



Montrachet  
Fine Wine Merchants

2023  
BURGUNDY

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Montrachet  
Fine Wine Merchants

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**Availability and delivery** - Some wines are available for immediate delivery, the remainder will be shipped to the UK between now and December 2025. Deliveries are free for orders of 36 bottles or more within mainland England and Wales. Deliveries to Scotland and Overseas are charged at cost.

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**Payment** - We accept payment by bank transfer, cheque (made payable to Montrachet) and Debit Card. Debit cards will be charged when your invoice is raised to confirm the stock at the time of ordering. Montrachet is a trading division of Charles Taylor Wines Ltd.

E&O.E. December 2024

## 2023 BURGUNDY - Fresh, opulent whites and attractive, generous reds

The viticultural year, for once, happily started with an early budburst and no significant frost in April. It was an unremarkable spring with normal temperatures and regular rainfall. The vineyards were healthy and the potential crop looked generous with 2 or 3 large embryonic flower clusters on each cane, the result of the consistently fine weather the previous summer.

The weather improved for the flowering at the end of May after which it was apparent that a huge crop was in prospect. As June continued with more of the same dull, cool and rainy weather, the growers were worried both by the threat of fungal diseases, particularly mildew, and by how such a large crop was going to reach full maturity.

Most serious producers decided to perform at least one and sometimes two, green harvests to thin out the crop and, fortunately, the weather subsequently improved with drier and warmer conditions in July and August. Indeed, younger vines in well-drained soil even began to show signs of stress by the end of August. Finally, a burst of hot weather with temperatures well above 30C arrived at the beginning of September and growers suddenly found themselves bringing forward the harvest date as the grapes raced towards final ripeness at an unprecedented pace. Hot conditions necessitated the need for well-equipped cellars with cooling equipment to bring down the temperature of the fruit and juice, and most of the white grapes were harvested with excellent levels of ripeness by the weekend of the 10<sup>th</sup> September. By then, the red wine harvest was also underway but it was complicated by a couple of days of significant rainfall on 12<sup>th</sup> and 13<sup>th</sup> September. Fortunately, the ground was dry and, after 48 hours, the later pickers were able to resume and were rewarded with greater levels of phenolic maturity.

To summarise, the whites are ripe and opulent, similar in style to the successful 2022s, with a little more acidity when grapes were picked early and with similar levels of concentration where yields had been kept under control. The reds are fresh and elegant, with beautiful, pure red fruits and sufficient structure to age gracefully. Overall, they are more forward and less concentrated than the 2022s but will give more immediate pleasure. It is the most charming vintage since 2017, which is now beginning to drink really well, but with greater depth, personality and ageing potential.

I feel that it is a vintage well worth buying since prices have, in most cases, dropped, albeit modestly, and, more importantly, the 2024 Burgundy harvest has been one of the smallest on record. This is particularly the case for the red wines where many estates have produced less than 50% of what they made in 2023.

A handwritten signature in black ink that reads "Charles Taylor". The signature is written in a cursive, slightly slanted style. Below the signature is a long, thin horizontal line that tapers at both ends, serving as a decorative flourish.

Charles Taylor M.W.

# Samuel Billaud

Samuel Billaud is internationally regarded as one of the very finest producers in Chablis today.

Since he set up on his own in 2009, he has made consistently brilliant wines in his new cellars in the centre of Chablis. The secret of his success is the meticulous work carried out in the vineyards each year, his wonderful collection of plots of old vines in the top crus, and his unwavering attention to detail in the cellar. His 2023s are some of his best ever wines.

The product of a warm summer with a final burst of sunshine at the beginning of September, the 2023s are crisp, ripe and aromatic. By harvesting early (11<sup>th</sup> to 22<sup>nd</sup> September), Samuel was able to retain fine freshness and vitality and, despite the generous yields, his wines show excellent depth and concentration. Attractive young, they will age splendidly.

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Petit Chablis</b>	SB1	6x75cl	12.5	£ 118	£ 27
<i>From a small, 1.5 hectare plot magnificently situated just above the grands crus of Vandésir and Les Clos. Vinified entirely in stainless steel vats, this is by far the finest Petit Chablis I know with beautiful, pure fruit and crisp acidity. Drink 2025-2029.</i>					
<b>Chablis</b>	SB2	6x75cl	12.5	£ 130	£ 30
<i>This quintessential, unoaked Chablis is made from three parcels in different sectors of the appellation; Bas Chapelots just below premier cru Montée de Tonnerre which gives richness and body, Les Pargues near the village of Préhy which contributes freshness and minerality and Les Cartes, between premiers crus Vaillons and Montmains, with its lovely fruit and generous texture. The 2023 is one of Samuel's best ever with invigorating fruit, excellent depth and concentration and a long finish that will enable it to gain complexity as it ages. Drink 2025-2030.</i>					
<b>Chablis 1er Cru Montmains</b>	SB3	6x75cl	13	£ 244	£ 53
<i>Montmains has a deeper, clay soil and is well-known for its ripe, sunny wines. This is a rich, forward Chablis with lovely, ripe fruit balanced by excellent acidity. The finest of Samuel's premiers crus for drinking in the first few years, this is already delicious and will age gracefully. Drink 2025-2030.</i>					
<b>Chablis 1er Cru Fourneaux</b>	SB4	6x75cl	13	£ 244	£ 53
<i>The premiers crus on the right bank of the River Serein have a higher proportion of Kimmeridgian limestone in the soil and the vines have greater intensity and minerality as a result. Well-sited adjacent to Mont de Mileu in the village of Fleys, the south-facing exposure gives extra ripeness and generosity. A full-bodied, concentrated wine that has excellent depth and ageing potential. Great value. Drink 2025-2031.</i>					
<b>Chablis 1er Cru Butteaux</b>	SB5	6x75cl	13	£ 258	£ 56
<i>Butteaux lies at the top of premier cru Montmains near the village of Courgis. The old vines planted on a deep, clay soil gives a wine of impressive depth which is enhanced by fermentation in 500 litre demi-muids. Rich and spicy with excellent length on the finish. Drink 2025-2031.</i>					



Samuel Billaud

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Chablis 1er Cru Vaillons Vieilles Vignes</b>	SB6	6x75cl	13	£ 258	£ 56

*All the vines are now over 60 years old and giving glorious wine. This has all the fruit and charm typical of Vaillons with additional depth and persistence. Quintessential, unoaked Chablis. Drink 2025-2031.*

<b>Chablis 1er Cru Mont de Milieu</b>	SB7	6x75cl	13	£ 276	£ 59
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*One of the finest premiers crus on the right bank of the River Serein. Vinification is 80% in stainless steel vats and 20% in 456 litre oak demi-muids from the Burgundy barrel-maker Chassin. The most mineral of Samuel's premiers crus with impressive bite and intensity. Drink 2026-2032.*

<b>Chablis 1er Cru Fourchaumes</b>	SB8	6x75cl	13	£ 276	£ 59
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*The largest right bank premier cru situated at the western end of the grands crus. South-west facing, it captures all the afternoon sun and gives a rich, opulent wine with plentiful fruit and a long aftertaste. Vinified half in stainless steel and half in oak, this combines a generous texture with crisp acidity. Drink 2026-2032.*

<b>Chablis 1er Cru Séchet Vieilles Vignes</b>	SB9	6x75cl	13	£ 292	£ 62
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*Séchet is the finest part of Vaillons and Samuel owns a plot of 90+ year old vines planted in the 1920s by his great-grandfather on 161-49 rootstock. Entirely vinified in stainless steel vats, this has amazing purity of fruit, thrilling acidity and impressive persistence on the finish. The finest example I know of pure, unoaked chardonnay. Drink 2026-2032.*

<b>Chablis 1er Cru Montée de Tonnerre</b>	SB10	6x75cl	13	£ 292	£ 62
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*80% vinified in stainless steel and 20% in demi-muids. This comes from two plots at different altitudes within Montée de Tonnerre; Chapelots near the base which ripens earlier and gives richness and concentration and Triangle higher up which brings freshness and minerality. The result is a wine of grand cru quality that ages spectacularly. Drink 2026-2033.*

# Samuel Billaud

Samuel has a wonderful selection of six grands crus which are principally vinified in 456 litre *demi-muids* from *tonnelleries* Chassin, Doreau and local artisan Florent Tschieret.

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Chablis Grand Cru Bougros</b>	SB11	6x75cl	13.5	£ 600	£ 124
<i>Bougros is the most westerly of the grands crus and this is 50% vinified in stainless steel and 50% in oak demi-muids from tonnelleries Doreau and Chassin. A lovely wine with sumptuous fruit, just a hint of oak and glorious, rich texture. Drink 2026-2033.</i>					
<b>Chablis Grand Cru Blanchot</b>	SB12	6x75cl	13	£ 620	£ 128
<i>From the eastern end of the grand cru hillside adjacent to Les Clos. Fermented and aged for 12 months in a single, 2 year old, 456 litre demi-muid from Chassin, followed by 6 months in stainless steel. This is rich and racy with wonderful, honeyed fruit, a touch of oak and thrilling minerality on the finish. Drink 2026-2033.</i>					
<b>Chablis Grand Cru Preuses</b>	SB13	6x75cl	13	£ 620	£ 128
<i>The most open and fruity of Samuel's grands crus, this is supremely elegant with lovely, pure fruit and a ripe, generous texture. Finishes silky, long and fresh. Drink 2027-2033.</i>					
<b>Chablis Grand Cru Vaudésir</b>	SB14	6x75cl	13	£ 650	£ 134
<i>Samuel owns two parcels of vines in this magnificent grand cru which lie on opposing sides of the valley and have very different aspects. This results in a complex, harmonious wine which marries ripe fruit with intense bite and minerality. A great wine that will age magnificently. Drink 2027-2033.</i>					
<b>Chablis Grand Cru Valmur</b>	SB15	6x75cl	13	£ 670	£ 138
<i>Dense and powerful with fine concentration of fruit, just the right amount of oak and an impressive, close-knit texture. A full-bodied, powerful wine with excellent structure and ageing potential. Drink 2027-2033.</i>					
<b>Chablis Grand Cru Les Clos</b>	SB16	6x75cl	13	£ 670	£ 138
<i>The finest wine in the cellar. Aged in a single 400 litre barrel from tonnerie Chassin that has been previously used for two vintages. Backward at present, this has tremendous depth and structure. Intense, appley fruit, excellent acidity and a wonderful, saline aftertaste. Needs time but will be magnificent. Drink 2027-2034.</i>					



# Séguinot-Bordet

Jean-François Bordet is at the helm of this hugely successful estate that can trace its roots back to 1590. With over 20 hectares on the right bank of the river Serein, the soil is predominately Kimmeridgian limestone which gives a wonderful minerality to his wines.

In 2023 he harvested in fine, dry, sunny conditions over 10 days from 11<sup>th</sup> to 20<sup>th</sup> September and has been rewarded with a splendid range of crisp, aromatic wines that show both excellent freshness and complexity.



Jean-François Bordet

White

## Petit Chablis (screwcap)

Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
BO1	6x75cl	12.5	£ 74	£ 19

*From vines planted in the 1990s on the limestone plateau above the village of Maligny, just to the north of premier cru Fourchaume. Crisp and fresh with lovely bright fruit and a delicious mouth-watering texture. Drink 2025-2027.*

## Chablis (screwcap)

BO2	6x75cl	12.5	£ 84	£ 21
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*This comes from several plots on the hillsides around Maligny. Rich and generous whilst retaining fine vitality and thrilling acidity. Drink 2025-2028.*

## Chablis 1er Cru Vaillons

BO3	6x75cl	13	£ 129	£ 30
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*Vaillons lies on the left bank of the River Serein and makes delicious, forward, overtly fruity wines. This is a fine, fresh, open-textured wine that is already delicious but has the balance to age gracefully in the medium term. Drink 2025-2029.*

## Chablis 1er Cru Fourchaume

BO4	6x75cl	13	£ 134	£ 31
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*One of the largest and best-sited premiers crus that lies at the western extremity of the grands crus. The south-westerly facing slope gives a rich, full-bodied wine of excellent concentration and intensity of flavour. Drink 2025-2029.*

## Chablis Grand Cru Preuses

BO5	6x75cl	13.5	£ 270	£ 58
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*Vinified in a single 1000 litre stainless steel egg-shaped vat. A wonderful example of pure, unoaked chardonnay that has remarkable vitality and tension. Drink 2026-2030.*

## Chablis Grand Cru Vaudésir

BO6	6x75cl	13.5	£ 270	£ 58
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*Vaudésir lies adjacent to Preuses and shares its characteristics of harmony and precision. But Jean-François ferments and ages this for 12 months in 500 litre casks from Tonnellerie Cavin who make fabulous barrels near the source of the Seine in northern Burgundy. Rich and powerful with fine minerality and the added dimension of oak. Drink 2026-2030.*



# Roy



Claude Roy

The Roy family's magnificent 3.69 hectare plot of Bougros is one of the largest holdings of Chablis grands crus and forms the centrepiece of this fine 18 hectare domaine, which Claude works together with his daughter Karine and nephew David.

All their wines are vinified in stainless steel, and spend 9 to 12 months on the fine lees before bottling. In 2023 the harvest was completed in 8 days, from 14<sup>th</sup> to 21<sup>st</sup> September. The fruit was uniformly ripe and healthy and this is a splendid range of rich, concentrated wines.

White

## Petit Chablis

*A limited production from a small parcel of old vines adjacent to the grands crus affectionately known as 'petit Preuses'. Inexplicably not even classified as Chablis, this has wonderful purity of fruit and a long crisp aftertaste. Drink 2025-2027.*

## Chablis Coteaux de Fontenay

*The domaine owns several parcels of vines which span the whole length of the river Serein from the grands crus to the village of Maligny. This comes from the finest plot; a steep south-facing slope just outside the village of Fontenay adjacent to premier cru Fourchaume. Rich and generous whilst retaining excellent bite and acidity. Drink 2025-2028.*

## Chablis 1er Cru Fourchaume

*A lovely, full-bodied wine from a warm, early ripening site. Ripe and opulent with a long, fresh finish. Drink 2025-2028.*

## Chablis 1er Cru Vaulorent

*A splendid premier cru that lies adjacent to grands crus Preuses and Bougros. The high proportion of Kimmeridgian limestone gives a magnificent wine with fine purity of fruit and a long, intense aftertaste. Grand cru quality. Drink 2025-2029.*

## Chablis Grand Cru Bougros Vieilles Vignes

*The vines here were 60 years old in 2023 and have given a splendid, rich wine that combines ripe, honeyed fruit with thrilling acidity. Drink 2026-2029.*

## Chablis Grand Cru Preuses

*From a 0.5 hectare parcel, planted in 1999, in the heart of this grand cru. A wonderful, elegant, harmonious wine with impressive intensity of flavour and excellent length on the finish. Drink 2026-2030.*

Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
RY1	6x75cl	12.5	£ 75	£ 19
RY2	6x75cl	13	£ 83	£ 21
RY3	6x75cl	13	£ 123	£ 29
RY4	6x75cl	13	£ 128	£ 30
RY5	6x75cl	13	£ 211	£ 46
RY6	6x75cl	13	£ 228	£ 50

## Céline & Frédéric Gueguen



The Famille Gueguen (*pronounced Gay-gan*) estate was established by Céline and Frédéric in 2013 and has subsequently grown to over 36 hectares of vines in and around Chablis. Their Côtes Salines is from land just over the border towards Saint Bris and consequently represents great value from this lesser known area.

Their cellar is in the picturesque village of La Chapelle-Vaupelteigne on the left bank of the river Serein just downstream from Chablis.

White

### Bourgogne Chardonnay Côtes Salines

Bin no.	Case Size	% abv	£ per case IN BOND	Approx. £ per bottle inc VAT
GU1	6x75cl	12.5	£ 68	£ 17

*From vines just outside the Chablis appellation and vinified in stainless-steel vats with the same care and techniques. Crisp and fresh with vibrant, pure fruit and a mouth-watering finish. Drink 2025-2026*

### Chablis

GU2	6x75cl	12.5	£ 75	£ 19
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*The Gueguens own vines in the neighbouring villages of Préhy, Chichée and Courgis on the left bank of the River Serein, just to the south of the town of Chablis. A delicious, ripe wine with a fine balance of fruit and acidity and a long, generous aftertaste. Drink 2025-2027.*

### Chablis 1er Cru Vaucoupin

GU3	6x75cl	12.5	£ 128	£ 29
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*Vinified entirely in stainless steel to preserve the maximum of freshness. A lovely, complete premier cru with apple fruit and excellent vitality. Finishes crisp and long. Drink 2025-2028.*

## Laurent & Céline Notton

A dynamic, expanding 16 hectare domaine based in the village of Chichée, on the banks of the River Serein 3km upstream from the town of Chablis. Established in 2005, originally the Nottons sold all their production in bulk to well-known Beaune négociants but recently, as their reputation has grown, they have started bottling the wines themselves.

