



BURGUNDY 2015 EN PRIMEUR ORDER FORM

We are pleased to present to you our releases for Burgundy 2015 En-Primeur.

Across the Northern Hemisphere, winemakers in many regions have finished one of the earlier grape harvests they've seen. They scrambled to pick fruit and find tank space, but now they are enjoying tasting the results and getting an idea of what nature provided.

Up next, France's Burgundy, where a hot, dry summer impacted some vineyards more than others. Yields were also low in many vineyards. But vintners report that despite the challenges, they've produced some excellent wines.

The Good News: Winemakers report that Burgundy produced some excellent quality reds and whites—ripe, with freshness, balance and length. Reds look more successful than whites at this early stage.

The Bad News: Once again yields are low. One reason is that vines in areas which suffered hail damage in the past three years produced less fruit. Another is that many areas experienced poor flowering and grapes with little juice and thick skins. Attacks of oidium also shrank yields. Late hail damaged some vineyards in Chablis, forcing growers to pick quickly.

Promising Areas: Chablis, Côte de Nuits and Côte de Beaune

Challenging Areas: Mâcon was drier, and its vines suffered more from drought conditions.

Picking Started: As early as Aug. 27 for young Chardonnay vines, Sept. 1 in Chablis, the first week of September in Côte de Beaune and the second week in Côte de Nuits.

Analysis: Burgundy's 2015 began with a mild, wet winter and spring, providing water reserves for what turned out to be a hot, dry summer. Water proved key and what rain did fall in summer was uneven. According to Frédéric Barnier of Louis Jadot, about 2.5 inches of rain fell in the Côte de Beaune on June 20 and a little less fell in the Côte de Nuits, but only 0.4 inches fell in the Mâconnais and even less in Beaujolais.

Another inch or so of rain in August helped freshen the vines, but again less precipitation fell to the south in Mâcon. This put some stress on younger vines and vines planted in drier soils in that area. Across Burgundy, the dry conditions temporarily stopped grapes from ripening in areas with less rainfall.

Yields varied from place to place—Antoine Vincent reported normal yields for Chardonnay in Pouilly-Fuissé—but were generally lower than average. Oïdium, or powdery mildew, was a problem in some areas, but most vintners report picking ripe, healthy fruit. Sorting tables remained largely idle.

The varied conditions in different vineyards and the uneven yields make it hard to describe the quality or style of the vintage at this stage. Many winemakers are scratching their heads. Alex Gambal reports that his cooler parcels produced riper fruit and higher yields than his parcels with better exposures. While the grapes were ripe, sugar levels were not over the top and winemakers report alcohol levels are good and the wines are balanced.

All these factors make it difficult to compare 2015 with other vintages—it offers characteristics of 2003, 2005 and 2009 combined. “Let’s see what happens,” said Barnier. “But clearly we have something nice in our barrels in both colors, which is very good news.”
- **Bruce Sanderson, Wine Spectator**

The fruit is more concentrated than in 2009 thanks to a smaller harvest, though analytically the figures are similar; berry and juice tastings suggest more ripeness than in 2010 and 2012, though not necessarily less freshness. The 2005 vintage looks like an obvious point of comparison, but many in Burgundy are surprised (and pained) by how ‘hard’ the 2005s are proving in the bottle, and I got the sense that both Jacquelin and Barnier felt that they might be able to improve on the structural aspect of the wines and the quality of the tannins in 2015 by comparison with 2005. - **Andrew Jefford, Decanter**

CONTENT

DOMAINE/MAISON CHRISTOPHE PERROT-MINOT	Page 1, 2
FRANCOIS BERTHEAU	Page 3
DOMAINE ARNOUX – LACHAUX	Page 3, 4, 5
DOMAINE DU CLOS FRANTIN	Page 5, 6
DOMAINE D’EUGÉNIE	Page 6, 7
DOMAINE FRANCOIS LAMARCHE	Page 7, 8
DOMAINE SYLVAIN CATHIARD	Page 8, 9
DOMAINE HUDELOT NOELLAT	Page 10
DOMAINE DU PAVILLON	Page 11
CHARLES VAN CANNEYT	Page 11
MAISON ALBERT BICHOT	Page 11, 12
MAISON LUCIEN LE MOINE	Page 12, 13, 14, 15, 16
DOMAINE POUSSE D’OR	Page 16
DOMAINE/MAISON HENRI BOILLOT	Page 17
DOMAINE LATOUR-GIRAUD	Page 17
DOMAINE PAUL PERNOT	Page 18
DOMAINE PAUL PILLOT	Page 18
DOMAINE A et P de Villaine	Page 18
LES HERITIERS DU COMTES LAFON	Page 19
DOMAINE LONG-DEPAQUIT	Page 19, 20
DOMAINE JEAN-PAUL & BENOÎT DROIN	Page 20

Côte De Nuits			
DOMAINE/MAISON CHRISTOPHE PERROT-MINOT (MOREY ST DENIS)			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
REDS			
Gevrey Chambertin	\$ 73.00		
<p>There is enough reduction to mask the underlying fruit at present. The palate impression of the tautly muscular middle weight flavors is completely different as this is quite firm and robust with good power that carries over to the balanced and impressively persistent finish. This is certainly Gevrey in character but thanks to the relatively fine-grained tannins it avoids any sense of rusticity.</p> <p style="text-align: center;">BH: 89 - 92</p>			
Morey Saint Denis "En La Rue De Vergy"	\$ 73.00		
<p>An ultra-fresh nose is composed by notes of red berries, earth, cherry and a hint of wet stone. There is a lovely sense of vibrancy to the well-delineated and attractively textured medium weight flavors that also reflect the stony character of the nose on the saline, balanced and focused finale. Lovely.</p> <p style="text-align: center;">BH: 89 - 91</p>			
Chambolle Musigny	\$ 92.00		
<p>A ripe and fresh but markedly more restrained nose speaks of liqueur-like red cherry aromas that display added breadth in the form of anise, lavender and rose petal. The middle weight flavors possess a caressing mouth feel before terminating in a lacy, detailed and highly complex finale. The significant amount of 1er juice is evident and this is lovely and very Chambolle-esque in character.</p> <p style="text-align: center;">BH: 89 - 92</p>			
Morey Saint Denis 1er Cru "La Riotte"	\$ 122.00		
<p>A notably more elegant nose blends notes of red currant and dark cherry with those of violet, spice and warm earth. Here too the medium-bodied flavors possess a beguiling texture before terminating in a complex and beautifully persistent finish. This somehow manages to be dense and serious yet elegant.</p> <p style="text-align: center;">BH: 90 - 93</p>			
Chambolle Musigny 1er Cru "La Combe D'Orveau Cuvee Ultra" (On Allocation)		SOLD OUT	
<p>The expressive and highly complex nose is at once densely fruity yet elegant with its pretty and layered combination of essence of red currant, rose petal, violet and soft spice nuances. There is superb concentration to the extract-rich middle weight plus flavors that brim with minerality before culminating in a sleek, intense and impeccably well-balanced finish. This is very firm yet there is so much extract that it should drink reasonably well young if that's your preference.</p> <p style="text-align: center;">BH: 92 - 94</p>			
Charmes Chambertin (On Allocation)	\$ 326.00		
<p>Here there is no reduction as the admirably pure, elegant and spice-suffused nose offers up a beautiful array of various red berries along with hints of earth and violets. There is a highly seductive texture to the dense, mouth coating and extract-rich flavors that deliver excellent length on the mildly austere and tension-filled finale.</p> <p style="text-align: center;">BH: 92 - 94</p>			
Mazoyeres Chambertin (On Allocation)	\$ 326.00		
<p>Subtle wood spice notes highlight the reserved, fresh and even cool yet ripe liqueur-like red and black currant aromas that are liberally sprinkled with sauvage, earth and spice nuances. The intense and tautly muscular big-bodied flavors that are slightly wild in character display outstanding length on the structured and youthfully austere finish that is shaped by dense but fine tannins. Good stuff here that is clearly built for the long haul.</p> <p style="text-align: center;">BH: 92 - 94</p>			
Vosne Romanee	\$ 75.00		
Chambolle Musigny 1er Cru "Les Charmes"	\$ 164.00		

