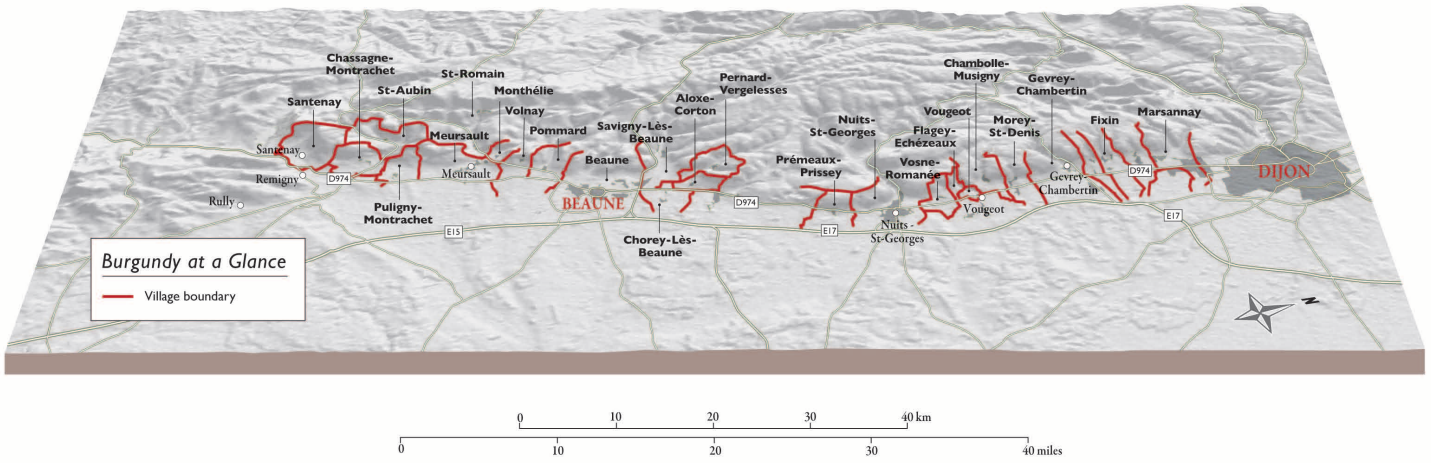
Private Cellar - Burgundy 2012 - En Primeur



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Cover photograph courtesy of Domaine de l'Arlot
The photograph of Domaine Henri Gouge's bottles was taken by J L Bernuy
The photograph of Thierry Matrot was taken by Kumiko Hirakawa

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Burgundy 2012 Vintage En Primeur Offer Index

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PRIVATE CELLAR

Burgundy 2012 Vintage

Visiting Burgundy in November to taste the 2012 vintage, armed with reports of the growing season, we were not sure what to expect. At the time of our visit in 2012, just after the harvest, the growers were pleasantly surprised by the quality of the fruit in their vats but unsure as to how the wines would evolve. Happily, they have ended up with something quite exceptional. During gentle *élévage* in carefully managed oak, the wines have all grown up beautifully, lovely and plump, even sleek, in both Côtes de Nuits and Beaune, reds and whites. Deeply fruited, fresh, with good levels of alcohol, amazingly supple tannins in the reds and wonderful, almost exotic yet racy fruit for the whites, these are wines which have defied the odds and will make lovely old bones. Certainly better than the 2011s, they have the plump fruit and ultra-ripe tannins of the 2009s balanced by the purity and freshness of the 2010s.

The Growing Season & Harvest

For much of the first decade of the 21st Century, Burgundy luxuriated in fine growing seasons, giving good to great wines year on year. The second decade, however, has sent some seriously challenging conditions to test the growers, with topsy-turvy growing seasons, spectacular frosts and freak lightening, so it was no surprise perhaps that the 2012 growing season should be anything other than standard.

The winter was not particularly harsh bar a welcome cold period in February when temperatures dropped to -15°C, with a warm, mild March when the buds began to swell early, indicating the possibility of an early harvest. This optimism was soon dashed by a cold, wet April and a soggy May. Flowering was in the early part of June and although it started with good weather this gave way to yet more heavy rain and low temperatures. The earlier flowering vines fared best with good fruit set, but the later vines struggled in the poor weather, with older, less vigorous vines particularly hard hit. *Coulure*, when flowers abort before setting, and *millérandage*, when the flowers set but don't subsequently develop, were commonplace, and to add insult to injury mildew was spotted on the nascent bunches.

The harvest was already announcing itself as a small one.

"It makes sense to consider an early purchase of Burgundy if you want to get your hands on the best wines"

Stephen Brook, Decanter Magazine February 2014 Edition

To exacerbate the already small potential crop, 30th June brought a major hail storm to the Côte de Beaune, affecting Chevalier and Bâtard Montrachet particularly, as well as Meursault, Pommard and Volnay. This was followed by a further, more damaging hail storm on 1st August which hit many of the same vineyards again with even more power, taking up to 100% of the fruit in some Pommard and Volnay plots.

Late July and August were mostly fine, with hot, sunny days (interspersed by hail) and harvest began in mid-September. One positive to come from the tiny yields was that the remaining fruit continued to ripen to full maturity, with the growers given the luxury of choosing their harvest date rather than having to squeeze it in between rain storms. Added to this, the investment which several domaines made this year in a vibrating sorting table (some €45,000 of equipment) paid off in spades, helping to steer the *millérandé* and desiccated grapes away from the tanks.

The Market

The scarcity of the wines will be a problem, both for wine lovers and, much more importantly, for the growers, whose livelihoods have been cut by up to 70% or more by the adverse weather conditions in successive vintages. Price rises, held in check for the 2011 vintage, are inevitable following a similarly difficult season in 2013. None of this, however, should detract from the wines themselves which are truly impressive and will drink brilliantly in the medium to longer term - if allowed to age - given how seductive they are now.

Nicola Arcedeckne-Butler MW
January 2013

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See page 34 for a full listing of wines by appellation and price

Laying down a Burgundy Cellar

We highly recommend that you get your hands on a copy of the latest edition of Decanter Magazine (February 2014) and read Stephen Brook's excellent article: *Creating the perfect Burgundy cellar*. Stephen's insider tips follow the Private Cellar school of thought and we share them with you here:

> Try to purchase six-packs rather than full cases. With expensive wines this is generally no problem, and will give you greater variety in your cellar.

> If you're on a budget, look for Bourgogne from top producers in good vintages. A white Bourgogne from Jean-Marc Roulot may not have the staying power of his top Meursault, but it could offer terrific short-term drinking. The 2005 red Bourgogne from Domaine de Montille and the 2010 from Arnoux-Lachaux are giving me great pleasure right now.

> Seek out wines from less well-known villages. For white wines, St Aubin offers good value, though the wines are more expensive than they were a decade ago. Santenay, Pernand Vergelesses and Marsannay are, by Burgundian standard, inexpensive - the best wines have great structure and complexity.

Decanter Magazine, February Edition 2014

Recommended Reading

* Decanter Magazine - February 2014 Edition
* The Finest Wines of Burgundy - Bill Nanson
* Neal Martin's excellent article "Burgundy 2012: To the Brink and Back" in The Wine Advocate
* www.burgundy-report.com
* www.burghound.com
* www.sarahmarsh.com - The Burgundy Briefing

See page 34 for a full listing of wines by appellation and price

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Twelve whites and twelve reds to start you off...

Taking Stephen's second point, look no further than the Bourgognes blancs and rouges and *villages* wines of our favourite growers to start your cellar off and to give you a taste of the *grands vins* but at a fraction of the price.

If you would like to try some of these wines as **mixed cases** of twelve bottles, in multiples of your choice, please be creative and mix your own cases from the list below, or ask us for advice. We would be very happy to guide you if you call us on 01353 721 999. The minimum order for mixed cases is 12 x 75cl, mixed as you wish. Wines will be supplied in 12 bottle cartons.

Whites

			£ per case in bond
Bourgogne Blanc Clos de la Combe, Domaine Jean Chartron	2012	page 12	£105
Hautes Côtes de Beaune Blanc, Domaine Debray	2012	page 16	£110
Bourgogne Chardonnay (screwcap), Domaine Matrot	2012	page 28	£110
St Véran, Château Fuissé	2012	page 20	£120
Rully Clos du Moulin à Vent, Domaine Rois Mages	2012	page 33	£125
Bourgogne Blanc Cuvée Les Forgets, Domaine Patrick Javillier	2012	page 24	£140
Montagny 1er Cru les Bassets, Domaine Laurent Cognard	2012	page 14	£140
Bourgogne Blanc Les Chataigners, Domaine Hubert Lamy	2012	page 26	£145
Pouilly Loché aux Barres, Domaine Laurent Cognard	2012	page 14	£145
Saint Romain, Domaine Matrot	2012	page 28	£160
St Aubin Les Pucelles, Domaine Debray	2012	page 16	£200
St Aubin 1er Cru Les Murgers des Dents de Chien, Domaine Jean Chartron	2012	page 12	£240

Reds

Fleurie La Cadole, Laurent Savoye	2012	page 15	£95
Bourgogne Pinot Noir, Domaine Anne Parent	2012	page 30	£115
Bourgogne Pinot Noir, Domaine Matrot	2012	page 29	£125
Côte de Nuits Villages "Aux Guillandes", Domaine Capitain Gagnerot	2012	page 11	£140
Bourgogne Rouge les Grands Chaillots, Bertrand Machard de Gramont	2012	page 27	£145
Maranges Vieilles Vignes (screwcap), Domaine Matrot	2012	page 29	£150
Hautes Côtes de Nuits Rouge, Domaine Michel Gros	2012	page 22	£160
Beaune 1er Cru Les Sceaux, Domaine Rois Mages	2012	page 33	£165
Savigny-lès-Beaune Vieilles Vignes, Domaine Seguin Manuel	2012	page 36	£170
Bourgogne Pinot Fin, Domaine Arnoux-Lachaux	2012	page 8	£175
Côte de Nuits Villages Clos du Chapeau, Domaine de l'Arlot	2012	page 6	£195
Auxey Duresses Rouge, Domaine Matrot	2012	page 29	£200

Domaine de l'Arlot

For Domaine de l'Arlot, the 2012 grape cull started a little earlier than for others when the cold spell in February saw frost penetrate some of the nascent buds and kill them. Subsequent poor flowering and continual rain - twice their normal rainfall between March and the end of July - meant that the flowering was patchy, particularly in Nuits, although in Vosne, where the flowering was a week earlier, it was more straightforward. Already looking at a smaller crop than average, they were then hit by hail on 4th July, which resulted in 40% of their Nuits Gerbotte being destroyed as the storm centred on the Clos de l'Arlot. This was Jacques Devauges' inaugural vintage at Domaine de l'Arlot, having arrived just before harvest in 2011, and it was truly one to challenge him and their biodynamic viticulture. Jacques believes that the real key to survival in 2012 lay in the way in which the vigour of the vines, prompted to grow madly by the rain, was controlled. They really needed to be kept in check to put their efforts into maturing and ripening the grapes and, if this was successful some really very good wines were made. Despite difficult conditions, Jacques compares the vintage to 2009 or 2005 for the health of the grapes at the time of harvest, with thick skins and really lovely fruit.