Laurent likes to wait for the grapes to be fully ripe before harvesting and vinifies everything in stainless steel to preserve the freshness and vitality of the fruit. Definitely an estate to watch.



Céline & Laurent Notton

White

### Chablis

*One of the finest Chablis from the village of Chichée. Fermented and aged for 12 months in stainless steel vats this is fresh and vibrant with a wonderful, generous texture and beautiful purity of fruit on the finish. Drink 2025-2028.*

### Chablis 1er Cru Vaucoupin

*Vaucoupin lies on the right bank of the River Serein and shares the same Kimmeridgian limestone soil as nearby Mont de Milieu and Montée de Tonnerre. The Nottons own 1.5 hectares of vines which were planted in the 1980s and 1990s and are now giving magnificent age-worthy wines. Rich and generous with fine, honeyed fruit and excellent minerality. Drink 2025-2029.*

Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
NO1	6x75cl	12.5	£ 84	£ 21

NO2	6x75cl	12.5	£ 118	£ 28
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## Saumaize-Michelin

Brother and sister Vivien and Lisa Saumaize are now running this fine estate although their parents, Roger and Christine, who developed the domaine in the 1980s, keep a watchful eye on their progress. Based in the village of Vergisson at the higher, northern end of the Pouilly-Fuissé appellation, Vivien works the 12 hectares of vines organically and has introduced new techniques including the use of a cold chamber for chilling the fruit before pressing and the fermentation of part of the crop in 56 litre glass globes.

In 2023, Vivien harvested early from 1<sup>st</sup> to 15<sup>th</sup> September and has made a magnificent range of rich, opulent wines that ally ripe, honeyed fruit and crisp acidity.

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Mâcon Villages</b>	SM1	6x75cl	13	£ 84	£ 21
<i>Vinified in stainless steel vats to preserve the maximum of fruit and freshness. A lovely, crisp wine from vines in the village of Bussières just outside the Pouilly-Fuissé appellation. Drink 2025-2027.</i>					
<b>Saint Véran</b>	SM2	6x75cl	13	£ 98	£ 24
<i>The domaine owns vineyards in the villages of Davayé and Prissé from which this ripe, elegant wine is produced. Lovely, bright fruit and a hint of oak on the nose followed by a rich, generous texture on the palate. Drink 2025-2027.</i>					
<b>Saint Véran En Pommard</b>	SM3	6x75cl	13	£ 114	£ 27
<i>From a single vineyard at the base of the Roche of Solutré. The high altitude and north-easterly exposure enables the fruit to ripen slowly and retain highly desirable acidity. A splendid, crisp wine with excellent bite and minerality. Drink 2025-2028.</i>					
<b>Viré-Clessé</b>	SM4	6x75cl	13	£ 118	£ 28
<i>Clessé lies 20km to the north and the grapes ripen a few days later. A lighter, fresher wine with delicate fruit and fine harmony. Drink 2025-2028.</i>					
<b>Mâcon-Vergisson Sur La Roche</b>	SM5	6x75cl	13	£ 118	£ 28
<i>From a section of the Sur La Roche vineyard that lies above 400m in altitude and that consequently, unlike the rest of this fine climat, isn't classified as Pouilly-Fuissé 1er Cru. Rich and aromatic with fine tension and a long aftertaste, this is as good as most Pouilly-Fuissé. Drink 2026-2029.</i>					
<b>Saint Véran Les Crèches</b>	SM6	6x75cl	13	£ 124	£ 29
<i>A south-facing vineyard in the village of Davayé that consistently makes the domaine's finest Saint Véran and which is consequently vinified apart. Half of the holding was planted in 1979 with the rest at least 60 years old. Has impressive depth and concentration and an incredibly long finish. Drink 2026-2029.</i>					



Christine Saumaize

White

**Pouilly-Fuissé Pentacrine**

Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
SM7	6x75cl	13	£ 128	£ 30

*Selected from a number of parcels in the village of Vergisson where there is a high preponderance of oyster and starfish fossils in the soil. Much of the juice is fermented and aged in larger (450-600 litre) demi-muids to give just a hint of oak to the wine. Rich and generous with fine, honeyed fruit allied to crisp acidity. Drink 2025-2028.*

**Pouilly-Fuissé Les Tilliers**

SM8	6x75cl	13	£ 134	£ 31
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*From a south-west facing, high altitude vineyard at the northern extremity of the appellation. Has real tension and minerality. Finishes fresh and clean. Drink 2025-2028.*

**Pouilly-Fuissé Aux Charmes**

SM9	6x75cl	13	£ 144	£ 33
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*There is more clay in the soil here with a limestone base that dates from the older, Triassic period rather than the more usual Jurassic. A richer, fleshier wine with impressive intensity of flavour and a persistent aftertaste. Drink 2025-2028.*

**Pouilly-Fuissé Les Courtelongs**

SM10	6x75cl	13	£ 144	£ 33
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*From a north-facing slope where the fruit ripens slowly. A stunning, complex wine of premier cru quality that combines honeyed fruit with thrilling acidity. Drink 2026-2029.*

**Pouilly-Fuissé 1er Cru La Maréchaude**

SM11	6x75cl	13	£ 184	£ 41
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*A warmer site, lower on the slope and one of the first plots to be harvested. Dense and concentrated with a touch of toasty oak and a long finish. Drink 2026-2029.*

**Pouilly-Fuissé 1er Cru Sur La Roche**

SM12	6x75cl	13	£ 188	£ 42
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*The Saumaizes own a substantial 1.5 hectare parcel in this magnificent premier cru which lies on the southern flank of La Roche de Vergisson. The stony, chalk soil gives an elegant, precise wine with excellent purity of fruit and fine minerality. Drink 2026-2030.*

## Florent Rouve



With vines in both the Mâconnais and the Jura, Florent is not one to rest on his laurels. He has some wonderful plots based around the village of Davayé with old vines both at Mâcon La Roche Vineuse and the newly classified Pouilly-Fuissé 1er Cru Sur La Roche.

In 2023 his fruit was wonderfully ripe. Florent decided to reduce the percentage of new oak to a maximum of 10% and did not stir the lees at all. The wines are powerful and full-bodied whilst retaining fine freshness and minerality.

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Mâcon La Roche Vineuse Soleil Levant VV</b>	FR1	6x75cl	13	£ 87	£ 21
<i>The village of La Roche Vineuse lies a few kilometres north of the Pouilly-Fuissé appellation and makes similarly rich wines. This east-facing vineyard captures all the morning sun allowing the grapes to reach full maturity whilst retaining excellent acidity. Fermented and aged for nine months in small oak barrels, this is ripe and generous with beautiful fresh fruit. Drink 2025-2027.</i>					
<b>Mâcon Bussières Les Clos Vieilles Vignes</b>	FR2	6x75cl	13	£ 91	£ 22
<i>A rich, intensely flavoured wine with excellent structure from a single vineyard in the village of Bussières, adjacent to the Pouilly-Fuissé appellation. Lovely honeyed fruit is balanced by fine acidity and a crisp saline finish. Drink 2025-2028.</i>					
<b>Saint Véran En Crêches</b>	FR3	6x75cl	13	£ 105	£ 25
<i>The finest vineyard in the village of Davayé, where Florent has his cellar. Ripe and fruity, with a fine, generous texture and just the right amount of oak. Finishes sweet and long. Drink 2025-2028.</i>					
<b>Viré-Clessé Les Vercherres</b>	FR4	6x75cl	13.5	£ 108	£ 26
<i>This cool, north-east facing vineyard gives a wonderful, mineral wine, amongst the finest of the northern Mâconnais. Rich and intense, with fine, opulent fruit and a long aftertaste. Drink 2025-2028.</i>					
<b>Pouilly-Fuissé Murgets Vieilles Vignes</b>	FR5	6x75cl	13.5	£ 130	£ 30
<i>From the village of Fuissé, where Florent has some of his oldest vines. A rich, harmonious wine that combines ripe, succulent fruit with crisp acidity. Drink 2025-2028.</i>					
<b>Pouilly-Fuissé 1er Cru Sur La Roche VV</b>	FR6	6x75cl	13.5	£ 168	£ 38
<i>One of the finest of the new premiers crus. Situated in the village of Vergisson at the northern, higher end of the appellation, where the soils are chalkier and the wines have the most minerality. A beautiful, elegant wine with fine purity of fruit and a long, mineral finish. Drink 2025-2029.</i>					

# François Berthenet

François Berthenet and his young family live at this estate in Montagny Lès Buxy that was established in the 16<sup>th</sup> century.

The 2023 harvest ran from 7<sup>th</sup> to 20<sup>th</sup> September with a good-sized crop of ripe, healthy grapes. Fermentation was in a mixture of stainless steel vats and oak barrels ranging in size from 228 to 500 litres. There was less *batonnage* in 2023 as the wines were naturally rich and generous and the aim was to retain the maximum of freshness and vitality. The result is a magnificent range of vividly fruity, harmonious wines that have a little more acidity than in 2022.



François Berthenet

White

## Montagny Tête de Cuvée

*A selection of the finest parcels of the estate vinified in stainless steel to preserve the maximum of freshness and vitality. Crisp and aromatic with lovely, peachy fruit and a mouthwatering texture. Drink 2025-2027.*

## Montagny Les Coères

*The domaine owns a section of Les Coères that is inexplicably not classified as premier cru. Fermented and aged for 9 months in one, two and three year old oak barrels (80% 228 litre pièces, 20% 450 litre demi-muids from Damy in Meursault). A rich, generous wine with fine depth and concentration and just the right amount of oak. Drink 2025-2028.*

## Montagny 1er Cru Saint Morille

*One of the highest (375 metres altitude) premiers crus in Montagny where the grapes ripen slowly and retain excellent acidity. Vinified in stainless steel vats, this is crisp and vibrant with wonderful purity of fruit and a persistent aftertaste. Drink 2025-2028.*

## Montagny 1er Cru Platières

*Platières is lower on the slope (275m) and gives a broader, richer wine. Partly fermented in barrel, this is ripe and generous with a fine, fleshy texture. Drink 2025-2028.*

## Montagny 1er Cru Vieilles Vignes

*François makes this impressive wine from selected plots of the oldest vines of the domaine. Two thirds of the juice is barrel-fermented using both 228 litre and 500 litre casks of which 20% are new. Rich and concentrated with magnificent, boneyed fruit allied to excellent acidity. Drink 2026-2029.*

Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
BE1	6x75cl	13	£ 84	£ 21

BE2	6x75cl	13	£ 94	£ 23
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BE3	6x75cl	13	£ 108	£ 26
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BE4	6x75cl	13	£ 113	£ 27
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BE5	6x75cl	13	£ 125	£ 29
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# Theulot Juillot

Nathalie Theulot inherited her share of the Juillot family estate over 30 years ago and has worked hard with Jean-Claude to build their reputation as an excellent address for Mercurey.

All their fruit is harvested by hand, destemmed and given a brief cold maceration before fermentation. The wines are then matured for 12 months in oak barrels from *tonnelleries* Mercurey and Chassin. Their 2023 crop is smaller than in 2022 following hail in July, resulting in wines with additional richness and concentration.



Nathalie & Jean-Claude Theulot

Red	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Mercury Vieilles Vignes</b>	TJ1	6x75cl	13.5	£ 124	£ 29
<i>Fragrant tobacco and red fruits on the nose with a lovely, rich, succulent texture and a long soft finish. From the oldest vines of the domaine, in three climats (Clos Laurent, Vaux and Montelons) which are vinified separately and aged in 20% new oak barrels. Drink 2026-2031.</i>					
<b>Mercury Château Mipont</b>	TJ2	6x75cl	13.5	£ 134	£ 31
<i>From a single vineyard near the centre of the village, this is consistently of premier cru quality. Rich and aromatic with masses of red cherry fruit and a ripe, generous texture. Drink 2026-2032.</i>					
<b>Mercury 1er Cru Champs Martins</b>	TJ3	6x75cl	13.5	£ 142	£ 33
<i>A fine, south-west facing slope with a distinct stony soil that makes a lovely, generous wine with pure red and dark fruits. Carefully extracted tannins give structure and longevity. An elegant, harmonious wine that will be delicious to drink young but will age gracefully. Drink 2026-2032.</i>					
<b>Mercury 1er Cru Combins</b>	TJ4	6x75cl	13.5	£ 146	£ 33
<i>The heavier clay soil gives a full-bodied, gutsy wine that demands a little patience. Red and black fruits combine with bright acidity to give a fresh, close-knit wine that finishes sweet and long. Drink 2027-2033.</i>					
<b>Mercury 1er Cru La Cailloute</b>	TJ5	6x75cl	13.5	£ 153	£ 35
<i>A monopole of the estate and the most complete wine in the cellar with beautiful blackcurrant fruit, dense texture, ripe tannins and a generous finish. Backward at present, this will age magnificently. Drink 2027-2033.</i>					



## Romain & Simon Pillot



There is an exciting new team now making the wines at this established family domaine. The old guard retired for the 2023 vintage and the dynamic Romain, who has been involved since 2018, has now taken responsibility for making the wine and has just been joined by his younger brother Simon.

Their Pinot Noir La Pièce Carrée is from a well-sited 1.3 hectare plot just outside the Mercurey appellation and represents excellent value. All the fruit is destemmed before fermentation in cement vats followed by ageing for twelve months in French oak barrels.

Red	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Bourgogne Pinot Noir La Pièce Carrée</b>	RP1	6x75cl	13	£ 78	£ 20
<i>A delicious, forward, open-textured wine with masses of fresh red fruit on both nose and palate. From a single vineyard in the village of Mellecey that is vinified apart due to its exceptional quality. Rivals many a producer's Mercurey. Drink 2025-2028.</i>					
<b>Mercurey</b>	RP2	6x75cl	13.5	£ 112	£ 26
<i>From vines in the villages of Mercurey and Saint Martin sous Montaignu. The Pillots continue to sell a proportion of their crop in bulk which enables them to retain the best fruit for themselves. This is rich and generous with fine, juicy fruit, soft tannins and a lovely, fresh finish. Drink 2026-2030.</i>					
<b>Mercurey 1er Cru En Sazenay</b>	RP3	6x75cl	14	£ 142	£ 33

*The estate owns 1.8 hectares in this fine, south-east facing limestone vineyard. The vines date back to 1950 and give a fabulous, complex wine with masses of juicy, ripe, redcurrant fruit and carefully extracted silky tannins. Aged in 30% new oak barrels from Tonnellerie Cbassin. Drink 2027-2032.*

## Nicolas Ragot



Nicolas Ragot continues to expand and improve both the vines and winery at the family domaine that he took over from his father 15 years ago.

He likes to pick early, in order to avoid any trace of over-ripeness and started the harvest in the last few days of August, completing the picking by the end of the first week of September. Up to 30% of the grapes were fermented as whole bunches, which gives additional freshness and vitality to the wines due to the gentler extraction and an ability to press less vigorously.

White

### Givry Champ Pourot blanc

Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
RA1	6x75cl	13	£ 110	£ 26

*From a vineyard in the south of the appellation where the soil is lighter and better suited to Chardonnay. Fermented and aged in a mixture of small and large oak barrels and some clay amphorae. Ripe and aromatic with beautiful apple fruit, fresh acidity and a rich, generous finish. Drink 2025-2027.*

Red

### Givry Vieilles Vignes

RA2	6x75cl	13	£ 125	£ 29
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*A selection of the oldest plots of the domaine from which the fruit is fermented with 20% whole bunches. Beautiful, crunchy red fruit on the nose followed by a fresh, open texture and a lovely long aftertaste. Drink 2026-2030.*

### Givry 1er Cru La Grande Berge

RA3	6x75cl	13.5	£ 146	£ 33
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*This fresh, elegant wine is fermented with 15% whole bunches and then aged in 228 litre barrels from tonnelleries Taransaud and Ermitage of which 40% are new. Beautiful redcurrant fruit, excellent vitality, ripe tannins and fresh acidity. Drink 2026-2031.*

### Givry 1er Cru Clos Jus

RA4	6x75cl	13.5	£ 146	£ 33
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*This warmer, south-facing vineyard lies at the northern end of the appellation in the commune of Dracy-le-Fort. A full-bodied, powerful wine with dark fruit, firm tannins and a close-knit texture that will guarantee a long life. Drink 2027-2032.*

# Claudie Jobard

Claudie Jobard runs a fine, 10 hectare estate with vineyards in both Rully and the Côte de Beaune.