Nuits Saint Georges Ultra 1er Cru "La Richemone"	\$ 268.00		
<p>Like the Combe d'Orveau the nose is super-spicy but it's also earthier with its broad-ranging nose of red and blue pinot fruit, earth and a lovely floral hint. There is excellent volume and obvious power to the punchy medium weight plus flavors that also possess seemingly endless reserves of dry extract, all wrapped in a driving, energetic and mouth coating finale. I very much like the balance here and this too should age effortlessly yet be approachable after only 5 to 7 years.</p> <p style="text-align: center;">BH: 92 - 94</p>			
Vosne Romanee 1er Cru "Les Beaux Monts"	\$ 164.00		
<p>A wonderfully spicy nose consists of a lovely array of floral elements that add breadth to the pure black pinot fruit scents. I very much like the freshness and sense of underlying tension to the beautifully well-delineated and mineral-driven flavors that display a distinct saline character on the sleek, refined and wonderfully long and balanced finale. This is very classy juice that should repay extended cellaring.</p> <p style="text-align: center;">BH: 91 - 93</p>			
Chambolle Musigny 1er Cru "Les Fuees"	\$ 164.00		
Chapelle Chambertin (On Allocation)	\$ 326.00		
<p>Like the Griotte this is mildly reduced yet my sense is that it's sufficiently light that it won't last. On the plus side there is both excellent volume and concentration to the generously proportioned, supple and seductive flavors that exhibit a subtle minerality on the beautifully complex and persistent if slightly less refined finish.</p> <p style="text-align: center;">Note that this is quite firmly structured and is going to require patience.</p> <p style="text-align: center;">BH: 92 - 95</p>			
Griotte Chambertin (On Allocation) - 1.5L	\$ 660.00		
<p>There is enough reduction to suppress the fruit though floral hints can still be discerned. Otherwise there is terrific intensity and energy to the big-bodied yet elegant flavors that exude a fine bead of minerality on the sleek and refined yet quite serious finish. This is not as complex as several of its grand cru compatriots but the underlying material appears to be present such that my range assumes that more will almost certainly develop.</p> <p style="text-align: center;">BH: 92 - 93</p>			
Chambertin (On Allocation)	\$ 478.00		
<p>This is particularly ripe yet the strikingly complex nose is fresh and expressive with its dark raspberry fruit, earth, violet, herbal tea and sauvage notes. The big, robust and amply muscled flavors are brooding to the point of being intensely primary and borderline backward on the superbly powerful and massively long finish.</p> <p style="text-align: center;">Importantly there is so much extract that the tannins are almost completely buffered, which will permit a long if slow evolution. In a word, superb.</p> <p style="text-align: center;">BH: 94 - 96</p>			
Chambertin "Clos De Beze" (On Allocation)	\$ 478.00		
<p>This is perhaps the most floral-infused nose in the entire range with its lovely and notably spicy array of violet, lilac, lavender and rose petal-scented aromas that display additional notes of plum liqueur and earth. There is excellent richness and tension to the full-bodied, powerful and concentrated flavors that exhibit good minerality on the tremendously persistent and beautifully well-balanced finish. This is firm though and unlike some of the wines that should be reasonably approachable young, this is unlikely to be one of them.</p> <p style="text-align: center;">BH: 94 - 96</p>			

Côte De Nuits			
FRANCOIS BERTHEAU (CHAMBOLLE-MUSIGNY)			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
REDS			
Chambolle Musigny	\$ 58.00		
<p>This is really quite pretty and very Chambolle with its floral-inflected aromas of red and blue pinot fruit. The supple, round and delicious middle weight flavors possess a refined mouth feel along with the intrinsic minerality of the terroir while culminating in a pliant finale. This could easily be enjoyed upon release but it should also reward a few years of bottle age too.</p> <p style="text-align: center;">BH: 87 - 89</p>			
Chambolle Musigny 1er Cru	\$ 80.00		
<p>A discreet but not invisible touch of wood sets off the more elegant and more complex nose that is composed of notes of red cherry, currant, violet and a hint of spice. The medium weight flavors possess a bit more volume and mid-palate density that coats the mouth on the caressing finish where a hint of bitter cherry arises.</p> <p style="text-align: center;">This too should be approachable young if that's your preference. BH: 89 - 91</p>			
Chambolle Musigny 1er Cru "les Charmes"	\$ 112.00		
<p>Here too there is enough wood present to remark upon framing the spicier and more layered nose of pomegranate, red cherry, plum and lavender scents. Once again there is more volume and richness to the delicious, stylish and refined flavors that also coat the palate on the seductively textured and lingering finale.</p> <p style="text-align: center;">Lovely and very Charmes in basic character. BH: 90 - 92</p>			
Chambolle Musigny 1er Cru "les Amoureuses"	SOLD OUT		
<p>As it almost always is, this is the spiciest and most elegant wine in the range with its expressive and ripe yet cool nose of sandalwood, spice, violet, anise and a hint of Asian-style tea. The sleek, refined and pure medium weight flavors exude a fine bead of minerality onto the harmonious and classy finale. In contrast to the prior wines, this would best be allowed at least 5-ish years of cellar time first.</p> <p style="text-align: center;">BH: 91 - 93</p>			
Bonnes Mares	\$ 328.00		
<p>Interestingly there is also a touch of sandalwood present here as well on the much more restrained nose of red currant, earth, underbrush and a hint of the sauvage. As one would expect there is more volume, power and intensity to the relatively concentrated medium-bodied flavors that are shaped by moderately firm tannins on the beautifully persistent finish. This too would best be allowed at least 5 to 7 years of cellaring and should reward as many as 10.</p> <p style="text-align: center;">BH: 91 - 94</p>			
Côte De Nuits			
DOMAINE ARNOUX - LACHAUX (VOSNE ROMANEE)			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
REDS			
Nuits-Saint-Georges	\$ 48.00		
<p>There is just enough reduction present to suppress the underlying fruit but it shouldn't last. Otherwise there is a really lovely texture to the attractively intense and vibrant middle weight flavors that display only a touch of rusticity on the complex, focused and solidly persistent finale.</p> <p style="text-align: center;">This too is really very good and worth a look. BH: 89 - 91</p>			

Vosne-Romanée	\$ 68.00		
<p>A more deeply pitched and distinctly spicier nose combines notes of violet, plum, black cherry and a hint of sandalwood. There is fine intensity to the velvety yet impressively precise medium weight flavors that are at once seductive yet punchy while delivering excellent depth and length on the balanced finish. This too is recommended for a top quality and age-worthy villages.</p> <p style="text-align: center;">BH: 89 - 92</p>			
Chambolle-Musigny	\$ 68.00		
<p>Like the Bourgogne, this is also pure, airy and super fresh with its elegant array of red currant, cherry, spice and rose petal scents. There is good underlying tension to the vibrant and lacy flavors that exude a fine bead of energy on the lightly mineral-inflected finale. This is good stuff too as well as very Chambolle in character.</p> <p style="text-align: center;">BH: 88 - 91</p>			
Vosne-Romanée "Les hautes Maizières"	\$ 78.00		
<p>A restrained and almost mute nose only grudgingly reveals notes of violet, red cherry and raspberry along with subtle spice nuances that continue onto the sleek, cool and vibrant middle weight flavors. This isn't especially dense but the intrinsic refinement of Vosne is very much on display and particularly so on the balanced, sappy and solidly persistent finale.</p> <p style="text-align: center;">BH: 88 - 91</p>			
Nuits-Saint-Georges 1er Cru "Les Procès"	\$ 86.00		
<p>This too is notably restrained and it takes plenty of swirling to coax the aromas of more deeply pitched red and dark currant, earth, game and soft floral scents from the glass. There is both fine volume and richness to the tautly muscular and powerful flavors that culminate in a mildly rustic and markedly firm finale. This is a classic Nuits that will require extended cellaring to resolve the firm structure.</p> <p style="text-align: center;">BH: 90 - 92</p>			
Nuits-Saint-Georges 1er Cru "Clos Des Corvées Pagets"	\$ 107.00		
<p>Pronounced floral aromas add a touch of elegance to the well-layered combination of red currant, plum, earth and a hint of tea. There is both good punch and muscle to the focused medium-bodied flavors that exhibit a subtle minerality on the saline, complex and beautifully persistent finish. This is lovely and much less Nuits in character than the Procès though with that said, this too is going to require extended cellaring.</p> <p style="text-align: center;">BH: 90 - 93</p>			
Vosne-Romanée 1er Cru "Les Chaumes"	\$ 120.00		
Vosne-Romanée 1er Cru "Aux Reignots" (On Allocation)		SOLD OUT	
<p>As is typically the case at this early stage the nose is more restrained and cooler than that of the Suchots with its wonderfully elegant array of markedly floral and spicy Asian-style tea aromas that combine both red and dark currant aromas. In the same fashion this is racier with a really lovely sense of underlying tension to the more mineral-driven if slightly less concentrated middle weight flavors that display terrific delineation on the saline, refreshing and hugely persistent finish. This brilliant effort is a wine of subtlety and finesse.</p> <p style="text-align: center;">BH: 92 - 95</p>			
Vosne-Romanée 1er "Les Suchots" (On Allocation)		SOLD OUT	
<p>A deft but not invisible application of wood sets off the super-spicy aromas of black cherry, cassis, plum and violet scents. The succulent, round and velvet-textured medium weight flavors that retain plenty of punch and mid-palate density and are all wrapped in a seductive, balanced and gorgeously long finish where, like several wines in the range, a hint of bitter cherry can be detected. The 2015 is yet another in a long line of great examples of the Arnoux Suchots.</p> <p style="text-align: center;">BH: 92 - 95</p>			
Clos-de-Vougeot (On Allocation)	\$ 214.00		
Clos-de-Vougeot (On Allocation) - 1.5L	\$ 438.00		
<p>Moderate reduction presently renders the nose tough to read but there is fine freshness and energy to the intense, rich and muscular big-bodied flavors that retain a solid sense of detail before culminating in a firm, serious and built-to-age finish. There is some youthful austerity present as well as a touch of rusticity and this is going to require an extended stay in a cool cellar to resolve the tannic spine.</p> <p style="text-align: center;">BH: 91 - 94</p>			

