price
White			
BU89231	Chassagne-Montrachet Champ Derrière	Fresh and floral wine with good richness and mid-palate weight. Bottled early in July with a screwcap to capture the freshness. Drink from 2026 to 2029.	£280
BU89241	Chassagne-Montrachet Premier Cru Les Chaumées	Ripe yet fresh, with white peach flavours and good length. Bottled in July. Drink from 2026 to 2029.	£440
BU89251	Chassagne-Montrachet Premier Cru Clos de la Maltroie	This has a little extra crystalline freshness and greater length of flavour. Drink from 2026 to 2029.	£440
BU89261	Chassagne-Montrachet Premier Cru Les Caillerets	Excellent. Rich and firm-fleshed on the palate with excellent structure and grip yet remaining fine and elegant. This will be bottled as usual in February or March. Drink from 2027 to 2030.	£765
Red			
BU89271	Chassagne-Montrachet ‘L’Estimée’ Rouge	Lovely bright red fruit and firm yet ripe tannins. Global warming has been beneficial to red Chassagne and this has improved immeasurably. Drink from 2025 to 2030.	£177 per six

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Domaine Jean Grivot, Vosne-Romanée

Delicious, balanced wines here. Grivot began the harvest on 6th September, later than some, but with normal levels of alcohol (12.7%-13.4%) and lovely bright fruit, even having done a green harvest a few weeks before harvest.

Ref	Title	Description	Six price
Red			
BU87861	Bourgogne Rouge	Lovely intense and inviting red fruit. Good concentration and length for a Bourgogne. Drink from 2026 to 2031.	£175
BU87871	Vosne-Romanée	Very seductive red-fruit nose. Fresh and vibrant with sweet tannins and a silky mouthfeel. Drink from 2029 to 2035.	£325
BU87881	Nuits-Saint-Georges Premier Cru Les Pruliers	Wonderfully expressive. The riper fruit and sweet tannins seem to liberate the wine allowing it more intense aromas and fuller fruit than in vintages pre global warming, when less ripe tannins seemed to depress it. Very silky and sensual for a Pruliers. Drink from 2029 to 2037.	£320 per three
BU87891	Vosne-Romanée Premier Cru Les Brûlées	Considerable concentration and depth of flavour. The wine is perhaps a little closed now but promises to release this pent-up power with some bottle age. Drink from 2029 to 2037.	£500 per three
BU87901	Vosne-Romanée Premier Cru Les Suchots	Suchots is a coolish site that does well in a warm year. The nose has perfume but is quite closed still. The palate is shot through with energy and freshness which gives rise to a refined wine with a long finish. Drink from 2030 to 2038.	£625 per three
BU87911	Clos de Vougeot Grand Cru	Red-fruit character on the nose but the palate is more typical Vougeot with firm tannins and more austere and backward palate. However, it is by no means dry or chunky but needs time to unfurl. Drink from 2032 to 2042.	£700 per three



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Louis Jadot, Beaune

Aromatic wines of balanced alcohol. Jadot began harvest on 30th August. Frédéric Barnier notes colder weather at beginning of flowering lowered chardonnay yields, but warmer weather followed when the pinot noir flowered, so yields of the latter were unaffected. Rain in June and end of August helped moderate the warm year. 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 ‘Domaine 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			
BU86471	Pernand Vergelesses Les Combottes (Gagey)	Red-fleshed peachy fruit (produced by the west-facing exposition) combined with a hint of coconut from the oak. Drink from 2026 to 2030.	£170
BU86481	Pernand-Vergelesses Blanc Clos de la Croix de Pierre (Domaine Jadot)	Lovely floral aromas and white-peach fruit. A balanced wine with tension and restraint. Drink from 2027 to 2031.	£170
BU86501	Meursault (Maison Jadot)	Fresh and bright with some buttery richness and supporting grip. An assemblage of wines from the slope and flatter land to balance freshness and richness. Drink from 2026 to 2032.	£275
BU86491	Meursault Premier Cru Charmes (Domaine Jadot)	Considerable concentration and depth of flavour. The wine is perhaps a little closed now but promises to release this pent-up power with some bottle age. Drink from 2028 to 2032.	£231 per three
BU86461	Meursault Premier Cru Genevrières (Domaine Jadot)	Round, rich and full. This is powerful, opulent Meursault. Drink from 2028 to 2034.	£262 per three
BU86511	Puligny Montrachet Premier Cru Clos de la Garenne (Duc de Magenta)	Almost grand cru quality. From vines of approximately 70 years of age, this has a fine and floral nose, and a deep, firm-flavoured palate. Drink from 2028 to 2035.	£295 per three
BU86521	Puligny Montrachet Premier Cru Les Folatières (Domaine Jadot)	Wonderful Puligny typicity with notes of honeysuckle and long and linear palate of great length. Drink from 2028 to 2035.	£295 per three
BU86531	Puligny Montrachet Premier Cru Le Cailleret (Maison Jadot)	Crystalline wine with a lovely, fine and mineral core. Fermented and matured in 350-litre barrels, this has good grip and tension. Drink from 2028 to 2035.	£368 per three
BU86551	Corton Charlemagne Grand Cru (Héritiers)	Firm fleshed wine with a structured and grippy palate. Very long. The last of the white grands crus to be harvested, this was fermented and matured in 450-litre barrels and a foudre. This has great potential for development in bottle. Drink from 2030 to 2039.	£655 per three
Red			
BU86301	Marsannay Clos du Roy (Gagey)	Rich and ripe on the nose and palate with appealing freshness, good grip, sweet tannins and good-mid palate length. Drink from 2029 to 2035.	£125
BU86311	Marsannay Le Chapitre (Gagey)	A bright style of Marsannay balancing ripeness and freshness. Drink from 2029 to 2035.	£125
BU86391	Santenay Clos des Gatsulards Monopole (Gagey)	Meaty and quite chunky in style with sweet fruit on the finish. The high altitude and south-facing exposition ensure a balanced wine. Drink from 2029 to 2035.	£130
BU86341	Pernand-Vergelesses Premier Cru Clos de la Croix de Pierre (Héritiers)	Very successful. This vineyard, named after a stone cross, is part of En Caradeux. Round and ripe with velvety tannins yet underscored with a seam of freshness. Drink from 2028 to 2034.	£150

