



Montrachet  
Fine Wine Merchants

2024  
BURGUNDY

# Contents

| Chablis               | Page | Côte de Beaune            | Page | Côte de Nuits           | Page |
|-----------------------|------|---------------------------|------|-------------------------|------|
| Samuel Billaud        | 4    | Franck Lamargue           | 18   | Ambroise                | 36   |
| Séguinot-Bordet       | 8    | Gérard Thomas et Filles   | 19   | Chevillon-Chezeaux      | 39   |
| Roy                   | 9    | Vincent & François Jouard | 20   | Lécheneaut              | 40   |
| Gueguen               | 10   | Jean-Marc Pillot          | 22   | Jacques Cacheux et Fils | 42   |
| <b>Mâconnais</b>      |      | Jean-Louis Chavy          | 23   | Jean-Marie Fourrier     | 43   |
| Florent Rouve         | 11   | Jacques Carillon          | 24   | Michel Magnien          | 44   |
| Saumaize-Michelin     | 12   | Sylvain Bizikot           | 26   | Heresztyn-Mazzini       | 46   |
| <b>Chalonnais</b>     |      | Joseph Pascal             | 28   | Château de Laborde      | 49   |
| François Berthenet    | 14   | Michel Bouzereau et Fils  | 30   | Rossignol-Trapet        | 50   |
| Romain & Simon Pillot | 15   | Vincent Latour            | 32   |                         |      |
| Nicolas Ragot         | 16   | Jean-Jacques Girard       | 34   |                         |      |
| Claudie Jobard        | 17   |                           |      |                         |      |

Montrachet  
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All wines are offered both In Bond and Duty Paid. Duty paid prices are per bottle including VAT. In Bond prices are per case (6x75cl) and exclude duty (which will be different for each 0.5% abv) and VAT. In Bond prices are only available when the wine is to be delivered to a bonded warehouse. All wines will be invoiced at the duty paid price unless we are provided with a bonded warehouse account or freight forwarder's details. Please note that the % abv may be subject to change for the cuvées which are not yet bottled.

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E&O.E. December 2025

## 2024 BURGUNDY - Thrilling, mineral whites and charming, harmonious reds

The 2024 growing season threw all manner of challenges at the growers from an unusually wet spring and poor weather at flowering time to hailstorms and the ever-present pressure of mildew. Fortunately, the most skilful and dedicated vine growers were able to navigate their way through all the difficulties and were rewarded with fine weather in the run up to and during the harvest enabling their fruit to reach levels of ripeness and concentration that had been unimaginable in mid-summer.

After a mild, wet winter, budbreak was early in the last week of March. This brought with it the danger of frost and, although not widespread, there were serious losses during April in parts of Chablis, the southern Côte de Beaune and the Chalonnais. Chablis was also the recipient of the worst hailstorms on 1<sup>st</sup> May when the 1ers crus of Fourchaume, Vaillons and Montmains were especially badly hit. The rain continued throughout May and June including the important flowering period, causing *coulure* (poor fruit set) and *millerandage* (uneven berry size). Temperatures rose in late June, which, combined with the humid conditions, meant that the unwary were victims of severe attacks of mildew. July was unremarkable without the customary warmth and sunshine to thicken the skins but decent spells of weather in August and September brought everything to maturity for a harvest that took place in the middle two weeks of September under perfect conditions.

The result is a crop that varies hugely in quantity. The hardier chardonnay was less impacted by the poor flowering, whilst the more fragile pinot noir suffered, particularly in the areas that received the highest rainfall which included the southern half of the Côte de Nuits. It was also a year when those who farm organically had to work harder and be extra vigilant, spraying as many as 18 times during the growing season. 2024 is also a vintage which favoured well ventilated, free draining vineyards so many of the successes come from steeper slopes with open aspects. Gravel was, for once, able to produce wines that outshone those from heavier, clay soils. Once the grapes had been gathered, most wine-makers opted for a careful, pragmatic approach. Rigorous sorting of the fruit was essential and nearly all the pinot noir was destemmed, against the trend of recent years. Extraction was gentle with little *pigeage* and less *remontage* and *délestage* and a maceration of less than 15 days.

In quality, the white wines are special and a return to the classic, mineral wines for which Burgundy is famed. The cooler summer enabled the grapes to ripen slowly, developing complex aromas and flavours whilst retaining excellent levels of acidity. They are relatively tight and backward but with fine harmony and freshness. The lower yields gave a concentration of flavour and a level of ripeness that would not have been achieved with a bigger crop. The best wines remind me of 2014 and 2017, two of the finest white Burgundy vintages that have developed slowly but impressively. The reds are less exceptional but are poised, graceful wines that have delicious, ripe fruit and attractive, soft textures. They are not built for the long term but have class and harmony and will give a huge amount of pleasure relatively quickly.



Charles Taylor M.W.

# Samuel Billaud

Samuel is making wine at the same brilliant level as Domaine Raveneau but with more consistency and the advantage of a more open, aromatic style when young. His approach in both the vineyards and the cellar is pragmatic and precise, adapting his techniques each year to best suit the vagaries of the weather and quality of fruit. 2024 is a small crop following hail on 1<sup>st</sup> May (which severely affected the yield in many of the premiers crus in particular Montmains, Vaillons, Séchet and Fourchaume) and an inconsistent flowering. Overall, however, Samuel's volume is greater than the frost affected 2021 crop as meticulous work in the vineyard throughout the summer avoided significant loss to mildew and other fungal diseases.

Samuel started harvesting on 20<sup>th</sup> September 2024 and achieved a good level of ripeness (11.5-12.5% potential alcohol) resulting in only minimal chaptalisation (max 0.5%) where necessary. Acidity levels were excellent after a relatively cool summer and the health of the fruit was exemplary due to the good September weather.

| White  | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|--|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Petit Chablis Les Vignes Sur Les Clos</b> | SB1     | 6x75cl    | 12    | £ 123.49                    | £ 28                    |

*This must be the finest Petit Chablis made. Originating from a single plot of vines located just above Samuel's vines in the grand cru of Les Clos, it has a pedigree far above its appellation. Vinified in stainless steel vats, it has precision and fine minerality with delicious, mouthwatering fruit and a persistent aftertaste. Drink 2027-2031.*

|                |     |        |    |          |      |
|----------------|-----|--------|----|----------|------|
| <b>Chablis</b> | SB2 | 6x75cl | 12 | £ 133.49 | £ 30 |
|----------------|-----|--------|----|----------|------|

*Principally from two complementary parcels of old vines; Les Pargues, adjacent to premier cru Vaillons, which brings fruit and freshness to the blend, and Bas des Chapelots, just below premier cru Montée de Tonnerre, where the vines are richer with impressive depth and minerality. The result is a lovely, harmonious wine with beautiful, pure fruit, crisp acidity, a generous texture and a long finish. A splendid village Chablis that is better than many producers' premiers crus. Drink 2027-2031.*

|                                  |     |        |    |          |      |
|----------------------------------|-----|--------|----|----------|------|
| <b>Chablis 1er Cru Montmains</b> | SB3 | 6x75cl | 13 | £ 257.09 | £ 55 |
|----------------------------------|-----|--------|----|----------|------|

*Hit by hail on 1<sup>st</sup> May which reduced the crop by 80%. As a result of the small volume, the wine was fermented in oak barrels rather than the usual larger stainless steel vat as Samuel didn't have enough juice to fill it. The clay soil gives a rich, generous wine with wonderful fruit, a natural concentration from the low yield and just a hint of oak. Drink 2028-2032.*

|                                  |     |        |    |          |      |
|----------------------------------|-----|--------|----|----------|------|
| <b>Chablis 1er Cru Fourneaux</b> | SB4 | 6x75cl | 13 | £ 257.09 | £ 55 |
|----------------------------------|-----|--------|----|----------|------|

*Les Fourneaux is one of the warmest sites in Chablis. The south-facing vineyard in the village of Fleys lies adjacent to Mont de Milieu and combines a rich, fleshy texture with fine minerality. Vinified 60% in stainless steel vats and 40% in 500 litre oak casks. Rich and intense, this is a great success and is amazing value given its situation on the right bank of the River Serein where the purest Kimmeridgian limestone is found. Drink 2028-2033.*

The result is a fine range of classic Chablis - a return to crisp, fresh wines, relatively low in alcohol with a delightful balance of ripe fruit and excellent acidity. I was surprised how concentrated the wines were given the 600 mm of rain that fell during the growing season and I am confident that the balance and harmony of the wines will enable them to age as gracefully as ever.

| White                           | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---------------------------------|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Chablis 1er Cru Butteaux</b> | SB5     | 6x75cl    | 13    | £ 277.09                    | £ 59                    |

*Butteaux is an enclave at the top of premier cru Montmains with a distinctive vein of blue clay soil. Fermented in 500 litre oak barrels, this is a splendid wine which combines power and concentration with thrilling minerality. Drink 2028-2033.*

|   |     |        |    |          |      |
|---|-----|--------|----|----------|------|
| <b>Chablis 1er Cru Vaillons Vieilles Vignes</b> | SB6 | 6x75cl | 13 | £ 277.09 | £ 59 |
|---|-----|--------|----|----------|------|

*Samuel ferments and ages this fine premier cru exclusively in 100% stainless steel vats to preserve the purity of the fruit. All the vines are 60+ years old and this is the freshest and most elegant of the premiers crus with a lovely, racy texture and a long, vibrant finish. Drink 2028-2033.*

|                                       |     |        |    |          |      |
|---------------------------------------|-----|--------|----|----------|------|
| <b>Chablis 1er Cru Mont de Milieu</b> | SB7 | 6x75cl | 13 | £ 287.09 | £ 61 |
|---------------------------------------|-----|--------|----|----------|------|

*An intense, mineral wine vinified 80% in stainless steel and 20% in 500 litre oak casks. More backward at present but with fine concentration and a tight, close-knit texture. Needs time to develop but will be magnificent with complex fruit flavours, crisp acidity and a touch of salinity on the finish. Drink 2029-2034.*

|   |     |        |    |          |      |
|---|-----|--------|----|----------|------|
| <b>Chablis 1er Cru Séchet Vieilles Vignes</b> | SB8 | 6x75cl | 13 | £ 297.09 | £ 63 |
|---|-----|--------|----|----------|------|

*Séchet is the finest part of Vaillons and Samuel has a plot of 90 year old vines planted by his great-grandfather on 161-49 rootstock which he vinifies separately. Usually vinified in stainless steel, in 2024, because of the small crop following hail on 1st May, it was fermented and aged in three glass wine globes and a couple of 500 litre oak casks. Rich and intense with a touch of honeyed fruit, beautiful freshness and a long, persistent aftertaste. Drink 2028-2034.*

|   |     |        |    |          |      |
|---|-----|--------|----|----------|------|
| <b>Chablis 1er Cru Montée de Tonnerre</b> | SB9 | 6x75cl | 13 | £ 297.09 | £ 63 |
|---|-----|--------|----|----------|------|

*The most complete premier cru in the cellar. Samuel owns two parcels at different altitudes in this magnificent premier cru that lies adjacent to grand cru Blanchots. Chapelots is lower down and ripens earlier giving a rich, broad-textured wine whilst Triangle, higher up, adds vitality and minerality. Vinified similarly to neighbouring Mont de Milieu (80% in stainless steel and 20% in oak), this is wonderfully open and aromatic whilst having the depth and precision to age magnificently. Drink 2029-2035.*

# Samuel Billaud

Samuel is trialling the use of 220 litre glass wine globes. Manufactured from borosilicate glass by the Paetzold family in Bordeaux, their aim is to reduce the use of sulphur dioxide during the ageing process before bottling and provide the perfect environment for maintaining the maximum of freshness and fruit in the wine. Despite the total absence of oxygen transmission, the wines so far don't develop the reductive character often associated with other impervious materials used for maturing wine such as stainless steel.

| White   | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Chablis Grand Cru Bougros</b>  | SB10    | 6x75cl    | 13    | £ 577.09                    | £ 119                   |
| <i>The most westerly of the grands crus, this was vinified 75% in stainless steel and 25% in oak. Crisp and mineral with great concentration, a touch of spice and excellent vitality on the finish. A brilliant wine that will age beautifully. Drink 2029-2035.</i>   |         |           |       |                             |                         |
| <b>Chablis Grand Cru Blanchot</b>   | SB11    | 6x75cl    | 13    | £ 602.09                    | £ 124                   |
| <i>The most easterly of the grands crus, adjacent to Les Clos. Samuel made just two 450 litre oak barrels of this wine and experimented with a new barrel maker, Tonnellerie D, from the Loire. Tasting the wine, it appears to be a great success as this has precision and purity with a seamless, silky texture and an impressive, long aftertaste. Drink 2029-2035.</i> |         |           |       |                             |                         |
| <b>Chablis Grand Cru Preuses</b>  | SB12    | 6x75cl    | 13    | £ 602.09                    | £ 124                   |
| <i>A lovely, elegant example of this fine grand cru that lies between Bougros and Vaudésir. Rich and concentrated with a ripe, generous texture and a touch of honey and spice. Finishes crisp and long. Drink 2029-2035.</i>   |         |           |       |                             |                         |
| <b>Chablis Grand Cru Vaudésir</b>   | SB13    | 6x75cl    | 13    | £ 602.09                    | £ 124                   |
| <i>Samuel owns two plots on either side of the valley in this splendid grand cru, which ripen a few days apart and are initially vinified separately. This has amazing breed and complexity allied to raw power and concentration. Needs time to develop but will age magnificently. Drink 2030-2036.</i>   |         |           |       |                             |                         |
| <b>Chablis Grand Cru Les Clos</b>   | SB14    | 6x75cl    | 13    | £ 697.09                    | £ 143                   |
| <i>Just one barrel produced of this monumental wine. Tight and restrained at present but with huge potential. A magnificent, complete wine with ripe fruit, thrilling acidity and a touch of salinity on the finish. Drink 2030-2036.</i>   |         |           |       |                             |                         |



Samuel Billaud

## Séguinot-Bordet

Jean-François Bordet owns over 20 hectares of vines principally in the village of Maligny, on the right bank of River Serein just downstream from Chablis. Apart from the *grand cru*, all the wines are vinified in stainless steel and are beautiful expressions of pure, unoaked chardonnay. Additional depth and richness is achieved by leaving the wines for six to nine months on the fine lees in Jean-François's unusual horizontal vats which allow a greater degree of contact between the wine and the lees. The 2024 harvest was completed over ten days between 21<sup>st</sup> September and 1<sup>st</sup> October and has given a fine range of crisp, fresh wines. Yields were low, particularly in premier cru Fourchaume which was hit by hail at the beginning of May.



Jean-François Bordet

White

### Petit Chablis (screwcap)

| Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---------|-----------|-------|-----------------------------|-------------------------|
| BO1     | 6x75cl    | 12.5  | £ 72.77                     | £ 18                    |

*Jean-François planted these vines on the plateau above the village of Maligny at the northern end of premier cru Fourchaume in the 1990s. Now in their prime, they are giving high quality Petit Chablis which combines beautiful, pure, crisp fruit with vibrant acidity and a persistent finish. Bottled in screwcap to preserve the maximum of freshness and vitality. Drink 2026-2028.*

### Chablis (screwcap)

|     |        |      |         |      |
|-----|--------|------|---------|------|
| BO2 | 6x75cl | 12.5 | £ 87.77 | £ 21 |
|-----|--------|------|---------|------|

*From vineyards in and around Maligny. Vinified in stainless steel, this is a beautiful example of unoaked chardonnay with brisk, lemony fruit, a ripe, generous texture and excellent acidity on the finish. Already delicious, this will age gracefully, developing additional complexity in the medium term. Drink 2026-2029.*

### Chablis 1er Cru Fourchaume

|     |        |    |          |      |
|-----|--------|----|----------|------|
| BO3 | 6x75cl | 13 | £ 142.09 | £ 32 |
|-----|--------|----|----------|------|

*One of the largest and finest premiers crus splendidly sited on the right bank of the Serein just at the western end of the grands crus. The combination of its pure Kimmeridgian limestone soil and south-west facing slopes gives an intensely flavoured, mineral wine enhanced by ripe, honeyed fruit and a generous texture. The low yield following hail in 2024 has given additional concentration and this will age splendidly. Drink 2026-2030.*

### Chablis Grand Cru Vaudésir

|     |        |    |          |      |
|-----|--------|----|----------|------|
| BO4 | 6x75cl | 13 | £ 302.09 | £ 64 |
|-----|--------|----|----------|------|

*Vinified in a single, 500 litre French oak cask produced by Tonnellerie Cavin in northern Burgundy, this is an intense, crisp wine with rich fruit, a hint of spice and a long, mineral finish. Drink 2027-2031.*

# Roy



Claude Roy

This fine, family-owned, 18 hectare estate, based in the village of Fontenay, is run by Claude Roy, his daughter Karine and nephew David. All their vineyards are on the right bank on the River Serein with the jewel in the crown a wonderful, 3.69 hectare parcel of Bougros, one of the largest, singly owned plots in the *grands crus*. All the wines are vinified in stainless steel vats with ageing on the fine lees for nine to fifteen months before bottling. The 2024 harvest ran from 23<sup>rd</sup> to 30<sup>th</sup> September with just one day of rain. The fruit was ripe and healthy, the juice required little chaptalisation and the wines are classic Chablis; crisp, fresh and mineral with moderate levels of alcohol and excellent acidity.

