

# FLINT WINES

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## 2007 Burgundy Offer

A plethora of tastings over in Burgundy between September and December have convinced us that there are some truly beautiful wines in 2007, both red and white. In fact, the Côte de Beaune reds have positively flourished and are more than a match for their Côte de Nuits counterparts, which themselves are stunning in places. The whites seem to have taken the positive elements of each of the three previous vintages and combined them to fashion some gorgeously ripe and vibrant wines that sing of their origin.

Such ebullient comments seemed unlikely as the growing season was drawing to a close in mid-August. Following a very early flowering, the weather had been uninspiring during the summer that followed and a damp August brought the risk of rot. Growers were in a quandary as to when to pick. Should they pick early to avoid the potentially rapid spread of rot and risk having grapes clean but perhaps not 100% phenolically ripe or should they wait and hope the weather brightens. With nuggets of hindsight nowhere to be found, growers had to do what they felt best suited their vineyards. Most chanced it and waited and began picking in the first week of September. This may still sound early, but bear in mind that flowering was exceptionally early and the accepted norm of a 100 day growing season was actually surpassed. The weather in September was fantastic. Bright, sunny and windy, the risk of rot subsided and grapes finished ripening quickly. Those who picked in August would probably admit that they wished they had waited but it's easy to be wise after the event.

The red wines were not easy to taste in their extreme youth; there was a lot of malic acid and they were very angular. But once the malo-lactic fermentation had finished, the wines began to develop a wonderfully pure lusciousness and transparency which just got more and more enticing every time you tasted. In general they have wonderful harmony and balance. The white wines were always easier to assess and have plenty of bite and extract to complement their fruit concentration. They are very expressive, vibrant and terroir driven and must rank amongst the best of the decade. They should age well and are highly recommended.

Whilst the reds won't need as much cellaring as the 2005s, nor indeed the 2006s, which have gone into their shell over the last few months, they should age well in the mid-term. In terms of style they have elements of the purity of 2006 but a softer structure more akin to the 2000s, yet they have more concentration than the 2000s. It's a vintage that will provide enormous pleasure and super drinking over the next 5 to 15 years, depending on what you level you buy at. And for anyone in the early stages of building a cellar, it's a godsend.

Quantities are down in places on 2006 and even lower for many growers in 2008. Despite this and, no doubt, with one eye on the current economic problems, most growers have held their prices. However, the extraordinary and slightly mystifying weakness of the £ has meant higher opening cost prices. We have tried to absorb this indirect increase as much as possible and present you with the more attractive prices we could. Because some of the wines, and in particular, the Grands Crus are in very short supply we may have to allocate where necessary. Obviously, orders spread across both growers and quality levels will be especially welcome. The offer will run until the end of February 2009. For full terms and conditions please see the end of the offer.

## Domaines Featured

### Maconnais:

**Château Rontets, Fuissé**  
**Domaine Clos des Rocs, Loché**

### Chalonnais :

**Domaine J-B Ponsot, Rully**

### Côte de Beaune :

**Domaine Bernard Moreau, Chassagne-Montrachet**  
**Domaine Ballot-Millot, Meursault**  
**Domaine Buisson-Charles, Meursault**  
**Domaine Lafarge, Volnay**  
**Domaine Hubert de Montille, Volnay**  
**Domaine Guiton, Bligny-lès-Beaune**  
**Domaine de Courcel, Pommard**  
**Domaine Lebreuil, Savigny-lès-Beaune**  
**Domaine Bonneau du Martray, Pernand-Vergelesses**

### Côte de Nuits :

**Domaine Henri Gouges, Nuits-St-Georges**  
**Domaine Aurélien Verdet, Hautes Côtes de Nuits**  
**Domaine Jean Tardy, Vosne-Romanée**  
**Domaine Confuron-Cotetidot, Vosne-Romanée**  
**Domaine Sylvain Cathiard, Vosne-Romanée**  
**Domaine Jean Grivot, Vosne-Romanée**  
**Domaine Ghislaine Barthod, Chambolle-Musigny**  
**Domaine Louis Boillot, Chambolle-Musigny**  
**Domaine Arlaud, Morey-St-Denis**  
**Domaine des Lambrays, Morey-St-Denis**  
**Domaine Lucie & Auguste Lignier, Morey-St-Denis**  
**Dujac Fils & Père, Morey-St-Denis**  
**Domaine Marc Roy, Gevrey-Chambertin**  
**Domaine Pierre Damoy, Gevrey-Chambertin**  
**Domaine Jean Fournier, Marsannay**

## White Wines

### **Château Rontets, Fuissé**

This wonderful property, which sits atop the village of Fuissé, produces small quantities of high class single vineyard wines that are amongst the best the Maconnais has to offer. Sadly in 2007 quantities were even smaller than normal

thanks to hail. The vineyard of Pierrefolle is on quite a steep slope and produces wine full of character with an underlying vibrant minerality.