		£ per case in bond
Côte de Nuits Villages Au Leurey	2012	£170

Now in its second vintage, this plot within Clos du Chapeau is really getting into its stride, despite the very young vines planted in 2006. Bright gold with a nose of fresh, plump, honeyed, tropical fruit, almost mango notes, grilled and hugely attractive, multi-faceted. Soft, supple, fresh tropical fruit on the palate, toasty and deliciously attractive and with a saline note on the end, crisp too with a lovely, alluring finish. Deceptively supple. Drink 2014 - 2017

Nuits St Georges Blanc, 1er Cru Clos de l'Arlot (*Monopole*)	2012	£475

Gold with a green tint and more classic, less tropical on the nose, with plump, buttery Chardonnay notes, grilled and sweet. On the palate saline on entry, fresh and succulent and again a lovely contrast between plump white fruits and racy floral notes with an incredibly long finish. Very good wine. Drink 2015 - 2019+

Côte de Nuits Villages Clos du Chapeau	2012	£195

Pale red to a pink rim with a gorgeously plump, rich nose of black cherry fruit, hugely attractive. On the palate racy black fruit, dense and pretty with lovely concentration, elegant, rich, and gorgeously, deceptively approachable. Drink 2016 - 2020+

Nuits St Georges Le Petit Arlot	2012	£255

Hail on 4th July destroyed 20% of the fruit here leading to a huge job to tidy up the vineyard. Tight, reduced black fruits on the nose, not as overt as the Côte de Nuits but sweet and promising. Reserved black fruit on the palate, not dense but still substantial, fresh and linear with lovely spiced elegance, and ripe tannins behind going to a long, fresh finish. Drink 2016 - 2020

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			£ per case in bond
Nuits St Georges 1er Cru Les Petits Plets	2012		£295

Deeper red black with a nose of perfumed black fruit, spiced, with subtle blackcurrant notes, grilled, really attractive and dense, leading to a palate of spiced, tarry black fruit, broad but not plump with lovely sweetness behind. Mouth-watering and linear on the finish, pretty and layered with ripe tannins only just discernible. Drink 2018 - 2024+

Nuits St Georges 1er Cru Clos de l'Arlot	2012		£525

The 70 year old vines here suffered significantly more than the younger vines in Petits Plets, with just five barrels produced from a yield of 12 hl/ha (normally 35 hl or more). Very deep red black with a concentrated, tarry black fruit nose, almost crunchy, tight and intense. Sweet, layered black fruits on the palate, really pretty and concentrated with substantial ripe tannins in the background, perfumed, going to a dense, rich, powerful yet silky, elegant finish. Drink 2018 - 2026+

Nuits St Georges 1er Cru Clos des Forêts St Georges (*Monopole*)	2012		£530

This 7.2 hectare vineyard produced just 17hl/ha of wine in 2012. Described as a *'terroir magique'* by Jacques Devauges, because the vineyard runs down the full extent of the hill, thereby benefitting from all the different soil profiles. Deep purple black, dense on the rim, with a tight, initially forbidding nose of black cherry and spice which then opens out to become really generous and attractive. Dense black fruit on the palate, sweet, ripe and layered, grilled and savoury yet with hints of dark chocolate, concentrated, fresh and linear going to a deliciously long, spiced, perfumed finish. What a fabulous wine! Drink 2018 - 2026+

Vosne Romanée 1er Cru Les Suchots *	2012	6 per case	£350

Flowering in Vosne was earlier than elsewhere so a more successful fruit set led to yields of 32hl/ha. Deep red black with a sweet, dense, black fruit nose, perfumed, very attractive, leading to beautifully sweet red and black fruit on the palate, herby and deliciously balanced with lovely ripe tannins, more elegant than the Clos des Forêts, going to a fine racy, refined finish. Drink 2017 - 2025+

Romanée St Vivant, Grand Cru *	2012	6 per case	£1,100

This wine had not been racked when we tasted. Deep purple black right to the rim, vibrant, with a gorgeously alluring nose of red berry fruit, tight and primary, savoury. On the palate racy, sweet black fruit, ripe and layered, again very alluring with very ripe, scarcely noticeable tannins, nicely concentrated, majoring on elegance rather than power; refined. Drink 2017 - 2026+

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

Domaine Arnoux-Lachaux

Pascal Lachaux has been gradually handing responsibility for the winemaking over to his eldest son Charles. Last year he introduced some partial whole-bunch fermentation, where there is no destemming, a new departure for the domaine (about which, it has to be said, Pascal was not at first entirely convinced); in 2012 this practice was used more widely and to great effect, with Pascal most definitely a convert. They had planned to have some 'control' barrels which were made with de-stemmed fruit but as the harvest was so small it was a luxury they ultimately couldn't afford. In common with the rest of the Côte de Nuits, production here was down for the third consecutive vintage - 2010 and 2011 were already 30% below their average, whilst 2012 was some 40% down. Pascal Lachaux commented that the greatest wines are produced from Pinot vines when the yields are low. He finds his 2012 wines have extraordinary equilibrium - fruit, tannin and acidity in perfect harmony.

				£ per case in bond
Bourgogne Pinot Fin		2012		£175
Vibrant red black with a sweet, tarry nose of mulled red fruits and a distant hint of orange peel. Sweet, spiced and juicy on the palate with blackcurrant notes, fresh and crunchy with an incredibly long, sweet, spiced finish. Drink 2015 - 2019				
Nuits St Georges	Bottles	2012		£300
	Magnums		6 per case	£325
Vibrant red black with fresh black fruits on the nose, mineral, leading to a pure palate of vibrant red and black fruits with fine, ripe tannins behind and again a lovely mineral zip. Drink 2015 - 2019				
Nuits St Georges les Poisets		2012		£385
Lying at the southern end of the appellation, close to Prémeaux, the old vines at Poisets never disappoint. Vibrant red black with a nose of juicy red berry fruit, appealing and immediate, leading to a palate of tarry red and black fruits with a hint of spice and pepper, earthy but also refined, grilled with a hint of leather and a long, spiced finish. 2015 – 2020				
Vosne Romanée	Bottles	2012		£405
	Magnums		6 per case	£435
Slightly deeper in colour, the nose of strawberries and damson with a hint of fig behind, leads to a sweet, supple palate of darker fruits but again with an overlay of strawberry, underscored by fine, ripe tannins and a long, textured, evolving finish. Delicious. Drink 2016 - 2020				
Chambolle Musigny	Bottles	2012		£430
	Magnums		6 per case	£460
Red black with a ripe, sweet nose of strawberries, floral too (roses) and red berries, leading to a ripe, plump yet vibrant palate of juicy red and black fruit, again floral, with lovely supple tannins and a racy, spiced finish. Very elegant. Drink 2016 - 2020				

				£ per case in bond
Vosne Romanée Les Hautes Maizières	Bottles	2012		£460
	Magnums		6 per case	£490

Immediately below 1er Cru les Suchots. Vibrant red black to purple on the rim with a nose of sappy, spiced black fruit, very intense and juicy. Lovely fresh black fruit follows through on the palate, sweet and spiced, succulent with ripe tannins behind, deliciously chewy and deceptively accessible at this stage, but it will firm up before reopening. Drink 2017 - 2021

Nuits St Georges 1er Cru Les Procès	2012	6 per case	£295

Vibrant red black with sweet, rich black fruit on the nose, tarry, grilled, mineral and mouth-watering. Lovely depth of black fruit on the palate, juicy and rich, gorgeously succulent, perfumed and with layers of fruit and depth underscored by ripe, supple tannins, again deceptively attractive already. Drink 2017 - 2021+

Vosne Romanée 1er Cru Les Chaumes	Bottles	2012	6 per case	£365
	Magnums		3 per case	£380

With more clay in the soil, this tends to be more tannic than the Hautes Maizières. Deeper red black right to the rim with an intense nose of morello cherry and mineral black fruits. Deeply flavoured red and black fruit on the palate, dense, layered and sweet with substantial ripe tannins behind, fresh and long and growing richer on the finish. Drink 2018 - 2022+

Clos de Vougeot, Grand Cru *	2012	6 per case	£645

Bright, vibrant ruby red with a nose of sweet, cool, black fruit, very tight with some distant spice, not overt at this stage. Again reserved black fruit on the palate, rich, ripe and truly delicious yet with a stern backbone of ripe tannins going to a long, perfumed, spiced finish - and showing beautifully despite Pascal claiming it was too cold. Drink 2019 - 2025

Echézeaux Grand Cru *	2012	6 per case	£720

Deep red black, dense to the rim, with a plump nose of sweet, spiced ripe fruit with hints of mocha and black cherry behind, multi-toned, leading to an intense black fruit palate, sweet and plump and almost soft and creamy too, really spicy yet with substantial tannins masked by the ripeness, going to a long, savoury, mouth-watering finish. Hugely attractive already but should be allowed to age gracefully. Drink 2019 - 2025+

Latricières Chambertin, Grand Cru *	2012	6 per case	£895

At the very top of the appellation, in terms of altitude, next to Clos de la Roche and Gevrey Combottes, with 60% whole bunch fermentation in 2012. Really deep red in colour with juicy black fruits on the nose, almost blackcurrant, incredibly fresh and perfumed. Dense, intense black fruits on the palate, overt and ripe with massive ripe tannins behind, really supple and sweet with a long, evolving finish. Deliciously complex. Drink 2019 - 2025

Romanée St Vivant Grand Cru *	2012	6 per case	£1,950

Just four barrels made this year. Vibrant red black, intense but not opaque with a fabulously attractive nose of perfumed, floral, spiced red fruits, alluring and savoury, leading to a sweet, tarry palate of delicious fresh fruits, layered with spice, dense and long which just keeps growing and evolving on the finish. Fabulous wine. Drink 2019 - 2025+

Domaine Lucien Boillot

We could all learn a lesson from the stoicism of the Burgundians in the face of these recent short vintages - Pierre Boillot being a perfect example. A resigned shrug of the shoulders, an awkward smile, an 'it is what it is' attitude - and on with the next wine. Bar his village Gevrey, none of his vineyards is larger than half a hectare, so the 45% reduction in 2012 translated into a particularly empty-looking cellar at the time of tasting in November; happily, the quality of the wines is exceptional and whilst this doesn't make up for the lack of quantity, it does go some way towards salving the soul. As you would expect, allocations here are microscopic in 2012, and Pierre has very generously allowed us a further allocation of his 2011 Puligny Perrières to supplement the 2012 - we absolutely adore this wine, and take anything we are offered!

