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Burgundy 2015 En Primeur

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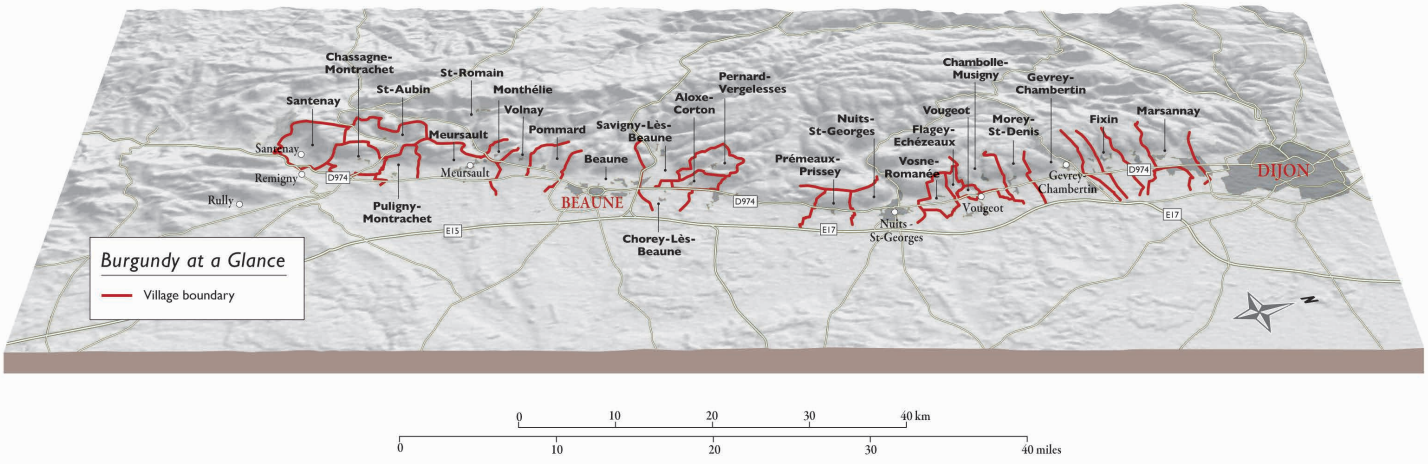

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PRIVATE CELLAR

Burgundy: The 2015 Vintage

Index of Growers

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Burgundy 2015 Vintage

Finally, a vintage where everything went according to the rule book, with a brilliant growing season, no extreme hail, frost or storms and perfect harvesting conditions. For the first time in five years, Burgundy had it easy, with many growers saying that you had to try hard to make a bad 2015 and, indeed, we didn't come across any examples. Thierry Matrot, on flying form in November 2015, exuberantly stated that he had actually made wine in 2015 – his first nearly normal year for a while. There was, however, a downside to volumes, linked to hail damage in previous years, where the vines were still recovering and therefore did not bud as abundantly as they should have done. This was further compounded by the hot weather which reduced the amount of juice in the grapes, consequently keeping yields below what was once considered normal.

The Growing Season & Harvest

The winter of 2014 / 2015 was regular and warm, with no very cold patches, and the vines budded early as a result. June turned the heat up, with several days at a record breaking 40° C plus, and flowering came and went in just ten days. Rainfall immediately after flowering refreshed the vines and helped replenish the water reserves somewhat, and then July was very hot right to the end of the month. Early August was cooler with some showers which gave the plants a breather, after which the heat ramped up again at the end of the month with the fine weather continuing almost unbroken right into October. The effect of the late heat on the grapes was to concentrate their juices when normally they would be plumping up; many growers commented on the low juice : pulp ratio and the particularly thick skins on their red berries. The net result of this low juice ratio and thick skins was to bring yields down, with some growers reporting a reduction of around 40-50%.

In a year where heat has played such a part, high alcohol and low acidity could be expected but 2015 has avoided that thanks to the cooler August nights. The whites are very flamboyant, with bright fruits and lovely minerality; the wines are incredibly fresh and alluring and will probably drink before their more restrained, cooler 2014 counterparts. The 2015 reds are spectacular, combining super-ripe fruit with plentiful supple, ripe tannins and a zip of acidity. The colours are deep, thanks to the thick skins, the flavours fresh and racy, and the overall balance of the wines is superb. These are wines which will be alluring in youth and, at the top levels, will last way into the future, if only they are allowed to do so.

Yields & Quality Assessment

Despite initial optimism at the time of flowering for a bountiful harvest, the hail damage of the previous years and the hot summer months conspired to reduce yields yet again in 2015, with many producers reporting only half their normal production in certain *crus* whilst others remained more productive. Very few producers announced crops of even average levels, although all were unanimous in the quality of the vintage, and many believe it to be the best they have ever made. As a result, there is likely to be as much pressure on allocations of the top *crus* as in smaller vintages, and particularly when 2016 is taken into consideration.

The 2016 Effect

There can be no discussion of the 2015 wines and their pricing without considering the 2016 effect. Towards the end of April 2016, buds were bursting from perky vines but on 26th April a severe frost hit much of central France, affecting in particular Burgundy and Champagne, and the damage was such that by 6am the young leaves were no more than black slime. Most of the basic Bourgogne vineyards in the Côte de Beaune were hit, as were many of the villages appellations up and down the Côte d'Or, along with sporadic depredations in the Premier and Grand Cru sites. The effects were patchy – Montrachet was almost entirely frosted, whilst other Grands Crus alongside were less damaged; the southern part of Chassagne was protected by low lying fog in Santenay and produced a near normal amount of wine.

As if the frost wasn't enough, May and June were far from easy in the vineyard, with persistent rain and cool weather, but the summer then turned hot, giving the vines some breathing space, and the latter part of the 2016 growing season was perfect, allowing textbook ripe fruit to be harvested, which needed very little sorting. Sadly, most growers have made less than half their normal production, with many reporting as little as 10 – 30% made, which will put huge pressure on stocks throughout the region and inevitably, therefore, the prices.

As a result, there is already pressure on the 2015 stocks, with négociants paying well over the odds so prices have been rising. That said, most of the smaller growers have been trying to keep these down as much as possible, despite successive years of small crops, to repay the loyalty of their regular customers and for that we are very grateful.

Nicola Arcedeckne-Butler MW
January 2017

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

We are very aware that a book 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.

	£ per case	Colour	Bottles / case	Page
Côte de Nuits Villages Clos du Chapeau, Dom. de l'Arlot	£230	R	12	11
Echézeaux Grand Cru, Seguin-Manuel	£565	R	6	40
Echézeaux en Orveaux Grand Cru, Dom. Faiveley	£675	R	6	21
Echézeaux Grand Cru, Dom. Louis Jadot	£875	R	6	29
Echézeaux Grand Cru, Dom. Arnoux-Lachaux	£525	R	3	14
Gevrey Chambertin Vieilles Vignes, Dom. Rossignol-Trapet	£280	R	12	38
Gevrey Chambertin, Dom. Lucien Boillot	£340	R	12	15
Gevrey Chambertin les Evocelles, Dom. Lucien Boillot	£400	R	12	15
Gevrey Chambertin 1er Cru Les Corbeaux, Dom. Lucien Boillot	£490	R	12	16
Gevrey Chambertin 1er Cru Petite Chapelle, Dom. Rossignol-Trapet	£295	R	6	38
Gevrey Chambertin 1er Cru Clos Prieur, Dom. Rossignol-Trapet	£300	R	6	38
Gevrey Chambertin 1er Cru Les Cazetiers, Louis Jadot	£390	R	6	29
Hautes Côtes de Nuits Fontaine St Martin (Monopole), Dom. Michel Gros	£220	R	12	25
Latricières Chambertin Grand Cru, Dom. Rossignol-Trapet	£495	R	6	39
Latricières Chambertin Grand Cru, Dom. Arnoux-Lachaux	£575	R	3	14
Nuits St Georges Blanc, 1er Cru Clos de l'Arlot (Monopole), Dom. de l'Arlot	£600	W	12	11
Nuits St Georges Les Vallerots, Dom. Bertrand Machard de Gramont	£330	R	12	31
Nuits St Georges Aux Allots, Dom. Bertrand Machard de Gramont	£350	R	12	31
Nuits St Georges Haut Pruliers, Dom. Bertrand Machard de Gramont	£360	R	12	31
Nuits St Georges, Dom. Arnoux-Lachaux	£420	R	12	13
Nuits St Georges 1er Cru Mont des Oiseaux, Dom. de l'Arlot	£440	R	12	11
Nuits St Georges 1er Cru Les Damodes, Dom. Faiveley	£260	R	6	21
Nuits St Georges Les Chaliots, Dom. Michel Gros	TBC	R	12	25
Nuits St Georges les Poisets, Dom. Arnoux-Lachaux	£570	R	12	13
Nuits St Georges 1er Cru Clos de l'Arlot, Dom. de l'Arlot	£590	R	12	12
Nuits St Georges 1er Cru Clos des Forêts St Georges (Monopole), Dom. de l'Arlot	£295	R	6	12
Nuits St Georges 1er Cru Les Procès, Dom. Arnoux-Lachaux	£370	R	6	14
Nuits St Georges 1er Cru Les St Georges, Louis Jadot	£375	R	6	29
Romanée St Vivant Grand Cru, Dom. Poisot	£1,200	R	6	37
Romanée St Vivant Grand Cru, Dom. de l'Arlot	£1,350	R	6	12
Romanée St Vivant Grand Cru, Dom. Arnoux-Lachaux	£1,450	R	3	14
Vosne Romanée Aux Communes, Domaine Seguin-Manuel	£350	R	12	40
Vosne Romanée, Dom. Bertrand Machard de Gramont	£425	R	12	31
Vosne Romanée, Dom. Michel Gros	TBC	R	12	25

	£ per case	Colour	Bottles / case	Page
Vosne Romanée, Dom. Arnoux-Lachaux	£595	R	12	13
Vosne Romanée Les Hautes Maizières, Dom. Arnoux-Lachaux	£640	R	12	13
Vosne Romanée 1er Cru Les Suchots, Dom. de l'Arlot	£350	R	6	12
Vosne Romanée 1er Cru Aux Brulées, Dom. Michel Gros	TBC	R	6	25
Vosne Romanée 1er Cru Clos de Réas (Monopole), Dom. Michel Gros	£460	R	6	26
Vosne Romanée 1er Cru Les Chaumes, Dom. Arnoux-Lachaux	£500	R	6	14
Vosne Romanée 1er Cru Les Suchots, Dom. Arnoux-Lachaux	£550	R	3	14

Côte de Beaune

Auxey Duresses, Dom. Matrot	£225	R	12	33
Bâtard Montrachet Grand Cru, Dom. Fontaine-Gagnard	£230	W	2	23
Beaune 1er Cru Greves Le Clos Blanc, Dom. Gagey	£225	W	6	28
Beaune 1er Cru Les Sceaux, Dom. Rois Mages	£185	R	12	37
Beaune 1er Cru Champimonts, Domaine Seguin-Manuel	£290	R	12	40
Beaune 1er Cru Teurons, Dom. Rossignol-Trapet	£335	R	12	38
Beaune 1er Cru Boucherottes, Dom. des Héritiers Louis Jadot	£175	R	6	29
Beaune Clos Ursules 1er Cru Vignes Franches (Monopole)	£265	R	6	29
Bienvenues-Bâtard-Montrachet Grand Cru, Dom. Faiveley	£1,150	W	6	21
Blagny 1er Cru la Pièce sous le Bois, Dom. Matrot	£385	R	12	33
Chassagne Montrachet, Dom. Fontaine-Gagnard	£300	W	12	22
Chassagne Montrachet Les Benoîtes, Dom. Jean Chartron	£320	W	12	17
Chassagne Montrachet Vieilles Vignes, Seguin-Manuel	£325	W	12	39
Chassagne Montrachet Villages, Dom. Michel Niellon	£325	W	12	34
Chassagne Montrachet Le Concis du Champs, Dom. Hubert Lamy	£190	W	6	30
Chassagne Montrachet 1er Cru La Grande Montagne, Dom. Fontaine-Gagnard	£385	W	12	22
Chassagne Montrachet 1er Cru La Boudriotte, Dom. Fontaine-Gagnard	£400	W	12	22
Chassagne Montrachet 1er Cru Clos de la Maltroie, Dom. Michel Niellon	£240	W	6	34
Chassagne Montrachet 1er Cru Les Chenevottes, Dom. Michel Niellon	£240	W	6	34
Chassagne Montrachet 1er Cru Les Caillerets, Dom. Fontaine-Gagnard	£245	W	6	22
Chassagne Montrachet 1er Cru Les Champs Gains, Dom. Michel Niellon	£245	W	6	34
Chassagne Montrachet 1er Cru Les Vergers, Seguin-Manuel	£260	W	6	40
Chassagne Montrachet 1er Cru La Romanée, Dom. Fontaine-Gagnard	£285	W	6	23
Chassagne Montrachet 1er Cru Grande Montagne, Louis Jadot	£300	W	6	28
Chevalier Montrachet Grand Cru Clos des Chevaliers (Monopole), Dom. Jean Chartron	£975	W	6	18