**2007 Pouilly-Fuissé 'Pierrefolle'**

**Limited Quantity**

**£188ib**

This 2007 shows terrific concentration, a touch of oak spice and plenty of pure fruit flavours. It has depth, length and lots of personality. Quite delicious. Drink from 2010

## **Domaine Jean-Baptiste Ponsot, Rully**

We first came across the energetic Jean Baptiste about a year ago, just a little too late to include him in our 2006 offer. He has not been making wine long and, in fact, used to sell off grapes to the likes of Vincent Dureuil-Janthial until recently. Hugely ambitious and diligent, he looks set to become one of the village's stars. His 2006s have been a big hit with customers and these 2007s are a step up.

### **Whites**

**2007 Rully 1<sup>er</sup> Cru Montpalais**

**£120ib**

This wine sees about 20% new oak and shows a nice mix of almost citrus minerality and rich, intense fruit flavours. Drink from 2010

**2007 Rully 1<sup>er</sup> Cru Molesme**

**£120ib**

This is possibly a little fuller, although there isn't much in it. A touch more new oak but it doesn't register. Good liveliness and refinement and plenty of length. Drink from 2010

### **Red**

**2007 Rully 1<sup>er</sup> Cru La Fosse**

**£120ib**

This is quite a big wine, made from 40 year old vines, with plenty of punch and structure and some new oak. Still a touch backward and brooding, it should develop nicely over the next 3 or 4 years. Drink from 2011

## **Domaine Clos des Rocs, Loché**

Olivier Giroux was touted earlier in the year as one of the potential stars of the future. When we tasted his wines it was easy to see why. He is still involved with his father's wines at the family estate in Fuissé but as his father's retirement is not on the horizon Olivier was inspired to buy a domaine of his own. He managed to find a suitable property in the nearby village of Loché which was owned by an elderly grower, whose son has no interest in taking over the family business. Blessed with well-sited old vineyards the domaine was perfect for Olivier who has already invested lots of money in renovating the buildings and installing up to the minute equipment. Some of the wines are aged in 100% stainless steel, some see some oak. They combine purity with intensity and vibrancy and should be sought out. Please note that there is no 2007 Macon available as he was not happy with his 2006 (a testament to his exacting standards) and sold it all off in bulk, thereby forcing the 2007 to sell out much earlier than usual.

**2007 Pouilly Loché Clos des Rocs Monopole**

**£132ib**

From Olivier's best vineyard, this has really fine fruit and excellent extract to support the rich but pure fruit flavours. Aged in 50% oak (of which 50% is new) and 50% stainless steel, this is a beautifully balanced wine that is also bursting with character. Drink from 2010

## **Domaine Bernard Moreau & Fils, Chassagne-Montrachet**

Alex and his brother Benoit continue to work with their father, Bernard, as this family domaine maintains its exciting progression. They have added new vineyards to the domaine over the last few years, although sadly no Grands Crus as yet! The wines see between 10 and 30% new oak, depending on their level. Each of the 1ers Crus displays its appropriate character and all the wines have a delicious purity and mouthwatering quality, thanks to their balance and dry extract. It is also worth noting that we have drunk several older bottles with Alex at stumps after tasting and their degree of evolution has been spot on.

**2007 Bourgogne Blanc**

**£90ib**

Only about 10% new oak here and there is lovely freshness. There is some extract on the finish expressing good concentration and a terrific overall harmony for a humble Bourgogne. Drink from 2010

**2007 Saint-Aubin 1<sup>er</sup> Cru Sur Gamay**

**£168ib**

From the 1<sup>er</sup> Cru that over-looks the village of Gamay (hence the name), this quite full and spicy, yet retains good vivacity and finishes with strong dry extract. Drink from 2011

**2007 Chassagne-Montrachet****£195ib**

This is always terrific value and even with the shocking exchange rate it still is. It has good bite, plenty of substance, length and harmony. Drink from 2011

**2007 Chassagne-Montrachet 1<sup>er</sup> Cru Morgeot****£295ib**

Powerful with some citrusy spice and excellent intensity. Nice bite on the finish and good length. Drink from 2012

**2007 Chassagne-Montrachet 1<sup>er</sup> Cru Chenevottes****£295ib**

Perhaps a touch more mineral on the nose but rich in the mouth and a strong finish. Very attractive. Drink from 2012

**2007 Chassagne-Montrachet 1<sup>er</sup> Cru Maltroie****£295ib**

Perhaps the spiciest of the three with good extract and bite throughout and plenty of rich fruit. Drink from 2012

**2007 Chassagne-Montrachet 1<sup>er</sup> Cru Ruchottes****Per 6 Bottles****£195ib**

Alex's top wine and one certainly notices the extra degrees of concentration, complexity and length. Lovely refinement here. Drink from 2013

**Domaine Buisson-Charles, Meursault**

Patrick Essa, Michel Buisson's son in law, now looks after the winemaking at his wife, Catherine's, small family domaine and he is doing a fine job, winning great reviews from Burghound Allen Meadows for his 2005s and 2006s. The domaine consists of several well-placed village plots as well as several 1ers Crus. In style the wines tend to be quite traditional, in the sense that they are rich and full yet require time to come round. New oak is administered cautiously, Patrick preferring the wines to express their innate character in their own time. Prices here are exceptionally reasonable, especially for such well regarded wines.