Louis Jadot, Beaune *continued*

Ref	Title	Description	Six price
BU86291	Savigny-lès-Beaune Premier Cru Clos des Guettes (Gagey)	Beautiful wine with a lovely balance. Situated high on the slope, this steep vineyard faces south so ensuring ripe yet fresh grapes. Black fruit and sweet tannins. Drink from 2028 to 2034.	£157
BU86281	Savigny-lès-Beaune Premier Cru La Dominode (Domaine Jadot)	Intense red- and black-fruited perfume, backed by a fine and fresh palate offering excellent length for a wine of this level. Savigny is a coolish valley and so performed well in the warm 2022 vintage. Drink from 2028 to 2034.	£175
BU86401	Beaune Premier Cru Boucherottes (Héritiers)	I do not often buy this cru, but it is excellent in 2022. A typically extrovert, friendly Beaune with lovely sweet fruit and a round, forthcoming palate. Drink from 2030 to 2036.	£210
BU86361	Beaune Premier Clos des Couchereaux (Héritiers)	This well-sited vineyard produces balanced wines thanks to its combination of high altitude and a south-facing slope. Really intense nose and a fresh, vibrant palate. Drink from 2031 to 2040.	£210
BU86351	Beaune Premier Cras (Gagey)	A more serious Beaune with dark, rich black fruit and an extra density and structure rarely found in this appellation. Made from a 50-year-old vineyard that produces small berries which have a high skin-to-pulp ratio giving good colour. Drink from 2032 to 2040.	£235
BU86411	Volnay Premier Cru Clos de la Barre Monopole (Maison Jadot)	Very pretty wine with ripe fruit, a hint of oak and a sweet, velvety palate. From a vineyard Jadot farms but does not own, half of which is 60-year-old and half ten-year-old vines. Drink from 2030 to 2040.	£320
BU86421	Pommard Premier Cru Grands Epenots (Maison Jadot)	Full, rich, opulent and powerful with sweet tannins. Another example of Pommard succeeding in a warm vintage because the tannins now ripen beautifully. Drink from 2030 to 2040.	£187 per three
BU86331	Nuits-Saint-Georges Premier Cru Les Boudots (Gagey)	Ample, dense and velvety. Boudots borders Vosne-Romanée Malconsorts, and there is a Vosne-like quality to this wine, with a rounder, lusher texture compared to the vineyards south of Nuits. Drink from 2031 to 2042.	£235 per three
BU86321	Gevrey-Chambertin Premier Cru Lavaux Saint Jacques (Domaine Jadot)	Intense, fresh and linear wine with a long finish. Another cool site which has succeeded in 2022. Drink from 2032 to 2043.	£275 per three
BU86431	Corton Grèves Grand Cru (Domaine Jadot)	This has an extra generosity and length of flavour typical of the 2022 vintage. From an east-facing vineyard, it has a creamy texture and ripe yet fresh fruit. Drink from 2033 to 2045.	£562
BU86441	Bonnes Mares Grand Cru (Domaine Jadot)	A wonderful Bonnes Mares, its fruit perfumed and its tannins sweet and ripe. I think sub-optimal ripeness depresses fruit flavours, but here the flavours are liberated and fully expressive. Drink from 2035 to 2047.	£1,180 per three
BU86451	Chambertin Clos de Bèze Grand Cru (Domaine Jadot)	A long and concentrated palate of true grand cru dimensions. The vineyard has excellent plant material and long vine rows, spanning an ideal mix of clay and limestone, and you can taste the wonderful balance of ripe fruit and velvety tannins that comes from the quality of the grapes. Drink from 2036 to 2048.	£1,180 per three
BU86371	Gevrey-Chambertin Premier Cru Clos Saint Jacques (Domaine Jadot)	Beautifully balanced. Slightly better exposed than Lavaux, the Clos Saint Jacques is a little riper yet conserves freshness and energy. With very long rows extending up the slope the full length of the vineyard, there is gradation of soil texture from the lighter, stonier sols 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 2044.	£510 per three
BU86381	Chapelle-Chambertin Grand Cru (Domaine Jadot)	This is made from vines planted in 1920 and 1921 which produce beautiful, tiny berries with a high skin-to-pulp ratio. Round and lush fruit yet supported by an underlying grip and structure of ripe tannins, ensuring a great future. Drink from 2034 to 2043.	£700 per three