			£ per case in bond
Puligny Montrachet 1er Cru Les Perrières	***2011***	*6 per case*	*£245*

Pale gold with a green glint and a nose of gorgeous plump white stone fruits underscored with a leafy, succulent streak. Delicious fresh white fruits on the palate, floral, linear, beautifully restrained and understated, with lovely fresh acidity, stylish, elegant, rich and mineral. Drink 2016 - 2020

Puligny Montrachet 1er Cru Les Perrières	2012	6 per case	£280

A scant 0.23 hectares of vines, with 45 year old vines; hit by twice by hail in 2012. Tight, white stone fruits, not overt, leading to a beautifully fresh palate of sweet white berries, plump, racy with grilled notes behind, *crème pâtissière*, with lovely fresh acidity to balance the sweet fruit, going to a long, ripe yet mineral finish. Gorgeous. Drink 2016 - 2021

Volnay	2012		£245

Vibrant red black with a tight yet perfumed nose of ripe red fruits, sweet and attractive, leading to a palate of dense, sweet red and black fruits, perfumed again with lovely weight and substantial, supple tannins behind, gorgeously structured with a long, grilled finish. Delicious. Drink 2016 - 2022

Gevrey Chambertin	2012		£280

At 2.3 hectares, this is the Domaine's largest vineyard with 53 year old vines. Deep red black with a very tight nose of black fruit underscored by spice and tar leading to a dense, sweet, black-fruited palate, racy and structured, creamy yet with substantial tannins behind, supple and ripe, going to a long, spiced, finish. Absolutely stunning. Drink 2017 - 2022

Volnay 1er Cru Les Angles	2012		£360

Just over half a hectare of 50 year old vines. Deeper in colour with a nose of tight black fruit, more structured and intense, with toasty notes, going to a long, rich, intense palate, sweet, elusive with very ripe tannins right on the end of the palate and a rich, grilled finish. So satisfying was this that only later did I realise that my tasting note was full of superlatives and capped off by the professional term 'yum'. Superb. Drink 2017 - 2024

Gevrey Chambertin 1er Cru Les Corbeaux	2012		£425

0.43 hectares of 50 year old vines. Deep red black with a perfumed, ripe, intense nose, floral, alluring but also restrained. Fresh red and black fruits on the palate, very subtle and incredibly elegant with fine, supple ripe tannins behind, going to a long, fine finish. Great finesse. Drink 2017 - 2022

Domaine Capitain Gagnerot

Founded originally in 1862, Domaine Capitain Gagnerot in Ladoix took on its current form after the Second World War, when Roger Capitain inherited the Domaine with just 3 hectares of vines and a *négociant* licence, since when he and his successors have worked tirelessly to promote the appellation of Ladoix. The Domaine is currently run by Roger's grandson Pierre-François, who now has 16 hectares of vines to play with across some of the top Beaune appellations, from Corton to Corton Charlemagne, via Ladoix, Pernand and Aloxe.

			£ per case in bond
Côte de Nuits Villages "Aux Guillandes"	2012		£140

Less than one hectare of vines makes up this vineyard, with an average age of around 30 years. Vibrant ruby red with a nose of succulent black fruits, pretty and fresh, lightly spiced and appealing. Sweet, sappy black fruits on the palate, lightly perfumed, very Pinot, fresh and juicy with peppery spice behind and a clean, pure finish. Drink 2015 - 2018

Corton "Les Grandes Lolières" Grand Cru	2012	6 per case	£225

1.8 hectares of sixty year old vines planted in 1950. Deep red black with a lovely ruby luminescence. Tight, closed juicy red fruits on the nose, succulent and opening up on swirling, leading to a juicy, spiced palate with a distant hint of grilled wood (actually only 10% new wood is used here), muted sweet black fruits with supple tannins behind, very primary fruit initially on the finish which then grows and develops to a lovely perfumed end. Drink 2017 - 2020

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

Domaine Jean Chartron

The new incarnation of the firm formerly known as Chartron & Trébuchet, who were principally *négociants*, Jean-Michel Chartron has taken over the family vineyards and is now running them with the emphasis on wines from their own vineyards. He does some canny exchanges of fruit (Puligny Premier Cru in return for Montrachet, for example) but otherwise he is only making wine from his own grapes. He works a huge range of appellations, 17 in total, of which 10 are in Puligny, inevitably small in size, and slowly but surely he is gaining recognition in his own right, from publications such as Bettane et Desseauve and The Wine Spectator all around the world.

			£ per case in bond
Bourgogne Blanc Clos de la Combe	2012		£105
Directly outside the chai, Clos de la Combe is fermented and aged in large oak barrels, rather than the smaller *barriques*. Lactic white fruit on the nose, lemony, and initially tight but opens on swirling; plump, sweet, rich juicy, *confit* notes on the nose underscored by racy acidity with a deliciously fresh, citrus finish. Drink 2014 - 2016			
St Aubin 1er Cru Les Murgers des Dents de Chien	2012		£240
Bright green gold with tight, leafy green fruit on the nose, closed with some creamy citrus notes behind, leading to racy white fruit on the palate, sweet, densely concentrated, layered, long and grilled. Really lovely wine. Drink 2015 - 2018			
Puligny Montrachet	2012		£325
Very pale gold with a broad, creamy white fruit nose, some toasty oak behind, fresh and leafy. Toasty, grilled white fruit on the palate, rich, layered and with lovely density, citrus cream, elegant and rich going to a long finish. Delicious. Drink 2015 - 2019			
Puligny Montrachet 1er Cru Les Folatières	2012	6 per case	£235
Very pale gold with a more overt, creamy, citrus nose with some grilled nutty notes behind, iodine. Really racy, creamy pure fruit on the palate, broad but with lovely zingy acidity to balance, fabulous intensity and a long, creamed, ripe finish. More in the Chassagne style, sublime. Drink 2015 - 2019+			
Puligny Montrachet 1er Cru Clos de la Pucelle (*Monopole*)	2012	6 per case	£265
A small clos within the Pucelle vineyard owned exclusively by Jean Chartron. Very pale with a very closed, tight, white fruit nose with citrus creamy notes just discernible. Tight, creamy white fruit on the palate, citrus, linear, with lovely balancing acidity, going to a spectacular finish. Wow! Drink 2015 - 2019+			

			£ per case in bond
Puligny Montrachet 1er Cru Clos de Cailleret (*Monopole*)	2012	6 per case	£265

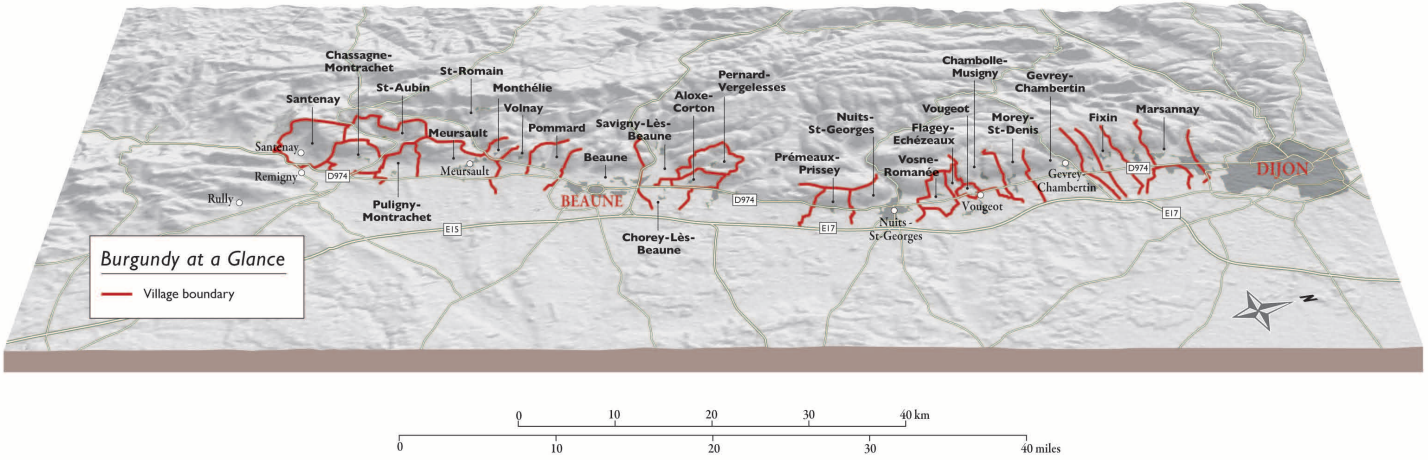
A small clos within the Cailleret vineyard. Bright green gold with a tight, closed nose with some distant grilled nut notes, leafy and racy too, really alluring in an enigmatic way. Tight white fruit on the palate, broader than the Clos de la Pucelle, with some toasty, spicy oak and grilled lemons, going to a long, racy finish. Very elegant with great poise. Drink 2015 - 2019+

Chevalier Montrachet Clos des Chevaliers, Grand Cru (*Monopole*) *	2012	6 per case	£875

Pale yellow with a striking nose of exotic spice, mocha, leafy yet intense and rich too, really alluring, leading to a fabulous palate of rich, intense, broad, creamy yet racy white fruits, layered with notes of brioche and going to a long, toasty finish with lovely acidity to balance. Superb. Drink 2016 - 2020

Le Montrachet *	2012	3 per case	£1,100

Pale gold with an intense nose of lime flowers, spice, grilled hazelnut and white stone fruits. Fresh citrus fruit on the palate, layered, rich and ripe, gorgeously alluring yet with a substantial backbone for the future. Spiced - cinnamon, all spice - grilled with hints of *pain d'épice* on the long finish. Powerful yet really elegant. Drink 2016 - 2022+



Map produced by Encompass Graphics Ltd

Domaine Laurent Cognard

As ever, visits to Laurent Cognard always involve something new or re-invented, and this year was no exception with the introduction of a Pouilly Loché into the range, made from fruit from his grandfather's vines which formerly went to the co-op. Just 2,000 bottles were made in 2012 from the 0.43 ha which Laurent is currently working, so allocations are micro, even more so in a low yielding vintage. The Clos du Vieux Château and Mercurey Clos du Paradis first saw the light of day with their 2011 vintage, launched at our London tasting last May, and again here, with tiny holdings, the allocations are very small. Commenting on the 2012 vintage, Laurent said that the 2012 has more acidity than the 2011s but because the wines are so full-bodied it is much less apparent.