White

## Petit Chablis

| Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---------|-----------|-------|-----------------------------|-------------------------|
| RY1     | 6x75cl    | 12    | £ 73.49                     | £ 18                    |

*The Roy vines lie just behind grand cru Bougros on lower-lying, more fertile soil. Fresh and aromatic, this is delicious Chablis with vivid fruit and a lovely, crisp finish. Drink 2026-2028.*

## Chablis Coteaux de Fontenay

|     |        |    |         |      |
|-----|--------|----|---------|------|
| RY2 | 6x75cl | 12 | £ 83.49 | £ 20 |
|-----|--------|----|---------|------|

*From the domaine's finest Chablis vineyard on a steep, south-facing slope just outside the village of Fontenay adjacent to premier cru Fourchaume. An intense, mineral wine with a firm, crisp structure, vibrant fruit and excellent acidity. Drink 2026-2029.*

## Chablis 1er Cru Fourchaume

|     |        |      |          |      |
|-----|--------|------|----------|------|
| RY3 | 6x75cl | 12.5 | £ 122.77 | £ 28 |
|-----|--------|------|----------|------|

*A lean, reserved wine with crisp acidity and fine concentration. Intense, long aftertaste. Needs time to open up but plenty of fruit and character. Classic, traditional Chablis with bite and minerality. Drink 2027-2029.*

## Chablis 1er Cru Vaurorent

|     |        |      |          |      |
|-----|--------|------|----------|------|
| RY4 | 6x75cl | 12.5 | £ 127.77 | £ 29 |
|-----|--------|------|----------|------|

*One of the very finest premiers crus in Chablis – not surprising given its position adjacent to grands crus Bougros and Preuses. Restrained but rich and generous with complex fruit flavours and an impressive, long finish. Drink 2027-2030.*

## Chablis Grand Cru Bougros Vieilles Vignes

|     |        |      |          |      |
|-----|--------|------|----------|------|
| RY5 | 6x75cl | 12.5 | £ 217.77 | £ 47 |
|-----|--------|------|----------|------|

*The domaine owns 3.69 hectares in this famous grand cru. The old vines, planted in 1963, give a rich, opulent wine full of ripe fruit whilst retaining excellent freshness and vitality. Drink 2027-2031.*

## Chablis Grand Cru Preuses

|     |        |    |          |      |
|-----|--------|----|----------|------|
| RY6 | 6x75cl | 12 | £ 228.49 | £ 49 |
|-----|--------|----|----------|------|

*From a 0.5 hectare parcel in the heart of Preuses. A magnificent wine with a close-knit texture, concentrated fruit and a long aftertaste. Will age beautifully. Drink 2027-2031.*

## Céline & Frédéric Gueguen



Céline & Frédéric Gueguen have rapidly established their estate as one of the very finest in the region. With 36 hectares of vineyards in Chablis and the neighbouring Auxerrois villages of Saint Bris and Chitry, and a winery in the village of La Chapelle-Vaupelteigne, they consistently turn out a superb range of wines. All are vinified in stainless steel vats to retain the maximum of fruit and freshness and are impeccable examples of harmonious, expressive, modern, fruit-driven wines. Their 2024s, harvested in the middle of September, are ripe and aromatic with lovely freshness and vitality.

White

### Sauvignon de Saint Bris

| Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---------|-----------|-------|-----------------------------|-------------------------|
| GU1     | 6x75cl    | 12    | £ 63.49                     | £ 16                    |

*The only sauvignon wine of Burgundy, this is an intriguing curiosity and offers great value when compared to the more famous sauvignons produced 100 km to the southwest in Sancerre. Vinified in stainless steel vats to capture all the fruit and bottled relatively early, six months after the harvest, this is crisp and aromatic with mouthwatering freshness and fine vitality. Drink 2026-2027.*

### Bourgogne Chardonnay Côtes Salines

|     |        |    |         |      |
|-----|--------|----|---------|------|
| GU2 | 6x75cl | 12 | £ 68.49 | £ 17 |
|-----|--------|----|---------|------|

*From vines just outside the Chablis appellation in the villages of Chitry and Saint Bris. A lovely example of crisp, unoaked chardonnay from some fine hillsides overlooking the Yonne valley. Fresh and fruity, this is ideal for drinking young but has the intensity to age gracefully. Drink 2026-2028.*

### Chablis

|     |        |    |         |      |
|-----|--------|----|---------|------|
| GU3 | 6x75cl | 12 | £ 88.49 | £ 21 |
|-----|--------|----|---------|------|

*The Gueguens own vines in the villages of Chichée, Préhy and Courgis all on the left bank of the River Serein just to the south of the town of Chablis. Vinified in stainless steel vats, this is forward and fruity with an open texture and a lingering finish. Drink 2026-2028.*

# Florent Rouve

Florent Rouve is a talented wine-maker with top quality vineyards in both the Jura and the Mâconnais. His cellar in the village of Davayé, the hub of the Saint Veran appellation, is both modern and traditional with the latest pneumatic presses, an array of 228 litre Burgundian *pièces* and an underground stream that passes through the centre of the cellar providing perfect humidity and consistency of temperature. The 2024 harvest started on 12<sup>th</sup> September after a cool and relatively uneventful summer. The fruit was ripe and healthy with good levels of both sugar and acidity. The resultant wines are fresh and aromatic with excellent balance and harmony.



Florent Rouve

| White  | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|--|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Mâcon La Roche Vineuse Soleil Levant VV</b>   | FR1     | 6x75cl    | 13    | £ 92.09                     | £ 22                    |
| <i>A splendid east-facing vineyard in the village of La Roche Vineuse, just to the north of the Pouilly-Fuissé appellation. The fruit ripens slowly and retains excellent acidity giving a crisp, balanced wine with honeyed fruit and just a touch of oak from 9 months ageing in barrel. Drink 2026-2028.</i>  |         |           |       |                             |                         |
| <b>Mâcon Bussièrès Les Clos Vieilles Vignes</b>  | FR2     | 6x75cl    | 12.5  | £ 97.77                     | £ 23                    |
| <i>The village of Bussièrès adjoins the Pouilly-Fuissé vineyards of Vergisson and Les Clos is the village's finest vineyard. The high altitude and stoney, chalk soil gives great vitality to the wine which has impressive, natural depth and concentration. As good as many a Pouilly-Fuissé and available at a fraction of the price. Drink 2026-2029.</i>  |         |           |       |                             |                         |
| <b>Saint Veran En Crèches Vieilles Vignes</b>  | FR3     | 6x75cl    | 12.5  | £ 107.77                    | £ 25                    |
| <i>The village of Davayé's most famous vineyard with extraordinary richness and class. The south-easterly exposure guarantees perfect ripeness and the limestone soil ensures excellent freshness and acidity. A lovely, complete wine. Drink 2026-2029.</i>   |         |           |       |                             |                         |
| <b>Viré-Clessé La Verchère</b>   | FR4     | 6x75cl    | 13    | £ 112.09                    | £ 26                    |
| <i>Viré-Clessé lies 20km to the north and the north-facing slope of La Verchère gives great vitality to this wine which has intense fruit, a crisp, lean texture and a long, mineral finish. Drink 2026-2029.</i>  |         |           |       |                             |                         |
| <b>Pouilly-Fuissé Murgets Vieilles Vignes</b>  | FR5     | 6x75cl    | 13    | £ 127.09                    | £ 29                    |
| <i>From the village of Fuissé, this has ripe, honeyed fruit, gentle oak and a warm, spicy finish. Rich and generous with a persistent aftertaste. Drink 2026-2029.</i>   |         |           |       |                             |                         |
| <b>Pouilly-Fuissé 1er Cru Sur La Roche VV</b>  | FR6     | 6x75cl    | 13    | £ 177.09                    | £ 39                    |
| <i>This recently created premier cru lies on the south-east facing flank of the Roche of Vergisson where the high altitude and limestone soil gives intense, mineral wines, amongst the finest of the Pouilly-Fuissé appellation. Aged in small French oak barrels for 15 months, this is a splendid, powerful wine with honeyed fruit, a touch of spicy oak, a close-knit texture and a long finish. Drink 2026-2030.</i> |         |           |       |                             |                         |

# Saumaize-Michelin

Roger and Christine Saumaize have handed over the day to day running of the family estate to their children, Vivien and Lisa. Based in the village of Vergisson, at the higher, northern end of the Pouilly-Fuissé appellation where the wines are fresher, more aromatic and have greater vitality, they also produce a wonderful range of wines from the neighbouring appellations of Mâcon-Vergisson and Saint Véran together with a crisp, mineral Viré-Clessé from further north.

The vineyards are farmed organically and Vivien vinifies the wines in an eclectic mixture of 228 litre and 450 litre oak barrels and 56 litre glass globes.

After a cold, wet spring, the 2024 harvest took place in the second week of September in perfect conditions giving a highly satisfactory yield across the domaine of 42 hl/ha. Vivien continued his practice of picking in the early morning and chilling the fruit in a cold chamber before pressing later in the day. His 2024s are a splendid range of ripe, fresh, aromatic wines with beautiful fruit, excellent acidity and long, crisp finishes.

| White  | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|--|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Mâcon Villages</b>  | SM1     | 6x75cl    | 13    | £ 87.09                     | £ 21                    |
| <i>From fruit in the village of Bussières just outside the Pouilly-Fuissé appellation, this is vinified in oak with the same care as the domaine's more prestigious wines and represents great value for money. Fresh, open and fruity with lovely, honeyed fruit and a touch of oak. Drink 2026-2028.</i>   |         |           |       |                             |                         |
| <b>Saint Véran</b>   | SM2     | 6x75cl    | 13    | £ 102.09                    | £ 24                    |
| <i>From Davayé and Prissé, just down the valley from Vergisson. Fermented and aged in a mixture of 228 litre oak pièces and 450 litre demi-muids, this is ripe and aromatic with soft, easy fruit, a generous texture and a rounded finish. Drink 2026-2028.</i>   |         |           |       |                             |                         |
| <b>Saint Véran En Pommard</b>  | SM3     | 6x75cl    | 13    | £ 112.09                    | £ 26                    |
| <i>A fine, north-facing slope in the commune of Davayé that has been vinified separately due to its own distinctive personality. The cooler site and chalky soil give fine minerality to the wine which has wonderful definition and purity of fruit. Tight at present but will age splendidly. Drink 2027-2029.</i>   |         |           |       |                             |                         |
| <b>Mâcon-Vergisson Sur La Roche</b>  | SM4     | 6x75cl    | 13    | £ 117.09                    | £ 27                    |
| <i>Most of the vineyards on the Roche de Vergisson are classified as Pouilly-Fuissé 1er Cru but this section lies above 400 metres altitude and was not considered for 1er Cru status by the INAO when the appellation was introduced in 2020. A lovely, aromatic wine with both substance and style and great value for money given the absence of the Pouilly-Fuissé name from the label. Drink 2026-2029.</i> |         |           |       |                             |                         |
| <b>Viré-Clessé</b>   | SM5     | 6x75cl    | 13    | £ 117.09                    | £ 27                    |
| <i>This comes from an east-facing hillside in the village of Viré where the clay-limestone soil gives a rich, yet crisp wine with lovely, honeyed fruit balanced by crisp, fresh acidity. Drink 2026-2029.</i>   |         |           |       |                             |                         |
| <b>Saint Véran Les Crèches</b>   | SM6     | 6x75cl    | 13    | £ 122.09                    | £ 28                    |
| <i>This south-east facing hillside guarantees a rich, ripe, concentrated wine and the old vines (half are at least 60 years old with the rest planted in 1979) bring depth and class. Drink 2026-2030.</i>   |         |           |       |                             |                         |

Roger and Vivien Saumaize



| White                            | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|----------------------------------|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Pouilly-Fuissé Pentacrine</b> | SM7     | 6x75cl    | 13    | £ 127.09                    | £ 29                    |

*This fresh, elegant wine comes from a number of parcels in the village of Vergisson at the northern, higher end of the appellation. Crisp and aromatic with vivid fruit and excellent vitality. Fermented and aged for 12 months in both 228 litre and 450 litre oak barrels to give a hint of spice and vanilla to the wine. Drink 2026-2030.*

|                                    |     |        |    |          |      |
|------------------------------------|-----|--------|----|----------|------|
| <b>Pouilly-Fuissé Les Tilliers</b> | SM8 | 6x75cl | 13 | £ 137.09 | £ 31 |
|------------------------------------|-----|--------|----|----------|------|

*A single vineyard above the village of Vergisson. The warm, south-west facing slope compensates for the high altitude giving a rich, intense wine with appley fruit and a long, mineral finish. Drink 2027-2030.*

|                                   |     |        |    |          |      |
|-----------------------------------|-----|--------|----|----------|------|
| <b>Pouilly-Fuissé Aux Charmes</b> | SM9 | 6x75cl | 13 | £ 147.09 | £ 33 |
|-----------------------------------|-----|--------|----|----------|------|

*The rich, clay soil over a Triassic limestone base gives a full-bodied, fleshy wine with a succulent texture and a crisp aftertaste. Drink 2027-2030.*

|                                       |      |        |    |          |      |
|---------------------------------------|------|--------|----|----------|------|
| <b>Pouilly-Fuissé Les Courtelongs</b> | SM10 | 6x75cl | 13 | £ 147.09 | £ 33 |
|---------------------------------------|------|--------|----|----------|------|

*This magnificent wine has always been one of the finest in the cellar but its north-facing aspect ruled it out of consideration for 1er cru status. The cool site enables the fruit to ripen slowly and develop extra complexity. Crisp and aromatic with wonderful freshness and vitality. Drink 2027-2030.*

|   |      |        |    |          |      |
|---|------|--------|----|----------|------|
| <b>Pouilly-Fuissé 1er Cru La Maréchaude</b> | SM11 | 6x75cl | 13 | £ 187.09 | £ 41 |
|---|------|--------|----|----------|------|

*A warm, south-facing slope in the valley between Vergisson and Davayé. Rich and honeyed with a good dose of toasty oak, a generous texture and a persistent aftertaste. Drink 2027-2030.*

|  |      |        |    |          |      |
|--|------|--------|----|----------|------|
| <b>Pouilly-Fuissé 1er Cru Sur La Roche</b> | SM12 | 6x75cl | 13 | £ 192.09 | £ 42 |
|--|------|--------|----|----------|------|

*With 1.5 hectares, the Saumaizes are the major owner of this splendid premier cru that lies on the south-eastern flank of the Roche of Vergisson. The stoney, chalk-rich soil gives a tight, lean wine with a perfect harmony of ripe fruit and crisp, minerality. Drink 2027-2031.*

# François Berthenet

The Berthenets have been growing grapes for over 400 years but it is only since François took over from his father that all the wine has been bottled at the domaine. The quality is on a steep, upward curve and a new winery was built last year in the centre of the village.

The 2024 harvest ran from 18<sup>th</sup> September to 1<sup>st</sup> October, allowing all the estate's plots to be harvested at optimum maturity. The majority of grapes are fermented in stainless steel vats with judicious use of oak on some of the fuller-bodied wines. The 2024s are a great success with vibrant fruit allied to crisp acidity. François opted for more *bâtonnage* to enhance the richness and texture, and the result is a splendid range of elegant, harmonious wines.



François Berthenet

| White                         | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|-------------------------------|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Montagny Tête de Cuvée</b> | BE1     | 6x75cl    | 13    | £ 82.09                     | £ 20                    |

*This is a blend of the estate's finest plots that lie outside of the premiers crus and is vinified exclusively in stainless steel. Vividly fruity with lovely acidity and a fresh, mineral finish. Drink 2026-2028.*

|                            |     |        |    |         |      |
|----------------------------|-----|--------|----|---------|------|
| <b>Montagny Les Coères</b> | BE2 | 6x75cl | 13 | £ 92.09 | £ 22 |
|----------------------------|-----|--------|----|---------|------|

*Les Coères is one of Montagny's finest premiers crus but the section where François Berthenet has his vines was inexplicably not classified as premier cru when the appellation was created in the 1930s. François vinifies this splendidly rich wine in a mixture of 228 litre and 450 litre oak barrels, giving a touch of spice on the nose and a satisfying, generous texture. Drink 2026-2029.*

|                                       |     |        |    |          |      |
|---------------------------------------|-----|--------|----|----------|------|
| <b>Montagny 1er Cru Saint Morille</b> | BE3 | 6x75cl | 13 | £ 107.09 | £ 25 |
|---------------------------------------|-----|--------|----|----------|------|

*One of the highest (375 metres altitude) premiers crus in Montagny and often the last to be harvested, Saint Morille always retains excellent acidity. The vines were planted in 1984 and are now in their prime and producing a magnificent wine. Vinified entirely in stainless steel vats, this is crisp and intense with beautiful, pure, fresh fruit and fine minerality. Drink 2026-2029.*

|                                   |     |        |    |          |      |
|-----------------------------------|-----|--------|----|----------|------|
| <b>Montagny 1er Cru Platières</b> | BE4 | 6x75cl | 13 | £ 112.09 | £ 26 |
|-----------------------------------|-----|--------|----|----------|------|

*Vinified 80% in stainless steel and 20% in oak barrels, this fine premier cru has class and harmony with delicious, ripe fruit allied to crisp acidity. Finishes fresh and long. Drink 2026-2029.*

|   |     |        |    |          |      |
|---|-----|--------|----|----------|------|
| <b>Montagny 1er Cru Vieilles Vignes</b> | BE5 | 6x75cl | 13 | £ 122.09 | £ 28 |
|---|-----|--------|----|----------|------|

*From selected plots of the oldest vines of the domaine. 30% of the juice is vinified in stainless steel with 70% in French oak barrels ranging in size from 228 litre to 500 litres, 20% of which are new. Rich and oaky with honeyed fruit, a touch of spice and excellent vitality. Drink 2026-2029.*

## Romain & Simon Pillot



Romain and Simon Pillot are the sixth generation to run the family estate based in the village of Mellecey, a few kilometres south of the town of Mercurey. The domaine extends over 17 hectares and vinification is traditional. All the fruit is destemmed, fermentation takes place in stainless steel and cement vats with subsequent ageing for twelve months in 228 litre Burgundian *pièces* supplied principally by Tonnellerie Chassin in Beaune. The accent is on fruit and finesse with none of the rusticity sometimes associated with Mercurey. The 2024 harvest was small with the low yields giving a natural concentration to the wines which are ripe and elegant with delicious, forward fruit.

| Red   | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Bourgogne Pinot Noir La Pièce Carrée</b> | RP1     | 6x75cl    | 13    | £ 82.09                     | £ 20                    |

*The domaine owns a total of 9 hectares of vines with the Bourgogne appellation of which La Pièce Carrée represents just 1.3 hectares. The quality of the wine from this plot has long been exceptional and the Pillots vinify and bottle it separately. A lovely, juicy, fruit-driven wine with a soft texture and delicious, ripe, fresh aftertaste. Perfect for drinking young. Drink 2026-2028.*

|                 |     |        |    |          |      |
|-----------------|-----|--------|----|----------|------|
| <b>Mercurey</b> | RP2 | 6x75cl | 13 | £ 117.09 | £ 27 |
|-----------------|-----|--------|----|----------|------|

*Romain and Simon select the best plots of the domaine to make this fine, generous Mercurey and sell the less good wine in bulk to the Burgundian négociants. In 2024, the fruit came from old vines in the communes of Mercurey and Saint Martin sous Montaignu allowing them to make a serious, characterful wine well above the average quality of the appellation. Beautiful, red fruit, carefully extracted tannins and a long, sweet finish. Drink 2027-2030.*

|                                    |     |        |    |          |      |
|------------------------------------|-----|--------|----|----------|------|
| <b>Mercurey 1er Cru En Sazenay</b> | RP3 | 6x75cl | 13 | £ 147.09 | £ 33 |
|------------------------------------|-----|--------|----|----------|------|

*From some of the oldest vines of the estate planted in 1950 on this fine, south-east facing, limestone hillside that is rightly considered to be one of Mercurey's best premiers crus. Aged in 30% new oak barrels from Chassin, this is ripe and fleshy with beautiful, pure, red fruits and a hint of spice. Will be delicious young and age gracefully. Drink 2027-2031.*

# Nicolas Ragot



Nicolas Ragot runs one of the finest family estates in Givry. Famed for its warm, early-ripening sites, it is often the first village to start the pinot noir harvest and Nicolas is at the forefront. In 2024 he started on 6<sup>th</sup> September with La Grande Berge and had finished by the middle of the month.