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Domaine Lécheneaut, Nuits-Saint-Georges

Lécheneaut fly under the radar, but make really good wines. Most are village wines so they attract less attention than some domaines. They began harvest on 1st September with yields of 38hl/ha at an average of 13% potential alcohol and good acidity levels (pH 3.4-3.5). They reduced extraction, preferring some gentle pumping over to punching down. 80% of their barrels are from François Frères and the villages wines receive 20-30% new oak and premiers crus 35-50%.

Ref	Title	Description	Six price
Red			
BU87211	Bourgogne	Excellent quality and concentration for a Bourgogne, with impressive intensity of black-fruit aromas and a soft and round palate with supple tannins. From three parcels of vines on clay soils near Nuit-Saint-Georges. Drink from 2025 to 2029.	£107
BU87221	Chorey-Lès-Beaune	From the Champlong vineyard, this is soft and plump with sweet tannins and round palate. Drink from 2027 to 2031.	£147
BU87231	Nuits Saint Georges	Floral and black-fruit aromas of considerable intensity for a village wine. The palate starts round and rich, but is freshened up and supported by ripe tannins. 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 2029 to 2032.	£210
BU87241	Nuits Saint Georges ‘Au Chouillet’	Fragrant, musky rose-petal-like scent and sweet, ample volume and soft caressing fruit on the palate with gentle tannins. ‘Au Chouillet’ is situated north of the village, where the tannins are sweeter. The vines are 80 years old and give small bunches, and you can taste the extra quality. Drink from 2030 to 2034.	£230
BU87251	Vosne-Romanée	Floral and fruity nose, and a classy palate with rich fruit and texture. Made from the Raviolles vineyard. Drink from 2029 to 2034.	£123 per three
BU87261	Chambolle-Musigny	Intense and delicate, red-fruited palate with fine-boned, silky tannins and a certain energy and lift on the palate. Made from three parcels of 60 to 80-year-old vines, which give lots of millerands (small berries) which are beneficial to quality. Drink from 2028 to 2032.	£123 per three
BU87271	Nuits Saint Georges Premier Cru Les Damodes	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) and, combined with the high altitude, produces an ethereal and floral perfume, some black-fruit flavours too and a fine, graceful texture. Drink from 2030 to 2035.	£375
BU87281	Nuits Saint Georges Premier Cru Les Pruliers	Spicy and perfumed on the nose. Situated south of Nuits, Pruliers’s soil is predominantly clay, yet the tannins in 2022 are sweet and round. There is density and concentration without heaviness. Drink from 2030 to 2035.	£375

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Marchand Tawse, Nuits-Saint-Georges

The 2022s here have a remarkable aromatic intensity, lovely ripeness yet good acidity (pH 3.45-3.65). In 2013, Canadian Moray Tawse bought Domaine Maume, from whose vines all the Gevreys in this offer come. All wines are labelled Marchand Tawse with those coming from their own vineyards labelled Vignes de la Famille Tawse. Englishman Mark Fincham has day-to-day responsibility for vineyards and winemaking. The domaine has been converted to organic farming and certified for the 2019 vintage. Horses plough the grands crus and the trellising has been renewed and raised to increase leaf surface area.

Ref	Title	Description	Six price
Red			
BU88071	Pommard Les Sausilles	Black-fruit character and a soft, round palate. The Marchand-Tawse team picked the grapes from this old vineyard of between 65 and 90 years of age. It is situated in a cold spot on limestone soil so it’s allowed to ripen and be picked relatively late. 20% whole-bunch fermentation was used. 30% new barrels. Drink from 2026 to 2032.	£210
BU88011	Gevrey-Chambertin Vignes de la Famille Tawse	Exquisite aromas and a fine, fruity palate. A cuvée of eight parcels (including Roncevie, La Justice, Clos Prieur Bas and Combes) made with 20% whole-bunch fermentation. Intense flavour and sweet tannins. Drink from 2026 to 2033.	£227
BU88081	Nuits-Saint-Georges	Lovely floral and black-fruit aromas. Impressive depth and structure with sweet tannins and glossy fruit. Made from Allots, Lavières, Charmottes, Poisset and Argillas, this is concentrated yet retains a pleasing freshness. Drink from 2027 to 2033.	£230
BU88021	Gevrey-Chambertin en Etelois Vignes de la Famille Tawse	Outstanding. A step up in concentration. Impressive silky texture from the beautifully ripe grapes. The palate is ripe (14%) yet fresh (pH 3.53). Drink from 2027 to 2036.	£260
BU88031	Gevrey-Chambertin Premier Cru Champeaux Vignes de la Famille Tawse	A fresh mineral core surrounded by sweet and round fruit. This is from a cool spot in the Combe de Lavaux at 400m altitude, planted in 1983 on soils high in limestone. 40% whole-bunch fermented, 75% new barrel, 13.65% alcohol and pH 3.6. Drink from 2028 to 2037.	£445
BU88041	Gevrey-Chambertin Premier Cru Lavaux Saint-Jacques Vignes de la Famille Tawse	A cooler site than Champeaux but planted with very old vines, two-thirds of which are from 1929. One can taste the resultant concentration in the wine, which has creamy, seductive fruit and sweet tannins. Made with no whole-bunch fermented; 13.2% alcohol, pH 3.58. Drink from 2029 to 2038.	£262 per three
BU88051	Mazoyères-Chambertin Grand Cru Vignes de la Famille Tawse	This has an exquisite, intense and redcurrant-like perfume. The palate is firm, fresh and currently closed. Made from 60 to 80-year-old vines that produce small, concentrated berries. Very fine indeed. 66% whole-bunch fermented, 66% new barrel. Drink from 2030 to 2045.	£475 per three
BU88061	Mazis-Chambertin Grand Cru Vignes de la Famille Tawse	Superb. This has a lovely floral element as well as black fruit and a rich and concentrated palate with an opulent, creamy texture. Made using three parcels of vines (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’). 45% whole-bunch fermented, 13.3% alcohol, pH 3.65. Drink from 2032 to 2046.	£1,100



