

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 - 95</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.</p> <p style="text-align: center;">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>Lovely and very Charmes in basic character.</p> <p>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>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>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>This too is really very good and worth a look.</p> <p>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>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>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>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>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. 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. 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. 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. 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. 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. 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. 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 style="text-align: center;">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 style="text-align: center;">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 style="text-align: center;">BH: 92 - 95</p>			
WHITES			
Chassagne Montrachet les Perclos	\$ 78.00		
<p>There is a whiff of the exotic present on the pretty aromas of pear, apple and mandarin orange peel. The attractively rich and textured medium weight flavors possess solid volume that suffuses the clean finish that displays an interesting contrast between a hint of sweetness while the essential impression is dry.</p> <p style="text-align: center;">BH: 87-89</p>			
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 style="text-align: center;">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 style="text-align: center;">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 style="text-align: center;">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 style="text-align: center;">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 style="text-align: center;">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 style="text-align: center;">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 style="text-align: center;">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 style="text-align: center;">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 style="text-align: center;">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 style="text-align: center;">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 style="text-align: center;">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	
<p>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.</p> <p>BH: 91 - 94</p>			
Vosne Romanee 1er Cru "En Orveaux"		SOLD OUT	
<p>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.</p> <p>BH: 92 - 94</p>			
Vosne Romanee 1er Cru "Reignots" (On Allocation)		SOLD OUT	
<p>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.</p> <p>BH: 91 - 94</p>			
Vosne Romanee 1er Cru "Malconsorts" (On Allocation)		SOLD OUT	
<p>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.</p> <p>BH: 93 - 96</p>			
Côte De Nuits			
DOMAINE HUDELLOT NOELLAT (VOUGEOT) NEW			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
REDS			
Vosne-Romanée	\$ 53.00		
<p>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.</p> <p>BH: 89 - 91</p>			
Chambolle-Musigny	\$ 53.00		
<p>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.</p> <p>BH: 88 - 91</p>			
Nuit St. Georges 1er Cru "Les Murgers"	\$ 94.00		
<p>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.</p> <p>BH: 90 - 93</p>			
Vosne-Romanée 1er Cru Beaumonts	\$ 116.00		
<p>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.</p> <p>BH: 91 - 94</p>			
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.</p> <p style="text-align: center;">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.</p> <p style="text-align: center;">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		
<p>Firm reduction and a hint of volatile acidity render the nose impossible to assess today. Otherwise there is outstanding concentration to the sappy and velvet-textured medium-bodied flavors that coat the palate with extract which also helps to buffer the markedly firm tannins on the rustic finale. Like the Aloxe in its fashion, this is very Pommard in style and while not an elegant wine, there is no lack of underlying material. Note that the VA is so subtle that I have not factored it into my projected range.</p> <p style="text-align: center;">BH:88-91</p>			
Corton Grand Cru "Clos des Maréchaudes"	\$ 98.00		
<p>Once again there is a hint of volatile acidity present on the otherwise similar if more complex nose. The velvety, round and equally seductively textured flavors possess a bit more overall size, weight and mid-palate concentration while delivering even better length on the powerful and built-to-age finish. Patience required.</p> <p style="text-align: center;">BH:91-94</p>			
WHITES			
Meursault 1er Cru "Les Charmes"	\$ 69.00		
<p>Moderate reduction renders the nose difficult to read today. Otherwise there is more volume and mid-palate concentration to the sleek and seductively textured flavors that coat the palate with sap on the lingering finale. This is quite rich, indeed even opulent yet there is no heaviness.</p> <p style="text-align: center;">BH:89-91</p>			
Corton-Charlemagne	\$ 138.00		
<p>This too is very firmly reduced and unreadable at present. There is a lovely sense of energy to the big-bodied and overtly powerful flavors that evidence plenty of minerality on the mildly austere, clean and relatively dry finale. This intense effort should age well.</p> <p style="text-align: center;">BH:91-93</p>			
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.</p> <p style="text-align: center;">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.</p> <p style="text-align: center;">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		
<p>There is a mildly exotic character present on the petrol-inflected white and yellow orchard fruit aromas that are trimmed in just enough wood to notice. The succulent, rich and full-bodied flavors possess a caressing mouth feel while delivering impressive length. This is a big and luscious but balanced Criots that manages its heaviness though with that said, this is no ballerina.</p> <p style="text-align: center;">BH:90-93</p>			
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		