The 2024 was vinified in the domaine's new winery impeccably equipped with modern pneumatic presses and stainless steel vats. Nicolas adapted the wine-making, destemming all the bunches and incorporating 20% of the stems which he adds in layers to the vats. This is an exemplary range of impeccably crafted, charming wines that have plenty of aroma, juicy textures and soft finishes.

Red

## Givry Vieilles Vignes

| Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---------|-----------|-------|-----------------------------|-------------------------|
| RA1     | 6x75cl    | 13.5  | £ 126.42                    | £ 29                    |

*This comes from a selection of the domaine's oldest vines, mainly in the Champ Pourrot vineyard, that Nicolas selects for their outstanding quality. Aged in 228 litre French oak barrels of which 40% were new. A delicious, fragrant, open-textured wine with masses of red cherry and plum fruit and a touch of spicy oak. Will drink well within a year or two of bottling and age gracefully in the medium term. Drink 2027-2030.*

## Givry 1er Cru La Grande Berge

|     |        |    |          |      |
|-----|--------|----|----------|------|
| RA2 | 6x75cl | 13 | £ 147.09 | £ 33 |
|-----|--------|----|----------|------|

*La Grande Berge lies in the south of the appellation where the warm, gravelly soil mixed with clay and limestone guarantees an early ripening of the fruit. A forward, succulent wine with a complex mixture of inviting red and black fruits, carefully extracted tannins and a long, serious finish. Aged in 40% new 228 litre oak barrels from Tonnelleries Taransaud and Ermitage. Drink 2028-2031.*

## Givry 1er Cru Clos Jus

|     |        |    |          |      |
|-----|--------|----|----------|------|
| RA3 | 6x75cl | 13 | £ 157.09 | £ 35 |
|-----|--------|----|----------|------|

*From a south-facing climat at the northern end of the appellation in the commune of Dracey-Le-Fort. The sunny site and clay soil gives a wine with a dark colour, brooding fruit and excellent structure that will age splendidly. A full-bodied, dense wine that deserves a few years in bottle. Drink 2028-2032.*

# Claudie Jobard

Claudie runs this fine, 10 hectare estate which was created by her father in the 1970s. In addition to running her own family estate, Claudie also makes the wine for the Remoissenet *négociant* business.

Claudie harvested ten days later in 2024 than in 2023, starting on 16<sup>th</sup> September. She is very happy with both the quality and quantity (52 hl/ha) of the white wines but the pinot noir was affected by poor flowering with the yields ranging from 16 to 30 hl/ha. All the wines are aged in 228 litre barrels with 15-25% new oak. The whites are fresh and vibrant whilst the reds are highly attractive, medium-bodied wines with masses of delicious, red berry fruit.



| White   | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Rully Montagne La Folie</b>  | CJ1     | 6x75cl    | 13    | £ 127.09                    | £ 29                    |
| <i>This comes from a splendid 2.5 hectare parcel in the north of the appellation on the outskirts of the town of Chagny where the high altitude and steep, stony hillside gives a crisp, floral wine with mouth-watering, apple and lemon fruit and just a touch of oak. An open, forward wine with a generous texture and long, mineral finish. Drink 2027-2029.</i> |         |           |       |                             |                         |
| <b>Rully En Villerange</b>  | CJ2     | 6x75cl    | 13    | £ 132.09                    | £ 30                    |
| <i>A fuller-bodied, richer wine from 47 year old vines in the south of the appellation adjoining Mercurey where there is more clay in the soil and the fruit ripens a few days earlier. A dense, concentrated wine with honeyed fruit and a generous texture, balanced by excellent acidity. Drink 2027-2030.</i>   |         |           |       |                             |                         |
| Red   |         |           |       |                             |                         |
| <b>Bourgogne Côte d'Or Milliane</b>   | CJ3     | 6x75cl    | 12.5  | £ 112.77                    | £ 26                    |
| <i>From vines immediately below the Château de Pommard. As good as many growers' Pommard, this has elegant pinot noir fruit, a compact, generous texture and a long, fresh finish. Drink 2027-2031.</i>   |         |           |       |                             |                         |
| <b>Rully La Chaume</b>  | CJ4     | 6x75cl    | 13    | £ 122.09                    | £ 28                    |
| <i>Claudie owns 2.54 hectares of prime land near Chateau de Rully planted with pinot noir. 100% de-stemmed, this is fresh and vibrant with crunchy red cherry fruit and a little spice. Drink 2027-2031.</i>  |         |           |       |                             |                         |
| <b>Pommard Vaumuriens</b>   | CJ5     | 6x75cl    | 13    | £ 232.09                    | £ 50                    |
| <i>Vaumuriens is one of the finest climats of Pommard, lying adjacent to premier cru Rugiens but only classified as a village wine. Beautiful, pure, red fruits on both nose and palate with typical Pommard sturdiness. Premier cru quality. Drink 2028-2033.</i>  |         |           |       |                             |                         |
| <b>Beaune 1er Cru Epenottes</b>   | CJ6     | 6x75cl    | 13.5  | £ 291.42                    | £ 62                    |
| <i>The Jobard vines are over 80 years old and are amongst the first to be harvested each year. The warm site on the border between Beaune and Pommard gives a generous, fleshy wine with a touch of spicy oak from 15 months barrel ageing. Drink 2028-2033.</i>  |         |           |       |                             |                         |

# Franck Lamargue



Franck and Delia Lamargue have, over the past twenty years, built their 12 hectare domaine from scratch. It now covers most of the best value appellations of the Côte de Beaune including the increasingly sought after, great value wines of Maranges. All the wines are aged in small oak barrels with Franck carefully choosing the oak and *tonnellerie* to suit each wine. He continues to sell part of the crop in bulk to the Beaune *négociants*, providing him with useful cash flow and enabling him to bottle only the best wines under his own name. The 2024s were harvested in the middle of September and are a highly successful range of crisp, aromatic whites and fresh, fruity reds.

| White  | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|--|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Maranges Vignes Blanches</b>  | FL1     | 6x75cl    | 13    | £ 117.09                    | £ 27                    |
| <i>This comes from a 0.54 hectare plot high on the slope above the village of Dezize Lès Maranges. The stony, chalk soil is ideal for growing chardonnay in this predominantly red wine producing appellation and Franck ferments and ages the wine for 9 months in Vosges oak barrels from tonnelleries Billon, François Frères and Montgillard. Fresh and aromatic with lovely, peachy fruit and a ripe, fleshy texture. One of the very best value white wines from the Côte d'Or. Drink 2027-2029.</i> |         |           |       |                             |                         |
| <b>Auxey-Duresses Les Hautés</b>   | FL2     | 6x75cl    | 12.5  | £ 132.77                    | £ 30                    |
| <i>Les Hautés lies between Auxey-Duresses and Meursault and the wines marry the crisp, minerality of Auxey with the rich, buttery character of Meursault. Franck prefers Allier oak from Montgillard to age this wine which has impressive depth and concentration and a long finish. Drink 2027-2030.</i>   |         |           |       |                             |                         |
| <b>Saint Romain La Combe Bazin</b>   | FL3     | 6x75cl    | 12.5  | £ 142.77                    | £ 32                    |
| <i>A lovely, complete wine from a small 0.19 hectare parcel in this fine climat. Aged in barrels from François Frères who have traditionally supplied many of the most famous Burgundy estates. A wonderful, rich wine with a generous texture and a persistent, mineral aftertaste. Drink 2027-2030.</i>  |         |           |       |                             |                         |
| Red  |         |           |       |                             |                         |
| <b>Maranges Le Saugot</b>  | FL4     | 6x75cl    | 13    | £ 102.09                    | £ 24                    |
| <i>The domaine owns 0.23 hectare of this vineyard in the village of Dezize. Has masses of red fruit, a fresh, lean texture and an attractive finish. Drink 2027-2030.</i>  |         |           |       |                             |                         |
| <b>Monthélie Les Gamets</b>  | FL5     | 6x75cl    | 13    | £ 107.09                    | £ 25                    |
| <i>Only four barrels of this delicious, medium bodied wine made from vines in this great value village that adjoins Volnay. Ripe and round with elegant, sweet fruit and a soft finish. Drink 2027-2030.</i>   |         |           |       |                             |                         |
| <b>Santenay Les Hâtes</b>  | FL6     | 6x75cl    | 13    | £ 112.09                    | £ 26                    |
| <i>There's more clay in the soil here and Franck macerates the skins an extra day to extract the maximum of flavour. A generous wine with good structure and ageing potential. Drink 2027-2031.</i>  |         |           |       |                             |                         |

# Gérard Thomas et Filles



Gérard, Anne & Isabelle Thomas

Gérard Thomas has retired and the family estate is now in the capable hands of his two daughters, Anne and Isabelle. Their technical training has resulted in fresher, purer wines whilst retaining the rich, hearty character of the past. The supply of barrels has been switched from Tonnellerie Gillet to new artisan coopers, Montgillard, giving a lighter touch and more refined taste to the wines. 20% new oak is used for all the wines and the 2024s, harvested from 16<sup>th</sup> to 20<sup>th</sup> September are a fine set of wines with ripe fruit allied to crisp acidity. One of the top addresses in the village and a source of some of the best value Côte de Beaune white wines.

| White  | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|--|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Bourgogne Chardonnay</b>  | GT1     | 6x75cl    | 11.5  | £ 109.16                    | £ 25                    |
| <i>This comes from vines just outside the appellation and is of similar quality. Has fine fruit and acidity and will be delicious to enjoy upon release. Drink 2026-2028.</i>  |         |           |       |                             |                         |
| <b>Saint Aubin Champ Tirant</b>  | GT2     | 6x75cl    | 12    | £ 143.49                    | £ 32                    |
| <i>From a splendid climat that lies just above the village, adjacent to premier cru Castets. A fine, fresh, aromatic wine with a touch of honeyed fruit, just the right amount of oak and a long, crisp finish. Drink 2026-2029.</i>   |         |           |       |                             |                         |
| <b>Saint Aubin 1er Cru Murgers des Dents de Chien</b>  | GT3     | 6x75cl    | 12    | £ 163.49                    | £ 36                    |
| <i>The domaine's finest premier cru that lies on the border with Puligny, adjacent to Puligny-Montrachet 1er Cru La Garenne. Available at little more than half the price, this is spectacular value and is a great example of why Saint Aubin is now the best alternative to Puligny. Rich and flavoursome with a tight-knit texture and a lovely core that bodes well for the future. Drink 2027-2030.</i> |         |           |       |                             |                         |
| <b>Puligny-Montrachet Le Trézin</b>  | GT4     | 6x75cl    | 12.5  | £ 257.77                    | £ 55                    |
| <i>From the top of the slope where the fruit ripens slowly and has the time to develop great complexity of flavour. Fresh and precise with pure, lemony fruit and a satisfying, lean texture. Finishes crisp and long. Drink 2027-2030.</i>  |         |           |       |                             |                         |
| <b>Puligny-Montrachet 1er Cru La Garenne</b>   | GT5     | 6x75cl    | 12    | £ 308.49                    | £ 65                    |
| <i>The highest altitude premier cru in Puligny where the stony soil gives a fine wine with bite and minerality. Ripe fruit and a touch of spicy oak make this a lovely, complete wine; splendid quality at a sensible price. Drink 2027-2031.</i>  |         |           |       |                             |                         |
| <b>Chassagne-Montrachet 1er Cru Chenevottes</b>  | GT6     | 6x75cl    | 12    | £ 308.49                    | £ 65                    |
| <i>One of Chassagne's finest premiers crus that faces east overlooking the grand cru of Le Montrachet. It captures all the morning sun allowing the vines to dry out after any night-time moisture and produces a superb wine, often the finest in the cellar. Rich and aromatic with fine, honeyed fruit and thrilling acidity. Drink 2027-2031.</i>  |         |           |       |                             |                         |

# Vincent & François Jouard

Pierre-Henri Jouard is now gradually taking over the running of the family estate from his father, François and uncle, Vincent. Together, they harvested the 2024 crop from 14<sup>th</sup> to 19<sup>th</sup> September with yields 10% below those of 2023.

They continue to sell a proportion of the crop as grapes to the Beaune négociants, enabling them to retain the fruit from the oldest vines and best-sited vineyards to vinify and sell under their own name.

All the wines are fermented and aged for 12 months in 228 litre barrels from Tonnellerie Chassin. The 11 hectare domaine is now widely recognised as being amongst the finest in Chassagne producing a splendid range of wines that combine crisp, pure fruit and generous, succulent textures.

| White   | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Chassagne-Montrachet Vieilles Vignes</b>   | JO1     | 6x75cl    | 12.5  | £ 277.77                    | £ 59                    |
| <i>This comes from the domaine's three finest parcels; Houillières, Meix Goudard and Clos Devant. Aged, as usual, in 20% new oak casks, this is crisp and vibrant with a rich, generous texture and a persistent finish. Drink 2027-2030.</i>   |         |           |       |                             |                         |
| <b>Chassagne-Montrachet 1er Cru La Maltroie</b>   | JO2     | 6x75cl    | 12.5  | £ 357.77                    | £ 75                    |
| <i>La Maltroie lies just below the village where the clay soil gives a full-bodied, fleshy wine with concentrated fruit and an impressive finish. Aged in 25% new oak barrels, this has fine depth and class. Drink 2027-2031.</i>  |         |           |       |                             |                         |
| <b>Chassagne-Montrachet 1er Cru Morgeot Les Fairendes</b>   | JO3     | 6x75cl    | 12.5  | £ 377.77                    | £ 79                    |
| <i>Les Fairendes, adjoining both Les Caillerets and Grandes Ruchottes, is the finest section of Morgeot for making white wines. The vines were planted on three occasions in 1930, 1989 and 1998 and give a gloriously rich wine with real power and concentration. Drink 2027-2031.</i>  |         |           |       |                             |                         |
| <b>Chassagne-Montrachet 1er Cru Chaumées Clos de la Truffière</b>   | JO4     | 6x75cl    | 12.5  | £ 392.77                    | £ 82                    |
| <i>The Jouards are one of only three owners in Clos de La Truffière, part of premier cru Chaumées which lies high on the slope in the direction of Saint Aubin. The free-draining, stony soil, together with the altitude, results in a pure, mineral wine that is restrained when young but ages magnificently. Drink 2027-2032.</i>   |         |           |       |                             |                         |
| <b>Bâtard-Montrachet</b>  | JO5     | 6x75cl    | 13    | £ 1707.09                   | £ 345                   |
| <i>The domaine's 0.12 hectares of this famous grand cru produced one and a half barrels in 2024. The 228 litre pièce was new whilst the 114 litre feuillette had been used in previous years. The majority of the vines were planted in 1951 with the rest in 1996. The warmer site gives a rich, opulent wine with lovely, honeyed fruit balanced by crisp acidity. Drink 2027-2032.</i> |         |           |       |                             |                         |



Pierre-Henri Jouard

## Jean-Marc Pillot

Antonin Pillot is now in charge and has made a number of significant changes to both the viticulture and wine-making. The estate is now farmed organically and Antonin has advanced the picking dates, making him consistently one of the first in the village to harvest. In 2024, he started on 12<sup>th</sup> September with the white 1ers Crus and finished five days later. The small crop (25 hl/ha) ripened relatively easily with the need for only a little chaptalisation. The white and red wines are now vinified in separate temperature controlled cellars. The amount of new oak has been reduced, with greater use of 350 litre casks and the introduction of several larger oak *foudres*.