In 2023, Claudie decided to pick early to preserve much-needed acidity with the white wines harvested from 6<sup>th</sup> to 13<sup>th</sup> September, quickly followed by the Côte de Beaune reds and finishing with the red Rully on 16<sup>th</sup> September. The whites are rich and aromatic with ripe, opulent flavours balanced by fresh acidity. The reds, 100% destemmed, are generous and juicy. The pinot noir fruit allied to silky tannins promises a fine future.



White

## Rully Montagne La Folie

Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
CJ1	6x75cl	13.5	£ 115	£ 27

*A ripe, open, forward wine from a 2.5 hectare parcel in the north of the appellation on the outskirts of the town of Chagny. The higher altitude and stony soil gives welcome freshness and minerality. Fermented and aged in 228 litre pièces of which 15% were new. Drink 2025-2027.*

## Rully En Villerange

CJ2	6x75cl	13.5	£ 122	£ 28
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*From the opposite, southern end of the appellation adjoining Mercurey where the soil is richer with more clay and the fruit ripens earlier. The vines were the first to be harvested resulting in a rich but crisp wine, lean on the palate with excellent vitality and tension on the finish. Drink 2025-2028.*

Red

## Bourgogne Côte d'Or Milliane

CJ3	6x75cl	13	£ 102	£ 24
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*High quality pinot noir from a top vineyard splendidly sited just below the Château de Pommard. Beautiful, red fruits on both nose and palate with a supple, generous texture and high quality tannins. One of the finest Côte de Beaune Bourgognes of the vintage. Drink 2026-2030.*

## Rully La Chaume rouge

CJ4	6x75cl	13.5	£ 109	£ 26
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*A vibrant, rich wine from one of Rully's finest vineyards opposite the Château de Rully. Masses of delicious, crunchy, red cherry fruit, a firm but rewarding texture and a long aftertaste. Drink 2026-2031.*

## Pommard Vaumuriens

CJ5	6x75cl	13	£ 225	£ 49
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*Vaumuriens lies immediately above the renowned premier cru of Rugiens and makes magnificent, fleshy Pommard. A complex mixture of red and black fruits are matched by firm but ripe tannins and a long, sweet finish. Drink 2027-2033.*

## Beaune 1er Cru Epenottes

CJ6	6x75cl	13.5	£ 240	£ 52
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*This splendid premier cru is situated on the border with Pommard and combines the elegance of Beaune with the power of Pommard. Claudie's vines are over 80 years old and give a rich, generous wine with lovely depth and purity of fruit. Drink 2027-2033.*

# Franck Lamargue



Franck Lamargue is one of a new generation of dynamic, young wine makers who, despite high vineyard prices, has managed to successfully build a 12 hectare estate from scratch. The domaine, based in the village of La Rochepot, covers most of the best value appellations of the Côte de Beaune.

All the vineyards are worked organically, although he doesn't bother with the certification. The fruit is hand harvested and vinified in his new cellar, constructed in 2022.

White

## Maranges Vignes Blanches

Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
FL1	6x75cl	13	£ 118	£ 28

*Fermented and aged in 228 litre barrels from tonnelleries François Frères, Montgillard and Billon of which 10% are new. The relatively high altitude and chalky soil give excellent bite and freshness to this lovely wine making it one of the best value white wines of the Côte d'Or. Drink 2025-2027.*

## Auxey-Duresses Les Hautés

FL2	6x75cl	13.5	£ 134	£ 31
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*From 65 year old vines on the border with Meursault, this has wonderful honeyed fruit, crisp acidity and just the right amount of new oak. 25% of the barrels are new each year. Drink 2025-2028.*

## Saint Romain La Combe Bazin

FL3	6x75cl	13	£ 138	£ 32
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*Vinified principally in barrels from François Frères which Franck believes perfectly complements the rich, spicy character of the wine. Ripe and aromatic on the nose with opulent fruit on the palate and a long, fresh finish. Drink 2025-2028.*

Red

## Monthélie Les Gamets

FL4	6x75cl	12.5	£ 108	£ 25
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*A lovely, medium-bodied wine from this little-known village sandwiched between Volnay and Meursault. Most attractive redcurrant fruits, fresh acidity and soft tannins make it already very approachable. Drink 2026-2029.*

## Santenay Les Hâtes

FL5	6x75cl	13.5	£ 114	£ 27
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*Santenay lies immediately to the south of the red wine vineyards of Chassagne-Montrachet. The heavier clay soil is perfectly suited to pinot noir and gives a firm, full-bodied wine that demands a little ageing. A complex mixture of red cherry and blackcurrant fruit is complemented by carefully extracted, ripe tannins. Drink 2026-2030.*

## Maranges 1er Cru Clos Roussots

FL6	6x75cl	13.5	£ 124	£ 29
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*This fine premier cru adjoins the premiers crus of Santenay and makes a rich, full-bodied wine with similar structure and ageing potential. Warm and spicy with a rich, generous texture and long finish. Drink 2026-2031.*

## Gérard Thomas et Filles



Gérard, Anne & Isabelle Thomas

This fine, family domaine is now run by Gérard Thomas's two daughters, Anne and Isabelle. Their technical training has resulted in purer wines with fresher fruit and better integrated oak. The supply of barrels has been switched from *tonnellerie* Gillet to new artisan coopers Montgillard, improving the harmony and balance of the wines. Anne and Isabelle picked early in 2023, taking full advantage of the fine weather in early September. Harvesting was completed by 11<sup>th</sup> September resulting in a splendid range of ripe but crisp whites. Their Saint Aubins are some of the best value wines of the Côte de Beaune.

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Saint Aubin Champ Tirant</b>	GT1	6x75cl	12.5	£ 140	£ 32
<i>Vinified with the same care as the domaine's premiers crus in 25% new oak barrels. Champ Tirant lies next to premier cru Castets and produces wine of similar class and concentration. Ripe and fruity with just the right amount of oak, this will be delicious young but has the depth and intensity of flavour to age gracefully. Drink 2025-2028.</i>					
<b>Saint Aubin 1er Cru Murgers des Dents de Chien</b>	GT2	6x75cl	12.5	£ 165	£ 37
<i>One of the finest premiers crus of Saint Aubin that is situated on the border with Puligny-Montrachet adjacent to Puligny-Montrachet 1er Cru La Garenne. High on the slope with a distinctive, stony soil, this has fine bite and minerality and finishes impressively long. Drink 2025-2029.</i>					
<b>Puligny-Montrachet Le Trézin</b>	GT3	6x75cl	12.5	£ 260	£ 56
<i>One of the highest vineyards in Puligny where the fresher microclimate gives wines with purity and precision. A lovely, complete wine that marries honeyed fruit with toasty oak and a long aftertaste. Drink 2026-2030.</i>					
<b>Puligny-Montrachet 1er Cru La Garenne</b>	GT4	6x75cl	12.5	£ 310	£ 66
<i>The most concentrated wine in the cellar. Backward at present with a tight structure, impressive depth and a persistent finish. A superb Puligny premier cru at a very sensible price. Drink 2026-2031.</i>					
<b>Chassagne-Montrachet 1er Cru Chenevottes</b>	GT5	6x75cl	12.5	£ 310	£ 66
<i>A magnificent east-facing climat that captures all the morning sun and lies just across the RN6 from the grand cru of Le Montrachet. A rich, intensely flavoured wine that combines the charm of Chassagne with the minerality of Puligny. Drink 2026-2031.</i>					

# Jean-Marc Pillot

Antonin Pillot now takes full responsibility for the running of the estate and has made a number of small but significant changes to both the viticulture and winemaking. The entire estate is now farmed organically and will be certified as such for the 2024 vintage.

He believes in picking relatively early to retain the maximum of freshness and vitality and is regularly one of the first to start the harvest. In 2023 the first white wines were picked on the 7<sup>th</sup> September with the reds completed eight days later. The fruit was harvested with 12.7-13% potential alcohol and there was no need for chaptalisation. The white and red wines are now vinified in separate cellars which can be kept at different temperatures to control the vinification and ageing more precisely. The number of new oak barrels purchased each year has been reduced and the size of the barrels increased (350 litre as well as the traditional 228 litre) and many of the premiers crus are now matured for longer in cask resulting in greater harmony and complexity.

This is a great address for both reds and whites.

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Bourgogne Chardonnay Le Haut des Champs</b>	PI1	6x75cl	13	£ 109	£ 26
<i>From vines in Chassagne, Puligny and neighbouring Chassey-le-Camp just the other side of the Canal du Centre. A high-class wine with rich, aromatic fruit and splendid vitality. One of the very finest Bourgogne Chardonnays of the vintage. Drink 2026-2029.</i>					
<b>Montagny Les Bassets</b>	PI2	6x75cl	13	£ 120	£ 28
<i>A fresh, lively, vividly fruity wine that combines ripe, honeyed fruit with excellent minerality. Drink 2026-2029.</i>					
<b>Rully 1er Cru Les Raclots</b>	PI3	6x75cl	13.5	£ 174	£ 39
<i>From one of Rully's finest premiers crus this is rich and concentrated whilst retaining beautiful freshness and purity of fruit. Drink 2026-2030.</i>					
<b>Chassagne-Montrachet blanc</b>	PI4	6x75cl	13	£ 290	£ 62
<i>The majority of the domaine's vines in the Chassagne appellation lie on the border with Puligny-Montrachet just below the grands crus of Bâtard and Criots-Bâtard-Montrachet, with another well sited climat, Les Benoités, adjacent to premier cru Morgeot. This is the finest village Chassagne that I tasted this year with wonderful intensity and precision. Ripe and concentrated with thrilling minerality and exceptional length on the finish. Drink 2026-2031.</i>					
<b>Puligny-Montrachet Les Noyers Bret</b>	PI5	6x75cl	13	£ 305	£ 65
<i>Les Noyers Bret is a fine climat 500 metres below Bâtard-Montrachet. The Pillot vines were planted in 1973 and 1990 and are now in their prime, giving wonderful wine. More restrained than the domaine's Chassagne with appley fruit, crisp acidity and a tight-knit texture. Has impressive concentration and a persistent aftertaste that guarantees a fine future. Drink 2026-2031.</i>					



Antonin Pillot

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Chassagne-Montrachet 1er Cru Chenevottes</b>	PI6	6x75cl	13.5	£ 420	£ 88

*This magnificent wine comes from some of the oldest vines of the domaine, planted in 1949. Chenevottes is a north-east facing slope just across the RN6 from the grand cru of Le Montrachet. Shows wonderful precision and purity of fruit with a rich, succulent texture and a crisp, mineral finish. Drink 2027-2032.*

<b>Chassagne-Montrachet 1er Cru Les Caillerets</b>	PI7	6x75cl	13.5	£ 524	£ 109
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*The finest premier cru to the south of the village. Relatively high on the slope where the stony soil drains perfectly and the fruit ripens slowly, retaining fine acidity. Combines, rich, honeyed fruit with vibrancy and an impressive, long aftertaste. Drink 2027-2032.*

<b>Chassagne-Montrachet 1er Cru Les Vergers Clos Saint Marc</b>	PI8	6x75cl	13.5	£ 700	£ 144
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*Clos Saint Marc is a walled, 0.5 hectare enclave within the premier cru of Les Vergers, on a stony east-facing slope above the village. The old vines give a splendid, intense wine with concentrated fruit aromas, a rich, succulent texture and a long, harmonious finish. Grand cru quality. Drink 2027-2032.*

Red

<b>Bourgogne Pinot Noir</b>	PI9	6x75cl	13	£ 118	£ 28
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*A highly attractive, forward wine from vines in the villages of Chassagne, Santenay and Remigny. Full of juicy, red fruits with just a touch of oak. Delicious to drink young but will age gracefully in the short to medium term. Drink 2026-2030.*

<b>Santenay Les Champs Claude</b>	PI10	6x75	13	£ 146	£ 33
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*Champs Claude lies adjacent to Chassagne-Montrachet 1er Cru Morgeot and makes a similarly generous wine. Masses of red and black cherry fruit give a rich, succulent texture and firm but ripe tannins add structure and ageing potential. Finishes fresh and long. Drink 2027-2031.*

## Vincent & François Jouard

Pierre-Henri Jouard started working with his father François at their 11 hectare family domaine in 2022 and is now slowly taking over responsibility for the wine making.

In 2023 they decided to harvest early, from the 4<sup>th</sup> to 11<sup>th</sup> September with potential alcohol levels of 13 to 13.5%. All the wines were barrel fermented in 228 litre *pièces*, the vast majority being Allier oak from *tonnellerie* Chassin.

The village Chassagne is aged in 20% new oak whilst the premiers crus are matured in 25 to 30% new barrels.

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Chassagne-Montrachet Vieilles Vignes</b>	JO1	6x75cl	13	£ 280	£ 60
<i>Pierre-Henri sells the majority of his wine in bulk keeping back the best to bottle under the family name. Lovely, fresh, vividly fruity wine with great finesse and elegance. Drink 2026-2029.</i>					
<b>Chassagne-Montrachet 1er Cru Champs Gains</b>	JO2	6x75cl	14	£ 340	£ 72
<i>A beautiful, open, forward premier cru with mouthwatering fruit and refreshing acidity. Will be delicious to drink young and will also age gracefully. Drink 2026-2030.</i>					
<b>Chassagne-Montrachet 1er Cru La Maltroie</b>	JO3	6x75cl	13	£ 340	£ 72
<i>Greater structure as a result of the richer clay soil. Impressive depth and concentration, this has remarkable intensity and length on the finish. Drink 2026-2030.</i>					
<b>Chassagne-Montrachet 1er Cru Chenevottes</b>	JO4	6x75cl	13.5	£ 355	£ 75
<i>This fine, east-facing premier cru overlooks Le Montrachet and gives a crisp, fresh vibrant wine with excellent structure and minerality. Drink 2026-2030.</i>					
<b>Chassagne-Montrachet 1er Cru Morgeot Les Fairendes</b>	JO5	6x75cl	14	£ 387	£ 82
<i>The Jouards own three parcels in Les Fairendes, the finest section of Morgeot for making white wine. The oldest vines date back to 1930 with more recent plantings in 1989 and 1998. Rich and aromatic with wonderful peachy fruit, a generous texture and an elegant finish. Drink 2026-2030</i>					





Pierre-Henri Jouard

White

**Chassagne-Montrachet 1er Cru Chaumées  
Clos de la Truffière**

Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
JO6	6x75cl	13.5	£ 401	£ 84

*The high altitude and stony soil gives an intense mineral wine. Crisp and lean with wonderful purity of fruit and impressive length and freshness on the palate. Drink 2026-2031.*

**Bâtard-Montrachet**

JO7	6x75cl	13.5	£ 1657	£ 335
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*Only two barrels produced of this magnificent, concentrated wine. The old vines here give a remarkable intensity and depth. Opulent and generous. Drink 2026-2032.*

# Sylvain Bzikot



Sylvain's grandfather arrived in Burgundy from Poland in the 1930s. Today, the domaine covers 15 hectares and with the arrival of Sylvain's son, Quentin, has cemented its reputation as one of Puligny's finest. Viticulture is traditional with the domaine's vineyards widely recognised as some of the best-tended in the village. Vinification is in both oak barrels and stainless steel vats, a combination favoured by Sylvain as it enables him to retain the maximum of fruit as well as developing richness and complexity.

In 2023 Sylvain harvested from 3<sup>rd</sup> to 10<sup>th</sup> September and has made an impressive range of rich, harmonious wines that show both depth and finesse.