Echezeaux (On Allocation)	\$ 274.00		
Echezeaux (On Allocation) - 1.5L	\$ 558.00		
<p>Here too moderate reduction blocks an assessment of the nose. While this isn't as powerful or structured as the Clos de Vougeot there is slightly better depth to the concentrated and well-delineated medium weight flavors that brim with sappy dry extract that does a fine job of buffering the moderately firm tannins on the balanced and hugely long finale. This is excellent and actually quite a serious Ech.</p> <p style="text-align: center;">BH: 92 - 94</p>			
Latricieres Chambertin (On Allocation)	\$ 268.00		
Latricieres Chambertin (On Allocation) - 1.5L	\$ 546.00		
<p>A strikingly fresh, cool and highly restrained nose features notes of ripe red currants, floral, earth and hints of wood and the sauvage. There is equally good freshness and intensity to the vibrant and tightly coiled mineral- driven flavors that exhibit outstanding delineation on the taut, persistent and impeccably well-balanced finale. This is at present not especially complex but my range offers the benefit of the doubt that more will develop as this will need an extended amount of bottle age and thus there is plenty of time for additional complexity to arise.</p>			
Romanée-Saint-Vivant (On Allocation)	SOLD OUT		
<p>Here the kaleidoscopically spicy nose is slightly riper with its beautifully layered range of both red and blue pinot fruit, sandalwood, anise, hoisin and rose petal. The rich, classy and ultra-refined medium weight flavors possess a caressing mouth feel before terminating in a marvelously complex, driving and explosively long finish. This is quite firm but not at all austere though I have a sneaking feeling that this is going to shut down significantly once it is in bottle and thereafter, plenty of patience will be requisite.</p> <p style="text-align: center;">BH: 93 - 96</p>			
Côte De Nuits			
DOMAINE DU CLOS FRANTIN (VOSNE ROMANÉE)			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
REDS			
Gevrey-Chambertin "Les Murots"	\$ 52.00		
<p>Relatively generous wood frames ripe and fresh aromas of various red berries, earth and a floral hint. The sleek, delicious and fleshy medium weight flavors possess an attractive texture before terminating in a punchy and detailed if slightly warm finish that offers reasonably good depth and length.</p> <p style="text-align: center;">BH: 87 - 89</p>			
Vosne-Romanée	\$ 64.00		
<p>Much more subtle wood sets off overtly spicy aromas of cassis, black cherry and violet scents. The wonderfully seductive flavors possess a velvety and caressing texture while delivering sneaky good length on the firm but balanced structure. This is inviting but serious and it should repay up to a decade of cellaring.</p> <p style="text-align: center;">Worth checking out. BH: 89 - 91</p>			
Vosne-Romanée 1er Cru "Malconsorts" (On Allocation)	\$ 138.00		
<p>A notably ripe and wonderfully spicy nose reflects notes of liqueur-like dark cherry, cassis, plum and violet. The dense, serious and markedly powerful big-bodied flavors brim with dry extract before terminating in a muscular and impressively long finish that also displays a hint of warmth. This is an imposingly-scaled and quite firmly structured effort that will require 12 to 15 years of bottle to arrive at its apogee. Patience.</p> <p style="text-align: center;">BH: 91 - 94</p>			

Clos-de-Vougeot (On Allocation)	\$ 176.00		
<p>A distinctly earthy nose is composed of very fresh red and dark currant laced with humus and underbrush nuances. The concentrated, serious and powerful broad-shouldered flavors possess a round and relatively supple mid-palate that contrasts substantially with the firm and youthfully austere finale. This too is going to require extended cellaring to resolve the prominent tannic spine.</p> <p style="text-align: center;">BH: 91 - 93</p>			
Echezeaux (On Allocation)	\$ 176.00		
<p>This too is quite ripe with its liqueur-like aromas of black raspberry, spice and floral hints that are trimmed in just enough wood to notice. The velvety, supple and quite round flavors coat the palate with dry extract that also pushes the moderately firm tannins to the background on the slightly warm finish where the wood resurfaces. While the structure is such that this will certainly age for years, the acidity seems to be on the lower side and though this is by no means soft or flabby, the finish doesn't have the vibrancy of the best here.</p> <p style="text-align: center;">BH: 89 - 92</p>			
Grand Echezeaux (On Allocation)	\$ 248.00		
<p>Here the nose is relatively similar to that of the Echézeaux but with more evident floral elements. There is excellent concentration to the sappy big-bodied flavors that possess better verve on the firm and clearly built-to- age finish where the only nit is a hint of warmth. Impressive but patience required.</p> <p style="text-align: center;">BH: 92 - 94</p>			
Chambertin (On Allocation)	\$ 386.00		
<p>The wood treatment isn't subtle, indeed it's overtly toasty at present though not so much as to mask the cool and otherwise admirably pure nose of red and dark currant, spice and floral scents. There is a really lovely sense of underlying tension to the rich yet beautifully detailed flavors that possess excellent size, weight and mid-palate density, all wrapped in a serious, stony and mildly austere finish that goes on and on. This is also indisputably built-to-age and like the Richebourg, is going to need plenty of patience.</p> <p style="text-align: center;">BH: 92 - 95</p>			
Richebourg (On Allocation)	\$ 738.00		
<p>This is both cooler and more restrained with its wonderfully nuanced nose of violet, anise, sandalwood, hoisin and dark pinot fruit scents. There is a beguiling sense of energy to the much more mineral-inflected and powerful flavors that culminate in a hugely long finish where once again a hint of warmth appears. This too is most impressive but it's even more structured and most of 20 years will be required before this reaches its peak.</p>			
Côte De Nuits			
DOMAINE D'EUGÉNIE (VOSNE ROMANÉE)			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
REDS			
Vosne-Romanée	\$ 75.00		
<p>A discreet application of wood sets off ripe and overtly spicy cassis, violet and Asian-style tea aromas. There is both good richness and energy present on to the seductively textured middle weight flavors that possess fine depth and persistence on the balanced finale. This is a lovely Vosne villages that should be approachable young if desired.</p> <p style="text-align: center;">BH: 89 - 91</p>			
Vosne-Romanée Cos d'Eugénie	\$ 98.00		
<p>Here the more restrained nose is more floral and cooler with its ultra-pure aromas of dark currant, cherry and plenty of Vosne-style spice elements. The mouth feel of the more detailed medium weight flavors is notably finer as they deliver even better length on the finish where a hint of bitter cherry pit arises. This is excellent for its level and worth a look.</p> <p style="text-align: center;">BH: 89 - 92</p>			