<p>A beautifully fresh and expressive nose speaks of cool but ripe citrus, pear extract and a pretty range of floral elements. There is once again fine volume and plenty of sappy dry extract supporting the subtly mineral-inflected middle weight flavors where the lingering and attractively dry finish also displays bitter lemon hints</p> <p style="text-align: center;">BH:89-92</p>			
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		
<p>Like the Charmes this is slightly leesy and it's enough to mask most of the nose save for a pretty hint of exotic tea. While there is a bit more mid-palate volume to the middle weight flavors compared to those of the Bouchères, the palate impression remains cool and refined with slightly more evident minerality on the detailed and impressively persistent finish. This is a clean and relatively dry 2015 that should age well over the mid-term.</p> <p style="text-align: center;">BH:90-93</p>			

Meursault 1er Cru "Perrieres"	\$ 132.00		
<p>Firm reduction is all that is discernible on the nose today. On the plus side there is excellent freshness, intensity and richness to the more obviously mineral-inflected flavors that possess a sappy mouth feel on the saline and youthfully austere finish. This is relatively firmly structured and will need at least a few years of keeping.</p> <p>BH:90-93</p>			
Puligny-Montrachet 1er Cru "Champ Gains"	\$ 90.00		
<p>A notably exotic yet reasonably fresh nose is composed by notes of various white orchard fruit scents where additional breadth is present in the form of lychee nut and floral wisps. There is impressive richness to the generous proportioned and mouth coating flavors that offer good if not truly distinguished depth and persistence. This isn't particularly refined though it is well-balanced and should drink well early on.</p> <p>BH:89-91</p>			
Puligny-Montrachet 1er Cru "les Folatieres"	\$ 103.00		
<p>An overtly exotic but again reasonably fresh nose exhibits an assortment of both white and yellow orchard fruit together with hints of mango and acacia blossom. There is outstanding richness to the full-bodied and naturally sweet flavors where at least some of the sweetness is buffered by a bitter lemon character that emerges on the slightly warm finish. While a perfectly good wine in the sense that it is seductive and opulent, I can't say that it's my style as it's borderline over the top.</p> <p>BH:87-90</p>			
Chablis GC Preuses	\$ 106.00		
<p>There is just enough reduction present to blur the nuance of nose though the fruit is clearly quite ripe. The intense and vibrant, indeed even borderline racy, flavors exude a fine minerality onto the succulent, round and lingering finish. This sleek effort displays enough wood to mention and my only concern is that it may pick up too much if held in barrel for 3 years and thus my range offers the benefit of the doubt.</p> <p>BH:91-93</p>			
Corton Blanc GC	\$ 118.00		
Corton les Grandes Lolières Blanc GC	\$ 148.00		
<p>This too is sufficiently reduced to render the nose difficult to read. By contrast there is very fine energy and freshness to the broad-shouldered and imposingly scaled flavors that also coat the mouth with dry extract on the muscular, robust and powerful finale. This isn't an elegant wine but it certainly doesn't lack for richness and punch.</p> <p>BH:89-92</p>			
Corton Charlemagne GC	\$ 158.00		
<p>A very pungent nose combines phenolically-tinged aromas of citrus, mild reduction and oak. The mouth feel of the big-bodied flavors is still very primary, indeed this is positively backward though there is excellent richness and underlying material present that coats the palate on the driving and mineral-driven finish. This will definitely require at least a few years of bottle age and will probably reward to up a decade's worth.</p> <p>BH:91-94</p>			
Criots Batard Montrachet	\$ 386.00		
<p>An awkward nose combines notes of menthol, oak, exotic and very ripe fruit and soft spice nuances. The exceptionally rich flavors are concentrated to the point of being almost thick and oily and the impression of richness is accentuated by a noticeably sweetness on the powerful if somewhat warm finish. This is pretty clumsy at present and my predicted range extends the benefit of the doubt that it will eventually come together; note however that even if it does it's not likely to deliver more than short to mid-term cellar potential.</p> <p>BH:89-92</p>			
Batard Montrachet	\$ 438.00		
<p>This is also quite fresh with its cool and restrained nose that features mildly phenolic-tinged notes of various white orchard fruit, floral and a whiff of citrus peel. There is excellent richness and volume to the sappy and generously proportioned, indeed even opulent, flavors that possess first-rate power that continues onto the delicious finish where a hint of bitter lemon can be found. This is almost tender and will be a 2015 grand cru that should drink well young if that's your preference.</p> <p>BH:90-93</p>			
Chevalier Montrachet	\$ 502.00		
<p>A beautifully layered nose reluctantly displays notes of wood toast, exotic white orchard fruit, lychee nut and acacia blossom aromas. The sleek, succulent and opulent middle weight plus flavors once again brim with sappy dry extract as well as plenty of minerality where the latter element helps to add lift to the clean, dry and impressively persistent finish. While an excellent effort I underscore that this is by no means classically styled as the mid-palate mouth feel is borderline oil which should enable it to be approached young should that be your preference.</p> <p>BH:92-94</p>			

Montrachet	\$ 738.00		
<p>Here too a discreet application of wood frames ripe and ever-so-mildly exotic white fruit aromas cut with background notes of wet stone, citrus and lavender nuances. The strikingly rich, powerful and concentrated broad-shouldered flavors possess an overtly muscular and robust mouth feel, all wrapped in a restrained yet persistent finish where once again a bitter lemon hint emerges. This isn't an elegant Montrachet (though it's by no means rustic either) yet it indisputably does not lack for size, weight and punch.</p> <p style="text-align: center;">BH:92-94</p>			
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 style="text-align: center;">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 style="text-align: center;">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 style="text-align: center;">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 style="text-align: center;">Vinous: 91 - 93</p>			

Gervey Chambertin 1er Cru "Champeaux"	\$ 92.00		
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.			