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Bourgogne Côte d'Or Chardonnay</b>	BZ1	6x75cl	13	£ 108	£ 26
<i>From the domaine's finest vineyards that lie within the village but just outside the Puligny appellation. Vinified 60% in stainless steel vats and 40% in 400 litre oak barrels supplied by Taransaud, Montgillard and Meyrieux. A lovely, generous wine brimming with fresh fruit complemented by mouthwatering acidity. A great success, one of the finest Bourgognes from the Côte d'Or. Drink 2025-2028.</i>					
<b>Meursault</b>	BZ2	6x75cl	13.5	£ 264	£ 57
<i>A rich, generous Meursault with vivid fruit and a lovely, succulent texture. All barrel-fermented, this is gently oaked with fine ripeness and lovely length on the finish. Drink 2026-2029.</i>					
<b>Puligny-Montrachet</b>	BZ3	6x75cl	13.5	£ 278	£ 60
<i>From several plots around the appellation including many old vines in the climat of Reuchaux. Two-thirds is fermented and aged for 12 months in barrels, most of which are 400 litres from Taransaud, with one third vinified in stainless steel vats. A fine, harmonious wine with lovely, peachy fruit, a touch of oak and a long, crisp finish. Drink 2026-2030.</i>					
<b>Puligny-Montrachet La Rousselle</b>	BZ4	6x75cl	13.5	£ 304	£ 65
<i>La Rousselle lies to the north of the village immediately below the premiers crus of Referts and Perrières. It consistently gives a wine of premier cru quality which is why Sylvain vinifies the grapes from his 0.27 hectares apart. A rich, intensely-flavoured wine that has vibrant fruit and a close-knit texture. Drink 2026-2031.</i>					
<b>Puligny-Montrachet 1er Cru Les Folatières</b>	BZ5	6x75cl	13.5	£ 408	£ 86
<i>The domaine's finest wine, from a 0.4 hectare plot that Sylvain farms en metayage. By purchasing the owner's share of the crop, he has nine barrels of this magnificent premier cru that has wonderful, aromatic fruit, impressive depth and concentration and a long, lingering aftertaste. Drink 2026-2031.</i>					

# Jacques Carillon

Jacques makes some of the very finest and most age worthy wines of Puligny. All the wines are barrel-fermented and then aged for 12 months in 228 litre French oak barrels from Tonnellerie de Mercurey, Seguin-Moreau and Boutes, followed by 6 months in stainless steel vats.

In 2023, Jacques picked promptly from the 2<sup>nd</sup> to 8<sup>th</sup> September. At 52 hl/ha it was the largest crop since 2018 but the wines retain their characteristic depth and concentration and have the balance to age magnificently.



White

## Chassagne-Montrachet

Bin no.	Case Size	% abv	£ per case IN BOND Estimated	Approx £ per bottle inc VAT
JC1	6x75cl	13.5	£ 320e	£ 68e

*The most forward and overtly fruity wine in the cellar that comes from a single 0.26 hectare plot just above the Château de Chassagne and which was previous planted with pinot noir. The chardonnay vines are now 10 years old and producing a lovely, rich, succulent wine whilst retaining Jacques's trademark bite and minerality. Drink 2026-2030.*

## Puligny-Montrachet

JC2	6x75cl	13.5	£ 380e	£ 80e
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*This comes from 7 parcels in different sectors of the appellation and is the finest village Puligny-Montrachet that I tasted this year. Fermented and aged for 12 months in 228 litre barrels followed by 6 months in stainless steel vats. Rich and intense with fine honeyed fruit matched by thrilling acidity. Drink 2027-2032.*

## Puligny-Montrachet 1er Cru Champs Canet

JC3	6x75cl	13.5	£ 725e	£ 149e
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*The most open and forward of the domaine's premiers crus with beautiful aromatic fruit, a hint of oak and a lovely succulent texture. Drink 2027-2033.*

## Puligny-Montrachet 1er Cru Les Perrières

JC4	6x75cl	13.5	£ 750e	£ 154e
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*The domaine's most important premier cru holding, 0.61 hectares of 40 year old vines that give a magnificent complete wine that has amazing depth and class. Drink 2028-2034.*

## Puligny-Montrachet 1er Cru Les Referts

JC5	6x75cl	13.5	£ 775e	£ 159e
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*Referts lies on the Meursault border, adjacent to Meursault 1er Cru Perrières. Rich honeyed fruit on the nose and impressive minerality and power on the palate. Drink 2028-2034.*

## Bienvenues-Bâtard-Montrachet

JC6	6x75cl	13.5	£ 3300e	£ 664e
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*Only two barrels made of this magnificent grand cru, of which Jacques owns 0.12 hectares. The 60 year old vines give a backward but splendid wine that will age wonderfully. Drink 2029-2035.*

# Joseph Pascal

Formerly known as Domaine Jean Pascal & Fils, this fine family estate is currently run by Yann and Alexandra Pascal together with their son Joseph. Their 15 hectares of vines make this one of the larger properties in Puligny-Montrachet and the entire crop is now bottled at the domaine.

The wines are vinified in the spacious cellar near the centre of the village with nearly all the white wines 100% barrel-fermented, the casks being supplied by *tonnelleries* Berthomieu, Montgillard, Rousseau, Meyrieux and Tremeaux. The reds are systematically destemmed and include the only village red Puligny-Montrachet still to be produced.

In 2023, yields were kept under control by a crop thinning in early summer with the harvest running from 2<sup>nd</sup> to 11<sup>th</sup> September.

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Bourgogne Côte d'Or Chardonnay</b>	PA1	6x75cl	13	£ 108	£ 26

*A delicious, forward, vividly fruity wine from vines in Puligny-Montrachet and the neighbouring village of Corpeau. 75% of the juice is fermented in barrel with 25% vinified in stainless steel to enhance the freshness and vitality of the wines. Rich and boneyed with a touch of spicy oak and a long, fresh finish. Drink 2025-2027.*

<b>Auxey-Duresses</b>	PA2	6x75cl	13.5	£ 146	£ 33
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*From three parcels of vines (Vireux, Hautés and Lavieres) which lie on the border between Auxey-Duresses and Meursault. This is a fine, generous wine, entirely vinified in barrel of which 15% are new. Crisp and clean with depth and finesse. Drink 2025-2028.*

<b>Meursault</b>	PA3	6x75cl	14	£ 250	£ 54
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*A rich, full-bodied Meursault from three plots in the lieux-dits of Vireuils, Clos du Cromin and Corbins. Honeyed fruit, excellent balancing acidity and a solid structure make this a complete wine with both power and finesse. Drink 2025-2029.*

<b>Puligny-Montrachet</b>	PA4	6x75cl	14	£ 272	£ 59
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*Produced from the domaine's 3.5 hectares of vines within the appellation. The largest parcel is in Noyers Bret just a few hundred metres below Batard-Montrachet. A fine, harmonious wine that has complex fruit, lovely tension and a long finish. Drink 2026-2030.*



Alexandra Pascal

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Puligny-Montrachet 1er Cru Hameau de Blagny</b>	PA5	6x75cl	13.5	£ 374	£ 79

*One of the highest altitude premiers crus in Puligny and consequently best placed to retain freshness even in the warmest summers. Superb tension with a lean, mineral texture and thrilling acidity. A little closed at present but will age magnificently. Drink 2026-2031.*

<b>Puligny-Montrachet 1er Cru Les Chalumeaux</b>	PA6	6x75cl	14	£ 374	£ 79
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*With 0.85 hectares, the Pascals are the largest owner in this fine premier cru that lies just below the Hameau de Blagny. The poor, stoney soil gives a crisp, mineral wine that exhibits impressive vitality and persistence on the finish. Drink 2026-2031.*

<b>Puligny-Montrachet 1er Cru Les Folatières</b>	PA7	6x75cl	14	£ 390	£ 82
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*From lower on the slope where the fruit ripens earlier. A wonderful, concentrated wine with opulent fruit, a touch of honey and a long aftertaste. Drink 2026-2031.*

Red

<b>Bourgogne Côte d'Or Pinot Noir</b>	PA8	6x75cl	12.5	£ 84	£ 21
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*From vines in the villages of Puligny and Volnay but which lie too low on the slope to qualify for their respective appellations. Medium-bodied with fresh, red cherry and raspberry fruit and a touch of spicy oak. Drink 2025-2028.*

<b>Puligny-Montrachet rouge</b>	PA9	6x75cl	12.5	£ 168	£ 37
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*Part of the domaine's parcel of Noyers Bret is planted with old (50+ years) pinot noir vines which makes this the only red village Puligny-Montrachet. Ripe, red and black cherry fruit and carefully-extracted tannins result in an elegant, charming wine that will be delicious young and age gracefully. Drink 2026-2029.*

## Jean-Louis Chavy

Jean-Louis's son, Paul, is now running the estate with his father and has introduced a few subtle but important changes at this fine, 7.3 hectare domaine. More of the wine is being fermented and aged in larger 350 litre barrels rather than the traditional 228 litre *pièces*. This allows a slower evolution of the wine with less oak influence.

Jean-Louis continues to pick a few days later than his brother, Alain, and the wines are rounder with more immediate fruit and a ripe, generous texture. They show very well when young but also have the ability to age. In 2023 the harvest ran from 4<sup>th</sup> to 9<sup>th</sup> September with generous yields and has given a lovely range of rich, flavoursome wines with both depth and class.



Jean-Louis Chavy

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Bourgogne Chardonnay</b>	JLC1	6x75cl	13	£ 128	£ 30
<i>From 2 hectares of 75 year old vines vines in Puligny-Montrachet and Meursault that lie too low on the slope to qualify for the appellation. A most attractive, forward, open-textured wine that is vinified 90% in oak barrels (both 228 and 350 litre of which no more than 5% are new) and 10% in stainless steel. Ripe and juicy with lovely purity of fruit and just a hint of oak. Drink 2025-2028.</i>					
<b>Puligny-Montrachet</b>	JLC2	6x75cl	13.5	£ 304	£ 65
<i>The domaine owns ten parcels of vines totalling 2.5 hectares in eight different lieux-dits throughout the appellation. 100% vinified in oak (50% in 228 litre pièces and 50% in 350 litre demi-muids of which 20% are new). This has extra class and vitality; an impressive, rich wine with ripe, honeyed fruit balanced by excellent acidity. Drink 2026-2029.</i>					
<b>Puligny-Montrachet Les Charmes</b>	JLC3	6x75cl	13.5	£ 340	£ 72
<i>From a 0.5 hectare plot that lies on the border with Meursault adjacent to premier cru Charmes. Fermented and aged for 12 months in 350 litre casks from Damy (20% new). Has additional depth and concentration together with fine minerality and length on the finish. Drink 2026-2030.</i>					
<b>Puligny-Montrachet 1er Cru Les Perrières</b>	JLC4	6x75cl	13.5	£ 446	£ 93
<i>The domaine owns 0.34 hectares of this fine premier cru that lies mid-slope between premiers crus Referts and Clavoillons. The stony soil gives a powerful, concentrated wine with both depth and elegance. Drink 2026-2031.</i>					
<b>Puligny-Montrachet 1er Cru Les Clavoillons</b>	JLC5	6x75cl	14	£ 446	£ 93
<i>The Chavys' 0.29 hectare parcel gives a rich, opulent wine with lovely, honeyed fruit matched by fine bite and minerality. Finishes long and fresh, a splendid, complete wine. Drink 2026-2031.</i>					
<b>Puligny-Montrachet 1er Cru Les Folatières</b>	JLC6	6x75cl	14	£ 477	£ 100
<i>The domaine's largest premier cru holding; two plots totalling 1.3 hectares that are well sited just along the slope from grand cru Le Montrachet. A restrained but magnificent wine that has class and wonderful purity of fruit. Rich and concentrated with a spectacularly long finish. Drink 2026-2031.</i>					

## Paul Chavy



Paul & Jean-Louis Chavy

As well as working with his father on the family domaine, Paul purchases grapes from a number of fine growers in both the Côte de Beaune and Côte de Nuits and vinifies them in his cellar in Puligny.

He is young and talented and his 2023s are an exemplary range of fresh, aromatic whites and ripe, generous reds that will drink well when young and also age gracefully.

White

### Saint Romain La Perrière

Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
PC1	6x75cl	13	£ 190	£ 42

*Saint Romain lies at high altitude above Auxey-Duresses, close to Meursault and makes fresh, aromatic wines. This comes from a sunny, south-facing vineyard and is vinified in 15% new oak barrels. Ripe and elegant with beautiful, vibrant fruit, a generous texture and a long, crisp finish. Drink 2025-2027.*

### Saint Aubin 1er Cru Sur Gamay

PC2	6x75cl	14	£ 281	£ 60
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*From one of the finest premier crus of Saint Aubin just above the hamlet of Gamay. Full-bodied, concentrated wine with a dense, rich texture, powerful fruit and lingering aftertaste. Drink 2025-2028.*

Red

### Gevrey-Chambertin

PC3	6x75cl	13	£ 297	£ 63
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*This delicious, vividly fruity pinot noir comes from two plots in Gevrey: Les Crais and Creux Brouillard. 100% destemmed, given five day cold maceration and fermented with a daily remontage. A lovely, open textured wine with beautiful red cherry and blackcurrant fruits, carefully extracted tannins and a succulent texture. Drink 2027-2032.*

### Nuits Saint Georges 1er Cru Damodes

PC4	6x75cl	14	£ 422	£ 89
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*This fabulous premier cru lies on the border with Vosne-Romanée and makes magnificent wines that combine the structure of Nuits with the elegance of Vosne. Beautiful, ripe, red and black fruits on the nose with a touch of spicy oak. Rich and generous on the palate with excellent structure and a long finish. Drink 2028-2033.*

# Alain Chavy

Alain runs this fine, 10 hectare estate with his wife, Corinne, and son Corentin. They have one of the few underground cellars in Puligny and are regularly one of the first domaines to harvest as their aim is to make crisp, intensely-flavoured, mineral wines that age magnificently. They have introduced larger barrels to reduce the oak influence and enhance the purity, both 400 litre *demi-muids* from Tonnellerie Damy and 2000 litre *foudres* from Grenier to complement their usual 228 litre *pièces* from Tremeaux, Billon and Chassin.

In 2023 they picked from 28<sup>th</sup> August to 3<sup>rd</sup> September. All the fruit was ripe (12-12.5% potential alcohol) and healthy and gave an exemplary range of rich yet precise wines.



32 Corentin Chavy

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx. £ per bottle inc VAT
<b>Bourgogne Chardonnay</b>	AC1	6x75cl	13	£ 84	£ 21
<i>A highly attractive, gently oaked chardonnay from 2.5 hectares of vines that the Chavys own in Puligny-Montrachet and the neighbouring village of Corpeau. Vinified in a mixture of 228 litre, 400 litre and 2000 litre casks, this is rich and generous with ripe, honeyed fruit and excellent vitality. Drink 2025-2028.</i>					
<b>Puligny-Montrachet Les 8 Climats</b>	AC2	6x75cl	12.5	£ 297	£ 63
<i>From eight parcels of vines throughout the appellation. Two-thirds of the juice is fermented and aged for 12 months in 288 litre pièces with one third in 400 litre demi-muids. 15% of the barrels are new each year. A fine, elegant Puligny with pure, ripe fruit and impressive minerality. Drink 2026-2029.</i>					
<b>Puligny-Montrachet Les Charmes</b>	AC3	6x75cl	12.5	£ 314	£ 67
<i>From the extension of Meursault 1er Cru Charmes that crosses the border into Puligny. Alain has long vinified his 1.8 hectares of vines separately as they give a magnificent wine that has additional depth and complexity. Rich and full-bodied with fine concentration and a long finish. Premier cru quality. Drink 2026-2030.</i>					
<b>Puligny-Montrachet 1er Cru Champs Gains</b>	AC4	6x75cl	12.5	£ 401	£ 84
<i>The most forward and open-textured of the domaine's premiers crus. Champs Gains lies higher on the slope where the temperatures are cooler and soil is stonier. Fresh and vibrant with crisp, apple fruit, a touch of honey and a delicate, persistent aftertaste. Drink 2026-2030.</i>					
<b>Puligny-Montrachet 1er Cru Clavoillons</b>	AC5	6x75cl	12.5	£ 416	£ 87
<i>A rich, concentrated wine of remarkable finesse from a 0.5 hectare parcel in this fine premier cru. Lovely, fresh fruit is allied to just the right amount of new oak. Drink 2026-2031.</i>					
<b>Puligny-Montrachet 1er Cru Les Folatières</b>	AC6	6x75cl	12.5	£ 422	£ 88
<i>From a substantial 1.5 hectare holding in this magnificent premier cru that lies just along the slope from the grand cru of Le Montrachet. Full-bodied with vibrant fruit, impressive depth and concentration and a long finish. Drink 2026-2031.</i>					



# Philippe Bouzereau

Philippe Bouzereau has been joined by his younger brother, Charles, and together they now run one of the finest of the larger Meursault domaines. With 20 hectares of vines and a modern, well-equipped cellar adjacent to the Chateau de Citeaux that their father acquired in the 1990s, the future is exceedingly bright.

The 2023 harvest started on 6<sup>th</sup> September and gave a fine range of rich, opulent wines of impressive depth and concentration.