		£ per case in bond
Montagny 1er Cru les Bassets	2012	£140

Lemon gold with a gorgeously flamboyant nose, spice, honey, grilled hazelnut - certainly no shrinking violet! Dense *crème pâtissière* on the palate, deliciously overt, with racy, lemony notes, elegant with lovely balancing acidity, honeyed with hints of caramel and a long, *pain d'épice* finish. Incredibly alluring already. Drink 2014 - 2017

Pouilly Loché aux Barres	2012	£145

Adjacent to Pouilly Fuissé and considered one of the top Mâconnais sites. Bright gold with a nose of fresh white stone fruits with floral overtones, leading to a palate of honeyed white stone fruits, again floral - reminiscent of a summer's garden, warm and ripe on the finish. Deliciously, and very clearly Mâconnais rather than Côte d'Or. Drink 2014 - 2017

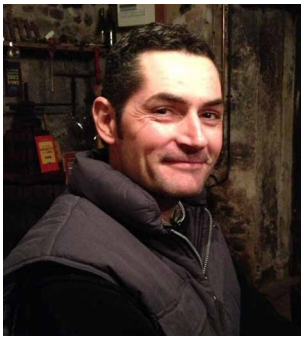
Montagny 1er Cru Clos du Vieux Château	2012	£195

66 ares, or just 0.66 of a hectare on the plateau, this is a completely new 1er Cru, an individual clos within the appellation of the Vieux Château, and production is just 13hl/ha due to its thin, stony soil. Dense gold with an incredibly opulent nose with substantial grilled oak notes underscoring elegant white stone fruits, even a hint of apricot. Racy, fresh white stone fruits on the palate, juicy, pure and mineral with a backnote of cookie dough going to a deliciously poised finish. Sublime. Drink 2015 - 2019

Mercurey 1er Cru Clos du Paradis	2012	£195

Dense red black to the rim with a nose of sweet floral red fruits, creamy with some spice and *crème pâtissière*, perfumed, leading to a palate of lovely red berry fruit, sweet and ripe with really pretty fruit and super-ripe tannins behind and a long, floral finish. Beautifully balanced. Drink 2015 - 2018

Domaine des Combiers, Laurent Savoye



Visiting Laurent Savoye requires a skill not only in map reading but also in seat-of-the-pants rally driving navigational skills in trying to work out which of the two roads suddenly sleeving off in front of you is ascending or descending, as appearances in this countryside can be deceptive. Domaine des Combiers sits high up in the Fleurie hills with incredibly steep vineyards which require a huge amount of manual work as machines struggle to get through the vineyards, with much of its 9 hectares of old vines on the famous pink granite of Beaujolais. Laurent is very traditional in his winemaking, with no new wood for his *crus* Beaujolais, favouring instead large old barrels and time to produce wonderfully succulent, expressive wines which are more Burgundian in tone than many of his neighbours. He also produces Beaujolais Villages and a limited production of sparkling wine which we have yet to try!

		£ per case in bond
Fleurie La Cadole	2012	£95

From the western part of the appellation, named after the stone shelters built in the midst of the fields and vines. Vibrant red black to the rim with a nose of dense, perfumed black fruit, sappy, fresh and stimulating, leading to a palate of smooth black fruits, sweet, juicy, fresh with some chewy yet supple tannins and going to a rich, perfumed finish. Deliciously attractive. Drink 2014 - 2018

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Domaine Debray

Through strategic purchases throughout the Côte d'Or, Yvonnick Debray produces no less than 28 individual *crus*, from straightforward Bourgogne Pinot Noir right up to Grands Crus like Corton Charlemagne. His own vineyards are around Auxey Duresses and St Aubin and he is actively acquiring more as and when they come up. The wines are all made in his old cellars in the heart of Beaune, a veritable labyrinth of vaults, using only judiciously small amounts of new wood to allow the character of each individual vineyard to be clearly displayed. We particularly enjoy the pair of Hautes Côtes de Beaune - perfect Burgundy for all tastes.

		£ per case in bond
Hautes Côtes de Beaune Blanc	2012	£110

Pale gold with a nose of bright white stone fruits, fresh, leading to a tightly fruited palate of supple, juicy white fruits, a very distant grilled note and a rich, tangy finish. Delicious. Drink 2014 - 2016

St Aubin Les Pucelles	2012	£200

Pale water white with tight white fruits on the nose, fresh and quite closed in the cold of the cellar. Fresh, juicy white stone fruits on the palate, mineral, creamy with a hint of iodine and a fresh, succulent finish. Drink 2014 - 2017

Chassagne Montrachet 1er Cru Morgeot	2012	£365

Gold with a green glint, with tight green stone fruits on the nose, grilled and very closed; almost soft on the palate, sweet, deliciously ripe, creamed grilled fruits with acidity behind, going to a lovely, evolving grilled finish. Drink 2015 - 2018

Hautes Côtes de Beaune Rouge	2012	£115

Vibrant red to lighter on the rim with a nose of sweet red fruits, tarry and light with enticing Pinot fruit, leading to a palate of sweet, tarry black fruit with floral overtones, perfumed, crunchy yet quite rich too with some fine tannins behind and a lovely, fresh finish. Drink 2014 - 2017

Domaine Faiveley

Based in Nuits St Georges, Faiveley is a company of two parts, making wine from the family's own vineyards and also from bought in grapes, with some of the latter in vineyards cultivated by the Faiveley team. It is a winning formula, as they bring to their *négociant* wines the same rigour and winemaking as they use for their own properties, meaning that they cover a huge number of different appellations from Chablis right down to the Côte Chalonnaise, where they are one of the largest owners of Mercurey vineyards. Founded in 1825 the Domaine remains in family hands and is currently run by Erwan Faiveley, the seventh generation. Unusually, Faiveley have a habit of putting the next generation in to run the Domaine at a very young age (both Erwan and his father took over the Domaine at the age of 25) which allows innovation and the implementation of newer technologies, from which we, the drinkers, all benefit. The wines on offer here are a mix of Domaine and *négociant* wines, the latter being marked Joseph Faiveley.

			£ per case in bond
Chablis Grand Cru les Clos, Joseph Faiveley	2012	6 per case	£185

Very pale with a fresh, crisp, white fruit nose, perfumed yet chalky, minty and intense. Concentrated and racy on the palate, with notes of citrus and lime, it is also densely layered and very finely balanced with a creamy, grilled note at the end. Very fine. Drink 2016-2020

Puligny Montrachet 1er Cru la Garenne, Domaine Faiveley	2012		£495

Pale gold with a tight, creamy white fruit nose with hints of citrus and vanillin, toasty and lemony. On the palate a lovely fresh citrus attack, racy and subtle going to a smooth, creamy, grilled finish with good balance. Drink 2015-2018

Mercurey, Domaine de la Framboisière	2012		£145

Whilst forming part of the Domaines Faiveley, the decision has been taken to put all the Côte Chalonnaise wines under the Framboisière label to take them out of the shadow of the Côte d'Or wines. Framboisière is one of the top Mercurey vineyards. Very pale red, vibrant with a nose of crunchy red fruits, fresh and clean, going to a palate of raspberry red fruits with a fine zip of tannin, and a sweet, ripe finish. Drink 2014-2017

Volnay 1er Cru Frémiets, Domaine Faiveley	2012		£365

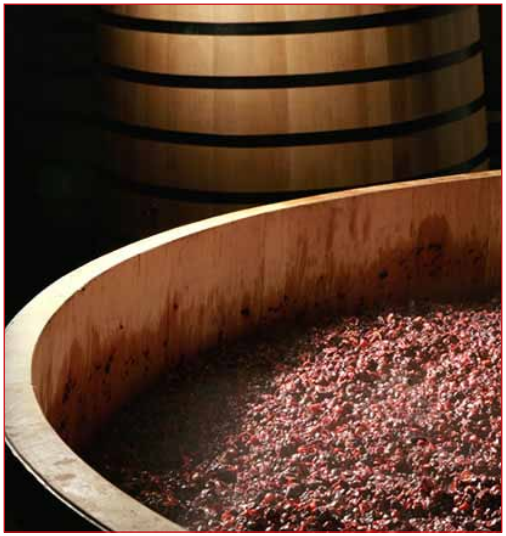
Deep, vibrant pink red, not dense, with a lovely structured nose of layered, ripe red fruits, tarry and fresh, very primary, with a distant grilled oak note. Sweet, tarry red fruit on the palate, layered and beautifully structured with fine ripe tannins, dense but not intensely so, going to a long, fresh, feminine finish. Very elegant. Drink 2016-2020

			£ per case in bond
Nuits St Georges 1er Cru "Les Pôrets St-Georges" Domaine Faiveley	2012		£410

Deep pink red with a tightly packed nose of red and black fruit, closed and very slightly reduced at present. Tight red fruits on the palate, racy with lovely, supple ripe tannins behind, juicy in a restrained way with layers of fruit behind, going to a long, fresh, evolving finish. Very stylish. Drink 2017-2022

Echézeaux Grand Cru, Domaine Faiveley *	2012	6 per case	£535

Less than a hectare of vines here, with the youngest planted in 1958. Very pale, jewel-like red, with a perfumed, sweetly fruited nose underscored by a floral hint, intense yet very subtle. More restrained on the palate, with less sweet fruit, but still with this lovely perfume and light spice cloaking the ripe, supple tannins and going to a long, perfumed, spiced finish. The paleness of colour doesn't prepare you for such intensity on the palate. Drink 2017-2022



Domaine Fontaine Gagnard

As with everyone else, the combination of frost, hail and poor flowering heralded a small harvest at Fontaine Gagnard, and this was before they lost two thirds of their Volnay Clos de Chêne to even more hail on 30th June. The frost took all the buds in their Passetoutgrains vineyard, so there is no 2012 of this. Fontaine Gagnard's philosophy is to treat proactively rather than reactively, which stood them in good stead against the intense pressure of disease in 2012 (and again in 2013) which resulted in them seeing that their vines were in much better condition than many of their neighbours'. In order to reduce the opportunity for mildew and oidium to thrive, they removed leaves on the western side of the vines to increase airflow and allow the sun to help the ripening process - but were repaid by sunburn in some vineyards, particularly their red Chassagne ones, further reducing their crop. Thankfully, September was a perfect month allowing what fruit remained to come in under perfect conditions with lovely concentration thanks to the small harvest.