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 house style remains the same: seductive and sensual texture allied to persistence of flavour. The wines were a little reticent when tasted, as they had only recently been bottled.

Ref	Title	Description	Six price
Red			
BU86791	Bourgogne Rouge	Bright red and black fruit on the nose and good mid-palate weight for a wine of this level. A blend of a number of parcels, including Vignes Blanches and various vineyards in Premeaux. Drink from 2026 to 2031.	£97
BU86801	Gevrey-Chambertin	Bright, intense nose and a fresh and lively, red-fruited palate with good length of flavour. Drink from 2027 to 2031.	£250
BU86811	Gevrey-Chambertin en Pallud	Floral and red-fruited nose, and excellent balance on the palate between fruit and structure; grippy but not dry. Pallud is a well-situated vineyard surrounded on two sides by premiers crus so makes a superior village wine. Drink from 2028 to 2034.	£300

Château de Meursault, Meursault

Good results here. They harvested between 26th August and 6th September, with yields of 45-50hl/ha for whites and 35-40hl/ha for reds, and alcohols around 13.5%. There was no whole-bunch fermentation for the reds. From this vintage, the wines are certified organic. All are bottled with Diam corks.

Ref	Title	Description	Six price
White			
BU86851	Meursault Le Limozin	Fine and fresh aromas with a hint of vanilla from the oak. The palate strikes a nice balance of freshness with a typically creamy Meursault texture. Drink from 2026 to 2030.	£297
BU86861	Meursault Grands Charrons	A concentrated wine, rich yet well structured. From a well-sited hillside vineyard abutting premier cru Gouttes d’Or. Drink from 2027 to 2031.	£310
BU86871	Meursault Premier Cru Charmes Dessus	From the upper, dessus, superior part of the vineyard this has the forward richness of Charmes yet with good grip from the higher limestone content of the vineyard sited upslope. Drink from 2027 to 2032.	£415
BU86881	Meursault Premier Cru Perrières	This has the richness of the vintage tempered by the minerality and acidity of this vineyard at the top of the hillside. Well balanced. Drink from 2028 to 2033.	£550
Red			
BU86821	Savigny-Lès-Beaune Premier Cru Les Peuillets	Fresh and lively black fruit with sweet tannins and a creamy palate. From a 1.64-hectare parcel of 50-year-old and 20-year-old vines. Drink from 2026 to 2030.	£185
BU86831	Pommard Clos de la Platière	This is ripe and creamy textured yet has a lively freshness too and is supported by firm but not dry tannins. From a south-facing 3.7ha plot of 45-50-year-old vines, situated quite high up in the cool Combe de Nantoux with predominantly limestone soil. Drink from 2027 to 2032.	£225
BU86841	Beaune Premier Cru Toussaints	Round and fruity Beaune From a plot of roughly half 70-year-old vines and another planted in 2011 and 2017. Soft and full. Drink from 2027 to 2033.	£225

Domaine de Montille, Volnay

The house style here is for very elegant wines and this finesse was preserved in the warm 2022 vintage. Brian Sieve began harvest on 26th August. He reports yields of 38-43hl/ha in reds, with a maximum acidity of pH 3.65, and 45-60hl/ha in white with most acidities around pH 3.2. Maximum alcohol was 13.3%.