22 Antonin & Jean-Marc Pillot

| White  | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|--|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Bourgogne Chardonnay Le Haut des Champs</b> | PI1     | 6x75cl    | 12.5  | £ 127.77                    | £ 29                    |

*Antonin makes this elegant, vivacious wine from fruit from the domaine's vineyards in Puligny and Chassagne together with his mother's family's vines in neighbouring Chassey Le Camp. There is also a small proportion (5%) of grapes from a newly acquired vineyard at Villers-La-Faye in the Hautes Côtes which contributes additional freshness and minerality. Vinified in a 750 litre oak foudre and smaller (228 and 350 litres) barrels, this is rich and intense with lovely, pure fruit and crisp acidity. One of the very finest Bourgognes and superb value. Drink 2027-2030.*

|                                   |     |        |      |          |      |
|-----------------------------------|-----|--------|------|----------|------|
| <b>Chassagne-Montrachet blanc</b> | PI2 | 6x75cl | 12.5 | £ 292.77 | £ 62 |
|-----------------------------------|-----|--------|------|----------|------|

*A brilliant village Chassagne produced from a number of plots, the majority of which lie close to the border with Puligny just below the grands crus of Bâtard and Ciots-Bâtard-Montrachet. Fermented and aged in a mixture of foudres, demi-muids and pièces, this is an impressive, complete Chassagne with fresh, ripe fruit, a generous texture and fine minerality on the finish. Drink 2027-2031.*

|   |     |        |    |          |      |
|---|-----|--------|----|----------|------|
| <b>Chassagne-Montrachet 1er Cru Chenevottes</b> | PI3 | 6x75cl | 13 | £ 377.09 | £ 79 |
|---|-----|--------|----|----------|------|

*The majority of the vines in this splendid, east-facing premier cru are 60 and 80 years old and these venerable plants consistently produce one of the domaine's finest and most age-worthy wines. Fermented and aged for 12 months in 30% new oak barrels, this is tight and precise. Restrained at present but shows wonderful purity of fruit allied to thrilling acidity. Drink 2028-2032.*

|   |     |        |    |          |       |
|---|-----|--------|----|----------|-------|
| <b>Chassagne-Montrachet 1er Cru Les Vergers Clos Saint Marc</b> | PI4 | 6x75cl | 13 | £ 752.09 | £ 154 |
|---|-----|--------|----|----------|-------|

*The domaine's finest white wine and the equal of many a grand cru. Clos Saint Marc is a small, 0.5 hectare walled enclave within the premier cu of Vergers planted with some of the oldest vines of the estate. The east-facing slope faces Le Montrachet and gives an intensely flavoured, impeccably balanced wine with great depth and class. The low yields in 2024 resulted in a sole 350 litre, one year old cask from Francois Frères being produced. Drink 2028-2032.*

## Jean-Louis Chavy

Jean-Louis Chavy and his son, Paul, run one of Puligny's finest estates. They own 7.3 hectares of prime vineyards including 0.5 hectares in Les Charmes which they vinify separately as it consistently gives a wine of premier cru quality.

Most of the crop is vinified in larger 350 litre oak barrels sourced from Tonnelleries Damy and Millard giving a subtle oak influence and allowing the fruit to shine through. Their Pulignys are delicious young but have the depth and balance to age gracefully. They started the 2024 harvest on 16<sup>th</sup> September, a little later than most in the village and have made a lovely set of wines that combine pure, ripe fruit with excellent balancing acidity.



Jean-Louis Chavy

| White                       | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|-----------------------------|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Bourgogne Chardonnay</b> | JLC1    | 6x75cl    | 13    | £ 132.09                    | £ 30                    |

*From vines in Puligny-Montrachet (90%) and Meursault (10%) that lie at the bottom of the slope. Vinified in 228 litre and 350 litre barrels, of which 5% are new. Fresh and fruity with a lovely, open texture, this will be delicious to drink upon release. Drink 2026-2029.*

|                           |      |        |    |          |      |
|---------------------------|------|--------|----|----------|------|
| <b>Puligny-Montrachet</b> | JLC2 | 6x75cl | 13 | £ 307.09 | £ 65 |
|---------------------------|------|--------|----|----------|------|

*A lovely Puligny produced from eight different plots totalling 2.5 hectares. Fermented and aged in 350 litre oak barrels (20% new). A beautiful, aromatic wine with excellent purity of fruit, a generous texture and a long finish. Drink 2027-2030*

|                                       |      |        |    |          |      |
|---------------------------------------|------|--------|----|----------|------|
| <b>Puligny-Montrachet Les Charmes</b> | JLC3 | 6x75cl | 13 | £ 327.09 | £ 69 |
|---------------------------------------|------|--------|----|----------|------|

*Les Charmes is a splendid climat on the border with Meursault and adjacent to Meursault 1er Cru Charmes. Jean-Louis has for many years vinified the fruit separately as it consistently gives a wine of premier cru quality; rich and concentrated with fine depth and minerality and an, impressive, long aftertaste. Drink 2027-2031.*

|   |      |        |      |          |      |
|---|------|--------|------|----------|------|
| <b>Puligny-Montrachet 1er Cru Les Perrières</b> | JLC4 | 6x75cl | 13.5 | £ 451.42 | £ 94 |
|---|------|--------|------|----------|------|

*Perrières is one of Puligny's most powerful premiers crus. The domaine owns 0.34 hectares of 45 year old vines and this is a splendid, full-bodied wine with impressive depth and concentration. Lovely, honeyed fruit is complemented by excellent acidity. Will age gracefully. Drink 2027-2031.*

|   |      |        |      |          |      |
|---|------|--------|------|----------|------|
| <b>Puligny-Montrachet 1er Cru Les Clavoillons</b> | JLC5 | 6x75cl | 13.5 | £ 451.42 | £ 94 |
|---|------|--------|------|----------|------|

*The Chavys own 0.29 hectares in Clavoillons and make a delicious, refined wine with sumptuous fruit and a delicious, silky texture. Shows well when young and will age magnificently. Drink 2027-2031.*

|  |      |        |      |          |      |
|--|------|--------|------|----------|------|
| <b>Puligny-Montrachet 1er Cru Les Folatières</b> | JLC6 | 6x75cl | 13.5 | £ 476.42 | £ 99 |
|--|------|--------|------|----------|------|

*The largest holding of the domaine comprising two parcels totalling 1.3 hectares. The higher plot planted with 60 year old vines gives power and concentration whilst the lower parcel adds charm and fruit. The result is a magnificent, complete wine with beautiful, pure fruit and thrilling minerality. Drink 2027-2032.*

## Jacques Carillon

This is my favourite address in the village where Jacques Carillon makes many of the finest and most age-worthy wines of the Puligny appellation. His 5.2 hectare estate is blessed with some of the finest land in Puligny and the vines average a venerable 40 years old. All the wines are fermented and then aged in 228 litre French oak barrels principally supplied by Jacques's favourite Tonnellerie de Mercurey. After 12 months in wood, the wines spend a second winter in stainless steel tanks before being bottled in March, 18 months after the harvest.

The 2024 harvest was completed in 7 days from 14<sup>th</sup> to 20<sup>th</sup> September and includes for the first time the domaine's Saint Aubin 1er Cru Pitangerets, a fine premier cru on the border with Chassagne that previously produced red wine but was replanted with chardonnay in 2020.

White

### Saint Aubin 1er Cru Pitangerets

| Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND estimate | £ per bottle DP inc VAT estimate |
|---------|-----------|-------|--------------------------------------|----------------------------------|
| JC1     | 6x75cl    |       | £ 277e                               | £ 59e                            |

*A 0.44 hectare plot on the border with Chassagne that lies adjacent to Chassagne-Montrachet 1er Cru Vergers. Previously planted with pinot noir, Jacques replanted it with chardonnay in 2020 and this is the first vintage to be bottled with the domaine name. A brilliant debut vintage, this is forward and aromatic with vivid fruit and crisp acidity. Drink 2027-2031.*

### Chassagne-Montrachet

|     |        |  |        |       |
|-----|--------|--|--------|-------|
| JC2 | 6x75cl |  | £ 292e | £ 62e |
|-----|--------|--|--------|-------|

*From a single 0.26 hectare plot just above the Cbâteau de Chassagne-Montrachet that gives a fresh, welcoming wine that is the most forward in the cellar. Ripe and fruity with a generous texture and sufficient structure to age gracefully in the medium term. Drink 2027-2031.*





Jacques Carillon

White

| Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND estimate | £ per bottle DP inc VAT estimate |
|---------|-----------|-------|--------------------------------------|----------------------------------|
| JC3     | 6x75cl    |       | £ 327e                               | £ 69e                            |

### **Puligny-Montrachet**

*Jacques owns seven parcels totalling 2.7 hectares throughout the appellation that he blends together to make what is consistently one of the very finest village Pulignys. Vinified in 15% new oak barrels, this is restrained when young but has poise and precise fruit that demands time to reveal its full quality. Full-bodied and intensely flavoured this has impressive length on the finish and will develop wonderful bottle age characteristics if given the time to mature. Drink 2028-2033.*

### **Puligny-Montrachet 1er Cru Champs Canet**

|     |        |  |        |        |
|-----|--------|--|--------|--------|
| JC4 | 6x75cl |  | £ 657e | £ 135e |
|-----|--------|--|--------|--------|

*The most elegant of the domaine's premiers crus with beautiful, pure fruit and just the right amount of oak (20% new barrels for all the Puligny premiers crus). Has class and charm and will be delicious young but age splendidly. Drink 2028-2034.*

### **Puligny-Montrachet 1er Cru Les Perrières**

|     |        |  |        |        |
|-----|--------|--|--------|--------|
| JC5 | 6x75cl |  | £ 692e | £ 142e |
|-----|--------|--|--------|--------|

*Perrières is one of Puligny's finest premiers crus and the poor, stony soil gives a wine with power and minerality. The old vines, planted in 1980, are now in their prime and this is a magnificent, age-worthy wine that has wonderful depth and concentration. Drink 2029-2035.*

### **Puligny-Montrachet 1er Cru Les Referts**

|     |        |  |        |        |
|-----|--------|--|--------|--------|
| JC6 | 6x75cl |  | £ 722e | £ 148e |
|-----|--------|--|--------|--------|

*Referts lies just along the slope from Perrières on the border with Meursault where the soil is a little richer and the wines have more flesh and generosity. With fine precision and impressive harmony, this is a little more open than Perrières and will age equally gracefully. Drink 2028-2035.*

### **Bienvenues-Bâtard-Montrachet**

|     |        |  |         |        |
|-----|--------|--|---------|--------|
| JC7 | 6x75cl |  | £ 2957e | £ 595e |
|-----|--------|--|---------|--------|

*Jacques made just 600 bottles from his 0.12 hectares of vines in this magnificent grand cru. Fermented and aged in two 228 litres French oak pièces from Tonnellerie de Mercurey, one new barrel and one two year old to give just the right balance of fruit and oak. Backward at present, this has immense depth and intensity of flavour and will develop splendidly as it ages. Drink 2029-2036.*

# Sylvain Bzikot

Sylvain Bzikot's vines are always some of the best maintained vineyards in Puligny and, together with his wife Béatrice and son Quentin, he makes some of the finest and best value wines in the village. The estate was created in the 1930s when Sylvain's grandfather arrived from Poland and has since grown steadily to 15 hectares of prime land including the premiers crus of Perrières and Folatières. A new winery has been built just across the RN74 providing much-needed extra space and allowing Sylvain more flexibility in both fermenting and ageing his wines.

In 2024, the harvest lasted 10 days from 12<sup>th</sup> to 21<sup>st</sup> September and gave a fine range of well-balanced, fresh, mineral wines with excellent acidity and just the right amount of oak.

| White                                 | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---------------------------------------|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Bourgogne Côte d'Or Chardonnay</b> | BZ1     | 6x75cl    | 12.5  | £ 102.77                    | £ 24                    |

*The extra space in the new winery has allowed Sylvain to vinify this wine entirely in oak, the majority being 400 litre casks of which 10% are new. It comes from the domaine's best vineyards within the commune of Puligny-Montrachet, but which lie just too low on the slope to qualify for the Puligny appellation. It therefore has to be sold with the Bourgogne Côte d'Or appellation and offers magnificent value for money. Rich and aromatic with beautiful, honeyed fruit, a generous texture and fine, balancing acidity. A mini Puligny-Montrachet at a bargain price. Drink 2027-2030.*

|                            |     |        |      |          |      |
|----------------------------|-----|--------|------|----------|------|
| <b>Santenay Le Chainey</b> | BZ2 | 6x75cl | 12.5 | £ 182.77 | £ 40 |
|----------------------------|-----|--------|------|----------|------|

*The limestone-rich soils of Santenay provide a fine source for crisp yet generous white wines at a fraction of the price of neighbouring Chassagne and Puligny. This is ripe and fruity with a succulent, mouth-watering texture and just the right amount of oak. Drink 2027-2030.*

|                            |     |        |    |          |      |
|----------------------------|-----|--------|----|----------|------|
| <b>Saint Aubin 1er Cru</b> | BZ3 | 6x75cl | 13 | £ 227.09 | £ 49 |
|----------------------------|-----|--------|----|----------|------|

*From two premiers crus, Sur Gamay and Frionnes which Sylvain vinifies together to give this splendid, rich, powerful wine. All barrel-fermented and aged in cask for 12 months. Full-bodied, concentrated wine of similar quality to the estate's Pulignys. Drink 2027-2030.*

|                  |     |        |    |          |      |
|------------------|-----|--------|----|----------|------|
| <b>Meursault</b> | BZ4 | 6x75cl | 13 | £ 262.09 | £ 56 |
|------------------|-----|--------|----|----------|------|

*A riper, rounder style with a rich, generous texture and a long, sweet finish. Open and already showing really well, this is a forward, fleshy Meursault with masses of honeyed fruit and a dash of toasty oak. Drink 2027-2030.*

|                           |     |        |      |          |      |
|---------------------------|-----|--------|------|----------|------|
| <b>Puligny-Montrachet</b> | BZ5 | 6x75cl | 12.5 | £ 277.77 | £ 59 |
|---------------------------|-----|--------|------|----------|------|

*From several parcels in different sectors of the appellation including a substantial plot of 60+ year old vines in the climat of Reuchaux. Vinified 25% in stainless steel vats, 25% in new oak barrels, 25% in 1-year-old barrels and 25% in 2-year-old barrels, this is one of the finest village Pulignys produced with restrained but ripe fruit on both nose and palate, fine depth and concentration and excellent minerality. Drink 2027-2031.*



Sylvain Bzikot

| White                         | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|-------------------------------|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Meursault Les Charrons</b> | BZ6     | 6x75cl    | 13.5  | £ 276.42                    | £ 59                    |

*A lovely, crisp, lean Meursault with impressive purity of fruit from a splendid, east-facing slope immediately to the north of the premiers crus. Drink 2027-2031.*

|  |     |        |    |          |      |
|--|-----|--------|----|----------|------|
| <b>Puligny-Montrachet La Rousselle</b> | BZ7 | 6x75cl | 13 | £ 302.09 | £ 64 |
|--|-----|--------|----|----------|------|

*Sylvain vinifies the fruit from the climat of La Rousselle separately as it adjoins the premiers crus of Perrières and Referts and gives a wine of similar quality. Fermented and aged 80% in 450 litre oak casks and 20% in stainless steel, this is rich and bold with vibrant fruit and a magnificent, succulent texture. Drink 2028-2032.*

|                              |     |        |    |          |      |
|------------------------------|-----|--------|----|----------|------|
| <b>Meursault Les Narvaux</b> | BZ8 | 6x75cl | 13 | £ 292.09 | £ 62 |
|------------------------------|-----|--------|----|----------|------|

*Has extra depth and concentration allied to a tight, mineral structure as you would expect from one of Meursault's finest vineyards situated immediately above premier cru Perrières. Drink 2027-2031.*

|   |     |        |      |          |      |
|---|-----|--------|------|----------|------|
| <b>Chassagne-Montrachet 1er Cru Morgeot</b> | BZ9 | 6x75cl | 13.5 | £ 361.42 | £ 76 |
|---|-----|--------|------|----------|------|

*The heavier, clay soil in Morgeot gives a ripe, powerful wine with honeyed fruit and fine balancing acidity. Open and aromatic with a succulent texture, this will drink well upon release. Drink 2027-2030.*

|  |      |        |    |          |      |
|--|------|--------|----|----------|------|
| <b>Puligny-Montrachet 1er Cru Les Folatières</b> | BZ10 | 6x75cl | 13 | £ 392.09 | £ 82 |
|--|------|--------|----|----------|------|

*Sylvain farms 0.4 hectares of this famous premier cru that lies just along the slope from Le Montrachet. A magnificent, complete wine with vibrant fruit, a rich, generous texture and a long, crisp finish. Drink 2027-2032.*

|   |      |        |      |          |      |
|---|------|--------|------|----------|------|
| <b>Puligny-Montrachet 1er Cru Perrières</b> | BZ11 | 6x75cl | 12.5 | £ 407.77 | £ 85 |
|---|------|--------|------|----------|------|

*A tight, lean wine with intense fruit, a close-knit texture and a long aftertaste. Needs a little time to open up but will age gracefully. Drink 2027-2032.*

# Joseph Pascal



28 Alexandra Pascal

White

## Bourgogne Côte d'Or Chardonnay

| Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---------|-----------|-------|-----------------------------|-------------------------|
| PA1     | 6x75cl    | 13    | £ 107.09                    | £ 25                    |