Echezeaux	\$ 367.00		
<p>A moderately toasty nose reveals notes of essence of black cherry, violet, sandalwood and Asian-style tea. The sleek, intense and rich middle weight plus flavors possess excellent volume before terminating in a velvety, sappy and notably firm finish that is sneaky long. This vibrant effort should amply reward 12 to 15 years of bottle age yet be approachable after only 5 to 7.</p> <p>BH: 91 - 94</p>			
Grands-Echezeaux (On Allocation)	\$ 448.00		
<p>A reserved but kaleidoscopically complex nose offers up notes of various dark berries with a genuinely astonishing array of spice and floral elements; you don't even need to drink this to enjoy it! There is outstanding volume and concentration to the muscular and powerful big-bodied flavors that brim with palate coating dry extract that also helps to buffer the notably firm tannic spine on the hugely long finish. This is an imposing yet admirably graceful effort that should live for decades if you've got the patience.</p> <p>BH: 93 - 95</p>			
Clos de Vougeot (On Allocation)	\$ 368.00		
<p>As it usually is, this is ripe, serious and wonderfully complex with black cherry fruit and warm earth undertones leading to rich, full and powerful broad-shouldered flavors that also possess outstanding concentration that completely saturates the palate on the long and dusty finish. This is really quite refined as once again the relatively fine-grained tannins contribute significantly toward the sleek mouth feel.</p> <p>BH: 92 - 95</p>			
WHITES			
Chassagne Montrachet les Perclos	\$ 78.00		
Côte De Nuits			
DOMAINE FRANCOIS LAMARCHE (VOSNE ROMANÉE)			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
REDS			
Bourgogne	\$ 17.00		
<p>This is slightly more aromatically elegant but actually no more complex and I particularly like the finer mouth feel of the medium weight flavors that offer solid depth and length on the slightly firmer finish. This is prettier but qualitatively similar to the Passe-Tout-Grains.</p> <p>BH: 86 - 88</p>			
Vosne-Romanée 1er Cru "Chaumes" (On Allocation)		SOLD OUT	
<p>Discreet but not invisible wood frames an equally spicy and appealingly fresh array of pomegranate and red cherry aromas. The seductive medium-bodied flavors possess a caressing and very rounded mouth feel before concluding in a dusty, sappy and lingering finale. The 2015 Chaumes is a wine of finesse.</p> <p>BH: 89 - 92</p>			
Vosne-Romanée 1er Cru "La Croix Rameau" (On Allocation)		SOLD OUT	
<p>A spicy, cool and somewhat restrained nose features notes of pomegranate, cherry, lilac and violet, all of which is trimmed in a background application of wood. Here too the middle weight flavors possess a supple mid-palate that contrasts with a moderately firm finale. This refined effort is on the lighter side but it's both complex and well-balanced.</p> <p>BH: 90 - 92</p>			
Vosne-Romanée 1er Cru "Malconsorts" (On Allocation)		SOLD OUT	
<p>Here too there is just enough wood to remark upon setting off the notably fresh but deeper pitched aromas of plum, violet, Asian-style tea and ample spice nuances. There is a bit more volume to the seductively textured medium weight flavors that possess a supple mid-palate that contrasts with the tightly wound and gorgeously long finale. This is a classic Suchots that delivers excellent power with no apparent weight and one that should be approachable young if desired.</p> <p>BH: 91 - 93</p>			
Echezeaux (On Allocation)	\$ 126.00		
<p>The wood is more prominent and it presently is strong enough to fight somewhat with the otherwise pretty and overtly spicy aromas of red currant, cherry and lavender. The supple and seductively textured medium-bodied flavors, like several of the wines in the range, immediately tighten up on the balanced and sneaky persistent finish that really fans out as it sits on the palate.</p> <p>BH: 91 - 94</p>			

Clos-de-Vougeot (On Allocation)	\$ 126.00		
<p>A more deeply pitched and much earthier and gamier array mixes notes of various red berries, floral and enough wood influence to mention. Like the Les Cras the broad-shouldered flavors possess a sleekly muscular mouth feel while delivering excellent length on the firm, serious and youthfully austere finale. I would suggest allowing this at least 7 to 8 years of cellaring first.</p> <p>BH: 92 - 94</p>			
Grand Echezeaux (On Allocation)		SOLD OUT	
<p>A pungent if highly complex nose is comprised by notes of wood toast, menthol, spice, violet, plum and an interesting smoky nuance. There is slightly more volume and power to the big-bodied, intense and once again sleekly muscular flavors that possess a slightly finer mouth feel, all wrapped in firm, sappy and very firm finale that exhibits slightly less youthful austerity. This is a classically styled Grands Ech and should age like one as well.</p> <p>BH: 92 - 95</p>			
La Grande Rue (On Allocation)	\$ 458.00		
<p>This perfumed beauty displays fireworks in a glass with its kaleidoscopic nose of super spicy, floral and cool red and dark berry nose. The middle weight flavors are less concentrated and powerful than those of the Grands Ech but markedly finer with a caressing and sophisticated mouth feel that carries over to the rich finish that once again tightens up noticeably on the impeccably well-balanced and strikingly persistent finish. While at least some patience will also be required this should be approachable sooner than the Clos de Vougeot and Grands Ech. BH: 93 - 95</p>			
Côte De Nuits			
DOMAINE SYLVAIN CATHIARD (VOSNE ROMANEE)			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
REDS			
Bougogne Rouge	\$ 36.00	SOLD OUT	
<p>Mild reduction pushes the underlying fruit to the background but I doubt that it will persist. The sleek, cool and unusually refined middle weight flavors deliver outstanding depth and length for the genre. This utterly delicious yet serious effort is highly recommended.</p> <p>BH: 87 - 89</p>			
Nuit St George	\$ 82.00		
<p>Firm reduction hides all but a touch of earth. I like the sense of underlying tension to the moderately muscular and admirably concentrated medium-bodied flavors that also culminate in a youthfully austere finish where the tannins are more robust and angular. This is very Nuits in character.</p> <p>BH: 88 - 91</p>			
Vosne Romanee		SOLD OUT	
<p>Here too there is enough reduction to render an assessment of the nose difficult. Otherwise the fresh and energetic medium weight flavors possess excellent complexity and punch on the saline and youthfully austere finale. This sneaky long effort is also blessed with unusually fine tannins and should be approachable young.</p> <p>BH: 89 - 91</p>			
Chambolle Musigny "Clos de L'Orme"		SOLD OUT	
<p>A perfumed, airy and elegant nose features the essence of red cherry, floral and soft spice-scented aromas. The liting and wonderfully refined flavors dance across the middle weight flavors that terminate in a complex, balanced and dusty finale where a hint of bitter cherry arises. This beautiful effort is textbook Chambolle and highly recommended.</p> <p>BH: 89 - 92</p>			
Nuits St George 1er Cru "Aux Thorey"	\$ 146.00	SOLD OUT	
<p>A super-fresh nose offers up plenty of spice and earth elements that add breadth to the pretty array of rose petal and various red berry fruit scents. The mouth feel of the medium weight flavors is a really lovely combination of punch and finesse while delivering excellent depth and length on the impeccably well-balanced finale.</p> <p>Excellent.</p>			