			£ per case in bond
Chassagne Montrachet Villages	2012		£250

Deep gold with a gorgeously evocative nose - *pâte brisée*, creamy vanilla, a hint of almonds, floral, herbs - leading to a broad, rich palate, intense and layered with notes of apricot and tropical fruit, rich, intense and racy, with lovely acidity on the finish. Superb wine. Drink 2015 - 2020

Chassagne Montrachet 1er Cru La Grande Montagne	2012		£345

At 25 years old these are some of the youngest vines at Fontaine Gagnard, at the top of the slope and protected by the woods. Bright gold with a tight, mineral, lemony nose underpinned by a note of marzipan, grilled and creamy fruit. Dense, sweet fruit on the palate, intense and creamed, citrus with some tropical notes, racy with lovely concentration and acidity. Delicious power on the long, rich finish. Drink 2016 - 2020+

Chassagne Montrachet 1er Cru La Boudriotte	2012		£345

Bright gold with a plump, waxy, white fruit nose, vanilla and *pâte brisée*, almost shortbread, grilled with notes of marzipan and distant toasty oak, floral. Racy yet sweet fruit on the palate, wonderfully intense yet linear and mineral too, going to a fabulously textured finish, intense, rich and layered. Drink 2016 - 2020

Bâtard Montrachet, Grand Cru *	2012	6 per case	£585

Deep gold with a plump, almost fat, buttery nose overlaid by almond, grilled new wood, juicy yet racy too, smoky with a touch of fresh honey. Dense, sweet white fruit on the palate, floral, more elegant and yet rich with gorgeous concentration, citrus, creamy, layered, with a lovely racy finish of grilled fruit and lime flowers. Fabulous. Drink 2016 - 2022+

Château Fuissé

Owned by the Vincent family for more than five generations with Antoine Vincent now in charge of winemaking, Château Fuissé is a benchmark in the appellation. With some of the top vineyards in the area in their ownership on a wide variety of soils, Château Fuissé is at the forefront of the application to the relevant body to have certain vineyards designated as Premiers Crus, in line with the rest of Burgundy. The JJ Vincent wines are from vineyards which belong to members of the family through inheritance and therefore are not part of Château Fuissé itself, although they do all the work in the vineyards and make the wines on behalf of their relatives. Tasting here is an object lesson in the importance of *terroir* - all wines made with the same grape, harvested by the same people, the winemaking varying according to the fruit at harvest time, and each of their six Pouilly Fuissés are recognisably different. Fascinating stuff.

		£ per case in bond
St Véran, Château Fuissé	2012	£120

St Véran is split by the Pouilly Fuissé AC, with marked differences between the northern and southern styles; Château Fuissé's vineyards are around Davayé in the northern part, on chalk with the same origin as Chablis, giving a particularly mineral style, with some clay based vines to add structure. Pale gold with a nose of tight white fruit, stony and reserved leading to a palate of tight lemony fruit, smoky and creamy with lovely balancing acidity, almost zingy, and a long, fresh finish. Drink 2015 - 2017

Pouilly Fuissé Marie-Antoinette, JJ Vincent	2012	£185

Named after their maternal grandmother, not Louis XVI's wife, and principally made from younger vines and the family holdings, part fermented in new oak, and destined for earlier drinking. Pale gold with rich lemony fruit on the nose, warm and honeyed, leading to a fresh, floral palate of white, juicy stone fruits, with just enough acidity to balance. Really attractive already. Drink 2014 - 2017

Pouilly Fuissé Les Combettes, Château Fuissé (*Monopole*)	2012	£275

A *monopole* just below the forest line, on limestone, producing a particularly mineral style of wine. Pale gold with a nose of fresh, juicy, grilled notes, a light hint of oak, creamy and buttery, leading to a very marked citrus palate, yet still plump and honeyed too, saline and creamy going to a lovely, rounded finish. Hugely attractive. Drink 2015 - 2018

Domaine Henri Gouges

As elsewhere in the region, 2012 for Grégory Gouges was characterised by the poor early weather during flowering and the subsequent, continuous rain right through until July. Mildew and then oidium attacked the vines, with the greatest threat, at that early stage, being the leaves becoming so affected that photosynthesis could have been interrupted. Once through that dreadful period, however, the fine latter part of the season was ironically characterised by particularly healthy vines, so much so that when they began harvesting on 25th September it was because they were ready to do so, not because they were obliged by the weather to bring everything in. Grégory puts the vintage on a par, quality-wise, with 2009 and quantity-wise with 2011. There could be worse comparisons!

			£ per case in bond
Nuits St Georges	2012		£290

Vibrant red black to the rim with a nose of tight black fruit, bitter-sweet with some floral notes behind: red flowers. Sweet, tight, black fruit on the palate, rich yet not dense, very attractive, with beautifully ripe tannins behind going to a toasty, red fruit finish. Very enticing. Drink 2018 - 2025

Nuits St Georges 1er Cru Clos des Porrets St Georges (*Monopole*)	2012	6 per case	£198

Clos des Porrets is to the south of the Nuits appellation and is wholly owned by the Gouges family; Grégory Gouges particularly likes this *cru* as he feels that it not only represents Nuits St Georges perfectly but also the Gouges style, being structured and strict but without any austerity. Deep red black with a gorgeously spiced nose of perfumed black fruit, sweet and very alluring with grilled notes behind, leading to a tarry, black fruit palate, again with toasty, grilled notes, with substantial ripe tannins behind, beautifully structured and going to a long, layered, perfumed finish. Gorgeous wine. Drink 2016 - 2020+

Nuits St Georges 1er Cru Les Vaucrains *	2012	6 per case	£315

Vibrant red black with a nose of feral black fruit, spiced with red berries behind and some notes of cooked red fruits too – really busy with lots of aromas. Sweet, tarry black fruit on the palate, a distant hint of cedar, red fruits, layered, dense with some light grilled notes behind, beautifully succulent tannins masked by the fruit, going to a long, sweet, structured finish. Wow!
Drink 2016 - 2022+

See page 34 for a full listing of wines by appellation and price

Domaine Michel Gros

Terrible weather at the time of flowering led to a 25% reduction in potential yield right from the start for Michel Gros, and this wasn't helped by massive mildew and oidium pressure in July. However, despite his travails, Michel had a smile on his face whilst saying 'At least I didn't have any rot!' All his wines have a lovely tannic structure which Michel attributes to the vintage - being a small harvest, the vines were able to ripen the fruit they were carrying without any stress, plus they benefitted from a perfect end of season giving the vines all the time they needed to ripen, with no need to harvest until everything was in perfect condition. Michel comments that the last two months (of the growing season) are responsible for the quality - everything before that is about quantity. Tasting at the Domaine, Michel makes an impromptu assemblage of each wine, combining new barrels with one and two year old barrels to give as accurate a picture of the finished wine as possible.

		£ per case in bond
Hautes Côtes de Nuits Rouge	2012	£160

Deeper, more vibrant red to the rim with a juicy, tarry, black fruit nose leading to a palate of sweet black fruits, ripe and supple yet juicily crunchy too with fine tannins hidden behind and a lovely long finish. Delicious. Drink 2015 - 2019

Nuits St Georges	2012	£345

From the Northern part of Nuits, on the Vosne Romanée side. Deep red black with a beautifully perfumed, grassy red fruit nose with some grilled notes behind. Tight fruit on the palate initially which then broadens: sweet, cool, spiced and layered with a gorgeously perfumed, long finish. Drink 2016 - 2020

Nuits St Georges Les Chaliots	2012	£345

A *lieu dit* in the southern part of the appellation, close to Prémeaux. Deep, vibrant red black, with a perfumed yet tightly fruited nose of taut black fruits leading to a sweet, ripe, more overt palate of red and black fruit, overlaid with mocha and grilled notes, sweet and fresh with lovely layered ripe fruit, right to the finish. Really alluring and rich. Drink 2016 - 2019

Vosne Romanée	2012	£400

Pale red, limpid, with a lovely nose of sweet red fruits and a touch of fresh hay, leading to a surprisingly intense palate of sweet red fruits, cool and fresh, ripe and concentrated without being monolithic, textured, with a lovely, pretty, mouth-watering finish. Drink 2016 - 2020+

Chambolle Musigny	2012	£400

Deep, limpid red with a perfumed nose of red berries, fresh hay and a distant note of chicory. Tight black fruits on the palate, more overt and fresher than the nose, smooth and supple with some pretty, toasty, grilled notes behind and with the tannins so masked that they are scarcely discernible. Sweet and ripe on the finish which just grows and grows. Lovely wine. Drink 2017 - 2020+

			£ per case in bond
Vosne Romanée 1er Cru Aux Brulées *	2012	6 per case	£300

Deeper, darker to the rim with a gorgeous nose of sweet ripe black fruit. Big, plump black fruit on the palate, much broader than the nose implies, succulent but not flamboyant, with a lovely, perfumed, long finish and just a hint of the powerful tannins behind. Drink 2017 - 2022+

Vosne Romanée 1er Cru Clos de Réas (*Monopole*) *	2012	6 per case	£375

Deep red black with a gorgeously alluring nose of perfumed black cherry, floral and sweet, leading to a truly elegant, fresh black fruit palate, juicy and pretty with layered fruit, complex, with lovely structured tannins going to an intense, long, sweetly fruited finish. Very elegant and understated. Drink 2017 - 2022+

Clos de Vougeot Grand Cru *	2012	6 per case	£500

Just three barrels made in 2012. Dense red black with a sweet, perfumed, ripe, intense red fruit nose - really stunning. On the palate ripe, sweet red and black fruit, layered, with lovely ripe tannins behind, deep yet racy too, elegant and surprisingly feminine going to a long, evolving ripe finish redolent of mocha and coffee. Superb. Drink 2017 - 2024+

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

Domaine Patrick Javillier

The vineyards which suffered hail in 2012 were afflicted twice in a row as many of the same vineyards in Meursault were also hit in 2013. Add to this the Javillier holdings in Savigny-lès-Beaune, Pernand Vergelesses and Corton, which saw the most savage destruction in 2013, and you begin to realise that it really was luck of the draw as to whether your vineyards were hit or not. All you could do was cross your fingers and hope that the storm didn't hit your vineyard a second time. Despite all this, Patrick Javillier was as upbeat as ever, a remarkable feat, but having tasted his wines we can understand why. Although the quantities are down, the quality is excellent, far exceeding what was expected at the time of harvest, so the wines that was made is really worthwhile.

