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Burgundy 2014 En Primeur

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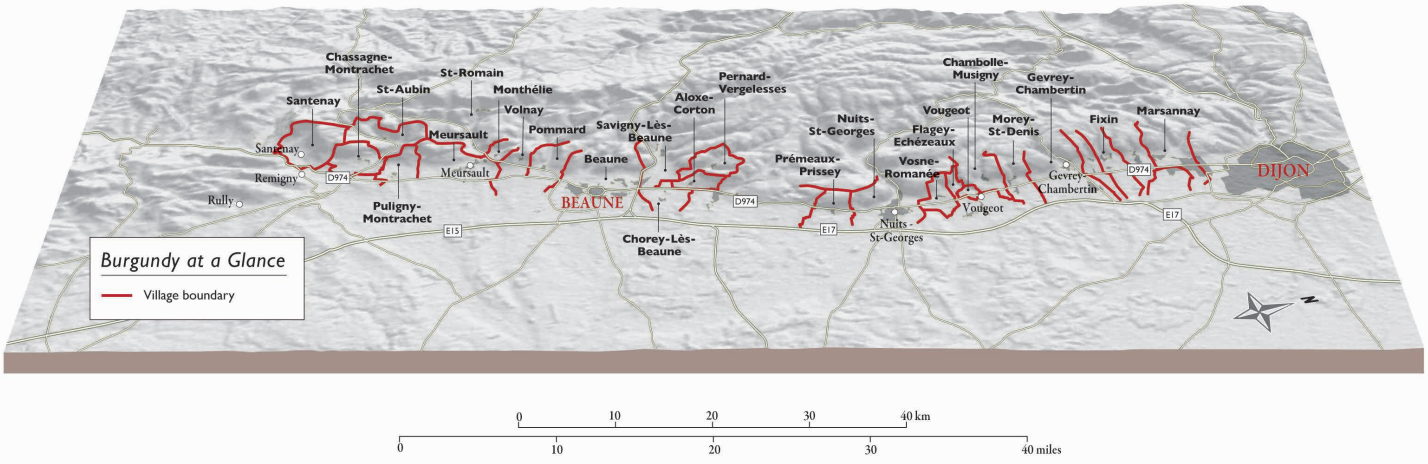

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to place an order or for advice and assistance in choosing your wines

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Burgundy: The 2014 Vintage

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Burgundy 2014 Vintage

We tasted some truly energising wines during our visit to Burgundy in December 2015, wines so delicious that you wanted to sit down and drink them there and then and, even more importantly, at the end of each long day's tasting we realised that we had not overdosed on bulky tannins and high alcohol, but were still fresh and raring to go – all signs of a classy vintage. Patrick Javillier, in Meursault, went so far as to call 2014 *'un grand millésime en blanc'* – high praise indeed.

The Growing Season & Harvest

'There are no bad vintages; just poor winemakers' seems to have become the mantra in Burgundy; indeed, 2014 was anything but a bad year, but, by the same token, it was far from straightforward and there was definitely potential to get it wrong. The, by now annual, hail attack devastated vineyards in the Côte de Beaune, with some in Pommard losing their entire crop for the third vintage in a row, and the weather gods were, shall we say, capricious with the timing of heat and water throughout the growing season.

An early start to the season was stopped in its tracks by a cold spell in mid-April, followed by hot weather from mid-May to early June which ensured rapid flowering; however, although warm, dry weather is ideal for flowering, in 2014 some south facing slopes suffered with the extreme heat during this period and their flower set was less regular. The hot spell ended with a bang with a massive hail storm on 28th June which skirted around the south side of the Corton hill, powering through Pommard and touching some *crus* in Volnay, Meursault and Puligny too. July to mid-August was mixed, but principally cool and fresh, with temperatures below seasonal norms, but then the second half of August warmed up without becoming too hot, and the fine weather lasted right through September allowing harvesting to take place as and when each vineyard was ready with no need to hurry.

The cool early part of the summer caused some concerns, specifically where rot had been trapped mid-bunch as the outer grapes swelled, preventing treatments from penetrating to the inner fruit but rigorous selection, both during picking and then on the sorting tables, as practised by all of our growers, ensured that none of this fruit made it into the vats. Most winemakers limited the amount of post fermentation maceration and punching down (*pigeage*) that they carried out to avoid extracting any harsh tannins and to maximise the juicy, fresh fruit nature of the berries, and the wines are generally spending less time in barrel than in years gone by.

Yields & Quality Assessment

Yields were, once again, modest or low in 2014, better in the Côte de Nuits than the Côte de Beaune, where there were multiple casualties. Anne Parent in Pommard, one of the hardest hit areas, reckons to have lost 50% of her harvest over six years, or, put another way, to have produced just three proper harvests in that time. Heat at flowering and hail in June all wreaked their damage, but the previous years' hail storms also had a part to play, with some vines having plenty of lush foliage but no grapes where the earlier years' hail had damaged buds and wood. As if that weren't enough, in September there was the most extraordinary invasion of Asian fruit flies – they arrived in clouds, contaminating anything they touched, and then departed; not seen before, and thankfully not seen again in 2015. Some producers assessed that their depredations cost them up to 25% of their production.

These lovely, fresh wines are for mid-term enjoyment, to drink whilst waiting for your 2012s, 2010s and 2009s. Many growers felt that they were unlikely to close down or become awkward for any length of time so you have years of uninterrupted pleasure ahead from the very moment the Bourgognes Blancs are shipped.

Nicola Arcedeckne-Butler MW
January 2016

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Let us help you find what you're looking for...

We are very aware that a booklet offering pages and pages of Burgundy can be daunting to approach and we have found the most useful way to make this easier is to list our wines by appellation as well as by producer. So if you're looking for Gevrey Chambertin or Vosne Romanée in particular, look no further than this handy index, with Bourgognes Blanc & Rouge at the start and then the Côtes de Nuits & Beaune villages and vineyards listed below that. For more guidance and assistance, please do not hesitate to call your salesperson using the details found throughout the offer or simply dial 01353 721 999.

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Domaine de l'Arlot

2014 is the year which saw Géraldine Godot, formerly winemaker at Alex Gambal, take over the reins at Domaine de l'Arlot from Jacques Devauges, following his move to Clos de Tart. Somewhat frustratingly for her she was more an observer than a fully functioning part of the Domaine until Jacques left at the end of the year, but that said, Geraldine has commented that the dual period was a useful learning curve as she moved from winemaking to full-on technical director of the whole estate. 2014 at Arlot has produced some deliciously approachable wines, temptingly alluring already with beautifully lifted fruit allied to freshness and purity – a very potent mix.

		£ per case in bond
Côte de Nuits Villages Au Leurey	2014	£160
Green gold with a light citrus nose and a distant creamy note, with white peach behind, leading to a lovely palate of fresh, juicy, white stone fruits, lemony with nice complexity, honeyed and a hint of greengage behind. Delicious. Drink 2016 – 2019		
Nuits St Georges Blanc, 1er Cru Clos de l'Arlot (*Monopole*)	2014	£445
Deeper green gold with a green glint and a rich, creamy, lemony nose, white skinned fruits and some greengage too, intense with a distant grilled note. A substantial palate of intense creamy green fruits, leafy and fresh with a light hint of vanillin, toasty, rich yet wonderfully fresh too. Long on the finish. Drink 2017 – 2022		
Côte de Nuits Villages Clos du Chapeau	2014	£175
Vibrant red black to the rim with lovely sappy Pinot Noir fruit on the nose, juicy and crunchy, very attractive, leading to a palate of leafy red fruits, pure and racy, again deliciously crunchy and fresh with a hint of caramel behind. Deceptively approachable already. Drink 2016 – 2020		
Nuits St Georges Le Petit Arlot	2014	£240
From the young vines grown within the Clos de l'Arlot but with a completely different soil profile; the jury is still out as to whether they will eventually be included in the *grand vin*. Deep vibrant red black with a nose of restrained black fruits, spiced redcurrant but tight too, leading to a broader palate of darker fruits, spiced and dense, very closed, with fine, supple tannins behind going to a long, sweet, tarry finish. Drink 2017 – 2021		

Wines marked with an asterisk will be subject to allocation to customers buying across the quality range.*