Vinous: 91 - 93	\$ 102.00		
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 Gevey 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. Vinous: 92 - 95			
Gervey Chambertin 1er Cru "les Cazetiers"	\$ 102.00		
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. Vinous: 93 - 95			
Chambolle Musigny 1er Cru "Fuées"	\$ 108.00		
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. Vinous: 90 - 92			
Chambolle Musigny 1er Cru "les Baudes"	\$ 108.00		
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. Vinous: 91 - 93			
Chambolle Musigny 1er Cru "les Charmes"	\$ 108.00		
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. Vinous: 90 - 93			
Chambolle Musigny 1er Cru "Hauts Doix"	\$ 114.00		
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. Vinous: 93 - 96			
Vosne Romanee 1er Cru "Suchots"	\$ 148.00		
Dark red-ruby. Displays pungent high tones in a fresh porty 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. Verging on extreme today but this liqueur-like elixir avoids coming off as thick. Vinous: 92 - 94			
Vosne Romanee 1er Cru "Beaux Monts"	\$ 162.00		
An attractively fresh nose merges overtly floral and spicy aromas with those of ripe red and dark pinot fruit that is trimmed is exotic Asian-style tea nuances. There is less volume but more minerality to the focused middle weight flavors that possess a notably sleek mouth feel while delivering excellent persistence on the well-balanced finale. This is at once firmer yet classier and should amply reward extended cellaring. BH:92-94			

Vosne Romanee 1er Cru "les Petits Monts"	\$ 174.00		
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. Vinous: 93 - 95			
Vosne Romanee 1er Cru "Aux Malconsorts"	\$ 220.00		
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. 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 Vinous: 93 - 95			
Chambolle Musigny 1er Cru "Amoureuses"	\$ 292.00		
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.			
Corton Renardes	\$ 126.00		
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. Vinous: 90 - 92			
Clos de la Roche	\$ 214.00		
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. Vinous: 93 - 95			
Charmes Chambertin	\$ 214.00		
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. Vinous: 92 - 94			
Latricieres Chambertin	\$ 256.00		
Medium red. Reticent, delicate perfume of raspberry, red cherry, crushed rock, spices and sweet oak. 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. Vinous: 91 - 93			
Griotte Chambertin	\$ 276.00		
The malolactic fermentation was not finished at the time of my visit and while I can say that this seems very promising based on the underlying raw material, it is a firm Burghound policy that wines that have not concluded their malos are not evaluated. Not Rated. BH:NR			
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		
<p>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.</p> <p>Vinous: 93 - 96</p>			
Chambertin Clos de Beze	\$ 316.00		
<p>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.</p> <p>Vinous: 93 - 96</p>			
Grand Echezeaux	\$ 342.00		
<p>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.</p> <p>Vinous: 93 - 96</p>			
Côte De Beaune			
DOMAINE POUSSE D'OR (VOLNAY) NEW			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
REDS			
Santenay 1er Cru Clos Tavannes	\$ 52.00		
<p>A notably ripe yet still reasonably fresh nose combines notes of plum, black cherry, earth and a hint of spice. The rich, concentrated and attractively suave medium weight flavors possess a velvety mouth feel before concluding in a balanced, complex and sappy finale. This should drink well on the younger side if desired but could also be held for a few years to good effect.</p> <p>BH:89-91</p>			
Chambolle Musigny	\$ 63.00		
<p>Once again mild reduction knocks down the underlying fruit though it does appear to be obviously ripe. The juicy and succulent flavors are solidly concentrated, indeed this is a big Chambolle villages as the bitter cherry-inflected finish even displays a bit of rusticity and somewhat minerality than this cuvée usually does. To be sure, this is delicious but I wouldn't describe it as a typical Chambolle.</p> <p>BH:87-90</p>			
Pommard 1er Cru les Jarollières	\$ 77.00		
<p>This is also sufficiently reduced that it's not possible to offer an assessment of the nose. The richer and more imposingly scaled flavors possess excellent mid-palate density along with plenty of extract that imparts a caressing mouth feel to the opulent finish that is firm but not rustic while delivering sneaky good length on the well-balanced finale. This should be quite good in time.</p> <p>BH:90-93</p>			
Volnay 1er Cru Clos de la Bousse d'or (monopole)	\$ 88.00		
<p>Moderate amounts of wood and menthol elements frame the prominently ripe aromas of black pinot fruit liqueur aromas that are trimmed in an abundance of pretty spice nuances. The opulently, even lavishly rich medium weight flavors saturate the palate with sappy dry extract which also serves to buffer the more evidently mineral-inflected finish that is both firm and youthfully austere. Patience definitely required here.</p> <p>BH:91-94</p>			
Volnay 1er cru Clos d'Audignac (monopole)	\$ 88.00		
<p>A discreet but not invisible touch of wood frames markedly ripe aromas of cassis, anise, tea and warm earth. There is both good richness and energy to the enveloping medium weight flavors that also exude a fine bead of minerality, all wrapped in a youthfully austere and ever-so-slightly rustic finale. This is pretty much textbook l'Audignac.</p> <p>BH:90-92</p>			
Volnay 1er Cru Clos des 60 Ouvrées (monopole)	\$ 98.00		