"One of the finest domaines in Burgundy that few wine lovers have ever heard of" ... "offering clarity, refreshment, and minerality yet not stinting on richness or structure, and whose track record in the cellar is amongst the best of any Chardonnay-based wines in the world" – **Robert Parker**

"This is a very good source [of white Burgundy] and is getting better" – **Clive Coates**

**2007 Meursault Vieilles Vignes****£195ib**

The vines for this blend of parcels are between 40 and 90 years old and the wine is consequently rich and powerful with a strong attack but enough acidity to lift it mid-palate. Only 15/20 new oak is used and the wine remains very well balanced. Drink from 2012

**2007 Meursault 1<sup>er</sup> Cru Bouchères****£330ib**

This is quite floral and mineral with nice delicacy and harmony. There is plenty of concentration but it is more about length than fat impact. Drink from 2013

**2007 Meursault 1<sup>er</sup> Cru Charmes****£330ib**

Charmes can so often disappoint but this doesn't. The nose is terrific showing real complexity and intensity and it shows lovely control in the mouth. Should be a cracker. Drink from 2013

**2007 Meursault 1<sup>er</sup> Cru La Goutte d'Or****£330ib**

Perhaps the biggest of the three wines and certainly the most backward, This will need some time in the cellar, as it shows mainly power and length at the moment rather than precise individual flavours. Drink from 2014

**Domaine Ballot-Millot, Meursault**

The confident Charles Ballot is doing great things at his family domaine. These 2007s are undoubtedly the best wines he has made and his reds are a revelation. The whites show lovely poise and delicacy, especially so for the appellation, whilst the reds have a lovely pure, limpid quality to them and provide further proof of the success enjoyed by the Côte de Beaune reds in 2007.

**Whites****2007 Meursault 'Narvaux'****£228ib**

This is one of the 3 village Meursaults Charles produces and it is undoubtedly the best, combining a real mineral edge with deft concentration and harmony. There is finesse and control here and mouthwatering length. Drink from 2010

**2007 Meursault 1<sup>er</sup> Cru Genevrières****£385ib**

This vineyard lies in the heart of the 1<sup>ers</sup> Crus and is a nice mix of the typical Meursault richness and the minerality inherent in Charles' wines. There is some florality alongside the fat and nice balance. Drink from 2011

**2007 Meursault 1<sup>er</sup> Cru Les Perrières****£395ib**

Neighbouring the vineyards of Puligny-Montrachet, this is Charles' most imposing wine, showing terrific poise and delicacy and real length. Drink from 2012

**Reds****2007 Beaune 1<sup>er</sup> Cru Epenottes****£225ib**

Really excellent Beaune that shows classic earthy elements but also lots of sweet, seductive fruit all wrapped up in a well balanced, firm structure. Drink from 2012

**2007 Volnay 1<sup>er</sup> Cru Taillepieds****£289ib**

Possibly the best red wine in the cellar. It shows gorgeous fruit, combined with plenty of punch but refined and ripe tannins that really lift the wine. Controlled, complex and very good. Drink from 2013

**2007 Pommard 1<sup>er</sup> Cru Rugiens****£345ib**

Very good balance and power here. Plenty of fruit and reasonably accessible for a Rugiens. Excellent tannins and very good length. Drink from 2013

**Domaine Bonneau du Martray, Pernand Vergelesses**

Jean-Charles le Bault de la Morinière has run this exemplary estate since 1994 and continues to produce amongst the very best Corton Charlemagne. His is the only domaine in Burgundy to sell only Grand Cru wine; his Corton Charlemagne, of which he has a whopping 9.5 hectares, and a red Corton. In 2006 his Corton Charlie was very closely matched by Allen Meadows with Etienne de Montille's stunning version (92-94 against 92-95); it will be interesting who outscores who in 2007 as both are terrific. (Etienne's version is included with his red wines).

"It is for its white wine, one of the very greatest in all Burgundy, that this domaine gains three stars" – Clive Coates

"An exceptional domaine....As impressive as is young Bonneau du Martray Corton-Charlemagne, it is only with bottle age that these wines reveal their full depth of flavour" - Robert Parker

**2007 Corton-Charlemagne Grand Cru****Per 6 bottles****£365ib**

This has all the raciness one would expect from a proper Corton Charlemagne and wonderful poise and length. Top notch. Drink from 2014

**Red Wines****Domaine Lebreuil, Savigny-lès-Beaune**

Jean-Baptiste Lebreuil is making some of the loveliest Savignys we have ever tasted. They are not showy, they are not manipulated to win Parker points, they are not over-extracted or over oaked, they are simply lovely wines that combine real intensity with elegant purity. Like so many Côte de Beaune wines in 2007 these are really impressive and should be sought out for early to mid-term drinking.