Ref	Title	Description	Six price
White			
BU88621	Bourgogne Le Clos du Château	A fresh and floral Bourgogne. Bright, elegant and light on its feet. Drink from 2025 to 2030.	£115
BU88631	Saint-Aubin Premier Cru En Remilly	A little riper than usual in this vintage, with a soft palate and good length. Drink from 2026 to 2033.	£225
BU88641	Puligny Montrachet	Fresh and floral wine, 80% of which comes from Chalumeaux vineyard. Bright and energetic. Drink from 2026 to 2033.	£297
BU88651	Meursault ‘Saint Christophe’	A lovely combination of 50% Casses Têtes, high on the slope, and 50% Grands Charrons, mid slope. This produces a Meursault that balances tension and concentration from the lower-yielding sites on the slope. Good structure. Drink from 2026 to 2032.	£315
BU88661	Puligny Montrachet Premier Cru Folatières	Fresh, taut and mineral Puligny with a long finish. Drink from 2027 to 2033.	£575
BU88671	Puligny-Montrachet Premier Cru Le Cailleret	Close to grand cru in structure, with bright, crystalline fruit and a firm, grippy palate. Drink from 2027 to 2035.	£362 per three
BU88681	Corton-Charlemagne Grand Cru	Grippy, understated wine from the 1.1ha south-facing Pougets vineyard. Previously planted with pinot noir, 40% was field grafted and 60% replanted in 2007. This is concentrated and currently closed, but it will blossom with bottle age. Drink from 2030 to 2036.	£487 per three

Red			
BU88501	Bourgogne	Pretty, floral and fine-boned pinot noir, made using 33% whole-bunch fermentation. Refined and elegant. Drink from 2026 to 2029.	£102
BU88511	Beaune Premier Cru Les Sizies	Fresh and fine-flavoured with sweet tannins, energy and lift. 33% whole-bunch fermentation. Drink from 2027 to 2032.	£220
BU88521	Nuits-Saint-Georges Aux Saints-Juliens	From the northern side of the village, which makes wines with lighter, sweeter tannins than the south. This is elegant, fine-boned and floral. 50% whole-bunch fermentation. Drink from 2027 to 2033.	£220
BU88531	Beaune Premier Cru Les Grèves	Round and approachable yet with a lovely freshness and some floral notes. 40% whole-bunch fermentation. Drink from 2028 to 2033.	£315
BU88541	Nuits-Saint-Georges Premier Cru Les Thorey	From a hillside vineyard with considerable amounts of limestone in the soil, this is a pretty and mineral Burgundy. Drink from 2030 to 2036.	£212 per three
BU88551	Volnay Premier Cru Les Champans	A naturally more structured Volnay so a very light hand on the extraction preserves the elegance. Red and black fruit character and sweet tannins. 33% whole-bunch fermentation. Drink from 2028 to 2038.	£577
BU88561	Pommard Premier Cru Pezérolles	Sandy and limestone soils produce a pretty, fine-boned wine, more Volnay than Pommard in style. This has a lovely silky texture that caresses the palate. 33% whole-bunch fermentation. Drink from 2028 to 2039.	£575
BU88571	Volnay Premier Cru Les Taillepieds	Intense, floral aromas. Exquisite palate. Delicate flavours and great persistence and length. Made from 80-year-old vines using 100% whole-bunch fermentation. Drink from 2038 to 2038.	£625
BU88581	Pommard Premier Cru Rugiens-Bas	Intense, perfumed nose and a graceful palate with sweet tannins. Made from vines replanted in 2014 using 100% whole-bunch fermentation. Drink from 2030 to 2040.	£362 per three

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Domaine de Montille, Volnay *continued*

Ref	Title	Description	Six price
BU88591	Corton Grand Cru Clos du Roi	From an east-facing vineyard, this is very pretty with a pronounced whole-bunch character as 100% was incorporated, lending an intense freshness and energy. Drink from 2030 to 2040.	£425 per three
BU88601	Vosne-Romanée Premier Cru Aux Malconsorts	Intense wine with a wonderful texture of silk and velvet which beguiles the palate. Very long. 90% whole-bunch fermentation. Drink from 2032 to 2042.	£825 per three
BU88611	Vosne-Romanée Premier Cru Aux Malconsorts Cuvée Christiane	This has all the virtues of the previous wine with an extra layer of creaminess and opulence. Very sensuous. 80% whole-bunch fermentation. Drink from 2033 to 2045.	£441 per bottle

Domaine Sylvain Pataille, Marsannay

Attractive wines here. A lot of whole-bunch fermentation is used, which analytically lowers acidity but confers a sense of freshness. The wines are therefore quite ripe and will be enjoyable young but keep well in the medium term. Sylvain is a fan of tressage, a vine-training method that involves not trimming the shoot tips to hedge the vines into neat rows. Allowing the vine to grow longer stems produces more shade, beneficial in warm years, consumes less water and seems to keep grapes small, preserving better acidity. It is time consuming to manage, and he now has 5ha of this.