<p>There is enough reduction present to render the nose difficult to assess today. Otherwise there is a slightly finer mouth feel to the sleek, intense and sappy flavors that possess a highly polished and seductive mouth feel while brimming with minerality on the firm and youthfully austere finale. Like the Bousse d'Or this is going to require at least some patience and ultimately reward 12 to 15 years of cellar time.</p> <p>BH:92-94</p>			

Corton Bressandes	\$ 102.00		
<p>There is just enough reductive funk in evidence here as well to push what appear to be notably ripe fruit aromas to the background. I very much like the sense of energy to the lustrously textured broad-shouldered flavors that possess fine mid-palate density as well as a subtle minerality that progressively emerges as the long finish sits on the palate. This is very clearly built-to-age yet there is so much supporting extract that it should actually be approachable much younger than my suggested drinking window would indicate. In a word, terrific.</p> <p style="text-align: center;">BH:92-95</p>			
Chambolle Musigny 1er Cru Feusselottes	\$ 114.00		
<p>A markedly ripe yet still elegant nose features notes of black raspberry, violet, lilac, anise and a lovely hint of spiced tea. The much more refined middle weight flavors are lacy and attractively energetic while displaying good minerality before tightening up considerably on the firm and lingering finish. This very ripe effort is also a bit more structured than it usually is.</p> <p style="text-align: center;">BH:91-93</p>			
Chambolle Musigny 1er Cru Charmes	\$ 166.00		
<p>An exuberantly spicy nose offers up a lovely array of dark cherry, raspberry, tea, violet, lilac and a whisper of sandalwood. The suave and highly seductive medium-bodied flavors possess an opulent mouth feel thanks to the abundance of sappy dry extract and for a moment the palate impression is almost soft and then the structure arrives with a rush on the firm, moderately austere and built-to-age finale. This is very impressive though again I would describe it as atypical in the context of one usually finds with a classic Charmes.</p> <p style="text-align: center;">BH:91-94</p>			
Clos de la Roche	\$ 278.00		
<p>Reduction. Here there is a similar mouth feel to the Bonnes Mares with a bit more muscle in evidence on the overtly powerful yet velvety and imposingly-scaled flavors that exude a subtle minerality on the slightly firmer and just as impressively persistent finale. This youthfully austere and ultra-serious effort is one of those "buy and forget you own it" wines as it's going to be very long-lived.</p> <p style="text-align: center;">BH:93-95</p>			
Bonnes Mares	\$ 312.00		
<p>Very ripe liqueur-like aromas speak of plum, dark raspberry, cassis, earth, game and a broad if subtle range of spice wisps. There is impressive volume but also surprisingly good detail given how rich the big-bodied and concentrated flavors are, all wrapped in a sappy and hugely long finish. Like the Amoureeses this too displays a hint of backend warmth but it's not really enough to materially diminish the overall sense of balance. This youthfully austere and compact effort is definitely going to require extended cellaring to reach its full potential.</p> <p style="text-align: center;">BH:92-95</p>			
Chambolle Musigny 1er Cru Amoureeses	\$ 312.00		
<p>Firm reduction renders this tough to assess aromatically. There is excellent mid-palate concentration to the more obviously mineral-driven medium weight flavors that possess a polished and very classy mouth feel before culminating in a reasonably well-balanced, lengthy and compact finale. While there is a hint of warmth it's not sufficient to really detract from the overall sense of harmony. I would further note that this is also quite firmly structured and a wine that is unlikely to make for especially good early drinking.</p> <p style="text-align: center;">BH:92-94</p>			
Corton Clos du Roi	\$ 102.00		
Corton Clos du Roi - 1.5L	\$ 208.00		
<p>There is a pronounced ripeness to the less elegant and much more sauvage-inflected aromas of cassis, plum liqueur, freshly turned earth and forest floor nuances. The palate impression though is more like that of the Bressandes in that it's muscular yet reasonably refined while evidencing focused power on the well-balanced and gorgeously persistent finish. I very much like the mouth feel thanks to the dense but fine-grained tannins and this should also amply reward extended cellaring.</p> <p style="text-align: center;">BH:92-95</p>			
Chambolle Musigny 1er Cru Groseilles	\$ 116.00		
Chambolle Musigny 1er Cru Groseilles - 1.5L	\$ 238.00		
<p>Reduction presently dominates the fruit. Otherwise there is a bit more volume to the equally vibrant and mineral-inflected flavors that deliver even slightly better complexity on the lingering and well-balanced finale. As is usually the case this is less refined than the Feusselottes but there is better depth here. While these two Chambolle 1ers are qualitatively similar they present two very different expressions.</p> <p style="text-align: center;">BH:91-93</p>			
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		
<p>There is a whisper of phenolic character (think olive or nut oils) to the more typical array of acacia blossom, apple and spiced pear aromas. I very much like the mid-palate density of the pure and attractively textured flavors that possess the natural class of a fine Puligny on the sleek and beautifully detailed finale. This offers terrific quality for its level.</p> <p style="text-align: center;">BH:90</p>			
Meursault	\$ 52.00		
<p>A background touch of wood sets off a beautifully complex nose that consists of notes of hazelnut, apple, cool citrus and a hint of acacia blossom. The sleek, intense and chiseled medium-bodied flavors are supported by firm but well-integrated acidity on the lingering and balanced finish. This delivers first-rate quality for the appellation and it's worth checking out.</p> <p style="text-align: center;">BH:90</p>			