Nuits St George 1er Cru "Aux Murgers"	SOLD OUT		
Reduction. Otherwise the rich, full-bodied, powerful and palate coating flavors possess, despite the evident muscularity, a caressing mouth feel on the seductive, mineral-driven and strikingly long finish. This is a classic Murgers of size, weight and power yet one that largely manages to avoid rusticity. This too is excellent. BH: 91 - 94			
Vosne Romanee 1er Cru "En Orveaux"	SOLD OUT		
An exuberantly expressive nose exhibits lovely purity on the spicy essence of red cherry, plum, violet and again a hint of sandalwood. The sleek and silky flavors possess a remarkably seductive and refined mouth feel, all while delivering marvelous persistence. This is an exceptionally classy effort of refinement and grace. BH: 92 - 94			
Vosne Romanee 1er Cru "Reignots" (On Allocation)	SOLD OUT		
Mild reduction shaves the top notes from the otherwise spicy dark berry fruit and sandalwood-scented nose. The mouth feel of the overtly stony middle weight flavors is notably finer though they don't possess the same size, weight and power, all wrapped in a strikingly well-delineated and intensely saline-suffused finish that delivers sneaky good length. This is a first-rate example of Reignots. BH: 91 - 94			
Vosne Romanee 1er Cru "Malconsorts" (On Allocation)	SOLD OUT		
Reduction interferes with an evaluation of the nose but not the palate as there is good freshness, verve and power to the big-bodied, mineral-driven and concentrated flavors that deliver superb depth and length on the almost painfully intense finale. However despite all of the concentration and overt muscularity this very, very firmly structured effort remains faultlessly well-balanced though note well that this is going to require an extended snooze in a cool cellar. This is reference standard Malconsorts. BH: 93 - 96			
Côte De Nuits			
DOMAINE HUDELLOT NOELLAT (VOUGEOT) NEW			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
REDS			
Vosne-Romanée	\$ 53.00		
Enough wood to remark upon frames an expressive and well-layered nose of Asian-style tea, plum, violet and a lovely array of spice elements. The succulent and caressing medium-bodied flavors possess fine mid-palate concentration that buffers the moderately firm tannins shaping the balanced and delicious finale. This too is very good for its level. BH: 89 - 91			
Chambolle-Musigny	\$ 53.00		
This is also wonderfully fresh and bright with cool aromas of essence of red cherry, floral and spice. The vibrant medium weight flavors possess a clean and focused palate impression while delivering fine length on the cherry pit-inflected finish. This mineral-suffused effort is very Chambolle in character and should be approachable young. BH: 88 - 91			
Nuit St. Georges 1er Cru "Les Murgers"	\$ 94.00		
Moderate wood influence isn't really enough to detract from the attractively fresh aromas of notably ripe black cherry, raspberry and newly turned earth. Like the Petits Vougeots the intense and muscular flavors possess a sleek mouth feel and excellent volume while displaying very fine persistence on the firm, complex and impressively persistent finish. Note that at least some patience will be required. BH: 90 - 93			
Vosne-Romanée 1er Cru Beaumonts	\$ 116.00		
This is spicier still with its slightly more deeply pitched nose of red and dark pinot fruit, violet, Asian tea and dried orange peel hints. There is much more minerality present on the vibrant and intense medium weight flavors that possess unusually good delineation for the vintage, all wrapped in a sappy, dusty and wonderfully long finish. This is very classy juice and like the Charmes, it's textbook Beaux Monts. BH: 91 - 94			

Vosne-Romanée 1er Cru Suchots	\$ 178.00		
<p>Discreet but not invisible wood serves as a relatively neutral backdrop for the exuberantly spicy aromas soy, hoisin, black raspberry, plum and floral scents. The generously proportioned and amply rich medium-bodied flavors brim with dry extract that imparts a sappy mouth feel to the velvety but firm and serious finale that makes clear this is going to require extended cellaring. In sum, this is an excellent Suchots. BH: 91 - 94</p>			
Clos de Vougeot	\$ 188.00		
<p>This is the first wine to display really prominent wood influence though it's not so much to overshadow the sauvage and earthy red and dark berry-suffused nose. This is also rich, powerful and concentrated yet the big-bodied flavors possess a sleek mouth feel as the firm structure is already well-integrated on the mildly austere finale. This is also very much built-to-age and is going to require extended cellaring. BH: 93 - 95</p>			
Côte De Beaune			
DOMAINE DU PAVILLON (POMMARD)			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
REDS			
Pommard "Clos des Ursulines" - Monopole	\$ 49.00		
Corton Grand Cru "Clos des Maréchaudes"	\$ 98.00		
WHITES			
Meursault 1er Cru "Les Charmes"	\$ 69.00		
Corton-Charlemagne	\$ 138.00		
Côte De Beaune			
CHARLES VAN CANNEYT			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
WHITES			
Puligny Montrachet 1er Cru "Les Caillerets"	\$ 106.00		
Chevalier Montrachet	\$ 380.00		
REDS			
Gevrey Chambertin	\$ 59.00		
Gevrey Chambertin 1er Cru "Cazetiers"	\$ 118.00		
Chapelle Chambertin	\$ 273.00		
Clos St Denis	\$ 298.00		
Chambertin	\$ 432.00		
Côte De Beaune			
MAISON ALBERT BICHOT (BEAUNE)			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
REDS			
Chambolle-Musigny 1er Cru "Les Chabiots"	\$ 89.00		
<p>This is aromatically quite similar to the Sentiers with perhaps just a bit more floral character. The lacy and liting middle weight flavors dance across the palate and while this isn't particularly dense, it is undeniably pretty and very Chambolle in style. Note that this too needs to add some depth but I believe it will if given a few years of cellar time first. BH: 90 - 92</p>			
Chambolle-Musigny 1er Cru "Les Amoureuses" (On Allocation)	\$ 266.00		
<p>Like the Lavaut this is very generously wooded and it's enough to particularly mask the floral and essence of red currant nose. By contrast there is a really lovely inner mouth perfume to the wonderfully refined and seductively textured flavors that exude a fine bead of minerality on the slightly warm but classy and strikingly persistent finish. As the description suggests this isn't at present especially harmonious but the density is such that the wood will probably be successfully absorbed and overall, this is likely to eventually harmonize. BH: 91 - 93</p>			

Clos-de-la-Roche	\$ 198.00		
<p>Heavy reduction runs to mercaptans and while this may clean up, it's a concern. The good news is that this is a big, powerful and impressively concentrated wine with absolutely outstanding length and richness. However, no matter how impressive the underlying material might be, it's impossible to know at this stage whether the nose will clean up properly and thus I underscore that my range is provisory.</p> <p style="text-align: center;">BH: 91 - 94</p>			
WHITES			
Chassagne Montrachet	\$ 55.00		
Criots-Batard-Montrachet	\$ 392.00		
Côte De Beaune			
MAISON LUCIEN LE MOINE (BEAUNE) NEW			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
WHITES			
Bourgogne Blanc	\$ 32.00		
Chassagne-Montrachet 1er Cru "la Grande Montagne	\$ 88.00		
Chassagne-Montrachet 1er Cru "les Embrazées"	\$ 86.00		
Chassagne-Montrachet 1er Cru "Abbaye de Morgeot"	\$ 86.00		
Chassagne-Montrachet 1er Cru "Caillerets"	\$ 102.00		
Meursault 1er Cru "Goutee d'Or"	\$ 94.00		
Meursault 1er Cru "Genevieres"	\$ 106.00		
Meursault 1er Cru "Perrieres"	\$ 132.00		
Puligny-Montrachet 1er Cru "Champ Gains"	\$ 90.00		
Puligny-Montrachet 1er Cru "les Folatieres"	\$ 103.00		
Chablis GC Preuses	\$ 106.00		
Corton Blanc GC	\$ 118.00		
Corton les Grandes Lolières Blanc GC	\$ 148.00		
Corton Charlemagne GC	\$ 158.00		
Criots Batard Montrachet	\$ 386.00		
Batard Montrachet	\$ 438.00		
Chevalier Montrachet	\$ 502.00		
Montrachet	\$ 738.00		
REDS			
Bourgogne	\$ 32.00		
Morey St Denis 1er Cru "Clos des Ormes"	\$ 68.00		
<p>Healthy medium red. Smoky reduction to the aromas of strawberry liqueur and earth. The earthy element carries through on the palate, where it's joined by a strong brown spice character and a note of iron.</p> <p style="text-align: center;">Vinous: 89 - 92</p>			
Beaune 1er Cru "Clos des Mouches"	\$ 68.00		
<p>Bright dark red. Red fruits and leather on the nose, lifted by inviting floral perfume. Juicy and tight in a high-pitched Beaune style, showing good mineral energy and a minty element to its palate-staining cherry fruit.</p> <p style="text-align: center;">Finishes classically dry and long but a bit youthfully brooding.</p> <p style="text-align: center;">Vinous: 90 - 92</p>			
Chassagne-Montrachet 1er Cru "Morgeot"	\$ 78.00		
<p>Bright red. Red cherry liqueur and raspberry scents are lifted by stone and floral topnotes. Firmly structured, savory wine with good cut and persistence. Perhaps a bit alcoholic but with no shortage of energy.</p> <p style="text-align: center;">Vinous: 89 - 91</p>			
Volnay 1er Cru "Clos des Chenes"	\$ 66.00		
<p>Bright ruby-red. Black fruits, violet and licorice on the nose; less earthy and herbal than usual for Clos des Chènes, showing the aromatic complexity of a Côte de Nuits wine. A step up in density and intensity from the Chanlins and Carelle Sous la Chapelle but very tightly wound and sinewy, conveying a penetrating impression to its flavors of dark cherry and licorice brightened by fresh minerality. This wine's serious tannins will require patience.</p> <p style="text-align: center;">Vinous: 91 - 93</p>			
Volnay 1er Cru "les Caillerets"	\$ 88.00		
<p>Bright dark red; not as saturated as some of these 2015s. Reduced aromas of strawberry, mocha and smoky minerality. Another texture entirely from the other 2015 Volnays here: fine-grained, suave and utterly seamless, combining outstanding density with a light touch. Wonderfully consistent and thick from start to finish. A subtle wine of outstanding finesse, finishing with smooth, horizontal tannins and a touch of sweetness.</p>			