	£ per case	Colour	Bottles / case	Page
Corton Bressandes Grand Cru, Dom. Poisot	£350	R	6	36
Corton Blanc Grand Cru, Dom. Anne Parent	£525	W	6	35
Corton Charlemagne Grand Cru, Dom. Poisot	£450	W	6	36
Corton Charlemagne Grand Cru, Dom. Patrick Javillier	£500	W	6	27
Corton Charlemagne Grand Cru, Dom. Jean Chartron	£560	W	6	18
Meursault Vieilles Vignes, Seguin, Manuel	£320	W	12	40
Meursault (screwcap), Dom. Matrot	£340	W	12	32
Meursault Les Tillets, Dom. Patrick Javillier	£190	W	6	27
Meursault 1er Cru Blagny, Dom. Matrot	£465	W	12	32
Meursault 1er Cru Charmes, Dom. Matrot	£495	W	12	32
Meursault 1er Cru Porusot, Dom. Louis Jadot	£295	W	6	28
Meursault 1er Cru Perrières, Dom. Matrot	£630	W	12	33
Meursault Tête de Murger, Dom. Patrick Javillier	£325	W	6	27
Meursault Rouge, Dom. Matrot	£245	R	12	33
Maranges Blanc 1er Cru la Fussière, Dom. Chevrot	£165	W	6	19
Maranges Blanc, Dom. Chevrot	£190	W	12	19
Maranges Rouge 1er Cru le Croix Moines, Dom. Chevrot	£165	R	6	20
Maranges Rouge 1er Cru la Fussière, Dom. Chevrot	£210	R	12	20
Maranges Rouge sur le Chêne, Dom. Chevrot	£155	R	12	19
Le Montrachet, Grand Cru, Dom. Fontaine-Gagnard	£330	W	1	23
Le Montrachet Grand Cru, Dom. Jean Chartron	£1,550	W	3	18
Pernand Vergelesses en Caradeux Blanc, Dom. Poisot	£120	W	6	36
Pernand Vergelesses 1er Cru en Caradeux, Dom. Poisot	£155	R	6	36
Pommard La Croix Blanche, Dom. Anne Parent	£415	R	12	35
Pommard 1er Cru Les Chaponnières, Dom. Anne Parent	£355	R	6	35
Pouilly Fuissé Marie Antoinette, JJ Vincent	£160	W	12	24
Pouilly Fuissé Tête de Cru, Château Fuissé	£185	W	12	24
Pouilly Fuissé Le Clos, Château Fuissé	£350	W	12	24
Pouilly Loché aux Barres, Dom. Laurent Cognard	£170	W	12	20
Puligny Montrachet Les Reuchaux, Domaine Seguin-Manuel	£180	W	6	40
Puligny Montrachet, Dom. Jean Chartron	£370	W	12	17

	£ per case	Colour	Bottles / case	Page
Puligny Montrachet Les Tremblots, Dom. Hubert Lamy	£190	W	6	30
Puligny Montrachet 1er Cru La Quintessence, Dom. Matrot	£495	W	12	33
Puligny Montrachet 1er Cru Les Chalumeaux, Dom. Matrot	£495	W	12	33
Puligny Montrachet 1er Cru les Champs Gains, Joseph Faiveley	£275	W	6	21
Puligny Montrachet 1er Cru Clos de la Pucelle (Monopole), Dom. Jean Chartron	£280	W	6	17
Puligny Montrachet 1er Cru Les Perrières, Dom. Lucien Boillot	£315	W	6	15
Puligny Montrachet 1er Cru Les Combettes, Dom. Louis Jadot	£425	W	6	28
Santenay Blanc, Dom. Chevrot	£220	W	12	19
Santenay Blanc Champs Perrier, Dom. Jean Chartron	£200	W	12	17
Santenay Rouge 1er Cru Les Clos Rousseau, Dom. Chevrot	£210	R	12	19
Savigny-lès-Beaune Goudelettes, Domaine Seguin-Manuel (Blanc)	£245	W	12	39
Savigny-lès-Beaune Vieilles Vignes, Domaine Seguin-Manuel	£170	R	12	40
Savigny-lès-Beaune 1er Cru Lavières, Domaine Seguin-Manuel	£220	R	12	40
St Aubin 1er Cru Fleurs des Côteaux, Dom. Matrot	£255	W	12	32
St Aubin 1er Cru Clos de Meix, Dom. Hubert Lamy	£270	W	12	30
St Aubin 1er Cru en Remilly, Dom. Hubert Lamy	£370	W	12	30
St Romain, Dom. Matrot	£190	W	12	32
St Véran, Château Fuissé	£130	W	12	24
Volnay, Dom. Lucien Boillot	£295	R	12	15
Volnay 1er Cru Santenots, Dom. Matrot	£395	R	12	33
Volnay 1er Cru Clos des Angles, Dom. Lucien Boillot	£435	R	12	16
Volnay 1er Cru Les Caillerets, Dom. Lucien Boillot	£515	R	12	16

Côte Chalonnaise & Mâcon

Mâcon Villages, Château Fuissé	£105	W	12	23
Mercurey, Dom. de la Framboisière, Dom. Faiveley (Monopole)	£165	R	12	21
Montagny 1er Cru les Bassets, Dom. Laurent Cognard	£170	W	12	20
Rully Clos du Moulin à Vent, Dom. Rois Mages	£140	W	12	37
Rully Chaponnières, Dom. Rois Mages	£145	W	12	37

Domaine de l'Arlot

2015 saw Géraldine Godot's first year in full control of Domaine de l'Arlot, from winter pruning right through to harvest and vinification, and what a year to start. Géraldine is not looking to make massive changes here but is determined to continue the upward trajectory in quality for which the Domaine is so well known, so it is more tweaks than wholesale alterations. Probably the most significant change is in the two smaller Nuits wines, Le Petit Arlot and Les Petit Plets. Finally, after years of exclusion, the fruit of the younger vines has been incorporated into Clos de Forêts, as a result of which there is no more Petits Plets; meanwhile Le Petit Arlot has been renamed Mont des Oiseaux and given its rightful designation of Premier Cru; it is still made from younger vines from across the Domaine, from a variety of soils, but Géraldine felt that the name Le Petit Arlot implied it was a lesser version of Clos de l'Arlot when in fact, coming from a mix of different soils, it is better described as a different style. Whatever the name, it is delicious!

		£ per case in bond
Côte de Nuits Villages Blanc Au Leurey	2015	£200

This had just been filtered when we tasted yet it was as lively as anything. Pale gold with a nose of tight white fruits, some nougat notes and a distant touch of honey which really opened up on swirling. On the palate delicious white stone fruits, soft and supple with a hint of lemon cream, a nice bite of acidity to balance and a lovely rich, juicy finish. Catch it while you can as this delicious wine, always in short supply, wasn't made at all in 2016. Drink 2017 - 2019

Nuits St Georges Blanc, 1er Cru Clos de l'Arlot (*Monopole*)	2015	£600

Unusually this contains a large percentage of Pinot Gris, co-planted in the vineyard. Tight, fresh, creamed fruit on the nose, some savoury notes, very restrained, leading to a palate of soft supple white fruits, closed at present with a distant grilled note, intense with a hint of marzipan and a tight, lemony finish which goes on and on. Deliciously unusual. Drink 2018 - 2023

Côte de Nuits Villages Clos du Chapeau	2015	£230

Deep purple black, vibrant but not opaque, with a nose of savoury black fruit, fresh yet with a lovely just-heated red fruit note, leading to a palate of big, smooth fruit, rich and intense, ripe and characterful, spiced and fresh with a long, creamy, supple finish. It's hard to remember that this is just a Côte de Nuits Villages. Drink 2018 - 2021

Nuits St Georges 1er Cru Mont des Oiseaux	2015	£440

Formerly Le Petit Arlot, now elevated to Premier Cru in its own right, this is the produce of younger vines from across the Domaine rather than just one site. Deep red black with a gorgeously intense nose of rampant black fruits, hints of wild forest berries, perfumed, leading to an equally delicious palate of rich, dense, intense black fruits, spiced and racy, with a distant grilled note behind and a fresh, focused finish. Absolutely stunning. Drink 2018 - 2022

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			£ per case in bond
Nuits St Georges 1er Cru Clos des Forêts St Georges (*Monopole*)	2015	6 per case	£295

At 7.2 hectares, this makes up almost half of the Domaine's 15 acre estate. Deep, dense red black right to the rim with a nose of sweet, intense, concentrated black cherry fruits, vibrant and overt, perfumed and sappy, leading to an equally intense palate of creamed black fruit, brambly and again overt with big ripe tannins behind, truly mouth-coating but ripe and toasty too, masculine and animal on the finish. This will need some time to come round despite its generous fruit. Drink 2022 - 2030

Nuits St Georges 1er Cru Clos de l'Arlot	2015		£590

Vibrant purple black with a tightly fruited nose of black fruits, jelly, distantly spiced and very closed at this stage. Dense black fruits on the palate, with hints of Indian spices, celery, wood smoke, savoury and rich with a hint of capsicum on the back palate going to an intense, mineral, grilled finish. A touch unknit at present but with so much going on for the future. Drink 2020 - 2025

Vosne Romanée 1er Cru Les Suchots *	2015	6 per case	£350

100% whole bunch fermentation in Les Suchots this year; deep red black to the rim with a toasty nose of dense black fruit, rich and twisted, alluring, leading to a massive palate of layered black fruit, fresh, tight and intense with substantial ripe tannins all around, broadening to notes of sloe, spice, blackcurrant and even cinnamon, with a long, spiced, smooth finish. Brooding but in a good way. Drink 2021 - 2029

Romanée St Vivant Grand Cru *	2015	6 per case	£1,350

Dense purple black with a flamboyant nose of grilled red fruits, red flowers, really alluring, smooth and savoury, and all the more elegant after the muscular Nuits. On the palate savoury black fruit, tight and intense, layered with lovely distant grilled notes, violets and truffles too, rich, long and mineral with the tannins so integrated that you have to look for them. Gloriously long and evolving on the finish. What a triumph! Drink 2021 - 2030

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

Domaine Arnoux-Lachaux

Pascal Lachaux handed over the reins to his son Charles a few years ago and it is refreshing to see that Charles really is in control – so often a handover of power is no more than notional. Charles has introduced many innovations, the most important of which is the use of whole bunches in the fermentation tanks. In 2015, at least 70% of the grapes went in whole, with 7 *crus* having 100% whole bunch fermentation. The inclusion of (ripe) stalks is a return to a traditional technique which aerates the must and adds extra tannins if required, hence the varying proportions of stalks; it also has the effect of lightening the colour as the stems absorb a percentage of the skins' anthocyanins.

Despite the excellent conditions, 2015 was a tough year for Arnoux Lachaux as yields were down by some 50%, partially because of the dry weather but also as a result of their new policy of grassing between the vines which is designed to force the roots down to find more nutrients but which, in a very dry year, can reduce the yields as the competition becomes more fierce. The resulting wines are, however, sublime and not to be missed by anyone who loves purity in their Pinot. Because of the small crop, the grands crus and Suchots will be packed in cases of three bottles.

