



FARTHINGHOE

FINE WINE LTD

EST. 1975

BURGUNDY 2023 EN PRIMEUR

*Burgundy 2023 — smiles all round.
Brilliant wines and full cellars — an opportune
time to make space for Burgundy*

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PRICING

All wines are offered for sale IN BOND UK en primeur. They will be expected to arrive into bond between Spring 2025 and Spring 2026.

Where a range of pricing is given (ie, £325 - £350), the price is currently an estimate and may differ significantly upon release. We will confirm all pricing as we are able to.

We may be able to offer large formats on select wines - please do enquire if this is of interest to you.

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PLEASE BE AWARE THAT MANY WINES ARE OFFERED ON STRICT ALLOCATION

2023 BURGUNDY — EN PRIMEUR

The 2023 vintage is one which marks a return to greater classicism, with wines of wonderful typicity, purity and balance, and above all, of a beautifully modern concentration. A study in contrast, this is a vintage which once again showcases Burgundy's continued adaptability in the face of unpredictable weather. On paper, 2023 was one of the hottest years on record but with much of this above average heat recorded in January this does not tell the full story. Instead, our two weeks tasting across the region have revealed a 2023 which stands in contrast to the big solar vintages which have preceded it.

Whilst there was a good volume of 2023 produced, this itself stands in contrast to 2024. It was impossible not to notice during our tastings the nearly empty sections of cellars where the latter should now be safely in *élevage*. After a disastrous 2024 beset by incessant wet weather and significant hail, Burgundy is set for one of its smallest vintages in a century. For many, it is simply a write-off; Fabien Moreau from Domaine Christian Moreau told us that he was simply making a single barrel of blended Grand Cru Chablis, as there was not enough volume to justify making a single Grand Cru.

In terms of price, we are expecting many vigneron to keep to the same levels as 2022; given some are making incredibly little in 2024, we also expect some wine to be held back to mitigate next year and for some growers to increase price slightly this year to off-set next year's losses.

The Wines

There were a few watchwords which appeared consistently throughout our notes as we barrelled our way through the Cote d'Or: elegance, purity, and balance. There was a strong consistency across the region and excellent typicity in terroir expression. The 2023's are classically proportioned, aromatic and expressive. Grapes showed good ripeness and PH levels at harvest, with potential alcohol levels average for the region – sitting between 12% and up to 13.5%.

Many growers struggled to find a direct comparison in vintage; some tendered 2017 but with greater concentration. In truth, it is always tempting to look to past vintages for correlation, and from our tasting it may well be that this vintage stands alone as a new classic style – pure fruit, silky texture and moderate

alcohol. Although there is less weight and alcohol than 2022, with the lower acidity in 2023 everything remains perfectly balanced, and everywhere there is a quiet insistence in the expression of the fruit which is hard to ignore.

For Chardonnay, particularly those from Meursault, it was a strong showing. There is great tension and precision on display, with a concentrated core of ripe fruit without ever straying into the tropical; stony minerality, white stone fruit, and citrus with a silky mouthfeel. Although there is lower acidity in general here and less weight of fruit, with lower alcohol these are wines in perfect balance, and which will handsomely repay cellaring whilst also being more accessible at an earlier date. Given the heat towards the end of the growing season, it was also a strong year for Aligoté which needs that ripeness to show at its best.

For the reds, they are elegant, pure, and wonderfully poised, always with a great ripe core of vibrant crunchy fruit. They are lighter in colour than the '22, looking back towards a paler ruby, and with the balance here these are wines which should also age effortlessly whilst offering good drinking earlier than its predecessor. Chambolle-Musigny, Gevrey Chambertin, and Vosne-Romanée all had excellent terroir typicity which really framed the fruit well, and it was a strong showing for Nuits Saint Georges which appears to have particularly suited the growing conditions in 2023, softening some of the textbook structure.

The Vintage

Like 2022, the growing season, despite its unpredictability, was a relatively easy one – until the harvest itself. The year began with an unusually mild winter which delayed budbreak until early April, meaning the vines were less susceptible to frost damage.

The months of May and June delivered steady warmth and largely dry conditions, the vines responding with the promise of a generous crop in their quick and even flowering. Sporadic storms across June helped to replenish the water table just as needed which meant hydric stress was never too much of a problem. Some localised hail was reported in Meursault in July, with some small damage, but so far so good.

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ALL WINE SOLD IN BOND AT OCTAVIAN

Mid-July brought soaring temperatures and once again the threat of hydric stress, but with late August came a return to cooler temperatures with storms and rain arriving at the right time to allow the vines to refresh and the grapes to reach phenolic maturity at a more measured pace, ensuring freshness.

As the grapes reached maturity a largely unexpected heatwave struck the Cote d'Or on the 7th of September, and with temperatures of 35 degrees this necessitated swift decisions. The problem here was one of the harvests practically and ensuring the safety of the pickers. With four people having sadly died during the harvest in Champagne having picked during temperatures above 40 degrees, this remained a chief concern for the vigneron.

Many growers opted to pick at night, or early in the morning, and to finish before the heat set in by midday, for the health of pickers and grapes alike; freshness is preserved by cooler nights. This meant that in places the harvest took longer than was usual and is a timely reminder of the continual new challenges confronting vigneron in terms of climate. Nicholas Potel of Domaine de Bellene was a passionate advocate during our tasting that such problems need to be addressed through the communal sharing of knowledge and new technology; he was particularly optimistic about a new picking machine he had witnessed in action, the results of which looked promising.

Key Decisions

The key factors in 2023 appear to be yields and harvest dates. Given the extreme heat at the end of the growing season, growers had to calculate ripeness. Many vigneron chose to begin harvest ahead of the heatwave with Comtes Arnand leading the way on the 27th of August, Tollot-Beaut starting on September 5th, Marchand-Tawse on the 6th of September (and taking 3 weeks to finish) alongside Samuel Billaud in Chablis, with Launay Hauriot on September 11th. Despite the heatwave requiring

quick decisions in terms of harvest, and although 2023 was one of the hottest and driest of recent years, the timing of heat and generous rainfall meant this did not directly translate into the ripeness of the grapes. Above 30 degrees, especially in hot and windy conditions, vines will shut down in act of self-preservation and this combined with the large crop meant that véraison was slowed and maturity reached at a slower pace.

The yields remained generous due to the perfect conditions over May, June, and July and for many green harvesting (this being the premature cutting out of grapes to reduce the crop and aid concentration about six weeks before the actual harvest) was key to ensuring quality grapes. The sorting table assumed greater importance as a strict tirage was necessary given the large yield, especially for the Pinot Noir which was most at risk from the changeable heat and storms.

In the winery, the large yield led to some interesting decisions. At Marchand-Tawse, one of the highlights of the week, Pascal's wife, Amandine, explained that they had used less whole-bunch than usual as there was simply not enough space in the vats to accommodate it. This was certainly successful and showcased the purity of fruit and terroir difference in aromatics.

A second consequence of the high yield was that more new oak barrels had to be used, simply because there was more volume. The concern here was that in a larger yield the fruit would be less intense and less able to cope with the new wood; our tastings across the week, however, pointed to the opposite – a sweet core of fruit that was nowhere dominated.

Although 2023 was very changeable, the vines had everything they needed to perform when they needed it. This is a vintage which marks a return to greater classicism, with wines of purity, typicity, and perfect balance.

Ross Johnson, Farthinghoe



DOMAINE CHRISTIAN MOREAU – CHABLIS

Domaine Christian Moreau has a long history in Chablis stretching back to 1814, and it is now the 6th generation, Fabien Moreau, who has taken the reins. They have 12 hectares of Grand Crus, including Les Clos, widely regarded as the top Grand Cru vineyard, a slightly smaller holding of 1er Cru, followed by a smattering of Chablis and Petit Chablis. For Fabien, the aim is to honour the terroir, and continually improve typicity and quality under his father's mantra that 'Chablis is unique'. The Domaine is now certified organic, and at our tasting the 2023's marked another strong showing.

We started with the **Chablis** with yellow fruit and a lively palate with good concentration, followed by the **1er Cru Vaillon** which was expressive in its nose of lemon, melon, and honey with plenty of tension and serious density. Next came the Grand Cru's; firstly, the **Blanchot** which finished its élevage in a wine globe to decrease the influence of wood, and which showed itself as tense and focused with plenty of energy on its waxy palate. Next the **Valmur** with white fruit and a stony minerality, richer and spicier than the Blanchot, and the **Vaudesir** which had an attractive nose of yellow fruit, a touch of lime and plenty of wet stone, strict linearity, and a long finish. The **Clos** showed excellently; rich in concentration hinting towards the tropical with layers of citrus and orchard fruit too, incredibly complex with fantastic energy and a long complex finish.

This a great set of gourmand wines from Fabien which showcase excellent typicity of site and mineral energy, without sacrificing any density and richness of fruit. A real highlight of the trip.

Ross Johnson, Farthinghoe

CHABLIS, DOMAINE CHRISTIAN MOREAU

2025-2028 £90 - £110 / 6 BOTTLES

CHABLIS, 1ER CRU VAILLON, DOMAINE CHRISTIAN MOREAU

2025-2032 £165 - 200 / 6 BOTTLES

CHABLIS, GRAND CRU LES CLOS, DOMAINE CHRISTIAN MOREAU

2026-2040 £300 - £370 / 6 BOTTLES

CHABLIS, GRAND CRU VALMUR, DOMAINE CHRISTIAN MOREAU

2026-2040 £300 - £370 / 6 BOTTLES

CHABLIS, GRAND CRU VAUDESIR, DOMAINE CHRISTIAN MOREAU

2026-2040 £300 - £370 / 6 BOTTLES

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ALL WINE SOLD IN BOND AT OCTAVIAN

DOMAINE SAMUEL BILLAUD – CHABLIS

“Alongside the likes of Raveneau and Vincent Dauvissat! If you have not discovered the wines, what are you waiting for?” So said, Neal Martin a few years back. His critical notes so far for the 2023s end with words such as “lovely”, “excellent” and “superb”.

Each time we taste at Samuel's winery in the centre of Chablis, we are more certain that his wines set the pace for Chablis in fine wine terms and certainly for those who love that steely reductive style. Samuel's wines are mineral and linear in youth, requiring proper cellar time to show their complexity as they unfurl. The 2023s are really very good, less broad shouldered than 2022 and perhaps with more delicate fruit and accessibility – though they will still need time, they remain in that linear direct style that needs time in bottle to really shine. His harvest began on 11 September for 10 days. The alcohols were 12.5-13%: a lovely level for a vintage with such ripeness.

Samuel hand harvests the wines in small buckets, and he uses sedimentation rather than filtration – intervening as little as possible with the grapes and must. Samuel's background was as the winemaker for his family Domaine, Billaud-Simon, established 1815. For 25 years he made the wines with his uncle. His first vintage alone was 2009, striking out on his own to control his destiny. The Billaud name, as well as lifelong connections, allowed him to secure some excellent plots and when Billaud Simon was sold he inherited more family vines in 2014. He has produced a brilliant set of wines. As close to the over-used phrase ‘must-buy’ as possible, we cannot recommend them highly enough.

We started with the **Petit Chablis ‘Sur Le Clos’** where his plot is at the top of the hill of Le Clos and the Grand Crus on thin, rocky soils. It's cool and windy there too so there's a lithe nature to the wine with a lovely William Pear crunchy fruit and high tension. Surely the best Petit Chablis on the market! The **Chablis** displayed wonderful finesse, minerality and fine-boned character with white almond, from three distinctive plots around Chablis. Into the **1er Crus** starting with **Montmains**, whose white clay soils contribute to the reduction here, 40-year-old vines in stainless steel on lees, there's sweet fruit and tension. **Les Vaillons** is from Vaillons proper and has a classic nose and more generosity than Montmains at this stage. **Fourneaux** is from the valley behind the Grand Crus, the name denotes the meaning of ‘oven’ (al forno being the same in Italian). In Samuel's hands, where tension and energy are paramount this blend with a warmer climat is fabulous. **Fourchaume** was a real favourite of these first four 1er Crus. Clay soils with calcerous stones and Samuel's plot is at the heart of the slope with the same exposure as the Grand Crus. The next three 1er Crus are always viewed of as a step up in complexity. **Mont de Milieu** is quite strict and intense with low yields for this harvest at 45hl/ha. There's a beautiful depth of fruit and layers of complexity with orange blossom. It is adjacent to **Montée de Tonnerre** on the slope. But the latter has more blue clay intertwines with the limestone and so there's further depth and quite profound fruit. Samuel's **Sechet** plot has 80–90-year-old vines, planted by his great grandmother! It's such a pure limestone soil with old vines that it sees no barrel at all, such is the precision and linearity here. Never much of it available, though!

In the **Grand Crus** **Bougros** has a noticeably deeper colour than Sechets, with more generous clay soils its reflected in the colour, aromatics, density and complexity. **Blanchots**, as the name indicates is a white-soiled steep vineyard almost like a wall in some places. As such there's less power than **Bougros** but more precision, it's very serious and linear indeed. **Les Preuses** is like a combination of the former two in soil type, lending a heady mix of power and precision. The iron fist in a velvet glove, as Samuel explained. The dial is at 11 here, brilliant concentration and intensity. **Vaudesir** where he has two plots with different exposures. The east side on limestone gets the sun and the west side on clay has more shade, the combination offers a hugely compelling rounded style that he feels has the same style as Le Clos.

All in all... we recommend everything we tasted here. Truly brilliant!

Tom Meade, Farthinghoe

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PETIT CHABLIS, SAMUEL BILLAUD

2025 - 2029 £110 - £135 / 6 BOTTLES

CHABLIS, SAMUEL BILLAUD

2025 - 2030 £125 - £150 / 6 BOTTLES

CHABLIS, 1ER CRU MONTMAINS, SAMUEL BILLAUD

2026 - 2033 £215 - £265 / 6 BOTTLES

**CHABLIS, 1ER CRU LES FOURNEAUX,
SAMUEL BILLAUD**

2026 - 2032 £215 - £265 / 6 BOTTLES

**CHABLIS, 1ER CRU VAILLONS VIELLES VIGNES,
SAMUEL BILLAUD**

2027 - 2035 £225 - £280 / 6 BOTTLES

**CHABLIS, 1ER CRU MONT DE MILIEU,
SAMUEL BILLAUD**

2026 - 2033 £235 - £290 / 6 BOTTLES

**CHABLIS, 1ER CRU MONTEE DE TONNERRE,
SAMUEL BILLAUD**

2027 - 2035 £245 - £300 / 6 BOTTLES

**CHABLIS, 1ER CRU LES FOURCHAUMES,
SAMUEL BILLAUD**

2027 - 2035 £245 - £300 / 12 BOTTLES

CHABLIS GRAND CRU, BOUGROS, SAMUEL BILLAUD

2030 - 2042 £475 - £585 / 6 BOTTLES

**CHABLIS GRAND CRU BLANCHOTS,
SAMUEL BILLAUD**

2030 - 2043 £485 - £600 / 6 BOTTLES

CHABLIS GRAND CRU PREUSES, SAMUEL BILLAUD

2030 - 2044 £485 - £600 / 6 BOTTLES

CHABLIS GRAND CRU VAUDESIR, SAMUEL BILLAUD

2030 - 2044 £485 - £600 / 6 BOTTLES



DOMAINE DROUHIN-LAROZE - GEVREY-CHAMBERTIN

Located in the heart of Gevrey-Chambertin, Drouhin-Laroze are an excellent example of the power of foresight. Vines in Burgundy don't change hands often now, unless for large sums. Managed today by 6th generation sister and brother, Caroline and Nicholas Drouhin - it was their great-great-grandparents who astutely invested in Grand Cru land whenever the best parcels became available, creating holdings that would be impossible to achieve in the modern era. As a result, Drouhin-Laroze has vineyards in some of the best sites in the Côte de Nuits, of which 40% are Grand Cru. The two families came together in 1919 with the marriage of Alexandre Drouhin (Chambolle) and Suzanne Laroze (Gevrey).

The 2023 wines are pure, balanced and nigh impossible to spit out! New oak is used sparingly, and toast levels are low, so each appellation is best able to express itself. With value increasingly difficult to find in Burgundy, Laroze de Drouhin's **Bourgogne Chardonnay** and **Bourgogne Rouge** offer it in spades, with fruit for the red coming from Gevrey and Morey, and grapes for the white from Marsannay. **Gevrey-Chambertin 'Dix Climats'** is brilliantly rich and savoury with wonderfully polished tannins and fleshy fruit – hard to resist now. The older vines that give fruit to the **Gevrey-Chambertin 'Clos de Combes'** really show in 2023, with concentration of fruit and brilliant energy, while the **Gevrey-Chambertin 'En Champs'** is at this stage a little more restrained, showing promise for the future. The **Chapelle Chambertin** gave us a superb start on the Grand Crus, with pronounced blackcurrant on the nose, vibrant red and black fruit balance well with a mineral streak. The **Clos Vougeot** here is always outrageously good and the 2023 is no different – an intense nose of black fruit, violet and some woody spice. Powerful but precise tannins, this will reward patience. A fantastic **Bonnes Mares** followed, a little floral on the nose and some wonderfully ripe strawberry – a spicy complexity belies the charm, this would be far too easy to drink now. The **Chambertin Clos de Beze** really is a class act with rich raspberry, cool blueberry, a touch of pepper and rose petal. The balance is perfect here with a brilliantly persistent finish.