Pommard 1er Cru "les Grand Epenots"	\$ 88.00		
<p>Paler dark red than the Epenots. Complex nose offers notes of redcurrant, flowers, minerals and crushed rock, plus a clean limestone quality. Cooler and more penetrating than the Epenots, combining superb lift and definition and terrific penetration and finesse. Boasts terrific life in the mouth and on the slowly rising finish, where the tannins are substantial but fine-grained and perfectly buffered.</p> <p>Vinous: 92 - 94</p>			
Nuits Saint Georges 1er Cru "les Cailles"	\$ 82.00		
<p>Bright medium ruby. An alluring cocktail of dark fruits on the ripe, deep nose, complicated by musky, chalky soil tones. Wonderfully plush and pliant for a young Nuits-Saint-Georges; in fact, almost creamy in the middle. With its very pure, concentrated black fruit flavors and serious but totally ripe tannins, this very long premier cru is a real essence of 2015. Made from fruit that was destemmed but not crushed.</p> <p>Vinous: 92 - 95</p>			
Nuits Saint Georges 1er Cru "Vaucrains"	\$ 96.00		
<p>Bright, dark red-ruby. Knockout nose combines blackberry, violet, bitter chocolate and licorice. Intensely flavored and sharply delineated but very backward today, with the dark berry and cocoa powder flavors lifted by a violet topnote. Finishes with a firm tannic spine and terrific energy and grip.</p> <p>Vinous: 93 - 96</p>			
Nuits Saint Georges 1er Cru "Aux Boudots"	\$ 100.00		
<p>Bright, moderately saturated red-ruby. Aromas of dark raspberry, chocolate and smoke show a Vosne-like strawberry nuance and an earthiness that's more typical of Nuits. Broad, dry and horizontal; a bit youthfully disjointed today and not yet filled in. But the medicinal cherry and mineral flavors are lifted by a captivating floral element. Finishes with serious, firm tannins and excellent lift.</p> <p>Vinous: 91 - 93</p>			
Gervey Chambertin 1er Cru "Champeaux"	\$ 92.00		
<p>Saturated deep ruby-red. Aromas of black cherry, black raspberry and earth convey an impression of chocolatey ripeness. A plush, creamy fruit bomb but with a crunchy quality and noteworthy mid-palate energy. This utterly fresh wine is still a bit youthfully monolithic. Finishes with very smooth, ripe tannins and superb length.</p>			
Vinous: 91 - 93	\$ 102.00		
<p>Bright dark red. Deep, brooding nose melds kirsch, black raspberry, brown spices, iron and earth; ultimately as much red as black in style. The palate presents a felicitous blend of southern Gevrey and Morey qualities, conveying terrific floral lift to the flavors of red and darker berries, crushed rock and spices. The very dry, high-pitched finish is subtle and long, leaving behind a salty suggestion of extract. Vintage 2015 clearly offered superb conditions for this well-placed vineyard.</p> <p>Vinous: 92 - 95</p>			
Gervey Chambertin 1er Cru "les Cazetiers"	\$ 102.00		
<p>Good bright, dark red. High-pitched, airy scents of red cherry, raspberry and rose petal; I would have guessed Chambolle--or perhaps Clos de Bèze. Wonderfully silky, fine-grained and precise, displaying brilliant purity to its juicy red fruit and floral flavors. Perfectly extracted for maximum finesse: there's nothing extraneous or out of place here. Finishes with outstanding juicy, rising length and utterly suave tannins. A nearly perfect Cazetiers in a very refined style.</p> <p>Vinous: 93 - 95</p>			
Chambolle Musigny 1er Cru "Fuées"	\$ 108.00		
<p>Bright ruby-red. Very ripe but rather stunted aromas of black fruits and licorice. Densely packed and chewy but quite reserved in the early going, hinting at medicinal kirsch and licorice along with a faint meaty quality. In a distinctly masculine style, finishing with youthfully tough tannins. Seems more energetically extracted than most of these 2015s.</p> <p>Vinous: 90 - 92</p>			
Chambolle Musigny 1er Cru "les Baudes"	\$ 108.00		
<p>Healthy medium-deep red. Very wild, reduced aromas of raspberry, leather and game. Suave in texture but with a very fresh combe character and obvious minerality lifting its strawberry and raspberry fruit flavors. ("Clay loves warm vintages," noted Saouma.) Not a fleshy style; this wine will need time in bottle to fill in. Finishes with brisk tannins and strong lingering fruit. This fruit, as well as the Lavaux Saint-Jacques, was picked after the rain on September 12.</p> <p>Vinous: 91 - 93</p>			

Chambolle Musigny 1er Cru "les Charmes"	\$ 108.00		
<p>Ruby-red. Aromas of black raspberry, blackberry, licorice and noble minty greenness reminded me of Clos Vougeot. Juicy and tightly wound; a bit reduced but very pure. Solidly structured wine with little in the way of early sweetness. In fact, this is remarkably primary and reserved for Charmes from a warm vintage. Finishes saline and firmly tannic, very much in need of more élevage.</p> <p>Vinous: 90 - 93</p>			
Chambolle Musigny 1er Cru "Hauts Doix"	\$ 114.00		
<p>Deep red, not as brilliant as the Charmes. Pungent lift to the aromas of fresh red raspberry, crushed stone and mint. Wonderfully fine-grained in the mouth, displaying a faintly roasted ripeness to the flavors of cassis, kirsch and crushed rock. There's a finesse of texture and grain here that reminds me of Musigny. Offers a rare combination of thickness and energy, leaving the mouth perfumed with red and darker fruits and minerals on the extremely long, building finish. This wine boasts grand cru reserve and class in 2015.</p> <p>Vinous: 93 - 96</p>			
Vosne Romanee 1er Cru "Suchots"	\$ 148.00		
<p>Dark red-ruby. Displays pungent high tones in a fresh party way, offering aromas of chocolate mint and syrupy black olive tapenade (Mounir Saouma refers to this vineyard as the Côte-Rotie of Burgundy). Similarly wild and high-pitched in the mouth, offering outstanding energy and definition to its flavors of raspberry, spices, minerals and mint. Dense but light on its feet, offering incredible verve for such a ripe wine.</p> <p>Verging on extreme today but this liqueur-like elixir avoids coming off as thick.</p> <p>Vinous: 92 - 94</p>			
Vosne Romanee 1er Cru "Beaux Monts"	\$ 162.00		
Vosne Romanee 1er Cru "les Petits Monts"	\$ 174.00		
<p>Bright, moderately saturated ruby-red. Pungent aromas of black cherry, dark berries and stony minerality lifted by a floral topnote. Compellingly crunchy berry, cherry and saline mineral flavors display outstanding concentration and lift along with a complicating hint of earthiness. The extremely long, rising finish features noble tannins. A wine of superb sappy intensity and captivating incipient sweetness.</p> <p>Vinous: 93 - 95</p>			
Vosne Romanee 1er Cru "Aux Malconsorts"	\$ 220.00		
<p>Moderately saturated bright ruby-red. Nose currently dominated by spicy, smoky oak. Juicy, penetrating and very tightly wound, but this extremely backward, taut wine already conveys an impression of electric energy. This utterly primary, youthfully imploded wine tastes like just-pressed fruit. Finishes brisk and very long.</p> <p>Should age slowly and gracefully but may require a decade to approach its peak. Incidentally, this wine finished its malo late and was still reduced in August</p> <p>Vinous: 93 - 95</p>			
Chambolle Musigny 1er Cru "Amoureuses"	\$ 292.00		
<p>Dark red-ruby. Very ripe, perfumed scents of blackberry, black raspberry, licorice and violet. At once thick and sharply delineated, conveying an impression of creamy depth to its flavors of black fruits, tropical bitter chocolate and violet. In a distinctly ripe style for Amoureuses despite the fact that these vines were picked early.</p>			
Corton Renardes	\$ 126.00		
<p>Bright dark red. A slight hint of rusticity to the aromas of raspberry, smoke, earth and rubber. Then quite tight and uncompromisingly dry, with dark raspberry and earth flavors given lift on the firmly tannic finish by an element of stony minerality.</p> <p>Vinous: 90 - 92</p>			
Clos de la Roche	\$ 214.00		
<p>Healthy ruby-red. Very ripe, sexy aromas of raspberry, earth and smoke. Then quite tightly wound and powerful on the palate, showing spicy and saline elements but no easy sweetness. A classic young Clos de la Roche: dry and imploded, in a distinctly rocky style. Even more masculine in the early going than the Clos Saint-Denis and yet this wine already communicates outstanding dimension.</p> <p>Vinous: 93 - 95</p>			
Charmes Chambertin	\$ 214.00		
<p>Dark red-ruby. Inviting aromas of raspberry, minerals, smoked meat and dried rose, along with a cool licorice note. Juicy, intense wine with excellent definition and lovely inner-mouth floral lift. Still a bit youthfully medicinal but already conveys an attractive texture and a harmony of elements. Finishes juicy, spicy and quite long, with suave, fine-grained tannins and a repeating suggestion of medicinal reserve.</p> <p>Vinous: 92 - 94</p>			
Latricieres Chambertin	\$ 256.00		
<p>Medium red. Reticent, delicate perfume of raspberry, red cherry, crushed rock, spices and sweet oak.</p> <p>Inexpressive and youthfully tight, with its crunchy raspberry and pungent mineral flavors reminding me a bit of a Chambolle-Musigny. This classically dry wine finishes with suave tannins and excellent length. On the light side now, it will need more time in barrel and bottle to gain in volume.</p> <p>Vinous: 91 - 93</p>			