			£ per case in bond
Bourgogne Blanc Cuvée Les Forgets	2012		£140
Deep green gold, gorgeous colour, with an overt, vibrant nose of fresh white fruits, bright, pure and clean with a note of almond behind, leading to a vibrant palate, fresh and buttery with a hint of lemon, very pure, with a lovely finish. Drink 2014 - 2017			
Bourgogne Blanc Cuvée Oligocène	2012		£175
Gold with less green in the colour, with a chalky, citrus nose, plump and more classically Meursault in style, with notes of vanilla. On the palate lovely ripe white fruit, some toasted hazelnut, creamy, citrus, lemon sherbet, with a lovely mineral, racy, long finish. Drink 2014 - 2018			
Meursault Les Tillets	2012		£325
From the uppermost slopes in the centre of the Meursault appellation, Les Tillets has very poor soil with the vines going directly into the limestone rock which gives it huge minerality and the ability to withstand new wood. Bright green gold with a dense nose of smoky oak and creamy citrus fruit, leafy and mineral, leading to a creamed, fresh, vibrantly mineral palate with lovely counterbalancing acidity, rich and complex with an alluring finish. Drink 2015 - 2019			
Corton Charlemagne Grand Cru *	2012	6 per case	£445
Bright green gold, less intense, with a nose of concentrated lemon cream, tight and underscored by lime flowers with some smoky oak in the distance. Dense, sweet and ripe on the palate, really complex and layered, with hints of hazelnut and marzipan, rich and frankly sumptuous, going to a long, evolving finish. Deceptively delicious already. Drink 2015 - 2019			

Domaine Lamblin

Based in Maligny in the north of the Chablis region, the Lamblin family have been involved in wine since the 17th Century, with the domaine formally established in 1890. These days they produce no fewer than 16 wines, including a selection from throughout the Côte d'Or, howeverthe emphasis is always on their Chablis, which is made absolutely traditionally, using wood only on the Grands Crus, and then only old wood to avoid any distracting new oak notes on the wines. The Domaine is currently run by the 11th generation, brothers Michel and Didier, and their sons are already ensuring continuity having finished their studies and begun working at the Domaine – with Didier's son Clément coming in with a bang, winning the Young Winemakers Trophy in 2005. Pretty impressive stuff!

Chablis 1er Cru Fourchaume	2012	£185

Pale gold with a plump, racy, sub-tropical fruit nose, floral and desperately alluring, leading to a racy, juicy, more restrained palate with lovely steely, mineral notes, lactic and tight, leading to a really attractive, long finish. Delicious already but would appreciate some time to evolve. Drink 2014 - 2018

Chablis Grand Cru Les Clos	2012	£295

Bright gold with a more restrained nose with a distant hint of tropical fruit, tight and fresh. Delicious white fruits on the palate, mineral, racy and much less flamboyant than the Fourchaume going to a long, steely, taut finish. Lovely wine. Drink 2015 - 2020

See page 34 for a full listing of wines by appellation and price

Domaine Hubert Lamy

With so many different *crus* - 14 white and 8 red - tastings chez Lamy tend to trot along at a lively pace yet allowing you to spot the difference between, say, five 1er Cru St Aubins because of their *terroir* definition. The plot sizes are tiny, with only five *crus* having more than a hectare which makes for quite a juggling act in the cellar, plus it also means that you never know which wine is coming next and which might well be served unannounced for you to try and deduce. This year's tester was an incredibly succulent red, velvety and powerful, which we placed comfortably in the Côte de Nuits - only to find that it was none other than a newly acquired Santenay, more reputed for rusticity than velvety characteristics. The right material in the right hands.

				£ per case in bond
Bourgogne Blanc Les Chataigners		2012		£145

Half the normal yield from the vineyard in 2012 at 20 hl/ha. Pale white with a fresh, clean, pure white stone fruit nose, floral and spiced, leading to a deliciously plump, concentrated, layered white stone fruit palate, almost sweet in its concentration yet bone dry, with lovely density and succulence and with a long finish. And only a "humble" Bourgogne Blanc - wow! Drink 2014 - 2018

St Aubin La Princée		2012		£190

Bottled just 10 days before we tasted which tends to mute the fruit flavours. Pale gold. Tight white fruits on the nose, some pastry notes, very closed and giving little away. Dense, sweet white stone fruits on the palate, juicy, layered with lovely balancing acidity, fresh and concentrated with a really long finish. Delicious. Drink 2015 - 2019

St Aubin 1er Cru Clos de Meix		2012		£235

Pale gold with a very tight nose of grilled white fruits, slightly reduced, with some semi-tropical, spiced notes behind. Beautifully tight, linear fruit on the palate, *pain d'épice*, lemony, layered and elegant going to a really pretty, long, evolving finish. Drink 2015 - 2019

St Aubin 1er Cru en Remilly	Bottles	2012		£300
	Magnums		6 per case	£340

Very pale in colour with a fresh, citrus nose of sweet, ripe fruits leading to a dense, richly layered palate of ripe, plump yet linear fruit, racy and fresh going to a long, balanced finish. Superb. Drink 2015 - 2020

Puligny Montrachet Les Tremblots	2012	6 per case	£165

Planted just 12 years ago at very high density - 20,000 vines per hectare as opposed to the more normal 8 - 12,000. Incredible nose of yeasty, leesy white fruits, spiced with hints of *pain d'épice* and citrus, leading to a fresh, zingy palate of lemony fruit, creamy and textured, elegant and long on the finish. Drink 2015 - 2020

Chassagne Montrachet Le Concis du Champs	2012	6 per case	£165

Very pale in colour with a tight, closed nose of lemony white fruits, spiced and fresh, leading to a dense, sweet, ripe palate of honeyed fruits, sweet, candied spice, deliciously concentrated, elegant, stylish and juicy with a lovely, long, finish full of energy. Drink 2016 - 2020

Domaine Bertrand Machard de Gramont

Having been hit hard in 2010 by the severe frost which caused vines to literally explode in their Grands Chaillots vineyard, and then to suffer from reduced yields in 2011 and 2012 (and again in 2013), Bertrand Machard de Gramont and his daughter Axelle were putting on a very good face when we visited. As everywhere else, they had massive pressure from mildew and oidium and, being in conversion to organic viticulture they had to resist the siren call of chemicals to keep the disease in check. Happily, they managed this in both 2012 and 2013. A heat spike further compounded their already small harvest, which was short lived but it concentrated the grapes and reduced the yield further.

		£ per case in bond
Bourgogne Rouge les Grands Chaillots	2012	£145

Just a third of their normal harvest here. Very dense red black with a lovely sweet, juicy black fruit nose, really appealing, leading to a palate which starts off open and fruity and then tightens up with ripe tannins behind and a fine, racy finish. Drink 2015 - 2019

Nuits St Georges les Terrasses des Vallerots	2012	£250

Normally two wines, les Terrasses des Vallerots and Vallerots, the quantity was so small that they were vinified together as the old vines struggled particularly this year (from a normal joint production of 20 barrels, they made just five). Deep dense black in colour with a sappy nose of juicy black fruit leading to a savoury palate of deliciously tasty black fruit, grilled, spiced and sweet with ripe tannins behind and a long finish. Drink 2016 - 2020+

Nuits St Georges Aux Allots	2012	£260

Deep, dense in colour with a rich, sappy black fruit nose, spiced and attractive but closed during our visit owing to the very cold cellars. Juicy, primary black fruits on the palate, sweet and tarry with a note of *crème pâtissière*, really alluring going to a deeply fruited finish. Drink 2018 - 2022+

Nuits St Georges Haut Pruliers	2012	£300

The old vines here always suffer from *millérandage* (fertilised grapes which subsequently don't fill out) so in 2012 they had more than most, but with a positive impact on the wine. Incredibly deep, dense black red in colour with tight black fruits on the nose, primary and spiced but hard to smell in the very cold cellar. Deliciously spiced on the palate, crunchy and tight, rich and incredibly attractive, this is definitely a wine for the future. Drink 2019 - 2023+

Vosne Romanée	2012	£345

Deep, dense in colour with big, dusty black fruit on the nose, inky, primary and tight. On the palate intense black fruit, juicy, succulent, sweet and ripe, deliciously approachable but with plenty of ripe tannins behind. Lovely wine. Drink 2018 - 2023+

Domaine Matrot

The individual yields from each Matrot vineyard make for depressing reading - 60% loss in Meursault Charmes; 90% loss in Auxey Duresses, Santenay and Monthélie; 75% loss in Blagny Rouge; overall Thierry Matrot estimates that the 2012 vintage is some 70% down on an average year. Ever the optimist, however, Thierry points out that of the two hail storms, one in June and one in August, the June one was not really a problem because although it destroyed much of the fruit and the leaves, as it was still relatively early in the vines' vegetative cycle they regrew their leaves and were able to photosynthesize as normal (in August, the vines' ability to regenerate is significantly lowered, and as a result they found it harder to mature their fruit). The August hail was concentrated on the Puligny vineyards and the southernmost Meursault *crus*, notably les Perrières. To add to this scene of destruction, the vines suffered from almost everything else in the book - mildew, oidium, *millérandage*, *coulure* - but, as Thierry proudly pointed out, he had absolutely no rot whatsoever. The wines are extraordinarily expressive in 2012 and with much less available than in normal years an early response is recommended.

		£ per case in bond
Bourgogne Chardonnay (screwcap)	2012	£110

Pale gold with sweet, fresh, juicy white stone fruits on the nose as well as a hint of exotic spices and *pain d'épice*, leading to a delicious palate of light floral white fruits, spiced with a very distant hint of tropical fruit, fresh and succulent. Really good. Drink 2014 - 2016

Saint Romain	2012	£160

Pale gold with a fresh, juicy, white fruit nose, creamy and sweet with a hint of allspice, lightly tropical and a distant hint of grilled notes from the 15% new barrels. Sweet juicy white fruits on the palate, plump with a light tropical note and racy acidity for backbone, linear and fresh, really lovely wine. Drink 2014 - 2017

St Aubin 1er Cru Fleurs des Côteaux	2012	£230

Pale gold with a sweet, white fruit nose with a light, grilled new wood note behind, leading to a lemon-fresh palate, creamy and juicy with a hint of exotic spice behind, initially very tight but then opening up to a long, smooth finish. Very approachable already. Drink 2014 - 2017

Meursault	2012	£310

No new oak. Pale gold with fresh, juicy, layered white fruits on the nose, lovely complexity, leading to a racy, citrus palate, less plump than the nose implies, creamy with some spice behind going to a long, fresh, mouth-watering finish. Delicious. Drink 2016 - 2020

		£ per case in bond
Meursault 1er Cru Blagny	2012	£415

Bright gold with sweet , plump white fruit on the nose, tight and racy, mineral with a buttery hint. Fresh, saline, white stone fruits on the palate, racy and juicy with some grilled citrus fruit notes behind, layered, rich and creamy on the finish. Very satisfying. Drink 2016 - 2021

Meursault 1er Cru Charmes	2012	£455

Deeper gold with a broad, floral nose, sweet and very alluring, overt even, spiced, leading to a gorgeously linear palate, mineral and tight with hints of *pain d'épice*, exotic spices too and toasty grilled almond notes, going to a long, racy, balanced finish. Wow! Drink 2017 - 2021+

Puligny Montrachet 1er Cru La Quintessence	2012	£455

Bright gold with a rich nose of spicy fruit, grilled, overt and really attractive with a very distant orange peel note. On the palate beautifully wrought fruit, dense with lemony acidity behind the *crème pâtissière*, racy, spiced and very long on the finish. Really flirty wine. Drink 2017 - 2021+