				£ per case in bond
Nuits St Georges 1er Cru Les Petits Plets		2014		£280

Vibrant, deep ruby red with a nose of concentrated black fruits, mineral and earthy yet closed too, leading to a tightly fruited palate of black fruits, with substantial ripe tannins, beautifully balanced and really elegant, going to a rich, concentrated finish. Very poised. Drink 2017 – 2022

Nuits St Georges 1er Cru Clos de l'Arlot		2014		£465

Bright vibrant red black with a spectacularly alluring, overt nose of soft red fruits, almost red jelly, savoury and ripe, leading to a softly fruited palate of supple black fruits, with fine, ripe tannins but scarcely noticeable in the background, leading to a deliciously rich, spiced, primary finish. Lovely wine. Drink 2018 – 2024

Nuits St Georges 1er Cru Clos des Forêts St Georges (*Monopole*)	Bottles	2014	12 per case	£475
	Magnums		6 per case	£485

Deep, dark red, vibrant and limpid, with a nose of warm, creamed black fruits, fresh and delicious, really enticing, leading to an intense palate of rich, sweet black fruits, mineral and intense, muscular, with substantial ripe tannins behind and a powerful, evolving finish. Superb wine, deceptively approachable. Drink 2019 – 2025

Vosne Romanée 1er Cru Les Suchots *	2014	6 per case	£350

Vibrant, deep dark red, intense but not opaque, with a nose of big black fruit, very closed at present with some savoury notes, leading to a deliciously supple palate of sweet red fruits, crunchy and fresh with substantial ripe tannins behind, going to a long, grilled, plump, spiced finish with a lovely floral end note. Delicious. Drink 2018 – 2024

Romanée St Vivant Grand Cru *	2014	6 per case	£1,150

Vibrant red black with juicy black fruits on the nose, a hint of straw, but very closed and tight, leading to a more overt palate of intense, sweet, tarry black fruits, spiced with a distant grilled oak note and tannins which are more marked than in the other wines of the Domaine, going to a rich, sweet finish with big fruit extract behind. This will need more time than the Nuits to come together. Drink 2020 – 2026

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Domaine Arnoux-Lachaux

Tastings at Arnoux-Lachaux are generally conducted out of new barrels, regardless of how much (or little) new wood there will be on the final wine, and it is up to us to interpret the eventual balance between fruit and oak, but the 2014s were taken out of barrel earlier than usual so most of the wines were already blended, settling down in tank, prior to bottling in the New Year. They were every bit as attractive as they normally are, and no less opulent for not being 100% new barrel samples – a rather comforting affirmation of our annual extrapolations. Charles Lachaux commented how their relatively new practice of allowing grass to grow between the vines, providing competition for the vine roots as well as helping to aerate the soil, was a real positive in 2014 as the grass took up much of the excess water rather than the vine, resulting in pure, undiluted fruit and slightly lower yields than anticipated.

		£ per case in bond
Bourgogne Pinot Fin	2014	£175

Bright red black with a perfumed nose of sweet black fruit, surprisingly open, leading to a perfumed, black fruited palate, tighter than the nose, sweet and rich to the finish. As ever, a joyful wine. Drink 2017 – 2021

Nuits St Georges	2014	£285

Deep red black with a more intense nose of black cherry, cherry blossom, almond, more muscular than the Bourgogne Pinot Fin, leading to a palate of big juicy black fruit, fresh but intense, rich but not sweet, musky and spiced behind, going to a long, fresh finish. Drink 2018 – 2023

Nuits St Georges les Poisets	2014	£365

Dense red black to the rim with a nose of deep, rich black red fruit, spiced with distant tar notes, intense yet restrained, leading to a densely fruited palate, savoury with intense black fruit, richly layered but not weighty, with substantial ripe tannins behind going to a long, pretty yet powerful finish. Delicious. Drink 2018 – 2022

Vosne Romanée	2014	£385

Bright red black, with dense red fruits on the nose, spiced and less opulent than usual, with restrained, pretty black fruits on the palate, lightly spiced, exquisitely evocative, with fresh, juicy, intense fruit flavours, the tannins so supple that they aren't visible. Gorgeously long. Drink 2018 –2023

Chambolle Musigny	2014	£410

Vibrant red black with a strikingly perfumed nose, vibrant and musky, spiced, floral and really alluring, leading to a mineral, black fruited palate, classic, spiced again with richness behind, layered, with a sweet, juicy, sustained finish. All this at *villages* level! Drink 2018 – 2023

Vosne Romanée Les Hautes Maizières	2014	£435

Deep red black to the rim with a rich and interestingly perfumed nose of black fruits and oriental spice, going to an intensely fruited palate of dense, ripe black fruits, distantly spiced, again not particularly opulent but with gorgeous balance of fruit and ripe tannins, leading to a long, evolving finish. Drink 2018 – 2023

			£ per case in bond
Nuits St Georges 1er Cru Les Procès	2014	6 per case	£270

Vibrant red black right to the rim with rich nose of black fruits, caramel, charming and intense, leading to a structured red and black fruit palate with hints of violets underscored by substantial ripe tannins, the fruit vibrant and very present, leading to a sweet, tarry finish. Drink 2018 – 2024

Vosne Romanée 1er Cru Les Chaumes	2014	6 per case	£340

Vibrant red black to the rim, denser in colour than others. Sweet, intense black fruit on the nose, with notes of violets and some grilled fruit, fresh and aromatic, leading to an intense palate of musky black fruits, spiced and with distant tar notes, substantial ripe tannins behind going to a long, mineral finish. Hints at austerity yet still infinitely approachable. Drink 2018 – 2025

Clos de Vougeot Grand Cru *	2014	6 per case	£610

Deep, intense red black with a lovely nose of spiced red fruits, poised and intense without being heavy, plummy and rich with nutmeg and toasty notes behind. Big grilled red and black fruit on the palate, deliciously structured with substantial ripe tannins almost totally masked by the fruit, going to a long, rich, floral, intense finish. Gorgeous. Drink 2020 – 2026

Vosne Romanée 1er Cru Les Suchots	2014	6 per case	£720

Still in barrel and not racked at all when we tasted. Dense purple red with a very primary, leafy note, blackcurrant, glycerine, spiced, leading to a racy, dense palate of leafy black fruits, deliciously fresh yet with substantial tannins behind going to a supple, toasty, spiced long finish. Fabulously intense. Drink 2019 - 2025

Echézeaux Grand Cru *	2014	6 per case	£720

Tasted from barrel. Because of the small 2013 harvest, there weren't enough one year old barrels available so the 2014 Echézeaux has ended up in 80% new wood. Bright, vibrant red black, with a gorgeously plummy black fruit nose, grilled and spiced with some savoury notes behind, floral, leading to a palate of equally delicious sweet black fruit, smooth and supple with tannins only just discernible behind, spiced with distant oriental musk, going to a rich, long, coolly elegant finish. Classy stuff. Drink 2019 – 2025

Latricières Chambertin Grand Cru *	2014	6 per case	£850

Dense black red with a nose of violets, plummy black fruits, rich and effusive with grilled notes leading to an intensely rich, dense, concentrated palate of spiced black fruits, with substantial tannins behind, very ripe and sweet with lovely musky notes on the finish. A very alluring yet intensely structured wine. Drink 2019 – 2026

Romanée St Vivant Grand Cru *	2014	6 per case	£1,950

Deep, vibrant red black, limpid to the rim, with a full nose of red and black fruits, darkly muscular, spiced and perfumed, leading to a palate of dense black fruits, much less accessible, taciturn and with brooding tannins behind, yet sweetly fruited and spiced too, with a sweet, rich, grilled finish, hinting at what's to come. Fabulous wine. Drink 2021 – 2026

Domaine Lucien Boillot

As ever, Pierre Boillot is a master of the poker face, giving nothing away about his year whilst you taste his wines, although the slight smile playing on his face hints that he is proud of his offspring in this vintage. He compares the 2014 to the 2012, although perhaps a little less concentrated, and says that it is for medium term drinking but, in contrast with many other early drinking years it is going to be alluring and accessible right from the start and is unlikely to close down. If he is correct then that is very exciting for all dedicated Burgundy fans. For the third year running, his vineyards in Volnay and Pommard came under attack from hail, whilst those in the Côtes de Nuits were essentially unscathed. This year we have managed to winkle out a tiny allocation of his delicious Pinot Beurot 2015 – 65 year old Pinot Blanc vines in the middle of his Volnay village vineyard, they were part of the red wine harvest until 2006, since when they have been vinified separately making an incredibly approachable, juicily fresh, perfumed wine. There is very little of this made and it definitely merits attention.