*From the estate's vines that lie within the neighbouring communes of Puligny-Montrachet and Corpeau but just too low on the slope to qualify for the Puligny appellation. Vinified in 228 litre barrels of which 10% are new, this is ripe and fruity with just a hint of oak. A classy chardonnay with a generous texture and a crisp finish. Drink 2027-2029.*

## Auxey-Duresses

|     |        |      |          |      |
|-----|--------|------|----------|------|
| PA2 | 6x75cl | 13.5 | £ 156.42 | £ 35 |
|-----|--------|------|----------|------|

*From three parcels (Vireux, Hautés and Lavières) which all lie on the border between Auxey-Duresses and Meursault. Aged in 15% new oak barrels, this is rich and opulent with beautiful purity of fruit and a long, fresh aftertaste. A great value wine that is the equal of many a Meursault. Drink 2027-2030.*

## Meursault

|     |        |      |          |      |
|-----|--------|------|----------|------|
| PA3 | 6x75cl | 13.5 | £ 251.42 | £ 54 |
|-----|--------|------|----------|------|

*From three complementary plots in the lieux-dits of Vireuils (high on the slope), Clos du Cromin (adjacent to the village) and Corbins (in the direction of Volnay). 20% new oak barrels give a fuller, firmer, more powerful wine whilst also retaining fine vitality. Drink 2027-2030.*

## Puligny-Montrachet

|     |        |    |          |      |
|-----|--------|----|----------|------|
| PA4 | 6x75cl | 13 | £ 277.09 | £ 59 |
|-----|--------|----|----------|------|

*The estate owns six plots totalling 3.5 hectares within the Puligny appellation. The largest, Noyer Bret, lies to the south of the village in the direction of Chassagne and just a few hundred metres below the grands crus. Vinified in 20% new oak, this is a lovely, complete wine with exquisite fruit and fine harmony and precision. Drink 2027-2031.*

## Puligny-Montrachet Enseignères

|     |        |      |          |      |
|-----|--------|------|----------|------|
| PA5 | 6x75cl | 13.5 | £ 306.42 | £ 65 |
|-----|--------|------|----------|------|

*A fine climat immediately below the grand cru of Bienvenues-Bâtard-Montrachet with a similar clay-limestone soil. The Pascal vines were planted in the 1960s and Alexandra always keeps this parcel separate as the wine is consistently of premier cru quality. Intense and concentrated with a wonderful, close-knit texture and a long aftertaste. Drink 2028-2032.*

Quality has improved greatly over the past five years at this family estate run by Yann and Alexandra Pascal together with their son Joseph. Yann is one of the most meticulous vigneron in Puligny with 15 hectares of impeccably maintained vineyards whilst Alexandra is one of the village's finest wine-makers. All the white wines are fermented and aged for 12 months in 228 litre Burgundy *pièces* sourced from a number of local *tonnelleries* of which the most important are Berthomieu and Meyrieux. The estate is also the only remaining producer of red village Puligny-Montrachet, a delicious, vibrant example of pinot noir from the *lieu-dit* of Noyer Bret.

The 2024 harvest ran from 12<sup>th</sup> to 20th September with an average sized crop for the white wines but a greatly reduced volume of red.

|  | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|--|---------|-----------|-------|-----------------------------|-------------------------|
| White  |         |           |       |                             |                         |
| <b>Puligny-Montrachet 1er Cru Hameau de Blagny</b>   | PA6     | 6x75cl    | 13.5  | £ 356.42                    | £ 75                    |
| <i>The hamlet of Blagny lies high on the border between Meursault and Puligny and the vineyards are cooler and later ripening. This is fresh and vibrant with a wonderful, aromatic quality, a touch of honeyed fruit and a long, mineral finish. Drink 2028-2032.</i>   |         |           |       |                             |                         |
| <b>Puligny-Montrachet 1er Cru Les Chalumaux</b>  | PA7     | 6x75cl    | 13.5  | £ 356.42                    | £ 75                    |
| <i>With 0.85 hectares, the Pascals are the largest landowner in this fine but small and consequently lesser-known premier cru that lies high on the slope above Champs Canet and Clos de La Garenne. The thin, stony soil gives a tight, mineral wine that ages splendidly. Drink 2028-2032.</i>   |         |           |       |                             |                         |
| <b>Puligny-Montrachet 1er Cru Les Folatières</b>   | PA8     | 6x75cl    | 13.5  | £ 376.42                    | £ 79                    |
| <i>Folatières is one of the finest premiers crus in Puligny, at the same level on the slope as the grands crus of Le Montrachet and Chevalier-Montrachet. This is the domaine's finest and most complete wine; rich and concentrated with ripe, honeyed fruit, a close-knit, generous texture and thrilling acidity. Drink 2028-2032.</i>          |         |           |       |                             |                         |
| Red  |         |           |       |                             |                         |
| <b>Puligny-Montrachet rouge</b>  | PA9     | 6x75cl    | 12.5  | £ 167.77                    | £ 37                    |
| <i>100 years ago, half of Puligny was red. This is the only plot of pinot noir left with the village appellation (Jean-Michel Chartron has some red premier cru) and the 50+ year old vines in Noyer Bret give a ripe, balanced, fruity wine with a touch of spice and a little oak. A highly, attractive, characterful wine. Drink 2028-2032.</i> |         |           |       |                             |                         |

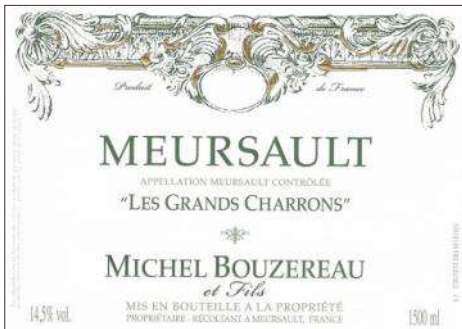
## Michel Bouzereau et fils

Jean-Baptiste Bouzereau has been running the family estate since taking over from his father in the late 1990s. He moved the wine-making to a new cellar in the Rue Thenard and has steadily improved the quality and refined the style of the wines. The estate now covers 12.5 hectares of vineyards; 11 hectares of chardonnay in Meursault and Puligny, and 1.5 hectares of pinot noir in Beaune, Pommard and Volnay.

The 2024 harvest started with the reds on 13<sup>th</sup> September and was completed a week later with the highest altitude chardonnay in Blagny. All the reds were destemmed and the whites barrel fermented in French oak casks supplied principally by the local Tonnellerie Damy and L'Atelier Centre France, together with some trial barrels from François Frères. Jean-Baptiste is increasingly favouring 350 litre casks rather than the traditional 228 litre Burgundian *pièces* as he finds that they give him a better harmony between the oak and fruit.

This is a stellar range of rich yet mineral whites with beautiful, pure fruit flavours allied to thrilling acidity. Will be delicious upon release and age magnificently.

| White   | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Bourgogne Côte d'Or Chardonnay</b>   | MB1     | 6x75cl    | 12.5  | £ 132.77                    | £ 30                    |
| <i>60% of the fruit comes from the Meursault vineyards of Magny and Sous La Velle, and 40% from Champ Perrier in Puligny-Montrachet. Fermented in both 228 litre and 350 litre barrels, this is ripe and fruity with great vitality, a succulent texture and a crisp, satisfying finish. Drink 2027-2030.</i>   |         |           |       |                             |                         |
| <b>Bourgogne Côte d'Or Clos du Moulin</b>   | MB2     | 6x75cl    | 12.5  | £ 192.77                    | £ 42                    |
| <i>Jean-Baptiste purchased this 1 hectare vineyard in 2018 and quickly discovered that it makes a remarkable, generous and elegant wine that is easily of Meursault quality. He now vinifies it apart, fermenting and ageing the rich, opulent wine in 228 litre oak pièces for 12 months. A lovely, complete wine of great class and character. Drink 2027-2031.</i> |         |           |       |                             |                         |
| <b>Meursault Les Grands Charrons</b>  | MB3     | 6x75cl    | 12.5  | £ 277.77                    | £ 59                    |
| <i>His best-known wine from one of the finest climats in the village. The east-facing slope and clay-limestone soil give a rich, bold Meursault. Ripe, honeyed fruit and crisp acidity. Drink 2027-2031.</i>  |         |           |       |                             |                         |
| <b>Meursault Limozin</b>  | MB4     | 6x75cl    | 13    | £ 357.09                    | £ 75                    |
| <i>This splendidly-sited vineyard immediately below premier cru Genevrières gives a beautiful, elegant Meursault with pure fruit, a succulent texture and a long, fresh finish. Drink 2027-2031.</i>  |         |           |       |                             |                         |
| <b>Meursault 1er Cru Blagny</b>   | MB5     | 6x75cl    | 12.5  | £ 462.77                    | £ 96                    |
| <i>A leaner style of Meursault, more akin to Puligny, unsurprising as the hamlet of Blagny lies high on the slope on the border between Meursault and Puligny. The high altitude makes it the last vineyard to be harvested and the fruit retains excellent acidity giving a crisp, fruity wine with fine tension and minerality. Drink 2027-2032.</i>                |         |           |       |                             |                         |
| <b>Meursault 1er Cru Genevrières</b>  | MB6     | 6x75cl    | 13    | £ 507.09                    | £ 105                   |
| <i>Planted by Jean-Baptiste's father, Michel, in 1985 and 1989, these mature vines give a splendid, complete wine that has both power and precision. Lovely, honeyed fruit is complemented by excellent acidity. Drink 2027-2033.</i>   |         |           |       |                             |                         |



| White                                   | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Meursault 1er Cru Charmes Dessus</b> | MB7     | 6x75cl    | 12.5  | £ 507.77                    | £ 105                   |

*A beautiful, creamy-textured wine that sums up Meursault perfectly. Rich and spicy with a touch of toasty oak and a persistent finish. Drink 2027-2033.*

|  |     |        |    |          |       |
|--|-----|--------|----|----------|-------|
| <b>Puligny-Montrachet 1er Cru Champs Gains</b> | MB8 | 6x75cl | 13 | £ 507.09 | £ 105 |
|--|-----|--------|----|----------|-------|

*One of the higher altitude premiers crus in Puligny but sheltered from the wind by the trees below. Ripe and fruity, a refined, elegant wine with great charm and a soft, open texture. Drink 2027-2033.*

|                                    |     |        |    |          |       |
|------------------------------------|-----|--------|----|----------|-------|
| <b>Meursault 1er Cru Perrières</b> | MB9 | 6x75cl | 13 | £ 692.09 | £ 142 |
|------------------------------------|-----|--------|----|----------|-------|

*Backward at present, this needs time to open up but will age magnificently. The domaine owns 0.46 hectares much of which was planted before the Second World War. The poor, stony soil brings intense minerality to the wine which, whilst starting discreetly, builds in the mouth to an intense, generous aftertaste. Drink 2027-2034.*

|   |      |        |    |          |       |
|---|------|--------|----|----------|-------|
| <b>Puligny-Montrachet 1er Cru Cailleret</b> | MB10 | 6x75cl | 13 | £ 692.09 | £ 142 |
|---|------|--------|----|----------|-------|

*From a 0.13 hectare plot of vines planted in 1980 and purchased from Domaine Chartron in 1980. Rich and aromatic with vivid fruit and a long finish. Grand cru quality. Drink 2027-2034.*

Red

|                         |      |        |    |          |      |
|-------------------------|------|--------|----|----------|------|
| <b>Pommard Les Cras</b> | MB11 | 6x75cl | 13 | £ 267.09 | £ 57 |
|-------------------------|------|--------|----|----------|------|

*Bought by the domaine in 1978 this vineyard, immediately to the south of the village, always gives a ripe, generous wine. Has carefully extracted tannins and none of the austerity often associated with Pommard. Drink 2028-2032.*

|   |      |        |    |          |      |
|---|------|--------|----|----------|------|
| <b>Beaune 1er Cru Les Vignes Franches</b> | MB12 | 6x75cl | 13 | £ 292.09 | £ 62 |
|---|------|--------|----|----------|------|

*A delightful wine with succulent, red fruit from one of Beaune's finest premiers crus that lies adjacent to Clos des Mouches. Ripe tannins give structure and it finishes sweet and long. Drink 2028-2033.*

## Vincent Latour

This is a fast-improving estate with a new, expanded cellar in the centre of Meursault. Vincent and Cécile Latour, together with their son, Thomas, have a flexible, modern approach to wine-making and are now making some magnificent Meursaults, amongst the finest in the village. The new winery houses two new presses, additional stainless steel vats for storing the wine during the second winter and a wide range of oak casks ranging from traditional Burgundian 228 litre *pièces*, through numerous 450-600 litre *demi-muids* to larger 900-3400 litre *foudres*. This gives Vincent extra flexibility in his vinification, matching the *élevage* of each wine to its character and the volume produced.

The 2024 harvest ran from 11<sup>th</sup> to 18<sup>th</sup> September with satisfactory levels of ripeness and excellent acidity. Volumes were down 20% for the whites giving additional richness and concentration to the wines. Crisper and leaner than the 2022s and 2023s, the 2024s mark a return to the style of wine made regularly in the early 2000s.

| White  | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|--|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Bourgogne Côte d'Or Chardonnay</b>  | VL1     | 6x75cl    | 12.5  | £ 107.77                    | £ 25                    |
| <i>Beautiful, fresh, vibrantly fruity wine from vines in the commune of Meursault but on the lower land just outside the appellation. Fermented and aged in 600 litre casks from Tonnellerie Rousseau, this is a classy, Meursault look-alike with ripe, honeyed fruit and just a little oak. Drink 2027-2029.</i>   |         |           |       |                             |                         |
| <b>Saint Aubin Cuvée Thomas</b>  | VL2     | 6x75cl    | 13    | £ 162.09                    | £ 36                    |
| <i>A cuvée from vines near the château in the centre of the nearby village of Saint Aubin. A clean, fresh, harmonious wine with a crisp, lively texture. Vinified in a single 1100 litre foudre from Tonnellerie Vicard together with three 228 litre barrels from Tonnellerie Gauthier. Drink 2027-2030.</i>  |         |           |       |                             |                         |
| <b>Saint Aubin 1er Cru Les Frionnes</b>  | VL3     | 6x75cl    | 13.5  | £ 221.42                    | £ 48                    |
| <i>Les Frionnes lies on a south-east facing slope just above the village and gives wines with both richness and minerality. Full-bodied, elegant wine with a fine persistent aftertaste. Drink 2027-2030.</i>  |         |           |       |                             |                         |
| <b>Meursault Cuvée Saint Jean</b>  | VL4     | 6x75cl    | 13    | £ 267.09                    | £ 57                    |
| <i>Vinified in 228 litre barrels, principally from Gauthier of which 25% are new. The fruit comes from three lieux-dits: Vireuils, Crotots and Meix Chavaux and this is a great success with masses of ripe fruit and thrilling acidity. Will be delicious young and age gracefully. Drink 2027-2031.</i>  |         |           |       |                             |                         |
| <b>Meursault Clos des Magny</b>  | VL5     | 6x75cl    | 13    | £ 267.09                    | £ 57                    |
| <i>A small vineyard just below the village on warm, free-draining gravelly soil, a big advantage in a cooler, wetter season such as 2024. Has a sumptuous character rarely found in 2024 with ripe, honeyed fruit and a succulent texture. Aged in 600 litre oak casks from Tonnellerie Rousseau in Gevery-Chambertin. A great success. Drink 2027-2031.</i> |         |           |       |                             |                         |
| <b>Chassagne-Montrachet Benoités</b>   | VL6     | 6x75cl    | 13    | £ 282.09                    | £ 60                    |
| <i>The lower yield in Chassagne has given a tight-knit, intensely flavoured wine from this fine climat that borders premier cru Morgeot. Fermented and aged in a single 900 litre foudre from Rousseau, this is rich and concentrated with precise fruit and perfect balance. Drink 2027-2032.</i>   |         |           |       |                             |                         |



Vincent Latour

| White                    | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|--------------------------|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Meursault Narvaux</b> | VL7     | 6x75cl    | 13    | £ 292.09                    | £ 62                    |

*In style, this is the complete opposite of Clos des Magny. Narvaux lies high on the slope above premier cru Perrières where the stony soil and cooler microclimate delay ripening and give crisp, mineral wines. With higher acidity and intense, appley fruit, this needs time to express itself. Drink 2028-2032*

|                                      |     |        |    |          |      |
|--------------------------------------|-----|--------|----|----------|------|
| <b>Meursault Les Grands Charrons</b> | VL8 | 6x75cl | 13 | £ 292.09 | £ 62 |
|--------------------------------------|-----|--------|----|----------|------|

*The finest village Meursault in the cellar. Vinified in 600 litre casks from three tonnelleries (Rousseau, Tremeaux and Grenier), this is quintessential Meursault, rich and generous with a ripe, fleshy texture and a generous finish. Drink 2027-2032.*

|   |     |        |      |          |      |
|---|-----|--------|------|----------|------|
| <b>Chassagne-Montrachet 1er Cru Morgeot</b> | VL9 | 6x75cl | 13.5 | £ 411.42 | £ 86 |
|---|-----|--------|------|----------|------|

*An impressive, flavoursome wine from this famous premier cru. Vinified in a mixture of demi-muids and pièces, this is rich and generous yet retains fine freshness and vitality. Drink 2027-2032.*

|                                  |      |        |      |          |       |
|----------------------------------|------|--------|------|----------|-------|
| <b>Meursault 1er Cru Poruzot</b> | VL10 | 6x75cl | 13.5 | £ 501.42 | £ 104 |
|----------------------------------|------|--------|------|----------|-------|