		£ per case in bond
Bourgogne Pinot Fin	2015	£250
Half of the fruit comes from Chambolle, the rest from Nuits and Vosne. Pale, vibrant ruby red to the rim with a nose of gorgeously musky fruit, with hints of oriental spice, leading to a palate of fresh, juicy, pure Pinot expression, perfumed with supple tannins behind and richly spiced on the finish. Deceptively approachable already. Drink 2018 - 2023		
Nuits St Georges	2015	£420
This wine had just been racked at the time of our visit and was not available to taste. Tasting note to follow.		
Nuits St Georges les Poisets	2015	£570
This wine had just been racked at the time of our visit and was not available to taste. Tasting note to follow.		
Vosne Romanée	2015	£595
This wine had just been racked at the time of our visit and was not available to taste. Tasting note to follow.		
Chambolle Musigny	2015	£595
This wine had just been racked at the time of our visit and was not available to taste. Tasting note to follow.		
Vosne Romanée Les Hautes Maizières	2015	£640
Immediately below 1er Cru les Suchots. Vibrant red black to the rim with a nose of sweet, grilled red fruits, some floral notes and red berries leading to a fresh, almost grassy palate of vibrant, juicy red berry fruit, pure and elegant, lively and rich with a really long finish. Really pretty wine but still packs a punch. Drink 2019 - 2025		

			£ per case in bond
Nuits St Georges 1er Cru Les Procès	2015	6 per case	£370

South of Nuits, very close to the town itself, under the old quarries and with a solid subsoil of limestone and clay. Deep red black with a perfumed nose of red flowers, *crème pâtissière*, almonds, fresh, leading to a beautiful palate of dense black fruits, perfumed with notes of violets and red flowers, intense with silky, ripe tannins and going to a long, evolving finish. Really elegant with power behind. Drink 2019 - 2025

Vosne Romanée 1er Cru Les Chaumes	2015	6 per case	£500

At the southern end of Vosne, between Clos de Réas and Malconsorts. Vibrant red black with a dense, black fruited nose, tight and creamy but rather forbidding too at this stage. Tight black fruit on the palate with substantial, ripe, tannins behind, rich and spiced with lovely perfumed floral notes, really complex and going to a long, evolving finish. A basketful of contrasts. Drink 2019 - 2026

Clos de Vougeot Grand Cru *	2015	3 per case	£445

From the upper part of the massive Vougeot vineyard, with particularly thick-skinned grapes in 2015. Dense red black with a fabulous nose of grilled black cherries, really alluring, perfumed, leading to a palate of fresh black cherries, violets and redcurrants, with substantial tannins behind going to a ripe, long, evolving finish. Primary and juicy at present with so much going on behind the scenes. Drink 2020 - 2029

Vosne Romanée 1er Cru Les Suchots *	2015	3 per case	£550

Lying between Grands Crus Romanée St Vivant and Grands Echézeaux, Suchots is generally seen as a *Grand Cru manqué*, the one which got away. Deep red black to the rim with a nose of sweet red fruits laced with black cherry, rich and alluring with a distant grilled note; really attractive. Substantial cool black fruit on the palate, fresh and floral, vibrant and full of energy with marked tannins behind the fruit, spiced with notes of *crème pâtissière*, going to an incredibly long, evolving finish with a lovely structure. Superb wine. Drink 2020 - 2028

Echézeaux Grand Cru *	2015	3 per case	£525

100% whole bunch fermentation. Deep red to the rim, vibrant ruby red, with a perfumed, spiced nose of rich black and red fruits, some oriental notes too, leading to a huge palate of sweet red and black fruits, juicy, ripe and intense, with a distant grassy note, going to a gorgeously ripe, long, sweet finish which keeps on growing. Really elegant. Drink 2020 - 2030

Latricières Chambertin Grand Cru *	2015	3 per case	£575

The southernmost of the Chambertin Grands Crus. Vibrant red black, not deeply coloured, with a nose of sweet black fruits, grilled and dense, leading to a rich, tarry palate of sweetly concentrated black fruits, really intense and floral, mineral and fresh, substantial but without brute force, more on the elegant side, with ripe tannins masked by the fruit and a finish which just goes on and on. Drink 2020 - 2030

Romanée St Vivant Grand Cru *	2015	3 per case	£1,450

Vibrant red black to the rim with a nose of sweet cooked black fruits, smoky and rich with a fresh grassy accent, leading to a sweet, crunchy black fruit palate, rich and perfumed, with lovely fine structure, primary and fresh with a really long, intense, evolving finish. Delicious. Drink 2020 - 2030

Domaine Lucien Boillot

It is relatively unusual for a Domaine to have significant holdings in both the Côte de Beaune and the Côte de Nuits; such is the nature of the area that families tend to be focused around one or the other. In Pierre Boillot's case his Domaine derives from his father's holdings, which were divided between him and his brother Louis in 2003, and his great grandfather's, Henri Boillot, which were based around Volnay, and is named after his father, Lucien. As a result he owns premiers crus in Volnay, Pommard and Gevrey Chambertin, as well as village vineyards, and handles both with aplomb despite the diverse styles of wine which originate from their different soils. Every year we beg for a little more Puligny les Perrières and finally, this year, we are in luck – Pierre has managed to claw back some of his vineyard which had been leased out so he now has a quarter of a hectare in production so, at least for 2015, he has more wine. Sadly 2016 is another story, both for Puligny and also for the Pinot Beurot, which we would normally be offering now, but which was so badly frosted that the small amount of fruit which made it to harvest has been incorporated into the Volnay Villages, as it always used to be.

			£ per case in bond
Puligny Montrachet 1er Cru Les Perrières	2015	6 per case	£315

From just a quarter of a hectare at the Meursault (northern) end of Puligny, next to Combettes and Referts. Pale gold with white flowers on the nose, along with semi exotic fruits, citrus and marzipan, even a note of orange blossom – explosive! On the palate, intense ripe white stone fruit, almost honeyed, plump yet racy, layered with fine balancing acidity with a long, vibrant finish. Truly delicious, not to be missed. Drink 2017 - 2022

Volnay	2015	£295

Pale ruby red with a nose of tight, closed black fruits, not generous initially but then perfumed and creamy, leading to a contrastingly open, plump nose of sweet black fruit, floral and rich, delicious with a floral finish and the tannins so supple that you scarcely remember they are there. Lovely build up. Drink 2018 - 2022

Gevrey Chambertin	2015	£340

Bright pink red to the rim with a nose of spiced and perfumed black fruit, really attractive but also quite restrained when tasted after the Volnay; black fruits on the palate, with a big, supple structure, hints of black cherry and dark chocolate, spiced with a long, savoury finish. Drink 2018 - 2023

Gevrey Chambertin les Evocelles	2015	£400

One of the most northern *lieux dits* in Gevrey, next to the village of Brochon. Vibrant red black to the rim with nose of tight, mineral black fruit, sweet yet somewhat forbidding too, perfumed, very classic Gevrey, leading to a palate of sweet red and black fruit, less overt than the villages but with great poise and style, ripe tannins almost entirely masked by the fruit and a restrained but juicy finish. Lovely wine. Drink 2018 - 2024

		£ per case in bond
Volnay 1er Cru Clos des Angles	2015	£435

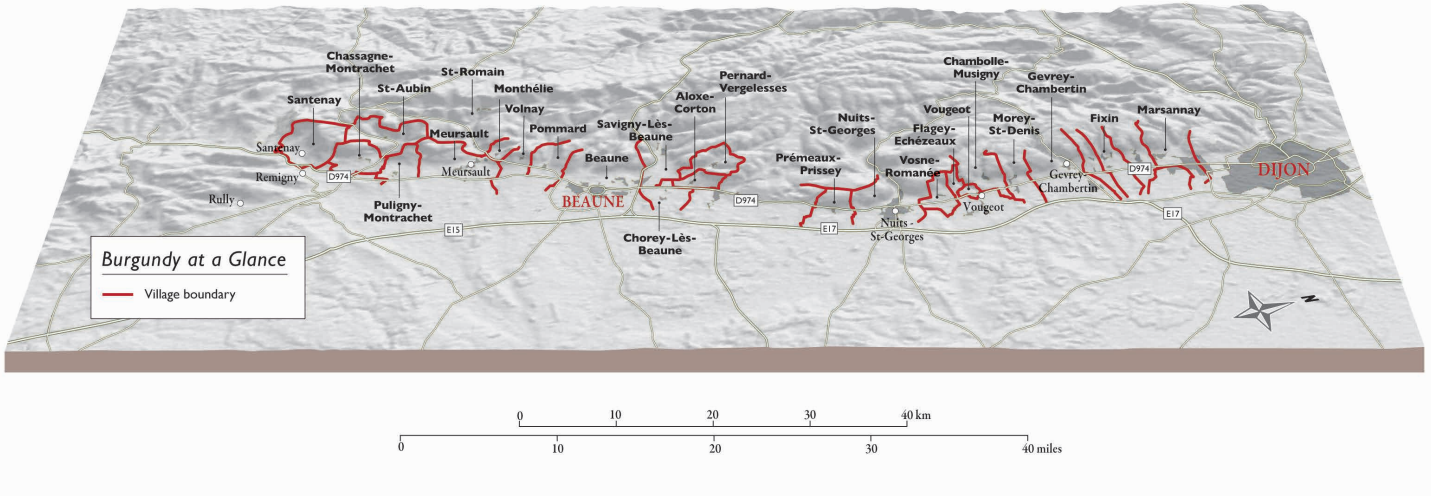
Clos des Angles is a small, walled in vineyard within the Premier Cru Angles, with just four owners. Deep dark red black with a hint of *crème pâtissière*, not overt but with some sweetly fruited notes, leading to a palate of rich, sweet black fruit, with substantial tannins more visible than in the villages version, layered and mineral, going to a long, black fruited finish with lovely balance on the end. Deliciously poised. Drink 2020 - 2025

Gevrey Chambertin 1er Cru Les Corbeaux	2015	£490

Right in the centre of Gevrey, between the houses and Grand Cru Mazis Chambertin. Vibrant red black with a tarry, tightly fruited nose, particularly when compared to the Evocelles; on the palate rich, sweet black fruit, again tarry with a substantial supple structure, mineral and stony with beautiful power and balance. Intense and rich on the finish, it carries on in the mouth for some time. There's so much going on in the glass. Drink 2019 - 2025

Volnay 1er Cru Les Caillerets	2015	£515

In the heart of the Premiers Crus slope, next to Champans, this is vibrant red black with a nose of spicy black fruit; rich, tarry, floral and a hint of wax too, leading to a palate of big sweet black fruit, layered and rich, deceptively approachable already but the substantial ripe tannins tell the real tale, going to a long, stylish finish. Elegance and power, a formidable combination.
Drink 2020 - 2026



Map produced by Encompass Graphics Ltd

Domaine Jean Chartron

Given the consecutive years of general vineyard depredations, Jean-Michel Chartron has, like many, been looking for ways to carry on his *métier* as winemaker as well as keeping people like us in wine. In his case, this has meant buying in grapes from outlying areas where there has been a normal harvest (no frost or hail). The added benefit for us is that prices of those wines are lower than those from the prime vineyards. This year we are offering a Santenay Blanc from Chartron which is a steal – Santenay is bang next door to Chassagne with south facing slopes, and when you combine this with Jean-Michel's prowess with the Chardonnay grape you have a little slice of paradise to replace the wines which tragically didn't make it this year (Puligny Cailleret, again) and in anticipation of 2016 where most of Jean-Michel's vineyards suffered from the frost.