Ben Grosvenor, Farthinghoe

BOURGOGNE PINOT NOIR, LAROZE DE DROUHIN

2025 - 2028 £115 - £145 / 6 BOTTLES

GEVREY-CHAMBERTIN, DIX CLIMATS, DOMAINE DROUHIN-LAROZE

2027 - 2036 £225 - £280 / 6 BOTTLES

CHAPELLE-CHAMBERTIN GRAND CRU, DOMAINE DROUHIN-LAROZE

2030 - 2045 £510 - £630 / 6 BOTTLES

BONNES MARES GRAND CRU, DOMAINE DROUHIN-LAROZE

2030 - 2046 £955 - £1180 / 6 BOTTLES

CLOS DE VOUGEOT GRAND CRU, DOMAINE DROUHIN-LAROZE

2029 - 2045 £845 - £1045 / 6 BOTTLES

CHAMBERTIN CLOS-DE-BEZE GRAND CRU, DOMAINE DROUHIN-LAROZE

2033 - 2050 £1000 - £1235 / 6 BOTTLES



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DOMAINE DUROCHÉ - GEVREY CHAMBERTIN

Our first foray into this very well-regarded Domaine where we were very graciously hosted by Pierre. I have drunk recently and been very impressed by their Clos de Beze 2009, so it was a treat to see these wines in their infancy and gain an insight into what this family Domaine is all about. Pierre and Marianne are the 5th generation of family hailing originally from and have a very young son Edgar. The Domaine is of 8.5ha on which they are making no fewer than 17 different wines! Their oak regime is a light touch using 10-15% new oak, with a light toast. Harvest for them started on 5th September, and they achieved a very respectable yield of 50hl/ha vs 2024 at 15hl/ha.

There was lovely fragrance and supple fruit in their **Bourgogne Pinot Noir**. Two Gevreys followed, their **Negoce Gevrey** was fragrant, charming, floral with silky tannins. The Domaine **Gevrey** had a meatier, gamey nose with a sweet core on the palate and a fresh vein of acidity running through. **Gevrey En Champ** - more weight and intensity, earthy with broad shoulders. Time needed. **Gevrey Jeunes Rois** - the young kings, followed. Blue marn soil here, and the nose was both blue and black fruit with plenty of concentration and silky tannins. **Gevrey Aux Etefois** rather exclusive piece of dirt near to Griotte Chambertin! Little reticent on the day but plenty of hidden charm and great potential **Gevrey 1er Cru Combe au Moines** - Such a pretty nose, expressive and open. Structure here, beautiful dark red fruit with some smoky mineral notes. **Corton** - on the day this wasn't singing and I found a touch of dilution. **Gevrey 1er Cru Lavaut St Jacques** - this vineyard contains alluvial soil up through into limestone. Marked nose of blueberry, expressive and minerality on both nose and palate, salinity too and great concentration. Three Grand Crus to conclude an impressive **Charmes Chambertin** - so expressive and as the name suggests here there is ample "charm" lovely weight and balance and long too, I like very much, **Latricieres** was floral and bursting with blueberry fruit, structure, power and sweetness. The **Clos de Beze** was a thing of beauty. Dark, gamey, meaty, wafts of coffee! Structure, weight and poise and very long.

Julian Chamberlen, Farthinghoe

BOURGOGNE PINOT NOIR, DOMAINE DUROCHE

2025-2029 £TBC / 6 BOTTLES

GEVREY CHAMBERTIN (MAISON), DOMAINE DUROCHE

2026-2034 £TBC / 6 BOTTLES

GEVREY CHAMBERTIN, DOMAINE DUROCHE

2026-2034 £TBC / 6 BOTTLES

GEVREY CHAMBERTIN EN CHAMP, DOMAINE DUROCHE

2026-2034 £TBC / 6 BOTTLES

GEVREY CHAMBERTIN JEUNES ROIS, DOMAINE DUROCHE

2026-2034 £TBC / 6 BOTTLES

GEVREY CHAMBERTIN AUX ETELOIS, DOMAINE DUROCHE

2026-2034 £TBC / 6 BOTTLES

GEVREY CHAMBERTIN IER CRU COMBE AU MOINES, DOMAINE DUROCHE

2026-2038 £TBC / 6 BOTTLES

CORTON GRAND CRU, DOMAINE DUROCHE

2028-2045 £TBC / 6 BOTTLES

GEVREY CHAMBERTIN IER CRU LAVAUT ST JACQUES, DOMAINE DUROCHE

2028-2042 £TBC / 6 BOTTLES

CHARMES CHAMBERTIN GRAND CRU, DOMAINE DUROCHE

2028-2042 £TBC / 6 BOTTLES

LATRICIERES CHAMBERTIN GRAND CRU, DOMAINE DUROCHE

2028-2045 £TBC / 6 BOTTLES

CHAMBERTIN CLOS DE BEZE GRAND CRU, DOMAINE DUROCHE

2028-2045 £TBC / 6 BOTTLES



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DOMAINE HENRI MAGNIEN - GEVREY-CHAMBERTIN

Many of us start to slow down a little as we get older, but not Charles Magnien...*au contraire*. Despite the parental strains and responsibilities of welcoming his second son, Felix, into the world over the summer, his eyes were dancing with excitement from the moment we arrived for our 90-minute tasting. He has three projects on the go - details of which he lunched straight into as we walked through the door. All were related to elevation of wine with different '*foudres*' he'd had made, five barriques he was experimenting with different lees regimes and a glass wine globe he's using for anaerobic elevation... all fascinating stuff for us marginal vinification anoraks!

Naturally, it all starts in the vineyard, and he grows a particular family strain of Pinot Noir called "Pinot Magnien", characterized by small berries, leading to natural concentration. In the beautiful vineyard of Cazetiers, he is unique in having plots in all four soil types and it's the benchmark wine of the estate. As head of the Gevrey-Chambertin collective, he is an informed and passionate spokesperson and is intent on persuading the final 5% of growers who use pesticides to desist.

He has evolved his wine-making a little over the years, settling on a cold soak maceration - eight degrees for five to seven days and a long, cooler fermentation of no more than 24 or 25 degrees. He's not a great fan of *pigeage* (extraction of colour and tannins) and employs *delestage*, a process to stabilise wines by oxygenation. The resulting wines are super-elegant and wonderfully perfumed, with an incredibly subtle, yet very concentrated length and persistence of pure, classic Burgundy Pinot Noir. He is a fanatic in the winery during vinification, sleeping in the cellar for three weeks, waking every two hours to ensure the perfect fermentation is achieved and this unswerving passion pays huge dividends - the 2023s were so charming, bursting with that unique Burgundian terroir.

We started with a pair of **Bourgogne Côte d'Or** and **Côte de Nuits Villages** which were incredibly pretty, pure and balanced. Moving into a trio of **Gevreys** which offered broader structure as expected, yet beautiful purity and spicy perfume to balance the breadth. Then a quick foray into the **Côtes de Beaune** with a lovely **Aloxe-Corton** and **Corton Grand Cru**, exuding minerality, fine-honed tannins and elegance. Back to Gevrey, we really started shifting through the gears with the three 1er Crus, getting broader and more complex, with a wonderful balance of spice and elegance - the **Estournelles** intriguingly cool yet spicy and the **Cazetiers** with beautiful density, complexity and an oooh so long finish. Finally, the **Ruchottes Grands Cru**, aged in just 30% new oak, literally floated on the tongue yet delivered a knock-out punch with such panache, one didn't realise one was on the canvas before it was too late - such class and what a way to finish!

Alex Cox, Farthinghoe

BOURGOGNE CÔTE D'OR, DOMAINE HENRI MAGNIEN

2026 - 2031 £140 - £175 / 6 BOTTLES

CÔTES DE NUITS, QUEUE DE HARENG CLOS FRANÇOIS THUROT MONOPOLE, DOMAINE HENRI MAGNIEN

2026 - 2032 £150 - £185 / 6 BOTTLES

GEVREY-CHAMBERTIN, DOMAINE HENRI MAGNIEN

2028 - 2037 £210 - £260 / 6 BOTTLES

GEVREY-CHAMBERTIN, VIEILLES VIGNES, DOMAINE HENRI MAGNIEN

2028 - 2038 £255 - £315 / 6 BOTTLES

2028 - 2038 £260 - £320 / 3 MAGNUMS

2028 - 2038 £TBC / 1 DOUBLE MAGNUM

GEVREY-CHAMBERTIN, CHAMPERRIER, DOMAINE HENRI MAGNIEN

2028 - 2037 £280 - £350 / 6 BOTTLES

ALOXE-CORTON, 1ER CRU LA COUTIERE, DOMAINE HENRI MAGNIEN

2028 - 2036 £280 - £350 / 6 BOTTLES

GEVREY-CHAMBERTIN, 1ER CRU LES ESTOURNELLES ST. JACQUES, DOMAINE HENRI MAGNIEN

2029 - 2040 £445 - £555 / 6 BOTTLES

2029 - 2040 £TBC / 1 DOUBLE MAGNUM

GEVREY-CHAMBERTIN, 1ER CRU LES CAZETIERS, DOMAINE HENRI MAGNIEN

2029 - 2042 £500 - £615 / 6 BOTTLES

GEVREY-CHAMBERTIN, 1ER CRU CARAC'TERES, DOMAINE HENRI MAGNIEN

2029 - 2043 £410 - £505 / 3 BOTTLES

RUCHOTTES-CHAMBERTIN GRAND CRU, DOMAINE HENRI MAGNIEN

2031 - 2046 £590 - £730 / 3 BOTTLES

CORTON LES GRANDES LOLLIERES GRAND CRU, DOMAINE HENRI MAGNIEN

2030 - 2045 £475 - £590 / 6 BOTTLES

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DOMAINE ROSSIGNOL-TRAPET - GEVREY-CHAMBERTIN

Nicolas and David Rossignol took over the estate created with the marriage of their parents in 1990. Nicolas hosted us and explained he eschews chemical sprays instead choosing compost. Biodynamic conversion began in 1997, finishing in their Beaune plots in 2004. He has 13ha, and his wines combine power and purity. In 2023 there is decent volume to play with. Harvest began here on 13th Sept as temperatures dropped 10 degrees to 25C. Potential alcohol at the start of September was at 10 degrees, the warmth meant the wines gained 1-1.5 degrees of potential alcohol weekly. So timing, as often is the way, was key in 2023 to avoid overly high levels. His wines sit around 13.5% which gives them lovely freshness. Half is whole bunch and half destemmed, no *piegag*. So, a "light touch" and he feels some similarity with the "freshness" of the 2017 vintage. These are vines of health and the hard vineyard work and light hand of the winemaking coaxes the very best from them. They have bright and energetic fruit with complexity and depth and their signature texture and power. As always, highly recommended!

Our first taste was a brace of Beaunes - **Beaune les Mariages**, dark cherry, volume and sappy acidity. Fresh. **Beaune 1er Cru Teurons** - Generous nose, some stoniness and tautness on the palate, a little reticent but very long "en bouche". 15% new oak. **Gevrey Vieilles Vignes** - 65-year-old vines and what a wine! Dark, meaty raspberry and rose petal nose, lovely concentration and energy here with salinity to freshen, quite lovely. **Gevrey les Etelois** - Floral, rose nose so entrancing. Tautness and lovely weight to the palate, this will drink early and give a lot of pleasure. **Gevrey 1er Cru Clos Prieur** very well-defined nose of blueberry, raspberry and wild strawberry. Structure here and good ageing potential. **Gevrey 1er Cru Petite Chapelle** - so very pretty, there is florality on the nose, palate perfectly weighted to a long and persistent finish. Impressive. Then for a trio of Grand crus. **Latricieres Chambertin** the nose is a delight of raspberry, strawberry a hint of game, and violet willing you in, and the palate a veritable "*mille feuille*" lovely texture, perfectly judged acidity, and a persistent freshness. Delicious. **Chapelle Chambertin** darker, denser nose and the palate has a mouthwatering sappiness and latent power, can feel the presence of the oak, this is impressive and long. **Le Chambertin** to close and as ethereal as ever it was. Charm and floral intensity on the nose, intriguing, so many layers of dark fruit with cherry and spice so very long and so very fine.

Julian Chamberlen, Farthinghoe

GEVREY-CHAMBERTIN VIEILLES VIGNES, DOMAINE ROSSIGNOL-TRAPET

2027 - 2038 £290 - £360 / 6 BOTTLES

BEAUNE, 1ER CRU TEURONS, DOMAINE ROSSIGNOL-TRAPET

2027 - 2040 £325 - £400 / 6 BOTTLES

GEVREY-CHAMBERTIN, 1ER CRU CLOS PRIEUR, DOMAINE ROSSIGNOL-TRAPET

2030 - 2042 £665 - £825 / 6 BOTTLES

GEVREY-CHAMBERTIN, 1ER CRU PETITE CHAPELLE, DOMAINE ROSSIGNOL-TRAPET

2029 - 2042 £665 - £825 / 6 BOTTLES

CHAPELLE-CHAMBERTIN GRAND CRU, DOMAINE ROSSIGNOL-TRAPET

2031 - 2045 £635 - £790 / 3 BOTTLES

LATRICIERES-CHAMBERTIN GRAND CRU, DOMAINE ROSSIGNOL-TRAPET

2030 - 2043 £630 - £775 / 3 BOTTLES

LE CHAMBERTIN GRAND CRU, DOMAINE ROSSIGNOL-TRAPET

2031 - 2046 £1020 - £1260 / 3 BOTTLES



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DOMAINE DES LAMBRAYS - MOREY ST. DENIS

Jacques Devauges holds the reins at this exalted estate in Morey St Denis which can trace its roots back to 1365. The vineyard was re-united by Monsieur Rodier who bought 99.5% of the plots post phylloxera in 1880 of this east facing vineyard, in which there is a 60m difference top to bottom and 11 distinct soil types. Previously he was winemaker at Clos de Tart, so Grand cru runs in his veins! Since 2020 he has employed biodynamic methods; toasting is light, he is looking for a nose of breaking bread! 80% whole bunch. His 15 hectares are worked by a team of 11, each of whom turn their hands to all that is needed from picking, bottling, labelling and pruning. Harvest began on 7th September. These wines are “head turners” - intriguing and delicious in equal measure.

We began with some white which is super rare representing only 4% of their production so sadly we have none to offer. **Puligny 1er Cru Folatieres** they first made in 1991. Quince, apricot, honey notes on nose, a mineral core fresh and taut very long. **Puligny 1er Cru Caillerets** - can smell the stone, white flower too; a taut, fine palate, mouth filling. Energy and tension. To the reds and a village **Morey St Denis** from the upper slopes had freshness, dark spicy raspberry nose, taut and firm on the palate but a generosity and warmth to the finish. Tension and energy. **Morey 1er Cru les Loups** is a blend of three vineyards and the name remembers the “wild crazy hooligans” in the village years ago. Generous, dark seductive gorgeous fruit regale the tastebuds. Early pleasure here but plenty of life ahead. **Morey 1er Cru Clos Baulet** was bought back in 2022 and is the smallest 1er cru vineyard at 0.86 hectares of which they own 0.3. Grip and tannin here acidity apparent and at moment a bit edgy. **Morey 1er Cru Clos Sorbe** - red soil and can feel ferrous notes on nose, fig and raspberry too, great concentration and fresh acidity in support super long. **Vosne 1er Cru Beaux Monts** so pretty and beguiling on the nose, seductive and beautifully weighted. A pleasure! **Nuits St Georges 1er Cru la Richemonne** - this is neighbouring La Tache on the Vosne side. Such purity of black fruit, lip smacking perfumed fruit on the palate layered and long. **Clos des Lambrays** -we were extremely spoilt here being shown each of the 11 plots to taste from their respective barrels, and then the “blend” a veritable cornucopia of aromatics on the dark raspberry, cherry nose, coffee and vanilla pod too. Incredible layered palate full of energy and drive, so pure and so precise, myrtille, cherry, stone fruit, so feminine and a soft caress. WOW!

Julian Chamberlen, Farthinghoe

PULIGNY MONTRACHET 1ER CRU FOLATIERES, DOMAINE DES LAMBRAYS

2025-2035 £TBC / 6 BOTTLES

PULIGNY MONTRACHET 1ER CRU CAILLERETS, DOMAINE DES LAMBRAYS

2025-2035 £TBC / 6 BOTTLES

MOREY ST DENIS, DOMAINE DES LAMBRAYS

2026-2036 £TBC / 6 BOTTLES

MOREY ST DENIS 1ER CRU LES LOUPS, DOMAINE DES LAMBRAYS

2026-2036 £TBC / 6 BOTTLES

MOREY ST DENIS 1ER CRU CLOS BAULET, DOMAINE DES LAMBRAYS

2026-2036 £TBC / 6 BOTTLES

MOREY ST DENIS 1ER CRU CLOS SORBE, DOMAINE DES LAMBRAYS

2026-2038 £TBC / 6 BOTTLES

VOSNE ROMANÉE 1ER CRU BEAUX MONTS, DOMAINE DES LAMBRAYS

2026-2040 £TBC / 6 BOTTLES

NUITS ST GEORGES 1ER CRU LA RICHEMONNE, DOMAINE DES LAMBRAYS

2026-2040 £TBC / 6 BOTTLES

CLOS DES LAMBRAYS GRAND CRU, DOMAINE DES LAMBRAYS

2028-2050 £TBC / 3 BOTTLES



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ALL WINE SOLD IN BOND AT OCTAVIAN

DOMAINE ARLAUD/CYPRIEN ARLAUD - MOREY ST. DENIS - MOREY ST. DENIS

Cyprien Arlaud welcomed us into his effortlessly beautiful new tasting room of traditional vaulted oak ceilings and white rendered walls; a cathedral to class, understatement and elegance. It is not at all a stretch to say that this reflects perfectly in his poised, filigree and defined wines. For me, when I think of Burgundy, this is the epitome: terroir transparent, floral and red fruited with weightless power.

Now with nearly 20 years under his belt at the Domaine he has really found his style. Cyprien and his team worked tirelessly in the vineyard over the last few years to ensure the healthiest possible grapes and to be certified biodynamic. He, perhaps modestly, insists the wines virtually make themselves in the chai – all the hard work having been done outside. Unlike many producers with a negociant element, such is the quality he intersperses the *negoce* and domaine wines during the tasting, as opposed to showing them as separate ranges. But these are as close to domaine wines as can be, the only difference being is that he doesn't own the land. He has the contract for the complete vineyard process, managing the vines from root to grapes throughout the growing season, ensuring the same quality in every bottle. The *negoce* label is 'Cyprien Arlaud'

These were some of the highlights of the entire week, from top to bottom, each speaking clearly of their terroir.