			£ per case in bond
Pinot Beurot Les Grands Poisets	2015		£140

Made only in stainless steel. Pale gold with a deliciously fresh, grapey nose of plump white stone fruits, primary and juicy, leading to a crisp yet rich palate of white fruit, some peach, again grapey and really fresh and vibrant. Deliciously rich on the finish. Drink 2016 – 2019

Puligny Montrachet 1er Cru Les Perrières	2014	6 per case	£265

A year in one and two year old barrels (no new wood) with no *bâtonnage*, followed by nearly a full year in tank allows Pierre to work this wine naturally. No fining or filtration are used, just gravity and patience. Pale gold with a nose of fresh yet slightly reduced fruit which builds as you swirl the glass, giving way to fresh white stone fruits, some grilled notes but restrained, leading to a slightly broader palate of sweet white fruit, hazelnut and creamed lemons, opening out to a lovely, long, racy, elegant finish. Very classy indeed. Drink 2017 – 2020

Volnay	2014	£240

Deep vibrant red black with a nose of overt black fruits overlaid with violets, but quite tight nonetheless, leading to sweet black fruit on the palate, very pure and linear, significantly more expressive than the nose, going to a lovely perfumed Pinot finish. Drink 2017 – 2020

Gevrey Chambertin	2014	£270

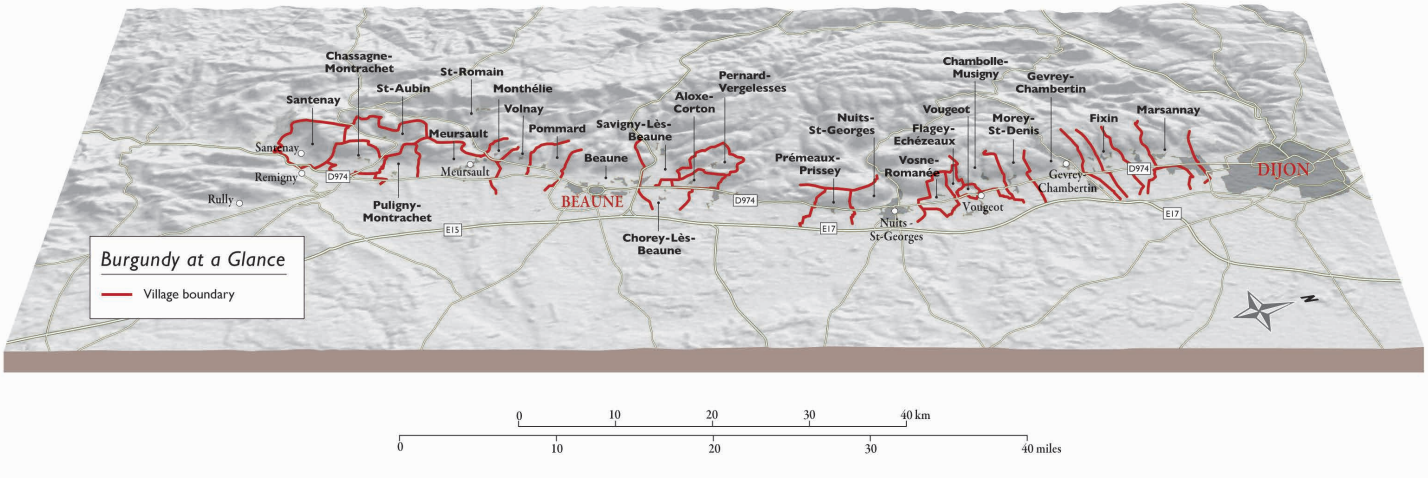
Deep red black to the rim with a nose of tight, savoury and mineral black fruit and very dark when compared with the Volnays. Strong blackcurrant fruit on the palate, spicy and earthy, a distant floral note behind, rich with substantial ripe tannins behind going to a long, evolving finish with hints of violets and black fruits. Drink 2017 – 2023

		£ per case in bond
Volnay 1er Cru Clos des Angles	2014	£348

Despite coming from a walled vineyard – or Clos – and having the right to use the moniker, Pierre continued to call this wine just 1er Cru les Angles until 2014, when he changed the name to Clos des Angles to reflect the reality. Deep, vibrant red black with a nose of gorgeous red berry fruit, very primary and juicy, leading to a palate of supple red berry fruit, cool and linear, mineral and racy, rich without being effusive, going to a long ripe finish with the tannins scarcely visible. Delicious. Drink 2019 – 2024

Gevrey Chambertin 1er Cru Les Corbeaux	2014	£395

Deep red black with a lovely expressive nose of red berry fruit, mineral and floral with a distant touch of redcurrant, perfumed and fresh, leading to a fabulous palate – sweet, intense, layered yet fresh and juicy too, with ripe tannins and lovely balancing acidity, a note of spice and tar and a long, alluring, powerfully structured finish. Superb. Drink 2018 – 2024



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Domaine Capitain Gagnerot

Based in the village of Aloxe Corton, north of Beaune but on the slopes of the famed Hill of Corton, Capitain Gagnerot's 17 hectares of vines range from humble Côte de Beaune right up to Grands Crus Echézeaux, Clos de Vougeot and Corton with many stops in between. As elsewhere, 2014 was not an easy year and some 15% of the harvest never left the vineyard. Severe selection continued at the winery, ensuring that only excellent fruit went into the vats, and the family were pleased with the quality of the musts post fermentation, with Patrice Capitain calling the wines *'jolies produits'* – pretty wines. Barrel ageing was reduced in order to major on the fresh fruit characteristics, with a maximum of 14 months in barrel as opposed to a more normal 16-18 months for a *grand cru*.

			£ per case in bond
Corton Charlemagne Grand Cru	2014	6 per case	£395

Substantial hail damage on 20th July 2014 caused a 50% loss of the crop; just five barrels were produced. Gold with a green glint, with an intense, nutty nose, perfumed with hints of caramel and spice and a distant citrus note leading to a deliciously broad, intense, layered palate of rich white stone fruits, ripe and supple with a distant grilled note, going to a gorgeously intense finish. Delicious. Drink 2018 – 2022

Vosne Romanée Les Raviolles	2014		£295

A villages *lieu dit* right on the border with Nuits St Georges. Deep red black, vibrant but not opaque, with a nose of sweet black fruit, intense with some Morello cherry behind, and a leafy note too, leading to a lively, intense palate with hints of blackcurrant jelly, leafy and fresh, with lovely ripe, supple tannins behind, a real mix between Nuits and Vosne in style. Drink 2018 – 2021

Echézeaux Grand Cru *	2014	6 per case	£395

Just 8 *ouvrées*, around one third of a hectare, producing around six barrels a year. Deep red black with a sweetly fruited nose of black fruits, caramel, spiced and tarry, really pretty, leading to a palate of substantial black fruits, perfumed, dense and intense yet floral too, with lovely richness and balance, spiced and long, right to the end. Lovely wine. Drink 2020 – 2024

Wines marked with an asterisk will be subject to allocation to customers buying across the quality range.*

Domaine Jean Chartron

With vineyards in most of the sought after plots in Puligny, Jean-Michel Chartron is in a pretty good position but lacks his own vines in Le Montrachet. The solution? A little exchange between friends – he hands over some Puligny *premier cru* fruit and gets back a microscopic amount of Le Montrachet. Domaine Jean Chartron extends to around 12 hectares, much of it within the Puligny appellation, with even the Bourgogne Blanc Clos de la Combe a Puligny-based blend. 2014 was difficult for Chartron because they took a major hit from hail – around a 35-40% overall reduction in volume, with some vineyards more affected than others, meaning that this year there is no Puligny Clos de Cailleret to offer at all.