			£ per case in bond
Bourgogne Blanc Clos de la Combe	2015		£115
From a vineyard right outside the cellar door in central Puligny. Pale water white with a delicious nose of perfumed, creamy, leafy white fruits leading to a beautifully fresh, clean, juicy palate with an alluring, perfumed finish. Delicious. Drink 2017 - 2019			
Santenay Blanc Champs Perrier	2015		£200
Bright green gold with an appealingly plump, citrus nose with grilled notes and a distant touch of iodine leading to a palate of semi-tropical fruit, plump, rich and racy, broad and creamy going to a grilled, perfumed finish. Hugely enjoyable. Drink 2018 - 2020			
Chassagne Montrachet Les Benoîtes	2015		£320
Just below 1er Cru Morgeot. Green gold with a nose of rich, leafy green fruit, fresh with hints of *crème brulée*, floral and perfumed, leading to a rich, creamy palate of fresh white fruits with a hint of citrus, dense and linear yet plump and racy with a lovely, weighty finish. Really good. Drink 2018 - 2020			
Puligny Montrachet	2015		£370
Just filtered when we tasted, yet still the pedigree shone through. Green gold with a very tight nose of fresh, lemony white fruit, creamy with a distant hint of oak, perfumed and floral. Sweet and concentrated yet linear too on the palate, fresh lemon cream, delicious with lovely density and length. Really stylish. Drink 2018 - 2021			
Puligny Montrachet 1er Cru Clos de la Pucelle (*Monopole*)	2015	6 per case	£280
Right in the heart of the premiers crus, and a stone's throw from Grand Cru Bienvenues Bâtard Montrachet. Bright pale gold with a very restrained nose of rich, perfumed white fruits, *pâte brisée*, saline, leading to a truly delicious palate of intense, sweet white stone fruits, perfumed, floral, spiced and elegant, with a lovely citrus finish which goes on and evolves. Stunning. Drink 2018 - 2023			

			£ per case in bond
Corton Charlemagne Grand Cru	2015	6 per case	£560

Deeper gold with a really attractive nose of sweet white flowers laced with distant new oak and caramelised sugar leading to a palate of racy yet dense white fruits, again white flowers, linear with decent acidity behind, powerful and floral with huge mouthfeel and length; the power from the clay soils makes itself known here. Drink 2020 - 2023

Chevalier Montrachet Grand Cru Clos des Chevaliers (*Monopole*) *	2015	6 per case	£975

Bright gold with a nose rich with *crème pâtissière,* vanilla, really plump and alluring with green stone fruits behind, perfumed and pretty, leading to a substantial plump palate of white stone fruits laced with acacia flowers, creamy and citrusy with immense power behind. Wow! Drink 2020 – 2026

Le Montrachet Grand Cru *	2015	3 per case	£1,550

Deep gold with a fabulous nose of white flowers, vanilla, iodine, really alluring, leading to a fabulous palate – rich, mouth-coating, again a note of acacia flowers, complex and dense, intense, opulent, rich with an incredibly long, evolving finish. Extraordinarily fabulous. Drink 2020 - 2026

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Domaine Chevrot

This really is a Domaine to watch. Every year we talk about refining our offer, making our selection smaller and more focused, and then each year when we get to Chevrot the rules go out of the window because we just can't decide between the wines. The wines are stunningly fresh, beautifully made without any of the self-consciousness so often found under young management. 2016 dealt them a hard blow, as with many producers, and they were obliged to forego their organic status in order to save their crop; given that it will take them several years to regain it, it will have been a hard decision. That said, apart from the spraying required to stop the mildew in its tracks in May / June, they have only been following organic principles since so the wines will be as good as ever.

			£ per case in bond
Maranges Blanc	2015		£190

Just one hectare of vines, half of which are over 60 years old, the others a mix of 10 and 30 year old vines. Very pale, with a nose of white flowers, honey and a hint of hot wax leading to a deliciously fresh palate of white flowers and white stone fruits and on to a sweet, ripe finish. Simple pleasure. Drink 2017 - 2020

Santenay Blanc	2015		£220

From very young vines at the base of the escarpment. Bright green gold with a nose of tight white fruits, fresh and creamy, leading to a palate of creamy white stone fruits, herbal and pure, clean and fresh without the plumpness of other 2015s. Deliciously fresh and linear. Drink 2017 - 2020

Maranges Blanc 1er Cru la Fussière	2015	6 per case	£165

Maranges is dominated by two Premiers Crus, la Fussière and Clos Roussots, both of which can produce red and white wines, and Chevrot have both colours in the Fussière. Bright gold with an initially closed nose then some white flowers, already showing some evolution, yet the palate is racy and bright with fresh acidity, grilled and toasty with a mouth-wateringly racy finish.
Drink 2018 - 2021

Maranges Rouge sur le Chêne	2015		£155

Bright red to the rim with a lovely nose of sappy Pinot Noir, spicy and fresh, leading to a delicious palate of red berries, juicy and ripe, linear with a hint of richness behind with light tannins for backbone. Proper Pinot. Drink 2017 - 2022

Santenay Rouge 1er Cru Les Clos Rousseau	2015		£210

On the boundary with Clos Roussots in Maranges. Vibrant, deep red black with a nose of crunchy black fruit, quite closed at this stage, leading to a palate of substantial red and black fruit, crunchy and primary, with the tannins masked by the fruit, a pretty wine with some spice on the fresh, toasty finish. Drink 2018 - 2024

			£ per case in bond
Maranges Rouge 1er Cru la Fussière	2015		£210

Deep red black with a gorgeously attractive nose of juicy red and black fruit, sweet and ripe, grilled and savoury, leading to a palate of substantial juicy black fruit, again this savoury note with supple ripe tannins behind, with a big structure to counterbalance the plump fruit going to a long, spiced finish. Drink 2018 - 2023

Maranges Rouge 1er Cru le Croix Moines	2015	6 per case	£165

Considered to be the best of the Maranges *crus*, at the very top of the slope and facing south, shared between three growers: Chevrot make just four barrels here annually. Less intense red to the rim with a fabulous nose of spicy, wild black fruits with some grilled toasty notes in the background. On the palate, sweet red and black fruit, mineral and stony, rich, juicy and flinty going to a lovely ripe, red fruit finish. Good wine. Drink 2019 - 2024

Domaine Laurent Cognard

Every year, Laurent has something new up his sleeve; this year, his sleeves aren't big enough for the next round of innovations. Along with his in-laws, he has bought the old manor house right in the middle of Buxy, at the top of the fortified old town, complete with *chais* and barrel cellars. The buildings are derelict and will require a lot of work to make them habitable (but they will be moving in as soon as they can), however the red wines have already been moved from Laurent's cramped cellar in the old ramparts into glorious luxury under the old manor. For all that, his attention remains fixed in the vineyard, on the basis that getting it right there makes his job in the cellar that much easier. He is now using solely 500 litre barrels (as opposed to the more standard 224 litre *barrique*) in order to reduce the wood influence on all his wines.

		£ per case in bond
Montagny 1er Cru les Bassets	2015	£170

Deep gold with rich, leesy, white stone fruit on the nose, perfumed and lactic with some white pepper notes too. On the palate big, rich, almost unctuous, with a lovely salinity, spiced, rich and mineral right to the end. A truly stunning wine. Drink 2018 - 2022

Pouilly Loché aux Barres	2015	£170

Having started with just 0.55 hectares, Laurent is waiting for another 2.35 hectares to revert to him from family members. Deep gold with a nose of white stone fruits, fresh with some herby notes, leading to a palate of warm white stone fruits, creamy yet fresh with racy acidity behind and some lovely leafy green notes going to a long, broadening finish. Very tasty. Drink 2017 - 2020

Domaine Faiveley

Faiveley is one of the largest family-owned Domaine-cum-*négociant* in Burgundy, currently headed up by seventh generation Erwan Faiveley. As far as they are concerned, the difference between Domaine and *négociant* wines is merely one of labelling, with the *négociant* wines bearing the Joseph Faiveley name rather than the Domaine name. Where they don't own the vineyard, they are intimately involved in the growing season, advising the owners throughout and making decisions on treatments and harvest dates. Once the fruit is harvested, it is all treated in exactly the same way, whether Domaine or *négociant*, the only difference being whether the vineyard is Villages, Premier or Grand cru. These are wines which have an incredible perfume about them, a real richness of presence, and are highly recommended.

Puligny Montrachet 1er Cru les Champs Gains, Joseph Faiveley *	2015	6 per case	£275

Tasting note to follow.

Bienvenues-Bâtard-Montrachet Grand Cru, Domaine Faiveley *	2015	6 per case	£1,150

Bright gold with a rich floral nose – honeysuckle – with notes of caramel, aniseed and a light herby note, citrus and some Bramley apples too, really complex. On the palate pure, white stone fruit with a honey overlay, hints of hazelnut, rich and citrus with piercing intensity and power with lovely structure going to a long, evolving, persistent finish. Truly stunning. 2018 - 2024

Mercurey, Domaine de la Framboisière, Domaine Faiveley *(Monopole)*	2015		£165

Bright ruby red to a pink rim leading to a gorgeous nose of ripe, warm strawberry fruit, spiced and layered with darker black-skinned fruit too, some black cherry and plum. On the palate pure cherries and summer berries, spiced, cream and rich with some liquorice notes, going to a fresh, vibrant finish. Pretty wine. 2018 - 2020

Nuits St Georges 1er Cru Les Damodes, Domaine Faiveley *	2015	6 per case	£260

Vibrant purple red, limpid with a very alluring nose of fresh red berry fruit and a distant note of chocolate and spice, mineral too, leading to a palate of crunchy red and black fruits, opulent with a hint of caramel behind and substantial ripe, integrated tannins and a firm, rich, evolving finish. Power with elegance. 2018 - 2024

Clos de Vougeot Grand Cru, Domaine Faiveley *	2015	6 per case	£670

Tasting note to follow.

Echézeaux en Orveaux Grand Cru, Domaine Faiveley *	2015	6 per case	£675

Concentrated ruby red to the rim with a nose of Christmas spice, spiced plums and fragrant floral berry fruit, a briary hint as well. Gorgeously silky on the palate, with blackberries, pure and penetrating, spiced with layers of creamy texture going to a long, satisfying finish with notes of liquorice on the end. Stunning, a real wow factor wine. Drink 2020 - 2027

Domaine Fontaine Gagnard

As we found throughout the Côte de Beaune, Domaine Fontaine Gagnard have been hit hard by successively difficult vintages, in particular by the 2016 frosts. On the bright side, Céline Fontaine is confident that if, admittedly a big *if*, the 2017 season passes without hitch there will be a very large crop as the vines will try to compensate for 2016. In 2015, the growing season provided the ideal way to study the differences between Pinot and Chardonnay, and in particular how they respond to the higher temperatures. Harvesting here began relatively early on 1st September, with the top vineyards all harvested on 2nd September to avoid any loss of acidity. The wines are sublime – there is never enough of them, least of all when we have to make them last for two years so we should make hay while we can!

			£ per case in bond
Bourgogne Passetoutgrains	2015		£90

A classic 50/50 Gamay / Pinot blend aged in old barrels. Pale, vibrant ruby red with juicy black fruits on the nose overlaid by redcurrants and a distant grilled note, leafy and crunchy, leading to a palate of creamy, supple red fruits, fresh and juicy, vibrant with lively acidity and a lovely fresh finish. Perfect for a summer's day. Drink 2017 - 2020

Chassagne Montrachet	2015		£300

Pale gold with a nose of plump white flowers, *brioche* and some leafy and citrus notes leading to a gorgeously exciting palate of honeyed, juicy white stone fruits with hints of *crème pâtissière* and white flowers, layered and fresh, going to a long finish. What a great way to start a tasting! Drink 2018 - 2021

Chassagne Montrachet 1er Cru La Grande Montagne	2015		£385

Right at the foot of the woods and escarpment with very poor soils covered in white stones which reflect the heat after sundown. Pale gold with bright, mineral white fruit, very restrained, with perfumed citrus notes, floral, refreshing, leading to a palate of creamy white fruits, hazelnut, fresh and intense, perfumed and vibrant going to a long, plump yet racy finish. Deliciously edible. 2018 - 2022

Chassagne Montrachet 1er Cru La Boudriotte	2015		£400

Close to the geographical centre of the appellation, Boudriotte is a strip of land running up the hill with red soil at the bottom and white at the top. Pale green gold with a tightly fruited nose of primary Chardonnay notes, buttery and fresh, leading to a palate of plump, saline white fruit, rich, dense and floral with a lovely grilled hazelnut note going to a long, intense finish. Quite reined in at present, with lovely promise. Drink 2019 - 2022

Chassagne Montrachet 1er Cru Les Caillerets *	2015	6 per case	£245

At the very top of the slope under the limestone escarpment, again with great soil variation from the bottom to the top of the vineyard. Pale gold with an incredibly intense, rich nose, very tight, leading to a palate of layered, creamy white fruit, fresh and intense, saline with hints of *crème pâtissière* behind, floral and vibrant on the finish. Wow! Tiny production so subject to allocation. Drink 2019 - 2025

			£ per case in bond
Chassagne Montrachet 1er Cru La Romanée	2015	6 per case	£285

Next to La Grande Montagne but more east-facing so a cooler site – an advantage in a warm year. Pale gold with a nose of white and pink flowers, sweet and fresh with a distant honeyed note, leading to a restrained palate of spiced honey and *brioche*, floral again, beautifully balanced, going to a rich finish. Really alluring in its restraint. Drink 2019 - 2023

Bâtard Montrachet Grand Cru *	2015	2 per case	£230

Pale gold with a precise, fresh floral nose with a hint of toasty *brioche* behind and a distant waxy note leading to a palate of flowers and white spices, layered and fresh with some semi-exotic fruit notes. Really ripe and alluring, multi-faceted, with a long, honeyed, bright, evolving and deliciously complex finish and lovely mineral power. Fabulous wine. Drink 2020 - 2025+

Le Montrachet, Grand Cru *	2015	1 per case	£330

Production here is tiny and therefore this wine is not available to taste.