The **Bourgogne** are both incredibly pretty, refined and approachable, the domaine version showing just a touch more complexity and concentration. Cyprien **Clos Solon** shows the elegant crunchy side of **Morey St Denis**, while the **Nuits St. Georges** combines the grippy tannins of the village combine with Arlaud's lightness of touch. The Domaine's Chambolle and Gevrey are textbook examples of each village, the former encompasses tart red berries, rose petals and wonderful aromatics while the latter has the crunchy red fruit allied to a slightly creamier texture and the blue fruits so associated with Gevrey. Cyprien **Vosne Aux Reas** is a charming expression of Vosne with the dark fruit and exotic spice of the village. Into 1er cru, Cyprien **Nuits St Georges Chaignots** has a lovely aromatic profile of violet and blueberries. The **Morey St Denis 1er crus** fascinatingly show the terroir variance, **Les Millandes** combines dark spicy fruit alongside saline minerality, while **Blanchards** is wonderfully complete with pretty, crunchy fruit with a limestone texture, **Cheseaux** is creamy, spicy and powerful, **Ruchots** (just below Bonnes Mares) is packed with tart/sweet red fruit. Across the village border into **Chambolle Sentiers 1er Cru** is incredibly pretty, ethereal and aromatic, **Combottes** is more powerful with cherry sherbet top notes.

The **Grand Cru** are brilliant. **Charmes** is as charming as you would expect with soaring aromatics but more backbone than some versions. Cyprien **Vougeot** is a pretty, elegant and charming version of this Grand Cru. The next three are again a further step up, some of the wines of the trip. **Clos de la Roche** combines intensity and power with airy, weightless texture that the stony plot allows. **Clos St Denis** and **Bonnes Mares** share the spoils of the best of show (possibly the best of the trip), St Denis is silky, open and wonderfully silken while Bonnes Mares somehow manages to encapsulate both huge, mouth-filling power and endless length with beautiful, filigree, weightless texture – a true vinous feat.

Malcolm Willatts, Farthinghoe



**BOURGOGNE ROUGE RONCEVIE,
DOMAINE ARLAUD**

2025 - 2030 £125 - £150 / 6 BOTTLES

GEVREY-CHAMBERTIN, DOMAINE ARLAUD

2026 - 2035 £245 - £300 / 6 BOTTLES

**MOREY ST. DENIS, 1ER CRU MILLANDES,
DOMAINE ARLAUD**

2028 - 2038 £380 - £465 / 6 BOTTLES

**MOREY ST. DENIS, 1ER CRU LES RUCHOTS,
DOMAINE ARLAUD**

2028 - 2038 £645 - £800 / 6 BOTTLES

**CHARMES-CHAMBERTIN GRAND CRU,
DOMAINE ARLAUD**

2030 - 2041 £1095 - £1355 / 6 BOTTLES

2032 - 2045 £1100 - £1375 / 3 MAGNUMS

CLOS DE LA ROCHE GRAND CRU, DOMAINE ARLAUD

2033 - 2046 £675 - £835 / 3 BOTTLES

BONNES MARES GRAND CRU, DOMAINE ARLAUD

2033 - 2046 £1065 - £1315 / 3 BOTTLES

**CYPRIEN ARLAUD - MOREY
ST. DENIS**

BOURGOGNE ROUGE, OKA, CYPRIEN ARLAUD

2025 - 2030 £255 - £315 / 12 BOTTLES

MOREY ST. DENIS, CLOS SOLON, CYPRIEN ARLAUD

2026 - 2035 £240 - £295 / 6 BOTTLES

VOSNE-ROMANEE, AUX REAS, CYPRIEN ARLAUD

2026 - 2038 £375 - £465 / 6 BOTTLES

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DOMAINE STÉPHANE MAGNIEN - MOREY ST. DENIS

Stéphane told us the vintage was “perfect. There was no stress with rain and sun in the right places”, harvesting between 7-11th September. It was so easy in fact he had to green harvest twice to control yields, one at the end of July and a “blue” harvest in August once the grapes had changed colour. He showed us terroir-specific wines from Chambolle-Musigny and Morey St. Denis from his 4.5 hectares of old vines, with minimal new oak (maximum 35% for Grand Cru and as little as 10% for village wines). The Domaine has never used pesticides and the old vines give concentration, texture and flavour to the fruit. When we visited, he told us “oak should never take first place, it is just there to support the fruit. The terroir should always be evident.”

His **Pur Pinot Noir Coteaux Bourguignons** is crunchy and fine grained, while the **Morey Grain Fins** from limestone soils is silky and balanced. The old vines of the **Morey Vieilles Vignes** is a notable step up in concentration and dark intensity. **Chambolle's 1er cru Sentiers** is the darker side of Chambolle with a creamy, silky texture with aromatic intensity, Morey's **Faconnières** (just below Clos de la Roche) is creamy, dark and firm with a lovely high energy intensity. The Grand Crus of **Clos St Denis** and **Charmes Chambertin** were a clear step up. Magnien's Clos St Denis plot is in the middle of the original plot, before it was extended, he describes it as “the perfect expression on Pinot Noir. Not a wine for competition but for drinking”. It is featherlight, but powerful, a very complete balanced wine. Charmes Chambertin, actually within the Mazoyeres plot, is similarly complete and balanced but with the textbook perfume of Charmes.

Malcolm Willatts, Farthinghoe

COTEAUX BOURGUIGNONS, PUR PINOT NOIR, STEPHANE MAGNIEN

2025 - 2029 £80 - £100 / 6 BOTTLES

MOREY ST. DENIS GRAINS FINS, DOMAINE STEPHANE MAGNIEN

2027 - 2033 £190 - £230 / 6 BOTTLES

MOREY ST. DENIS, 1ER CRU AUX PETITS NOIX, DOMAINE STEPHANE MAGNIEN

2028 - 2038 £345 - £425 / 6 BOTTLES

MOREY ST. DENIS, 1ER CRU FACONNIERES, DOMAINE STEPHANE MAGNIEN

2028 - 2038 £355 - £440 / 6 BOTTLES

CHAMBOLLE MUSIGNY, 1ER CRU LES SENTIERS, DOMAINE STEPHANE MAGNIEN

2028 - 2040 £380 - £470 / 6 BOTTLES

CHARMES-CHAMBERTIN GRAND CRU, DOMAINE STEPHANE MAGNIEN

2029 - 2042 £415 - £515 / 3 BOTTLES

CLOS ST. DENIS GRAND CRU, DOMAINE STEPHANE MAGNIEN

2032 - 2047 £415 - £515 / 3 BOTTLES

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DOMAINE TAUPENOT-MERME - MOREY ST. DENIS

We have long been a fan of Romain Taupenot and his wines, and have really enjoyed watching the upward quality trajectory over the last decade or so. The wines are pure, elegant and refined with structure and energy; in short, proper classical Burgundy, and the quality has honestly never been better. In 2023 it was one of our real favourites. Romain is always a charming and thoughtful winemaker to sit with, and we come away from tasting at his family Domaine feeling stimulated and refreshed and enlightened about the vintage too. He limits the use of new oak, and has been farming organically since 2001 but only applied for certification in 2021. Leaf removal was done earlier than most, Romain feels it allows the grapes to get used to the sun before the summer heat arrives. Everything he does points to thoughtful, gentle winemaking not limited by dogma rather informed by responses to what he sees in the vineyard and winery. He mentioned that on average it was the hottest vintage so far, but as it was short spikes and the warm winter the dragged the average temperature up, so the vintage is not as defined by the heat as first may appear. Their harvest, began on the 11th September finishing 25th and the wines show such beautiful balance and vineyard definition. The potential alcohol in the 2023s is a very appealing 12.3-13.6% abv. "So, 2023 is not like 2018, 2020, 2022," Romain noted.

His village range showed some of the best clarity of place of all our visits. His **Chambolle** had lovely perfume and elegance with tart berry fruit, the **Morey St. Denis** was so classic with its suave velvet texture and aromatics but great density too, sitting, as it does, between Chambolle and Gevrey. The **Gevrey** showed the serious side with weight and concentration and yet the beauty and purity too. His **1er Cru** took us through the same villages in the same order which was really noticeable in style. The **Chambolle Combe d'Orveau 1er Cru** had vibrant bright typical fruit with a sweet core on the palate. The **Morey La Riottes 1er Cru** was rather haunting, beautiful. **Gevrey Bel Air 1er Cru** had such beefy density and savoury depth layered with floral and red berry fruit. In **Nuits St. Georges Pruliers 1er Cru** there was super expressive with great depth and more structure. Moving into the **Grand Cru**, Romain's **Corton** displayed classic density and power, a certain feral meatiness and yet a nice balance of fruit and freshness. **Charmes Chambertin** was, as so often, as it says on the tin; charming, elegant and very fine boned. **Mazoyeres** Romain thinks is more like a Morey Grand Cru than a Gevrey, alluding to its aromatics. It was wincingly intense and extremely hard to spit, such was its depth, perfume and joy. Bravo. Romain is quite rightly cementing himself as one of the best addresses to visit.

Tom Meade, Farthinghoe

GEVREY-CHAMBERTIN, DOMAINE TAUPENOT-MERME

2027 - 2036 £300 - £375 / 6 BOTTLES

CHAMBOLLE-MUSIGNY, DOMAINE TAUPENOT-MERME

2027 - 2034 £325 - £405 / 6 BOTTLES

MOREY ST. DENIS, DOMAINE TAUPENOT-MERME

2026 - 2035 £360 - £445 / 6 BOTTLES

NUITS ST. GEORGES, 1ER CRU LES PRULIERS, DOMAINE TAUPENOT-MERME

2030 - 2042 £540 - £670 / 6 BOTTLES

MOREY ST. DENIS, 1ER CRU LA RIOTTE, DOMAINE TAUPENOT-MERME

2029 - 2042 £560 - £695 / 6 BOTTLES

GEVREY-CHAMBERTIN, 1ER CRU BEL AIR, DOMAINE TAUPENOT-MERME

2034 - 2046 £645 - £795 / 6 BOTTLES

2032 - 2043 £TBC / 1 DOUBLE MAGNUM

CHAMBOLLE-MUSIGNY, 1ER CRU LA COMBE D'ORVEAU, DOMAINE TAUPENOT-MERME

2031 - 2041 £645 - £795 / 6 BOTTLES

2033 - 2045 £TBC / 1 DOUBLE MAGNUM

CORTON LE ROGNET GRAND CRU, DOMAINE TAUPENOT-MERME

2034 - 2045 £1020 - £1260 / 6 BOTTLES

CHARMES-CHAMBERTIN GRAND CRU, DOMAINE TAUPENOT-MERME

2035 - 2046 £1275 - £1575 / 6 BOTTLES

MAZOYERES-CHAMBERTIN GRAND CRU, DOMAINE TAUPENOT-MERME

2035 - 2047 £1440 - £1780 / 6 BOTTLES

2036 - 2049 £TBC / 1 DOUBLE MAGNUM

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DOMAINE GILBERT ET CHRISTINE FELETTIG - CHAMBOLLE-MUSIGNY

Felettig's wines are like the man; broad shouldered, with a deftness of touch, after all Gilbert is a softly spoken former rugby player with various French rugby memorabilia around his cellars.

He uses new oak carefully in order to support and frame the fruit rather than influence it too heavily. This year he started harvest on 7th September, feeling the sites higher up the slopes maintained freshness while reaching optimal ripeness. His yields were good, so good in fact he green harvested twice, in May and August, to focus the concentration.

Gilbert has been growing the size of the Domaine since he started, owning 11ha and renting a further 2.5ha which he cultivates and harvests himself. Certain Chambolle plots have come back to the estate after the end of contracts that Gilbert's father arranged. Allen Meadows noted a few years ago: "I would again call to your attention that the quality at this Domaine has skyrocketed over the past few vintages and there is now an almost night and day difference relative to only a few years ago". High praise indeed!

Starting with his **Aligoté** the quality is apparent, Open knit green apple and lemon mingling with spice – a cuvée we love. The reds start with **Bourgogne** showing elegant, bramble fruit and delicious salinity. **Gevrey La Justice** – a great lieu-dit – is a step up in concentration and complexity with spicy Gevrey fruit. The **Chambolle Vieilles Vignes** is from 15 plots, averaging 50 years old, chosen to represent the whole of the village's silky, pure fruit, will need time. Still in Chambolle, **Derriere Le Four** is an expression of the village with much more red aromatic fruit. The **Vosne village**, as you'd expect, is all about dark seductive fruit and spice. Gilbert's **Morey St Denis 1er cru** is silky, powerful and seductive, with charming open fruit. **Vosne Aux Jachées** is creamy, generous and seductive with textural, pure fruit, that is sometimes blended into the village but in 2023 vintage has enough for its own cuvée – rarely seen! **Chambolle Clos Le Village** is sweet fruited, bright and pure with a lick of well-judged oak in balance with the intense fruit. **Chambolle 1er Cru 4 climats**, a blend of 4 1er cru from the centre of the village goes sweet, dense Chambolle fruit and aromatics, while 1er Cru **Gruenchers**, just below Bonnes Mares is pretty, aromatic and smokey, needing more time to show itself fully. **1er cru Aux Echanges** from Chambolle is a wilder, more bramble driven style, still with pretty textbook aromatics. It feels at this point there is a noticeable step up in concentration and aromatics. 1er Cru **Combottes** is powerful, sweet expression of Chambolles strawberry and rose petal aromatics. **Fuées**, abutting Bonnes Mares, is silky, energetic and finessed with elegant fruit. **Les Carrieres** is sweet open and silky, the red fruit prominent over the broad palate. Into grand Cru, Gilbert uses 40% whole bunch to promote freshness with the Grand Cru power. Echezeaux is dark, brooding, intense and spicy. It is layered with pretty sweet fruit and an open bright profile. We finished with **Corton Lolicieres**, a dark, powerful, silky grand cru, with lift and energy to compliment the characteristic intensity of the site.

Malcolm Willatts, Farthinghoe

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**BOURGOGNE ALIGOTE,
DOMAINE GILBERT ET CHRISTINE FELETTIG**

2025 - 2027 £65 - £80 / 6 BOTTLES

**NUITS ST. GEORGES, 1ER CRU
LES TERRES BLANCHES,
DOMAINE GILBERT ET CHRISTINE FELETTIG**

2026 - 2030 £280 - £350 / 6 BOTTLES

**BOURGOGNE ROUGE,
DOMAINE GILBERT ET CHRISTINE FELETTIG**

2025 - 2030 £90 - £110 / 6 BOTTLES

**MARSANNY, LES CRAIS,
DOMAINE GILBERT ET CHRISTINE FELETTIG**

2025 - 2033 £160 - £195 / 6 BOTTLES

**CHAMBOLLE-MUSIGNY,
DOMAINE GILBERT ET CHRISTINE FELETTIG**

2025 - 2033 £245 - £305 / 6 BOTTLES

**BEAUNE, 1ER CRU LES CHAMPS PIMONT,
DOMAINE GILBERT ET CHRISTINE FELETTIG**

2027 - 2035 £265 - £325 / 6 BOTTLES

**CHAMBOLLE-MUSIGNY, CLOS LE VILLAGE,
DOMAINE GILBERT ET CHRISTINE FELETTIG**

2027 - 2035 £280 - £350 / 6 BOTTLES

**CHAMBOLLE-MUSIGNY, 1ER CRU LES GRUENCHERS,
DOMAINE GILBERT ET CHRISTINE FELETTIG**

2028 - 2039 £475 - £585 / 6 BOTTLES

**CHAMBOLLE-MUSIGNY, 1ER CRU LES PLANTES,
DOMAINE GILBERT ET CHRISTINE FELETTIG**

2028 - 2039 £475 - £585 / 6 BOTTLES

**CHAMBOLLE-MUSIGNY, 1ER CRU,
DOMAINE GILBERT ET CHRISTINE FELETTIG**

2028 - 2039 £450 - £560 / 6 BOTTLES

**CHAMBOLLE-MUSIGNY, 1ER CRU LES COMBOTTES,
DOMAINE GILBERT ET CHRISTINE FELETTIG**

2029 - 2040 £470 - £580 / 6 BOTTLES

**CHAMBOLLE-MUSIGNY, 1ER CRU LES LAVROTTEs,
DOMAINE GILBERT ET CHRISTINE FELETTIG**

2028 - 2040 £470 - £580 / 6 BOTTLES

**CHAMBOLLE-MUSIGNY, 1ER CRU LES
FEUSSELOTES, DOMAINE GILBERT
ET CHRISTINE FELETTIG**

2029 - 2040 £475 - £590 / 6 BOTTLES

**CHAMBOLLE-MUSIGNY, 1ER CRU LES FUEES,
DOMAINE GILBERT ET CHRISTINE FELETTIG**

2029 - 2040 £590 - £725 / 6 BOTTLES

**CHAMBOLLE-MUSIGNY, 1ER CRU LES CHARMES,
DOMAINE GILBERT ET CHRISTINE FELETTIG**

2028 - 2040 £590 - £725 / 6 BOTTLES

**CHAMBOLLE-MUSIGNY, 1ER CRU LES CARRIERES,
DOMAINE GILBERT ET CHRISTINE FELETTIG**

2029 - 2041 £560 - £695 / 6 BOTTLES

2030 - 2043 £570 - £705 / 3 MAGNUMS

**CORTON LES GRANDES LOLLIERES GRAND CRU,
DOMAINE GILBERT ET CHRISTINE FELETTIG**

2030 - 2042 £620 - £770 / 6 BOTTLES

**CLOS DE LA ROCHE GRAND CRU,
DOMAINE GILBERT ET CHRISTINE FELETTIG**

2032 - 2047 £1475 - £1850 / 3 MAGNUMS

2033 - 2050 £TBC / 1 DOUBLE MAGNUM

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DOMAINE HUDELLOT-NOËLLAT - VOUGEOT

The Domaine is blessed with owning some of Burgundy's very finest vineyards, including both Romanée St. Vivant and Richebourg - half a hectare and a third of a hectare respectively, and nine more in other prized appellations - WOW! Even their Bourgogne Rouge is predominantly Chambolle village, so their quality at the entry level is already extremely high. Allen Meadows consistently classifies them as "top producers" for many of the vineyards we list. The Domaine's style is aimed at fruit purity and expressive terroir. Only frustration being there is simply never enough wine for us! We are always stunned by the quality and balance across the range. Impressive poise and definition. We weren't able to taste at Hudelot-Noellat this year but will taste the wines in London in the coming weeks.