			£ per case in bond
Bourgogne Blanc Clos de la Combe	2014		£100
Bright green gold with a very tight nose of green skinned fruit, creamy and plump yet restrained too, leading to a fresh, floral palate of light citrus fruit, pretty and stylish with lovely definition and a rich finish. Punches well above its appellation. Drink 2016 – 2018			
Puligny Montrachet	2014		£305
Bright green gold with a gorgeous nose of sweet, grilled white stone fruits, waxy and juicy, leading to an intense palate of rich white fruits, linear with some grilled notes and a hint of lychee behind, elegant, going to a long, racy finish. Really stylish. Drink 2017 – 2019			
Puligny Montrachet 1er Cru Clos de la Pucelle (*Monopole*)	2014	6 per case	£245
Green gold with a tight, creamy nose of white stone fruits and ripe greengages, grilled and nutty, really alluring, leading to a broad, creamed palate of green and yellow plums with distant floral notes, sweet and fresh and again a grilled back note going to a long, creamy, citrus, lively finish. Delicious. Drink 2018 – 2022			
Corton Charlemagne Grand Cru	2014	6 per case	£500
Fresh green gold with a lovely sweet, spiced, grilled nose, *pain d'épice* and even white chocolate notes, juicy and peachy, leading to a substantial palate with semi-exotic fruits, floral and dense with a distant hint of vanilla, beautifully balanced with lovely weight, going to a rich, ripe, long finish. Fabulous. Drink 2019 – 2022			
Chevalier Montrachet Clos des Chevaliers Grand Cru (*Monopole*) *	2014	6 per case	£760
Pale gold with a rich, grilled nose of sweet white fruit, really impressive, spiced and alluring, leading to a beautifully expressive, fresh citrus palate, very different from what the nose implies, with lovely linear, chalky fruit, fresh and powerful with an incredibly long, intense finish of grilled lemons. Wow! Drink 2020 – 2024			
Le Montrachet Grand Cru *	2014	3 per case	£1,100
Pale gold with the nose very closed initially, then pretty white flowers, almost petrol on the nose, leading to a tight, sweet palate of honeyed white stone fruits, really racy and fresh and again a strong floral note, mineral and layered, combining sweetness and citrus, going to a long, elegant, ethereal finish. Drink 2019 – 2023			

Domaine Chevrot

The plan had been to produce a more focused offer this year with perhaps fewer producers and fewer wines – we are all too aware of how confusing Burgundy is even for the real aficionados – but somehow when it came to Chevrot that fell apart. Having loved their wines last year and only offered the *premiers crus*, with the 2014s we just have to offer the Maranges villages and, even more imperative, their Hautes Côtes de Beaune Blanc which has to be one of the best we have ever tasted. Certified organic, with a real eye on the health of the vines and wine, Pablo and Vincent are definitely growers to watch in the future as the established Domaines look ever further afield for good vineyards to supplement their operations in the heart of the Côte d'Or. Thierry Matrot has already said that if he could, he would be buying a vineyard in Maranges in preference to almost anywhere else in the Côte d'Or because of its potential to challenge mainstream appellations.

			£ per case in bond
Hautes Côtes de Beaune Blanc	2014		£100

One third goes into old barrels, of which 10% is new, with the rest going into tank. Pale gold with a fresh, chalky nose of white flowers, stone fruits, clean and enticing, leading to a similarly fresh and pure palate of juicy white fruits, a hint of lychee and white plums with a lovely zip of citrus behind and a saline note on the finish. Deliciously fresh. Drink 2016 – 2019

Maranges Blanc	2014		£135

Pale gold with a very tight nose with distant green stone fruit behind leading to a fresh, plump palate with notes of grilled new wood, white stone fruits, deliciously layered and fresh with a vibrant sherbet finish and a lovely saline twist on the end. Drink 2016 – 2020

Maranges 1er Cru la Fussière Blanc	2014	6 per case	£115

Tiny production here resulted in just 5 barrels being made – around 250 six bottle cases; the very young vines are pruned hard to keep them in check. Pale gold with soft, fresh white fruits on the nose, chalky and light, going to a more substantial palate of fresh, floral, juicy white stone fruits, layered and intense with lovely racy acidity behind and a greengage note on the finish. Delicious. Drink 2017 – 2021

Maranges 1er Cru la Fussière Rouge	2014		£145

Deep red black with a balanced, red berry nose, spiced and integrated, interesting and full of character, leading to a palate of spiced, sweet black fruit, poised and refined, sappy and spiced too with substantial ripe tannins going to a really tasty structured finish. Drink 2017 – 2021

Domaine Laurent Cognard

Visits to Laurent are always a highlight – this quietly spoken bear of a man always has some new gem to impart or news of a new vineyard he has started to dabble in – so we were bereft not to see him in December as he had decided to nip off for some winter sun rather than hang around the murky, half dormant vines. Luckily he had left his wines behind so although we didn't get any of the usual Cognard wisdom or homilies, we did still get to taste these sublime wines which punch way above their appellations.

		£ per case in bond
Pouilly Loché aux Barres	2014	£140

Pale gold with a fresh, creamy light nose of chalky white fruit, quite closed, leading to a more mineral, lemony palate with hints of sherbet, leafy and rich going to a pure, long finish. Drink 2016 – 2019

Montagny 1er Cru les Bassets	2014	£140

Pale gold with a closed nose of saline white fruits and even a savoury hint, citrus and leafy, leading to a racy palate of fresh, linear, pure white stone fruits, cool and restrained with lovely rich power behind and fabulous purity on the finish. Straight as an arrow, really stylish. Drink 2017 – 2020

Our Contact Details

to place an order or for advice and assistance in choosing your wines

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Domaine Fontaine Gagnard

Until the week before the harvest, the Gagnards were in a state of nervous tension watching the weather – having had a difficult growing season, it would take very little to tip the vintage over the edge. Thankfully, the gods were smiling and a week of sunny, warm, breezy weather allowed the vines to turn the corner and finish their ripening rather than putting all their efforts into keeping healthy. Hail played a significantly smaller part in this vintage than in the last two, although there was still damage to some vineyards. Given what could have been, the family are more than happy with the year's production, and with good reason as all the wines have a depth of clarity and intensity which will electrify all white Burgundy lovers.

			£ per case in bond
Bourgogne Passetoutgrains	2014		£75

Traditionally the *vigneron's* house wine, until only recently this was decanted straight into carafes straight from the tank! Pale red with a gorgeous nose of juicy, jammy red fruits, stalky and crunchy with a distant note of dried straw leading to an equally succulent palate of red berry fruit, sweet and jammy with light tannins, really approachable, with a warm, juicy finish. Drink 2016 – 2019

Chassagne Montrachet	2014		£230

Pale green gold with a nose of creamy white fruits, fresh with a hint of hazelnut, spiced and rich with a floral hint behind. Delicious creamy white fruits on the palate, with a lovely lemony texture, bright and intense with a distant herby note going to a long, perfumed finish. Lovely. Drink 2017 – 2020

Chassagne Montrachet 1er Cru La Boudriotte	2014		£315

Bright green gold with a very tight, restrained nose of green stone fruits with distant citrus overtones, somewhat shy at this stage, leading to a fresh, sweetly fruited palate of white stone fruits with a very distant grilled back note. Poised and almost perfumed going to an incredibly long, evolving, stylish finish. Drink 2018 – 2021

Chassagne Montrachet 1er Cru La Grande Montagne	2014		£325

Bright, deeper gold with a nose of tight, mineral white stone fruits, a distant grilled note, fresh and leafy, restrained, going to a broad, smooth palate of citrus fruits, bright, pure and layered with a lovely mineral twist. A long, fresh finish. Drink 2018 – 2021

Bâtard Montrachet Grand Cru *	2014	2 per case	£200

Pale gold with a fabulously intense nose of sweet, ripe, concentrated white stone fruits, cool with citrus undertones, showing great presence, leading to a racy, fresh, intense palate of rich citrus fruits and spicy *pain d'épice*, very reined in despite the richness, going to a wonderfully intense finish which almost reverberates. Gorgeous. Drink 2019 – 2024

Le Montrachet, Grand Cru *	2014	1 per case	£275

Also subject to allocation due to the tiny amount available. Very pale gold with a lovely floral nose of white stone fruits, focused and alluring yet very restrained too, leading to a gorgeously expressive palate of rich citrus fruits, honeyed and ripe, intense, very primary, layered, powerful, mineral and with incredible length and breadth. Stunning. Drink 2020 – 2025+

Château Fuissé

After the small and difficult 2013 vintage, Château Fuissé had a more normal year in 2014 with yields, whilst not generous, back up to respectable levels and with a higher quality of fruit come harvest time; where the 2013s were wines to give pleasure in the shorter term, the 2014s will have the ability to age for longer because of their naturally racy acidity – Philippe Tuinder described 2014 *'une vraie belle année pour les puristes'* with lots of fruit to back them up. As the Pouilly Fuissé appellation gears up to a system of *premiers crus*, expected to be ratified in the next year or so, Château Fuissé have changed the name of their Vieilles Vignes *cuvée* to Le Clos as the majority of the fruit comes from the walled vineyard, or Clos, immediately behind the Château.