Bourgogne Pinot Noir (screwcap)	2012	£125

Bright, vibrant black red with lovely sweet Pinot fruit on the nose, juicy and fresh, very classic, leading to a sweet, jammy, crunchy palate of red fruits, easy with really lovely, clear cut Pinot Noir on the finish. Drink 2014 - 2016

Maranges Vieilles Vignes (screwcap)	2012	£150

A relatively new appellation dating from 1988, just to the south of Santenay, producing principally red wine in a similar style; Matrot's vines here are between 50 and 80 years old. Vibrant red black with a nose of sweet, sappy Pinot fruit, crunchy and fresh, leading to a rich palate of spiced black fruits with lovely concentration, ripe with lovely supple tannins behind and a long finish. Delicious. Drink 2015 - 2017

Saint-Aubin Rouge 1er Cru en Créots	2012	£180

Right in the heart of the St Aubin appellation, on the western margin of the village; this is the fourth year that the Matrots have made this wine, using fruit bought directly from the grower. Bright, vibrant red black with a pretty nose of lightly spiced red berry fruit, sweet and attractive, leading to a juicy palate of spiced redcurrants, succulent with lovely fresh acidity, floral and fresh - Thierry describes this as a '*vin d'été*' - a summer wine; a perfect description. Drink 2014 - 2017

Auxey Duresses Rouge	2012	£200

Vibrant deep red black in colour with lovely red berry fruit on the nose, a hint of beet, jammy and juicy with some succulent *crème pâtissière* notes too. On the palate perfumed black fruit, roses, sweet and ripe with gorgeously alluring fruit behind, tarry and spiced and deliciously fresh right to the end of its long, perfumed finish. Superb. Drink 2016 - 2019

		£ per case in bond
Blagny 1er Cru la Pièce sous le Bois	2012	£355

Production was just 13 hl / ha compared to the more normal 40 hl/ha, again due to the hail. Vibrant red black with a nose of juicy bright red berry fruit, sweet and fresh with a distant exotic, spiced note leading to a palate of sweet, rich, earthy and mineral notes, very pretty with fine ripe tannins behind and going to a long, elegant, floral finish. Stunningly refined. Drink 2016 - 2020+

Volnay 1er Cru Santenots	2012	£355

A mere 9 hl / ha produced here - in place of the more normal 35-40 hl. Deep purple black to the rim with a nose of sweet, tarry black fruit, spiced and concentrated, deliciously attractive, leading to a palate of big, leafy black fruit, with Pinot perfume, sweet and ripe with beautifully structured tannins, perfumed and exotic on the long finish, more muscular than usual but very alluring too. Drink 2017 - 2021+

Domaine Anne Parent

It is always such a breath of fresh air when we get to Pommard and Anne Parent's tasting as we know here there will be no spin put on the vintage, no papering over the vinous cracks with seductive wood. 2012 saved some of its worst excesses for Pommard and Volnay, with the Noizons vineyard being 100% destroyed by hail in both 2012 and 2013; Anne described the moment that the 2013 storm hit and she saw the storm clouds looking particularly sinister; everyone was praying that it wasn't their vineyard which was going to be hit as it was clear that the storm was bringing hail. In the event, Noizons took the brunt of it again - Anne admits that they all cried at the injustice of the same vineyard being hit twice. The figures are stark: Domaine Anne Parent is some 55% down on its average annual production in 2012. That said, she loves the wines that they did make as they are pure, clean with lovely maturity and fresh acidity - and really representative of their individual vineyards.

Corton Blanc, Grand Cru	2012	6 per case	£435

From vines planted in 1993, this vineyard has the right to be called Corton Charlemagne but Anne Parent chooses not to as it is a different style to the Charlemagne. From a south-facing vineyard with very little top soil so the vines' roots grow straight into the limestone bedrock. Deep gold with a fabulous nose of juicy, spiced opulent white fruits with hints of *pain d'épice*, fresh out of the oven. On the palate big, creamy, nutty fruit, honey, floral and fat yet with wonderful balancing acidity too, mineral, rich and long on the finish. Just gorgeous. Drink 2016 - 2020

Bourgogne Pinot Noir	2012	£115

Vibrant, limpid ruby red with a sweet, juicy red fruit nose, jammy and perfumed, really expressive Pinot Noir, briary and spiced. Sweet, spicy red fruit on the palate, fresh and juicy, primary and again this brambly note, going to a lovely balanced, evocatively Pinot finish. Drink 2015 - 2018

			£ per case in bond
Pommard La Croix Blanche	2012		£340

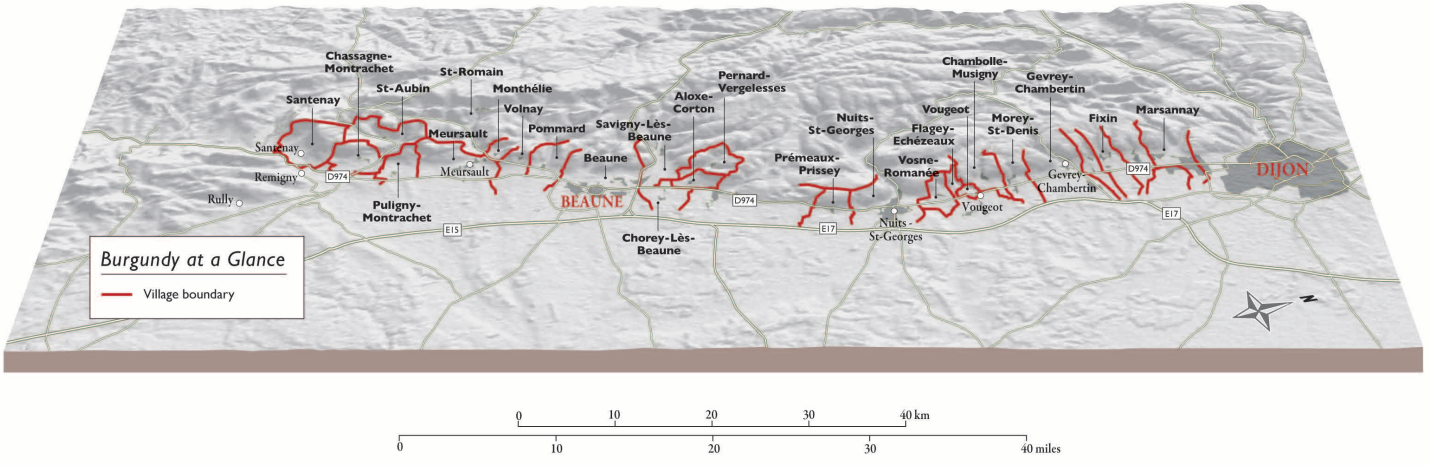
Vibrant red black with gorgeous velvety black fruit behind, tarry with a hint of mocha and creamed morello cherries. Sweet black fruit on the palate, ripe and intense, fresh and spiced with substantial tannins all but hidden by the fruit, going to a long, sweet finish. Delicious - if only all Pommards were like this! Drink 2016 - 2019

Pommard 1er Cru Les Epenots	2012	6 per case	£315

A blend of both Petits and Grands Epenots. Vibrant ruby red, with a nose of toasty black cherry fruit, earthy with mocha and spice behind, intense. Dense, cool black fruit on the palate, rich and tarry and very concentrated, with a big, ripe, tannic structure lurking behind, very supple, leading to a layered, spiced, toasty finish overlaid by soft black cherries. Approachable already but really needs to be left for a few years to be at its best. Drink 2017 - 2022+

Corton Rouge, Grand Cru	2012	6 per case	£425

With just 900 bottles made this year, any allocation should be considered a blessing. Vibrant red black with a nose of tight, jammy black fruits, savoury with some fresh red berries too. Juicy, succulent black fruit on the nose, very tight with spice and leather behind and super ripe tannins only just discernible in the distance. Fabulous wine. Drink 2017 - 2022+



Map produced by Encompass Graphics Ltd

Domaine Poisot

Having made the decision to leave the Navy and take his family's vineyards back in hand, Rémi Poisot is moving on apace. The micro-cellar beneath his house has been replaced by a fractionally larger cellar under a semi-derelict château, next to Louis Latour's Corton Grancey. Although it is slightly bigger, as Rémi pointed out with only a tiny harvest to house he didn't need to rush to move. He has also begun to buy in some fruit from other Burgundy regions to increase his offering as with just two hectares of vines split over four appellations, principally Grands Crus, it was a scarcely sustainable operation - and even less so with three successive small vintages. The wines here were still going through malolactic fermentation when we tasted but they all have the right ingredients to make for fantastic drinking.

				£ per case in bond
Corton Charlemagne, Grand Cru	Bottles	2012	6 per case	£415
	Magnums		3 per case	£435

Just four and a half barrels in 2012 as against a more normal 10 (and a permitted 12), with the vintage hit by poor flowering. Rich, tight lemony fruit on the nose, grilled and very restrained, perfumed. Tight white stone fruit on the palate, again restrained and none of the tropical fruits found elsewhere, juicy with some lightly grilled oak notes going to an evolving yet compact finish with hints of *crème pâtissière* and racy acidity. Delicious and elegant, not a powerhouse. Drink 2015 - 2021

Pernand Vergelesses 1er Cru en Caradeux	Bottles	2012		£250
	Magnums		6 per case	£285

2012 production was around the norm here. Vibrant red black with a tight, meaty black fruit nose with some spiced *crème pâtissière* notes; juicy, crunchy black fruits on the palate, brambly with fresh, ripe tannins, sweet and long on the finish. All the vital ingredients for a delicious wine. Drink 2015 - 2020

Corton Bressandes Grand Cru *	Bottles	2012	6 per case	£295
	Magnums		3 per case	£315

Vibrant red black, not dense in colour, with a nose of sappy, brambly black fruit, cedar, sweet and perfumed, really attractive. Tight sweet black fruit on the palate, not dense but very pretty, perfumed and slightly less intense than 2010, with lovely structure and ripe tannins behind going to a long, perfumed, ripe, evolving finish. Drink 2015 - 2021

Romanée St Vivant Grand Cru *	Bottles	2012	6 per case	£975
	Magnums		3 per case	£995

Denser, deeper red black to the rim, with a perfumed, sappy nose of pretty black fruit, *crème pâtissière*, grilled oak, elegant and not a blockbuster. Sweet, sappy black fruit on the palate, intense and perfumed and builds in intensity on the palate going to a long, evolving, crunchy, perfumed finish. Drink 2016 - 2022

Domaine Rois Mages

Anne-Sophie Debavelaere isn't a great fan of selling *en primeur* but recognises that with the short harvest in 2012 it will have its place in their marketing line-up. In common with many other producers, there is nervousness about what they will do when they have no wine to sell, which is a very real threat for many small growers who tend to sell out from one vintage to the next in a normal year, let alone in ones where production is down by 30 - 60%. As son Félix is now working full time at the Domaine, they have been able to increase the amount of vines they can handle, adding just under half a hectare of red Rully Chaponnières as well as a further one and a half hectares of Les Cailloux red and two hectares of white.