Ben Grosvenor, Farthinghoe

VOSNE-ROMANEE, DOMAINE HUDELLOT-NOELLAT
2026 - 2033 £355 - £440 / 6 BOTTLES

CHAMBOLLE-MUSIGNY, DOMAINE HUDELLOT-NOELLAT
2026 - 2033 £550 - £680 / 6 BOTTLES

NUITS ST. GEORGES, 1ER CRU LES MURGERS, DOMAINE HUDELLOT-NOELLAT
2028 - 2038 £1325 - £1640 / 6 BOTTLES

VOSNE-ROMANEE, 1ER CRU LES SUCHOTS, DOMAINE HUDELLOT-NOELLAT
2028 - 2038 £535 - £660 / 3 BOTTLES

CLOS DE VOUGEOT GRAND CRU, DOMAINE HUDELLOT-NOELLAT
2032 - 2045 £635 - £790 / 3 BOTTLES

RICHEBOURG GRAND CRU, DOMAINE HUDELLOT-NOELLAT
2033 - 2049 £2675 - £3300 / 3 BOTTLES

VOSNE-ROMANEE, 1ER CRU MALCONSORTS, DOMAINE HUDELLOT-NOELLAT
2030 - 2045 £680 - £840 / 1 MAGNUM

ROMANEE SAINT-VIVANT GRAND CRU, DOMAINE HUDELLOT-NOELLAT
2033 - 2049 £805 - £995 / 1 BOTTLE

PLEASE BE AWARE THAT MANY WINES ARE OFFERED ON STRICT ALLOCATION



DOMAINE JEAN GRIVOT - VOSNE-ROMANÉE

For generations, the name Grivot has resonated with the very essence of Vosne-Romanée. Since the late 1700s, this family has cultivated the vineyards crafting wines of exceptional depth and complexity. Domaine Jean Grivot, a pioneer in estate bottling, now stands at a pivotal moment. Etienne Grivot, who took the reins in 1987 from his father, Jean, is entrusting the legacy to his children Mathilde and Hubert. They inherit not only a rich history but also meticulously tended, organically farmed vineyards—old vines that produce remarkably concentrated grapes. This low-yield approach is the cornerstone of Domaine Jean Grivot's celebrated style: powerful, age-worthy red Burgundies possessing an unparalleled depth of character. Mathilde and Hubert's deft touch, evident in the elegant refinement of each vintage, honors the family tradition while ushering in a new era of subtle artistry. The domaine's impressive holdings include some of the finest grand cru sites such as Richebourg, Clos de Vougeot, and Échezeaux, each reflecting a unique expression of terroir in these famed vineyards. From their full range, our small allocation of a few six-packs of Brûlés and Clos Vougeot is largely spoken for. If you're interested in a few bottles from this Burgundy 'Legend' (Decanter magazine front page and lead article quote!), do let us know and we'll see what we can do. Unfortunately we weren't able to taste at Jean Grivot this year but will taste the wines in London in the coming weeks.

Ben Grosvenor, Farthinghoe

VOSNE-ROMANÉE, 1ER CRU LES BRULÉES, DOMAINE JEAN GRIVOT

2029 - 2044

£495 - £610 / 3 BOTTLES

CLOS DE VOUGEOT GRAND CRU, DOMAINE JEAN GRIVOT

2031 - 2047

£655 - £810 / 3 BOTTLES

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FARTHINGHOEFINEWINE.COM

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ALL WINE SOLD IN BOND AT OCTAVIAN

DOMAINE MICHEL GROS - VOSNE-ROMANÉE

We visited Pierre twice to taste the 2023s. One visit was scheduled and based on their glowing reports the other team gave a chance knock on his door a day later and he very kindly gave us the full tour again. Pierre is really growing into his management of the Domaine, where he has been in full control since 2019. Michel is still a regular presence to lend advice. Their 23 hectares of vineyard has increased as AF Gros and Gros Freres et Soeurs' long-term contract on the Gros family plots in Echezeaux and Richebourg have just come back into the Michel Gros fold. The return of these has required a winery expansion into a very smart building straight across the street. Stylistically We notice a gradual improvement in finesse and purity in the wines which makes them approachable young and old rather than demanding bottle age. Recent bottles of 2015 villages Morey & Nuits, 2005, 2002 and 1999 Clos des Reas show just how well these age. Refinement here is on an upward trajectory from a very high bar!

The wines this year have a lovely core of pure fruit, with energy and salinity in abundance. The top cuvees have a hint of generous toasty note from barrique. The **Hautes Cotes de Nuits Au Vallon** is always lovely and this year it's even better! Seeing no oak at all, it's bright energetic and by far the most complex Hautes Cotes de Nuits we tasted in the week. The **Nuits St Georges Chaliots** was very fine and purer than most Nuits, with lovely supporting structure. The **Morey St Denis En La Rue de Vergy** is always a favourite with surely some of the best locations for a village lieu-dit, surrounded by Grand Cru: above Clos de Tart, and beside Clos des Lambrays! It had lovely sweet and open fruit in 2023 and will be hard not to buy! Pierre's **Nuits St. Georges 1er Cru** was brilliantly vibrant and elegant. And now for the **Vosne Romanée** for which they are so famous, **Aux Brulées** – way up in the valley with thin top-soils and exposed to the elements it has that classic smoky nose with an abundance of fruit. Their monopole **Clos des Reas** exhibits the other side of Vosne, exotic Chinese five spice, plum sauce, bags of energy. Really very good! Into the Grand Crus the **Echezeaux** is ethereal, super fine with a brooding and seductive fruit. Sadly they've uprooted 2/3 of their plot following the 2023 harvest to replace the rootstock, but what a way to go out! **Clos Vougeot** from the historic family Gros plot surely better than most Vougeots we tasted this week, incredibly pure and fine! We finished with a glorious sip of **Richebourg**, how delightful to have this back in the fold! Generous and seductive yet at the same time ethereal and precise. What a wine. Onwards and upwards for Domaine Michel Gros and Chapeau, Pierre!

Tom Meade, Farthinghoe

HAUTES COTES DE NUITS, AU VALLON, DOMAINE MICHEL GROS

2025 - 2030 £190 - £235 / 12 BOTTLES

NUITS ST. GEORGES, LES CHALIOTS, DOMAINE MICHEL GROS

2026 - 2032 £390 - £485 / 12 BOTTLES

MOREY ST. DENIS, EN LA RUE DE VERGY, DOMAINE MICHEL GROS

2027 - 2035 £445 - £545 / 12 BOTTLES

CHAMBOLLE-MUSIGNY, DOMAINE MICHEL GROS

2027 - 2035 £620 - £770 / 12 BOTTLES

NUITS ST. GEORGES 1ER CRU, DOMAINE MICHEL GROS

2028 - 2037 £340 - £420 / 6 BOTTLES

VOSNE-ROMANEE, 1ER CRU AUX BRULEES, DOMAINE MICHEL GROS

2030 - 2042 £490 - £605 / 6 BOTTLES

VOSNE-ROMANEE, 1ER CRU CLOS DES REAS, DOMAINE MICHEL GROS

2032 - 2043 £490 - £605 / 6 BOTTLES

2033 - 2045 £975 - £1205 / 3 MAGNUMS

CLOS VOUGEOT GRAND CRU, DOMAINE MICHEL GROS

2035 - 2045 £435 - £540 / 6 BOTTLES

ECHENZEAUX GRAND CRU, DOMAINE MICHEL GROS

2035 - 2046 £460 - £570 / 6 BOTTLES

RICHEBOURG GRAND CRU, DOMAINE MICHEL GROS

2036 - 2048 £1215 - £1495 / 6 BOTTLES

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DOMAINE DU CLOS FRANTIN - NUITS ST. GEORGES

Clos Frantin is owned by négociant Albert Bichot, but it's running and production is kept separated with different teams and employees. It allows it to function as a small Domaine under the umbrella of a larger company, allowing them to own plots in some of the very finest terroirs - such as the largest parcel in Malconsorts. Year in, year out Clos Frantin gives some of the best value examples of top names such as Malconsorts and Echezeaux. Each is a textbook example of the sites, using all the know-how of a large house, with the plot-led focus of a small domaine. We visited the grand Bichot house on the outskirts of Beaune to taste a lengthy range of wines. This thorough and in depth tasting allows us to pick the absolute stars of the range. Our selection from the range allows you access to some of the top names in Burgundy for a snip of the price of bigger name domaines.

Alain Serveau, the Estate's technical director of some 25 years, a man of the soil that he works, having been born in Nuits St. Georges, a stone's throw from the Bichot winery. He is incredibly knowledgeable and passionate and has given us a deep understanding of how the domaine works. Frantin became biodynamic certified in 2014 after 10 years of experimentation. Alain explained that a doctor gives a full consultation before giving a prescription. He needed to understand the soils and parcels before making changes. He also wanted full buy in from the vineyard teams to understand the *why* of what they are doing not just the *how*.

The **Gevrey Chambertin** is bright, generous and fresh with notes of raspberry jam and fruit tea while the **Vosne Les Rouges** has herbal elements overlaying silky fruit and a open knit texture. **Chambolle Chabots 1er Cru**, between Amoureuses and Musigny, displays wild strawberry, rose petals and spice. Frantin hold the largest parcel in Vosne's legendary **Malconsorts 1er Cru**, which sits adjacent to La Tache Grand Cru and Nuits St Georges, it is safe to say Frantin know what they are doing. It is broad, silky and saline with textbook dark fruit and exotic spice. It is powerful and silky with high energy. **Echezeaux** is pretty, with dark silky fruit and spice, powerful, structured and fine grained. **Clos Vougeot** shows a much more charming nose than you may expect, yet with the power, structure and intensity you would expect. **Latricieres Chambertin** doesn't lack for power, the fruit is tightly wound and will need cellar time to unwind.

Malcolm Willatts, Farthinghoe

VOSNE-ROMANEE, DOMAINE DU CLOS FRANTIN

2027 - 2034 £375 - £465 / 6 BOTTLES

VOSNE-ROMANEE, 1ER CRU LES MALCONSORTS, DOMAINE DU CLOS FRANTIN

2029 - 2040 £1045 - £1295 / 6 BOTTLES

ECHEZEAUX GRAND CRU, DOMAINE DU CLOS FRANTIN

2030 - 2044 £1275 - £1575 / 6 BOTTLES

CLOS DE VOUGEOT GRAND CRU, DOMAINE DU CLOS FRANTIN

2030 - 2044 £1210 - £1495 / 6 BOTTLES

CHARMES-CHAMBERTIN GRAND CRU, ALBERT BICHOT

2029 - 2043 £850 - £1050 / 6 BOTTLES

CHAMBOLLE-MUSIGNY, 1ER CRU LES AMOUREUSES, ALFRED BICHOT

2028 - 2040 £1315 - £1625 / 6 BOTTLES

CHAMBERTIN GRAND CRU, DOMAINE DU CLOS FRANTIN

2030 - 2047 £1275 - £1575 / 3 BOTTLES

RICHEBOURG GRAND CRU, DOMAINE DU CLOS FRANTIN

2030 - 2046 £2040 - £2520 / 3 BOTTLES

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ALL WINE SOLD IN BOND AT OCTAVIAN

DOMAINE HENRI GOUGES - NUITS ST. GEORGES

Gouges have been deliberately evolving their style over the last few years. Picked between 9th and 18th September, the 2023 vintage showed dark, suave fruit with fresh minerality with a seductive, silky texture. The Gouges wines of old used to take 20 years to come around but they have softened the style without losing the essence of what makes them one of the great winemakers in Nuits St Georges. In the vineyard, Antoine is constantly experimenting on small plots in the vineyard, planting nitrogen fixing legumes in the rows, testing his results year-on-year. In Fontaine Jacquinot his experiments with biodynamics are showing great results. In the chai the gravity-fed winery is excelling in refining the tannin across the cuvées, reducing the extraction process. In the winery, Gregory has also begun to decrease the age of his used barrels to create a more uniform micro-oxygenation process across his cuveés prior to blending. All in all, things couldn't be healthier, and we, as long-term supporters couldn't be happier! We think the wines are of supreme quality and perhaps even a tad undervalued - especially for such a storied estate - among the first four to estate-bottle their own wine. Henri Gouges was a formidable character, nicknamed the Gendarme de Nuits, as he was always on the hunt for those blending grapes from outside the region. He would be pleased to see his grandsons' current offerings.

The **village Nuits St Georges** speaks of cherry yoghurt and cool, crunchy blue fruit and silky tannins. **Carteaux 1er Cru** has orange zestiness and cool finesse while the **Chaignots 1er Cru** is much darker and more brooding with dark fruit and saline minerality. The monopole of **Clos des Porrets St Georges** is understated, pretty and floral with plum skin tannin showing the serious side of this wine. It feels at this point in the range there is a step up. **Pruliers 1er Cru** is much more complex with citrus zest, spice and brambly fruit with sweet baking spice. It combines pretty elegance with power and intensity. **Vaucrains 1er Cru** is creamy with intense energy and redcurrant crunch, overlaying a big, grippy structure. **Les St Georges 1er Cru** is the pinnacle of the range with the greatest complexity and power showing tightly wound fruit, energy and length. It combines red, blue and dark fruit, a lick of well-judged oak and defined structure.

Malcolm Willatts, Farthinghoe

**NUITS ST. GEORGES, 1ER CRU LA PERRIERE BLANC,
DOMAINE HENRI GOUGES**
2026 - 2031 £410 - £505 / 6 BOTTLES



NUITS ST. GEORGES, DOMAINE HENRI GOUGES
2026 - 2034 £230 - £285 / 6 BOTTLES

**NUITS ST. GEORGES, CLOS DE LA FONTAINE
JACQUINOT, DOMAINE HENRI GOUGES**
2028 - 2036 £290 - £360 / 6 BOTTLES

**NUITS ST. GEORGES, 1ER CRU CLOS DES PORRETS,
DOMAINE HENRI GOUGES**
2029 - 2039 £280 - £350 / 6 BOTTLES

**NUITS ST. GEORGES, 1ER CRU CHAIGNOTS,
DOMAINE HENRI GOUGES**
2029 - 2039 £320 - £395 / 6 BOTTLES

**NUITS ST. GEORGES, 1ER CRU LES PRULIERS,
DOMAINE HENRI GOUGES**
2029 - 2039 £420 - £520 / 6 BOTTLES

**NUITS ST. GEORGES, 1ER CRU LES VAUCRAINS,
DOMAINE HENRI GOUGES**
2031 - 2045 £285 - £355 / 3 BOTTLES

**NUITS ST. GEORGES, 1ER CRU LES ST. GEORGES,
DOMAINE HENRI GOUGES**
2031 - 2045 £870 - £1075 / 3 BOTTLES

PLEASE BE AWARE THAT MANY WINES ARE OFFERED ON STRICT ALLOCATION

BURGUNDY

CÔTE DE NUITS



DOMAINE TAWSE/MAISON TAWSE- NUITS ST. GEORGES

Our third vintage tasting at Pascal Marchand's Domaine in the centre Nuits, after some misdirection on the autoroute and a one hour round trip we arrived rather late. Alas Pascal was in Singapore and Seoul over our Burgundy week so we were very graciously hosted by his wife Amandine and his son Pierre-Odolin. Marchand is a ball of energy, in a state of constant movement during a tasting in his cellars, forever moving from barrel to barrel drawing the next sample. With Amandine it was very considered and methodical, and charming too. We can see how they make a great pairing. The wines here have a purple, wild, hedgerow fruit character which is so appealing and often a brightness, energy and fine tannins to match. They're compelling wines and a tasting here is a proper tour of the Cote D'Or. A French-Canadian Burgundy legend, Pascal introduced biodynamic winemaking to the region as the régisseur at Comte Armand, Clos des Epeneaux, Pommard in 1985. He took the reins at only 22, redefining winemaking possibilities in the region. Pascal's work in Pommard then, and his base in Nuits now, gives him a 40-year knowledge-base in this intricate region. This is one of the many things that sets him apart, alongside his boundless energy and experience. Harvest here began on 6th September and, such is the breadth of their production, took a full three weeks. Despite the heatwave and temperature spike they have maintained alcohol levels at around 13%. Impressive given the levels other growers experienced. They plough with horses in numerous vineyards such as Fremiets and Lavaux St Jacques. There's less whole bunches used in 2023 as they simply did not have the space in the vats... a good problem to have in advance of the woeful 2024 yields.

The nexus between Negociant and Domaine has changed hugely in the past decade. '*Negoce*' often implied less quality control. However, small Domaines now have *negoce* arms to boost production and large *Negoce* often have Domaine operations too! The key thing is whether the producer has control over the viticultural approach. The Domaine wines at Marchand Tawse cover 8 of the 24 hectares under their control. Pascal has oversight on growing on his long-term agreements for the remaining 2/3s, no matter what. This is now reflected in their uniform labels.

The Marchand Tawse wines have an open style and great intensity, offering real vineyard clarity and range all under one roof. It is a large tasting at Tawse so we have picked our favourites here for your selection.

The **Marsannay** was the first really stunning wine we want to offer - a blend of Poulottes and Longerois Lieu-dits, limpid and pure, supple fruit. Next came one of the best in the range for quality and price: **Pommard Les Saussilles**. It's a high-altitude plot bordering Beaune and the interesting thing here is the traditional co-planting and fermenting of Chardonnay and Pinot Beurre - the Cote d'Or version of Pinot Gris - in small proportion alongside Pinot Noir. The blend makes the wine vivacious bright, with great concentration. Fantastic and interesting. **En La Rue de Vergy, Morey St Denis** is always a great pick as this village lieu-dit sits above the Clos de Tart and beside Clos de Lambrays Grand Crus. Very thin soils, as high up the slope as can be. A thing of beauty. Moving to **1er Crus** which are both ploughed by horse, **Volnay Fremiets** showed beautiful supple and aromatic character with lifted energy and great length. Further north to the fabulous **Lavaux St Jacques**, one of Gevrey's best 1er Crus, showed huge intensity and concentration of fruit, energetic, ripe and taut at the same time layered with floral blueberry and raspberry. In the Grand Crus there's a brilliant range on offer from Marchand Tawse. The **Corton** had brilliant savage and wild strawberry character with focus and energy. The **Clos Vougeot** was classic and intense from the Grand Maupertui plot at the top of the vineyard. **Mazoyeres Chambertin** may have been the pick of these with its sense of class and concentration, perhaps pipping the beautiful **Mazis Chambertin** on the day. It will be interesting to see them side by side in the future. The Musigny is yet again likely the greatest wine we tasted this year, a wine of effortless power and energy, yet all the while weightless and super fine. While tasting the room fell silent, absolute focus on vinous brilliance. With only two barrels made, supply is sadly miniscule!

