

PRIVATE CELLAR

Burgundy 2016 En Primeur – our top white selection

Domaine Faiveley

In 2005 Erwan Faiveley, the seventh generation of the family, took over running the Faiveley wine interests from his father and having invested a huge amount in vineyards, cellars and people, he is now reaping the rewards.

		per case in bond	
Puligny Montrachet 1er Cru les Champs Gains, Domaine Faiveley *	2016	6 per case	£255

At the western extreme of Puligny, touching St Aubin. Green gold with a broad nose of white stone fruit and baked apples (rather than green), leading to a palate of spiced white stone fruits, creamed and rich, almost tactile, rich and going to a long finish.
Drink 2020 - 2025

Puligny Montrachet 1er Cru La Garenne, Domaine Faiveley *	2016	6 per case	£290

Just above Champs Gains, south-east facing. Bright green gold with a nose of lemon sherbet, fresh and zingy, leading to a palate of tight green apple fruit, creamy with some spiced notes, with a bright, vibrant finish. Total contrast to Champs Gains.
Drink 2020 - 2026

Domaine William Fèvre

From a humble seven hectares in 1959, William Fèvre has grown into one of the dominant players in the Chablis scene with 78 hectares of vines today, just under half of which are either premier or grand cru – no small achievement.

Chablis Grand Cru Bougros *	2016	6 per case	£250

Very pale gold in colour with a floral, honeyed nose with a saline hint behind, leading to a broad creamed citrus palate, almost nutty and tropical, verging on the opulent yet with zippy acidity to keep the freshness and typicity, going to a really long finish.
Drink 2020 - 2026

Chablis Grand Cru les Clos *	2016	6 per case	£395

Pale straw with a lovely fresh, mineral nose with ripe apples and lemon cream, rich and almost fat, leading to a quite opulent palate yet spiced and fresh with again this trademark saline note, weighty yet racy too, going to a very long finish. Proper Grand Cru breeding shines through here. Drink 2022 - 2027

			per case in bond	

Château Fuissé

The establishment of premiers crus in Pouilly Fuissé moved a step closer with an official announcement in November 2017 and should be made law in time for the bottling of the 2017 wines; Château Fuissé look to have around five different premiers crus in their holdings, although the fine details are still hotly anticipated.

Pouilly Fuissé Tête de Cru	Bottles	2016	12 per case	£215
	Magnums		6 per case	£225

From some fifty different plots around the estate, fermented in twenty different lots, some in tank and others in barrel depending on their soil. Rich gold with a nose of lovely sweet caramelised fruit, rich, buttery, with a hint of grilled almonds, very attractive, leading to a palate of peachy white stone fruit, semi-tropical yet with lovely lemony acidity, really restrained yet weighty too, layered and focused. Long, rich, vibrant with weight on the deliciously grilled finish. Drink 2019 - 2025

Pouilly Fuissé Le Clos	2016	6 per case	£210

From a 2.7 hectare plot immediately behind the house, enclosed by a wall, in a normal year this would produce 10,000 bottles, but made just 5,000 in 2016. Deep gold with an amazing nose of white flowers, spice, almost gewürztraminer-like, with cooked apricots, really complex and layered and truly extraordinarily spiced. On the palate big creamy white stone fruits, intense, leafy, apricot jam, rich and intense, really delicious and fresh with a note of mandarin (from the oak) with racy acidity behind and a touch of caramelised orange on the finish. Drink 2020 - 2027

Domaine Patrick Javillier

Marion Javillier professed herself a fan of the 2016 style – classic but with oomph, in essence – but nevertheless questioned whether the 2016s would have been as good had there had been no frost to reduce the natural yield. One of those questions to which the correct answer will never really be clear.

Meursault Les Tillets	2016	6 per case	£195

No frost here, and with additional fruit from the second buds which would normally have been pruned away in May. Pale gold with a nose of rich, creamy white stone fruit, some grilled vanilla notes but principally fresh and lemony, with some musky notes behind. Rich, leesy white stone fruits on the palate, grilled and creamy, with vanillin and light toast, incredibly fresh and juicy going to a mineral, rich yet bright finish. Drink 2019 - 2025

PRIVATE CELLAR

				per case in bond

Lamblin & Fils

Lamblin is run by brothers Didier and Michel who have now been joined by their sons in the family business and their vineyards stretch across six premiers crus and two grands crus, as well as the *village* and Petit Chablis appellations. Very understated, both the people and the wine, these are wines which are delicious in youth yet age with real elegance; a 1993 Vaillons tasted in 2013 was intense, rich and pure, so far from what we had anticipated would be tired and jaded!

Chablis Grand Cru Vaudésir	Bottles	2016	6 per case	£165
	Magnums		6 per case	£325

Fermented in 2-3 year old barrels this tends to be the plumper of the two grands crus because of its south-west exposure. Bright gold with a nose of tight green fruit, racy and fresh, really vibrant and steely, with some leafy notes too leading to a substantial palate of rounded white fruits, white pear and plum, almost exotic yet totally restrained, clean as a whistle with fresh acidity to match, layered and rich going to a finish of tight lemony fruit with a zip of mineral salinity. Drink 2020 - 2027

Chablis Grand Cru Les Clos	Bottles	2016	6 per case	£165
	Magnums		6 per case	£325

Fermented in 2-3 year old barrels. Pale gold with a nose of very tight creamy white fruit, some greengage but not lush, very restrained with a lactic hint and some floral note too, leading to a smooth palate of white stone fruit, rich, pure, layered and really bright, with tight leafy fruit too and racy acidity behind, deliciously fresh and intense, linear, this will give lots of pleasure when it is ready. Drink 2021 - 2028

Our Contact Details

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

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per case
in bond

Domaine Matrot

2016 marked the first vintage with the next generation in sole charge at Domaine Matrot, with Adèle in the cellar and Elsa in the vineyard; Thierry is supposedly not there, but he is of course their mentor and is very much in evidence. For now Thierry's daughters have changed very little, responding mainly to the challenges of the 2016s, but there are plans afoot for tweaks here and there, of which more anon.