Meursault 1er Cru "Les Poruzots"	\$ 80.00		
<p>The nose is presently dominated by hints of reduction and matchstick yet they are not so strong that the underlying fruit won't eventually emerge with a few years of bottle age. On the plus side the powerful, concentrated and muscular flavors exhibit excellent length on the mandarin orange-suffused finish. As is usually the case, this is not an elegant wine but it certainly doesn't lack for punch and character.</p> <p style="text-align: center;">BH:92</p>			
Meursault 1er Cru "Charmes"	\$ 90.00		
<p>This too exhibits a smoky character on the citrusy white orchard fruit dominated nose. There is less volume and concentration but better precision to the caressing medium weight flavors that offer fine persistence and refinement though not the overall depth. Still, this is a very pretty wine that should drink well slightly sooner.</p> <p style="text-align: center;">BH:91</p>			
Puligny Montrachet 1er Cru "Clos De La Mouchere"	\$ 116.00		
<p>Smoky broad-ranging aromas are composed primarily of various white orchard fruit, acacia blossom, citrus rind, wood and a hint of exotic tea. There is an abundance of dry extract that imparts a sappy character to the concentrated, mineral-driven and wonderfully complex flavors that also display a hint of mandarin orange on the strikingly long finish that is Zen-like in its harmony. In a word, fantastic.</p> <p style="text-align: center;">BH:95</p>			
Puligny Montrachet 1er Cru "Les Perrieres"		SOLD OUT	
<p>A distinctly restrained nose requires aggressive swirling to coax the lovely aromas of citrus peel, floral, wet stone and white orchard fruit aromas. The intensity of the chiseled flavors is borderline painful and this intensity continues onto the youthfully austere, stony and impeccably well-balanced finale. This is a really lovely Perrières though note that it's one of the relatively few examples of the vintage that will definitely require at least some patience.</p> <p style="text-align: center;">BH93</p>			
Meursault 1er Cru "Les Genevieres"	\$ 118.00		
<p>There is a mild hint of exotic tea to the apple, white flower and soft spice nuances. The refined, precise and intense medium weight flavors exude ample minerality on the sneaky long finish where a hint of mandarin orange appears. This is really lovely and the natural class of a fine Genevrières is very much in evidence.</p> <p style="text-align: center;">BH:93</p>			
Puligny Montrachet 1er Cru "Les Pucelles"		SOLD OUT	
<p>A beautifully layered nose combines notes of honeysuckle, citrus, sandalwood and spiced pear. The dense, serious and surprisingly powerful flavors possess a gorgeous mouth feel while delivering positively huge length on the wonderfully persistent finish. I really like the texture and this is a picture perfect rendition of the vineyard.</p> <p style="text-align: center;">BH:94</p>			
Puligny Montrachet 1er Cru "Les Combettes"	\$ 118.00		
<p>This is slightly riper with the same lovely sense of elegance to the admirably pure aromas of pear, white flowers, tangerine and a hint of wood. There is unusually good energy to the equally pure medium-bodied and caressing flavors that culminate in a strikingly long finish that is at once classy and powerful. This is blessed with fine levels of dry extract and should drink well young but age well too.</p> <p style="text-align: center;">BH:93</p>			

Puligny Montrachet 1er Cru "Les Caillerets"	SOLD OUT		
<p>This is also presently quite restrained but with a bit of swirling the nose quickly reveals elegant aromas of essence of pear, mandarin orange, white flowers and a pretty range of spice elements. There is ample minerality to the dense but refined and vibrant flavors that display crystalline purity on the sneaky long, refined and utterly classy finish. This is drop dead gorgeous and very much worth your interest.</p> <p style="text-align: center;">BH:94</p>			
Puligny Montrachet 1er Cru "Les Folatieres"	\$ 118.00		
<p>Here the more expressive nose is clearly somewhat riper yet the acacia blossom, citrus and pear aromas remain agreeably fresh. The dense, succulent and fleshy medium-bodied flavors are supported by moderately firm acidity and a discreet minerality that becomes more prominent on the lingering finale where the only nit is a hint of warmth. In contrast to the Perrières, this should drink well young if that's your preference.</p> <p style="text-align: center;">BH:92</p>			
Meursault 1er Cru "Les Perrieres"	SOLD OUT		
<p>A distinctly restrained nose requires aggressive swirling to coax the lovely aromas of citrus peel, floral, wet stone and white orchard fruit aromas. The intensity of the chiseled flavors is borderline painful and this intensity continues onto the youthfully austere, stony and impeccably well-balanced finale. This is a really lovely Perrières though note that it's one of the relatively few examples of the vintage that will definitely require at least some patience.</p> <p style="text-align: center;">BH:93</p>			
Corton Charlemagne (On Allocation)	\$ 183.00		
<p>A cooler if slightly less complex nose offers up smoky aromas of green apple, white fruit and, once again, plenty of citrus elements. The powerful and dense flavors are blessed with so much dry extract that there is a borderline chewy texture; indeed this is almost tannic and it's clear that in contrast to so many 2015 whites, this is going to require extended cellaring. In short, this is a great Corton-Charlemagne.</p> <p style="text-align: center;">BH:95</p>			
Criots Batard Montrachet (On Allocation)	SOLD OUT		