Tom Meade, Farthinghoe

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**MARSANNAY, MARCHAND TAWSE**

2027 - 2033 £153 - £189 / 6 BOTTLES

POMMARD, LES SAUSSILLES, MARCHAND TAWSE

2027 - 2035 £445 - £550 / 6 BOTTLES

**MOREY ST. DENIS, AU RUE DE VERGY,
MARCHAND TAWSE**

2028 - 2036 £250 - £310 / 6 BOTTLES

VOLNAY, IER CRU FREMIETS, MARCHAND TAWSE

2029 - 2039 £260 - £320 / 6 BOTTLES

**GEVREY-CHAMBERTIN, IER CRU LAVAUX
ST JACQUES, MARCHAND TAWSE**

2030 - 2041 £800 - £995 / 6 BOTTLES

CORTON GRAND CRU, MARCHAND TAWSE

2030 - 2041 £990 - £1225 / 6 BOTTLES

**CLOS DE VOUGEOT GRAND CRU,
MARCHAND TAWSE**

2031 - 2042 £990 - £1225 / 6 BOTTLES

**MAZIS-CHAMBERTIN GRAND CRU,
MARCHAND TAWSE**

2032 - 2045 £1150 - £1415 / 6 BOTTLES

**MAZOYERES-CHAMBERTIN GRAND CRU,
MARCHAND TAWSE**

2034 - 2046 £1230 - £1520 / 6 BOTTLES

MUSIGNY GRAND CRU, MARCHAND TAWSE

2034 - 2055 £720 - £890 / 1 BOTTLE

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DOMAINE THIBAUT LIGER-BELAIR - NUITS ST. GEORGES

Thibault Liger-Belair, cousin to Vicomte Liger-Belair of Vosne-Romanée, has revitalised a family heritage in Nuits-Saint-Georges. In 2001, he reclaimed vineyards that had been farmed by contracted share croppers, and established his domaine, leasing a nearby winery. His holdings now include prestigious parcels in Richebourg, Clos de Vougeot, and Nuits-Saint-Georges Les Saint-Georges, alongside additional and carefully chosen vineyards.

A staunch advocate for sustainable viticulture, few winemakers are as excited by the minutiae and micro-detail as he. Attention to detail is often cited as a reason for qualities of a particular winemaker. Thibault and his team take this to a different level. The commitment to quality begins with ensuring the long-term health of his vines. To do this he says “80% of our work is the soil, not the vines.” His philosophy - and refreshingly with Thibault it actually is one, rather than a marketing term - is encapsulated by his musings on the soil: “In the past, with chemical use, the soil was provided with potassium, iron etc as if it was a warehouse from which the factory - the vines - could draw raw materials. But it is better to think of the soil as the factory, we take care of it, keeping it organic and it provides the raw materials.” It is no surprise, he says, that with this approach the stems’ have 1.5% more mineral content in the last three years than they did 10 years ago. The whole winemaking process is carbon neutral. Upon arrival at the winery, you are greeted by a huge metal sunflower that has each petal holding solar panels to help power the winery. It is safe to assume that a winemaker that goes to these intricate lengths also ensures that his wines are at the very top of the tree! The result is a range of wines that are at once opulent and precise.

The hallmark Liger-Belair style—full-bodied and generous—is now further enhanced by a pronounced minerality, a testament to the positive influence of his biodynamic practices. These are wines of remarkable depth and intensity, expressing the unique character of their origins with undeniable power and elegance. Unfortunately we weren’t able to taste with Thibault this year but will taste the wines in London in the coming weeks.

Ben Grosvenor, Farthinghoe

MOULIN-A-VENT, LA VIEILLES VIGNES, DOMAINE THIBAUT LIGER-BELAIR

2025 - 2032 £135 - £170 / 6 BOTTLES

BOURGOGNE ROUGE, LES GRANDS CHAILLOTS, DOMAINE THIBAUT LIGER-BELAIR

2026 - 2031 £240 - £295 / 12 BOTTLES

HAUTES COTES DE NUITS, LA ROCHE, DOMAINE THIBAUT LIGER-BELAIR

2027 - 2032 £145 - £180 / 6 BOTTLES

NUITS ST. GEORGES, LA CHARMOTTE, DOMAINE THIBAUT LIGER-BELAIR

2027 - 2032 £290 - £360 / 6 BOTTLES

NUITS ST. GEORGES, LES BELLES CROIX, DOMAINE THIBAUT LIGER-BELAIR

2028 - 2034 £310 - £385 / 6 BOTTLES

GEVREY-CHAMBERTIN, LA CROIX DES CHAMPS, DOMAINE THIBAUT LIGER-BELAIR

2028 - 2034 £310 - £385 / 6 BOTTLES

GEVREY-CHAMBERTIN, EN CREOT, DOMAINE THIBAUT LIGER-BELAIR

2027 - 2034 £320 - £395 / 6 BOTTLES

ALOXE-CORTON, 1ER CRU TOPPE AU VERT, DOMAINE THIBAUT LIGER-BELAIR

2027 - 2035 £340 - £420 / 6 BOTTLES

CHAMBOLLE-MUSIGNY VIEILLES VIGNES, DOMAINE THIBAUT LIGER-BELAIR

2027 - 2035 £420 - £520 / 6 BOTTLES

CHAMBOLLE-MUSIGNY, AUX BEAUX BRUNS, DOMAINE THIBAUT LIGER-BELAIR

2027 - 2036 £575 - £705 / 6 BOTTLES

VOSNE-ROMANEE, AUX REAS, DOMAINE THIBAUT LIGER-BELAIR

2028 - 2038 £595 - £735 / 6 BOTTLES

CORTON LES RENARDES GRAND CRU, DOMAINE THIBAUT LIGER-BELAIR

2030 - 2040 £640 - £790 / 6 BOTTLES

NUITS ST. GEORGES, 1ER CRU LES SAINT GEORGES, DOMAINE THIBAUT LIGER-BELAIR

2030 - 2044 £375 - £465 / 6 BOTTLES

CHARMES-CHAMBERTIN GRAND CRU, DOMAINE THIBAUT LIGER-BELAIR

2031 - 2046 £1270 - £1570 / 6 BOTTLES

CLOS DE VOUGEOT GRAND CRU, DOMAINE THIBAUT LIGER-BELAIR

2030 - 2045 £530 - £660 / 3 BOTTLES

RICHEBOURG GRAND CRU, DOMAINE THIBAUT LIGER-BELAIR

2031 - 2049 £1785 - £2205 / 3 BOTTLES

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BURGUNDY

CÔTE DE NUITS



DOMAINE CHANDON DE BRIAILLES - SAVIGNY-LES-BEAUNE

It is a pleasure to watch growers that we have worked with for many years go from strength to strength. Chandon de Briailles are a great example of this – when we started buying from them the wines were good but now they are truly excellent. A recent bottle of 2012 Marechaudes – the “lesser Corton” tasted blind at a Grand Cru lunch was thought to be a Grand Cru from Chambolle, which was telling for the quality and value on offer. This vintage the wines are ripe and generous while maintaining a lovely freshness. We were delighted to taste with Claude de Nicolay, illustrative and engaging as ever. Their style is one of transparent elegance, continually improving vineyard techniques in pursuit of finesse, such as ploughing by horse to prevent root compaction and using biodynamic practices since 2005. They started harvest on the 5th and finished on the 15th of September. The grapes were all crushed gently and vinified slowly with only the gentlest levels of extraction. A true labour of love bringing wonderful finesse and elegance across their appellations. We highly recommend buying their wines this year.

Savigny Les Beaunes Aux Fourneaux is made from 1/3 village and 2/3 1er cru plots from the Fourneaux climat, Chandon blends both parcels and declassifies to make a ‘super village’ turbocharged with 1er cru fruit. They use 100% whole bunch to promote freshness in a warm plot. It is incredibly pure, silky with lovely complexity and a saline finish. **Les Lavieres 1er Cru** has more limestone in the soil, it gives a red cherry and summer fruit bouquet with silky texture and saline minerality. **Ile de Vergelesses 1er Cru** is the grand cru that never was, it missed the classification by a whisker. It has charming, soft dark cherry and plummy notes with a dense grippy texture showing great ageing potential. **Corton Bressandes Grand Cru** opens with a huge hit of sweet cherry yoghurt and plums, there is purity to the sweetness with salinity and minerality. The structure follows the defined fruit with grippy, fine tannins. Finally the **Corton Blanc Grand Cru** is delicious, broad and elegant, with finessed lemon and generous mealy texture. There is conference pear, white peach, stoney minerality and saline finish. Other wines from the range has just been racked so weren't in a position to be tasted at the Domaine. Of late, they have always provided so much joy and we will be offering them.

Malcolm Willatts, Farthinghoe

SAVIGNY-LES-BEAUNE, LES SAUCOURS BLANC, DOMAINE CHANDON DE BRIAILLES

2025 - 2030 £275 - £345 / 6 BOTTLES

PERNAND-VERGELESSES, 1ER CRU ILE DE VERGELESSES BLANC, DOMAINE CHANDON DE BRIAILLES

2027 - 2035 £420 - £515 / 6 BOTTLES

CORTON BLANC GRAND CRU, DOMAINE CHANDON DE BRIAILLES

2028 - 2036 £1235 - £1525 / 6 BOTTLES

CORTON-CHARLEMAGNE GRAND CRU, DOMAINE CHANDON DE BRIAILLES

2028 - 2040 £1320 - £1630 / 6 BOTTLES

SAVIGNY-LES-BEAUNE, AUX FOURNEAUX, DOMAINE CHANDON DE BRIAILLES

2027 - 2034 £250 - £305 / 6 BOTTLES

SAVIGNY-LES-BEAUNE, 1ER CRU LES LAVIERES, DOMAINE CHANDON DE BRIAILLES

2028 - 2039 £315 - £390 / 6 BOTTLES

2029 - 2041 £325 - £400 / 3 MAGNUMS

PERNAND-VERGELESSES, 1ER CRU ILE DE VERGELESSES, DOMAINE CHANDON DE BRIAILLES

2030 - 2042 £385 - £475 / 6 BOTTLES

2031 - 2044 £395 - £485 / 3 MAGNUMS

2031 - 2044 £TBC / 1 DOUBLE MAGNUM

CORTON LES MARECHAUDS GRAND CRU, DOMAINE CHANDON DE BRIAILLES

2032 - 2045 £830 - £1025 / 6 BOTTLES

CORTON LES BRESSANDES GRAND CRU, DOMAINE CHANDON DE BRIAILLES

2032 - 2047 £1020 - £1260 / 6 BOTTLES

2033 - 2048 £1070 - £1310 / 3 MAGNUMS

CORTON LE CLOS DU ROI GRAND CRU, DOMAINE CHANDON DE BRIAILLES

2033 - 2049 £1360 - £1680 / 6 BOTTLES



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DOMAINE RAPET - PERNAND-VERGELESSES

Rapet is found off the beaten track in the sleepy village of Pernand. Where once they struggled for ripeness, the increasingly warmer vintages are now suiting this site particularly well and that is evident in the quality being produced here. With further holdings across the hill of Corton in both red and white, Rollin, who leads the estate with his two sons, crafts pure and juicy wines which provide excellent value and great drinking.

Our tasting began with the **Pernand-Vergeless Blanc, Les Combottes** which showed itself as well defined and focused, well-balanced and tensile with generous white fruit in a riper, rich style. Next straight into the **Corton Charlemagne Grand Cru**, and a clear step up in quality in a richer, broader nose that showed great complexity, with spice, creamy lemon fruit and minerality carried by excellent weight.

Moving to the reds, the **Beaune 1er Cru Bressandes** showed good delineation and appeal on the nose in wild strawberry with serious weight and structure, good acidity, and persistence on the finish, whilst the **Savigny-les-Beaune, 1er Cru Aux Forneaux** from 50-year-old vines had a bright red fruit profile, with lots of energy and freshness. The **Savigny-les-Beaune 1er Cru Île de Vergelesses** had real perfume of raspberry, redcurrant, and wild strawberries framed by good structure and acidity. The **Corton** marked a step-up with an expressive nose of dark berries and spice, well concentrated and with excellent weight to the darker bramble fruit on the palate that finished with persistence.

Ross Johnson, Farthinghoe

PERNAND-VERGELESSES BLANC, LES COMBOTTES, DOMAINE VINCENT RAPET

2025 - 2029 £170 - £210 / 6 BOTTLES

CORTON-CHARLEMAGNE GRAND CRU, DOMAINE VINCENT RAPET

2027 - 2037 £660 - £815 / 6 BOTTLES

PERNAND-VERGELESSES, LES COMBOTTES, DOMAINE VINCENT RAPET

2026 - 2032 £170 - £210 / 6 BOTTLES

PERNAND-VERGELESSES, BELLE FILLE, DOMAINE VINCENT RAPET

2026 - 2032 £180 - £220 / 6 BOTTLES

PERNAND-VERGELESSES, 1ER CRU ÎLE DES VERGELESSES, DOMAINE VINCENT RAPET

2026-2040 £275 - £335 / 6 BOTTLES

PERNAND-VERGELESSES, 1ER CRU LES VERGELESSES, DOMAINE VINCENT RAPET

2026-2038 £270 - £335 / 6 BOTTLES

BEAUNE, 1ER CRU GREVES, DOMAINE VINCENT RAPET

2030 - 2040 £235 - £290 / 6 BOTTLES

BEAUNE, 1ER CRU BRESSANDES, DOMAINE VINCENT RAPET

2026-2038 £275 - £335 / 6 BOTTLES

CORTON GRAND CRU, DOMAINE VINCENT RAPET

2028-2045 £485 - £600 / 6 BOTTLES

PLEASE BE AWARE THAT MANY WINES ARE OFFERED ON STRICT ALLOCATION

DOMAINE TOLLOT-BEAUT ET FILS - CHOREY-LES-BEAUNE

The Tollot-Beaut family have been in Burgundy for many generations, starting when great-great-grandfather Francois Tollot planted vines in Chorey-les-Beaune. Now it is Natalie who oversees the Domaine and the tasting with her in their 300-hundred-year-old cellars is one we look forward to each year. The wines are destemmed to preserve fruit character and aged in no more than 50% new oak for the Grand Crus, so there is always superb texture and approachability here.

We started with two separate parcels of **Chorey-Les-Beaune** which had been picked a week apart and were dramatic in difference: the first with an incredibly bright and expressive nose of red fruit, classic Pinot, with the second showing a more brooding, darker nose of slightly cooked strawberry and blackberry with a bigger structure. These will be blended into one Chorey-Les-Beaune and with the component parts both being delicious, it will be fascinating to see the final wine here. Next came **La Piece du Chapitre**, very expressive in its nose of strawberries and raspberries with excellent concentration and balance, and then **Savigny-Les-Beaune, 1er Cru Lavieres** which showed itself as slightly cooler and more restrained, with an elegant nose of wild strawberry and raspberry framed by soft integrated tannins. The **Beaune, 1er Cru Clos Roi** followed with a tighter wound nose that revealed cool red and blue fruit, very elegant and very long, with fantastic freshness as their first picked plot. The **Aloxe-Corton** proved a serious segway towards the Grand Cru, offering a tightly wound nose, that showed itself as very serious with excellent red fruit, acidity and spice. Next the **Corton**, and a noticeable step up; a brooding nose revealed darker fruit and blackberries with coaxing; broad shouldered and powerful with good weight and spice, a punch of acidity and ripe firm tannins with long lingering finish this showed excellently. The **Corton Bressandes** followed with a richer nose of mixed fruits and minerality. There was an excellent brooding precision, good weight and spice, ripe and round tannins with the alcohol of 14.5 very integrated, the finish long and powerful. These were an excellent set of wines by Natalie and are sure to remain one of our favourites of the campaign.