*From 0.88 hectares in this fine 1er Cru. The old vines, planted between 1947 and 1991, only produced three 600l barrels. Rich and powerful with a touch of spicy, new oak. Drink 2027-2032.*

|                                  |      |        |      |          |       |
|----------------------------------|------|--------|------|----------|-------|
| <b>Meursault 1er Cru Charmes</b> | VL11 | 6x75cl | 13.5 | £ 576.42 | £ 119 |
|----------------------------------|------|--------|------|----------|-------|

*Vinified in 228 litre pièces from Gauthier, this is ripe and aromatic with honeyed fruit and fine, balancing acidity. Finishes sweet and long. Drink 2027-2032.*

|                                      |      |        |      |          |       |
|--------------------------------------|------|--------|------|----------|-------|
| <b>Meursault 1er Cru Goutte d'Or</b> | VL12 | 6x75cl | 13.5 | £ 576.42 | £ 119 |
|--------------------------------------|------|--------|------|----------|-------|

*Just a single pièce produced from the domaine's tiny 0.1 hectare plot in this fine but lesser-known premier cru. Combines ripe, honeyed fruit with excellent minerality. Drink 2027-2032.*

|                                    |      |        |      |          |       |
|------------------------------------|------|--------|------|----------|-------|
| <b>Meursault 1er Cru Perrières</b> | VL13 | 6x75cl | 13.5 | £ 676.42 | £ 139 |
|------------------------------------|------|--------|------|----------|-------|

*Vincent prunes the 60 year old vines in his 0.18 hectares of Perrières by the cordon de royat system which restricts the yield but increases the intensity of flavour in the wine. A close-knit, restrained wine of magnificent class and harmony. Drink 2027-2032.*

# Jean-Jacques Girard



|  | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|--|---------|-----------|-------|-----------------------------|-------------------------|
| White  |         |           |       |                             |                         |
| <b>Bourgogne Aligoté</b>   | GR1     | 6x75cl    | 12.5  | £ 62.77                     | £ 16                    |
| <i>A fresh, aromatic, vividly fruity wine vinified in stainless steel vats to preserve all the freshness and vitality of this cool, crisp vintage. A lovely, forward unoaked example of Aligoté. Drink 2026-2027.</i>  |         |           |       |                             |                         |
| <b>Bourgogne Chardonnay Combe d'Orange</b>   | GR2     | 6x75cl    | 13    | £ 87.09                     | £ 21                    |
| <i>A delicious, elegant chardonnay from a cool site just above the Savigny premiers crus that is a monopole of the domaine. A beautiful, fresh example of chardonnay that is the equal of many of the neighbouring Savigny and Pernand-Vergelesses vineyards. Drink 2026-2028.</i>   |         |           |       |                             |                         |
| <b>Savigny Lès Beaune blanc</b>  | GR3     | 6x75cl    | 13.5  | £ 126.42                    | £ 29                    |
| <i>Jean-Jacques Girard planted these vines above premier cru Guettes in the 1980s and 1990s. This has tremendous depth and intensity and gives nearby Corton-Charlemagne a good run for its money. Rich and oaky with fine, honeyed fruit and tremendous length on the finish. Drink 2026-2030.</i>  |         |           |       |                             |                         |
| <b>Pernand-Vergelesses Les Belles Filles</b>   | GR4     | 6x75cl    | 13.5  | £ 141.42                    | £ 32                    |
| <i>From a climat just across the valley from Corton-Charlemagne. The stoney soil gives a crisp, mineral edge to the wine that also packs a rich, generous flavour. Half the juice is fermented and aged in 500 litre new oak casks from Tonnellerie Cadus and half in stainless steel vats. The resultant wine is a beautiful combination of richness and vitality with just the right amount of oak. Drink 2026-2029.</i> |         |           |       |                             |                         |
| <b>Corton-Charlemagne</b>  | GR5     | 6x75cl    | 13.5  | £ 1131.42                   | £ 230                   |
| <i>The Girard wine comes from the south-facing Aloxe section of this famous grand cru and has immense depth and concentration. Rich and powerful with an impressive, long aftertaste. Drink 2027-2031.</i>   |         |           |       |                             |                         |
| Red  |         |           |       |                             |                         |
| <b>Bourgogne Pinot Noir</b>  | GR6     | 6x75cl    | 13    | £ 87.09                     | £ 21                    |
| <i>Ripe and fruity, this is a delicious example of pinot noir that is designed to be enjoyed young. Most of the fruit comes from the domaine's vines in Savigny Lès Beaune with the addition of some lower-lying parcels in Pommard and other neighbouring villages. Drink 2026-2030.</i>  |         |           |       |                             |                         |

Jean-Jacques and Agnes's son, Vincent, has been making the wine for several years and has now been joined full-time by his younger brother, François. The domaine extends over 20 hectares of all the best-known appellations of the northern Côte de Beaune. Vincent vinifies the white wines both in new, 500 litre, French oak barrels from Tonnellerie Cadus and in stainless steel vats, with the proportion varying depending on the style and character of each wine. The reds are destemmed, macerated for 12-18 days in vat and then aged for 12 months in 228 litre casks from both Radoux and Cadus.

The 2024 harvest lasted from 15<sup>th</sup> to 26<sup>th</sup> September with highly satisfactory yields (50 hl/ha for the whites and 40 hl/ha for the reds) following meticulous work in the vineyards during the wet spring and summer. These are some of the most delightful wines of the vintage; intense, vibrant whites and delicious, charming reds.

| Red  | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|--|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Savigny Lès Beaune rouge</b>  | GR7     | 6x75cl    | 13.5  | £ 126.42                    | £ 29                    |
| <i>From three complementary plots in the climats of Pimentiers (fresh and fruity), Godeaux (rich and juicy) and Champs Chardons (tannic and structured) that together give a splendid cuvée. A lovely, harmonious wine that will be delicious young and age gracefully. Drink 2027-2032.</i> |         |           |       |                             |                         |
| <b>Savigny Lès Beaune 1er Cru Fourneaux</b>  | GR8     | 6x75cl    | 13.5  | £ 141.42                    | £ 32                    |
| <i>There is more clay in the soil on the border with Aloxe-Corton where Fourneaux is one of the finest premiers crus. Rich and meaty with excellent structure and a persistent finish. Drink 2027-2032.</i>  |         |           |       |                             |                         |
| <b>Pernand-Vergelesses 1er Cru Fichots</b>   | GR9     | 6x75cl    | 13.5  | £ 156.42                    | £ 35                    |
| <i>A full-bodied, rich wine from a splendid premier cru just below Corton-Charlemagne that has a deep clay-limestone soil. Rich and generous with beautiful pinot noir fruit. Drink 2027-2032.</i>   |         |           |       |                             |                         |
| <b>Savigny Lès Beaune 1er Cru Peuilletts</b>   | GR10    | 6x75cl    | 13.5  | £ 161.42                    | £ 36                    |
| <i>Peuilletts lies at the warmer end of the appellation adjoining the premiers crus of Beaune. A lovely, fresh, harmonious wine with a long, sweet aftertaste. Drink 2027-2032.</i>  |         |           |       |                             |                         |
| <b>Beaune 1er Cru Clos du Roi</b>  | GR11    | 6x75cl    | 13.5  | £ 191.42                    | £ 42                    |
| <i>The earliest ripening site in the Côte de Beaune on a sunny, south-east facing slope and a warm, gravel, soil. Rich and generous with succulent red fruit, excellent structure and impressive length on the finish. A lovely, complete wine. Drink 2028-2033.</i>                         |         |           |       |                             |                         |
| <b>Volnay Vieilles Vignes</b>  | GR12    | 6x75cl    | 13.5  | £ 191.42                    | £ 42                    |
| <i>From a single parcel of vines planted in 1959 just above the village of Volnay. Fresh and vigorous with beautiful, pure, red cherry fruit and excellent minerality. Drink 2028-2033.</i>  |         |           |       |                             |                         |
| <b>Aloxe-Corton</b>  | GR13    | 6x75cl    | 13.5  | £ 196.42                    | £ 43                    |
| <i>A fine example of this village, much of whose vineyards are classified as grand cru. Ripe and fleshy with a succulent texture and a long, fresh aftertaste. Drink 2028-2033.</i>  |         |           |       |                             |                         |

## Ambroise

Bertrand Ambroise's son, François, is now running the family estate together with his sister Ludivine. The style has been refined with shorter macerations and lower fermentation temperatures giving less extracted wines whilst retaining the traditional virtues of depth and concentration for which the domaine has long been famous.

All the fruit is destemmed apart from the Vieilles Vignes *cuvées* and the proportion of new oak has been reduced with the introduction of larger 400 litre casks and 1200 hl foudres.

The 2024 harvest started late with most of the fruit picked in the last week of September, finishing on the 7<sup>th</sup> October in the Hautes Côtes. Unusually the reds were generally harvested before the whites as the lower yields on the pinot noir advanced their maturity. The whites are crisp and fresh, the reds ripe and charming, not as concentrated as the 2022s and 2023s but with ripe tannins and generous fruit.

| White   | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Coteaux Bourguignons Eloïse Chardonnay</b> | AM1     | 6x75cl    | 13    | £ 87.09                     | £ 21                    |

*This delicious, fruity wine comes from chardonnay planted on the lower-lying land near the railway line and is vinified 40% in foudres and 60% in stainless steel vats. Bottled after ten months to preserve the maximum of fruit, this has fine vitality and can be enjoyed upon release. Drink 2026-2028.*

|  |     |        |    |          |      |
|--|-----|--------|----|----------|------|
| <b>Bourgogne Hautes Côtes de Nuits blanc</b> | AM2 | 6x75cl | 13 | £ 107.09 | £ 25 |
|--|-----|--------|----|----------|------|

*The vines in the Hautes Côtes ripen more slowly with the fruit retaining higher levels of acidity. Vinified 25% in foudres and 75% in 400l casks from Tonnellerie Radoux of which 20% are new. Rich and aromatic with ripe fruit, a generous texture and crisp acidity. Drink 2026-2029.*

|                                       |     |        |    |          |      |
|---------------------------------------|-----|--------|----|----------|------|
| <b>Bourgogne Côte d'Or Chardonnay</b> | AM3 | 6x75cl | 13 | £ 112.09 | £ 26 |
|---------------------------------------|-----|--------|----|----------|------|

*From vineyards higher on the slope, this is rich and generous and is fermented in 400l barrels and larger foudres. Has honeyed fruit and toasty oak, well balanced by fine acidity. Drink 2026-2029.*

|                     |     |        |    |          |      |
|---------------------|-----|--------|----|----------|------|
| <b>Saint Romain</b> | AM4 | 6x75cl | 13 | £ 157.09 | £ 35 |
|---------------------|-----|--------|----|----------|------|

*The village of Saint Romain lies above Meursault and is becoming increasingly well-known for its rich yet crisp white wines. Vinified in 400 litre barrels of which 30% are new. This has rich, honeyed fruit, a succulent texture and a touch of toasty oak and a persistent aftertaste. Drink 2026-2029.*

Red

|   |     |        |    |         |      |
|---|-----|--------|----|---------|------|
| <b>Coteaux Bourguignons Eloïse Pinot Noir</b> | AM5 | 6x75cl | 13 | £ 77.09 | £ 19 |
|---|-----|--------|----|---------|------|

*François makes this wine from pinot noir growing just below the villages of Nuits Saint Georges and Prémieux-Prissey. Aged in a mixture of oak foudres and stainless steel vats, this is brimming with ripe, pinot fruit and a touch of oak. Drink 2027-2029.*

|                                       |     |        |    |          |      |
|---------------------------------------|-----|--------|----|----------|------|
| <b>Bourgogne Côte d'Or Pinot Noir</b> | AM6 | 6x75cl | 13 | £ 102.09 | £ 24 |
|---------------------------------------|-----|--------|----|----------|------|

*From vines just outside the Nuits Saint Georges appellation. Principally matured in 400 litre oak casks of which 10% are new. Rich and generous, this is carefully extracted with just the right amount of oak to give complexity to a vividly fruity wine. Drink 2028-2030.*



François Ambroise

| Red   | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Bourgogne Pinot Noir Vieilles Vignes</b> | AM7     | 6x75cl    | 13    | £ 112.09                    | £ 26                    |

*From the oldest vines on a small ridge just below the Nuits Saint Georges premiers crus. 30% of the bunches are kept whole and the wine is aged in 50% new oak barrels. A rich, concentrated wine with marvellous fruit, an intense flavour and great persistence on the finish. Drink 2029-2032.*

|  |     |        |    |          |      |
|--|-----|--------|----|----------|------|
| <b>Bourgogne Hautes Côtes de Nuits rouge</b> | AM8 | 6x75cl | 13 | £ 117.09 | £ 27 |
|--|-----|--------|----|----------|------|

*The vines in the Hautes Côtes, where the climate is windier and the vineyards drain well, suffered less from mildew and this is a lovely, succulent wine with fresh, red fruits and a touch of spice and oak. A great success. Drink 2028-2031.*

|                               |     |        |    |          |      |
|-------------------------------|-----|--------|----|----------|------|
| <b>Côte de Nuits Villages</b> | AM9 | 6x75cl | 13 | £ 147.09 | £ 33 |
|-------------------------------|-----|--------|----|----------|------|

*From vines that lie mid-slope on perfectly drained land in Corgoloin and Comblanchien. A vividly fruity wine with a lovely mixture of red cherry and blackberry fruit, ripe tannins and a long, sweet finish. Will be delicious young but has the depth to age gracefully. Drink 2028-2032.*

|                            |      |        |    |          |      |
|----------------------------|------|--------|----|----------|------|
| <b>Nuits Saint Georges</b> | AM10 | 6x75cl | 13 | £ 192.09 | £ 42 |
|----------------------------|------|--------|----|----------|------|

*The domaine owns several plots between Nuits Saint Georges and Prémieux-Prissey from which François fashions this rich, gutsy Nuits which has masses of red and black fruits, a full-bodied, fleshy texture and a generous finish. Aged in both 228 litre and 400 litre oak barrels, 50% of which are new. Drink 2029-2034.*

|  |      |        |    |          |      |
|--|------|--------|----|----------|------|
| <b>Nuits Saint Georges Vieilles Vignes</b> | AM11 | 6x75cl | 13 | £ 217.09 | £ 47 |
|--|------|--------|----|----------|------|

*Only three 228 litre pièces of this splendid wine from the oldest (80-100 years) vines of the domaine. Aged in new oak from Tonnellerie Tremeaux, the wine is dense and concentrated with firm but ripe tannins and excellent structure. Backward at present but will age magnificently. Drink 2030-2035.*

|                                     |      |        |      |          |      |
|-------------------------------------|------|--------|------|----------|------|
| <b>Beaune 1er Cru Les Tuvilains</b> | AM12 | 6x75cl | 13.5 | £ 246.42 | £ 53 |
|-------------------------------------|------|--------|------|----------|------|

*The most southerly of the Ambroise red vineyards and the first to be harvested. The warm, sunny site gives a soft, forward wine with rich, plummy fruit and a sweet finish. Drink 2028-2033.*

# Ambroise



| Red                               | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|-----------------------------------|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Vosne-Romanée Aux Damaudes</b> | AM13    | 6x75cl    | 13    | £ 317.09                    | £ 67                    |

*Just two 228 litre barrels (one new) made of this firm, full-bodied wine from vines lying 100 metres from the grand cru of La Tâche. Impressive purity of fruit and a close-knit texture guarantee a fine future. Drink 2029-2035.*

|   |      |        |      |          |      |
|---|------|--------|------|----------|------|
| <b>Nuits Saint Georges 1er Cru Rue de Chaux</b> | AM14 | 6x75cl | 13.5 | £ 371.42 | £ 78 |
|---|------|--------|------|----------|------|

*François made a single, 400 litre barrel supplied by Tonnellerie Tremeaux of this dense, intensely flavoured wine. From a 0.11 hectare parcel in the steep, stony premier cru that lies just outside the town of Nuits Saint Georges on the road to Chaux, this is always one of the most backward wines in the cellar and deserves a few years bottle age to show at its best. Drink 2030-2035.*

|  |      |        |      |          |      |
|--|------|--------|------|----------|------|
| <b>Nuits Saint Georges 1er Cru Vaucrains</b> | AM15 | 6x75cl | 13.5 | £ 381.42 | £ 80 |
|--|------|--------|------|----------|------|

*If there were grands crus in Nuits Saint Georges, they would be Vaucrains and Les Saint Georges where the soil is rich in clay and limestone and the drainage and exposure are perfect. Aged in a single, new, 300 litre Tremeaux barrel, this is full and intense with magnificent red cherry and blackcurrant fruit, a touch of spice and an impressive, long finish. Drink 2030-2036.*

|                         |      |        |      |          |      |
|-------------------------|------|--------|------|----------|------|
| <b>Corton Le Rognet</b> | AM16 | 6x75cl | 13.5 | £ 426.42 | £ 89 |
|-------------------------|------|--------|------|----------|------|

*The hill of Corton provides the best value grands crus of the Côte d'Or. Le Rognet lies high on the east-facing section above the village of Ladoix and gives a wonderful, opulent wine that combines purity of fruit with lovely freshness and vitality. Aged in 100% new barrels from Tonnelleries Remond, Tremeaux and Billon. Drink 2030-2037.*

|                     |      |        |      |          |       |
|---------------------|------|--------|------|----------|-------|
| <b>Clos Vougeot</b> | AM17 | 6x75cl | 13.5 | £ 826.42 | £ 169 |
|---------------------|------|--------|------|----------|-------|

*From Grand Maupertui in the upper section of the Clos where the soil is lighter and drains more consistently, an advantage in a wet summer such as 2024. A magnificent, concentrated wine with succulent, red and black cherry fruit and a close-knit texture. Finishes fresh and long. Drink 2030-2037.*

## Chevillon-Chezeaux

Claire Chevillon has brought her 8 hectares to form this estate with her husband, Philippe Chezeaux. Vinification is traditional with harvesting by hand and all the fruit destemmed. There is a 5-7 day cold maceration prior to fermentation and ageing is for 15-18 months in 228 litre French oak barrels supplied exclusively by Tonnellerie Remond.