Château Fuissé

2015 was an ideal year for Château Fuissé with a really fine growing season resulting in perfectly ripe fruit, with yields almost at the right level. The challenge in these warmer vineyards is to maintain the correct acidity which they do through controlling the malolactic fermentation, however the majority of their wines this year went through malolactic because the acidity was more than good enough, assisted by a fine mineral streak. This year they have reduced the number of rackings to reduce exposure to oxygen and to preserve the freshness and it really showed in the wines.

		£ per case in bond
Bourgogne Blanc	2015	£100

A new addition to the range from a north-east facing half hectare vineyard on granite and sand in the village of Chasselas. Pale gold with a beautifully perfumed nose of white flowers and lemon sherbet leading to a palate of sweet, plump white fruit, fresh and steely with a hint of apricots on the finish. Very impressive for a Bourgogne Blanc. Drink 2017 - 2019

Mâcon Villages	2015	£105

Another new wine, which might yet be incorporated into the Bourgogne Blanc as both *cuvées* are very small. From three vineyards, in Vergisson (limestone), Solutré (ditto) and Pouilly (clay). Bright gold with a deliciously fresh nose of white stone fruits with floral notes, really attractive, leading to a palate of lovely smooth white fruits with vibrant acidity behind, mineral with hints of white flowers going to a fine, racy, citrus finish. A very superior Mâcon. Drink 2017 - 2020

				£ per case in bond
St Véran		2015		£130

From three very different soils, ranging from limestone to clay via chalk and granite. Deeper gold with a nose of rich creamy fruit, some white stone fruits with a floral backnote leading to a palate of lovely intensity, creamy and smooth, rich yet vibrant with a distant grilled note and a mineral undertone. Lovely weight without being fat. Drink 2017 - 2020

Pouilly Fuissé Marie Antoinette, JJ Vincent		2015		£160

From vineyards owned by the extended Vincent family rather than by the Domaine proper. Pale gold with a restrained nose of white flowers, fresh and perfumed, very pretty, leading to a palate of vibrant white fruit, a light lactic note behind some citrus flavours, racy and pure with a satisfyingly linear finish. Drink 2017 - 2020

Pouilly Fuissé Tête de Cru	Bottles	2015	12 per case	£185
	Magnums		6 per case	£200

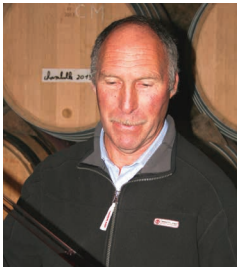
From 50 different plots combined into 20 different *cuvées,* with vines ranging from 18 to 30 years old. Pale gold with a perfumed, floral nose with notes of white stone fruits behind, warm and creamy with a hint of exotic fruit, leading to a full-bodied palate of smooth white fruit, almost a note of coconut cream, floral and grilled with some cardamom notes, going to a rich, racy, linear finish. A wine of delicious contrasts. Drink 2018 - 2021

Pouilly Fuissé Le Clos	Bottles	2015	12 per case	£350
	Magnums		6 per case	£375

Formerly known as Vieilles Vignes, this now comes exclusively from the Clos (walled vineyard) immediately behind the Château and it is expected that this will be recognised as a Premier Cru in due course. The Clos has the three principle Fuissé soils within its walls – clay, limestone and chalk. Pale gold with slight green glint with a nose of caramel and vanilla, toasty and spiced with a lovely lemony note leading to a palate of sweet white fruits, fresh and plump, honeyed with a note of orange zest going to a stunning, vibrant finish. Serious wine. Drink 2018 - 2022

Please ask us for details of our stocks of older vintages of red and white Burgundy, or visit the Fine Wine List page of our website at www.privatecellar.co.uk

Domaine Michel Gros



When adding to his Hautes Côtes vineyards, Michel Gros had not anticipated ending up with two separate *cuvées*, but that is precisely what has happened as the fruit from the Fontaine St Martin vineyard is so good. In 2015 he had planned to start harvesting in mid-September but ended up bringing it forward by a week in order to avoid any cooked notes in the wines as well as preserving the acidity. Yields were slightly down because of the dryness and he spoke of '*faux millérandage*' – although the grapes weren't small because of flowering (true *millérandage*) but, due to the lack of rain, the result was the same. Small berries give more concentrated colours and flavours, which can be seen on all of Michel's wines.

			£ per case in bond
Hautes Côtes de Nuits Fontaine St Martin *(Monopole)*	2015		£220

On the same soil as Corton but at a higher altitude; no new wood is used here, just one and two year old *barriques* for ageing. Deep red black to pale on the rim with a nose of tarry, crunchy red berry fruit, perfumed, leading to a ripe, perfumed palate, tarry and concentrated, intense and mineral with a crunchy finish. Drink 2017 - 2020

Nuits St Georges Les Chaliots	2015		TBC

The vineyard is named after the *chailles*, a particular type of flint, which is common there. Vibrant red black with a nose of sappy, perfumed black fruit, with red berries behind and a toasty, grilled backnote, very alluring, leading to a palate of fresh crunchy black fruit, a touch feral, very juicy and fresh, perfumed, with substantial ripe tannins behind and a long, grilled finish. Drink 2018 - 2022

Vosne Romanée	2015		TBC

Just under a hectare spread across three parcels. Deep red black, not opaque, with a nose of tight, sweet black fruit, intense and velvety, leading to a smooth palate of black fruit with fresh, weightless tannins behind, intense spice and a hint of blackcurrant and on to a rich, long, deceptively smooth finish. Classic Vosne. Drink 2018 - 2024

Chambolle Musigny	2015		£500

From four parcels, three on the plain and one, Argillières, on a steep, north facing slope right next to Grand Cru Le Musigny, whose soil it shares. Dense purple black, really vibrant on the nose, intense and ripe yet restrained, with notes of blackcurrant and black cherry, leading to an equally intense palate of smooth black fruit, rich, perfumed, hugely mineral, spiced, with a massive, mouth-coating, savoury finish. Spectacular, even more so for a villages wine. Drink 2018 - 2025

Vosne Romanée 1er Cru Aux Brulées *	2015	6 per case	TBC

Just 0.7 hectares at the top of the vineyard area, next to Richebourg. Deep, dense red black with a hugely alluring nose of spices – cinnamon – and grilled red fruit, quite marked by the 50% new oak at present, but very attractive. On the palate rich black fruit, more restrained than the nose, with hints of spice, blackcurrant and black cherry, almost brambly fruit, with substantial, integrated tannins which you scarcely notice and a long, ripe finish. Drink 2019 – 2025

			£ per case in bond
Vosne Romanée 1er Cru Clos de Réas (*Monopole*) *	2015	6 per case	£460

On the southern edge of Vosne Romanée, by the boundary with Nuits, this is one of Michel Gros' largest individual holdings at 2.12 hectares. Dense red black, with a savoury, mineral nose, not as overt or intense as the Brulées at this stage, leading to a fresh, supple palate of creamy black and red fruits, supple, rich, with very ripe, integrated tannins behind, going to a delicious, spiced, balanced finish. Sublime. Drink 2019 - 2025

Clos de Vougeot Grand Cru *	2015	6 per case	£645

Just 0.2 hectares here, right at the top of the appellation, where the best soils are to be found; in 2015 just three barrels were made. Deep red black with a nose of crunchy black fruits, very restrained with hints of dark chocolate leading to palate of big, brambly black fruit with substantial tannins behind, pure and refreshing, smooth and supple with a mineral undertone going to a long, spiced red fruit finish. Drink 2019 - 2025

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Our Contact Details

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

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Domaine Patrick Javillier

Tasting with Marion Javillier, you are reminded what Burgundy is all about. Two Bourgognes Blancs, each from a different side of the same village, not more than a kilometre or two apart, yet two more different wines you couldn't imagine, despite almost identical treatment. It is all about the soil … 2015 was kind to Domaine Javillier; they began their harvest on 28th August expecting to have low acidity because of the heat but found that the grapes had retained a good natural level of acidity and each individual *cru's* identity came through strongly. In terms of longevity, Marion's comment was that they will be brilliant in five years, who knows in ten? Refreshingly honest.

			£ per case in bond
Bourgogne Blanc Cuvée Les Forgets	2015		£145

From the northern, Volnay, side of Meursault. Bright green gold with a hint of tropical fruit – pineapple – and some grilled notes behind leading to a plump, tropically fruited palate, fresh and juicy with a mineral streak going to a long, exciting finish. A *gourmand's* wine. Drink 2017 - 2019

Bourgogne Blanc Cuvée Oligocène	2015		£190

From the southern, Puligny, side of Meursault. Pale gold with a more restrained nose, mineral and stony with white flowers behind, leading to a palate of tight, vibrant white fruit, grilled and rich yet really linear too, racy and delicious going to a long, ripe, zingy finish. Punches well above its weight. Drink 2017 - 2020

Meursault Les Tillets	2015	6 per case	£190

From the western edge of Meursault under the escarpment. Pale gold with a tight nose of buttery white fruit, rich with a distant floral hint, leading to a vibrant palate of fresh white flowers, white stone fruit, some *crème pâtissière* with a distant note of marzipan and lovely weight going to a broad finish. Lots of delicious contrasts. Drink 2018 - 2021

Meursault Tête de Murger	2015	6 per case	£325

From vines in Casse-Têtes, right in the middle of the appellation, and Murgers de Monthélie in the north western corner of Meursault. Pale gold with a very tight, restrained nose of creamy white fruit with notes of orange peel and juniper and a hint of botanicals, leading to an incredibly restrained palate of creamed white fruits with immense power and some *crème pâtissière*, going to a really elegant, balanced, long finish. Wow! Drink 2019 - 2022

Corton Charlemagne Grand Cru *	2015	6 per case	£500

Green gold with a nose of white flowers, grilled and plump, really expressive despite being mid-fining when we tasted, with a light citrus zip, leading to a lovely broad, plump white fruit palate, perfumed with some new wood in the background, racy, with massive presence and power going to a long, spicy finish. Superb. Drink 2019 - 2022

Maison Louis Jadot

We are always wary about working with the large *négociants* as the very nature of their business is essentially the opposite of ours. However, having tasted a few Domaine wines from Jadot, as opposed to their *négociant* wines, we thought it was time to take another look and we have found much to make us smile. The Domaine dates back to 1859 and it has seen many changes, as would be expected, but it is still family run, with the Gagey family, who married into the Jadots, taking the top positions in the company. Today the vineyards are held by the family and the business operations are owned by the Kopf family, founders of Kobrand in the US. Aggressive vineyard buying has meant that the Domaine now has around 300 hectares directly in their ownership, with a substantial additional number managed under long term contract. The wines we are offering here were all exceptional in their class, with incredible purity of expression; those marked Domaine Gagey originate from the original Gagey holdings but are made by the same team as Domaine Jadot.