Charles & Philippe Bouzereau

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Bourgogne Côte d'Or Chardonnay</b>	PB1	6x75cl	13.5	£ 122	£ 29
<i>From 1.7 hectares of vines that lie to the south of the village on the way to Puligny. This rich, generous wine is fermented and aged in a mixture of 228, 300 and 1200 litre casks. Lovely, honeyed fruit is followed by a rich, mid palate and a long finish. Drink 2025-2027.</i>					
<b>Meursault Les Grands Charrons</b>	PB2	6x75cl	14	£ 270	£ 58
<i>A splendid, rich, Meursault with opulent but precise fruit. A big, full-bodied wine from an east-facing vineyard that captures all the morning sun. Drink 2025-2028.</i>					
<b>Meursault Clos de la Croix Noire</b>	PB3	6x75cl	14	£ 270	£ 58
<i>A lesser-known but fine, stoney vineyard to the north of the village in the direction of Monthelie. The vines are younger and the wine has a delightful, open texture and a lovely, fresh, mineral finish. Drink 2025-2028.</i>					
<b>Meursault 1er Cru Poruzots</b>	PB4	6x75cl	14	£ 480	£ 100
<i>Poruzots lies adjacent to Genevrières and gives a similar, rich yet elegant wine. The domaine owns only 0.15 hectares but the vines are 70+ years old and give a wonderful, intense, complex wine of impressive depth and concentration. Drink 2026-2029.</i>					
<b>Meursault 1er Cru Perrières</b>	PB5	6x75cl	14.5	£ 525	£ 109
<i>The finest of the domaine's premiers crus in 2023 with a winning combination of ripe fruit and minerality. Rich and concentrated with fine tension and a long, lean finish. Drink 2026-2029.</i>					

## Michel Bouzereau et fils

Michel's son, Jean-Baptiste, has been running this fine Meursault domaine since the 1990s. With great vineyards in both Meursault and Puligny and an excellent array of premiers crus, he makes rich aromatic wines that combine ripe honeyed fruit with lovely tension and minerality. An increasing proportion of the wines are aged in 500 litre barrels, rather than the more traditional 228 litre *pièces* with the proportion of new oak not exceeding 25%. The majority of the barrels are bought from the local *tonnellerie* Damy, and the Atelier Centre France, 150km to the west in the forests of the Allier. This lighter touch gives wines of supreme elegance and fine purity of fruit.

Jean-Baptiste is equally at home with red wines and his Beaune 1er Cru Vignes Franches is consistently one of the finest reds of the Côte de Beaune.

In 2023 he harvested promptly from the 3<sup>rd</sup> to 11<sup>th</sup> September and has made a brilliant range of rich, stylish whites and delicious, fruity reds.

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Bourgogne Côte d'Or Chardonnay</b>	MB1	6x75cl	14	£ 130	£ 30
<i>60% of the grapes for this wine come from the village of Meursault, the remaining 40% from Puligny. Vinified in both 228 and 500 litre barrels this is a fine, fresh, aromatic wine with rich, honeyed fruit and a succulent texture. Will be delicious to drink upon release, but has the capacity to age in the medium term. Drink 2025-2028.</i>					
<b>Bourgogne Côte d'Or Clos du Moulin</b>	MB2	6x75cl	13.5	£ 188	£ 42
<i>From a single vineyard in the heart of the village of Meursault, just below Les Petit Charrons. This has extra depth and concentration which derives from the richer soil and the greater age of the vines, planted from 1972. A lovely, complete, complex wine with impressive length on the finish. Better than many a producer's Meursault. Drink 2025-2029.</i>					
<b>Meursault Les Grands Charrons</b>	MB3	6x75cl	13.5	£ 274	£ 59
<i>The many Bouzereaus are the major land owners in this fine climat which lies on a magnificent east facing slope immediately to the west of the village. Rich, and aromatic with fine, honeyed fruit, a generous texture and a long aftertaste. Drink 2026-2030.</i>					
<b>Meursault Limozin</b>	MB4	6x75cl	13	£ 354	£ 75
<i>A broad flavoured, full-bodied wine from this splendid climat that is adjacent to premier cru Genevrières. Beautifully ripe fruit with a touch of honey is complemented by fine acidity. Finishes fresh and long. Drink 2026-2031.</i>					
<b>Meursault 1er Cru Blagny</b>	MB5	6x75cl	13	£ 459	£ 96
<i>The domaine owns 0.5 hectares, just above the hamlet of Blagny. The cooler climate makes this the last vineyard to be harvested and the fruit retains excellent freshness and acidity. Lovely, crisp, minerality. Combines the richness of Meursault with the finesse of Puligny. Drink 2026-2032.</i>					
<b>Meursault 1er Cru Genevrières</b>	MB6	6x75cl	13	£ 500	£ 104
<i>A lovely, complete, elegant wine from 0.52 hectares of vines planted in the late 1980s. Rich and generous with sumptuous fruit and fine minerality. Drink 2026-2032.</i>					



Jean-Baptiste Bouzereau

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Meursault 1er Cru Charmes Dessus</b>	MB7	6x75cl	13	£ 500	£ 104
<i>The domaine owns 0.51 hectares of vines in this famous premier cru which were planted between 1960 and 1997. The biggest, most opulent wine in the cellar with magnificent, honeyed fruit and a rich, succulent texture. Drink 2026-2032.</i>					
<b>Puligny-Montrachet 1er Cru Champs Gains</b>	MB8	6x75cl	13.5	£ 500	£ 104
<i>From an earlier ripening site, due to its sheltered position, this is a wine of exquisite harmony and finesse. Beautiful, ripe fruit allied to fresh acidity and a crisp, lean finish. Drink 2026-2032.</i>					
<b>Meursault 1er Cru Perrières</b>	MB9	6x75cl	13	£ 688	£ 142
<i>The most age-worthy wine in the cellar, produced from 0.46 hectares of vines many of which were planted before World War II. The free-draining, stoney soil gives a crisp, intensely flavoured wine which is closed at present but will develop magnificently. Drink 2026-2032.</i>					
<b>Puligny-Montrachet 1er Cru Cailleret</b>	MB10	6x75cl	13	£ 688	£ 142
<i>Acquired from Domaine Chartron in 1997, this 0.13 hectare plot of vines, planted in 1980, gives a glorious, rich, aromatic wine with impressive depth and concentration. Drink 2026-2032.</i>					
Red					
<b>Pommard Les Cras</b>	MB11	6x75cl	13	£ 262	£ 56
<i>A rich, generous wine full of red, crunchy fruit and carefully extracted tannins. Elegant and charming with none of the austerity often associated with Pommard. Drink 2027-2033.</i>					
<b>Beaune 1er Cru Les Vignes Franches</b>	MB12	6x75cl	12.5	£ 288	£ 61
<i>A beautiful wine, with sumptuous red cherry and blackberry fruit and silky tannins. This is the finest red in his cellar which will be delicious relatively young, but age gracefully. Drink 2027-2034.</i>					

## Vincent Latour

Vincent and Cécile Latour run an expanding, highly successful estate and are now aided by their son Thomas. Short of space in their cramped cellars behind the *Mairie* in the centre of Meursault, they decided to build a new winery adjacent to their existing premises and now boast one of the most spacious, modern and best-equipped cellars in the village. Vincent has also taken the opportunity to update his stainless steel vats, install a new cooling system and purchase two new presses.

In 2023, Vincent decided to pick early, from 8<sup>th</sup> to 15<sup>th</sup> September, as the fruit was ripening fast and he wished to preserve much-needed freshness and acidity. By picking exclusively in the morning, he was able to vinify the wines and retain the maximum of vitality and crispness. The wines were fermented and aged for 12 months in a wide range of different-sized oak casks. As well as the traditional 228 litre *pièces*, Vincent uses 450-600 litre *demi-muids* and 900-3400 litre *foudres*. Overall, Vincent's 2023s are rich, opulent wines with beautiful, honeyed fruit balanced by crisp acidity. This is a magnificent range of wines from one of the finest estates in the village.

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Bourgogne Côte d'Or Chardonnay</b>	VL1	6x75cl	12.5	£ 106	£ 25
<i>A lovely, fresh, rich but elegant wine from vines in the commune of Meursault but just outside the appellation. Vinified in both small oak barrel and larger foudres, this is ripe and generous with just a hint of oak. A most attractive, fruity wine. Drink 2025-2027.</i>					
<b>Saint Aubin Cuvée Thomas</b>	VL2	6x75cl	13	£ 156	£ 35
<i>A rich, honeyed wine named after Vincent's son who is now working at the domaine. From vines next to the Chateau de Saint Aubin in the centre of the village. This is vinified in both demi-muids and foudres of which 10% are new. Rich and aromatic with lovely, honeyed fruit and a fresh, crisp texture. Absolutely delicious. Drink 2025-2028.</i>					
<b>Saint Aubin 1er Cru Frionnes</b>	VL3	6x75cl	13.5	£ 218	£ 48
<i>Rich and full-bodied, this has wondrous depth and persistence. A step up from the village Saint Aubin. Altogether more serious and complex. Already showing very well, this has the depth and concentration to age splendidly. Drink 2026-2029.</i>					
<b>Meursault Cuvée Saint Jean</b>	VL4	6x75cl	13	£ 264	£ 57
<i>The product of three fine lieux-dits: Vireuils, Crotots and Meix Chavaux. Vinified in one large foudre with the balance in 228 litre barrels. Backward with pure, fresh fruit, a tight texture and a long, mineral finish. Drink 2026-2030.</i>					
<b>Meursault Pellans</b>	VL5	6x75cl	13	£ 268	£ 58
<i>Les Pellans lies adjacent to 1er cru Charmes on the border with Puligny-Montrachet. The domaine owns a small, 0.18 hectare plot planted in 1969 and the old vines give a fine, intensely flavoured wine that has real class and vitality. Beautiful, fresh fruit and a persistent aftertaste. Drink 2026-2030.</i>					



Vincent Latour

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Chassagne-Montrachet Benoitès</b>	VL6	6x75cl	13	£ 282	£ 60
<i>Vincent vinifies this in a single 900 litre foudre. From vines adjacent to premier cru Morgeot, this is fresh and lively with beautiful fruit and a lingering aftertaste. Drink 2026-2031.</i>					
<b>Meursault Narvaux</b>	VL7	6x75cl	13	£ 290	£ 62
<i>From high on the slope above premier cru Perrières, this is fresh and elegant with great concentration and a long finish. Needs time to open out but will age splendidly. Drink 2026-2031.</i>					
<b>Meursault Les Grands Charrons</b>	VL8	6x75cl	13	£ 290	£ 62
<i>A fine, east-facing climat immediately to the west of the village. Vinified in 20% new oak barrels, this is rich and generous with a close-knit texture and is the most complete Meursault in the cellar. Drink 2026-2031.</i>					
<b>Chassagne-Montrachet 1er Cru Morgeot</b>	VL9	6x75cl	13.5	£ 473	£ 99
<i>From one of the warmer sites in Chassagne, this is rich and ripe; an opulent, full-bodied wine with a creamy texture and a generous finish. Drink 2026-2031.</i>					
<b>Meursault 1er Cru Poruzot</b>	VL10	6x75cl	13.5	£ 524	£ 109
<i>The domaine's largest holding in the premiers crus – 0.88 hectares planted between 1947 and 1991. Vinified in demi-muids, this is beautifully aromatic with fresh, honeyed fruit and a silky texture. Rich yet fine, quintessential Meursault of the highest quality. Drink 2026-2031.</i>					
<b>Meursault 1er Cru Goutte d'Or</b>	VL11	6x75cl	13.5	£ 629	£ 130
<i>Vincent has just 0.1 hectares of this lesser-known but fine premier cru. Ripe and honeyed with excellent weight and concentration. Finishes long and sweet. Drink 2026-2031.</i>					
<b>Meursault 1er Cru Perrières</b>	VL12	6x75cl	13.5	£ 675	£ 139
<i>A glorious wine from 0.18 hectares of vines planted in 1964 and pruned by the cordon de royat system which restricts the yield. The stony soil gives a lean, mineral wine of great intensity that is tight and restrained at present but will age magnificently. Drink 2027-2031.</i>					

# Boyer-Martenot

Vincent Boyer took over from his father, Yves, in the early 2000s and now runs the family domaine with his sister, Sylvie. Since 2018, all the wines have been fermented and aged for twelve months in barrel followed by a further nine months in 900-1800 litre, egg-shaped, cement vats.

The aim is to retain the maximum of freshness whilst allowing further development of the wines during the second winter.



White

## Bourgogne Aligoté

*Crisp and fresh with delightful, lemony fruit. A lovely, characterful wine that will drink well upon release. Drink 2025-2027.*

## Bourgogne Côte d'Or Chardonnay

*Rich and generous in the style of a mini-Meursault, from vines within the village but just outside the appellation. Ripe, honeyed fruit and a lovely, buttery texture. Drink 2025-2028.*

## Meursault Cuvée Fernand Boyer

*Named after his grandfather, this is a high-class Meursault from six of the finest climats in the village; Pellans, Pelles, Moulin Landin, Pré de Manche, Charrons and Chaumes. Full-bodied with rich, opulent fruit balanced by excellent acidity. Drink 2026-2029.*

## Meursault Les Tillets

*Tillets lies high on the slope above premier cru Poruzots where the soil is stonier and the microclimate cooler. An elegant, mineral wine with fresh fruit and a lean texture. Finishes crisp and long. Drink 2026-2030.*

## Meursault En L'Ormeau

*From the oldest vines of the domaine planted in 1924 on clay soil immediately behind the domaine's cellars. Rich and full with excellent depth and concentration. Drink 2026-2030.*

Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
BM1	6x75cl	12.5	£ 75	£ 19
BM2	6x75cl	12.5	£ 110	£ 26
BM3	6x75cl	13	£ 273	£ 59
BM4	6x75cl	13	£ 285	£ 61
BM5	6x75cl	13	£ 285	£ 61

In 2023, Vincent and Sylvie picked promptly from 4<sup>th</sup> to 10<sup>th</sup> September and have made a fine range of harmonious wines with an excellent balance of ripe fruit and crisp acidity.



Sylvie and Vincent Boyer

White

### Meursault Narvaux

Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
BM6	6x75cl	13	£ 285	£ 61

*A high altitude vineyard above premier cru Genevrières which is widely regarded as one of Meursault's finest. Vincent's wine is consistently of premier cru quality with beautiful, fresh aromas, a generous texture and a persistent, fresh aftertaste. Drink 2026-2030.*

### Puligny-Montrachet Rechaux

BM7	6x75cl	13	£ 320	£ 68
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*These vines were inherited from Vincent's maternal grandmother and lie to the north of Puligny not far from the border with Meursault. A splendid, intense wine with fine minerality and a long, lingering finish. Drink 2026-2030.*

### Meursault 1er Cru Charmes

BM8	6x75cl	13.5	£ 548	£ 113
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*The biggest and most famous of the Meursault premiers crus. The warm site and rich soil gives big, opulent wines with bold flavours. This has precision as well and finishes crisp and fresh. Drink 2026-2030.*

### Meursault 1er Cru Genevrières

BM9	6x75cl	13.5	£ 602	£ 124
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*A lovely, complete wine that combines the swagger of Charmes with the refinement of Perrières. Beautiful, honeyed fruit and a harmonious aftertaste. Drink 2026-2030.*

### Meursault 1er Cru Perrières

BM10	6x75cl	13.5	£ 669	£ 138
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*The most backward of the premiers crus. Dumb and closed at present but with underlying power and precision. Needs time but will age magnificently. Drink 2026-2030.*

### Puligny-Montrachet 1er Cru Le Cailleret

BM11	6x75cl	13.5	£ 915	£ 187
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*Acquired from Domaine Jean Chartron in 1997. This has great intensity with wonderful, honeyed fruit and thrilling acidity. Fine complexity and a long, majestic finish. Drink 2026-2030.*

## Pousse d'Or

Benoît Landanger runs this fine, bio-dynamic estate acquired by his father in 1997. A family of engineers, the Landangers have a uniquely scientific, practical approach to managing the estate and often introduce proprietary solutions to small challenges as they occur. An example is the specially designed airlocks that they use on their barrels to give an immediate visual indication of when topping up is required.

With a generous budget thanks to their successful engineering business, they have been able to expand the domaine, acquiring vineyards in the very finest sites throughout the Côte d'Or.