				£ per case in bond
Pouilly Fuissé Marie Antoinette, JJ Vincent		2014		£135

Coming from the slopes of Vergisson, the Marie Antoinette cuvée is designed as an earlier drinking wine and sees very little new wood. 30% of the harvest was lost to hail in 2014. Pale gold with a green glint with fresh citrus notes behind and a hint of green stone fruits, leading to a soft, sweet, warm white fruit palate, pure and fresh, not intense yet very alluring. Drink 2016 – 2019

Pouilly Fuissé Tête de Cru	Bottles	2014	12 per case	£150
	Magnums		6 per case	£160

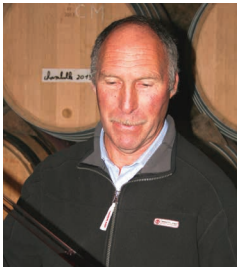
From a blend of parcels grown on differing soils, ranging from schist and sand to solid limestone. Pale gold with a tightly fruited nose of fresh white fruits, floral, with a very distant grilled note and a hint of nougat but more restrained than in previous years, leading to a rich, dense, delicious palate of white stone fruits, citrusy and linear yet plump behind, going to a fresh, long, high-definition finish. Very satisfying. Drink 2017 – 2020

Pouilly Fuissé Le Clos (formerly Vieilles Vignes)	Bottles	2014	12 per case	£295
	Magnums		6 per case	£305

Pale gold with a gorgeously rich, exotic nose of grilled wood, sweet white stone fruit, spice and some vanillin leading to an equally overt palate of racy white fruit, lychees, spiced yet leafy and fresh too, smooth and supple with distant hints of lemon cream and going to a more restrained finish. Lots going on here! Drink 2018 – 2020

Wines marked with an asterisk will be subject to allocation to customers buying across the quality range.*

Domaine Michel Gros



It seems to us that, in Burgundy at least, the more talented the grower, the more humble and understated they are, and none more so that Michel Gros in Vosne Romanée. He sees 2014 as a good vintage but not a long keeper, comparing it to a mix of 2011 and 2012; the malolactic fermentations were generally slow, with some dragging on until the autumn, leaving the wines lively and vibrant. As ever, the top Vosnes in Michel's stable stood out in our tasting, none more so that the monopole Clos de Réas.

			£ per case in bond
Nuits St Georges Les Chaliots	2014		£320

Deep dark red with a lovely red fruit nose, rich with a hint of black cherry and spice, really interesting with a leafy note of freshness behind, leading to a fresh, dense black fruit palate, rich and intense, with again a note of black cherries and spice, with substantial ripe tannins behind, going to a juicy, broad sweet finish. Drink 2018 - 2020

Chambolle Musigny	2014		£375

Deep intense red black to the rim with a perfumed black fruit nose, savoury and creamy with a distant grilled note, leading to a palate of cool black fruit, more substantial than the nose, layered, with big ripe tannins behind, sweet and intense with lovely rich spice too, on to a fresh, floral, spiced finish. Very alluring. Drink 2019 - 2023

Vosne Romanée 1er Cru Aux Brulées *	2014	6 per case	£295

Very deep in colour, dense red black and semi-opaque with a nose of lovely sweet black cherry fruit, grilled with a crunchy, leafy note, leading to a tightly fruited, elegant palate of sweet black fruit with a toasty note behind, mocha too, with big structural tannins behind the fruit, sweet and intense, savoury with exotic spice (nutmeg?) on the finish. Drink 2019 - 2024

Vosne Romanée 1er Cru Clos de Réas (*Monopole*) *	2014	6 per case	£350

Deep, dense red black with a tightly fruited nose of black fruits, spiced and concentrated with a savoury back note and a hint of mocha, leading to a fresh, broad palate of ripe black fruit, sweet and intense, with violets and cocoa, floral with a hint of toasty new wood and fine, supple tannins almost totally masked by the fruit. Delicious – lots going on in the glass. Drink 2020 - 2025

Clos de Vougeot Grand Cru *	2014	6 per case	£450

Just three barrels made in 2014. Deep red black but not opaque with a nose of fabulously ripe black cherries, spiced with notes of blackcurrant too leading to a deliciously supple, silky palate of smooth black fruits, layered and fresh, mineral, and really feminine particularly when compared to the more muscular Vosne Romanée aux Brulées , going to a long, elegant, fresh finish.
Drink 2019 - 2025

Domaine Patrick Javillier

Patrick Javillier describes the 2014 vintage as a *'grand millésime en blanc'* with great purity as its marker. When we tasted with Patrick the majority of the wines had the distinct disadvantage of having either just been bottled or about to be bottled which has the effect of temporarily repressing the fruit; we thought the wines absolutely delicious until we tasted some which had yet to be bottled and wow! The fruit was explosive, really expressive, giving us the benchmark of where the recently bottled wines would be going too. 2014 was marginally kinder to the Javillier vineyards than previous years, but still there was significant hail damage in their Bourgogne Blanc plots and in the Clos du Cromin and Tillets in Meursault – the third year in a row for these.

			£ per case in bond
Bourgogne Blanc Cuvée Les Forgets	2014		£120

Pale gold with a green glint, with a nose of sweet white stone fruits, lychee, with creamy citrus notes, surprisingly overt given it had just been fined. Sweet, rich white fruits on the palate, broad and fresh, with grilled hazelnut notes behind and along, alluring, citrus finish. Drink 2016 – 2018

Meursault Les Tillets	2014	6 per case	£145

From the western edge of Meursault, on the boundary with Puligny, and therefore generally more Puligny in style. Bright green gold with an gorgeous overt nose of marzipan, hazelnut, lemony and buttery too, rich and layered, leading to an explosive palate of really attractive citrus fruits, layered and rich, with a wildly long finish – this got a double accolade of 'fab!' and 'wow!' Drink 2017 – 2020

Corton Charlemagne Grand Cru *	2014	6 per case	£390

Pale gold with a fabulously expressive nose, bold and mineral with hints of marzipan and *pain d'épice*, plump and broad, leading to an equally densely fruited palate, creamy, powerful with citrus and spice, wonderful intensity yet relatively restrained compared to the exuberant nose going to a long, lemony finish. What a wine. Drink 2018 – 2022

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Domaine Hubert Lamy

Having heard all about the dismal weather conditions for the 2014 growing season, it was a bit of a surprise to hear Olivier Lamy saying that August 2014 was one of the warmest on record and that September 2014 had recorded the highest ever September temperature of 36°C. He commented that his Chardonnay vines on the cooler upper slopes revelled in the weather, and his wines certainly seem to echo this. Olivier is moving closer and closer to a 'natural' style of wine, without going too whacky – he has been reducing the sulphur content for some time and this year his Bourgogne Blanc was bottled just prior to our tasting with no sulphur at all as he firmly believes that the more you add, the more the wine has a tendency to oxidise; the lab analyses of his wines bear this out.