<p>There is a whisper of the exotic to the riper aromas that also possess admirable purity if noticeably less elegance. The succulent, powerful and dense big-bodied flavors once again coat the palate with sappy dry extract on the balanced and harmonious finale. While this isn't an elegant wine per se (Criots rarely is), it is more refined than it usually is.</p> <p style="text-align: center;">BH:94</p>			
Bienvenues Batard Montrachet (On Allocation)	SOLD OUT		
<p>Smoke-tinged aromas consist mostly of honeysuckle and pear where additional nuance is present in the form of citrus, spice and soft wood. As is usually the case, the medium-bodied flavors are finer if less obviously powerful with a super-refined mouth feel that also characterizes the beautifully persistent finish. This will need to add some depth in bottle yet the underlying material very much appears to be present such that this can occur.</p> <p style="text-align: center;">BH:95</p>			
Batard Montrachet (On Allocation)	\$ 548.00		
Chevalier Montrachet (On Allocation)	SOLD OUT		
<p>Interestingly, this is as ripe as the Criots if less exotic and certainly more elegant with its pretty scents of white flowers, pear, citrus, green apple and lovely spice nuances. The medium weight plus flavors possess both excellent power and minerality that manage to be at once succulent yet precise, all wrapped in a mandarin orange-inflected finish that goes on and on. I very much like the inner mouth perfumed here and this is class in a glass.</p> <p style="text-align: center;">BH:96</p>			
Montrachet (On Allocation)	SOLD OUT		
<p>A reserved and all but mute nose requires extended aeration to grudgingly reveal highly complex aromas that are presently composed by notes of pear, apple, white flower and an impressive array of citrus aromas that include tangerine, lemon and red grapefruit. There is seriously good concentration and an overt power to the very muscular flavors that brim with dry extract while delivering the longest finish in the entire range. This is a dramatic and huge example of Montrachet yet there is nothing heavy about it; indeed this too is inimitably classy.</p> <p style="text-align: center;">BH:97</p>			
REDS			
Pommard 1er Cru "Rugiens"	\$ 108.00		
<p>The restrained, indeed almost mute, nose only grudgingly reveals notes of plum, blueberry and violet along with hints of stone and earth. There is fine power to the detailed, precise and energetic middle weight flavors that brim with minerality where the finish is shaped by relatively fine tannins and delivers excellent length. There is good buffering sap and I very much like the balance of this classy if muscular and tension-filled effort. This too should be terrific in time.</p> <p style="text-align: center;">BH:93</p>			

Volnay 1er Cru "Les Chevrets"	\$ 94.00		
<p>A restrained, cool and beautifully elegant array of spice and violet-infused dark pinot fruit precedes the vibrant and mineral-driven flavors where the supporting tannins are even finer. I very much like the delivery plus there is first-rate depth and length on the balanced finish. This is very Volnay in style and is a wine of class and grace.</p> <p style="text-align: center;">BH:93</p>			
Volnay 1er Cru "Les Fremiets"	\$ 94.00		
<p>This is slightly riper than the Chevrets though it remains quite fresh with its aromas of plum liqueur, spice and soft floral nuances. There is exceptional richness to the concentrated, suave and highly seductive flavors that are shaped by a firm lashing of tannin on the ever-so-mildly warm finish. Note that this will require at least some patience.</p> <p style="text-align: center;">BH:92</p>			
Volnay 1er Cru "Caillerets"	\$ 108.00		
<p>A deft touch of wood sets off a beautifully complex and relatively high-toned nose that combines copious spice notes along with aromas of red and blue pinot fruit, plum and an interesting hint of orange peel. The rich, intense and defined medium-weight plus flavors are also blessed with plenty of dry extract that stains the palate on the impressively persistent finish where once again a touch of bitter cherry appears. This beauty should be terrific in time.</p> <p style="text-align: center;">BH:94</p>			
Clos Vougeot	\$ 176.00		
<p>A beautifully fresh nose flashes plenty of floral elements on the liqueur-like aromas of dark berries and earth that are trimmed in just enough wood to notice. There is excellent volume and mid-palate concentration to the powerful medium-bodied flavors where the supporting tannins are actually quite fine and particularly so for Clos de Vougeot, all wrapped in an impressively persistent finish where hints of warmth and austerity appear. Patience absolutely required.</p> <p style="text-align: center;">BH:94</p>			
Bonnes Mares (On Allocation)	\$ 298.00		
<p>Enough wood to mention frames the markedly ripe nose of plum liqueur, spice and pungent earth aromas. The mouth feel of the big-bodied but not massive flavors is sleekly muscular and the sense of balance is enhanced by the underlying tension that really comes up on the sappy, long and succulent finale. While this is also reasonably firm, it is not nearly as structured as either the Chambertin or the Bèze. Excellent.</p> <p style="text-align: center;">BH:94</p>			
Chambertin Clos De Beze (On Allocation)	\$ 258.00		
<p>A deft but not invisible touch of wood frames overtly spicy and notably ripe purple fruit, in particular plum, together with notes of tea, violet and anise. The succulent yet imposingly scaled big-bodied flavors possess seemingly endless reserves of palate coating dry extract and this is a good thing as the supporting tannic spine is notably firm on the driving finish where the wood resurfaces. While this is actually sufficiently forward that it could be enjoyed young, I would strongly advise treating this as a "buy and forget you own it" wine as the upside potential is remarkable.</p> <p style="text-align: center;">BH:95</p>			