Benoît Landanger

White

### Puligny-Montrachet 1er Cru Cailleret

Bin no.	Case Size	% abv	£ per case IN BOND Estimated	Approx £ per bottle inc VAT
PD1	6x75cl	13.5	£ 646e	£ 133e

*This beautiful, aromatic, peachy wine comes from a magnificent 0.72 hectare parcel in Clos Cailleret purchased from Domaine Jean Chartron in 2004. Fermented and aged for 12 months in 350 litre French oak barrels from Tonnellerie Damy of which 20% are new. Great intensity, vivid fruit and a long, mineral finish. Drink 2026-2031.*

Red

### Chambolle-Musigny

PD2	6x75cl	13.5	£ 360e	£ 76e
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*A lovely, ripe, open wine with a sweet, seamless texture. Silky tannins and a long, fresh, elegant finish. Quintessential Chambolle. Drink 2027-2033.*

### Volnay 1er Cru En Caillerets

PD3	6x75cl	13.5	£ 378e	£ 80e
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*From two hectares of vines planted in 1976 and 1989. Aged in 20% new oak barrels. This is the most forward and elegant of the domaine's premiers crus with masses of juicy red fruit, high quality tannins and a long, lingering finish. Drink 2026-2032.*

### Volnay 1er Cru En Caillerets Cuvée Amphore

PD4	6x75cl	13.5	£ 383e	£ 81e
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*The same wine as above but aged in a single 800 litre terracotta amphora. Similar in structure but the lack of oak influence creates a wine with great purity of fruit and a wonderful succulent texture. Drink 2026-2032.*

### Pommard 1er Cru Jarollières

PD5	6x75cl	13.5	£ 405e	£ 85e
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*From a magnificent 1.5 hectare parcel that lies on the border with Volnay. Rich and firm with dense, red and black fruits and firm tannins. Backward at present but with great ageing potential. Drink 2027-2033.*





Red

**Volnay 1er Cru Clos d’Audignac**

Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
PD6	6x75cl	13.5	£ 423e	£ 89e

*A monopole of the domaine that lies immediately in front of the cellars. The heavier clay soil gives a dense, concentrated wine with dark, black cherry fruit and firm but ripe tannins. Drink 2027-3033.*

**Volnay 1er Cru Clos de la Bousse d’Or**

PD7	6x75cl	13.5	£ 437e	£ 91e
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*The vineyard that gives its name to the estate. Two hectares of prime premier cru land that lies just below the village. A large proportion of the vines were planted in the 1950s and 1960s and this is a deep, rich full-bodied wine with firm but ripe tannins, excellent acidity and a long finish. Drink 2027-2033.*

**Volnay 1er Cru Clos des 60 Ouvrées**

PD8	6x75cl	13.5	£ 461e	£ 96e
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*From an enclave at the top end of Caillerets where the lighter, stoney soil gives a remarkable, intense wine that has long been vinified separately by the domaine. Profound and concentrated with beautiful, blackcurrant fruit that builds in the mouth to a spectacular finish. Drink 2028-2033.*

**Corton Bressandes**

PD9	6x75cl	13.5	£ 495e	£ 103e
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*From a 0.5 hectare plot in the middle of the hill of Corton, this is rich and gutsy with lovely, vivid fruit, beautiful, fleshy texture and a lingering, sweet aftertaste. Drink 2028-2033.*

**Chambolle-Musigny 1er Cru Groseilles**

PD10	6x75cl	13.5	£ 574e	£ 119e
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*A lovely, harmonious wine from this fine premier cru in the heart of the appellation. Open and aromatic this has beautiful red fruits and a touch of spicy oak. Sweet and succulent on the palate and finishes fresh and clean. Drink 2028-3034.*

**Clos de la Roche**

PD11	6x75cl	13.5	£ 1863e	£ 377e
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*This famous grand cru lies at the northern end of Morey Saint Denis on the border with Gevrey Chambertin. Benoit’s father, Patrick Landager, bought the vines from the Remy family in 2009 and this is consistently a dense, backward, intensely flavoured wine. Closed at present, but with profound concentrated fruit and firm, but ripe tannins. Needs time, but will be magnificent. Drink 2029-2036.*

# Jean-Jacques Girard



42 Jean-Jacques Girard

White	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Bourgogne Chardonnay Combe d'Orange</b>	GR1	6x75cl	12.5	£ 81	£ 20
<i>A delicious, ripe, vividly fruity wine from vines above the premiers crus of Savigny that Jean-Jacques planted with chardonnay in the 1990s. Vinified half in oak demi-muids and half in stainless steel vats this has class and minerality. Buttery and well balanced with good length. Drink 2025-2028.</i>					
<b>Savigny Lès Beaune blanc</b>	GR2	6x75cl	13	£ 128	£ 30
<i>From a chalky parcel above the premier cru of Guettes where the stoney soil is perfect for chardonnay. The 30 year old vines give a rich, concentrated wine with depth and complexity. Vinified 80% in oak and 20% in stainless steel for freshness and vitality. Drink 2025-2029.</i>					
<b>Pernand-Vergelesses Les Belles Filles</b>	GR3	6x75cl	13	£ 128	£ 30
<i>A splendid vineyard just across the valley from Corton-Charlemagne. Crisp and mineral with exceptional intensity and a long, fresh finish. Drink 2025-2029.</i>					
<b>Corton-Charlemagne</b>	GR4	6x75cl	13	£ 1161	£ 236
<i>Powerful, full-bodied, complex wine from a south-facing plot in the Aloxe section of this famous, grand cru vineyard. Rich, honeyed fruit on the nose followed by an intense, generous palate and a persistent aftertaste. Fine. Drink 2025-2030.</i>					
Red					
<b>Bourgogne Pinot Noir</b>	GR5	6x75cl	13.5	£ 81	£ 20
<i>From vines in Savigny, but just too low on the slope to benefit from the appellation. A lovely, ripe, juicy wine full of red cherry and raspberry fruit together with a touch of spicy oak. Rich and round, this is already delicious but will gain in complexity if given a few years in bottle. Drink 2025-2029.</i>					
<b>Savigny Lès Beaune rouge</b>	GR6	6x75cl	13.5	£ 120	£ 28
<i>The domaine owns two main parcels in Pimentiers and Champs Chardons which are vinified together to make a marvellous cuvée full of ripe and juicy red and dark fruits. Carefully extracted tannins add structure and complexity resulting in a delicious, well-balanced, harmonious wine. Drink 2026-2030.</i>					

Jean-Jacques and Agnes's son, Vincent, is now in charge of the wine-making and is increasingly aided by his younger brother François. This important domaine extends over nearly 20 hectares of all the best-known appellations of the Côte de Beaune.

Following the construction of a new winery ten years ago, the white wines are vinified in a separate cellar. Vincent favours the use of larger 450 litre *demi-muids* and prefers to use a relatively high proportion of new barrels, disposing of them after one or two years use. The rest of the juice is vinified in stainless steel vats to enhance the freshness and minerality of the wine.

The red wines are 100% destemmed and aged for a minimum of 12 months in traditional 228 litre Burgundy *pièces*. The result in successful warm years such as 2023 is a fine range of rich, harmonious wines that will give huge pleasure when young but which also have the potential to age gracefully for ten or more years.

Red	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Savigny Lès Beaune 1er Cru Fourneaux</b>	GR7	6x75cl	13.5	£ 136	£ 31
<i>Fourneaux lies on the border with Aloxe-Corton where the heavier clay soil gives a dense, structured wine that deserves time in bottle. Dark cherry fruit and a long, intense finish. Drink 2026-2031.</i>					
<b>Pernand-Vergelesses 1er Cru Fichots</b>	GR8	6x75cl	13.5	£ 153	£ 35
<i>Adjacent to Corton-Charlemagne, but the geology changes abruptly here and the clay-limestone soil is better suited to pinot noir. Rich and gutsy, firm but ripe tannins and a sweet finish. Drink 2026-2032.</i>					
<b>Savigny Lès Beaune 1er Cru Peuillots</b>	GR9	6x75cl	13.5	£ 153	£ 35
<i>From the southern side of Savigny, next to the Beaune premiers crus. The warmer soils give riper, more generous wines with masses of fruit and charm. Drink 2026-2032.</i>					
<b>Savigny Lès Beaune 1er Cru Narbantons</b>	GR10	6x75cl	13.5	£ 174	£ 39
<i>Some of the oldest vines of the domaine which give a dense, rich, age-worthy wine. Dark cherry fruits and firm, but ripe tannins guarantee a long life. One of the best value Côte de Beaune reds. Drink 2027-2033.</i>					
<b>Aloxe-Corton</b>	GR11	6x75cl	13.5	£ 183	£ 41
<i>Nestled just below the hill of Corton, this fine vineyard makes a complex wine that combines beautiful, fresh, red cherry fruit with lovely acidity and high-quality, ripe tannins. Drink 2027-2033.</i>					
<b>Beaune 1er Cru Clos du Roi</b>	GR12	6x75cl	13.5	£ 189	£ 42
<i>The warm, gravel soil makes this the earliest ripening site of the domaine. Rich and aromatic with a complex mixture of red and black fruits and a soft, succulent texture. Drink 2026-2033.</i>					
<b>Volnay Vieilles Vignes</b>	GR13	6x75cl	13.5	£ 189	£ 42
<i>From a vineyard planted in 1959 above the village of Volnay. The high altitude and old vines result in a magnificent complete wine that has wonderful intensity and impressive freshness and vitality. Drink 2027-2033.</i>					

# Ambroise

Bertrand Ambroise's son, François, is now in charge of the wine making at this fine estate based in the village of Premeaux in the southern half of the Nuits Saint Georges appellation. Together with his sister, Ludivine, he has refined the style, retaining all the bold flavours and generous structure with which Bertrand made his reputation in the 1980s and 1990s whilst bringing additional freshness and elegance.

All the fruit is destemmed with the exception of the two Vieilles Vignes cuvées, extraction is more gentle (less *pigeage* and *remontage* than in the past) and the proportion of new oak has been reduced. In 2023 the harvest ran from 12<sup>th</sup> to 26<sup>th</sup> September with a generous crop of healthy, ripe fruit resulting in a magnificent range of rich, generous wines.

	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
White					
<b>Coteaux Bourguignons Lettre d'Eloïse Chardonnay</b>	AM1	6x75cl	13	£ 84	£ 21
<i>These vines lie down by the railway line on flatter, richer soil. Vinified principally in stainless steel vats, this is ripe and fruity with a rich, succulent texture and is delicious young. Drink 2025-2027.</i>					
<b>Bourgogne Côte d'Or Chardonnay</b>	AM2	6x75cl	13	£ 102	£ 24
<i>From vineyards higher on the slope, this is fermented and aged for 12 months in a mixture of 400 litre casks and larger oak foudres. Rich and oaky with fine, honeyed fruit and good acidity on the finish. Drink 2025-2028.</i>					
<b>Bourgogne Hautes Côtes de Nuits blanc</b>	AM3	6x75cl	13	£ 106	£ 25
<i>The fruit from these high altitude vines ripens more slowly and is picked later giving a rich, complex wine with fine tension as well as a generous texture. Drink 2025-2028.</i>					
<b>Saint Romain</b>	AM4	6x75cl	13	£ 148	£ 34
<i>Saint Romain lies above Meursault and makes rich but crisp wines. This is vinified in 400 litre casks from Tonnellerie Billon, 30% of which are new. Ripe and aromatic with just the right amount of spice and oak. Drink 2025-2028.</i>					
Red					
<b>Coteaux Bourguignons Lettre d'Eloïse Pinot Noir</b>	AM5	6x75cl	13	£ 80	£ 20
<i>A forward, vividly fruity wine that comes from vines just below Nuits Saint Georges. Vinified partly in stainless steel and partly in oak, this is a rich, generous wine brimming with red fruits. Perfect for drinking young or ageing in the short to medium term. Drink 2025-2028.</i>					
<b>Bourgogne Côte d'Or Pinot Noir</b>	AM6	6x75cl	13	£ 95	£ 23
<i>A delicious, carefully extracted pinot noir from vines just outside the Nuits Saint Georges appellation. Aged for 12 months in a mixture of oak barrels (228 litre, 400 litre and larger oak foudres). Rich and succulent with most attractive red and black fruits. Drink 2026-2029.</i>					



François Ambroise

Red	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Bourgogne Hautes Côtes de Nuits</b>	AM7	6x75cl	13	£ 113	£ 27
<i>The last vines to be harvested as the climate is cooler at Villers in the Hautes Côtes. Beautiful, fresh red fruits on the nose and a ripe, generous texture. Drink 2027-2030.</i>					
<b>Côte de Nuits Villages</b>	AM8	6x75cl	13	£ 142	£ 32
<i>Great value wine from well-sited vineyards in the villages of Corgoloin and Comblanchien. Ripe and generous with masses of succulent, red cherry fruit and a judicious amount of oak (aged in 30% new, 400 litre barrels). Drink 2027-2031.</i>					
<b>Côte de Nuits Villages En Saint Seine</b>	AM9	6x75cl	13	£ 154	£ 35
<i>A single parcel of vines adjoining the famous Nuits Saint Georges 1er Cru Clos de la Maréchale. Fermented with 30% whole bunches and aged for 12 months in 30% new oak barrels (228 litre). An impressive, dense, rich wine with fabulous fruit and vitality. The quality here is way above the norm for the appellation. Drink 2028-2032.</i>					
<b>Nuits Saint Georges</b>	AM10	6x75cl	13	£ 189	£ 42
<i>The domaine owns several plots between Nuits Saint Georges and Premeaux-Prissey from which François fashions this full-bodied wine. Aged in 228 litre and 400 litre barrels of which 40% are new. A lovely, rich, fleshy wine with bold, spicy flavours and a long, sweet finish. Drink 2028-2034.</i>					
<b>Nuits Saint Georges Vieilles Vignes</b>	AM11	6x75cl	13	£ 214	£ 47
<i>From the oldest (80-100 years) vines of the domaine which give a yield of only half that of the younger vines. A dense, rich, concentrated wine with additional freshness and spice from the use of 50% whole bunches. Aged in 228 litre barrels this has bold, rich flavours and fabulous length on the finish. Drink 2029-2035.</i>					
<b>Beaune 1er Cru Les Tuvilains</b>	AM12	6x75cl	13.5	£ 246	£ 53
<i>A warm site, the first to be harvested in 2023. Ripe and fruity with carefully extracted tannins and a succulent texture. A lovely, forward wine that will age gracefully. Drink 2027-2033.</i>					

## Ambroise

Corton is the only red grand cru in the Côte de Beaune, and in the right hands can make wines that are the equal of the finest sites of the Côte de Nuits. The price is currently lagging behind the quality of this exceptional *terroir* and represents superb value.

Red	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Vosne-Romanée Aux Damaudes</b>	AM13	6x75cl	13	£ 297	£ 63
<i>Damaudes lies immediately above premier cru Malconsorts and only 100m from the grand cru of La Tâche. A lovely, refined wine with beautiful, pure, red and black cherry fruit and carefully-extracted tannins. Drink 2028-2035.</i>					
<b>Nuits Saint Georges 1er Cru Rue de Chaux</b>	AM14	6x75cl	13.5	£ 369	£ 78
<i>Just two barrels (one 400 litre and one 228 litre) were made from the 0.11 hectares that the domaine owns in this fine quality premier cru that lies on the steep, stony slope just below the road that leads to Chaux. A lovely, open, intensely aromatic wine with beautiful pinot noir fruit, a hint of toasty oak and a long, sweet finish. Drink 2029-2036.</i>					
<b>Nuits Saint Georges 1er Cru Vaucrains</b>	AM15	6x75cl	13.5	£ 383	£ 81
<i>Vaucrains is, with Les Saint Georges, the finest premier cru of the appellation and, in many people's opinion, deserving of grand cru status. This is dense and backward with brooding, blackcurrant fruit, firm but ripe tannins, a tight-knit texture and an impressive, persistent aftertaste. Needs time but will be magnificent. Drink 2030-2037.</i>					
<b>Corton Le Rognet</b>	AM16	6x75cl	13.5	£ 416	£ 87
<i>The hill of Corton is home to the best value red grands crus of the Côte d'Or. The Ambroise vines lie on the east-facing section above the village of Ladoix. The clay soil gives a rich, full-bodied wine with beautiful red cherry and blackberry fruit, a sumptuous texture and fine length on the finish. A wonderful, complete, harmonious wine that will age splendidly. Drink 2030-2038.</i>					
<b>Clos Vougeot</b>	AM17	6x75cl	13.5	£ 833	£ 171
<i>The Ambroise vines are in the higher Grand Maupertui section of this fabulous grand cru where the soil drains better and the wines are finer and more complete. Aged in 100% new oak barrels, this has beautiful, opulent fruit and a creamy, succulent texture followed by a long, sweet finish. Drink 2030-2038.</i>					

## Chevillon-Chezeaux

Claire Chevillon runs the family estate with her husband Philippe Chezeaux. The 8 hectares of vines encompass land in Nuits Saint Georges and Vosne-Romanée and include nearly 2 hectares of five different premiers crus. Harvesting is by hand and the fruit is 100% destemmed before being lightly crushed and given a 5-7 days cold maceration prior to fermentation. Ageing is for 15-18 months in 20-25% new oak barrels supplied exclusively by Tonnellerie Remond in Ladoix.