**2007 Savigny-lès-Beaune 'Aux Grands Liards'****£132ib**

Grands Liards is perhaps the best village vineyard in Savigny, sitting just below the 1ers Crus and this is a fine example. Beautifully textured and fully ripe, though cool and fresh. Drink from 2010

**2007 Savigny-lès-Beaune 1<sup>er</sup> Cru Serpentiers****£175ib**

This vineyard is located in the heart of the 1ers Crus slope and is a more complex version of the village wine. Jean-Baptiste makes a mere 900 bottles of this wine so we are privileged to get what we do. Drink from 2011

**2007 Savigny-lès-Beaune 1<sup>er</sup> Cru Les Peuillets****£175ib**

Les Peuillets is a more north-facing vineyard and produces a more powerful, slightly more backward, though no less ripe, Savigny. There is a touch more tannin here and plenty of stuffing but still the tannins are refined and cultured. Drink from 2011

## Domaine Guiton, Bligny-lès-Beaune (Volnay)

Guillaume Guiton has made a set of delicious, unpretentious wines, which will give enormous pleasure in the short to medium term. Our tasting notes were littered with "delicious sweet fruit", "lovely purity" and "rich, ripe flavours" and the Guiton spittoon was woefully ignored. The key is the minimal intervention from Guillaume, who allows the wines to express the characters of their respective villages without trying to force them to be anything other than what they are. The whole range illustrates the fun and sensual side of Burgundy and offers some great value drinking whilst you wait for the grander appellations to mature.

### 2007 Pernand-Vergelesses 1<sup>er</sup> Cru Les Vergelesses

£154ib

A nose of refined red Pinot fruit and an undertone of earth. Sweet raspberry fruit on the attack, medium bodied and perfectly balanced. A cool and refined finish. Drink from 2011

### 2007 Savigny-lès-Beaune 1<sup>er</sup> Cru Haut Jarrons

£154ib

Very fresh nose of red and black Pinot fruit. The mid palate has plenty of punch to it, with lovely rich, ripe fruit, before a finish of finely balanced tannins and great freshness. Drink from 2011

### 2007 Volnay 'Les Petits Poisots'

£180ib

More power here but with considerable elegance and poise. The palate still shows some of Guiton's hallmark ripe, fresh fruit but there are mineral notes, too. The wine has an energetic, vibrant finish and enough structure to keep for five to ten years. Drink from 2013

## Domaine Hubert de Montille, Volnay

With vineyards in both Côtes Etienne is in an almost unique position of being able to accurately assess the respective merits of each and, like us, he is convinced that 2007 is one of the best recent vintages for the Côte de Beaune. His wines were gorgeously ripe and aromatic with terrifically fine and seductive tannins and they displayed wonderfully pure expressions of their terroir. Are they the best wines he has ever made? They are certainly the most exciting. The whites are stunning, too.

### Whites

#### 2007 Beaune 1<sup>er</sup> Cru Aigrots

£275ib

If you are ever going to buy a white Beaune this may well be the time to do so. Aromatic, balanced and very attractive. Drink from 2010

#### 2007 Puligny-Montrachet 1<sup>er</sup> Cru Les Caillerets

Per 6 bottles

£325ib

From a great vineyard acquired from Chartron and Trebuchet in the mid-nineties, this is a beautifully composed wine that has subtlety, depth, length and poise. Top notch. Drink from 2012

#### 2007 Corton Charlemagne

Per 6 bottles

£360ib

This was one of the wines of the vintage in 2006 and the 2007 is hot on its heels. It has the wow factor. Shame there isn't more! Drink from 2013

### Reds – Côte de Beaune

#### 2007 Beaune 1<sup>er</sup> Cru Sizies

£255ib

This wine kick-started our recent tasting with Etienne and immediately hinted at what a strong range his 2007s are. The tannins are remarkably sophisticated for the appellation and there is real depth of fruit. Lovely mix of red and black fruits, cool pure flavours and an elegant, attractive, cultured finish. Drink from 2012

#### 2007 Beaune 1<sup>er</sup> Cru Grèves

£295ib

This is more structured and more powerful than the Sizies, though it maintains its balance and there is plenty of underlying fruit. Drink from 2013

#### 2007 Volnay 1<sup>er</sup> Cru Champans

£440ib

Champans tends to be one of the most flattering, hedonistic vineyards in Volnay and this is certainly that. Again terrific fruit that jumps out of the glass and tangible Volnay aromas and flavours. Delicious. Drink from 2014

#### 2007 Volnay 1<sup>er</sup> Cru Taillepieds

Per 6 bottles

£232ib

Per 3 magnums

£250ib

Definitive Taillepieds that excites on all levels. There is structure and punch yet at the same time there is velvety, sweet fruit flavours that seduce the palate. Great wine. Drink whenever you get the chance (or from 2014!)

#### 2007 Pommard 1<sup>er</sup> Cru Pézerolles

£450ib

This wine blows away any preconceptions that all Pommards are rustic with a lovely fragrant quality and super fine tannins. Good purity and harmony and just delightful in the mouth. Drink from 2014

**2007 Pommard 1er Cru Les Epenots** **£450ib**  
Slightly darker, more leathery fruits here with good power, especially on the finish. This might need a bit more time than the Pézerolles but it will be worth the wait. Drink from 2015

**2007 Pommard 1er Cru Les Rugiens** **Per 6 bottles** **£275ib**  
Perhaps the most powerful of the three but fantastically cultured again and really lovely flavours. A superb Pommard. Drink from 2016

**2007 Corton Clos du Roi Grand Cru** **Per 6 bottles** **£298ib**  
**Per 3 magnums** **£320ib**

On tasting this, we immediately began badgering Etienne about upping our allocation so good was it. The nose was just stunning, it had lovely poise and purpose and again it showed so much more sophistication than one associates with a Corton. Impressive throughout. And we managed to double our allocation! Hurrah!. Drink from 2014

### Reds – Côte de Nuits

All the wines below are from the recent purchases made in 2005.