Ross Johnson, Farthinghoe

ALOXE CORTON, DOMAINE TOLLOT-BEAUT ET FILS
2026-2032 £205 - £250 / 6 BOTTLES

CHOREY-LES-BEAUNE, DOMAINE TOLLOT-BEAUT ET FILS
2026-2032 £120 - £150 / 6 BOTTLES

CHOREY-LES-BEAUNE, DOMAINE TOLLOT-BEAUT ET FILS
2026-2032 £120 - £150 / 12X37.5

CHOREY-LES-BEAUNE, LA PIECE DU CHAPITRE, DOMAINE TOLLOT-BEAUT ET FILS
2026-2034 £130 - £160 / 6 BOTTLES

SAVIGNY-LES-BEAUNE, LES LAVIERES, DOMAINE TOLLOT-BEAUT ET FILS
2026-3032 £175 - £215 / 6 BOTTLES

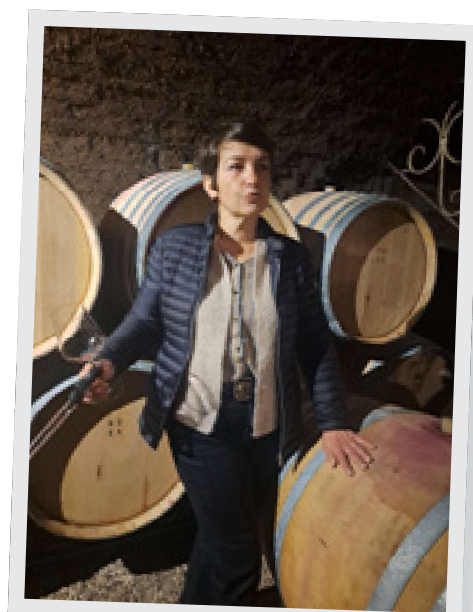
SAVIGNY-LES-BEAUNE, 1ER CRU CHAMP CHEVREY, DOMAINE TOLLOT-BEAUT
2026-2035 £230 - £285 / 6 BOTTLES

BEAUNE, 1ER CRU CLOS DU ROI, DOMAINE TOLLOT-BEAUT ET FILS
2026-2034 £245 - £300 / 6 BOTTLES
2026-2034 £250 - £310 / 3 MAGNUMS

ALOXE CORTON, 1ER VERCOTS, DOMAINE TOLLOT-BEAUT ET FILS
2026-2032 £265 - £325 / 6 BOTTLES

CORTON LES BRESSANDES GRAND CRU, DOMAINE TOLLOT-BEAUT ET FILS
2028-2040 £195 - £235 / 3 BOTTLES

CORTON GRAND CRU, DOMAINE TOLLOT-BEAUT ET FILS
2028-2040 £195 - £235 / 6 BOTTLES



PLEASE BE AWARE THAT MANY WINES ARE OFFERED ON STRICT ALLOCATION

BENJAMIN LEROUX – BEAUNE

A few team tastings, but my first here, in a very impressive salon rich in oak beams and maritime art. Benjamin, who was born the same year as Farthinghoe began is a thoughtful and reflective winemaker, very well versed in his craft, having started his career aged 13 at Comte Armand in Pommard! He founded his eponymous negociant business in 2007, basing his headquarters in Beaune. He owns 9ha, mostly around Meursault with an ambition to achieve 12ha. In addition to this he has arrangements with some of the great Côte de Nuits vineyards and has enviable holdings in Clos de la Roche, Clos Vougeot and Le Chambertin, among others. Allen Meadows heaped high praise on him when hailing him as the natural successor to the late, great Henri Jayer. William Kelley of the Wine Advocate writes “The style here, in reds and whites, is pure, fine-boned and nicely balanced—wines which will drink well both young and old - and everything reviewed here comes recommended”. For the 2023 vintage he began picking on August 29th, so ahead of the heat spike, and there was no need to chaptalise this year, nor acidify. Green harvesting was employed to control the vigour of the vines. He used larger barrels, some 1000 and 2000 litre, reducing the amount of new oak to circa 15%. Additionally, he employs concrete “eggs” in which to vinify his whites and some glass amphora for some of the reds. Certified organic, and operating biodynamically his wines are pure, refined and expressive.

He likes very much his ‘23s, and we enjoyed a trio of fine Meursaults to begin our degustation, the **Meursault** having a lively and pithy nose with so much freshness, the **Meursault 1er Cru Blagny Piece sous la Bois** is, at 1.2 ha, the biggest holding in his Domaine; lemon/lime notes on the nose, a taut, lithe and stony palate with volume on the finish. Lovely. **Meursault 1er Cru Genevrières** had more volume on the nose, honey, caramel, pear skin very fresh on the palate and fine. Into the reds, a juicy, raspberry nosed **Bourgogne Rouge** with grip, lift and structure, hailing from vineyards in Monthelie and Pommard. Two **Volnays - 1er Cru Santenots** - dark fruit nose, mineral chalky notes on the palate with volume and structure. The soil here is brown and red clay. Its neighbouring vineyard **1er Cru Caillerets** has more limestone. Raspberry/strawberry expressive nose fine boned and linear. 80% whole bunch. Nuits, Gevrey Chambertin and Vosne-Romanée followed. **Nuits St Georges** with lovely umami spice on nose, palate firm and fine, refined with dark fruit notes. For Ben, this is the village of the vintage, and other tastings have demonstrated the quality as well. **Gevrey** was aromatic. **Vosne** which was racked at the end of summer is in *foudre* and will be bottled in spring. The nose combined the perfume of the Gevrey along with the blueberry structure of the Nuits. Lovely volume “en bouche” dark fruit and lifted energy. **Charmes Chambertin** and **Clos Vougeot Petit Maupertuis** to conclude. **Charmes** was a little muted on the nose, strawberry and cherry stone notes, with some chalkiness to finish. **Clos Vougeot** - the plot is next to the wall, the other side of which is Grands Echezeaux. 80% whole bunch. Dark, ripe black fruit nose with pretty aromatics leads to a broad-shouldered palate with velvety tannins and creamy notes. Long and very tasty!

Julian Chamberlen, Farthinghoe

MEURSAULT, LES NARVAUX, BENJAMIN LEROUX

2028 - 2035 £330 - £410 / 6 BOTTLES

MEURSAULT-BLAGNY, 1ER CRU PIECE SOUS LA

BOIS VIEILLES VIGNES, BENJAMIN LEROUX

2029 - 2037 £520 - £645 / 6 BOTTLES

MEURSAULT-BLAGNY, 1ER CRU PIECE SOUS LA BOIS VIEILLES VIGNES CUVÉE LEROUX, BENJAMIN LEROUX

2029 - 2038 £520 - £640 / 1 MAGNUM

MEURSAULT, 1ER CRU GENEVIÈRES, BENJAMIN LEROUX

2030 - 2040 £680 - £840 / 6 BOTTLES

BOURGOGNE ROUGE, BENJAMIN LEROUX

2026 - 2031 £130 - £160 / 6 BOTTLES

POMMARD, BENJAMIN LEROUX

2027 - 2034 £255 - £315 / 6 BOTTLES

GEVREY-CHAMBERTIN, BENJAMIN LEROUX

2028 - 2035 £305 - £375 / 6 BOTTLES

VOSNE-ROMANÉE, BENJAMIN LEROUX

2027 - 2035 £560 - £695 / 6 BOTTLES

VOLNAY, 1ER CRU CAILLERETS, BENJAMIN LEROUX

2029 - 2040 £595 - £735 / 6 BOTTLES

CHARMES-CHAMBERTIN GRAND CRU, LES MAZOYIÈRES, BENJAMIN LEROUX

2033 - 2043 £645 - £800 / 3 BOTTLES

CORTON GRAND CRU, BENJAMIN LEROUX

2031 - 2043 £640 - £790 / 6 BOTTLES

CLOS VOUGEOT PETIT MAUPERTUIS GRAND CRU, BENJAMIN LEROUX

2032 - 2045 £645 - £800 / 3 BOTTLES

PLEASE BE AWARE THAT MANY WINES ARE OFFERED ON STRICT ALLOCATION

DOMAINE DE BELLENE / MAISON ROCHE DE BELLENE – BEAUNE

Tasting at Roche Bellene is indeed a Burgundy masterclass, as here winemaker and owner Nicolas Potel affords us an extensive range of exemplary wines under both his “Maison” (*negoce*) label and also from his own Domaine. We tasted in his very smart guest wing overlooking a sporty pool, and particularly enjoyed a range of 30 contrasting 2023s, and as ever Nicolas was bursting with information and passion. He began his harvest on September 6th in perfect warm and sunny conditions, having enjoyed a long growing season, similar to 2020. Good volumes were brought in and this year no need for *piegage* and limited whole bunch pressing too. These 2023s are more modest in alcohol and have excellent freshness and sense of place. The reds are bright, red-fruit focussed, and bloody delicious, coupled with which there is value to be had here, so certainly for us “drinkers” we think a cellar essential! Nicolas grew up at Domaine de la Pousse d’Or in Volnay where his father Gérard was the winemaker from 1964 on until his death in 1997. He knows everyone and has access to some spectacular vineyards on top of his own! Communication and engagement is his thing, and helpfully each back label on his bottles confers a huge amount of information around the wine and its production statistics this year. Style wise, he has reduced his new oak use over the years allowing a true fruit expression. We began with his Domaine selection **Nuits** was expressive, taut and linear with good concentration, sweet cherry core, mid weight, **Savigny les Beaune**, **Hommage a Jean Ferte** again a sweet core, some stoniness but perfectly poised and succulent. **Beaune 1er Cru Hommage a Francois Potel** - Raspberry overflows on the nose, sweet core combines with pure minerality. Next and a favourite was **Vosne Romanée Quartiers de Nuits** - racked the previous day, this vineyard sits below Echezeaux! Half of the blend is actually from Echezeaux Grand Cru! Raspberry, violet fine and intense. Sweet core with intense black and red cherry. Tender and intense. Wow! **Nuits 1er Cru Chaignots** is little closed on the nose, but a generous black fruited full palate with a touch of spice. Long. **Vosne Romanée 1er Cru les Suchots** - expressive raspberry, violet, plum. Intense and serious, layered and lovely. Exquisite! To the “Maison” range and what an opener, a simply excellent **Bourgogne Rouge**, VV aged in *Demi-muids*, sappy dark fruit with lovely intensity and lift. With a reduction in price on last year too this is a firm favourite! **Volnay** and **Pommard VV** up next - intensity in both, dark fruit and concentration. Pommard with the structure of this appellation, Volnay the elegance. **Volnay 1er Cru Caillerets**, incense, violet intensity on nose. Rich raspberry concentration and richness on palate. Long. **Gevrey VV** and **1er Cru Combes aux Moines** - generosity, openness, sweet spicy palate red fruit moving to black for the VV, the CAM so perfumed, raspberry, strawberry, clove, violet. Generous and rich palate with mineral core. Lovely, quite lovely. **Corton** and **Corton Rognets**, the former with strawberry and graphite on the nose the palate generous, rewarding and fine toned. I preferred to the **Rognets** which was more reticent but lovely sweet core. **Clos de la Roche**, **Clos Vougeot** and **Charmes Chambertin** next! **Roche** intense, *parfumée*, some dilution to finish on the day, **CV** - power and freshness combined, **Charmes** dark cherry fruit nose, firm and taut palate. Impressive. **Bonnes Mares** oriental spice, cherry, dense and serious this is always such an expressive vineyard. A pleasure giver! **Chambertin** – stunning! Perfume and well-structured super long, we loved this. **Echezeaux** red fruit nose, grip tautness and breeding on the palate. **Grands Echezeaux** more weight and substance here, the oak is apparent at this stage. **Romanée St Vivant** what an unbelievable sensory experience, cherry, strawberry to the fore and palate so long so fine and so impressive. A glass of excellent white to finish the impressive **L’Eclos des Abeilles** a blend of 90/10 chardonnay/Aligote from the Coteaux Bourguignons AOC. Pineapple and waxy lemon notes on the nose very delicious and well weighted. Marvellous quality here and great value to be had outside the main Cote d’Or villages.

Julian Chamberlen, Farthinghoe

NUITS ST. GEORGES VIEILLES VIGNES, DOMAINE DE BELLENE

2028 - 2035 £167 - 205 / 6 BOTTLES

VOSNE-ROMANÉE, LES QUARTIERS DE NUITS, DOMAINE DE BELLENE

2028 - 2035 £395 - £490 / 6 BOTTLES

BEAUNE, 1ER CRU GREVES, DOMAINE DE BELLENE

2030 - 2042 £385 - £475 / 6 BOTTLES

NUITS ST. GEORGES, 1ER CRU LES CHAIGNOTS, DOMAINE DE BELLENE

2030 - 2044 £420 - £520 / 6 BOTTLES

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MAISON ROCHE DE BELLENE

BOURGOGNE PINOT NOIR CUVÉE RÉSERVE, MAISON ROCHE DE BELLENE

2026 - 2031 £125 - £160 / 12 BOTTLES

VOLNAY, VIELLES VIGNES, MAISON ROCHE DE BELLENE

2028 - 2035 £160 - £195 / 6 BOTTLES

SAVIGNY-LES-BEAUNE, 1ER CRU LES VERGELESSES, MAISON ROCHE DE BELLENE

2027 - 2034 £190 - £235 / 6 BOTTLES

POMMARD, MAISON ROCHE DE BELLENE

2027 - 2034 £155 - £195 / 6 BOTTLES

VOLNAY, 1ER CRU CAILLERETS, MAISON ROCHE DE BELLENE

2028 - 2039 £280 - £350 / 6 BOTTLES

VOSNE-ROMANÉE, VIEILLES VIGNES, MAISON ROCHE DE BELLENE

2028 - 2038 £320 - £395 / 6 BOTTLES

CHAMBOLLE MUSIGNY, 1ER CRU GROSEILLES, MAISON ROCHE DE BELLENE

2030 - 2042 £380 - £470 / 6 BOTTLES

GERVREY-CHAMBERTIN, 1ER CRU COMBE AU MOINES, MAISON ROCHE DE BELLENE

2030 - 2043 £420 - £520 / 6 BOTTLES

CLOS DE LA ROCHE GRAND CRU, MAISON ROCHE DE BELLENE

2032 - 2048 £505 - £625 / 3 BOTTLES

CLOS DE VOUGEOT GRAND CRU, MAISON ROCHE DE BELLENE

2031 - 2047 £505 - £625 / 6 BOTTLES

CHARMES-CHAMBERTIN GRAND CRU, MAISON ROCHE DE BELLENE

2030 - 2045 £505 - £625 / 3 BOTTLES

ECHEZEAUX GRAND CRU, MAISON ROCHE DE BELLENE

2030 - 2046 £575 - £710 / 3 BOTTLES

BONNES-MARES GRAND CRU, MAISON ROCHE DE BELLENE

2032 - 2048 £1210 - £1490 / 3 BOTTLES

CHAMBERTIN CLOS-DE-BEZE GRAND CRU, MAISON ROCHE DE BELLENE

2033 - 2049 £1230 - £1525 / 3 BOTTLES

CHAMBERTIN GRAND CRU, MAISON ROCHE DE BELLENE

2033 - 2049 £1235 - £1525 / 3 BOTTLES

ROMANÉE ST. VIVANT GRAND CRU, MAISON ROCHE DE BELLENE

2033 - 2048 £2165 - £2680 / 3 BOTTLES



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ALL WINE SOLD IN BOND AT OCTAVIAN

OLIVIER BERNSTEIN – BEAUNE

Olivier looked marginally startled peering out of his open first floor window as we knocked on the door of his lovely central Beaune bâtiment at 9.40am, allegedly 20 minutes early – almost unheard of in this frantic week of tasting, and our second tasting of the day to boot! However, after a quick chat about the way of the world, it was down to the not too unpleasant task of tasting our way through one *ler* followed quickly by six Grand Crus of pretty significant repute. One conclusion I think Olivier has drawn, and encouraged by us, was to offer both mixed cases and individual climat cases to give us all a little more flexibility in what to take, which seems a sensible conclusion.

Since Olivier's first vintage in 2007, with his vineyard manager Richard Seguin firmly at his side over those seventeen years, they have evolved and refined the style and, over time, continued to develop their wines to increasingly reflect the terroir from which they hail. The use of oak, despite still being 100%, is more restrained than ever before and, in a vintage like 2023, the purity and terroir definition is increasingly well-defined.

As Richard reiterated during our tasting, all the work is done in the vineyards with short pruning, bud removal and green harvesting, leaving only 7 bunches per plant, to ensure those few remaining ripen to their maximum expression. In the winery they ferment with 60–80% whole bunches with gentle extraction, seeking to enhance rather than overpower the fruit. Wines spend time in individually selected barrels from Stéphane Chassin who tastes the juice to understand the requirements of his barrels: optimal level of toast and best grain of oak. The lighter oak touch works very well in this terroir-driven vintage.

We 'warmed-up' with a little **1er Cru Champeaux** – beautifully pale and bright in the glass, elegant red fruits...a great start. For the Grands Crus, a **Charmes-Chambertin** to charm the pants off us – elegant complexity and fine tannins to boot, with **Clos Vougeot** offering exactly what it says on the tin, a touch more brooding, broader shouldered and spice on the finish. **Clos de la Roche** from Morey next, which was notably concentrated and beautifully balanced, with fine tannins and a lingering intensity. Back down to Chambolle-Musigny for some beautifully perfumed **Bonnes Mares** – a little closed, but full of lurking fragrant complexity, with grip and freshness to balance. And finally back to Gevrey for a trio of **Mazis-Chambertin** – brooding spicy Gevrey to the hilt, **Clos de Beze** with a beguiling purity of complex ripe red to blue fruits, and finally to **Le Chambertin** for seductive, complex and effortlessly sophisticated, yet threatening powerful longevity which will only grow over the years to come. What a joy to taste these beauties and what a range – effortless class, through and through.

2023 has worked so well for Bernstein and Co – beautifully defined terroir definition...great work Olivier and Richard!

Alex Cox, Farthinghoe

GEVREY-CHAMBERTIN, 1ER CRU LES CHAMPEAUX, OLIVER BERNSTEIN

2028 - 2042 £710 - £880 / 3 BOTTLES

CLOS DE VOUGEOT GRAND CRU, OLIVER BERNSTEIN

2032 - 2047 £1305 - £1615 / 3 BOTTLES

CHARMES-CHAMBERTIN GRAND CRU, OLIVER BERNSTEIN

2031 - 2045 £1305 - £1615 / 3 BOTTLES

CLOS DE LA ROCHE GRAND CRU, OLIVER BERNSTEIN

2032 - 2047 £1550 - £1915 / 3 BOTTLES

MAZIS-CHAMBERTIN GRAND CRU, OLIVER BERNSTEIN

2033 - 2048 £2065 - £2550 / 3 BOTTLES

BONNES-MARES GRAND CRU, OLIVER BERNSTEIN

2033 - 2048 £2065 - £2550 / 3 BOTTLES

CHAMBERTIN GRAND CRU, OLIVER BERNSTEIN

2033 - 2050 £2850 - £3520 / 3 BOTTLES

CHAMBERTIN CLOS-DE-BÈZE GRAND CRU, OLIVER BERNSTEIN

2033 - 2050 £2850 - £3520 / 3 BOTTLES

GRAND CRU COLLECTION, OLIVER BERNSTEIN

2032 - 2046 £4675 - £5775 / 7 BOTTLES

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BURGUNDY

CÔTE DE BEAUNE

BY OLIVIER BERNSTEIN PREMIERS & GRANDS CRUS



DOMAINE COMTE ARMAND - POMMARD

The 2023 vintage opens a new chapter for Domaine Comte Armand as Paul Zenetti, in charge since 2014, produces for the first time a very pretty *negoce* range of Haut Côtes de Nuits and Beaune at the lower end of the range from grapes bought in. A tasting with Paul at this famous domaine is a masterclass in the nuances of Volnay and Pommard, culminating in a six-part tasting of their large monopole Premier Cru Clos des Epeneaux, which has been in the Domaine's sole ownership since 1826. The domaine has a long history of bio-dynamic winemaking established by Pascal Marchand in the late 1980s, continued by the Domaine's custodian Benjamin Laroux, which Paul continues to this day. Respect for nature and biodiversity is the mantra that has been chanted for over thirty years. The wines are always rich and polished and the '23s offer lovely purity and terroir definition. The Haute Côtes range were almost approachable now with pretty fruit and a lovely minerality, whilst the Bourgogne Rouge, made with 40% whole bunch offered a little more weight and concentration. The **Auxey Duresse Village and Premier Cru** was, well, very Auxey: generous, ample and refreshing. Moving into Volnay, we saw a balance of richness and purity with the **1er Cru Fremiets** offering rich expressive violets, a touch of spice and lovely concentration.