In 2023 the harvest ran from 8<sup>th</sup> to 15<sup>th</sup> September. The wines are vividly fruity and generous, a little less concentrated than in 2022 but with a fine harmony of fruit, freshness and structure.



Philippe Chezeaux

Red	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Bourgogne Pinot Noir Maladières</b>	CC1	6x75cl	12.5	£ 91	£ 22
<i>From a well-sited vineyard to the south of Nuits Saint Georges just below the 1er cru of Roncieres. A beautiful, ripe, generous pinot noir that shows just how good the appellation can be. Has a fine mixture of red cherry and blackcurrant wine with just a touch of oak. Drink 2026-2029.</i>					
<b>Nuits Saint Georges Aux Saints Juliens</b>	CC2	6x75cl	13	£ 219	£ 48
<i>The stony soil in this fine climat to the north of Nuits gives excellent minerality to this rich, complex wine that shows a wonderful mix of redcurrant and dark cherry fruit. Firm but ripe tannins add structure and length to the finish. Drink 2027-2032.</i>					
<b>Vosne-Romanée La Croix Blanche</b>	CC3	6x75cl	13	£ 265	£ 57
<i>The domaine owns 0.3 hectares of vines in Vosne-Romanée from which Philippe crafts this delicious, elegant wine that shows supreme class and refinement. Ripe and precise with wonderful purity of fruit. Drink 2027-2032.</i>					
<b>Nuits Saint Georges 1er Cru Champs Perdrix</b>	CC4	6x75cl	13.5	£ 280	£ 60
<i>A small and consequently lesser-known premier cru that lies high on the slope in the direction of Vosne-Romanée. The domaine owns nearly half the land and makes a fine, elegant, harmonious wine with sumptuous fruit and high quality tannins. A lovely, complete wine. Drink 2028-2033.</i>					
<b>Nuits St Georges 1er Cru Porrets St Georges</b>	CC5	6x75cl	13.5	£ 312	£ 66
<i>A dense, rich, firm wine from the heavier soils in the south of the appellation. More tannic with a powerful structure and great ageing potential. Drink 2029-2034.</i>					
<b>Nuits Saint Georges 1er Cru Les St Georges</b>	CC6	6x75v1	13.5	£ 482	£ 100
<i>The domaine has farmed 0.45 hectares of this magnificent premier cru since 1947. A profound, concentrated wine that has wonderful structure and a rich, generous texture. Drink 2029-2035.</i>					

## Lécheneaut

Vincent Lécheneaut's son, Jules, is now working full-time at the domaine and together they are making some of the finest wines of the Côte de Nuits. Since his arrival, the vineyards have been farmed organically and the domaine will be certified as such from next year.

In 2023 they restricted the crop with a green harvest in July and decided to pick early, from 8<sup>th</sup> September, to preserve the freshness of the fruit. With a generous but not excessive crop (45hl/ha) the fruit was perfectly ripe and healthy and, in their opinion, there was no point in delaying. All the bunches were destemmed and maceration was gentle with no *pigeage* and only occasional *remontages*. The wines are aged for 15-18 months in 228 litre barrels principally supplied by François Frères although Jules is trialling other *tonnelleries* such as Montgillard. The use of new oak is restrained with most of the wines seeing no more than 20 to 25% new barrels.

This is a splendid range of rich, elegant wines covering all the major villages of the Côte de Nuits and cements the domaine's position as one of the top red Burgundy estates.

Red	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Bourgogne Pinot Noir</b>	LE1	6x75cl	13.5	£ 124	£ 29
<i>From three parcels of vines (Maladières, Croix Blanches and Perrières de la Combe) totalling 1 hectare within the commune of Nuits Saint Georges. A high class Bourgogne that has the richness of Nuits in a fresh, vibrant style. Drink 2026-2029.</i>					
<b>Bourgogne Hautes Côtes de Nuits</b>	LE2	6x75cl	13	£ 124	£ 29
<i>These higher altitude vineyards in the tiny village of Chevrey ripen 7-14 days later than in Nuits and retain lovely freshness and vitality. Unlike many of the vines in the Hautes Côtes, these are both old (60+ years) and planted at high density, giving rare depth and richness for the appellation. Beautiful purity of fruit and excellent length on the finish. Drink 2026-2029.</i>					
<b>Chorey Lès Beaune</b>	LE3	6x75cl	13.5	£ 160	£ 36
<i>From the climat of Champs Longs on the lower slopes of the hill of Corton. These are the only vines of the domaine in the Côte de Beaune and give a lovely, fresh, vividly fruity wine with delicious red and black cherry fruit and a beautiful, succulent texture. Drink 2026-2030.</i>					
<b>Côte de Nuits Villages Le Clos de Magny</b>	LE4	6x75cl	14	£ 160	£ 36
<i>From 50+ year old vines in the village of Corgoloin at the southern end of the Côte de Nuits. A ripe, elegant wine with vivid red fruits and a touch of spice. Finishes sweet and long. Superb value. Drink 2026-2031.</i>					
<b>Marsannay Les Sampagny</b>	LE5	6x75cl	13	£ 171	£ 38
<i>A full-bodied, gutsy wine from the northernmost village of the Côte de Nuits where the domaine owns 0.3 hectares of vines. Dense, dark fruit and firm tannins guarantee a long life. Drink 2027-2031.</i>					
<b>Morey Saint Denis</b>	LE6	6x75cl	13.5	£ 225	£ 49
<i>The Lécheneauts own four parcels in Morey of which by far the largest (80% of the total) is Pierres Virants which lies at the top of the slope immediately above the grand cru of Clos Saint Denis. A highly attractive, open-textured wine with beautiful red cherry fruit, carefully extracted tannins and a generous finish. Drink 2027-2032.</i>					





Jules & Vincent Lécheneaut

Red

### Nuits Saint Georges

Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
LE7	6x75cl	14	£ 225	£ 49

*The domaine has seven parcels mainly from the northern side of the appellation adjoining Vosne-Romanée where the soils are lighter and the wines finer. An elegant, complete wine with a complex mixture of red and black fruits, fine tannins and a long finish. Drink 2028-2033.*

### Gevrey-Chambertin

LE8	6x75cl	13.5	£ 235	£ 51
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*This comes from two complementary parcels; Seuvrées on the Morey border immediately below the grand cru of Mazoyères-Chambertin which contributes fruit and succulence and Charreux immediately to the north of the village where the clay soil gives power and structure. The whole is a lovely, complete, harmonious wine of immense charm and breed. Drink 2028-2033.*

### Nuits Saint Georges Au Chouillet V. Vignes

LE9	6x75cl	13.5	£ 246	£ 53
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*Vincent vinifies this remarkable climat separately as the wine is consistently of premier cru quality. The vines are over 60 years old and lie mid-slope on the hillside shared with Vosne-Romanée. A beautiful, harmonious wine with impressive depth and concentration and a lingering, sweet aftertaste. Drink 2029-2034.*

### Vosne-Romanée

LE10	6x75cl	13.5	£ 268	£ 58
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*From Raviolles, a fine climat on the Nuits border that gives a rich, generous wine. Pure satin on the palate with a close-knit texture and high quality tannins. Drink 2029-2034.*

### Chambolle-Musigny

LE11	6x75cl	13	£ 268	£ 58
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*A lovely cuvée from several small parcels totalling 0.4 hectares that all lie below the village. A sweet, succulent, supremely elegant wine with vibrant fruit and silky tannins. Quintessential Chambolle. Drink 2028-2033*

### Morey Saint Denis Clos des Ormes

LE12	6x75cl	14	£ 297	£ 64
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*Clos des Ormes is one of Morey's finest premiers crus adjacent to grand cru Clos de la Roche but some of the Lécheneaut vines are not classified as such as they lie lower on the slope where the subsoil is Bajocian rather than Jurassic limestone. A magnificent, restrained wine of great class and harmony. Drink 2029-2035.*

# Lécheneaut

The Lécheneauts own vines in three of the finest Nuits premiers crus from different sectors of the appellation. Pruliers is the most backward and age worthy, Damodes the most elegant and Argillas the most aromatic.

Red	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Nuits Saint Georges 1er Cru Aux Argillas</b>	LE13	6x75cl	14	£ 390	£ 82
<i>The most forward and open-textured of the domaine's premiers crus. Beautiful red fruits with carefully extracted tannins and a sumptuous finish. Drink 2029-2035.</i>					
<b>Nuits Saint Georges 1er Cru Les Damodes</b>	LE14	6x75cl	14	£ 390	£ 82
<i>The Lécheneauts own a magnificent 0.55 hectare plot in this fine premier cru that lies on the border with Vosne-Romanée adjacent to Malconsorts. A truly, elegant Nuits with both precision and power that shows well when young but has fine ageing potential. Drink 2029-2036.</i>					
<b>Nuits Saint Georges 1er Cru Les Pruliers</b>	LE15	6x75cl	14	£ 394	£ 83
<i>There is more clay in the soil to the south of Nuits and the wines have more power and tannin. Full-bodied with dark fruits and a tight-knit texture with firm tannins. Backward at present, this demands patience. Drink 2030-2037.</i>					
<b>Morey Saint Denis 1er Cru Les Charrières</b>	LE16	6x75cl	14	£ 430	£ 90
<i>From a small plot (0.1 hectares) immediately below Clos de la Roche. Dense and meaty with a lovely, fleshy texture and a long aftertaste. Drink 2030-2037.</i>					
<b>Chambolle-Musigny 1er Cru Les Borniques</b>	LE17	6x75cl	14	£ 480	£ 100
<i>Borniques touches Le Musigny and this has the same wonderful flamboyance and sumptuous fruit of its famous neighbour. Amazing vitality and length on the finish. Drink 2030-2037.</i>					
<b>Clos de la Roche</b>	LE18	6x75cl	13.5	£ 1092	£ 222
<i>For the first time in many years, the Lécheneauts made two 228 litre barrels (one François Frères, one Montgillard) from their 0.09 hectare plot in the northern, higher, Monts Luisants section of this famous grand cru. Deep and dense with brooding fruit and a fabulous, sweet, lingering aftertaste. Drink 2031-2038.</i>					

# Jacques Cacheux

Charles Cacheux is now in charge of the family estate but with the continued help of his father, Patrice. He has reduced the proportion of new oak to 15-20% on the village Vosnes and to 35% on the premiers and grands crus resulting in fresher, more elegant wines.

The 2023 harvest ran from 13<sup>th</sup> to 19<sup>th</sup> September with a generous crop of ripe, healthy fruit that required little sorting. Extraction was gentle with little *pigeage* and ageing was, as in the past, exclusively in 228 litre oak barrels supplied by François Frères in Saint Romain. Charles continues his father's habit of vinifying their fine range of climats separately providing a unique opportunity to explore the different terroirs of Vosne-Romanée.



Patrice & Charles Cacheux

Red

## Vosne-Romanée Les Chalandins

Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
CA1	6x75cl	13.5	£ 278	£ 60

*The domaine's largest parcel which lies between the village of Vosne and Clos Vougeot. A lovely, rich, generous wine full of plummy fruit and a hint of toasty oak. Fresh and vibrant with a lingering, sweet finish. Drink 2027-2031.*

## Vosne-Romanée Raviolles

CA2	6x75cl	13.5	£ 278	£ 60
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*From the southern side of Vosne where the soil is a little heavier and the wines more full-bodied. A powerful, gutsy wine, backward at present but has the structure and length to develop magnificently. Intense blackcurrant fruit and carefully-extracted tannins. Drink 2028-2032.*

## Vosne-Romanée Aux Genaivrières

CA3	6x75cl	13.5	£ 284	£ 61
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*From vines adjacent to the village, this is a warm, early ripening plot and the wine is dense and ripe with beautiful, opulent fruit, a sumptuous, rich texture and a long, sweet finish. Premier cru quality. A lovely, complete wine. Drink 2028-2033.*

## Vosne-Romanée Aux Réas

CA4	6x75cl	13.5	£ 291	£ 62
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*This well-sited plot just below premier cru Chaumes is home to the oldest (80+ years) vines of the domaine. The yields are low and the wine has additional depth and concentration. A magnificent, age-worthy wine with firm but ripe tannins and a long finish. Drink 2029-2034.*

## Echezeaux

CA5	6x75cl	14	£ 788	£ 162
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*The domaine owns four plots of vines in this famous grand cru; Cruaux, Champs Traversin, Orveau and Poulalieres. Together they produce, a rich, opulent wine with a complex mixture of profound red and dark fruits, carefully extracted tannins and a persistent aftertaste. Drink 2029-2035.*

## Vosne-Romanée 1er Cru La Croix Rameau

CA6	6x75cl	14	£ 888	£ 182
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*One of the smallest (0.6 hectares in total, split between three owners) Vosne-Romanée premiers crus which forms an enclave within the grand cru of Romanée Saint Vivant. With sumptuous fruit, this has a precision and opulence rarely found at premier cru level. Shows silky tannins and an impressive, long finish. Grand cru quality. Drink 2029-2035.*

# Michel Magnien



Frédéric Magnien is the fifth generation to run the family estate centred on Morey Saint Denis. Since taking over in 1996 he has converted all 18 hectares to biodynamic viticulture and now has 325 clay jars ranging in size from 200-750 litres in which he ages the wines for 12 months. His aim is to mature 50% of each wine in the more neutral clay vessels together with the balance in traditional oak barrels.

In 2023 Frédéric performed a green harvest in August to reduce the crop and has made a fine range of harmonious wines full of pure, red fruits and carefully extracted tannins.

Red	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Côte de Nuits Villages</b>	MM1	6x75cl	13	£ 160	£ 36
<i>From the village of Brochon, immediately to the north of Gevrey-Chambertin, this is fresh and aromatic with lovely, red fruit, a juicy texture and sweet finish. Drink 2027-2031.</i>					
<b>Fixin</b>	MM2	6x75cl	13	£ 178	£ 40
<i>A firm, rich wine with a complex mixture of red and black fruits, a generous texture and long finish. Drink 2028-2032.</i>					
<b>Marsannay Mogottes</b>	MM3	6x75cl	13	£ 178	£ 40
<i>A monopole of the domaine. The lighter, limestone soils drain well and produce a fine, fragrant wine that has both depth and elegance. Drink 2028-2032.</i>					
<b>Morey Saint Denis</b>	MM4	6x75cl	13	£ 232	£ 50
<i>From three plots; Clos Solon, Bas Chenevery and Cognées. This is a lovely, harmonious wine, full of juicy red fruit, a wonderful fleshy texture and a persistent aftertaste. Drink 2028-2033.</i>					
<b>Gevrey-Chambertin Seuvrées Vieilles Vignes</b>	MM5	6x75cl	13	£ 268	£ 58
<i>Les Seuvrées lies just across the route nationale from the grand cru of Mazoyères-Chambertin. Frédéric vinifies the oldest vines, planted in 1942, separately to give a splendid full-bodied wine that is of premier cru quality. Dense, dark fruit and firm tannins will enable this to age magnificently. Drink 2029-2035.</i>					
<b>Chambolle-Musigny Argillières</b>	MM6	6x75cl	13	£ 329	£ 70
<i>Marvellous lieu-dit adjacent to grand cru Musigny. Rich and generous with exquisite fruit, beautiful freshness and a sumptuous texture. A refined wine of at least premier cru quality. Drink 2029-2034.</i>					



Red	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Morey Saint Denis 1er Cru Chaffots</b>	MM7	6x75cl	13.5	£ 340	£ 72
<i>The most intense and ageworthy of the domaine's Morey Saint Denis premiers crus. Dark, brooding fruit, firm but ripe tannins and a sweet, generous texture. Full-bodied and gutsy, this is a warm, sunny wine of great power and elegance. Drink 2029-2035.</i>					
<b>Vosne-Romanée Vieilles Vignes</b>	MM8	6x75cl	13.5	£ 372	£ 78
<i>The domaine owns two complementary parcels of old vines in Vosne-Romanée which Frédéric vinifies together. Beautiful, fresh, red cherry and blackberry fruit with an intensity rarely found in a village wine. Rich and elegant with a beautiful, juicy texture and an impressive, persistent finish. Drink 2029-2035.</i>					
<b>Gevrey-Chambertin 1er Cru Cazetiers</b>	MM9	6x75cl	13.5	£ 448	£ 94
<i>From the northern hillside of Gevrey, adjacent to Clos Saint Jacques. Rich and muscular with a firm, tannic structure, dense, dark fruit and a long finish. Drink 2029-2035.</i>					
<b>Chambolle-Musigny 1er Cru Sentiers</b>	MM10	6x75cl	13.5	£ 516	£ 107
<i>Sentiers lies on the border with Morey, immediately below the grands crus of Bonnes-Mares. A lovely, complete wines that combines the strength of Morey with the finesse of Chambolle. Beautiful, red cherry and blackcurrant fruit, high quality tannins and a persistent aftertaste. Drink 2028-2035.</i>					
<b>Clos de la Roche</b>	MM11	6x75cl	13	£ 968	£ 198
<i>A brilliant wine from this famous grand cru. Dark, concentrated fruits, a close-knit texture and wonderful structure. Builds in the mouth to a spectacular finish. Drink 2030-2038.</i>					
<b>Clos Saint Denis</b>	MM12	6x75cl	13	£ 1135	£ 231
<i>Frédéric destems all the fruit by hand and then carefully extracts only the finest tannins. Beautiful, fine, creamy texture with wonderful purity and impressive concentration. A magnificent, velvety finish. Drink 2030-2038.</i>					

## Heresztyn-Mazzini

Since taking over their share of the Heresztyn estate in 2012, Florence Heresztyn and husband, Simon Mazzini have converted the vineyards to biodynamic viticulture and improved the vinification and *élevage* of the wines.