Côte De Beaune			
DOMAINE LATOUR-GIRAUD (MEURSAULT)			
WHITES			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
Meursault 1er Cru "Bouchères"	\$ 64.00		
<p>A ripe but cool and pure nose possesses a lovely array of pear, white peach and subtle acacia wisps. There is both good volume and richness to the utterly delicious and seductively textured flavors that manage to deliver very good refinement on the clean and dry finish that offers fine persistence if only average depth.</p> <p style="text-align: center;">BH:90</p>			
Meursault 1er Cru "Poruzots"	\$ 65.00		
<p>This possesses an interesting though not exactly typical nose as it consists of red grapefruit, lemon peel and jasmine tea aromas. The rich and impressively-scaled flavors brim with sappy dry extract before terminating in an overtly powerful, well-balanced and solidly persistent finish. In contrast to the prior wines, this should repay at least some cellaring.</p> <p style="text-align: center;">BH:91</p>			
Meursault 1er Cru "Charmes"	\$ 71.00		
<p>A pretty and attractively layered nose offers up notes that consist primarily of essence of white orchard fruit, citrus and honeysuckle. The succulent yet punchy medium weight flavors possess an opulent mouth feel while delivering fine length on the reasonably well-balanced finish where the only nit is a hint of warmth.</p> <p style="text-align: center;">BH:90</p>			

Meursault 1er Cru "Genevrières"	\$ 76.00		
Hints of matchstick and exotic tea add breadth to the ripe and very pretty white flower and orchard fruit scented nose. The elegant middle weight flavors possess a liting mouth feel before concluding in a lightly stony, sleek and impressively focused and persistent finish. While this lovely effort isn't exactly a classic Genevrières, it is less obviously marked by the vintage. BH:92			
Meursault 1er Cru "Genevrières Cuvée des Pierre"	\$ 90.00		
There is a honeyed character to the exotic-tinged nose of white flowers and viognier-like aromas. The opulent and almost painfully intense flavors are borderline thick with an oily texture thanks to the seemingly endless reserve of dry extract that drenches the palate on the highly complex finish. This too displays plenty of gas and thus I would again suggest decanting it first. BH:91			
Meursault 1er Cru "Perrières"	\$ 90.00		
An attractively layered nose combines overt floral notes with those of citrus peel, mineral reduction and soft spice hints. The equally sleek and refined flavors reflect even more minerality that continues onto the relatively powerful and slightly warm finish. This is an atypically big Perrières and I found that the gas accentuated the backend warmth so I would suggest serving this on the cool side and in a decanter if you're going to try a bottle young. BH:90			
Côte De Beaune			
DOMAINE PAUL PERNOT (PULIGNY-MONTRACHET)			
WHITES			
WINE DESCRIPTION	PRICE	QUANTITY REQUIRED	TOTAL
Bourgogne Chardonnay	\$ 22.00		
Notes of petrol, pear and straw introduce round, delicious and nicely concentrated flavors that offer reasonably good length on the bitter lemon-inflected finish. This should drink well shortly after release. BH:86			
Puligny-Montrachet	\$ 52.00		
Here too there are distinct petrol nuances suffusing the aromas of menthol, apple and acacia blossom. The delicious, round and attractively textured medium weight flavors possess a borderline creamy mouth feel before culminating in a sappy and sneaky long finish. This is not classically styled but it is satisfying in its fashion. BH:88			
Meursault 1er Cru "La Piece Sous le Bois"	\$ 68.00		
An overtly floral, ripe and fresh nose displays an assortment of various white orchard fruit aromas that are liberally laced with soft floral and citrus nuances. There is fine richness to the decidedly forward and supple medium weight flavors that exude a discreet minerality on the attractively textured and reasonably persistent finish. This too should drink well young. BH:90			
Puligny-Montrachet 1er Cru "Chalumaux"	\$ 78.00		
Very ripe yet with reasonably fresh aromas that display notes of acacia, pear, apple, spice and a hint of oak toast. The rich, round and creamy-textured flavors possess a highly seductive mouth feel while delivering good if not exceptional depth and length. This very forward effort should drink well after only a few years of cellaring or even upon release if your taste runs to younger whites. BH:90			
Puligny-Montrachet 1er Cru "Clos de la Garenne"	\$ 78.00		
A slightly fresher if not necessarily more complex array flashes notes of pear, apple, lychee nut, lavender and a hint of jasmine tea. There is once again a caressing mouth feel to the generous, rich and opulent flavors that deliver fine length on the delicious finish where the only nit is a hint of warmth. BH:91			
Puligny-Montrachet 1er Cru "Champ Canet-Clos de la	\$ 78.00		
A pungent nose presently is composed by notes of matchstick, petrol, ripe pear and acacia blossom wisps. There is impressive richness to the full-bodied and generously proportioned flavors that brim with dry extract that coats the palate on the delicious, complex and solidly persistent finish. This should drink well young but also repay a few years of cellaring. BH:91			
Bienvenues Batard Montrachet	\$ 238.00		
Here the nose is quite similar to that of the Pucelles with the exception of slightly more pronounced spice elements. By contrast the mouth feel of the slightly more concentrated and bigger flavors is actually finer still, all wrapped in a highly seductive, more complex and longer finish. Like the Pucelles, this is somewhat atypical but not necessarily less interesting for it. BH:93			

Batard Montrachet	\$ 258.00		