Griotte Chambertin	\$ 276.00		
Echezeaux	\$ 214.00		
Bright medium red. Subdued but pure and intense on the nose, displaying a medicinal quality to the aromas of black cherry, dark berries, licorice and minerals. Juicy, firmly structured and tightly wound, in a distinctly cool, crunchy style with no easy sweetness. The Clos Vougeot is more complete today; this is pure and not reduced but incredibly compact and slow to evolve. Vinous: 91 - 94			
Clos de Vougeot	\$ 214.00		
Bright ruby-red. Medicinal yet very ripe aromas of black cherry, blackberry and licorice. Tightly wound and very black in fruit character, boasting terrific intensity and inner-mouth tautness. This dry, classic Clos Vougeot possesses superb energy but is extremely primary and imploded today--even a bit tough. The very long finish features pronounced salty minerality and a powerful spine for aging. Vinous: 92 - 95			
Mazis Chambertin	\$ 278.00		
Bright ruby-red. Very ripe but fresh aromas of black cherry, violet and pungent minerals are complicated by a barbecue note (Saouma referred to this quality as "a thin-soil cooked note."). Very suave and fine-grained, with an ineffable high note of blood orange giving penetration and cut to the sweet middle palate. Juicy, rather wild wine with terrific intensity to its crunchy, urgent dark fruit flavors. Vinous: 92 - 95			
Bonnes Mares	\$ 316.00		
Bright ruby-red. Incredible nose melds black raspberry, crushed rock, mocha, flowers, spices and minerals. Wonderfully thick but sappy and backward, showing a sexy leesy complexity to its flavors of red and dark fruits, spices and salty minerality. This wonderfully juicy wine finishes tactile and very long, with serious dusty tannins and a palate-staining flavor of medicinal cherry. Vinous: 93 - 96			
Chambertin Clos de Beze	\$ 316.00		
Bright ruby-red. Discreet aromas of raspberry and flowers convey incredible purity and lift. Utterly seamless, perfumed, youthfully taut wine with palate-caressing red berry and crushed stone flavors. Offers a rare combination of fruit intensity and finesse. Perhaps most impressive today on the silky, slowly mounting finish, which features compelling sappy, salty persistence. The limestone soil gives this wine a quality that reminded me of Montrachet! This splendid Clos de Bèze really leaves the taste buds quivering. Vinous: 93 - 96			
Grand Echezeaux	\$ 342.00		
Bright ruby-red. Very wild, leesy, utterly distinctive nose offers scents of purple fruits and spices complicated by apricot and almond nuances. Wonderfully spicy, fine-grained, idiosyncratic wine with dark berry and rosemary flavors complicated by faint lactic and malic nuances (this is just at the end of its secondary fermentation). Suave, deep wine with an almost oily aftertaste. This should be a knockout. Vinous: 93 - 96			
Côte De Beaune			
DOMAINE POUSSE D'OR (VOLNAY) NEW			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
REDS			
Santenay 1er Cru Clos Tavannes	\$ 52.00		
Chambolle Musigny	\$ 63.00		
Pommard 1er Cru les Jarollières	\$ 77.00		
Volnay 1er Cru Clos de la Bousse d'or (monopole)	\$ 88.00		
Volnay 1er cru Clos d'Audignac (monopole)	\$ 88.00		
Volnay 1er Cru Clos des 60 Ouvrées (monopole)	\$ 98.00		
Corton Bressandes	\$ 102.00		
Chambolle Musigny 1er Cru Feusselottes	\$ 114.00		
Chambolle Musigny 1er Cru Charmes	\$ 166.00		
Clos de la Roche	\$ 278.00		
Bonnes Mares	\$ 312.00		
Chambolle Musigny 1er Cru Amoureuses	\$ 312.00		
Corton Clos du Roi	\$ 102.00		
Corton Clos du Roi - 1.5L	\$ 208.00		
Chambolle Musigny 1er Cru Groseilles	\$ 116.00		
Chambolle Musigny 1er Cru Groseilles - 1.5L	\$ 238.00		
WHITES			
Puligny Montrachet 1er Cru Close	\$ 92.00		

Côte De Beaune			
DOMAINE/MAISON HENRI BOILLOT (MEURSAULT)			
WHITES			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
Puligny Montrachet	\$ 58.00		
Meursault	\$ 52.00		
Meursault 1er Cru "Les Poruzots"	\$ 80.00		
Meursault 1er Cru "Charmes"	\$ 90.00		
Puligny Montrachet 1er Cru "Clos De La Mouchere"	\$ 116.00		
Puligny Montrachet 1er Cru "Les Perrieres"		SOLD OUT	
Meursault 1er Cru "Les Genevieres"	\$ 118.00		
Puligny Montrachet 1er Cru "Les Pucelles"		SOLD OUT	
Puligny Montrachet 1er Cru "Les Combettes"	\$ 118.00		
Puligny Montrachet 1er Cru "Les Caillerets"		SOLD OUT	
Puligny Montrachet 1er Cru "Les Folatieres"	\$ 118.00		
Meursault 1er Cru "Les Perrieres"		SOLD OUT	
Corton Charlemagne (On Allocation)	\$ 183.00		
Criots Batard Montrachet (On Allocation)		SOLD OUT	
Bienvenues Batard Montrachet (On Allocation)		SOLD OUT	
Batard Montrachet (On Allocation)	\$ 548.00		
Chevalier Montrachet (On Allocation)		SOLD OUT	
Montrachet (On Allocation)		SOLD OUT	
REDS			
Pommard 1er Cru "Rugiens"	\$ 108.00		
Volnay 1er Cru "Les Chevrets"	\$ 94.00		
Volnay 1er Cru "Les Fremiets"	\$ 94.00		
Volnay 1er Cru "Caillerets"	\$ 108.00		
Clos Vougeot	\$ 176.00		
Bonnes Mares (On Allocation)	\$ 298.00		
Chambertin Clos De Beze (On Allocation)	\$ 258.00		
Côte De Beaune			
DOMAINE LATOUR-GIRAUD (MEURSAULT)			
WHITES			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
Meursault 1er Cru "Bouchères"	\$ 64.00		
Meursault 1er Cru "Poruzots"	\$ 65.00		
Meursault 1er Cru "Charmes"	\$ 71.00		
Meursault 1er Cru "Genevrières"	\$ 76.00		
Meursault 1er Cru "Genevrières Cuvée des Pierre"	\$ 90.00		
Meursault 1er Cru "Perrières"	\$ 90.00		
Côte De Beaune			
DOMAINE PAUL PERNOT (PULIGNY-MONTRACHET)			
WHITES			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
Bourgogne Chardonnay	\$ 22.00		
Puligny-Montrachet	\$ 52.00		
Meursault 1er Cru "La Piece Sous le Bois"	\$ 68.00		
Puligny-Montrachet 1er Cru "Chalumaux"	\$ 78.00		
Puligny-Montrachet 1er Cru "Clos de la Garenne"	\$ 78.00		
Puligny-Montrachet 1er Cru "Champ Canet-Clos de la	\$ 78.00		
Bienvenues Batard Montrachet	\$ 238.00		
Batard Montrachet	\$ 258.00		