The 2024 harvest started on 20<sup>th</sup> September with yields as low as 20 hl/ha following a poor flowering and a wet summer that posed difficulties with mildew. Philippe was careful not to extract too much tannin and has made a delightful range of medium-bodied, fruity wines that will be delicious young and age gracefully.



Philippe Chezeaux

Red

### Bourgogne Pinot Noir Maladières

| Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---------|-----------|-------|-----------------------------|-------------------------|
| CC1     | 6x75cl    | 12.5  | £ 92.77                     | £ 22                    |

*This fine Bourgogne comes from a splendid climat that lies between Nuits Saint Georges and Prémieux-Prissey just below the premier cru of Roncières. Part of the plot is classified as Nuits Saint Georges but the Chevillon vines are on the lower side of the main road and can only benefit from the Bourgogne appellation. Ripe and fruity with an elegant structure and highly attractive, crunchy, red cherry fruit. Drink 2027-2030.*

### Nuits Saint Georges Vieilles Vignes

|     |        |    |          |      |
|-----|--------|----|----------|------|
| CC2 | 6x75cl | 13 | £ 217.09 | £ 47 |
|-----|--------|----|----------|------|

*From four plots of old vines totalling 1.2 hectares on the northern, Vosne side of Nuits where the tannins are fine and the wines elegant. The old vines give depth and length and this is rich and generous with beautiful purity of fruit and excellent concentration. Drink 2028-2032.*

### Vosne-Romanée La Croix Blanche

|     |        |    |          |      |
|-----|--------|----|----------|------|
| CC3 | 6x75cl | 13 | £ 277.09 | £ 59 |
|-----|--------|----|----------|------|

*The domaine owns just this 0.3 hectare plot in Vosne which consistently produces a beautiful, harmonious wine with lovely, pure fruit, silky tannins and a long, sweet finish. Drink 2028-2032.*

### Nuits St Georges 1er Cru Les Crots

|     |        |      |          |      |
|-----|--------|------|----------|------|
| CC4 | 6x75cl | 13.5 | £ 301.42 | £ 64 |
|-----|--------|------|----------|------|

*A rich, complete wine from a steep slope immediately to the south of the town of Nuits. Has red and black fruits, firm but ripe tannins and a generous finish. Drink 2028-2033.*

### Nuits Saint Georges 1er Cru Les St Georges

|     |        |      |          |       |
|-----|--------|------|----------|-------|
| CC5 | 6x75cl | 13.5 | £ 491.42 | £ 102 |
|-----|--------|------|----------|-------|

*The finest wine of the domaine, from a 0.45 hectare parcel in this famous premier cru that Claire Chevillon's family has farmed since 1947. A full-bodied wine with rich fruit, excellent structure and splendid depth and persistence. Drink 2029-2034.*

## Lécheneaut

Vincent and Jules Lécheneaut own one of the finest Côte d'Or red wine estates. Based in Nuits Saint Georges, the 10 hectare domaine includes prime vineyards in nearly all the famous villages of the Côte de Nuits from Nuits Saint Georges in the south to Gevrey-Chambertin in the north. The vines have been cultivated organically for several years and are certified as such from the 2024 harvest. A new winery was constructed in 2024 giving the domaine much-needed, additional wine-making capacity. Unfortunately, the 2024 crop is the smallest ever with yields as low as 10hl/ha in some of the Nuits Saint Georges vineyards.

Harvesting took just five days (18 to 22 September) instead of the usual ten, all the fruit was destemmed and the entire crop was aged in one year old barrels from *tonnelleries* François Frères and Montgillard. The low yields enabled the fruit to achieve a good level of ripeness and concentration, and this is a successful range of wines that clearly show the individual characteristics of each village and cru.

| Red                                    | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|--|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Bourgogne Hautes Côtes de Nuits</b> | LE1     | 6x75cl    | 12.5  | £ 122.77                    | £ 28                    |

*This comes from 60+ year old vines planted at high density in the village of Chevrey. The higher altitude requires a longer period of ripening and these vines are harvested 10-14 days later than those in Nuits Saint Georges. The fruit has longer to develop more complex flavours and retains excellent acidity, giving a fresh, elegant wine, full of red fruits with good structure and vitality. Drink 2027-2030.*

|                          |     |        |    |          |      |
|--------------------------|-----|--------|----|----------|------|
| <b>Chorey Lès Beaune</b> | LE2 | 6x75cl | 13 | £ 162.09 | £ 36 |
|--------------------------|-----|--------|----|----------|------|

*The only wine in the cellar from the Côte de Beaune, this comes from the climat of Champs Longs just below the hill of Corton. A lovely, fresh, medium-bodied wine with ripe, red cherry fruit and a round texture. Drink 2027-2030.*

|                               |     |        |    |          |      |
|-------------------------------|-----|--------|----|----------|------|
| <b>Marsannay Les Sampagny</b> | LE3 | 6x75cl | 13 | £ 172.09 | £ 38 |
|-------------------------------|-----|--------|----|----------|------|

*A gutsy, dense wine from the northernmost village of the Côte de Nuits. Firm but ripe tannins give structure. Needs a few years to soften and develop complexity. Drink 2028-2031.*

|                          |     |        |      |          |      |
|--------------------------|-----|--------|------|----------|------|
| <b>Morey Saint Denis</b> | LE4 | 6x75cl | 13.5 | £ 226.42 | £ 49 |
|--------------------------|-----|--------|------|----------|------|

*Most of the fruit comes from the climat of Pierre Virant, high on the slope above the grand cru of Clos Saint Denis. The excellent drainage was an advantage in 2024 and this is a great success: ripe and generous with pure fruit and an impressive, long, fresh finish. Drink 2028-2032.*

|                          |     |        |    |          |      |
|--------------------------|-----|--------|----|----------|------|
| <b>Gevrey-Chambertin</b> | LE5 | 6x75cl | 13 | £ 232.09 | £ 50 |
|--------------------------|-----|--------|----|----------|------|

*From two parcels of 70+ year old vines in Les Seuvrées on the Morey border which contributes fruit and finesse, and Les Charreux to the north of the village of Gevrey where the deep, clay soil gives power and concentration. A lovely, harmonious wine with excellent fruit and vitality and a ripe, generous texture. Drink 2028-2033.*



Jules & Vincent Lécheneaut

Red

**Vosne-Romanée**

| Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---------|-----------|-------|-----------------------------|-------------------------|
| LE6     | 6x75cl    | 13.5  | £ 271.42                    | £ 58                    |

*From 60 year old vines in Les Raviolles, a fine climat on the border with Nuits Saint Georges. Tight and restrained at present but with exquisite purity of fruit and the silkiest of tannins. Drink 2029-2034.*

**Chambolle-Musigny**

|     |        |    |          |      |
|-----|--------|----|----------|------|
| LE7 | 6x75cl | 13 | £ 272.09 | £ 58 |
|-----|--------|----|----------|------|

*All the fruit from premiers crus Borniques and Plantes was incorporated into this cuvée which is of spectacular quality as a result. Rich and succulent with beautiful, red cherry fruit, fresh acidity and a sumptuous finish. Quintessential Chambolle. Drink 2028-2034.*

**Morey Saint Denis Clos des Ormes**

|     |        |    |          |      |
|-----|--------|----|----------|------|
| LE8 | 6x75cl | 13 | £ 297.09 | £ 63 |
|-----|--------|----|----------|------|

*From the lower section of Clos des Ormes where the soil is Bajocian rather than Jurassic limestone and the vines are not classified as premier cru. I find the wine as good as any in the higher part with excellent depth and persistence and real class. In short, premier cru quality at a village price. Drink 2029-2034.*

**Nuits Saint Georges 1er Cru Les Pruliers**

|     |        |      |          |      |
|-----|--------|------|----------|------|
| LE9 | 6x75cl | 13.5 | £ 391.42 | £ 82 |
|-----|--------|------|----------|------|

*One of the most powerful wines in the cellar. The heavy, clay soil gives a full-bodied wine with impressive substance and concentration. Firm but ripe tannins guarantee excellent ageing ability and the finish is sweet and long. Drink 2029-2035.*

**Clos de la Roche**

|      |        |    |           |       |
|------|--------|----|-----------|-------|
| LE10 | 6x75cl | 13 | £ 1082.09 | £ 220 |
|------|--------|----|-----------|-------|

*Just one 228 litre barrel made of this magnificent grand cru. The Lecheneaut vines lie in the higher Monts Luisants section where the soil is lighter and drains well, an advantage in 2024. Aged in a 1-year-old barrel from François Frères, this is pure and refined with a beautiful, sweet texture and a long aftertaste. Drink 2029-2036.*

# Jacques Cacheux et Fils



Patrice & Charles Cacheux

Patrice Cacheux has handed over the day to day running of the family estate to his son, Charles, who continues to reduce the amount of new oak barrels used each year with the intention of refining the style and emphasising the fruit. The 2024 harvest was completed in less than a week from 18<sup>th</sup> to 23<sup>rd</sup> September. After a careful sorting of the fruit, the yields averaged 25 hl/ha. The combination of a small crop and the fine September weather resulted in satisfactory sugar levels in the grapes and there was no need for chaptalisation. *Pigeage* was kept to a minimum to extract only the ripest tannins and this is a beautiful range of medium-bodied, charming wines with pure fruit flavours and soft, succulent textures.

Red

## Vosne-Romanée

| Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---------|-----------|-------|-----------------------------|-------------------------|
| CA1     | 6x75cl    | 13    | £ 257.09                    | £ 55                    |

*The small crop gave density and concentration to the wines but necessitated the vinifying together of four fine climats which all lie adjacent to or to the south of the village of Vosne: Ormes, Raviolles, Réas and Genainvières. Ageing in 10% new oak barrels brings a touch of spice to the nose and extra structure to the palate. This is a ripe, vividly fruity wine with beautiful, red cherry and blackberry fruit, a succulent texture and fine muscle on the finish. Drink 2028-2032.*

## Vosne-Romanée Les Chalandins

|     |        |    |          |      |
|-----|--------|----|----------|------|
| CA2 | 6x75cl | 13 | £ 282.09 | £ 60 |
|-----|--------|----|----------|------|

*Les Chalandins, situated to the north of the village close to Clos Vougeot, is one of the finest climats of the appellation. The domaine owns nearly 1 hectare of vines whose fruit was vinified separately to give a ripe, aromatic wine with wonderful, pure fruit, carefully extracted tannins and a long, sweet finish. Drink 2028-2032.*

## Echezeaux

|     |        |      |          |       |
|-----|--------|------|----------|-------|
| CA3 | 6x75cl | 13.5 | £ 781.42 | £ 160 |
|-----|--------|------|----------|-------|

*The Cacheux family have four plots in the magnificent grand cru totalling almost 1 hectare: Cruaux, Poulrières, Champs Traversin and En Orveau. Together they give a rich, sumptuous, complex wine with dark cherry and blackcurrant fruit, a touch of spicy oak, a succulent texture and an impressive, persistent aftertaste. Drink 2029-2034.*

## Vosne-Romanée 1er Cru La Croix Rameau

|     |        |      |          |       |
|-----|--------|------|----------|-------|
| CA4 | 6x75cl | 13.5 | £ 891.42 | £ 182 |
|-----|--------|------|----------|-------|

*This magnificent vineyard forms an enclave within the grand cru of Romanée Saint Vivant and is capable of making equally fine wine. It covers a mere 0.6 hectares making it one of the smallest premiers or grands crus in the Côte de Nuits and is split between three owners. A wonderful, spicy wine with vivid, plum fruit and excellent freshness and vitality. Finishes sweet and long. Drink 2029-2034.*

# Jean-Marie Fourrier

Jean-Marie and his son, Louis, own one of the finest estates in the village. Their wines have sumptuous, fresh fruit combined with succulent textures and real depth and concentration. In 2024, yields were only half those achieved in 2023, but quality is high with soft, juicy fruit and bright, fresh flavours. Jean-Marie decided to destem all the grapes as the stems weren't as ripe as in 2022 and 2023 and has aged all the wine in 20% new oak casks from Tonnellerie Cadus. The ceramic amphorae that he has been trialling weren't used as it was more important to fill the domaine's entire stock of barrels.



Louis Fourrier

| Red                                      | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|--|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Gevrey-Chambertin Vieilles Vignes</b> | JF1     | 6x75cl    | 13    |                             | POA                     |

*A beautifully fresh, aromatic wine that has both charm and substance. The old vines from three plots in the northern half of the appellation give an enticing wine with vivid fruit, good structure and an impressive, long finish. Drink 2029-2034.*

|   |     |        |      |  |     |
|---|-----|--------|------|--|-----|
| <b>Gevrey-Chambertin 1er Cru Les Cherbaudes</b> | JF2 | 6x75cl | 13.5 |  | POA |
|---|-----|--------|------|--|-----|

*Cherbaudes is the only premier cru of the domaine that lies to the south of the village, adjacent to grand cru Mazis-Chambertin. The chalky soil and warm site gives a delicious, ripe, harmonious wine that shows really well when young and ages gracefully. Has wonderful, silky tannins and a gorgeous, succulent texture. Drink 2030-2035.*

|   |     |        |      |  |     |
|---|-----|--------|------|--|-----|
| <b>Gevrey-Chambertin 1er Cru Combe Aux Moines</b> | JF3 | 6x75cl | 13.5 |  | POA |
|---|-----|--------|------|--|-----|

*From two plots of vines including those in the small, old quarry where the vines date back to 1928. Has fine grip and firm but ripe tannins. Requires some patience but this a wonderful, complete wine that has both richness and class. Drink 2031-2036.*

|  |     |        |      |  |     |
|--|-----|--------|------|--|-----|
| <b>Gevrey-Chambertin 1er Cru Clos St Jacques</b> | JF4 | 6x75cl | 13.5 |  | POA |
|--|-----|--------|------|--|-----|

*Grand cru quality as usual from this remarkable vineyard that lies on the south-east facing hillside as the Combe Lavaux funnels out into the plain. Acquired in the 1950s by Jean-Marie's father, the vines cover a magnificent 0.95 hectare parcel that runs all the way from the bottom of the slope to the top where the original plants date back to 1910. A wonderful, profound wine that combines power and elegance. As fine as any wine in the village. Drink 2032-2037.*

## Michel Magnien

Frédéric Magnien is the fifth generation to run the family estate since taking over from his father, Michel, in 1996. He quickly converted the entire domaine to biodynamic viticulture and now ages all his wines 50% in traditional oak barrels and 50% in a variety of clay and terracotta jars ranging in size from 200 to 750 litres. His aim is to allow the wines to mature with sufficient oxygen uptake whilst not adding too much oak flavour. The result is a marvellous range of wines that perfectly reflect their origin and show some of the purest fruit flavours in the Côte de Nuits. The 2024 crop was reduced by poor flowering and an incidence of mildew on many of the lower-lying, more humid vineyards. This necessitated a strict sorting of the fruit both by hand and with the aid of an optical sorting machine. Frédéric decided to destem nearly 100% of the crop and the wines spent a few months less in barrel before being racked into stainless steel vats for the second winter. They will also be bottled a little earlier to preserve the maximum of fruit.

| Red  | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|--|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Marsannay Mogottes</b>  | MM1     | 6x75cl    | 13    | £ 177.09                    | £ 39                    |
| <i>A monopole of the domaine, Les Mogottes is a splendid vineyard in the neighbouring village of Couchey. A serious, structured wine with ripe, red and black cherry fruit, a generous texture and a long, sweet finish. Has more than a passing resemblance to the wines of Gevrey-Chambertin, just a few kilometres to the south. Drink 2028-2032.</i>   |         |           |       |                             |                         |
| <b>Morey Saint Denis</b>   | MM2     | 6x75cl    | 13    | £ 227.09                    | £ 49                    |
| <i>Frédéric makes this fine, fresh, aromatic wine from three plots (Clos Solon, Bas Chenevery and Cognées) that all lie just below the premiers crus. Highly attractive, redcurrant and plum fruit on the nose, carefully extracted tannins and good acidity on the palate, and a persistent, sweet finish. Morey Saint Denis offers some of the best value in the Côte de Nuits with wines that combine the strength of Gevrey-Chambertin with the charm and finesse of Chambolle-Musigny. Drink 2028-2033.</i> |         |           |       |                             |                         |
| <b>Gevrey-Chambertin Seuvrées Vieilles Vignes</b>  | MM3     | 6x75cl    | 13    | £ 272.09                    | £ 58                    |
| <i>Seuvrées lies just across the road from the grand cru of Mazoyères-Chambertin and makes a similarly rich wine that is often of premier cru quality. The oldest vines, planted in 1942, are vinified separately to make this magnificent, grandiose wine with masses of redcurrant and black cherry fruit, firm but ripe tannins and a long, sweet finish. Drink 2029-2034.</i>  |         |           |       |                             |                         |
| <b>Morey Saint Denis 1er Cru Chaffots</b>  | MM4     | 6x75cl    | 13    | £ 342.09                    | £ 72                    |
| <i>The most complete of the domaine's Morey Saint Denis premiers crus. Chaffots lies immediately above the grand cru of Clos Saint Denis and the sloping vineyard has excellent drainage and ventilation, an advantage in a wet season such as 2024. Has beautiful, fresh fruit, a close-knit texture with fine tannins and excellent acidity. Finishes pure and intense with a lingering, sweet aftertaste. Drink 2029-2035.</i>  |         |           |       |                             |                         |