<p>If the Bienvenues-Bâtard-Montrachet aromatically resembles the Pucelles, the Bâtard is similar to the Folatières thanks to the overtly floral character of the white peach, pear, apple spice and citrus-inflected nose. There is a bit more size, weight and richness to the impressively concentrated medium weight plus flavors that deliver excellent power on the complex, balanced and attractively long finish. This should repay mid-term cellaring but drink well young too.</p> <p style="text-align: center;">BH:93</p>			
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		
<p>Here too there are wisps of petrol sitting atop the slightly riper aromas of pear liqueur, acacia blossom and soft spice wisps. The succulent, round and delicious middle weight flavors possess both good volume and punch, all wrapped in a sappy and caressing finish that isn't quite as energetic.</p> <p style="text-align: center;">BH:88-90</p>			
Saint Aubin 1er Cru "Les Pitangerets"	\$ 34.00		
<p>Citrusy and fresh green apple and floral aromas serve as a pretty introduction to the racy, intense and stony middle weight flavors that deliver fine length on the bitter lemon-infused finish. This is a somewhat atypical 2015 in that it's both racier and drier than most examples.</p> <p style="text-align: center;">BH:89</p>			
Chassagne-Montrachet	\$ 43.00		
<p>Subtle notes of resin and petrol add breadth to the ripe and again quite fresh aromas of apple and lavender. The caressing and rich flavors also possess really lovely vibrancy while displaying both good detail and plenty of finishing punch. This is a very good Chassagne villages and like the Pitangerets, an atypical 2015.</p> <p style="text-align: center;">BH:89</p>			
Chassagne-Montrachet 1er Cru "Clos St. Jean"	\$ 58.00		
<p>There is just enough reduction present to blur the distinctions between the various fruit and floral elements. The seductive yet reasonably well-delineated medium-bodied flavors possess a really lovely mouth feel thanks primarily to the abundant level of dry extract that coats the palate on the lightly mineral and citrus-tinged finish. This is one of those wines that is so exuberantly delicious that it will be hard to resist young.</p> <p style="text-align: center;">BH:89-92</p>			
Chassagne-Montrachet 1er Cru "Les Champsgains"	\$ 58.00		
<p>A pungent and evidently ripe nose is presently dominated by notes of smoky reduction. There is both good volume and mid-palate density to the middle weight flavors blessed with plenty of sappy dry extract that coats the mouth on the sleek, delicious and well-balanced finish. This is more 2015 in style than any of the prior wines yet with enough underlying acidity to suggest that it should successfully repay mid-term keeping.</p> <p style="text-align: center;">BH:89-91</p>			
Chassagne-Montrachet 1er Cru "Les Caillerets"	\$ 77.00		
<p>This is quite firmly reduced and aromatically unreadable today. By contrast there is a lovely sense of freshness and vivacity to the more refined and more mineral-driven medium weight flavors that possess excellent intensity as well as a sleek texture on the saline finish. This is very promising because even though it should be approachable young it will need the better part of a decade to reach its full development potential.</p> <p style="text-align: center;">BH:90-93</p>			
Chassagne-Montrachet 1er Cru "Les Grand Ruchottes"	\$ 77.00		
<p>There is enough reduction to blur the distinctions of the fruit but not enough to mask the copious citrus elements. Here too there is terrific intensity to the racy and strongly mineral-driven medium weight flavors that deliver superb length on the explosive and youthfully austere finale. This is a really impressive 2015 that could easily pass for its 2014 counterpart. Recommended.</p> <p style="text-align: center;">:BH:91-94</p>			
Chassagne-Montrachet 1er Cru "La Romanée" (On Allocation)		SOLD OUT	
<p>A trace of exoticism can be found on the white peach, pear, lychee nut and softly spice-infused nose. There is slightly more volume and mid-palate density to the rounder and not quite as energetic middle weight flavors that exude a more subtle minerality on the beautifully persistent finish. As is usually the case there is slightly less acidity supporting the flavors and finish though I underscore that this remains very well-balanced.</p> <p style="text-align: center;">BH:91-93</p>			

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. BH:87-89</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. 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. 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. Despite the description this is really quite classy if somewhat woody. 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 style="text-align: center;">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. BH:89-91</p>			
Chablis 1er Cru Mont de Milieu	\$ 38.00		
<p style="text-align: center;">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. BH: 89 - 92</p>			
Chablis 1er Cru Montée de Tonnerre	\$ 40.00		
<p style="text-align: center;">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. BH: 90 - 92</p>			
Chablis Grand Cru Valmur	\$ 60.00		
<p style="text-align: center;">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. BH: 89 - 92</p>			
Chablis Grand Cru le Clos	\$ 70.00		
<p style="text-align: center;">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. BH: 90 - 93</p>			

TERMS & CONDITION

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- * 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.
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- * Delivery in June 2018
- * Minimum order of 6 Bottles.
- * Orders are subject to reconfirmation.
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