Yields are lower, enhancing the richness of flavour and, depending on the vintage, a significant proportion of the fruit is fermented as whole bunches, giving fresher, more aromatic wines which combine both depth and elegance.

In 2023, the successful flowering provided an abundance of good-sized bunches and the domaine performed a green harvest for the first time in many years, reducing the crop to an average across the estate of 48 hl/ha. Three weeks of fine, hot weather before the harvest brought the fruit to perfect maturity and Florence decided to bring forward the picking date to ensure the grapes weren't over-ripe. Between 40 and 60% of the crop was fermented as whole bunches, slightly lower than in 2022. The result is a magnificent range of generous, expressive wines that combine fine purity of fruit with sumptuous textures and long finishes.

Red	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Bourgogne Pinot Noir</b>	HM1	6x75cl	13	£ 135	£ 31
<i>From vines in the section of the Champ France vineyard that is not classified as Gevrey-Chambertin. One of the very finest Bourgognes with beautiful, red fruits, a touch of spice, and carefully extracted tannins. Delicious already, this will age gracefully in the medium term. Drink 2026-2031.</i>					
<b>Côte de Nuits Villages En Queue de Hareng</b>	HM2	6x75cl	13	£ 220	£ 48
<i>From a new, 0.8 hectare plot acquired in 2022, high on the slope in the village of Brochon immediately to the north of Gevrey-Chambertin. Rich and generous with a lovely mixture of red and black cherry fruit, this is as good as most Gevreys. Drink 2027-2032.</i>					
<b>Gevrey-Chambertin Vieilles Vignes</b>	HM3	6x75cl	13.5	£ 270	£ 58
<i>Two plots (Billard and Pince-Vin) on the northern side of the village form the majority of this splendid cuvée that has magnificent depth and concentration. Rich and opulent with excellent structure. Drink 2028-2033.</i>					
<b>Gevrey-Chambertin Vieilles Vignes Jouises</b>	HM4	6x75cl	12.5	£ 295	£ 63
<i>This comes from the Jouise and Fourneau climats to the south of the village below the grands crus. The fruit comes from vines planted in the 1950s and is vinified with 60% whole bunches. Powerful and generous with beautiful, sweet fruit and excellent freshness. Finishes long and elegant. Drink 2028-2033</i>					
<b>Gevrey-Chambertin Vieilles Vignes Songes</b>	HM5	6x75cl	13.5	£ 315	£ 67
<i>From two parcels (En Songe and Gueulepines) planted before and just after World War II. Both lie to the north of the village where there is more clay in the soil and the vines are more structured. Dark, brooding fruit and firm but ripe tannins promise a great future. Drink 2028-2034.</i>					
<b>Chambolle-Musigny</b>	HM6	6x75cl	12.5	£ 360	£ 76
<i>A forward, open-textured wine from two plots in the climats of Aux Echanges and Les Bas Doix, planted between 1961 and 1977. Beautiful red fruits and silky tannins make this immediately appealing. Finishes sweet and long with a succulent aftertaste. Drink 2027-2033.</i>					



Florence Heresztyn

Red	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Morey Saint Denis 1er Cru Millandes</b>	HM7	6x75cl	14	£ 530	£ 110

*The domaine owns 0.38 hectares planted in 1958 of this splendid premier cru which combines the power of Gevrey with the finesse of Chambolle. 60% whole bunches, aged in 40% new oak. A lovely, harmonious wine with beautiful, pure blackcurrant fruit and high quality, silky tannins. Drink 2028-2036.*

<b>Gevrey-Chambertin 1er Cru Perrière</b>	HM8	6x75cl	12.5	£ 540	£ 112
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*The domaine owns 0.35 hectares in this magnificent premier cru that lies just below the grand cru of Mazis-Chambertin. A lovely, elegant premier cru that combines fine purity of fruit with excellent structure. Masses of red cherry and blackberry fruit on the nose and a long, sumptuous finish. Drink 2028-2034.*

<b>Gevrey-Chambertin 1er Cru Goulots</b>	HM9	6x75cl	12.5	£ 540	£ 112
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*Goulots lies high on the slope to the north of Clos Saint Jacques and makes similarly fresh, elegant wines. Vinified 50% whole bunches and aged in 40% new oak, this is a lovely, harmonious wine with a complex mixture of red and black cherry fruit. Has impressive vitality and length. Drink 2028-2035.*

<b>Gevrey-Chambertin 1er Cru Champonnets</b>	HM10	6x75cl	13	£ 590	£ 122
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*The most backward and structured of the domaine's premiers crus. Similar vinification to the Goulots but the heavier, clay soil gives a deep, brooding wine with black fruits and firm but ripe tannins. Dense and concentrated with an impressive, close-knit texture and a persistent finish. Drink 2029-2036.*

<b>Clos Saint Denis</b>	HM11	6x75cl	13	£ 1400	£ 284
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*Florence and Simon made four barrels from their 0.23 hectares of vines planted in 1980 that lie at the top of this magnificent grand cru. 65% whole bunches and aged in 50% new oak barrels. A wonderful, complete wine with a rich, close-knit texture and a fine, lean structure. Sumptuous dark cherry and blackberry fruit on the palate and builds in the mouth to a magnificent finish. One of the wines of the vintage. Drink 2030-2037.*

## Château de Laborde



Hervé Kerlann

Hervé Kerlann bought the run-down Château de Laborde in 1998 and quickly set about renovating the estate. He restored the château, expanded the vineyards and, in 2016, rebuilt the winery. He currently has 9 hectares of vines including many of the finest climats in Gevrey-Chambertin and Chambolle-Musigny. He likes to pick early to retain the maximum of freshness and vitality and in 2023 was the first estate to start harvesting in Gevrey.

The wines are aged in 228 litre barrels made from Vosges oak. Hervé's 2023s are a brilliant range of carefully extracted, elegant reds that have both depth and finesse.

Red	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Bourgogne Côte d'Or Au Prunier</b>	LA1	6x75cl	13	£ 117	£ 27
<i>An impressive, rich Bourgogne from a small, 0.3 hectare parcel of old vines situated below the village near the Complexe Sportif. Ripe and fruity with masses of red cherry fruit and a generous texture. As good as many a domaine's Gevrey-Chambertin. Drink 2026-2030.</i>					
<b>Gevrey Chambertin Vieilles Vignes</b>	LA2	6x75cl	13	£ 249	£ 54
<i>From several plots of 50+ year old vines in different sectors of the appellation. Ripe and opulent on the nose with excellent structure. Seductive yet serious, this is a great success. Drink 2027-2031.</i>					
<b>Gevrey Chambertin En Derée</b>	LA3	6x75cl	13.5	£ 282	£ 60
<i>Even older (70-90 years) vines in this fine climat on the northern side of the village where the heavier, clay soil gives firm, well-structured wines that demand more ageing. Dark, brooding fruit and firm but ripe tannins promise a great future. Drink 2028-2033.</i>					
<b>Chambolle-Musigny</b>	LA4	6x75cl	13	£ 290	£ 62
<i>Beautiful red fruits and a softer, looser texture make this immediately appealing. Forward and aromatic with silky tannins and a long, succulent finish. Drink 2027-2032.</i>					
<b>Gevrey-Chambertin 1er Cru Les Goulots</b>	LA5	6x75cl	13	£ 365	£ 77
<i>Goulots lies high on the slope to the north of Clos Saint Jacques and makes similarly fresh, elegant wines that combine purity of fruit with fine structure. Beautiful redcurrant and blackberry fruit on the nose and long and lean on the palate. A fine, graceful wine that has immense potential. Drink 2028-2034.</i>					
<b>Gevrey-Chambertin 1er Cru Les Corbeaux</b>	LA6	6x75cl	13.5	£ 380	£ 80
<i>From just to the south of the village next to grand cru Mazis-Chambertin. The richer soil and warmer microclimate gives a dense, rich wine of immense power and concentration. Black fruits, a sumptuous texture and a persistent finish. A lovely, harmonious, complete wine. Drink 2028-2035.</i>					



## Jean-Marie Fourrier

Jean-Marie Fourrier has now been joined by his son, Louis, and together they have produced some stunning wines this year.

The harvest started on the 7<sup>th</sup> September with yields averaging 40 hl/ha. Jean-Marie added 20% of the stems to the fermentation vats and the wines have been aged in 20% new oak barrels from Tonnellerie Cadus, together with some ceramic amphorae which represent 10-15% of the volume. The 2023s are a little lighter and fresher than the previous vintage with beautiful red fruits and lovely elegant textures.



Louis Fourrier

Red	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Chambolle-Musigny</b>	JF1	6x75cl	13	POA	--
<i>Beautifully aromatic with a lovely complex mixture of red and black fruits. A vivid, stylish wine with lovely silky tannins and wonderful freshness on the finish. Drink 2029-2033.</i>					
<b>Gevrey-Chambertin Vieilles Vignes</b>	JF2	6x75cl	13	POA	--
<i>From three plots of vines in the centre and north of the village where the plants average 80 years old. A great, profound wine with a dense, close-knit texture. Elegant blackcurrant and bramble fruit, firm but ripe tannins and excellent vitality. Drink 2030-2035.</i>					
<b>Gevrey-Chambertin 1er Cru Les Cherbaudes</b>	JF3	6x75cl	13.5	POA	--
<i>A splendid premier cru just below the grand cru of Mazis-Chambertin, a wonderful, precise, elegant wine with a generous texture and excellent structure. Finishes long and sweet. Drink 2030-2036.</i>					
<b>Gevrey-Chambertin 1er Cru Les Goulots</b>	JF4	6x75cl	13.5	POA	--
<i>Goulots lies high on the slope at the northern extremity of the appellation. The cooler climate and stoney soil gives a fine, mineral wine that has immense charm and freshness. Ripe and aromatic with elegant, high-quality tannins and a delicate sweet finish. Drink 2030-2037.</i>					
<b>Gevrey-Chambertin 1er Cru Combe Aux Moines</b>	JF5	6x75cl	13.5	POA	--
<i>A profound, more backward wine with immense depth and concentration. Intense fruit and powerful tannins guarantee a great future. Drink 2030-2038.</i>					
<b>Gevrey-Chambertin 1er Cru Clos St Jacques</b>	JF6	6x75cl	13.5	POA	--
<i>From 0.95 hectares originally planted in 1910 and bought in the 1950s by Jean-Marie's father. This magnificent vineyard is consistently of grands crus quality and the 2023 vintage has beautiful purity of fruit, an impressive, close-knit texture and a powerful but harmonious structure. Drink 2031-2039.</i>					

## Rossignol-Trapet

Brothers Nicolas and David Rossignol were amongst the first to convert their 13 hectare domaine to biodynamic viticulture over 20 years ago. Having separated from their Trapet cousins in 1990, it is now time for the Rossignol brothers to go their different ways as the next generation gets involved. Building work will start next year on a new cellar for Nicolas in time for the 2026 vintage.

In the meantime, 2023 is one of their most successful years ever. Two green harvests were performed in the summer to reduce the abundant crop and the grapes were picked between 15<sup>th</sup> and 23<sup>rd</sup> September at excellent levels of maturity. Approximately 50% of the bunches were destemmed, slightly less than in 2022, and extraction was gentle with no *pigeage* during the maceration and only a light pressing of the skins. The wines were aged, as usual, in 228 litre barrels from *tonnelleries* Rousseau and Chassin.

Red	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Bourgogne Rouge</b>	RT1	6x75cl	13	£ 120	£ 28
<i>From vines in Gevrey-Chambertin and matured in one-year and older oak barrels. Ripe and forward with highly attractive red fruits and a touch of spicy oak. Drink 2026-2030.</i>					
<b>Savigny Lès Beaune Les Bas Liards</b>	RT2	6x75cl	13	£ 156	£ 35
<i>There is more clay in the soil which gives an unusually full-bodied wine for the appellation. Rich and structured with carefully extracted tannins and a long, sweet finish. Drink 2027-2030.</i>					
<b>Beaune Les Mariages</b>	RT3	6x75cl	13	£ 180	£ 40
<i>A delicious, forward, open-textured wine from a sunny site on the Beaune hillside. Masses of fresh, red cherry fruit with a touch of spice and game. Drink 2027-2030.</i>					
<b>Gevrey-Chambertin Vieilles Vignes</b>	RT4	6x75cl	13	£ 255	£ 55
<i>This comes from a selection of the oldest (50 to 90 years) vines in nine plots throughout the appellation. Aged in 20% new oak barrels, this is rich and generous with beautiful red cherry and blackcurrant fruit, a touch of toasty oak and a sweet, succulent finish. Drink 2027-2032.</i>					
<b>Beaune 1er Cru Teurons</b>	RT5	6x75cl	13	£ 273	£ 59
<i>A splendid, sumptuous wine from this warm site that ripens a few days earlier than most of the domaine's Gevrey vineyards. Softer and rounder with less tannin, this will be delicious young but has the depth and concentration to age gracefully. Drink 2026-2032.</i>					
<b>Gevrey-Chambertin Aux Etelois</b>	RT6	6x75cl	13	£ 345	£ 73
<i>From a splendid climat which touches three grands crus: Charmes-Chambertin, Chapelle-Chambertin and Griotte-Chambertin. Dense and concentrated this has marvellous structure and the ageing potential of a premier cru. Drink 2027-2034.</i>					



Nicolas Rossignol

Red	Bin no.	Case Size	% abv	£ per case IN BOND	Approx £ per bottle inc VAT
<b>Gevrey-Chambertin 1er Cru Clos Prieur</b>	RT7	6x75cl	13	£ 600	£ 124
<i>Clos Prieur lies immediately below the grand cru of Mazis-Chambertin and makes a similarly generous wine full of raspberry and cherry fruit with a touch of spice. Fine tannins and a lovely, fresh finish. Drink 2027-2034.</i>					
<b>Gevrey-Chambertin 1er Cru Petite Chapelle</b>	RT8	6x75cl	13	£ 600	£ 124
<i>As the name implies, this fine climat lies adjacent to the grand cru of Chapelle-Chambertin and shares many of its characteristics. The cooler, clay soil takes longer to warm up in the spring and gives a structured wine with both freshness and density. Finishes long and sweet. Drink 2028-2035.</i>					
<b>Latricières-Chambertin</b>	RT9	6x75cl	13	£ 1190	£ 242
<i>The coolest of the grands crus gives a delightful, fresh, aromatic wine of immense charm and elegance. Ripe and generous with fine tannins and a soft, seductive aftertaste. Drink 2028-2036.</i>					
<b>Chapelle-Chambertin</b>	RT10	6x75cl	13	£ 1190	£ 242
<i>Home to some of the oldest vines of the domaine, planted in 1924. These venerable plants produce a profound, concentrated wine with a muscular presence and an impressive, long finish. Drink 2029-2037.</i>					
<b>Chambertin</b>	RT11	6x75cl	13	£ 1930	£ 390
<i>The Rossignols own 1.6 hectares in the central section of Chambertin. A magnificent, powerful wine with a complex mixture of red and black cherry fruit, a tight-knit texture and a long, harmonious finish. Drink 2029-2038.</i>					



Montrachet

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