			£ per case in bond
Bourgogne Blanc Les Chataigners	2014		£135

No new wood, no sulphur. Pale gold with a rich, honeyed nose with racy citrus notes leading to a plump, rich, honeyed palate with lovely fresh lemony notes behind, some floral tones too, going to a racy, poised finish. Delicious. Drink 2016 – 2018

St Aubin 1er Cru Clos de Meix	2014		£225

Pale water white with a sweetly fruited nose of rich, lightly grilled, creamy white fruits leading to a substantial palate of creamed white peaches and lemons, with a grilled note behind, spiced and racy on the finish going to a beautifully long finish. Drink 2018 – 2022

St Aubin 1er Cru en Remilly	2014		£280

Green gold with a tightly fruited nose of plump white fruits, hazelnut, lightly buttery and almost creamy, really focused, leading to a dense palate of rich, racy, intense, lovely lemony fruits, layered and rich with hints of lemon cream and a tight, linear finish. Wow! Drink 2018 – 2023

Puligny Montrachet Les Tremblots	2014	6 per case	£160

Although Tremblots is a village wine, it is at the same altitude as Premier Cru Clavoillon and the vines are 40-50 years old. Pale gold with fresh lemony fruit on the nose, lightly grilled and restrained, leading to a palate of sweet, plump, intense citrus fruits, lovely and rich, really concentrated and interesting, going to a deliciously concentrated, racy, elegant finish. Drink 2018 – 2022

Chassagne Montrachet Le Concis du Champs	2014	6 per case	£170

Bright green gold with a plump nose of fresh white stone fruits, sweet and intense, leading to a full bodied palate of sweet white fruits with a distant grilled note, saline and racy with lovely concentration yet paradoxically linear and puritan too. Deliciously contrasting. Drink 2018 – 2023

Domaine Bertrand Machard de Gramont

A lightbulb moment occurred whilst tasting with Bertrand and Axelle Machard de Gramont this year – having loved their wines from the first time I tasted them in the 1990s, almost regardless of vintage, latterly they had a firmer backbone than previously, requiring a bit more time to come round. Suddenly, tasting the 2014s we rediscovered the lush plumpness of yesteryear, with all the same gorgeous mouth-watering fruit behind. The secret? Bertrand had, very slightly, increased the proportion of new wood he is using. The combination of their now certified organic fruit and the slight increase in wood is potent – the wines have a purity and concentration even greater than before and represent some of the best value for money in their appellations; we can't recommend them highly enough.

		£ per case in bond
Bourgogne Rouge les Grands Chaillots	2014	£140

All of nine barrels were made in 2014, but it at least represents nearly 30% more than last year's production which was hard hit by hail and poor flowering. Vibrant red black with a nose of sweet black cherries and blackcurrants, leading to a palate of black berry fruits, soft and supple, deliciously juicy, going to a fresh, long, balanced finish. Proper Pinot Noir. Drink 2017 – 2019

Nuits St Georges les Terrasses des Vallerots	2014	£265

Just half a hectare here, with 30 year old vines. Dense black red, very deep in colour, with a gorgeous nose of plump black cherries, spiced, rich and really attractive, leading to a substantial palate of smooth black fruits, intense and ripe, rich and savoury, with a distant grilled note and substantial tannins almost completely masked, going to a long, rich finish with a light note of Christmas spice. Drink 2018 – 2023

Nuits St Georges Aux Allots	2014	£275

Very old vines, around 100 years of age. Dense purple black, deeper in colour than Haut Pruliers, with lovely grilled black fruit on the nose, tight and less forthcoming, leading to an explosive palate of fabulous sweet black fruit, spiced and layered with substantial ripe tannins behind, grilled again with incredible intensity; all the same words repeat – intense, rich, spice, layered. Drink 2019 – 2025

Nuits St Georges Haut Pruliers	2014	£290

From south facing old vines grown on very poor soil, the fruit always ripens well. Dense purple black with a gorgeously plummy, black fruited nose of damson and sloe, spice and mulberry, leading to a palate of perfumed black fruit, sweet and grilled, big, structured, rich, long and intense, a real reflection of former glory with a truly long, fabulous finish. Drink 2019 – 2024

Vosne Romanée	2014	£340

Deep red black with a very primary nose of fresh black fruits, crunchy and leafy, spiced and cool with some delicate grilled notes behind – much more reined in that the three Nuits. Dense, structured black fruit on the palate, grilled with again a leafy note, spiced and perfumed too going to a long, subtle, powerfully rich finish which builds. Drink 2019 – 2024

Domaine Matrot

When you need honesty about a vintage, Thierry Matrot is always a good place to start. Not afraid to pull his punches, if the year has been bad, he says so – no dressing it up as a 'restaurant year', for him that is a '*vin de copain*' – quaffing wine, to you and me. Thierry is very positive about the 2014s; after consecutive years of his vines being trashed by hail at just the wrong time, when we asked him how it was for him, the answer was a somewhat jubilant: '*We made some wine! And it is good!*' He describes 2014 as a fruit driven vintage, where they did short macerations on the skins to ensure the best of the fruit without any bitter tannins, as a result of which the wines are very fleshy and ripe and will make delicious early drinkers whilst having lovely dynamic freshness – *vins joyeux*, in his words.

		£ per case in bond
Bourgogne Chardonnay (screwcap)	2014	£90

Bright gold with a lovely, classic Chardonnay nose of chalky white fruit, lemon sherbet, with a dash of honey, leading to a palate of flinty white fruits, mineral and citrus with lovely density and balancing acidity, linear and fresh. Perfection. Drink 2016 – 2019

St Romain	2014	£150

Pale gold with fresh white fruits on the nose, creamy citrus aromas, lightly spiced with a leafy freshness, leading to a palate of lovely creamed lemon fruit, with a distant nutty note, buttery brioche, mineral and fresh. Drink 2016 – 2020

St Aubin 1er Cru Fleurs des Côteaux	2014	£200

Deeper gold with a nose of rich golden fruits, yellow plum and lychee, plump, and grilled with a fresh green twist leading to palate of fleshy fruit, honeyed yet fresh, with lovely citrus notes behind and long, grilled finish. Drink 2016 – 2020

Meursault	2014	£272

Deep gold with a gorgeously intense nose of buttery white fruits, with notes of greengage and white peach, citrusy and tight, leading to a racy palate of linear white fruits, tantalisingly restrained yet rich and perfumed too, very mineral with lovely tension on the long, evolving finish. Stunning. Drink 2018 – 2022

Meursault 1er Cru Blagny	2014	£365

Pale gold, with a tight nose of yellow plums, sweet yet giving little away, leading to a beautifully expressive palate of bold citrus fruit, buttery and fresh with distant grilled notes and racy acidity, mineral and tight initially, broadening into a long, creamy, harmonious finish. Drink 2019 – 2022

Meursault 1er Cru Charmes	2014	£395

Bright gold with a very tight, mineral nose, floral with some citrus notes, sweet and fresh, leading to a palate of white stone fruit, fresh and ripe, more intense and less citrusy than the Blagny, building and evolving on the finish. This really needs some time to show it wares. Drink 2020 – 2024

		£ per case in bond
Puligny Montrachet 1er Cru Les Chalumeaux	2014	£400

Deep gold with a nose of sweet white stone fruit, grilled and tight, showing very little at present, leading to a big palate of citrus fruits, racy and fresh, it almost seems light until the second wave of flavours flows through from behind: white flowers, grilled notes, buttery, going to a gorgeously elegant, refined finish. Drink 2019 – 2024

Puligny Montrachet 1er Cru La Quintessence	2014	£400

This year the blend is 60% Chalumeaux, 40% Garenne, and therefore 40% new wood too. Deep gold with a nose heavily marked by smoky new wood, gunflint, white stone fruits and star anise, leading to a racy palate of lemony fruit, some grilled oak, rich, sweet and intense but with lovely balance between the smoky oak and the ripe fruits, going to a long, generous finish marked by the lovely Chalumeaux texture. Drink 2019 – 2024

Bourgogne Pinot Noir (screwcap)	2014	£105

Vibrant red black with a gorgeously expressive nose of soft supple red fruits, blackcurrant jelly, crunchy and primary, leading to a palate of soft red and black fruits, typically Pinot, with a distant floral, grilled note on the finish. Very moreish. Drink 2017 – 2020

Monthélie	2014	£185

Tiny production here of 15 hl/ha (compared to the permitted 50 hl/ha). Bright red black with a lovely perfumed nose of juicy, jammy red fruits, typical of Pinot with a small yield. Dense black fruit on the palate, intense, racy tannins with lovely definition, much more serious and intense than usual going to a long, juicy, *confit* finish. Drink 2018 – 2021