			£ per case in bond
Beaune 1er Cru Greves Le Clos Blanc, Domaine Gagey	2015	6 per case	£225

Just under a hectare of vines in this principally red appellation. Pale gold with a nose of rich, intense white berry fruit, some citrus notes behind, leading to an opulent palate of bright, creamy grilled fruit with delicious lemony acidity, going to a lovely, intense finish. Drink 2018 - 2020

Meursault 1er Cru Porusot, Domaine Louis Jadot	2015	6 per case	£295

One of the more recent acquisitions, purchased by the Jadot family in 1996. Pale gold with a plump, citrus nose of tight white fruit, fresh, leading to a similarly plump palate with rich, honeyed fruit and bright citrus notes backed by racy acidity, going to a lovely, evolving finish. Drink 2018 - 2021

Chassagne Montrachet 1er Cru Grande Montagne, Louis Jadot	2015	6 per case	£300

On the western edge of the appellation. Deeper gold with a really rich, appealing nose of white flowers and a hint of musk, leading to a densely fruited palate of layered white stone fruits, racy with lovely poise, fresh and stylish on the finish. Lovely wine. Drink 2019 - 2022

Puligny Montrachet 1er Cru Les Combettes, Domaine Louis Jadot	2015	6 per case	£425

On the northern side of the appellation, bordering Meursault, with more clay in the soil than elsewhere in Puligny. Pale gold with a tight, linear nose of fresh citrus fruit, very elegant, mineral and restrained, leafy, leading to a rich, citrusy palate of racy white fruits, layered and intense with a gorgeous combination of Puligny elegance and Meursault power. Delicious. Drink 2018 - 2022

			£ per case in bond
Beaune 1er Cru Boucherottes, Domaine des Héritiers Louis Jadot	2015	6 per case	£175

At the southern end of the appellation, next to Clos des Mouches and almost touching Pommard, considered one of the top Beaune *crus*. Vibrant red black with a lovely nose of intense, alluring black fruits and rich red berries leading to a densely fruited palate of grilled red and black fruits, ripe, fresh with substantial ripe tannins and lovely density on the finish. Drink 2019 - 2024

Beaune Clos Ursules 1er Cru Vignes Franches *(Monopole)* Domaine des Héritiers Louis Jadot	2015	6 per case	£265

A 2.15 hectare Clos within 1er Cru Vignes Franches which has been owned by the Jadot family since 1826. Deeper red black, more intense in colour with a nose of fresh, leafy black fruit, creamed and with a distant grilled note. On the palate a veritable explosion of black fruit, toasted and musky, deliciously sweet with big ripe tannins behind going to an incredibly long, well-paced finish. Sensational! Drink 2019 - 2025

Nuits St Georges 1er Cru Les St Georges, Louis Jadot	2015	6 per case	£375

At the southern, Beaune end of the appellation, next to Les Forêts. Vibrant red black with a deliciously sweet, slightly caramelised nose of red flowers, creamed red fruits and a distant new oak note, leading to a palate of ripe red and black fruit, again floral and perfumed with a substantial structure behind and a long, elegant finish. Drink 2018 - 2024

Chambolle Musigny 1er Cru les Fuées, Domaine Louis Jadot	2015	6 per case	£385

Close to the village of Chambolle and right next to Grand Cru Bonnes Mares. Vibrant red black with a rich nose of dark chocolate and perfume, sweet and alluring with a note of grilled oak leading to a substantial palate of big black fruits backed up by substantial ripe tannins, grilled and intense, spiced with a deliciously long finish. Drink 2019 - 2025

Gevrey Chambertin 1er Cru Les Cazetiers, Louis Jadot	2015	6 per case	£390

On the north-western edge of the appellation, directly above the village. Deeper in colour with red and black fruits on the nose, a distant feral hint and some lovely, intense smoky notes leading to big palate of dense black fruit, rich, sweet and smooth with lovely intensity and length, going to a vibrant, long, evolving finish. Good wine. Drink 2019 - 2024

Echézeaux Grand Cru, Domaine Louis Jadot	2015	6 per case	£875

Vibrant red black, not deeply coloured, with a nose of racy red and black fruit, feral too, leading to a massive black-fruited palate, ripe, musky and grilled, rich and spiced, creamy and fresh, with the tannins totally masked by the fruit. Long and evolving on the finish, A truly fabulous wine. Drink 2020 - 2026

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

Domaine Hubert Lamy

Olivier Lamy is passionate about everything to do with his vines, and will leave no stone unturned in order to translate their fruit as best he can. In 2015 the heat meant that the vines became quite stressed and he chose to pick early to maintain the acidity levels. Harvesting began on 25th August, only the second time since 1878 it has been this early at the Domaine. Olivier is trialling the use of minimal sulphur in his wines – he stresses that he is not excluding sulphur altogether – these 2015s only had their first sulphur in September 2016 when they were racked, and they have seen no new oak at all. Olivier, sharing Sébastien Caillat's methods, is aiming for 24 months ageing prior to bottling, in a combination of barrel and tank; he is pleased that in their second year of ageing they appear to be fresher than in the first year, and certainly to us they were as fresh as daisies.

			£ per case in bond
Bourgogne Blanc Les Chataigners	2015		£165

Pale gold with a nose of sweet, chalky fruit, very tight with a hint of lemon sherbet and some semi-tropical fruits, leading to a tightly fruited palate with white stone fruits and again this exotic note, linear and rich. Really attractive, with a gentle honeyed finish, it's hard to believe this is just a Bourgogne Blanc. Drink 2017 - 2020

St Aubin 1er Cru Clos de Meix	2015		£270

25 year old vines. Pale gold with a green glint with a nose of sweet white stone fruit, white peach, but also restrained with some floral notes. Gorgeously plump on the palate yet linear, rich and intense, ripe and plump, yet really elegant and balanced too. Aquiline. Drink 2018 - 2022

St Aubin 1er Cru en Remilly	2015		£370

From two plots, one on steep limestone and one from flatter land; both with very poor soil. Pale gold with a tightly fruited nose of white flowers, a distant hint of tropical fruit, but not hugely expressive, leading to a palate which is almost creamy, fat and rich, sweet and ripe with a lovely creamed, elegant finish – with plenty of energy. Drink 2018 - 2022

Puligny Montrachet Les Tremblots	2015	6 per case	£190

On the boundary with Chassagne, with more limestone in the soil. Vines are 80 and 45 years old. Water white with a very tight nose, sweet and juicy but giving little away at this stage. On the palate almost plump sweet fruit initially – really alluring and elegant, then becoming racy and linear, with a lovely vibrant finish, restrained to the end. Drink 2018 - 2023

Chassagne Montrachet Le Concis du Champs	2015	6 per case	£190

Clay-rich soil and always the first to be harvested. Pale gold with a nose of tight lemon fruit, linear and very appealing, racy and pure, leading to an equally racy palate with lovely sweet acidity, citrus notes, linear and going to an amazing finish. Really fine wine. Drink 2018 - 2022

Domaine Bertrand Machard de Gramont

Last year we had a Eureka moment when tasting the Bertrand Machard de Gramont wines when, with the 2014 vintage, they regained that spark of additional genius they had had back in the late 1990s, and this year they have built on that, with their wines going to new levels of vivacity and purity. Granted, having a sublime vintage like 2015 to play with helps, but there is no doubt that having moved up a gear in 2014 they are continuing to keep ahead of the game and, as such, represent some of the best value for money you will find in Nuits and Vosne. 2016 challenged them immensely, however yet again they have managed to keep going without jeopardising their organic conversion and full status is due in the next couple of years. A real triumph for them.

		£ per case in bond
Bourgogne Rouge les Grands Chaillots	2015	£170

Having been badly damaged by the 2009 frost which literally saw vines exploding, the Chaillots vineyard is taking some time to settle back down with lower yields than previously. Rich red black with vibrant sweet blackcurrant fruit, juicy and jammy (but not hot) leading to an expansive palate of blackcurrant fruit, supple and deliciously approachable, round and warm with a lovely grilled end note. Disgracefully drinkable already. Drink 2017 - 2020

Nuits St Georges Les Vallerots	2015	£330

Deep red black with the trademark blackcurrant note on the nose, rich, really attractive with a hint of spice, but more restrained than the Chaillots. Dense red and black fruit on the palate, again spiced and rich, soft and supple with a distant grilled note and supple, ripe tannins behind and even a distant mocha note. Drink 2018 - 2022

Nuits St Georges Aux Allots	2015	£350

Red black, not opaque, with a nose of ripe black fruits, crunchy and fresh with firm red fruits leading to a palate of big, cool black fruits, sweet, tarry and spiced but nothing like as flamboyant as the Hauts Pruliers, gorgeously elegant with ripe, integrated tannins behind going to a long, elegant finish. Very classy. Drink 2019 - 2025

Nuits St Georges Haut Pruliers	2015	£360

Always the first to be harvested as it is in a walled *clos* which warms the vineyard. Dense red black in colour, semi-opaque with a wild nose of black cherry, flint, black stone fruits – sloe, damson – leading to a deliciously broad palate of sappy black fruits, sweet and juicy, intense with substantial ripe tannins behind, mineral and perfumed right to the finish. Truly delicious. Drink 2020 - 2026

Vosne Romanée	2015	£425

Four different parcels, two by Grands Crus Cros Parentoux and Clos de Vougeot, plus two in the village giving a broad mix of *terroirs*. Deep red black to the rim with a nose of spiced, perfumed black fruit, really pretty and broad, leading to a firmer palate of broad black fruit, deliciously spiced with firm, substantial tannins behind, along with mocha and grilled notes, going to a long, evolving perfumed finish, rich, dense and long. Beautiful intensity. Drink 2019 - 2026

Domaine Matrot

Having witnessed Thierry Matrot's ebullience last year as he produced a decent quantity of wine in 2015, it was with heavy hearts we listened to his daughter Elsa tell us about the frost damage when she came to our Burgundy tasting in London in May 2016, just a fortnight after the event. There were three consecutive nights of frost, although the worst damage was done on the first night, resulting in total destruction of their Bourgogne and Villages wines, leaving just Premiers Crus in 2016, and even those in smaller quantities. But back to 2015 – good for whites, exceptional for reds is Thierry's verdict, even if his red quantity was hit by the heat, resulting in only around half of a normal yield. Analytically, the wines were very similar to 2009 but with better acidity in 2015 giving the wines an extra zip of freshness. We have doubled our usual purchases of 2015 but an early response is advised, nonetheless.

		£ per case in bond
Bourgogne Chardonnay (screwcap)	2015	£120

Pale gold with a nose of honeyed, fresh, plump white fruits, mineral with some lemon sherbet note leading to a citrusy, creamy palate, again mineral with a light leafy note and some white peach, going to a deliciously supple finish. Drink 2017 - 2019

St Romain	2015	£190

Deeper gold with a tight nose of ripe, floral fruit, with notes of white peach, broad and expansive going to a palate of gorgeous white stone fruits, juicy, poised and elegant and on to a ripe, long finish. Very up front and very delicious. Drink 2017 - 2020

St Aubin 1er Cru Fleurs des Côteaux	2015	£255

Pale gold with a rich nose of grilled white stone fruits, plump yet leafy, honeyed and ripe, leading to a broad palate of white stone fruits, toasty and juicy with lovely notes of *crème pâtissière* and a distant tinge of vanilla with just enough acidity behind going to a savoury, saline finish. Very approachable but with substance too. Drink 2018 - 2021

Meursault (screwcap)	2015	£340

A substantial number of old vines gives an even greater concentration of flavours. Pale gold with a restrained nose of tight, green stone fruits, white flowers, leading to a sweet, broad palate of juicy citrus fruits, linear yet plump, racy and intense, which builds on the palate – the opposite of what we expected from a 2015! Dense, foursquare at present, with a fabulous finish. Drink 2020 - 2023

Meursault 1er Cru Blagny	2015	£465

Deeper gold with a fabulously overt nose of grilled (despite no new wood being used), ripe Chardonnay with green stone fruits behind and a touch of vanillin leading to a rich, evolving palate of sweet white stone fruits, perfumed and honeyed, with white flowers on the racy finish. Gorgeous balance and concentration. Drink 2020 - 2024

Meursault 1er Cru Charmes	2015	£495

Paler gold with a nose of gorgeous white flowers, *brioche*, leafy and spiced with a distant hint of *pain d'épice* and honey, leading to a palate of sweet, honeyed white fruits, again with a fresh leafy note, vibrant and pure, linear and racy, with a lovely mineral finish. Drink 2020 - 2024

		£ per case in bond
Meursault 1er Cru Perrières	2015	£630

Pale gold with a really tight nose of restrained white fruits, some citrus notes and a very distant grilled note, mouth-watering, leading to a densely fruited palate, ripe and layered, intense and sweet yet fresh and racy too with lovely floral notes, mineral and linear. Pure finesse. Drink 2020 - 2025

Puligny Montrachet 1er Cru Les Chalumeaux	2015	£495

Pale gold with a green glint and a nose of sweet white flowers, waxy with some honeyed notes, mineral and delicate, leading to a broad, almost blowsy palate which then rows back with a fine mineral streak and a zip of acidity, racy and spiced going to a lovely finish. Drink 2020 - 2025