**2007 Nuits-St-Georges 'St Julien'** **£240ib**  
Wonderfully accessible for a Nuits, although still blessed with some Nuits earthiness. Quite supple and nicely balanced. Very pretty. Drink from 2013

**2007 Nuits-St-Georges 1er Cru Thorey** **£360ib**  
This vineyard lies to the north of Nuits and is wonderfully exuberant yet refined and poised. Good minerality and lovely flesh. Bit more structure, as you would hope and very good length. Drink from 2014

**2007 Clos Vougeot Grand Cru** **Per 6 bottles** **£360ib**  
Lovely nose here; wild and fresh. Very intense. The palate is very well balanced though still quite reserved. Long and potentially very good indeed.

**2007 Vosne-Romanée 1er Cru Malconsorts** **Per 6 bottles** **£495ib**  
Darker fruits than the Clos Vougeot, terrific structure and balance. Very long and absolutely seamless. Gorgeous. If only we had more! Drink from 2015

### Domaine Lafarge, Volnay

Bearing in mind Domaine Lafarge is one of the finest estates in the Côte de Beaune, it is hardly surprising that their 2007s are terrific. As a range they have a wonderfully vibrant, sweet fruit quality but also an understated core of power which should see them age well. Terrific wines across the board.

« Lafarge produce some of the most delicious wines in the village, all the way from a splendid Bourgogne Rouge to the yardstick Clos des Chênes'' – Clive Coates.

**2007 Côte de Beaune Villages** **£145ib**  
This really well-made wine provides a great opportunity to enjoy the Lafarge style without having to wait an age and without breaking the bank. More red fruits than black and a nice mix of prettiness and earthiness with good underlying fragrance. Drink from 2011

**2007 Volnay** **£230ib**  
More flesh and weight here, as you would expect. Good consistency throughout the palate and very good length for a village wine. Drink from 2013

**2007 Volnay 1er Cru** **Per 6 bottles** **£195ib**  
A blend of 1er Cru plots vinified together. It is exceptionally pretty with very nice precision and lots going on. Drink from 2014

**2007 Volnay 1er Cru Clos du Château des Ducs** **Per 6 bottles** **£285ib**  
This small, monopole vineyard has produced a cracker in 2007. Perfumed, firm yet accessible and really fine-featured. A truly lovely Volnay. Drink from 2015

**2007 Volnay 1er Cru Caillerets** **Per 6 bottles** **£295ib**  
This is a real mix of minerality and sweet, fragrant fruit. Good subtle power underneath the intoxicating fruit flavours. Very long. Great. Drink from 2016

**2007 Volnay 1er Cru Clos des Chênes** **Per 6 bottles** **£295ib**  
Great depth of perfume here and wonderfully Volnay. Refined, brooding and very complex. It completes a great range perfectly. Drink from 2016

## Domaine de Courcel, Pommard

Perhaps Yves Confuron has a doppelgänger. This seems the only plausible explanation to him being able to run two top estates, one in each Côte, at the same time and produce such great results. His 2007s at his family domaine in Vosne-Romanée (Confuron-Cotetidot) are stunning and these wines are yet further proof of the success of the Côte de Beaune wines. Yves actually thinks these '07s top the '05s! It is always a challenge on the taste buds tasting at de Courcel as the cellar is seemingly always the coldest one we taste in and the wines have plenty of natural tannin and structure. However, such is their concentration, even at the Bourgogne level, that assessing them is generally both straightforward and pleasurable. And again, we were not disappointed. Yves picked late, as usual, and the concentration of the grapes is clear to see.

### 2007 Bourgogne Pinot Noir

**£148ib**

Extraordinarily ripe and fragrant with lovely freshness and grip. Lots of stuffing for a generic wine and, as so often with this example, it is batting way above its station. Drink from 2013

### 2007 Pommard 1<sup>er</sup> Cru Grand Clos des Epenots

**Per 6 bottles**

**£210ib**

This is the domaine's largest holding. Fantastic nose with a strong red fruit element that moves towards darker fruits on the palate. Chewy, lovely texture, fine tannins, very long finish and excellent power. A triumph. Drink from 2016

### 2007 Pommard 1<sup>er</sup> Cru Les Rugiens

**Per 6 bottles**

**£250ib**

Much more brooding and backward with lots of power and structure but plenty of matter beneath. This will need some time! Drink from 2017

## Côte de Nuits

### Domaine Gouges, Nuits-St-Georges

2007 saw the inauguration of the imposing new Gouges cuverie, which was finished just in time to receive the new harvest. The results are terrific, although there wasn't much room for improvement to begin with! Christian was anxious that the overall style of the wines be preserved in the quest for ever better Pinots and he can rest easy as these are not only seriously good but wonderfully classical. There has also been changes in personelle with Pierre officially retiring, although he is still very much part of the operation and his son Gregory now running the domaine with Christian. The progress made over the past 15 years has been impressive and the next chapter is shaping up to be as progressive and exciting.