The 2024s are a delicious range of medium-bodied wines with beautiful, fruity aromas and soft, succulent textures. They will be enjoyable to drink relatively quickly, and be at their peak before the 2022s and 2023s.

| Red                                       | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Chambolle-Musigny 1er Cru Sentiers</b> | MM5     | 6x75cl    | 13    | £ 522.09                    | £ 108                   |

*Sentiers lies on the border with Morey Saint Denis, adjacent to the grand cru of Bonnes Mares. Has the same beautiful aromas and sumptuous fruit, a great success and one of the finest premiers crus of the vintage. Drink 2028-2035.*

|                         |     |        |      |          |       |
|-------------------------|-----|--------|------|----------|-------|
| <b>Clos de la Roche</b> | MM6 | 6x75cl | 13.5 | £ 931.42 | £ 190 |
|-------------------------|-----|--------|------|----------|-------|

*The Magnien vines are in the upper section of this magnificent grand cru, adjacent to Clos Saint Denis. Rich and powerful but with exquisite fruit, and delicious freshness and minerality on the finish. Drink 2029-2036.*

## Frédéric Magnien

Bottled under his own name from fruit grown outside the family domaine, most of Clos Prieur is classified as *premier cru* but this comes from vines in the lower section.

|                                      |     |        |    |          |      |
|--------------------------------------|-----|--------|----|----------|------|
| <b>Gevrey-Chambertin Clos Prieur</b> | FM1 | 6x75cl | 13 | £ 297.09 | £ 63 |
|--------------------------------------|-----|--------|----|----------|------|

*Medium-bodied, harmonious wine with red cherry and blackcurrant fruit, carefully extracted tannins and impressive freshness on the finish. A delicious, elegant wine of premier cru quality. Drink 2028-2033.*

## Heresztyn-Mazzini

This fine, 6 hectare estate was born out of the original Domaine Heresztyn when Florence Heresztyn took her share of the family vines and set up with her Champenois husband, Simon Mazzini. They have converted all their vines to biodynamic viticulture, introduced techniques such as whole bunch fermentations and improved the *élevage* of the wines. The style now is one of fresh, vividly fruity aromas, rich, succulent textures and carefully extracted tannins. In 2024, the wet summer necessitated 18 treatments of the vines against mildew with the size of the crop also reduced by poor weather at flowering. The harvest was late but completed in three days from 16<sup>th</sup> to 18<sup>th</sup> September. Most of the bunches were destemmed and the vinification was adapted with most macerations lasting 11 or 12 days rather than the usual 14 or 15 to ensure that only the ripest tannins were extracted from the skins. There was no *pigeage* nor *délestage*, just a daily *remontage*. Very little new oak was used to avoid overpowering the fruit and the result is a beautiful range of fresh, aromatic wines with succulent textures and excellent harmony and finesse.

| Red  | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|--|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Bourgogne Pinot Noir Champ Franc</b>  | HM1     | 6x75cl    | 12    | £ 133.49                    | £ 30                    |
| <i>Champ Franc lies below the village near the Complexe Sportif with only part of the vineyard classified as Gevrey-Chambertin. The lower section, planted with 40 year old vines, is only Bourgogne but still makes a fine, generous wine with beautiful, red fruits and a delicious, soft texture. Will be most enjoyable at an early age. Drink 2027-2031.</i>      |         |           |       |                             |                         |
| <b>Gevrey-Chambertin Vieilles Vignes</b>   | HM2     | 6x75cl    | 12    | £ 293.49                    | £ 62                    |
| <i>A fine, harmonious blend of fruit from old vines to the north and east of the village. Billard and Pince-Vin bring depth and structure whilst the vines lower down contribute fruit and generosity. Drink 2028-2032.</i>  |         |           |       |                             |                         |
| <b>Gevrey-Chambertin Vieilles Vignes Jouisés</b>   | HM3     | 6x75cl    | 12    | £ 308.49                    | £ 65                    |
| <i>From two plots in Jouise and Fourneau, both to the south of the village below the grands crus. The old vines date from the 1950s and give a ripe, generous wine with vivid fruit and a long, soft finish. Drink 2028-2033.</i>  |         |           |       |                             |                         |
| <b>Gevrey-Chambertin Vieilles Vignes Songes</b>  | HM4     | 6x75cl    | 12.5  | £ 327.77                    | £ 69                    |
| <i>This comes from two plots to the north of Gevrey; En Songe in Gevrey-Chambertin itself and Les Gueulepines in neighbouring Brochon. Many of the vines are over 100 years old and the heavy, clay soil gives a full-bodied, structured wine with more tannin and ageing potential. Fermented with 30% whole bunches to add spice and freshness. Drink 2029-2034.</i> |         |           |       |                             |                         |
| <b>Chambolle-Musigny Vieilles Vignes</b>   | HM5     | 6x75cl    | 12.5  | £ 377.77                    | £ 79                    |
| <i>A soft, ripe, generous wine with beautiful, red fruits and a succulent texture. Not as tannic as the Gevreys and will be delicious at an early age but has the balance and harmony to age gracefully. Drink 2028-2033.</i>  |         |           |       |                             |                         |



Florence Heresztyn

| Red | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|-----|---------|-----------|-------|-----------------------------|-------------------------|
|-----|---------|-----------|-------|-----------------------------|-------------------------|

**Morey Saint Denis 1er Cru Millandes**

|     |        |    |          |       |
|-----|--------|----|----------|-------|
| HM6 | 6x75cl | 12 | £ 558.49 | £ 115 |
|-----|--------|----|----------|-------|

*This magnificent wine shows that Morey Saint Denis can produce wines every bit as good as neighbouring Gevrey-Chambertin. The domaine owns 0.38 hectares of this superb premier cru that adjoins the grands crus of Clos Saint Denis and Clos de la Roche. The vines were planted in 1958 and give a wonderful, aromatic wine with beautiful, pure fruit and excellent freshness. Finishes with a succulence rarely found in 2024. Drink 2029-2035.*

**Gevrey-Chambertin 1er Cru Perrière**

|     |        |      |          |       |
|-----|--------|------|----------|-------|
| HM7 | 6x75cl | 12.5 | £ 577.77 | £ 119 |
|-----|--------|------|----------|-------|

*A well-sited premier cru just below the grand cru of Mazis-Chambertin. The Heresztyns own 0.5 hectares and make a sumptuous, opulent wine with silky tannins and lovely, juicy fruit. Drink 2029-2034.*

**Gevrey-Chambertin 1er Cru Goulots**

|     |        |    |          |       |
|-----|--------|----|----------|-------|
| HM8 | 6x75cl | 12 | £ 578.49 | £ 119 |
|-----|--------|----|----------|-------|

*Goulots is one of the highest premiers crus and makes a fine, vividly fruity wine with marvellous freshness and vitality. All the fruit was destemmed in 2024 and the wine aged in one and two year old barrels to allow the purity of the fruit to shine through. A beautiful, elegant wine with a long, precise aftertaste. Drink 2029-2035.*

**Gevrey-Chambertin 1er Cru Champonnets**

|     |        |      |          |       |
|-----|--------|------|----------|-------|
| HM9 | 6x75cl | 12.5 | £ 607.77 | £ 125 |
|-----|--------|------|----------|-------|

*Champonnets lies just along the slope from Mazis-Chambertin as the Combe de Lavaux funnels out into the plain. Consistently the most full-bodied of the domaine's premiers crus, this comes from 45 year old vines and was vinified with 30% whole bunches. Has firm but ripe tannins, real depth and concentration, and fine vitality on the finish. Drink 2030-2036.*

**Clos Saint Denis**

|      |        |      |           |       |
|------|--------|------|-----------|-------|
| HM10 | 6x75cl | 12.5 | £ 1382.77 | £ 280 |
|------|--------|------|-----------|-------|

*A big, flamboyant wine from this famous grand cru where Florence and Simon own 0.23 hectares at the top of the vineyard, planted in 1980. Fermented with 40% whole bunches and the only wine in the cellar to be aged in one third new oak barrels. Fresh and vibrant with carefully extracted tannins and an impressive, long finish. Drink 2030-2036.*



Hervé Kerlann

# Château de Laborde

Hervé Kerlann owns one of the most improved estates of Gevrey-Chambertin. Since his purchase of the run-down Château de Laborde in 1998, he has completely renovated the château and built up an estate of vineyards encompassing the whole of the Côte d'Or, running from Santenay in the south to Marsannay in the north, as well as taking in new, highly promising vineyards in the Hautes Côtes de Nuits.

The jewels in the crown, however, are the vineyards in Gevrey-Chambertin and Chambolle-Musigny that include venerable, old vines in many of the finest *climats*.

A new winery was built in 2016 and extended in 2024 providing modern facilities for Hervé to fashion a wonderful, range of beautiful, harmonious wines that clearly show their individual entities.

The 2024 crop is the smallest that Hervé has produced but the quality is impeccable with carefully extracted wines that show charm and finesse.

| Red  | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|--|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Bourgogne Pinot Noir Cuvée H</b>  | LA1     | 6x75cl    | 12.5  | £ 92.77                     | £ 22                    |
| <i>A delicious blend of wines from Santenay, Vougeot and the Hautes Côtes. Fresh and ripe with lovely red fruits and a soft, succulent texture. Drink 2027-2030.</i>   |         |           |       |                             |                         |
| <b>Gevrey-Chambertin Vieilles Vignes</b>   | LA2     | 6x75cl    | 12.5  | £ 247.77                    | £ 53                    |
| <i>Produced from the oldest vines of the domaine including the climat of Billards which Hervé usually vinifies separately but which was incorporated in this delightful blend in 2024 due to the low yields. In total, Hervé made 6 barrels of this cuvée in 2024 compared to 33 barrels in 2023. Vivid, red berry fruit on the nose and carefully extracted tannins on the palate. Drink 2028-2032.</i> |         |           |       |                             |                         |
| <b>Gevrey-Chambertin En Derée</b>  | LA3     | 6x75cl    | 12.5  | £ 277.77                    | £ 59                    |
| <i>Only two barrels made of this splendid wine from a climat to the north of Gevrey where the soil has more clay and the wines are more structured. This has intense, red and black fruits together with a hint of spice, firm but ripe tannins and a long finish. Drink 2029-2033.</i>  |         |           |       |                             |                         |
| <b>Chambolle-Musigny</b>   | LA4     | 6x75cl    | 12.5  | £ 292.77                    | £ 62                    |
| <i>Forward and open-textured with beautiful, ripe, red and blackcurrant fruit, silky tannins and satisfying, sweet aftertaste. Quintessential Chambolle. Drink 2028-2032.</i>  |         |           |       |                             |                         |
| <b>Gevrey-Chambertin 1er Cru Les Goulots</b>   | LA5     | 6x75cl    | 12.5  | £ 362.77                    | £ 76                    |
| <i>A beautiful, elegant wine with impressive freshness and vitality from this fine premier cru that lies high on the hillside to the north of Clos Saint Jacques. Red and black cherry fruit is complemented by excellent acidity and a long, mineral finish. Drink 2029-2033.</i>   |         |           |       |                             |                         |

## Rossignol-Trapet

This fine, 13 hectare domaine was formed in 1990 when Jacques Rossignol built the domaine based on his wife's share of the Trapet family vines. His sons, Nicolas and David, converted the estate to biodynamic viticulture and took the wines to amongst the very finest in Gevrey-Chambertin. After 35 years, the brothers are preparing to divide the estate again as their respective children take over. Nicolas is building a new winery across the road whilst David and his daughters, Annabelle and Agathe, who currently helps Nicolas make the wine, will continue to use the existing cellars. The plan is to vinify the 2026 crop separately.

The 2024 harvest was completed in five days from 15<sup>th</sup> to 19<sup>th</sup> September and, after a careful sorting of the bunches, the brothers decided to destem all the fruit and reduce the amount *délestage* and *remontage*. There was no *pigeage* at all. Yields were low following a poor flowering and loss of crop to mildew, averaging 15hl/ha in the Côte de Nuits and 25hl/ha in the Côte de Beaune. Ageing was, as usual, in 228 litre French oak barrels from *tonnelleries* Rousseau (80%) and Chassin (20%).

| Red   | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|---|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Bourgogne Rouge</b>  | RT1     | 6x75cl    | 13    | £ 127.09                    | £ 29                    |
| <i>This comes from vines in Gevrey-Chambertin on the lower-lying land towards the railway line. Aged in one year old and older barrels, it's a ripe, fruity, open-textured wine that will drink well from an early age. Lovely, red fruits and supple tannins are followed by a sweet finish. Drink 2027-2030.</i>  |         |           |       |                             |                         |
| <b>Savigny Lès Beaune Les Bas Liards</b>  | RT2     | 6x75cl    | 13    | £ 177.09                    | £ 39                    |
| <i>Les Bas Liards lies close to the village below premier cru Lavières where there is more clay in the soil and the vines have more depth and structure. Red cherry fruit with a hint of blackcurrant, a touch of oak and a generous texture. A delightful wine that combines charm and class. Drink 2027-2030.</i> |         |           |       |                             |                         |
| <b>Beaune Les Mariages</b>  | RT3     | 6x75cl    | 13    | £ 182.09                    | £ 40                    |
| <i>The Beaune vineyards suffered less rain than those further north and were a great success in 2024. Ripe and fruity with high quality tannins and a persistent aftertaste. Drink 2027-2030.</i>   |         |           |       |                             |                         |
| <b>Gevrey-Chambertin Vieilles Vignes</b>  | RT4     | 6x75cl    | 13    | £ 257.09                    | £ 55                    |
| <i>The domaine has 11 parcels of Gevrey and keeps the oldest vines for this splendid cuvée. Aged in 15% new oak barrels, this has excellent structure with the red and black fruits complemented by firm but ripe tannins and good acidity. One of the very finest village Gevreys. Drink 2028-2032.</i>            |         |           |       |                             |                         |
| <b>Beaune 1er Cru Teurons</b>   | RT5     | 6x75cl    | 13    | £ 277.09                    | £ 59                    |
| <i>Planted in 1982, these vines are now in their prime and this warm, sunny site is often the first to ripen and be harvested. Rich and generous with beautiful, red cherry and blackcurrant fruit, a succulent texture and a long finish. A great success. Drink 2028-2032.</i>                                    |         |           |       |                             |                         |
| <b>Gevrey-Chambertin Aux Etefois</b>  | RT6     | 6x75cl    | 13    | £ 362.09                    | £ 76                    |
| <i>Nicolas vinifies this splendid climat separately as it is consistently of premier cru quality which is unsurprising given it touches three grands crus: Charmes-Chambertin, Chapelle-Chambertin and Griotte-Chambertin. Ripe and aromatic with fine structure and a persistent aftertaste. Drink 2028-2033.</i>  |         |           |       |                             |                         |

Annabelle and Agathe Rossignol



| Red  | Bin no. | Case Size | % abv | £ per case (6x75cl) IN BOND | £ per bottle DP inc VAT |
|--|---------|-----------|-------|-----------------------------|-------------------------|
| <b>Gevrey-Chambertin 1er Cru Clos Prieur</b> | RT7     | 6x75cl    | 13    | £ 602.09                    | £ 124                   |

*Despite lying immediately below the grand cru of Mazis-Chambertin, this is the most forward of the domaine's premiers crus with fresh, red fruits, a touch of spice and a warm, soft texture. A lovely, harmonious wine. Drink 2028-2033.*

|  |     |        |    |          |       |
|--|-----|--------|----|----------|-------|
| <b>Gevrey-Chambertin 1er Cru Petite Chapelle</b> | RT8 | 6x75cl | 13 | £ 602.09 | £ 124 |
|--|-----|--------|----|----------|-------|

*As the name implies, a mini Chapelle-Chambertin. The deep, clay soil gives a rich, dense wine with generous fruit and firm tannins. A fine, complete wine that will age gracefully. Drink 2029-2034.*

|                               |     |        |    |           |       |
|-------------------------------|-----|--------|----|-----------|-------|
| <b>Latricières-Chambertin</b> | RT9 | 6x75cl | 13 | £ 1252.09 | £ 254 |
|-------------------------------|-----|--------|----|-----------|-------|

*Wonderfully aromatic grand cru that lies at the southern end of grand cru Le Chambertin. The cool air that descends from the Hautes Côtes gives remarkable freshness to the wine which has sumptuous, raspberry and blackberry fruit, a touch of spice and a rich, succulent texture. Finishes sweet and long. Drink 2029-2035.*

|                            |      |        |    |           |       |
|----------------------------|------|--------|----|-----------|-------|
| <b>Chapelle-Chambertin</b> | RT10 | 6x75cl | 13 | £ 1252.09 | £ 254 |
|----------------------------|------|--------|----|-----------|-------|

*Planted in 1924, these 100 year old vines give immense depth and concentration to what is already a well-structured wine. Firm but ripe tannins are complemented by magnificent, brambly fruit and a lingering, sweet aftertaste. Drink 2030-2036.*

|                   |      |        |    |           |       |
|-------------------|------|--------|----|-----------|-------|
| <b>Chambertin</b> | RT11 | 6x75cl | 13 | £ 2102.09 | £ 424 |
|-------------------|------|--------|----|-----------|-------|

*The Rossignols own a substantial 1.6 hectares of this famous grand cru. The oldest vines date from 1919 with subsequent plots planted in the 1950s, 1970s and 2000. Closed at present, this is a backward wine with a close-knit texture that needs a few years to reveal its true quality. The brooding fruit, ripe tannins and impressive, long finish all point to a great future. Drink 2030-2037.*

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