Puligny Montrachet 1er Cru La Quintessence	2015	£495

Split 60% from Chalumeaux and 40% from Garenne this year, with 40% new oak. Bright gold with a rich, plump nose of juicy grilled white stone fruits, hugely appealing if a little unsubtle at this stage, leading to a soft, supple palate of white stone fruits with a fine mineral streak behind, layering plumpness with raciness, with a long, citrus finish. Delicious. Drink 2020 - 2025

Bourgogne Pinot Noir (screwcap)	2015	£130

Deep red black with a nose of sweet red berries, redcurrant with some black fruits behind, spice and a hint of leather. On the palate, initial black fruits give way to red, fresh and sweet, juicy, ripe with some light tannins behind. Eminently drinkable. Drink 2017 - 2020

Auxey Duresses	2015	£225

Vibrant red black with a nose of sweet black fruits, tight and restrained, elegant, leading to a fresh, vibrant palate, with some juicy tannins behind, very restrained but with lots of goodies for the future. Drink 2019 - 2022

Meursault Rouge	2015	£245

Deeper red black in colour, with rich black fruits on the nose – mulberry and sloe – jammy and juicy, feral, leading to a densely fruited palate of delicious red and black fruits, intense with substantial tannins behind, very concentrated compared to the Auxey with again a nice feral twist and a really long, grilled finish. Drink 2020 - 2024

Blagny 1er Cru la Pièce sous le Bois	2015	£385

Dense red black to the rim with a nose of sweet black fruit, appealingly ripe with floral notes and a mineral streak, leading to a deep red and black fruited palate with red flowers, cool and poised with some vanilla notes behind; spiced and layered with lovely density, this has fabulous purity and will repay the patient. Drink 2020 - 2025

Volnay 1er Cru Santenots	2015	£395

Excess heat at flowering took away some 50% of this year's potential harvest. Deep red black to the rim with a nose of sweet black fruit, vanillin and spiced, tarry with some red flowers, really attractive, leading to a very pretty palate of ripe red and black fruits with substantial tannins underneath, spiced and with a distant feral note, and ending with an intense finish. Masculine with significantly more structure than usual, really fine. Drink 2021 - 2025

Domaine Michel Niellon

The statistics of Burgundy's vineyards are always mind boggling, but Domaine Niellon takes this to a new level, with just 7.5 hectares of vines and 13 appellations, averaging just over half a hectare per appellation – not a lot to play with. So in a year like 2016 when they lost upward of 50% overall, that makes for particularly challenging times in the cellar, balancing new barrels with old. Harvesting in 2015 began on 2nd September – they were one of the first to start in Chassagne – and was finished rapidly under perfect conditions. Niellon's wines are not particularly well known, but followers are devoted and are increasing in number, such is the purity and character of the wines. Part of us wants to sing it from the treetops, but the temptation to secrete the stocks away is incredibly high, and we recommend an early response to secure availability as quantities are incredibly small.

			£ per case in bond
Chassagne Montrachet Villages	2015		£325

Green gold with a nose of tight white fruits, plump, fresh and grilled, leading to a palate of delicious intensity, richer than the nose, ripe and plump with lovely balancing acidity, a hint of hazelnut and a lovely rich finish. Purity itself. Drink 2018 - 2023

Chassagne Montrachet 1er Cru Les Chenevottes	2015	6 per case	£240

Right up on the boundary with Puligny, within sight of Le Montrachet, with a plot of 4.5 *ouvrées*, less than a quarter of a hectare with 45 year old vines. Bright gold with a nose of racy, mineral white stone fruits, notes of iodine and a leafy touch, leading to a smooth, rounded palate of white fruits, white peach, honey and acacia flower, racy with a note of *brioche* going to a long, rich finish. What a wine! Drink 2019 - 2025

Chassagne Montrachet 1er Cru Clos de la Maltroie	2015	6 per case	£240

Three parcels of varying ages – 5, 20 and 45 years old. Gold with a green glint with a relatively overt nose of ripe, nutty white fruits, broad and spiced and a distant grilled note. On the palate, rich, dense and layered, with intense white stone fruits, weighty with honeyed notes, going to a racy, floral, layered finish. Fabulous. Drink 2020 - 2026

Chassagne Montrachet 1er Cru Les Champs Gains	2015	6 per case	£245

Pale gold with a very restrained nose of white flowers and white stone fruits, fresh and pure, leading to a vibrant palate of white stone fruits, white flowers, perfumed with a distant note of spice and grilled fruit, really pure and linear with an incredibly long finish. Drink 2018 - 2025

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Domaine Anne Parent

One of the most striking characteristics of our growers in Burgundy this year, and Anne Parent in particular, is their stoicism and even optimism in the face of obvious catastrophe; above all, the attitude *'it's happened, move on'*. After five consecutive years of damage, with some vineyards like her Pommard Noizons losing 100% of their fruit each year, no-one would begrudge Anne a small grumble towards the weather gods, but she is, as ever, positivism personified. The 2015 vintage certainly lifted her spirits – at Domaine Parent, the sorting tables were relatively idle, with just 0.05% of the fruit rejected at this stage. Harvesting started relatively early on 5th September as Anne loved the balance she had at that stage between the fruit, tannin, sugar and acidity and didn't want to jeopardise it by waiting any longer. Despite the well-documented difficulties in 2016, Anne has managed to keep her biodynamic conversion on track and should be certified in 2017 – a real achievement.

				£ per case in bond
Corton Blanc Grand Cru		2015	6 per case	£525

Always one of my favourite wines, so underrated. Deep gold with a warm, mineral nose of hazelnut, citrus, a hint of demerara, green leaf and a honeyed note leading to a broad palate of ripe fruit, a busty wine but definitely not blowsy, with the oak fully integrated and bright acidity to balance, creamy and surprisingly restrained on the finish – it ends up more refined than it starts, and needs some time to harmonise all the various constituents. Drink 2020 - 2027

Bourgogne Pinot Noir		2015		£130

Vibrant ruby red with a fresh, ripe black fruit nose, very Pinot, leading to a palate of tarry black fruit, rich and juicy. It grows on the palate with a satisfying tannic bite at the end. Drink 2018 - 2020

Bourgogne Selection Pomone	Bottles	2015	12 per case	£160
	Magnums		6 per case	£180

An occasional *cuvée*, made only in very good vintages and named after Pomona, the goddess of fruit and origin of Pommard's name; it is a selection of old vine fruit from Pommard and Ladoix. The last release of Pomone was in 2009. Vibrant red black with a nose of leafy black fruit, fresh and tarry with a hint of spice behind, leading to a palate of juicy black fruit, substantial and very definitely a step up from the Bourgogne Rouge, with lovely depth and a mouth-watering finish. Nicely done. Drink 2019 - 2022

Pommard La Croix Blanche		2015		£415

Vibrant purple black with a lovely brambly nose of blackcurrants, and a distant touch of orange zest, leading to an elegant palate of supple black fruits, grilled and spiced, rich but definitely not fat with a refined tannic backbone scarcely visible behind the fruit and going to a long, grilled finish. As ever, a real triumph. Drink 2020 - 2024

Pommard 1er Cru Les Chaponnières		2015	6 per case	£355

79 year old vines here planted in the southern part of the commune. Deep dense red black red, vibrant, with a nose of grilled, toasty savoury black fruit, blackcurrants even, but not opulent or jammy, leading to a palate with a firm, ripe structure, rich and crunchy, with creamy grilled black fruits, perfumed, going to a long, rich, evolving finish. Fabulous. Drink 2021 - 2030

Domaine Poisot

Rémi Poisot must occasionally wonder why he left the Navy to take over his wife's family vineyards as almost every year since has been difficult in one way or another. Although the vintages have been good the yields have been small, with the vineyards in Corton and Pernand in particular repeatedly hit by hail. On each visit to his cellar, we see ever fewer barrels and this winter was particularly depressing as the 2015 is the smallest vintage for 30 years and the 2016 was not much better, with just 10% of the normal production in Pernand and 30% in Corton Charlemagne. However, despite these challenges, Rémi continues to make extraordinary wine, with a clarity and focus rarely found elsewhere. He believes in minimal intervention, and letting the wines carry on their fermentations at their own speed, so when we visited in November, the Romanée St Vivant 2015 had finished its malolactic fermentation just 10 days earlier – very unusual for such a ripe vintage.

Pernand Vergelesses en Caradeux Blanc		2015	6 per case	£120

This is the first harvest of the Caradeux Blanc which was planted very recently. Pale gold with a nose of sweet ripe stone fruit, light and floral with a hint of *crème pâtissière* behind plus some leafy green fruit; on the palate ripe, fresh, with lovely balance, juicy and intense with a gentle zip of acidity behind going to a long, pretty finish. Seriously impressive for such young vines. Drink 2017 - 2020

Corton Charlemagne Grand Cru	Bottles	2015	6 per case	£450
	Magnums		3 per case	£470

Pale gold with a nose to make you swoon – marzipan, hazelnut, lemons, tropical fruit, a hint of butter, acacia honey, yet still incredibly fresh too, leading to a palate of dense white fruits, racy and fresh with light acidity behind, plump and eminently drinkable already, going to a long, spiced, vibrant finish. A triumph. Drink 2018 - 2024

Pernand Vergelesses 1er Cru en Caradeux	Bottles	2015	6 per case	£155
	Magnums		3 per case	£175

Two barrels were made this year, which is a 100% increase on 2014! This had not yet been racked when we tasted. Deep red with a very tight nose, closed at present, leading to a palate of sweet, juicy black fruit, savoury and very primary but still quite shy at this stage, with lovely sweet, toasty black fruit behind and a long, rich finish with a hint of cocoa. Drink 2019 - 2024

Corton Bressandes Grand Cru *	Bottles	2015	6 per case	£350
	Magnums		3 per case	£370

Intense deep purple black, vibrant, with a truly outstanding nose, classically velvety, with rich, intense fruit, violets and a distant grilled note. Tight, sweet black fruit on the palate, which initially seems simple but then it broadens and grows, rich black fruit, substantial ripe tannins, musky spices and a lovely, long, supple finish. Superb. Drink 2020 - 2027

				£ per case in bond
Romanée St Vivant Grand Cru *	Bottles Magnums	2015	6 per case 3 per case	£1,200 £1,200

Deep purple black, semi-opaque, with a nose of rich, ripe, sweet black fruit, spiced and intense, stunning, perfumed – think silk and velvet – with dark cocoa notes. Impressive for a wine so recently out of malolactic. On the palate black fruits initially, ripe but not opulent, layered with a waxy note with grilled new wood behind, rich and intense and stunningly concentrated with a long, spiced, evolving finish. Outstanding, even by Rémi's standards. Drink 2022 – 2030

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

Domaine Rois Mages

The official name now for all of Anne-Sophie Debavelaere's wines as her son Félix is not only working with her but is now the boss of all. When asked how it was working for her son, Anne-Sophie commented that sometimes taking orders wasn't easy, but she was prepared to offer advice. The next generation is fully in charge! Félix has bought some vines in his own right, outwith the Domaine, in Rully Chaponnières, and we are offering this here for the first time along with our old friend the Rully Clos du Moulin à Vent as they are very different in style. These are wines which punch way above their respective weights and are beautifully well made.

		£ per case in bond
Rully Clos du Moulin à Vent	2015	£140

Bright gold with a nose of sweet white stone fruits, some *brioche*, saline and juicy, leading to a palate of semi tropical fruit, rich and lush with perfume behind and a lovely, lemony, citrus finish. Delicious. Drink 2017 - 2019

Rully Chaponnières	2015	£145

Félix's first venture into vineyard ownership, Chaponnières is the most northerly *lieu dit* of the appellation, close to Chagny. Bright gold with a nose of tight, steely white fruit, closed but very fresh, leading to a palate of rich, leesy white fruit, fresh and tight with a floral back note. Not lush, very linear. Drink 2017 - 2020

Beaune 1er Cru Les Sceaux	2015	£185

Deep black red with a gorgeously intense nose of spiced, creamy red and black fruits leading to a superbly expressive palate – rich and powerful yet elegant at the same time with sweet black fruits and supple ripe tannins behind, deliciously layered, and a ripe, broad finish. Possibly their best Sceaux to date. Drink 2019 - 2023

Domaine Rossignol-Trapet

After many years which were termed '*années du vigneron*', where the vigneron had to use every weapon in their armoury, Nicolas Rossignol described 2015 as '*une année facile*', which allowed them an easier ride than of late. The drought meant that those vines on clay and in cooler sites had a better time of it, and generally the yields at Rossignol-Trapet were much as they should be, with the exception of Le Chambertin where very small grapes reduced the yield further. Nicolas continues to refine his techniques, with no *pigeage* at all in 2015 and some 50% whole bunch fermentation for selected *cuvées*. We had noticed on many occasions when tasting the 2015s that we were attempting to describe a new tannin sensation, where fully ripe tannins nonetheless leave a tactile, squeaky feeling on your teeth, and Bill Nanson of www.burgundy-report.com, who was tasting with us, proposed a much pithier description – textural drag. Sums it up perfectly.