		£ per case in bond
Rully Clos du Moulin à Vent	2012	£125

Pale with a green tint and a plump nose of sweet white stone fruit, vanilla, tropical, fresh and appealing with hints of brioche too. Juicy, citrus notes, with grapefruit and creamed lemon flavours behind, mineral, pure and fresh leading to a lovely long, succulent, mouth-watering finish. Spectacular, particularly at this price. Drink 2014 - 2018

Rully Les Cailloux	2012	£125

Deeper gold with a richer, more opulent nose of creamy, lactic white fruits, grilled with a hint of oak behind, leading to a tightly fruited palate of creamy lemons, juicy with lovely definition, fresh, racy acidity behind and a deliciously long finish. Very different to the Moulin à Vent, but equally delicious. Drink 2014 - 2019

Beaune 1er Cru Les Sceaux	2012	£165

Vibrant red black with a nose of fumey red fruits, with very marked Pinot characteristics, perfumed yet restrained too. Tight red fruit on the palate, creamed with lovely balancing acidity behind, finely structured with gorgeous long, spiced red fruits on the finish. Drink 2015 - 2018

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Domaine Rossignol-Trapet

Whilst our tours of Burgundy are a trial of stamina and endurance, tasting hundreds of wines in the course of the week, one of the major advantages it gives is the ability to compare wines from different but equally gifted winemakers *sur place*. A similar tasting anywhere else would require samples to be drawn in advance and the wines may not display the same characteristics that they do in their own cellars, drawn straight from the barrel. At Rossignol-Trapet, the wines all show incredible purity and freshness, with David Rossignol describing the 2012s as having *'beaucoup d'energie'*.

			£ per case in bond
Gevrey Chambertin Vieilles Vignes	2012		£245

Deep red black, but not opaque, with a nose of perfumed, tart black fruits (sloe), yet sweet too. Very Pinot on the palate, fresh and ripe with a lovely backbone of supple tannins, taut and going to a long, fresh finish. Very fine. Nicolas Rossignol described this as having *'beaucoup d'énergie'*. Drink 2017 - 2021

Beaune 1er Cru Teurons	2012		£295

Ruby red with a gorgeously appealing, succulent berry fruit nose, with hints of caramel and grilled, mouth-watering red fruit. Floral on the palate, tight, clean, quite overt but definitely not in a flamboyant way, spiced with a fresh, juicy twist on the finish. Delicious. Drink 2016 - 2020

Gevrey Chambertin 1er Cru Petite Chapelle	2012		£510

Deepish red black with a sweet, tight, cedary black fruit nose, very attractively spiced, combining restraint and generosity without being opulent. Big, powerful black fruit on the palate, intense, floral yet tight and spiced too, with more marked, still supple tannins going to a long, sweet, racy and linear finish. Really stylish. Drink 2018 - 2022+

Gevrey Chambertin 1er Cru Clos Prieur	2012		£510

Right in the middle of the Gevrey vineyards, and immediately below Mazis Chambertin. Dense red black, but not opaque, with a nose of sweet, cedary, fresh, layered black fruits, perfumed and with notes of *pain grillé*. On the palate again this tart black fruit note of sloes, yet sweet and juicy too, with toasty new wood, supple ripe tannins, floral and perfumed, broad without being plump, fine, elegant and fresh with an incredibly long, powerful finish. Drink 2017 - 2022

Latricières Chambertin, Grand Cru *	2012	6 per case	£430

There was no doubt as to why this is a Grand Cru having significantly more power and substance than the Premiers Crus. Vibrant to the rim with a gorgeous nose of violets and purple flowers with a distant hint of warmed raspberries, spiced and mineral too. On the palate dense, brooding, black fruit, intense, with a hint of *crème pâtissière* and incredibly supple - but substantial - tannins behind the fruit going to a perfumed, exotically spiced, long, evolving finish. My tasting note reads 'Long, long, long - wow!'
Drink 2019 - 2024+

			£ per case in bond
Chapelle Chambertin Grand Cru *	2012	6 per case	£430

Right in the middle of the Gevrey appellation, this is always ripe before Latricières and tends to be plumper in style. Deep red black, with a full, rich, black fruit nose, spicy and fresh, dense and attractive with notes of Christmas spice. Full bodied on the palate, floral and sweet with massive ripe tannins behind, spiced again and overlaid with a lovely floral perfume going to an elegant, powerful, concentrated finish. Drink 2018 - 2024+

Chambertin Grand Cru *	2012	6 per case	£640

Dense red black to the rim with an intense nose of layered red and black fruit, spiced and savoury, with notes of cocoa, perfumed. Big, concentrated black fruits on the palate, blackberry, sweet yet racy too, spiced with substantial ripe tannins behind, grilled and toasty with an incredibly long, layered finish. Quietly powerful. Drink 2018 - 2024+

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Domaine Seguin-Manuel

As one third of a trio calling themselves *Les Barbouzes* (the bearded ones), Thibaut Marion is responsible for introducing us to another member of the group, Jean-Michel Chartron, of Puligny Montrachet (see page 12). Together with Antoine Olivier from Santenay they promote their wines as a group rather than individually with the emphasis being on the lighter-hearted enjoyment of wine, whilst nevertheless making some deadly serious wines. At Seguin Manuel, Thibaut Marion continues to buy parcels of vines throughout the Côte d'Or, with his latest being in Pommard, as well as taking family vineyards back in hand at the end of their contracts with Chanson. Unfortunately, in both 2012 and 2013 he has been especially hard hit, and particularly in the Beaune area, with hail damage bad in 2012 and catastrophic in 2013 - there was no Beaune Clos de Mouches at all in 2013, and Savigny was at the convergence of two massive hailstorms in July 2013, destroying much of the vineyard with hailstones as big as golf balls.

			£ per case in bond
Beaune 1er Cru Blanc Clos des Mouches	2012	6 per case	£215

Just half a barrel was made this year instead of the normal four, but in the future normal production should increase to eight barrels as Thibaut has taken a lease on his uncle's vines in the same vineyard. Deep gold with a tight, leafy nose of white fruits, fresh and grilled but also very restrained. On the palate white stone fruits, again a lovely fresh, leafy note, racy with distant notes of hazelnut, leading to a long, intense, savoury finish. Fantastic wine, in very short supply. Drink 2017 - 2020

Savigny-lès-Beaune Vieilles Vignes	2012	£170

Vibrant red black to the rim, with a fresh, mineral, black fruited nose, grilled and sweet, leading to a palate of deliciously chewy black fruit, again with a toasty, grilled note and fresh berry fruit behind, tight and perfumed right to the finish which grows and evolves long after. Drink 2015 - 2018

Savigny-lès-Beaune 1er Cru Lavières	2012	£200

Deeper red black to the rim, more intense in colour, with a tight, bright red fruit nose with hints of *crème pâtissière* and light grilled notes behind. Taut, tarry black fruit on the palate with substantial ripe tannins behind, sweet and toasty, fresh but also very restrained, going to a long, rich, spiced finish which grows and grows. Drink 2016 - 2022

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

We are very aware that a booklet offering pages and pages of Burgundy can be daunting to approach and we have found the most useful way to make this easier is to list our wines by region 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 Chablis and Bourgogne Blanc & Rouge at the start and then the Côtes de Nuits & Beaune villages and vineyards listed alphabetically. For more guidance and assistance, please do not hesitate to call your salesperson using the details found throughout the offer or simply dial 01353 721 999.

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Puligny Montrachet 1er Cru La Quintessence, Dom. Matrot	£455	29
Puligny Montrachet 1er Cru Les Folatières, Dom. Jean Chartron (6 per case)	£235	12
Puligny Montrachet 1er Cru Les Perrières, Dom. Lucien Boillot 2011 (6 per case)	£245	10
Puligny Montrachet 1er Cru la Garenne, Dom. Faiveley	£495	17

	£ per case	Page
Puligny Montrachet 1er Cru Clos de la Pucelle, Dom. Jean Chartron (6per case)	£265	12
Puligny Montrachet 1er Cru Clos de Cailleret, Dom. Jean Chartron (6 per case)	£265	13
Puligny Montrachet 1er Cru Les Perrières, Dom. Lucien Boillot (6 per case)	£280	10
Rully		
Rully Clos du Moulin à Vent, Dom. Rois Mages	£125	33
Rully Les Cailloux, Dom. Rois Mages	£125	33
Savigny-lès-Beaune		
Savigny-lès-Beaune Vieilles Vignes, Dom. Seguin Manuel	£170	36
Savigny-lès-Beaune 1er Cru Lavières, Dom. Seguin Manuel	£200	36
St Aubin Blanc		
St Aubin La Princée, Dom. Hubert Lamy	£190	26
St Aubin Les Pucelles, Dom. Debray	£200	16
St Aubin 1er Cru Fleurs des Côteaux, Dom. Matrot	£230	28
St Aubin 1er Cru Clos de Meix, Dom. Hubert Lamy	£235	26
St Aubin 1er Cru Les Murgers des Dents de Chien, Dom. Jean Chartron	£240	12
St Aubin 1er Cru en Remilly, Dom. Hubert Lamy	£300	26
St Aubin Rouge		
Saint-Aubin Rouge 1er Cru en Créots, Dom. Matrot	£180	29
St Romain		
Saint Romain, Dom. Matrot	£160	28
St Véran		
St Véran, Château Fuissé	£120	20
Volnay		
Volnay, Dom. Lucien Boillot	£245	10
Volnay 1er Cru Santenots, Dom. Matrot	£355	30
Volnay 1er Cru Les Angles, Dom. Lucien Boillot	£360	10
Volnay 1er Cru Frémiets, Dom. Faiveley	£365	17

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PRIVATE CELLAR

Terms and Conditions for En Primeur Purchases

Wines purchased "en primeur" i.e. prior to being bottled and shipped, will be delivered up to 18 months after release, depending on the region. 2012 Burgundies will be shipped in Spring and Autumn 2014.

Prices for wines sold en primeur are quoted "in bond", exclusive of UK Duty, VAT and onward delivery but including shipping. Payment terms are 30 days from date of invoice. Unless otherwise stated, prices quoted are per case of 12 bottles (12x75cl).

Cancellation of an order for en primeur wines will be accepted by Private Cellar only if made within seven working days from receipt of your invoice, in writing, to The Estate Office, Kentford Lodge, Kentford, Newmarket, Suffolk CB8 7QS.

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