"If Domaines could be doyens, this would be the doyen of the community" – Clive Coates

### White

#### 2007 Nuits-St-Georges 1<sup>er</sup> Cru Les Perrières

**Per 6 bottles**

**£320ib**

From a mutated strain of Pinot Noir which Coates describes as "Pinot Gouges, bearing no resemblance to Chardonnay. It is delicious". This wine traditionally ages brilliantly (20 years no problem) and this should do so, too. When young it shows elements of red fruits but as it ages it will take on Grand Cru Chablis qualities and be quite delicious. Hardly any is made so we will have to allocate! Drink from 2015

### Reds

#### 2007 Nuits-St-Georges

**£210ib**

This is a wine that has been given a lot of thought by the family in recent years. Previously, it needed close on 10 years to show its true colours which is a long time for a village wine, especially when one already has to wait for the 1ers Crus! Consequently, over the past few vintages it has been made to drink a touch earlier, although it is still very much a Gouges wine. The 2003, for example is lovely now (and not especially 2003 in style) whilst the 2004 is coming round nicely. This is in the same mould and should be delicious in 4 to 5 years. Drink from 2012

#### 2007 Nuits-St-Georges 1<sup>er</sup> Cru Chaignots

**£298ib**

This vineyard gets better and better as the vines reach their mid-twenties. It lies to the north of the village close to Vosne and as the vines have aged so the wine has taken on more refinement. 2007 works really well for this wine and it possesses a lovely roundedness of fruit. Drink from 2015

#### 2007 Nuits-St-Georges 1<sup>er</sup> Cru Clos des Porrets St Georges

**£316ib**

There has also been a move to make the Porrets a shade more accessible but bearing in mind a recently drunk 1938 was still drinking well, the purists amongst you needn't get too concerned about this wine losing its longevity! There is

plenty of stuffing here, possibly slightly softer tannins than usual but then the vintage highlights that anyway. Bottom line is, this is really good! Drink from 2016

**2007 Nuits-St-Georges 1<sup>er</sup> Cru Les Pruliers** **£350ib**

We discussed with Greg why Les Pruliers seems to have moved up a notch in recent vintages and he suggested that perhaps the addition of juice from a parcel of younger vines from the turn of the century had added something extra. Certainly there is added dynamism and energy that really lifts the old vine concentration. The 2006 was on eo four favourite '06s and this looks another beauty. Drink from 2016

**2007 Nuits-St-Georges 1<sup>er</sup> Cru Vaucrains** **Per 6 bottles** **£280ib**  
**Per 3 magnums** **£285ib**

By this stage of the tasting things are really motoring and this wine shows a great mix of power and poise. Good spice and complexity and very nice tannins. Drink from 2016

**2007 Nuits-St-Georges 1<sup>er</sup> Cru Les St Georges** **Per 6 bottles** **£310ib**  
**Per 3 magnums** **£315ib**

Greg and Thibault Liger-Belair, who also has vines here, will be pushing hard for the vineyard to be upgraded to a Grand Cru in the near future and when you taste wines like this, there is little doubt that they are right to do so. Real presence here and plenty of oomph. Very classy and long. Drink from 2017

## **Domaine Aurélien Verdet, Arcenant (Nuits-St-Georges)**

Young Aurélien Verdet is based up in the Hautes Côtes de Nuits and has been receiving excellent press over the last couple of years. He has responded by building himself an impressive new cuverie in his home village of Arcenant and devoting even more of his time to his own wines, having previously been consulting at other wineries. With much more space and more state of the art equipment, Aurélien will be able to move to the next level and these 2007s are a great example of what he is capable of. We have

### **White**

**2007 Bourgogne Hautes Côtes de Nuits Blanc** **£TBC**

This really impressed, showing lovely bite and extract and some very attractive sweet-fruited, slightly nutty flavours. Good concentration and nice balance. Drink from 2010

### **Reds**

**2007 Bourgogne Hautes Côtes de Nuits 'Le Prieuré'** **£TBC**

This is always good and again displays some delicious dark red fruit flavours that mingle with a touch of spice, earth and minerality. For a 'humble' wine this has a lot of character. Drink from 2011

**2007 Nuits-St-Georges** **£TBC**

With our main source of Nuits being Domaine Gouges, this juicy number provides a great, rather earlier drinking alternative to their slow-maturing gems. Quite silky tannins here for a Nuits but it retains good Nuits flavours and character. Very good value village wine. Drink from 2011

**2007 Nuits-St-Georges 1<sup>er</sup> Cru Les Damodes** **£TBC**

Damodes lies to the north of Nuits and this reflects its more elegant surroundings impressively. Good minerality all wrapped up in quite a polished, silky structure that delights the palate. Nice poise and good length. Drink from 2012

## **Domaine Jean Tardy, Vosne-Romanée**

Guillaume Tardy, now in his early thirties, has gradually upped the ante since taking over from his father post Millenium. In the last couple of years he has been experimenting with whole cluster pressing and this seems to have been a great success, making the wines a touch more seductive without sacrificing their classical flavours. These 2007s are terrific and highlight the progress of the domaine.