Meursault 1er Cru Blagny	2016	12 per case	£475

Bright green gold with a nose of sweet hazelnut cream, white fruits, some mineral notes, creamed and floral, leading to a substantial palate of creamy white fruit, intense and rich, again some hazelnut, fresh and vibrant, fatter than the *villages* wine but with lovely balancing acidity and lemony notes going to a long and sweet finish. Yum! Drink 2020 - 2026

Meursault 1er Cru Charmes	2016	12 per case	£510

From fruit grown in the top part of the vineyard, close to Perrières, as 90% of the rest was taken by the frost. Very pale in colour, with a nose of tight lemony fruit, intense, fresh and racy, some grilled notes but very subtle, more restrained, leading to a palate of intense buttery fruit, almost caramel, citrus and creamed with ripe acidity behind, balanced and plump, going to a spiced, mineral, racy finish. Lives up to its name. Drink 2021 - 2027

Puligny Montrachet 1er Cru Les Chalumeaux	2016	12 per case	£540

Pale gold, rich looking with a nose of very tight steely white fruit, some creaminess but not overt, with leafy, spiced and grilled notes leading to a palate of dense white stone fruit, racy but rich and layered too, mineral and creamy, with a distant hint of exotic spice. Deliciously rich and intense right to the elegant finish. Drink 2021 - 2028

Puligny Montrachet 1er Cru La Quintessence	2016	12 per case	£545

Bright green gold, with a really expressive, overt nose of grilled new wood, rich and seriously alluring – if a touch unsubtle – with 50% new wood. Rich and dense on the palate with lots of lemony fruit behind the wood, but there is also elegance there; intense this year with delicious white stone fruits behind and a long, citrus finish. Drink 2020 - 2026

Meursault 1er Cru Perrières *	2016	12 per case	£650

This spends an additional four months of aging prior to bottling, half in barrel, half in tank. Bright green gold with a nose of creamy lemon fruit with some grilled notes, really bold and expressive leading to a palate of huge sweet white fruits, rich, intense, pure, spicy and with hint of *crème pâtissière*, going to a long, toasty, spiced, hazelnut finish. Superb. Drink 2022 - 2028

Puligny Montrachet 1er Cru Les Combettes *	2016	12 per case	£675

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

			per case in bond

Domaine Michel Niellon

Michel Coutoux took the brave decision that visitors this year could only taste three wines, although we were privileged to be permitted a fourth, because, with production down by 50%, and visitors up significantly to see what the impact of the frost has been, he risks using more of his wine on sampling than selling to customers.

Chassagne Montrachet 1er Cru Les Champs Gains	2016	6 per case	£255

This was our bonus bottle; pale gold with a green tinge, with a rich and creamy nose, some grilled notes, very restrained and fresh leading to a palate of broad, creamed white fruits, very tight indeed at this stage yet with lovely depth of flavour, rich and layered with fine acidity in the background going to a really long, grilled finish. Drink 2021 - 2027

Chassagne Montrachet 1er Cru Les Chaumées	2016	6 per case	£260

Above 1er Cru Vergers, on a steep hillside with very little soil, with old vines tending towards opulence, planted straight into the rock. Golden with a floral nose of white stone fruits, rich, quite creamed yet almost steely with touch of iodine, leading to an equally rich, creamed palate, lemony, weighty but anything but heavy, fresh and powerful, restrained, layered, so many paradoxes, going to a delicious, mineral, intense finish. I would love this in my cellar! Drink 2021-2028

Chassagne Montrachet 1er Cru Clos de la Maltroie	2016	6 per case	£265

Bright green gold with citrus on the nose, some grilled new wood, fresh, almost plump but with a raciness too leading to a palate of smooth white stone fruits, some leafy (but definitely not unripe) notes, broad with a distant creaminess yet very restrained with layers of fruit, mineral and incredibly fresh and airy going to a substantial, spiced lemon sherbet finish. Drink 2021 - 2028

Domaine Poisot

Since beginning his second career as a winemaker, Rémi Poisot has been somewhat peripatetic, making wine in borrowed cellars and biding his time until he found the right place. Finally, in 2017, he has bought an old farmhouse in Aloxe Corton with a properly cinematic cellar – dark corridors barely lit, lots of real vinous mould on the walls and ceiling, and even a gratuitous spring in one corner. Gratifyingly, it coincided with one of Rémi's most generous harvests to date, so the cellar didn't look quite as empty as his previous ones have.

Corton Charlemagne Grand Cru	Bottles	2016	6 per case	£475
	Magnums		3 per case	£485

What was a 0.57 hectare vineyard in 2016 will be reduced to just 0.28 from 2017 as old, unproductive vines have been uprooted. Pale gold with a fabulous nose of marzipan, tropical fruit, hazelnuts, rich, intense and desperately attractive, leading to a palate of grilled, rich, lemon cream, plump yet racy, intense again and really beautifully balanced, pure and stylish with a really long finish. Stunning wine. Drink 2021 - 2029

For advice and assistance in choosing your wines, please call us on 01353 721 999