Meursault Rouge	2014	£195

Another small 15hl/ha yield, with each berry individually selected. Deep red black, with a dense nose of blackcurrants, spiced and intense, leading to a concentrated palate of black fruit, much more powerful than usual, more serious, with substantial ripe tannins behind, supple, with a long, black fruited finish. A brooder. Drink 2019 – 2022

Blagny 1er Cru la Pièce sous le Bois	2014	£295

Dense red black in colour with a voluptuous nose of black Pinot fruit, grilled and sweet, intense, leading to a palate of lovely juicy brambly black fruits, some redcurrant, with substantial ripe tannins behind, spiced with a hint of liquorice, going to a long, intense finish. Refined power. Drink 2019 – 2024

Volnay 1er Cru Santenots	2014	£310

Dense red black with a gorgeously overt nose of meaty black fruits, intense and spiced with a grilled back note leading to a substantial palate of very juicy black fruits underscored by big ripe tannins, grilled and rich with lovely acidity and a real hint of veiled power behind the fruit with the ability to age well for some ten years. Muscular. Drink 2020 – 2025

Domaine Michel Niellon

As if to prove that looks can be deceptive, Domaine Michel Niellon's base is to be found in the loop of a road junction, looking like any one of the modern warehouses selling tiles or bathroom equipment found outside any French town. Yet under this modern building lies the heart of one of Burgundy's best kept secrets, where Michel Coutoux, son-in-law of the eponymous Michel, works his magic. With just 7.5 hectares of vines split into no less than 13 different appellations, ranging from humble Bourgogne Aligoté to Grands Crus Chevalier and Bâtard Montrachet, with a handful of reds for good measure, the wines are classic and traditional yet ultra-modern at the same time. We tasted them on our first day in Burgundy, after a short four hour night's sleep, yet still the wines shone, revitalising us to the core – a great way to start the day and week. For Niellon, the surprise in 2014 was that the wines were so good, one of the best in a decade, combining both quantity and quality, even though there was still some hail damage in their *grands crus*.

			£ per case in bond
Chassagne Montrachet Villages	2014		£315

One of the larger holdings, with two hectares overall made up of some 15 parcels, the vines ranging from 10 to 50 years old. Pale gold with a lovely fresh nose, very pure fruit, chalky, buttery with citrus notes behind, plump, leading to a sweet, fresh, fleshy palate, racy and mineral, light and ethereal, linear with lovely fresh acidity. Just gorgeous. Drink 2017 – 2022

Chassagne Montrachet 1er Cru Les Champs Gains	2014	6 per case	£220

Just 10 *ouvrées* of vines, or 0.42 of a hectare, producing a maximum of 3,000 bottles in a good year. Pale gold with a very restrained nose of lemony fruit, not effusive, with floral and hazelnut back notes and a very distant grilled hint. Delicious layered white stone fruit on the nose, again floral with a grilled note, perfumed and linear with lovely fresh acidity going to a long, deceptively light finish which goes on and on. Drink 2018 – 2024

Chassagne Montrachet 1er Cru Les Chenevottes	2014	6 per case	£220

Even smaller than Champs Gains, with just 4.5 *ouvrées* producing around 1,200 bottles per year. Pale gold with a honeyed nose, floral and perfumed, really pretty with a distant grilled note, leading to a plump palate of pretty floral fruit, very approachable, fresh and lemony yet linear and racy too, vibrant and elegant with a lovely long finish. Drink 2018 – 2024

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Domaine Anne Parent

To describe Anne Parent as a perennial optimist would be an appalling understatement. Since 2010, she has lost the equivalent of three whole harvests thanks principally to hail but also poor flowering and fruiting conditions, yet she is still on course for biodynamic certification and she still has an amazing enthusiasm about her vines and wines despite the trials and tribulations. The 2015 harvest is 37% down on a normal harvest (although Anne herself speculated on what the 'new normal' might be), mainly as a result of the hail damage done to the wood and buds in her vineyards which have been so badly damaged in the previous years. Her 2014s are delicious, rich and primary with layers of ripe, juicy fruit and substantial ripe tannins behind, and will drink in the medium rather than longer term.

			£ per case in bond
Corton Blanc Grand Cru	2014	6 per case	£410

From the 'other' side of the hill of Corton, this has the right to be called either Corton Blanc or Corton Charlemagne. Deep yellow gold with an incredibly rich dense nose, hints of hazelnut, sweet and juicy, going to a lovely luscious palate, fresh with bright white stone fruits, delicious and succulent with lovely grilled notes too, ripe and pure with lovely smoky citrus, mineral notes behind. Delicious. Drink 2018 – 2024

Bourgogne Pinot Noir	2014		£110

Vibrant red black fruit with a lovely jammy nose of fresh red fruits, stalky and crunchy leading to a sweetly fruited palate of tight red fruits, with crunchy tannins and some white pepper notes, going to a fresh, sweet finish. Drink 2016 – 2019

Pommard La Croix Blanche	2014		£315

Rich red black with a gorgeous nose of sweet black fruit, rich and alluring, very intense, leading to a dense palate of smooth blackcurrant fruit, spiced and concentrated, pure and elegant with a deliciously long finish. As ever, one of the most accessible Pommards to be had. Drink 2018 – 2023

Pommard 1er Cru Les Chaponnières	2014	6 per case	£290

Touching the eastern flank of the village, next to Les Rugiens. Dense red black with a nose of rich sweet black fruit, intense, grilled with a hint of caramel behind, spiced, leading to a rich yet substantial palate, densely fruited with supple, ripe tannins, nice and weighty in the mouth yet elegant too with great potential. Drink 2019 – 2024

Corton Renardes Grand Cru	2014	6 per case	£400

Deep red black with an amazing nose of stalky blackcurrant fruit, grilled and intense, with spice behind, leading to a focused palate of sweetly spiced black fruit, tarry and concentrated, with substantial smooth tannins behind, deliciously musky and spiced with a distant hint of mocha, leading to a long, intense, evolving finish. Muscular. Drink 2019 – 2025

Domaine Poisot

Since he took over the family vineyards in 2010, Rémi Poisot has been finding his feet both as a producer and also as the seller of his wines, two very different activities. In order to restrict his exposure to the market, he was previously selling some of his fruit to négociants to ensure cash flow and guarantee sales, but now, five years on, he has grown in confidence sufficiently to consider going it alone – a brave but definitely worthwhile upward move. 2014 was another challenging vintage for Rémi, with hail in June hitting his Corton Charlemagne vineyards yet again, although not as badly as in 2013, with the yield further impacted by the dry spring, producing the smallest harvest on this plot for some years. His reds are, as ever, beautifully perfumed and really show their individuality and, given the small volumes produced, an early response is highly recommended.

				£ per case in bond
Corton Charlemagne Grand Cru	Bottles	2014	6 per case	£375
	Magnums		3 per case	£390

Pale gold with a nose of plump, rich white fruits, a hint of hazelnut, grilled, fresh and a surprising lack of citrus notes. Pure, racy white fruits on the palate, perfumed and spiced, rich and truly delicious going to a long, opulent, almost spiced finish. Sumptuous.
Drink 2017 – 2022

Pernand Vergelesses 1er Cru en Caradeux	Bottles	2014	12 per case	£225
	Magnums		6 per case	£249

On an east facing hill opposite the Corton Charlemagne vineyards. Vibrant red black, deep and almost purple in depth, with a rich, tight, inky nose, perfumed with savoury cassis notes, leafy and fresh, leading to a substantial palate of tight black fruits, less overt than the nose, spiced and with a very distant hint of patchouli spice, intense, with supple tannins and a long, perfumed finish.
Drink 2018 – 2022

Corton Bressandes Grand Cru *	Bottles	2014	6 per case	£255
	Magnums		3 per case	£265

Dense red with a lovely rich nose of sweet morello cherry, perfumed, elegant and effusive, leading to an equally lovely palate of intense black fruits, really refined and linear with lovely depth and supple power. Delicious. Drink 2018 – 2023

Romanée St Vivant Grand Cru *	Bottles	2014	6 per case	£850
	Magnums		3 per case	£860

Deep purple red, vibrant to the rim, with a gorgeous nose of sweet Morello cherry, warm, with a hint of cinnamon behind, spiced, leading to an intense palate of sweet black fruit and again a note of Morello cherry, layered and rich and less overt than in earlier vintages, with gorgeous perfume behind the ripe, supple tannins and incredibly long finish. Gorgeous. Drink 2019 – 2025

Domaine Rossignol-Trapet

Nicolas Rossignol's description of 2014 was that it was a typical 'cold year' style, despite the hot September, which gives the wines a tangible energy when tasting, and particularly distinguishes one appellation from another. Their harvest was shoehorned into just seven days in perfect conditions, and the quality of the fruit was high on arrival into the cellar. The Rossignol brothers are refining their methods each year, homing in on the purity of the fruit, with virtually no racking at all until bottling and with significantly less *pigeage* (punching down) during fermentation to ensure that the fruit shines and the tannins remain in the background. Nicolas says that the wines always close down in December, which is when we tasted, yet they still showed bags of character and style.