Ref	Title	Description	Six price
White			
BU87061	Marsannay Blanc	Sylvain makes all three colours equally well – red, white and rosé. From a sloping vineyard with a stony soil this is round yet firm fleshed, with a long and linear palate. Drink from 2025 to 2029.	£132
Red			
BU86991	Bourgogne Rouge	A black-fruit nose and a round, appealingly plump palate. Made from part domaine fruit and part bought-in fruit from the usual good regular sources, including Échevronte in the Hautes Côtes and from Bourgogne vineyards below Marsannay. 50% whole-bunch fermentation. Drink from 2025 to 2028.	£80
BU87001	Marsannay	Generously fruity Marsannay, with attractive black fruit and sweet tannins. 80% whole-bunch fermentation. Drink from 2025 to 2029.	£120
BU87051	Marsannay Clémengeots	I do not usually buy this but thought it was very good this year. From vines planted in 1951, 1989, 2006, it is rich, full, sweet and round. 50% whole-bunch fermentation. Drink from 2027 to 2032.	£175
BU87011	Marsannay Longeroies	Rich and sumptuous. 100% whole-bunch fermented, so its gorgeous fruit is suffused with a freshness from the stems. Sadly some rows with the 161-49 rootstock, which is struggling with the warmer and drier conditions owing to global warming, have had to be pulled up. Drink from 2025 to 2035.	£215
BU87021	Marsannay Clos du Roy	Clos du Roy is a top vineyard producing one of the firmer and more structured wines of the commune. That extra backbone has worked well with the ripe 2022 vintage. Lovely interplay between the rich black fruit and the supporting ripe tannins, which frame the fruit. Drink from 2027 to 2035.	£215
BU87031	Marsannay Le Chapitre	This superb cru has been neglected because it is in Chenôve. It was recently uprated from a Bourgogne to a village Marsannay. This has an appealing, bright energy and has more length than breadth. Stylistically a little different from the other lieux-dits, fresher and finer. Drink from 2027 to 2035.	£215

Domaine Sylvain Pataille, Marsannay *continued*

Ref	Title	Description	Six price
BU87041	Marsannay L'Ancestrale	This is Sylvain's top cuvée of the domaine's oldest vines, from a number of different vineyards, which are approximately 80 years old and all tressé (see the introduction to this section for an explanation). The old vines and tressage coped well with the dry and warm conditions, producing ripe fruit with a lovely balance of freshness and ripe tannins, avoiding any excess. A graceful wine with plenty in reserve, which will emerge after some bottle age. 100% whole-bunch fermentation. Drink from 2030 to 2039.	£525

Domaine Henri Prudhon, Saint-Aubin

This small family domaine quietly produces lovely wines and offers them at reasonable prices. Harvest here began on the 29th of August. Yields were 45-48hl/ha for whites and 48-50hl/ha for reds. All were roughly 13%. The wines are bottled with Diam corks.

Ref	Title	Description	Six price
White			
BU87941	Saint-Aubin Premier Cru Les Perrières	Ripe and fruity Saint-Aubin. Apples tinged with honey. Drink from 2025 to 2029.	£130
BU87951	Saint-Aubin Premier Cru Les Murgers des Dents de Chien	This is a sunny exposed site that gives a natural richness to the palate. Creamy in texture, yet there is a firm structure underneath to support the ripe fruit. Drink from 2025 to 2029.	£130
BU87961	Puligny-Montrachet Les Enseignères	Pretty, floral Puligny with a palate balancing richness and freshness. Enseignères is a well-sited vineyard adjoining grand cru Bâtard-Montrachet. Drink from 2026 to 2030.	£237
Red			
BU87921	Saint-Aubin Premier Cru Sentier du Clou	One of the best recent vintages for this wine. From vineyards on soils with high limestone content, this has intense aromas of red and black fruit, a structure which is more mineral than tannic and a lovely fresh finish. Drink from 2026 to 2031.	£105

Hospices de Beaune



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Etienne Sauzet, Puligny-Montrachet

Son-in-law Benoit Riffault has brought a certain precision to this 15-hectare domaine. He reports that the harvest started 24th August, with most wines around 13%. He considers 2022 similar to 2020, but a little fresher and finer. He kindly opened a 2020 Combettes after tasting the 2022s and indeed it was a little richer than the 2022. I slightly preferred the 2022. Oak is used sparingly with 10-15% for the village wines and 30-35% for the premiers crus.

Ref	Title	Description	Six price
White			
BU87741	Puligny-Montrachet	A well-balanced Puligny that comes from 12 different plots. Excellent quality for a village wine. Floral and mineral, with a fresh and bright palate. Drink from 2025 to 2028.	£292
BU87751	Puligny-Montrachet Premier Cru La Garenne	From right at the top of the hill, where there is little clay soil and more rock, this has white and yellow peach aromas. Quite richly flavoured. Drink from 2026 to 2029.	£475
BU87761	Puligny-Montrachet Premier Cru Champ Gain	From a sloping vineyard with red clay over limestone, this is naturally quite rich and broad. Light gold colour and round, concentrated palate. More fruity than floral in style. Drink from 2026 to 2029.	£262 per three
BU87771	Puligny-Montrachet Premier Cru Les Referts	This vineyard is sited near the bottom of the slope and has more clay in the soil than say Foliatières. This has firm fruit, attractive freshness and grip. Drink from 2026 to 2029.	£262 per three
BU87781	Puligny-Montrachet Premier Cru Champ Canet	Powerful, firm and muscular wine 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 (small golden berries) and the wine is broad and powerful. Concentrated, creamy and with an attractive richness. Drink from 2027 to 2030.	£287 per three
BU87791	Puligny-Montrachet Premier Cru Foliatières En la Richarde	En la Richarde is situated above Chevalier Montrachet. Lovely creaminess, even a hint of crème brûlée, which overlays a firm structure and a very fresh finish. Superb. Drink from 2027 to 2030.	£325 per three
BU87801	Puligny-Montrachet Premier Cru Les Combettes	A synthesis of the freshness of En La Richarde and the power of Champs Canet. A wine of controlled power with a well-judged picking date. It starts broad and firm and then narrows to a fine, mineral and persistent finish. Drink from 2027 to 2030.	£337 per three