The final piece of the puzzle is a tutored tasting of **Clos des Epeneaux** which is split into four plots within this walled monopole. The bottom left plot offers structure to the wines, whilst the top left, being young vines on limestone, offering a tautness to the blend. The top right terroir gives a beautiful floral salinity whilst the bottom right adds richness and fragrance. We then taste the press wine, elevated separately, which offers intensity and a rounded structure. The combination of all five blended together, somewhat incredibly, is much greater than the sum of its parts. A wonderful expression of the famous Pommard Premier Cru and a super tasting as ever - *Chapeau Paul!*

Alex Cox, Farthinghoe

BOURGOGNE BLANC, CONDEMAINE, DOMAINE COMTE ARMAND

2026 - 2031 £115 - £145 / 6 BOTTLES

ALIGOTE, DOMAINE COMTE ARMAND

2025 - 2039 £95 - £115 / 6 BOTTLES

AUXEY DURESSES, DOMAINE COMTE ARMAND

2026 - 2033 £135 - £170 / 6 BOTTLES

AUXEY DURESSES, 1ER CRU, DOMAINE COMTE ARMAND

2027 - 2037 £225 - £280 / 6 BOTTLES

VOLNAY, DOMAINE COMTE ARMAND

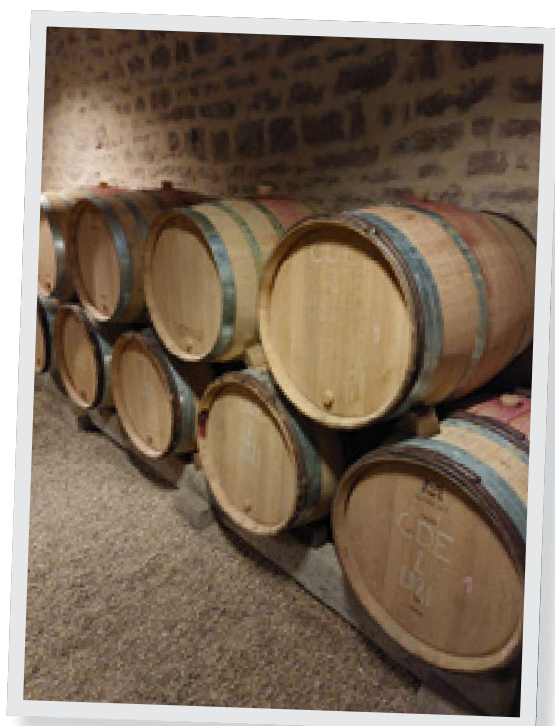
2027 - 2038 £210 - £260 / 6 BOTTLES

VOLNAY, 1ER CRU LES FREMIETS, DOMAINE COMTE ARMAND

2028 - 2042 £365 - £455 / 6 BOTTLES

POMMARD, 1ER CRU CLOS DES EPENEAUX, DOMAINE COMTE ARMAND

2030 - 2045 £585 - £725 / 6 BOTTLES



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DOMAINE LAUNAY-HORIOT – POMMARD

Measured and considered Xavier makes wines with pleasure at the forefront of his mind. This small estate of just 3.95 hectares is all about Pommard. His first vintage was 2014. Previous to winemaking he flew Mirage fighter jets (his wings form a cross on the label). No herbicides are used in the vineyard, and all work is done by hand. Wines are 100% destemmed; and he notes that Pommard is a cool appellation with temperatures averaging 1 - 1.5% lower than Volnay and Ladoix, so is enjoying these warmer climes! There is generosity and ripeness in his 2023s which he began harvesting on 11th September. **Pommards - Les Perrieres** a delicious dark fruit nose, the palate rich and "gourmand" round. A freshness and salinity to the finish. **Chaponieres** which is on the Volnay side was very pretty with elegant florality leading to a juicy fresh palate with bright raspberry notes. **Clos Blanc** from the northern part of the village close to Clos des Epeneaux. Expressive, raspberry, cherry notes and the palate is full of volume, rich and expressive but freshness underpins. **Les Rugiens Bas** - open, engaging and expressive a sweet core here with good freshness surrounding the generous fruit. Many layers. **Latricieres Chambertin** and **Chambertin** to conclude. **Latricieres** dark fruit on the nose, really fine toned, and texture is impressive. Savoury notes to the long finish. **Chambertin** has a brooding presence. Deep and intense, violet, rose petal so beguiling. Very long indeed and distinguished. A most enjoyable tasting.

Julian Chamberlen, Farthinghoe

POMMARD, LES PERRIERES, DOMAINE LAUNAY-HORIOT

2028 - 2035 £465 - £575 / 6 BOTTLES

POMMARD, 1ER CRU LES CHAPONNIERES, DOMAINE LAUNAY-HORIOT

2028 - 2039 £375 - £465 / 6 BOTTLES

POMMARD, 1ER CRU CLOS BLANC, DOMAINE LAUNAY-HORIOT

2027 - 2039 £380 - £475 / 6 BOTTLES

POMMARD, 1ER CRU LES RUGIENS, DOMAINE LAUNAY-HORIOT

2028 - 2039 £470 - £575 / 3 BOTTLES

LATRICIERES-CHAMBERTIN GRAND CRU, DOMAINE LAUNAY-HORIOT

2030 - 2042 £980 - £1210 / 3 BOTTLES

CHAMBERTIN GRAND CRU, DOMAINE LAUNAY-HORIOT

2030 - 2049 £1575 - £1945 / 3 BOTTLES

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ALL WINE SOLD IN BOND AT OCTAVIAN



DOMAINE JEAN-MARC BOILLOT - POMMARD

Jean-Marc Boillot is a grandson of Étienne Sauzet, so good wine is in his blood! He was originally the winemaker for Olivier Leflaive and then moved to set up his own Domaine in 1985. Now retired, his legacy continues to flourish, with this Pommard-based domaine now expertly guided by his daughter Lydie and her husband, François, running the 11-hectare estate. They have 5 hectares of red and 6 hectares of white. The quality of the wines is enviable across the board. However, the heart of the Domaine Jean-Marc Boillot remains its exceptional Puligny-Montrachet portfolio. Five premier cru vineyards provide a captivating exploration of this iconic village, each site reflecting unique nuances of terroir and offering a compelling perspective on the diversity of Puligny's remarkable landscape. This prestigious collection stands as a testament to the family's commitment to quality and their profound understanding of Burgundy's most celebrated appellations.

They have also developed a négociant arm producing wines from across the Côte d'Or and the Côte Chalonnaise. All of the wines see 25% new oak and they are all barrel fermented. The wines are always classically made, serious but can be approached in their youth. Their Montagny 1er Cru has always been a favourite amongst customers and staff alike so we have our fingers crossed to receive ample allocation.

Malcolm Willatts, Farthinghoe

MONTAGNY, 1ER CRU, DOMAINE JEAN-MARC BOILLOT

2025 - 2029 £230 - £285 / 6 BOTTLES

PULIGNY-MONTRACHET, DOMAINE JEAN-MARC BOILLOT

2025 - 2029 £250 - £310 / 6 BOTTLES

MEURSAULT, DOMAINE JEAN-MARC BOILLOT

2026 - 2029 £280 - £350 / 6 BOTTLES

PULIGNY-MONTRACHET, 1ER CRU CHAMPS CANET, DOMAINE JEAN-MARC BOILLOT

2027 - 2031 £360 - £445 / 6 BOTTLES

PULIGNY-MONTRACHET, 1ER CRU LES REFERTS, DOMAINE JEAN-MARC BOILLOT

2027 - 2032 £405 - £500 / 6 BOTTLES

PULIGNY-MONTRACHET, 1ER CRU COMBETTES, DOMAINE JEAN-MARC BOILLOT

2027 - 2032 £575 - £710 / 6 BOTTLES

BATARD-MONTRACHET GRAND CRU, DOMAINE JEAN-MARC BOILLOT

2028 - 2038 £575 - £710 / 3 BOTTLES

PLEASE BE AWARE THAT MANY WINES ARE OFFERED ON STRICT ALLOCATION

DOMAINE LAFOUGE – VOLNAY

Our second tasting with Maxime Lafouge was another great pleasure. The estate was completely new to us last year, and what a find it was! In 2023 the wines displayed a little more variability, as befits a more varied year than '22 and yet there are still some gems here in our favourite cuvees – which is why we go out to taste! The Domaine began in 1850 and now has 13ha under vine, 55% to red. Their holdings are 75% Auxey, 15% Meursault and 10% Pommard. Their home is metres from an illustrious neighbour, Leroy, with their new chai and barrel rooms round the corner backing onto the vines, valley and wooded hills of Auxey – an understated and picturesque village nestled behind Meursault. This is the point, Lafouge's Auxey Les Hautés blanc is right on the village border with Meursault, offering similar terroir at great value. They have also invested wisely – both in chai and vineyards – buying a Meursault monopole in 2021, Clos de Rougeots – a walled clos neighbouring Coche-Dury's famous Rougeots plot. It's a great barometer of their intent to have been able to purchase this and have a brand-new winery too. If you want to buy from an estate on the rise, for wines of class and enjoyment and without paying for the hype: This is the ticket.

In terms of style – they aim to achieve great transparency, and it really is noticeable in how different the cuvées are. Maxime felt the vintage didn't have an overt effect on their terroir delineation. There's purity and expressive character in their whites. Their chardonnays see 20% oak and have a precise, engaging, bright style with terroir delineation. We particularly liked their **Bourgogne Aligote** which benefitted from the ripening during the heatwave it has great class and weight to it with beautiful granny smith apple character with deep. Their **Auxey Les Hautés Blanc** borders Meursault and drinks like it too with lovely class and purity of fruit. **Les Duressees 1er Cru Blanc** they planted on an empty section of the vineyard in 2015 on white soils suited for Chardonnay, it's concentrated and tensile. The Meursault village was a step up in concentration with rounded richer fruit and spice. As expected, it's the **Clos Rougeots** that wowed us with its intensity, concentration and super weight combined with elegance.

Their reds are very transparent showing very different character across the plots. Their **Auxey Duressees** village shows lovely berry fruit and richness. **Les Duressees 1er Cru** after which the village takes its name is stellar and indubitably one of the best quality: value reds we tried this vintage. A wine of great purity and depth, which we highly recommend.

Tom Meade, Farthinghoe

BOURGOGNE ALIGOTE, DOMAINE LAFOUGE

2025 - 2027 £TBC / 6 BOTTLES

AUXEY DURESSES, DOMAINE LAFOUGE

2027 - 2032 £TBC / 6 BOTTLES

AUXEY DURESSES LES HAUTÉS BLANC, DOMAINE LAFOUGE

2026 - 2028 £TBC / 6 BOTTLES

AUXEY DURESSES LES DURESSES 1ER CRU, DOMAINE LAFOUGE

2027 - 2034 £TBC / 6 BOTTLES

AUXEY DURESSES LES DURESSES 1ER CRU BLANC, DOMAINE LAFOUGE

2026 - 2029 £TBC / 6 BOTTLES

MEURSAULT CLOS ROUGEOTS, DOMAINE LAFOUGE

2026 - 2030 £TBC / 6 BOTTLES

PLEASE BE AWARE THAT MANY WINES ARE OFFERED ON STRICT ALLOCATION

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ALL WINE SOLD IN BOND AT OCTAVIAN

DOMAINE JOSEPH VOILLOT – VOLNAY

We are big fans of Joseph Voillot whose wines have always been extremely good. They used to require a fair amount of bottle age and now under Etienne Chaix they have developed an openness and immediacy, while they still age just as well. They produce beautifully pure, mineral and silky Volnay and Pommard. Julian, our director, has known the Domaine for many years, previously under Jean-Pierre Charlot. Now that the reins have passed to his nephew Étienne, we think the wines might just be even better. Étienne de-stems all of his grapes and his wine carefully aged in barrel, generally between 10-15% new oak, both with the intention of keeping purity and finesse so typical of Volnay and increasingly Pommard. Étienne reported to us that he was very happy with the quality (and quantity!) of fruit this year. Spring was perfect for flowering and rainfall throughout summer led to hard work in the vineyards and cooler weather delayed ripening allowing slow increase in complexity, with the ripening secured by the harvest heatwave allowing great yields of 50hl/ha. He started harvest on 5th September, picking through the heatwave, which was about average for the Cote de Beaune, finishing on 11th before the rainstorms of the 12th. We firmly believe this is a Domaine to watch and buy. Neal Martin is a long-term fan here and the scores given are often on par with many more expensive Domaines. So please do state your interest as early as possible. The wines were impressive to say the least.

We commenced with a lovely fragrant **Bourgogne Rouge** with raspberry and tart berry fruit and lovely salinity, really very moreish indeed! At village level we thought the **Volnay Vieilles Vignes** was spectacular a nose of cherry raspberry and orange zest with hints of cocoa nib – a serious and complex village wine. The Pommard – as to be expected was a little more dark and brooding and a touch less evocative this year. Very good, but the Volnay pipped it. The **1er crus** began with **Beaune Coucheries** which was both charming and structured. The fun really began with the **Volnay Fremiets** which was so pure on the nose. The **Volnay Champans** put it to shame though showing salinity, minerality, red and purple berry fruit, touch of spice and importantly an abundance of energy and lift. **Volnay Caillerets** that he sadly makes in miniscule volumes was exceptional, ethereal and understated with super concentration. Into the **1er Cru Pommard Epenots** there was energetic pure fruit, intensity, high acid and a weightless power. In **Pommard Pezerolles** the fruit was brighter, red, and very plush almost Volnay like until the telltale structure revealed itself – yet the tannin is beautifully ripe. **Pommard Rugiens** was in a new class – and it is Pommard's 'Grand Cru'. Deep complex and rich fruit yet fine and refined at the same time. Orange zest and redcurrant. A wonderfully complete wine.

Tom Meade, Farthinghoe

VOLNAY, VIELLES VIGNES, DOMAINE JOSEPH VOILLOT

2026 - 2032 £190 - £235 / 6 BOTTLES

POMMARD, DOMAINE JOSEPH VOILLOT

2027 - 2034 £195 - £245 / 6 BOTTLES

VOLNAY, 1ER CRU EN CHAMPANS, DOMAINE JOSEPH VOILLOT

2028 - 2035 £325 - £405 / 6 BOTTLES

VOLNAY, 1ER CRU LES CAILLERETS, DOMAINE JOSEPH VOILLOT

2028 - 2040 £325 - £405 / 6 BOTTLES

POMMARD, 1ER CRU LES EPENOTS, DOMAINE JOSEPH VOILLOT

2028 - 2042 £390 - £480 / 6 BOTTLES

POMMARD, 1ER CRU LES PEZEROLLES, DOMAINE JOSEPH VOILLOT

2030 - 2043 £455 - £565 / 6 BOTTLES

POMMARD, 1ER CRU LES RUGIENS, DOMAINE JOSEPH VOILLOT

2031 - 2045 £455 - £565 / 6 BOTTLES

PLEASE BE AWARE THAT MANY WINES ARE OFFERED ON STRICT ALLOCATION



DOMAINE BALLOT-MILLOT - MEURSAULT

Charles Ballot, the 17th generation winemaker whose family can trace their vinous heritage back to 1780, is a man very comfortably in charge of his own destiny. Despite being in his early 40s this will be his 24th vintage, and whilst always versatile in his approach to winemaking given the characteristics of any given vintage, recognises that a non-interventionalist approach in the chai delivers wines truly expressive of their terroir and the pure Ballot-Millot style.

Charles likes to pick reasonably early to enshrine a minerality and freshness to his wines and only uses 20% of new oak on his Premier Crus to preserve the definition of his terroir. He relies on natural yeasts and a deft touch in the chai to offer wines which, whilst approachable after a little time in bottle, will age gracefully for many years to come. I tasted his Bourgogne Blanc 2020 last night with a friend for their Christmas drinks party and it was drinking magnificently – a true mini-Meursault!

The wines this year were tasted at the end of the day with samples being at room temperature which made them a tad trickier than usual to gauge. However, their hallmark energy and vitality were clear throughout the range.