			£ per case in bond
Gevrey Chambertin Vieilles Vignes	2014		£215

Very deep red black with sweet black fruit on the nose, tight and earthy, showing lovely potential but currently muted, leading to a palate of pretty black fruits, a hint of Morello cherry, spiced and linear, incredibly fresh with lovely ripe tannins behind, going to a sweet, spiced, red and black fruit finish. Drink 2017 – 2020

Gevrey Chambertin 1er Cru Clos Prieur	2014	6 per case	£228

Just below Grand Cru Mazis Chambertin. This had not been racked at all since it went into barrel. Dense red black, fresh and juicy yet restrained on the nose leading to a more expressive palate of plump black fruits, deliciously spicy, tarry, layered, really pretty with lovely minerality and purity on the finish, masking the tannins almost entirely. Delicious. Drink 2019 – 2024

Gevrey Chambertin 1er Cru Petite Chapelle	2014	6 per case	£230

Next to Grand Cru Chapelle Chambertin on dense clay soil. Deep red black with a really alluring nose of black berries, violets, truffles, spiced and floral, very complex, leading to a broad, delicious palate of rich, sweet black fruits, cassis, with substantial cool tannins behind the rich fruit, and lovely eastern spices on the finish, rich and mineral, really delicious. Drink 2019 – 2024

Latricières Chambertin Grand Cru *	2014	6 per case	£385

Deep red black with a fabulously spiced, grilled nose of big black fruits, violets, floral, really expressive, leading to a gorgeously dense palate of red and black fruits, sweet and rich, toasty with substantial ripe tannins all but hidden by the fruit, pure and mineral, ethereal with an incredibly long finish. A wine to make you smile. Drink 2020 – 2025

Chapelle Chambertin Grand Cru *	2014	6 per case	£370

Dense red black with a rich nose of sweet, pruney black fruit, even more complex than the Latricières, toasty and spiced, intense yet fresh too, leading to an incredibly powerful palate of layered black fruits, rich and intense, with distant grilled, spiced notes behind, going to a long, rich, stunning finish. Restrained power. Drink 2020 – 2027

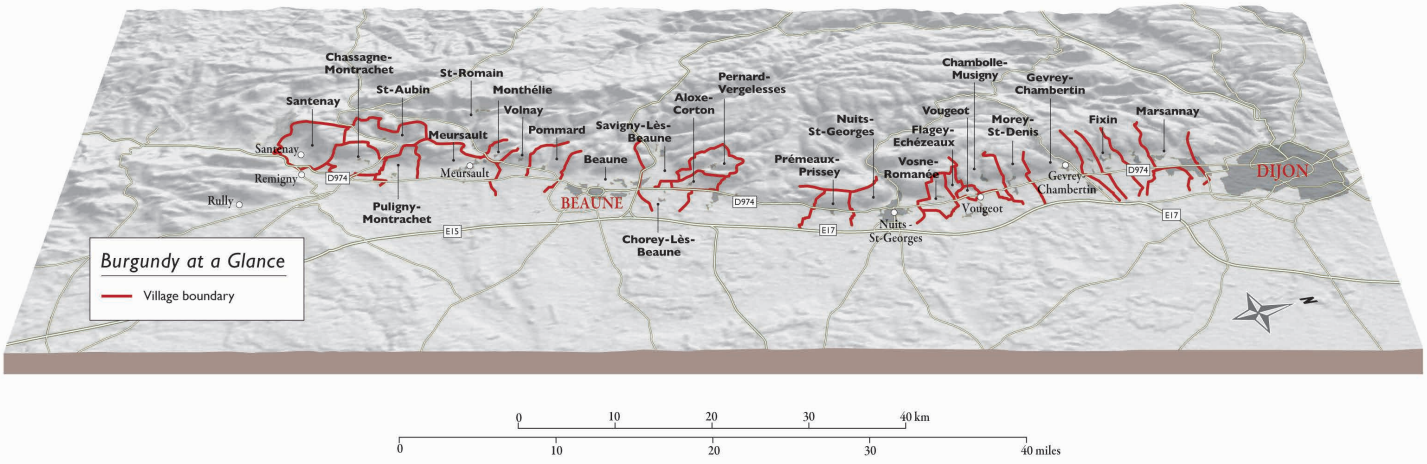
Le Chambertin Grand Cru *	2014	6 per case	£595

Deep red black with a gorgeously intense nose of plummy, broad red and black fruits with hints of mocha and dark chocolate leading to a deliciously ethereal palate of blackcurrants, again mocha, floral, rich and layered with superb intensity, layering the fresh fruit with the ripe tannins, going to an incredibly long, evolving, grilled finish. Real energy. Drink 2020 – 2028

Domaine Seguin-Manuel

Thibaut Marion continues to add parcels to his holdings as and when they come available – which, in Burgundy, is not very often. The most recent acquisitions include vineyards as far apart as Gevrey Chambertin and Pommard, adding to the portfolio of Domaine wines, which is supplemented by his négociant range, made from fruit which he buys in. The heart of the Domaine is in Savigny-lès-Beaune, immediately to the north of the town of Beaune, but with plots ranging throughout the Beaune appellations, including many old family vineyards which have been taken back in hand from the new Chanson owners.

			£ per case in bond
Bourgogne Chardonnay	2014		£83
From the Côte de Beaune, particularly Meursault. Pale gold with a lovely plump nose of sweet white stone fruits, fresh and light, leading to a sweetly fruited palate of white fruits with lively acidity, juicy and mouth-watering. Really delicious. Drink 2016 – 2018			
Beaune 1er Cru Clos des Mouches (Domaine)	2014	6 per case	£195
Deep gold with a green glint with a nose of sweet, fresh citrus fruit, creamed and grilled, going to a lovely palate of fresh white stone fruits with impressive concentration, a distant honeyed note, rich and spiced, with notes of russet apples, really elegant with a gorgeously restrained finish. Stunning wine. Drink 2018 – 2024			
Savigny-lès-Beaune Vieilles Vignes (Domaine)	2014		£145
From three different parcels on stony soil at the foot of the appellation. Deep red black right to the rim with a nose of sweet black fruits, nice and dark, leading to a lovely racy palate of red and black fruit with substantial ripe tannins behind, grilled and fresh with lovely acidity. Drink 2017 – 2020			
Savigny-lès-Beaune 1er Cru Lavières (Domaine)	2014		£175
Bottled just ten days before we tasted. Deep black red to the rim with some tight, savoury black fruits, intense but hard to pin down, leading to a very tightly fruited palate of substantial black fruit, spiced and dense, with substantial tannins behind. Drink 2018 – 2021			
Gevrey Chambertin 1er Cru Les Cazetiers	2014		£440
Deep, dense red black with a gorgeous nose of plump black fruits, racy and fresh with a hint of spice, intense, leading to a palate of sweet black fruit, rich with substantial tannins behind, structured, going to a long fresh, restrained finish. Drink 2017 – 2022			
Chambolle Musigny 1er Cru Les Charmes	2014		£495
Pale red black to the rim, limpid, not intense, leading to a tightly fruited nose of savoury red fruits, slightly shy and closed, with a more overt palate of rich black fruits, tarry and grilled, which grows and expands to a delicious finish, rich with impressive concentration but also finesse. Drink 2017 – 2020			



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