"I like the style here; rich, balanced and pure, plump and intensely flavoured" – Clive Coates

**2007 Chambolle-Musigny 'Les Athiets'** **£240ib**

Juicy, silky and nicely pure. Typical Chambolle-Musigny that will drink well from quite an early stage. Drink from 2012

**2007 Nuits-St-Georges 'Bas de Comme'** **£240ib**

We didn't buy this last year as have plenty of other Nuits but as Guillaume pointed out it's a shame as it's his favourite village wine (it lies just below Boudots). With Nuits as a whole performing so well in 2007 we couldn't resist this year and this really showed well. Typically Nuits but with a silky tannin twist. Drink from 2013

**2007 Vosne Romanée ' Les Vigneux'****£250ib**

Vigneux lies just below the great slopes of Les Suchots and Romanée Saint Vivant and is an excellent village wine. Firmly structured but with a precise refinement to it and a strong finish. Drink from 2013

**2007 Nuits-St-Georges 1<sup>er</sup> Cru Boudots****£350ib**

Boudots lies to the north of Nuits and this is certainly a Nuits with a hint of Vosne. Nice power but enough elegance to harmomise it and very good intensity, bite and length. Drink from 2014

**2007 Vosne-Romanée 1<sup>er</sup> Cru Chaumes****£350ib**

Guillaume and his father have perhaps done more work on this vineyard than any other (there are generally better 1ers Crus sites in Vosne) and their efforts have paid off. This is not a blockbuster but it has good rhythm and balance and plenty of character. Very nicely made. Drink from 2014

**2007 Echézeaux Grand Cru****Per 6 bottles****£380ib**

Guillaume makes two Grands Crus, this and a Clos Vougeot. The latter always seems to show a touch too much oak for our taste (he may reduce the percentage of new oak in future vintages) whereas this is beautifully integrated. There is real depth here and plenty of fat, spiced-coffee aromas. Enough bite to lift the rich flesh and a strong finish. Very good. Drink from 2015

**Domaine Confuron-Cotetidot, Vosne-Romanée**

This was one of, if not *the*, best tastings we have had at this domaine. From wine one through to the Grands Crus everything was singing. There was excellent precision, refined, ripe tannins and stylish concentration and length. In terms of longevity they seemed to have plenty of stuffing, although their sense of harmony should provide them with a long drinking window. Yves ranks them at least on a par with the 2005s. He may or may not be right but what is clear is that these are great.

**2007 Vosne-Romanée****£255ib**

All of Yves's village wines were singing (he now has a fifth having purchased some vines in Pommard) but we couldn't buy everything! This is very classic, strong aromatics, good poise and plenty of concentration, bite and length. Drink from 2014

**2007 Chambolle-Musigny****£255ib**

As one might expect, this is more overt, a little rounder and softer but with enough grip to balance it. Very nice tannins and full of character. A very nice Chambolle. Drink from 2013

**2007 Nuits-St-Georges 1<sup>er</sup> Cru Vignerondes****£395ib**

This used to go into a blended 1er Cru but no longer. It was fantastic, yet another Nuits to blossom this year. Good Nuits minerality but some elegance too (the vineyard is the Vosne side of Nuits) and good complexity and length. Drink from 2015

**2007 Vosne-Romanée 1<sup>er</sup> Cru Les Suchots****Per 6 bottles****£210ib**

Suchots is one of the top 1ers Crus of Vosne and this is terrific. Hints of violets, spice and good underlying power and depth. The 1996 of this was tasting very well over Christmas and this should be a whole heap better in ten years time. Drink from 2015

**2007 Gevrey-Chambertin 1<sup>er</sup> Cru Lavaux St Jacques****Per 6 bottles****£240ib**

We don't normally buy this wine but it was so good this year we decided to prise a few cases out of Yves. Very focused and controlled with depth, structure and length. Really excellent tannins, especially for a Gevrey. Drink from 2016

**2007 Echézeaux Grand Cru****Per 6 bottles****£POA**

Classical Echézeaux. Hints of cocoa powder and coffee on the nose, a little spice and plenty of mid-palate fat. Structured, long and really attractive. Drink from 2016

**2007 Clos Vougeot Grand Cru****Per 6 bottles****£375ib**

Perhaps the pick of the range this year, although there isn't much in it. This is a little more reserved and overtly structured but there is lots of fruit and bags of concentration. Drink from 2016

**Domaine Sylvain Cathiard & Fils, Vosne-Romanée**

Sadly, 2007 was a small vintage for Sylvain and his son, Sebastien, with some wines as much as a depressing 50% down. Happily, what they did make is just fantastic. The progression of this domaine to the top of the tree over the past decade has been astonishing and with work on a fantastic new cuverie beginning shortly, the next decade looks set to be a good

one, too. These wines always sing of their origin and manage to combine purity and power with such charm. These 2007s are no exception and seduce the palate with the hedonism of Raquel Welsh and the sophistication of Audrey Hepburn.