Domaine Rebourgeon-Mure, Pommard

I am delighted to have started working with Rebourgeon-Mure, beginning with this vintage. The wines are not showy and have an understated charm. I have been looking for more Pommard for a while because it has benefited from global warming and the tannins are now round and ripe. Wines from some of the higher-sited vineyards in Pommard, often with more limestone, are fresher and lighter while the lower ones tend to have more clay, giving more power. Rebourgeon-Mure has a lovely collection of Volnay vineyards, too. The 7.3-hectare domaine can trace its history back to the 16th century and the cellars back to the 17th century. David Rebourgeon has been using a vertical press since 2009. Harvest began on 27th August.

Ref	Title	Description	Six price
Red			
BU88811	Bourgogne Cuvée de Maison Dieu	A lovely, pretty wine, with a black-fruited palate and offering excellent quality for a Bourgogne. Drink from 2026 to 2031.	£87
BU88831	Beaune Epenottes	A black-fruit nose and a round, appealingly plump palate. Made from part domaine fruit and part bought-in fruit from the usual good regular sources, including Échevronne in the Hautes Côtes and from Bourgogne vineyards below Marsannay. 50% whole-bunch fermentation. Drink from 2025 to 2028.	£140
BU88821	Pommard	A balanced Pommard from eight different plots planted between 1910 and 2015, including some named after animals (En Vaux, Les Vaches, Rue au Porc) and others (Vaumuriens, Croix Planet). Ripe yet fresh with a mix of red and black fruit on medium-bodied, balanced palate. Drink from 2028 to 2033.	£185
BU88841	Beaune Premier Cru Vignes Franches	From vines planted in 1924, 1974 and 2016, this has soft forward fruit and a succulent palate of considerable charm. Drink from 2028 to 2033.	£207
BU88851	Volnay Premier Cru Santenots	From a vineyard planted in the 1960s, this has a pretty, perfumed nose and a delicate yet persistent palate. Bright and fresh. Drink from 2028 to 2033.	£115 per three
BU88871	Pommard Premier Cru Clos des Arvelets	An interesting vineyard, planted in 1956, high on the slope and facing south in a coolish valley or Combe, giving a wine with sweet red fruit and a pretty, quite delicate palate. Drink from 2029 to 2034.	£121 per three
BU88881	Pommard Premier Cru Clos des Charmots	From vines planted in 1901 and 1925 on clay soils, this is rich and round with beautiful black fruit and sweet tannins. Drink from 2029 to 2035.	£275
BU88861	Volnay Premier Cru Caillerets	Pretty, fine-boned Volnay with a silky texture and a fresh and vibrant palate. Drink from 2028 to 2033.	£140 per three
BU88891	Pommard Premier Cru Grands Epenots	Ripe yet fine flavoured, balancing freshness and richness. The tannins are soft and round. Drink from 2030 to 2035.	£160 per three



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Taupenot-Merme, Morey-Saint-Denis

A new domaine for The Wine Society. I have admired their wines for a number of years and am delighted to be granted an allocation. They can trace their history back to the 17th century and cultivate about 13 hectares of vines. Today the domaine is run by Romain Taupenot and his sister, Virginie. Romain has one of the brightest minds I have come across in Burgundy. Harvest started on 2nd September, yields were about 40-45hl/ha, alcohols around 13.5% and acidity pH 3.50-3.65. No whole-bunch fermentation.

Ref	Title	Description	Six price
Red			
BU89031	Auxey-Duresses Rouge Premier Cru	Intense and fresh red-fruited nose and a balance of ripeness and freshness on the palate. Drink from 2027 to 2032.	£247
BU89021	Gevrey-Chambertin	Lovely, pretty, red-fruited Gevrey with lift and verve on the bright palate. Drink from 2028 to 2033	£340
BU89041	Morey-Saint-Denis Premier Cru La Riotte	From a vineyard with 50cm layer of clay with 40% stones, so quite porous, with limestone beneath. It produces a wine with deep red fruit supported with a firm backbone and a grippy structure. Drink from 2029 to 2036.	£325 per three
BU89051	Gevrey-Chambertin Vignes Premier Cru Bel Air	Well situated above grand cru Chambertin Clos de Bèze, this high site produces an exquisite, bright red-fruit aroma and an elegant fine-boned palate. Drink from 2029 to 2036.	£362 per three
BU89061	Charmes-Chambertin Grand Cru	Sensual wine with a creamy texture and pretty, beguiling fruit. This parcel has a little more limestone than the Mazoyères and was picked about three days earlier. Very fine indeed. Drink from 2030 to 2040.	£725 per three
BU89071	Mazoyères-Chambertin Grand Cru	Planted in 1959, this has even greater perfume and intensity than the Charmes, with a sumptuous palate and velvety texture. Very beautiful. Drink from 2031 to 2043.	£800 per three

Domaine Tollot-Beaut, Chorey-lès-Beaune

Excellent wines here. A sprinkling of rain, about 12mm, on 20th August helped complete grape maturity, and harvest began five days later. New plantings of low-yielding clones have improved quality.