			£ per case in bond
Gevrey Chambertin Vieilles Vignes	2015		£280

Deep purple to the rim with a nose of juicy black fruit, sweet black cherry, ripe and grilled, leading to a deliciously overt palate of black cherries, sweet, concentrated, ripe and juicy, leafy and floral too, with very ripe tannins behind going to a long, perfumed finish. Delicious. Drink 2020 - 2025

Beaune 1er Cru Teurons	2015		£335

Vibrant red black with wild black fruits on the nose, some feral notes, blackcurrant and blackcurrant jelly, leading to a palate of sweet grilled fruits, more overt and expressive than the nose, with sweet black cherry notes, earthy with an animal note on the finish. Drink 2019 - 2023

Gevrey Chambertin 1er Cru Petite Chapelle	2015	6 per case	£295

Adjacent to Grand Cru Chapelle Chambertin. Very slightly less intense colour with a nose of wild back fruits, grilled and toasty with floral perfume behind, spicy and really alluring. Substantial black fruits on the palate, spiced and floral, more subtle than the nose going to a sweet, long finish with tannins, spice and musky perfume all coming through. Delicious. Drink 2022 - 2026

Gevrey Chambertin 1er Cru Clos Prieur	2015	6 per case	£300

To the south of the village, next to Grand Cru Mazis Chambertin. Vibrant red black to the rim with a nose of sweet, slightly muted black fruit, broadly perfumed with a distant grilled note, leading to a palate of substantial floral fruit, sweet and juicy, with big, ripe tannins behind leading to a muscular, broad yet linear finish of juicy fruits. Really fine. Drink 2021 - 2026

Chapelle Chambertin Grand Cru *	2015	6 per case	£475

Old vines, planted in the 1920s. Deep red black with such a pronounced perfumed nose that you could smell it even before picking up the glass. Red fruits followed by savoury black fruits, feral yet perfumed with ripe grilled notes behind leading to a rich, soft, supple palate of big, perfumed black fruits, musky too, with grilled notes and substantial, very ripe tannins behind. Deliciously composed, elegance rather than brute power. Drink 2023 - 2028

			£ per case in bond
Latricières Chambertin Grand Cru *	2015	6 per case	£495

Deep purple black right to the rim with a nose of perfumed, oriental black fruits, rich and really alluring yet paradoxically restrained too, wild and spiced, gorgeously layered, leading to a palate of more of the same, with wild spices coating the palate, rich and intense, with incredibly smooth black fruit, going to a long, supple, ripe finish. Stunning. Drink 2023 - 2028

Le Chambertin Grand Cru *	2015	6 per case	£785

From two parcels, both very central to the appellation. Vibrant red black to the rim with a gorgeous nose of wild black cherries, damsons, intense and explosive, a scent to relish, really dynamic, leading to gorgeous plump black fruits on the palate, deceptively soft and supple with substantial ripe tannins behind, gorgeous elegance and on to a stunning floral, fresh, intense, long finish. Poised and elegant with subtle power behind. Drink 2023 - 2030

Domaine Seguin-Manuel

The advantage of combining vineyard ownership with a *négociant* business, as Thibaut Marion does at Seguin Manuel, is that it gives you the flexibility to source your fruit from different appellations when things are tough in others. We have greatly expanded our offering from Seguin Manuel this year partially because Thibaut has more to offer, but also because we are very mindful that there will be less to go round in 2016 and we are actively hunting out new wines to compensate. Some of the wines here are from Domaine-owned vineyards, others are from vineyards where Thibaut has an input throughout the growing season and right up to the moment of harvest. For Seguin Manuel, 2016 is 50% below their normal production, and even 2015 is around 30% below average, so stocks of some of his wines are extremely limited.

		£ per case in bond
Bourgogne Chardonnay	2015	£110

Sourced principally from Meursault with some Mâcon fruit for plumpness. Green gold with a nose of sherbet and wet stone, some yeasty leafy notes too, leading to a palate of fresh, vibrant white fruits, juicy, soft and supple with a fresh, waxy finish. Slips down a treat. Drink 2017 - 2019

Savigny-lès-Beaune Goudelettes (Domaine)	2015	£245

One of Thibaut's original plots. Pale green gold with a mineral nose of hot stone, citrusy and leafy, leading to a palate of sweet, ripe fruits, again a citrus note, fresh and juicy with firm structure behind and going to a really long, tasty finish. Lovely wine.
Drink 2017 - 2020

Chassagne Montrachet Vieilles Vignes	2015	£325

Green glint with a nose of tight flinty fruit, creamy lemons and distant grilled oak behind, racy and layered, leading to a frankly delicious palate of poised, toasty white fruits, fresh and intense with a refreshing, saline finish. Drink 2018 -2022

			£ per case in bond
Meursault Vieilles Vignes	2015		£320

Actually from Clos du Cromin in 2015 but in previous vintages it has been blended with other *lieux dits*. Pale green gold with a nose of sweet, tight citrus fruits, creamy and leafy, very fresh, leading to a rich, layered palate of tasty white fruits, more Puligny than Meursault in style, going to a fresh, vibrant and long finish. Delicious. Drink 2019 - 2024

Puligny Montrachet Les Reuchaux (Domaine)	2015	6 per case	£180

A *lieu dit* close to the boundary with Meursault. Green gold with a nose of tight white fruits with distant citrus notes, some green stone fruit and a light hint of hazelnut – but not effusive. Rich white fruit on the palate, sweet yet juicy and vibrant, with a lovely saline note, going to a long finish. Really tasty. Drink 2019 - 2023

Chassagne Montrachet 1er Cru Les Vergers	2015	6 per case	£260

Bright gold-green with an intense, rich nose of white stone fruits, iodine and saline, really alluring and following through onto the palate with creamed lemon fruit behind, rich, delicious and long, really good wine. Drink 2020 - 2024

Savigny-lès-Beaune Vieilles Vignes (Domaine)	2015		£170

Pale red black, vibrant to the rim, with a nose of fresh, jammy, crunchy red fruits, creamed and ripe, very appealing, leading to an equally juicy palate with hints of raspberry, with some leafy notes and on to a long, savoury, grilled finish. Drink 2018 - 2022

Savigny-lès-Beaune 1er Cru Lavières (Domaine)	2015		£220

South facing, mid-slope, on the Pernand Vergelesses side of the valley. Deep, vibrant red black, more intense right to the edge with a nose of sweet black fruit, tarry and spiced, with lovely tight black fruits behind, fresh and poised. Very stylish. Drink 2019 - 2025

Beaune 1er Cru Champimonts (Domaine)	2015		£290

One of the more southerly Beaune premiers crus, close to Pommard, a steep slope with clay on stones. Vibrant red black, not opaque, with a nose of perfumed black fruit, strawberries and a distant farmyard note, leading to a rich floral palate – violets – with some *crème pâtissière* notes behind, grilled, and ripe, leading to a really long finish which keeps on growing. Drink 2019 - 2025

Vosne Romanée Aux Communes (Domaine)	2015		£350

Vibrant red black with a nose of sweet black fruit, sappy, bright and alluring with some grilled notes behind. On the palate, substantial juicy black fruit, supple with hints of dark chocolate and cocoa powder and refreshing red fruits behind, very restrained.
Drink 2018 - 2024

Echézeaux Grand Cru *	2015	6 per case	£565

Bright, vibrant red black to the rim with a nose of sweet, tarry black fruit, caramel and spice, tight, leading to a palate of light red fruit, juicy and sweet, tight and grilled, fresh and intense, going to a long toasty finish. Drink 2019 - 2025

Domaine Truchetet

Based just south of Nuits St Georges, in Premeaux, Domaine Truchetet has its cellars on the wrong side of the main RN74 road, but its vineyards are all in the right places, scattered, as is normal, in both Nuits St Georges and throughout the Côtes de Nuits area. They have just six hectares of vines, producing seven different wines, and the Domaine is now being taken in hand by sixth generation brother and sister team Morgan and Julie Truchetet. With the small harvests over the past few years, times have been tough and they sold all of their top 2015s to *négociants* who were making hard-to-refuse offers, but having tasted their more affordable wines, we were duly impressed and are very excited to introduce them to our range this year. Their vineyards range from Coteaux Bourguignons and Bourgogne Rouge right up to Nuits itself, and they drink beautifully – which is, of course, what it is all about!

		£ per case in bond
Coteaux Bourguignons	2015	£85

Formerly Passetoutgrains, this is 70% Gamay, 30% Pinot Noir from a tiny, 63 ares plot (0.6 hectares) of 40 – 50 year old vines. Unusually, they press the skins before fermentation has finished and then return the must back to barrel to carry on as before. Vibrant red with a nose of gorgeously juicy black fruit, supple and tarry, gamey even, leading to a palate of rich, sweet smooth black fruit with hints of oriental spice and distant note of dried *saucisson*. Sweet and down to earth. Drink 2017 - 2020

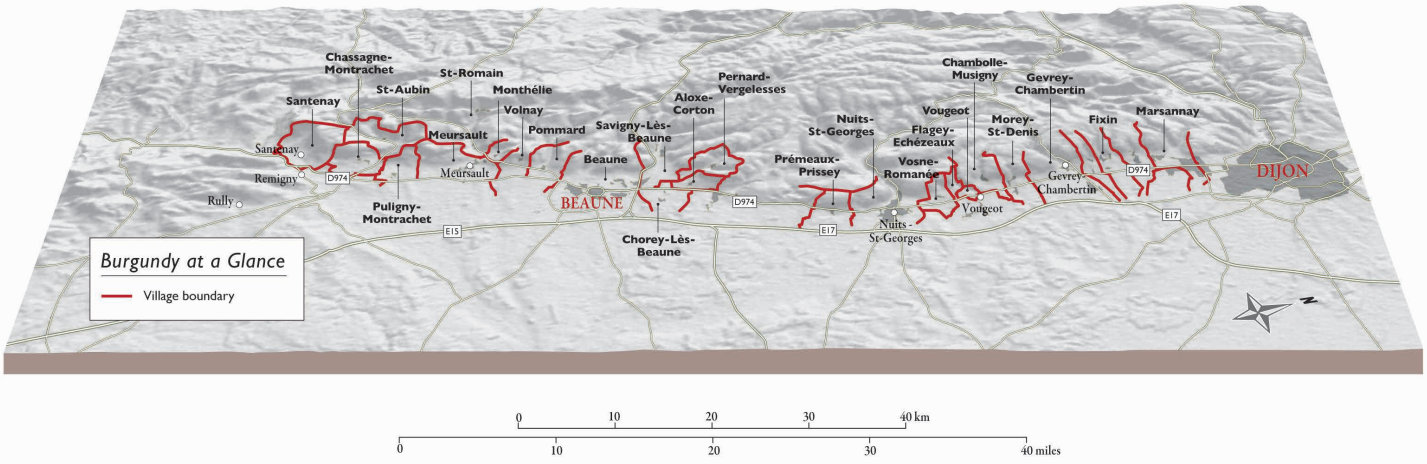
Bourgogne Rouge Les Clusiers	2015	£110

From young vines across the Domaine; red black with a nose of sweet black fruit, fresh, tarry and spiced with a musky hint, juicy on the palate with some tannins behind, with notes of caramel and black fruits, finishing long and sweet. Really delicious.
Drink 2017 - 2020

Bourgogne Rouge Vieilles Vignes	2015	£120

From a variety of small parcels in Premeaux, mostly planted in the 1950s. Vibrant red black with a tarry, rich, perfumed nose with a distant grilled note and even marzipan, leading to very prettily fruited palate of grilled black and red berries with a fine structure behind, going to a lovely spiced, savoury finish. 2018 - 2021

Please ask us for details of our stocks of older vintages of red and white Burgundy, or visit the Fine Wine List page of our website at www.privatecellar.co.uk



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