Côte De Beaune			
DOMAINE PAUL PILLOT (CHASSAGNE-MONTRACHET)			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
WHITES			
Bourgogne "Chardonnay"	\$ 19.00		
Saint Aubin 1er Cru "Les Charmois"	\$ 34.00		
Saint Aubin 1er Cru "Les Pitangerets"	\$ 34.00		
Chassagne-Montrachet	\$ 43.00		
Chassagne-Montrachet 1er Cru "Clos St. Jean"	\$ 58.00		
Chassagne-Montrachet 1er Cru "Les Champsgains"	\$ 58.00		
Chassagne-Montrachet 1er Cru "Les Caillerets"	\$ 77.00		
Chassagne-Montrachet 1er Cru "Les Grand Ruchottes"	\$ 77.00		
Chassagne-Montrachet 1er Cru "La Romanée" (On Allocation)		SOLD OUT	
Côte De Beaune			
DOMAINE A et P de Villaine (BOUZERON)			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
WHITES			
Bourgogne, Côte Chalonnaise "Les Clous Aimé"	\$ 18.00		
Bouzeron Aligote	\$ 19.00		
Rully "Les St. Jacques"	\$ 20.00		
Bourgogne, Côte Chalonnaise "La Digoine"	\$ 22.00		
Rully 1er Cru "Grésigny"	\$ 42.00		
St. Aubin 1er Cru Les Perrières	\$ 42.00		
REDS			
Bourgogne	\$ 18.00		
Sautenay VV	\$ 25.00		
Chassagne-Montrachet VV	\$ 28.00		
Côte De Beaune			
LES HERITIERS DU COMTES LAFON (MACON) NEW			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
WHITES			
Macon Prisse	\$ 17.50		
Macon Milly Lamartine	\$ 17.50		
Macon Vchizy Les Mararches	\$ 22.00		
Macon Chardonnay Clos De La Crochette	\$ 22.00		
Macom Milly Clos Du Four	\$ 24.00		
Vire Clesse	\$ 26.00		
Saint Veran	\$ 26.00		
Pouilly Fuisse	\$ 33.00		
Côte De Nuits			
DOMAINE LONG-DEPAQUIT (CHABLIS)			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
WHITES			
Chablis	\$ 18.00		
<p>A fresh and relatively airy nose is comprised by notes of ripe apple, pear and just enough Chablis typicity to distinguish this from being say from the Côte d'Or. There is excellent richness to the very round, supple and succulent flavors that possess solid mid-palate density before terminating in a refreshing if slightly warm finish.</p>			
Chablis 1er Cru "Les LYS"	\$ 28.00		
<p>Here the expressive floral, white fruit and oyster shell-suffused nose is cooler, airier and more elegant. The heightened sense of refinement continues onto the equally cool, refined and liting flavors that exhibit a refreshing touch of salinity on the lightly stony finale. The natural finesse of Les Lys is definitely on parade even in a very ripe vintage like 2015.</p> <p style="text-align: center;">BH: 89-91</p>			

Chablis 1er Cru "Les Vaucopins"	\$ 29.00		
<p>There is just enough wood to notice framing the ripe, fresh and expressive nose that consists of yellow orchard fruit, lemon rind, sea breeze and soft spice hints. There is excellent volume to the attractively textured and relatively lush flavors that display a touch of bitter lemon on the moderately complex finale. Once again this should be approachable young if that's your preference.</p> <p style="text-align: center;">BH: 88-91</p>			
Chablis 1er Cru "Montée de Tonnerre"	\$ 32.00		
<p>The generously wooded nose is oaked to the point that it displays vanilla notes and it's strong enough to fight somewhat with the pear and floral-scented aromas. The agreeably textured and more elegant middle weight flavors are dense to the point of being almost thick while the sappy, round and luscious finish coats the palate.</p> <p style="text-align: center;">Despite the description this is really quite classy if somewhat woody.</p> <p style="text-align: center;">BH: 90-92</p>			
Chablis Grand Cru "Les Blanchots"	\$ 48.00		
<p>Here too very generous wood fights with the otherwise fresh and pretty array of white flower, mineral reduction and sea breeze scents. Like the Montée de Tonnerre there is a relatively sophisticated mouth feel to the saline-inflected medium-bodied flavors that also possess fine mid-palate density, all wrapped in a slightly more complex and persistent finale.</p> <p style="text-align: center;">BH: 90-93</p>			
Chablis Grand Cru "Les Clos"	\$ 54.00		
<p>Once again there is ample wood influence to the compositionally similar nose to the Blanchots where about the only difference is a more pronounced floral character. The palate impression of the slightly bigger-bodied flavors is even more refined with more minerality as well, particularly on the complex backend where a hint of bitter lemon arises on the youthfully austere finish.</p> <p style="text-align: center;">BH: 91-93</p>			
Chablis Grand Cru "Moutonne"	\$ 108.00		
<p>Somewhat curiously given that most of this is from Vaudésir, the nose is markedly less expressive though with noticeably more Chablis character present on the green and yellow fruit and floral-scented aromas. Moreover the refined mouth feel of the relatively powerful medium weight flavors is noticeably tighter with plenty of punch that carries over to the beautifully long finish that really fans out as it sits on the plate.</p> <p style="text-align: center;">This will require a few years of bottle age to be at its best.</p> <p style="text-align: center;">BH: 91-94</p>			
DOMAINE JEAN-PAUL & BENOÎT DROIN (CHABLIS) NEW			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
WHITES			
Chablis 1er Cru Vaillons	\$ 30.00		
<p>There is a touch of mineral reduction adding interest to the airy and cool nose that is comprised mostly by notes of citrus, white flowers and spice elements. There is both good energy and detail to the smoky medium- bodied flavors that possess a more refined mouth feel than usual before concluding in a sappy and citrus-infused finale.</p>			
Chablis 1er Cru Mont de Milieu	\$ 38.00		
<p>Sulfur notes do not completely suppress the expressiveness of the mildly exotic dried yellow fruit and oyster shell nose that marries into delicious and succulent medium plus weight flavors that possess ample amounts of dry extract while delivering good power and punch on the saline and bitter lemon-inflected finish. I like the textured mouth feel and while this too should drink well young there is enough underlying material to make this worth aging.</p> <p style="text-align: center;">BH: 89 - 92</p>			
Chablis 1er Cru Montée de Tonerre	\$ 40.00		
<p>This is much more floral with subtle hints of classic Chablis elements adding breadth to the predominantly pear and citrus suffused aromas. There is good richness to the relatively full-bodied flavors that possess ample minerality that is particularly evident on the saline, energetic and balanced finale that delivers good if not truly elite depth.</p> <p style="text-align: center;">BH: 90 - 92</p>			

Chablis Grand Cru Valmur	\$ 60.00		
<p>A deft touch of wood frames slightly riper but still appealingly fresh floral, green fruit and tidal pool nuances that merge seamlessly into rich, concentrated and mouth coating big-bodied flavors that are also notably powerful, all wrapped in a mildly austere and bitter lemon-inflected finale. Though more depth will surely develop this is somewhat simple today.</p> <p style="text-align: center;">BH: 89 - 92</p>			
Chablis Grand Cru le Clos	\$ 70.00		
<p>More evident wood frames fresh and bright aromas of citrus, oyster shell, pear and apple that are very much in keeping with the refined, detailed and quite powerful middle weight flavors that are a good deal less evolved compared to the rest of the range while delivering a palate staining, clean, dry and mildly austere finish.</p> <p style="text-align: center;">BH: 90 - 93</p>			

TERMS & CONDITION

- * Prices are Ex-Beaune
- * Payment is immediate upon confirmation of orders.
- * Prices quoted above are valid for one week only from date of Tax Invoice.
- * Prices are subject to change without prior notice if payment is not received within one week from date of Tax Invoice and we reserve the right to cancel unpaid orders.
- * Additional charges apply where shipment arrangement into Singapore is applicable, approximate charges about S\$20.00 (freight & duties) per 750ml bottle is payable upon collection of wines.

- * Orders confirmed and paid are non-refundable and or non-exchangeable.
- * Items are subject to the prevailing rate of GST, payable by customer upon collection of wines.
- * Above wines in 750ml per bottles unless otherwise stated.
- * Delivery in June 2018
- * Minimum order of 6 Bottles.
- * Orders are subject to reconfirmation.
- * Payment by bank transfer or cheque.