Ref	Title	Description	Six price
Red			
BU86951	Chorey-lès-Beaune	Made from six hectares spread over 14 different parcels, the aromas combine black fruit and floral notes while the palate has soft tannins and sweet fruit. Drink from 2027 to 2010.	£120
BU86961	Savigny-lès-Beaune Premier Cru Lavières	From a vineyard originally planted in 1943, a third of which was replanted with new ‘pinot fin’ clones, which are low yielding. The younger vines add an element of freshness and more red fruit. Lovely energy and verve. Drink from 2028 to 2033.	£180
BU86971	Aloxe-Corton	From four parcels of approximately 40-year-old vines, this has floral and spicy aromas and a bright and lively palate with ripe and sweet tannins. Drink from 2029 to 2034.	£185



Nathalie Tollot selecting an older bottle from their cellar

Jean-Marc Vincent, Santenay

Jean-Marc and Anne-Marie are dedicated vigneron. They and the team work 900 hours per hectare in the vineyards, double that of the norm. They advocate high-density planting (14,000 vines/ha or more) and tressage (not cutting the branch tips to a neat hedge but allowing them to grow), which reduces berry size, improves acidity and requires less water. For white wines, they are crushing the grapes then pressing hard to extract phenolics which helps build structure, as acidity is lower in ripe grapes. They are extending barrel maturation for the top wines from 12 to 18 months and using 500-litre barrels. Jean-Marc waits for full phenolic maturity in reds harvesting a little later than some. In 2022, harvest began on 27th August, with 13 to 13.5% alcohol in the whites and sometimes over 14% in the reds. The white wines are bottled with Diam corks.

Ref	Title	Description	Six price
White			
BU88951	Bourgogne Blanc	Bright, floral aromas and a fresh palate with apple and white-peach flavours. Drink from 2027 to 2032.	£132
BU89001	Santenay Blanc Les Potets	The vineyard that first convinced me that excellent white wines could be made in Santenay. Fresh and lemony aromas and a taut, firm palate. Drink from 2027 to 2032.	£212
BU89011	Santenay Blanc ‘Vignes Denses’	Made from vines in Passetemps and Prarons, planted, as the name implies, at high density (14,000 vines/ha) and with good plant material (both clones and massale selections). Darker in colour than the same producer’s Bourgogne, with some floral aromas and a fine-flavoured palate with good structural support. Drink from 2027 to 2034.	£265
BU88961	Auxey-Duresses Les Hautés	From a cool north-east facing vineyard, bordering Meursault, which tempers the heat of the vintage. The old vines (70% of the vines were planted in 1936) lend the wine a natural concentration from the lower yields and a firm-fleshed palate. Very long finish. Drink from 2027 to 2034.	£280
BU88971	Santenay Premier Cru Beaurepaire Blanc	Made from vines planted on a patch of marnes soil, which produces structured chardonnay. This has a rich palate with white-peach flavours. Drink from 2027 to 2033.	£290
BU88981	Santenay Premier Cru Gravières Blanc	Vibrant wine from vines planted at high density (17,000 vines/ha) on limestone soil, with excellent plant material. This has lemony aromas and a mineral core on the palate. Drink from 2026 to 2033.	£310
BU88991	Puligny-Montrachet Corvée des Vignes	Made from a vineyard planted with a massale selection which retains good acidity. Some honeysuckle aromas, and a ripe yet fresh palate. Drink from 2027 to 2033.	£162 per three

Red			
BU88901	Santenay Rouge Vieilles Vigne	Rich and concentrated for a village wine with black-cherry fruit. Drink from 2027 to 2032.	£215
BU88911	Auxey-Duresses Premier Cru Bretterins	Softer and sweeter in this vintage, with late-picked fruit giving a ripe and creamy palate. Drink from 2027 to 2033.	£287
BU88931	Santenay Rouge Premier Cru Beaurepaire	Round and fruity with freshness provided by the use of some whole-bunch fermentation. Drink from 2027 to 2033.	£160 per three
BU88921	Santenay Rouge Premier Cru Le Passetemps	Only two barrels of this wine were made in 2022. A pretty mix of red and black fruit, ripe yet fresh on the palate and persistent on the finish. Drink from 2030 to 2040.	£160 per three
BU88941	Santenay Rouge Premier Cru Les Gravières	Pretty red and black fruit and a long, linear palate with fine, silky tannins. This will be bottled in March after 18 months in 500-litre barrels. Drink from 2030 to 2040.	£345

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Mixed Cases

2022 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 Louis Jadot, Marsannay Clos du Roy (Famille Gagey)
- Domaine Chanson, Savigny-lès-Beaune Premier Cru La Dominode

Ref OC6216 | £129 Drink from 2029 to 2030

2022 White Burgundy Case

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

- Domaine Samuel Billaud, Chablis Les Grands Terroirs
- Domaine Fabien Coche, Bourgogne Côte d'Or Chardonnay
- Domaine de la Soufrandise, Pouilly-Fuissé Vieilles Vignes

Ref OC6226 | £106 Drink from 2026 to 2028

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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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