We started with the wonderfully expressive **Bourgogne Chardonnay**, showing ripe apple, citrus and peach, with a precise mineral acidity and plush fruit leading to a waxy finish, this punches well above its weight. The **Meursault** shows a touch of spice, fresh and lively acidity – nice poise and concentration of fruit and a touch of saline on the finish. The two **Meursault lieu-dits** were next: **Les Criots** has a killer flinty bouquet and bursts with energy, fresh on the palate with cooking apple concentration. The oak is perfectly judged with a lovely line of minerality. The older vines of **Les Narvaux** are evidenced in the concentration here, beautiful spice and touch of thyme, underpinning complex fruit and minerality with excellent acidity – a smile inducing Narvaux! With no Grand Crus to the village of Meursault, it's fascinating to taste through a selection of the best sites, some of which vie in quality with the best of the neighbouring villages. **Meursault 1er Les Boucheres** is delicately perfumed with floral bouquet, yellow flowers and peach – a fine line of acidity runs through and there's enjoyable tension here, touch of saline and a very elegant finish. Would be inclined to give this a little bit of time. The terroir shines through in the **Meursault 1er Charmes** with hazelnut waxiness, yellow plum and honeysuckle. Crisp, brilliantly focussed on the palate, expressive with orange pith and peach. Powerful, and elegant. On to two of the best sites and nigh-on impossible to pick a favourite between the Genevrieres and the Perrieres. The **Meursault 1er Genevrieres** shows stunning minerality and tension on the nose with sea spray, crushed rock, orange blossom and jasmine. There's depth on the palate with fleshy apricot, walnut and orange peel. Taut and precise, this is a work of art! **Meursault 1er Perrieres** benefits from older vines which add weight to the complexity – what a nose! There's a touch of mint and rosemary to the white peach and crushed limestone. Brilliantly focused, mineral, saline, jasmine and oyster shell on this fascinating wine where the finish goes on and on. Amazing tension and *mineralité*. To the south with **Chassagne 1er Morgeot Tete de Clos** which shows interesting notes of smoke and flint on the nose – peach and a marine like influence. Some white flower and tangerine peel – lovely tension as there is to all of Charles' wines. Two beautifully fine reds complete the visit – starting with **Volnay 1er Santenots** and its electric energy showing vibrant wild strawberry, rose and cranberry with crushed stones – fine tannins and lovely balance and purity. Excellent grippy texture. The **Pommard 1er Pezerolles** shows a darker fruit character with some cherry bitterness and beautiful floral notes. A touch reductive with velvet tannins, succulent fruit and wonderful acidity to balance the richness of the fruit.

Alex Cox, Farthinghoe

PLEASE BE AWARE THAT MANY WINES ARE OFFERED ON STRICT ALLOCATION

BOURGOGNE BLANC, DOMAINE BALLOT MILLOT

2026 - 2031 £110 - £135 / 6 BOTTLES

**MEURSAULT, LES CRIOTS,
DOMAINE BALLOT MILLOT**

2027 - 2034 £280 - £350 / 6 BOTTLES

2027 - 2034 £280 - £350 / 3 MAGNUMS

MEURSAULT BLANC, DOMAINE BALLOT MILLOT

2027 - 2034 £255 - £315 / 6 BOTTLES

2027 - 2034 £265 - £325 / 3 MAGNUMS

**MEURSAULT, LES NARVAUX,
DOMAINE BALLOT MILLOT**

2027 - 2035 £335 - £415 / 6 BOTTLES

2027 - 2035 £390 - £485 / 3 MAGNUMS

**CHASSAGNE-MONTRACHET, 1ER CRU MORGEOT,
DOMAINE BALLOT-MILLOT**

2028 - 2036 £235 - £295 / 3 BOTTLES

2028 - 2036 £485 - £600 / 3 MAGNUMS

**MEURSAULT, 1ER CRU CHARMES,
DOMAINE BALLOT MILLOT**

2028 - 2036 £280 - £345 / 3 BOTTLES

2028 - 2036 £560 - £695 / 3 MAGNUMS

**MEURSAULT, 1ER CRU LES BOUCHERES,
DOMAINE BALLOT MILLOT**

2028 - 2037 £290 - £355 / 3 BOTTLES

**MEURSAULT, 1ER CRU GENEVRIERES,
DOMAINE BALLOT MILLOT**

2028 - 2038 £325 - £400 / 3 BOTTLES

2028 - 2038 £630 - £775 / 3 MAGNUMS

**MEURSAULT, 1ER CRU LES PERRIERES,
DOMAINE BALLOT MILLOT**

2028 - 2039 £360 - £445 / 3 BOTTLES

**MEURSAULT, 1ER CRU PERRIERES,
DOMAINE BALLOT MILLOT**

2028 - 2039 £730 - £905 / 3 MAGNUMS

**CHEVALIER-MONTRACHET GRAND CRU,
DOMAINE BALLOT-MILLOT**

2029 - 2041 £1900 - £2400 / 3 BOTTLES

**BEAUNE, 1ER CRU EPENOTTES,
DOMAINE BALLOT MILLOT**

2027 - 2034 £205 - £250 / 3 BOTTLES

**VOLNAY, 1ER CRU TAILLEPIEDS,
DOMAINE BALLOT MILLOT**

2029 - 2040 £TBC / 3 BOTTLES

**VOLNAY, 1ER CRU SANTENOTS,
DOMAINE BALLOT-MILLOT**

2029 - 2040 £335 - £415 / 3 BOTTLES

**POMMARD, 1ER CRU LES PEZEROLLES,
DOMAINE BALLOT MILLOT**

2030 - 2043 £405 - £500 / 3 BOTTLES

**POMMARD, 1ER CRU CHARMOTS,
DOMAINE BALLOT-MILLOT**

2030 - 2043 £300 - £370 / 3 BOTTLES



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DOMAINE GRIVAUT - MEURSAULT

Domaine Albert Grivault is an estate of 6 hectares across Meursault and Pommard. They own the Clos des Perrieres as a Monopole and also hold the Clos du Murger located just behind the chai. The Murger offers some great value drinking as one third of the plot was without vines for some time in the 70s and therefore lost its Meursault appellation. The fruit from this area, which was replanted in the 80s, goes exclusively into their Bourgogne Blanc which is therefore not to be overlooked! The wines here are always generous and complex, full of terroir expression with a well measured freshness. They use a maximum of 20% new oak on the 1er Crus and the reds are fully destemmed and aged in barrel for 18 months. Unfortunately we weren't able to taste with at Grivault this year but will taste the wines in London in the coming weeks.

Ben Grosvenor, Farthinghoe

BOURGOGNE BLANC, CLOS DU MURGER, DOMAINE GRIVAUT

2025 - 2028 £190 - £235 / 6 BOTTLES

MEURSAULT, DOMAINE GRIVAUT

2025 - 2031 £305 - £380 / 6 BOTTLES

MEURSAULT, 1ER CRU PERRIERES, DOMAINE GRIVAUT

2027 - 2033 £560 - £695 / 6 BOTTLES

MEURSAULT, 1ER CRU CLOS DES PERRIERES, DOMAINE GRIVAUT

2028 - 2035 £730 - £905 / 6 BOTTLES

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DOMAINE TESSIER – MEURSAULT

Domaine Tessier began bottling their wines in 2005 when Arnaud's father, Michel, died suddenly, and Arnaud and Catherine took the helm. Their 7.5 hectares previously went to négoce, such as Maison Verget, and Arnaud's grandfather regularly sold plots to Coche Dury. They now bottle more than half of their 7.5 hectares as contracts on the grapes have expired. Arnaud is usually among the vines and Catherine in the cellar. Their wines show keen minerality and acidity, yet they also provide sumptuous ripe fruit around this firm core that exudes concentration. In their youth, they are more approachable than other Meursault, and we love that they will offer more immediate pleasure. The cellars under their house are classic, and this smallish domaine produces dynamic and glorious wines – and in increasing volume, as the contracts expire. All of the wines are fermented in old barrels and the top cuvées see just 25% new oak. We're delighted to have Domaine Tessier in the FFW portfolio!

Unfortunately we weren't able to taste here this year but will taste the wines in London in the coming weeks.

Ben Grosvenor, Farthinghoe

BOURGOGNE COTE D'OR BLANC, DOMAINE TESSIER
2025 - 2029 £120 - £150 / 6 BOTTLES

BOURGOGNE CHARDONNAY, LES CHAMPERRIER, DOMAINE TESSIER
2025 - 2030 £145 - £180 / 6 BOTTLES

MEURSAULT, DOMAINE TESSIER
2026 - 2031 £275 - £335 / 6 BOTTLES

MEURSAULT, LES CASSE-TETES, DOMAINE TESSIER
2026 - 2032 £325 - £400 / 6 BOTTLES

MEURSAULT, IER CRU LES CHARMES DESSOUS, DOMAINE TESSIER
2026 - 2035 £470 - £580 / 6 BOTTLES

MEURSAULT, IER CRU LE PORUZOT DESSUS, DOMAINE TESSIER
2027 - 2037 £470 - £580 / 6 BOTTLES

MEURSAULT, IER CRU GENEVRIERES, DOMAINE TESSIER
2027 - 2037 £660 - £820 / 6 BOTTLES

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ALL WINE SOLD IN BOND AT OCTAVIAN

DOMAINE PATRICK JAVILLIER – MEURSAULT

Another year and another great tasting with Marion, ever upbeat and jovial. And with good reason, her wines seem to be improving on their already high level and we have been working with the estate for many years. There's a touch more energy, more terroir transparency and far less new oak – which has been a gradual change. Yet the wines retain their more generous house side from barrel fermentation and long lees ageing. They own 11 hectares across four appellations and produce mainly whites wines. Most cuvées are removed from the barrels after one year to finish maturation in the tank on fine lees, a technique that Marion believes is key to long-term bottle aging. In 2023 they had a warm dry vintage with rain at the right moments, so there's great terroir definition across the cuvees, which aren't overly affected by the "Solar" characters which can smudge that delineation.

The **Bourgogne Blancs** are vinified separately by lieu-dit allowing a beautiful expression of terroir and attention to detail even at this level. The **Cuvée Les Forgets** we loved, the clay soils retained water so there's generous fruit and peppery savoury notes, really great quality for a Bourgogne Blanc. **Clos Cromins** and **Clousots** (our favourite of the two this year) cuvées see no new oak at all these days, allowing them to express the character of the vineyard with even greater clarity. Clousots, a blend of Clous and Crotots was expressive and broad with red apple and a silky and creamy texture. Clos du Cromin has clay soils, which reflects in the wine with its dense power and apple and baking spice character, really classic Meursault! In **Les Tillets** which is at the top of the slope with poor soils, there's a marriage with 30% new oak here to balance the minerality and tension of this complex wine. The **Savigny les Beaune Montchenevoy** we mistakenly tasted after the Corton Charlemagne and it wasn't completely outshone, which is pretty impressive. It has bags of intensity and a hint of more tropical fruit and yet with tart apple too.

Tete du Murger a blend from the rocky soils of Casse Tete and Murger de Montheilie was linear with pineapple skin, purity, finesse and elegance in abundance.

Corton Charlemagne – what can one say?!- fermented and aged in one year old barrels there's a density and yet an effortless power and sense of weightlessness which is quite remarkable. Layers and layers of complexity wash over the palate, very fine and bright.

Tom Meade, Farthinghoe

BOURGOGNE BLANC FOURGETS, PATRICK JAVILLIER

2025 - 2029 £105 - £125 / 6 BOTTLES

SAVIGNY-LES-BEAUNE, LES MONTCHENEVOY, PATRICK JAVILLIER

2026 - 2031 £140 - £175 / 6 BOTTLES

MEURSAULT, CLOS DU CROMIN, DOMAINE PATRICK JAVILLIER

2026 - 2032 £245 - £230 / 6 BOTTLES

MEURSAULT, LES TILLETTS, DOMAINE PATRICK JAVILLIER

2026 - 2035 £280 - £350 / 6 BOTTLES

MEURSAULT, LES CLOUSOTS, DOMAINE PATRICK JAVILLIER

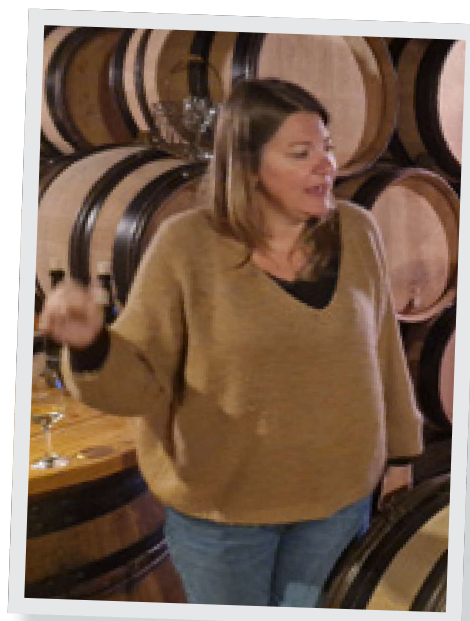
2026 - 2035 £280 - £350 / 6 BOTTLES

MEURSAULT, TETE DU MURGER, DOMAINE PATRICK JAVILLIER

2027 - 2036 £365 - £450 / 6 BOTTLES

CORTON-CHARLEMAGNE GRAND CRU, DOMAINE PATRICK JAVILLIER

2028 - 2038 £805 - £995 / 6 BOTTLES



PLEASE BE AWARE THAT MANY WINES ARE OFFERED ON STRICT ALLOCATION

ALEX MOREAU - CHASSAGNE-MONTRACHET

Following the split of Domaine Bernard Moreau between brothers Alex and Benoit in 2021, Alex, with whom we have been tasting for over twenty years and who has remained at the domaine, has started to rebuild the holdings and now has six hectares of vineyards around Chassagne. At the time of tasting in early November all wines had been in barrel until July and, apart from the very top 1er and Grands Crus, were sitting in stainless steel tanks to settle prior to bottling in the New Year. Alex started to pick on the 31st of August with an aim to maintain freshness and vitality, balanced with a hallmark richness and concentration of this great Domaine.

We started with his **Bourgogne Blanc** which shows incredible concentration that follows into his **Saint Aubin** and **Puligny** range, which offer both broadness and a piercing, almost citrus minerality. The Meursault showed a little more roundness on the nose, again beautiful balance, and a wonderful vibrancy on the end pallet.

As we headed to the core of his range, the **Chassagne** Village offered richness, counter-balanced with a beautiful natural minerality and impressive concentration.

As we moved through the **Premier Crus**, the **Chenevottes** was tense and complex on the nose, offering wonderful density without any hint of heaviness, with great precision and length. The **Maltroye** again offered lovely balance and integration with an elegant concentration, whilst the **Morgeots**, had an extra layer of complexity and depth. The stony vineyards of **Caillerets** were still in barrel and on the lees, and although marginally disjointed at this stage, will of course be wonderful. Finally, the **Grandes Ruchottes** offered an unbelievable density of concentration with a wonderful minerality and length – sensational!

We were treated to a sip of the **Batard-Montrachet** and **Corton-Charlemagne Grand Crus** which showed such length and persistence of flavour, we all noted how we could still taste the wines whilst driving away from the tasting five minutes later! Alex's wines are extraordinarily consistent from vintage to vintage, and we only wish we had five times the allocation to share around!

Alex Cox, Farthinghoe

BOURGOGNE BLANC, ALEX MOREAU

2026 - 2029 £285 - £350 / 12 BOTTLES

ST. AUBIN, TERRE BLANCHE, ALEX MOREAU

2027 - 2031 £400 - £495 / 12 BOTTLES

ST. AUBIN, 1ER CRU SUR GAMAY, ALEX MOREAU

2027 - 2033 £240 - £300 / 6 BOTTLES

CHASSAGNE-MONTRACHET, ALEX MOREAU

2027 - 2034 £345 - £425 / 6 BOTTLES

PULIGNY-MONTRACHET, ALEX MOREAU

2027 - 2034 £370 - £460 / 6 BOTTLES

CHASSAGNE-MONTRACHET, 1ER CRU CAILLERETS, ALEX MOREAU

2028 - 2036 £760 - £940 / 6 BOTTLES

CHASSAGNE-MONTRACHET, 1ER CRU LA MALTROIE, ALEX MOREAU

2028 - 2037 £290 - £358 / 3 BOTTLES

CHASSAGNE-MONTRACHET, 1ER CRU MORGEOT, ALEX MOREAU

2028 - 2037 £320 - £395 / 3 BOTTLES

CHASSAGNE-MONTRACHET, 1ER CRU CHENEVOTTES, ALEX MOREAU

2028 - 2038 £293 - £363 / 3 BOTTLES

BATARD-MONTRACHET GRAND CRU, ALEX MOREAU

2029 - 2039 £1530 - £1890 / 3 BOTTLES

CHEVALIER-MONTRACHET GRAND CRU, ALEX MOREAU

2029 - 2039 £2040 - £2520 / 3 BOTTLES

CHASSAGNE-MONTRACHET ROUGE, ALEX MOREAU

2027 - 2034 £215 - £265 / 6 BOTTLES

CHASSAGNE-MONTRACHET ROUGE, 1ER CRU CARDEAUSE, ALEX MOREAU

2028 - 2038 £450 - £550 / 6 BOTTLES

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ALL WINE SOLD IN BOND AT OCTAVIAN

DOMAINE THOMAS MOREY - CHASSAGNE-MONTRACHET

Thomas Morey belongs to the tenth generation of his family to make wine in Chassagne-Montrachet. Having previously worked at the family domaine in 2007, Thomas decided to set up his own winery with his wife, Sylvie. Chassagne-Montrachet is most certainly in Thomas's blood. His ancestor Claude Morey arrived in Chassagne in 1643! Over time, the family built up enviable holdings in Chassagne, either acquiring by inheritance or purchasing plots of vine-growing or fallow land and passing these on to their descendants. He is currently in organic conversion, and he owns a total of 13 hectares across 7 appellations. To put it succinctly, his wines are spellbinding; there is not a single cuvée or vineyard that isn't sensational. The style is on the more modern side, clean, pure, fresh and precise. He exudes terroir-driven wines and might be the next superstar white winemaker in Burgundy. We are thrilled to have Thomas and his exceptional wines in the Farthinghoe portfolio.

Unfortunately we weren't able to taste at Domaine Thomas Morey this year but will taste the wines in London in the coming weeks.

Ben Grosvenor, Farthinghoe

CHASSAGNE-MONTRACHET, DOMAINE THOMAS MOREY

2027 - 2033 £240 - £295 / 6 BOTTLES

CHASSAGNE-MONTRACHET, IER CRU CHENEVOTTES, DOMAINE THOMAS MOREY

2027 - 2035 £300 - £370 / 6 BOTTLES

CHASSAGNE-MONTRACHET, IER CRU MORGEOT, DOMAINE THOMAS MOREY

2027 - 2035 £305 - £380 / 6 BOTTLES

CHASSAGNE-MONTRACHET, IER CRU LES MACHERELLES, DOMAINE THOMAS MOREY

2027 - 2037 £265 - £325 / 6 BOTTLES

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