“Cathiard is one of my favourite growers in the whole of Burgundy. There is a touch of genius here in the winemaking, resulting in bottles of exceptional purity and fragrance: Pinot Noir at it’s most elegant” – **Clive Coates**

<b>2007 Vosne-Romanée</b> Very stylish Vosne with very fine tannins and great length. A strong structure suggest this should age very well. Drink from 2014	<b>Per 6 bottles</b>	<b>£165ib</b>
<b>2007 Chambolle-Musigny Clos de l’Orme</b> Just divine. Village Chambolle doesn’t get much better than this. Great freshness that cuts through the unctuous, silky, cool, black fruit flavours. Very concentrated, which is perhaps not surprising considering only 5 barrels rather than the usual 9 were made. Drink from 2014	<b>Per 6 bottles</b>	<b>£180ib</b>
<b>2007 Nuits-St-Georges 1<sup>er</sup> Cru Thorey</b> Very fragrant for a Nuits on the nose and in the mouth, with lots of sweet fruit. Some tannin kicks in on the finish adding bite and grip. This is certainly a Nuits, made in Vosne! Drink from 2014	<b>Per 6 bottles</b>	<b>£275ib</b>
<b>2007 Nuits-St-Georges 1<sup>er</sup> Cru Murgers</b> Like the Thorey this is from the Vosne side of Nuits and again shows a lovely fragrance and sweet fruit. Good acidity and power with a really strong finish. Drink from 2015	<b>Per 6 bottles</b>	<b>£285ib</b>
<b>2007 Vosne-Romanée 1<sup>er</sup> Cru En Orveaux</b> Only 3 barrels rather than the usual 6 here but excellent concentration. Quite masculine, some toast and lots of intense fruit. Will need time to come together. Drink from 2016	<b>Per 6 bottles</b>	<b>£320ib</b>
<b>2007 Vosne-Romanée 1<sup>er</sup> Cru Reignots</b> Stunning nose, real thick concentration and great power yet also lovely acidity and gorgeously seductive. Great freshness. Brilliant. Drink from 2016	<b>Per 6 bottles</b>	<b>£330ib</b>
<b>2007 Vosne-Romanée 1<sup>er</sup> Cru Suchots</b> Beautiful wine with really lovely fruit and almost citric freshness that lifts the flavours. Perhaps there is a bit more structure here. Another cracker. Drink from 2017	<b>Per 6 bottles</b>	<b>£360ib</b>
<b>2007 Vosne-Romanée 1<sup>er</sup> Cru Malconsorts</b> Poetry in motion. Pure, fresh, cool, complex, gorgeous and totally seamless. Stunning. Drink from 2017	<b>Per 6 bottles</b>	<b>£445ib</b>

## Domaine Grivot, Vosne-Romanée

Over the past decade Etienne Grivot has gradually improved this domaine before going in to overdrive in recent years. He is now amongst the best addresses in the village and these 2007s are exceptionally good. The wines are much purer and the tannins much finer and silkier than they used to be in the 1990s when they perhaps suffered from over-extraction.

“This is one of the great domaines of Burgundy” – **Clive Coates**

<b>2007 Vosne-Romanée</b> Following on from a very good generic wine, this Vosne showed a real touch of elegant class. There was understated power but above all a sense of harmony. A lovely village wine. Drink from 2012		<b>£269ib</b>
<b>2007 Nuits-St-Georges 1<sup>er</sup> Cru Boudots</b> Whilst fellow tasters were cooing over his Les Pruliers, it was his Boudots that really impressed us. From the Vosne side of Nuits, this was, ironically, almost more Nuits than the Pruliers, which is from the south side of Nuits. Very polished but lots of Nuits minerality and lovely harmony. Very classy Nuits. Drink from 2014	<b>Per 6 bottles</b>	<b>£295ib</b>
<b>2007 Vosne-Romanée 1<sup>er</sup> Cru Beaux Monts</b> Less showy than his Suchots but beautifully balanced and real harmony here. Good depth and length of flavours and almost a feminine touch about this. Sadly we don’t have much! Drink from 2015	<b>Per 6 bottles</b>	<b>£295ib</b>
<b>2007 Clos Vougeot Grand Cru</b> As a Cru you are never quite sure whether a Clos Vougeot is going to deliver what it should do, so vast is the vineyard. Happily, it does here. The wine is expansive and profound, although its structure currently hides some of its gloss. Very good weight and length of flavour and lovely consistency in the mouth. Drink from 2016	<b>Per 6 bottles</b>	<b>£375ib</b>

## Domaine Ghislaine Barthod, Chambolle-Musigny

One of the big three of Chambolle along with Mugnier and de Vogue, Ghislaine Barthod continues to produce enviable Pinot Noir. Her 2007s are delightful, unsurprisingly, we just wish we could get our hands on more!

"Ghislaine Barthod continues to render some of the purest, most expressively fruit and consistently excellent as well as age-worthy Pinots in Burgundy" – Robert Parker

### 2007 Chambolle-Musigny

**£285ib**

Full of charm and sweet, velvety fruit flavours that dance on the palate. There is some underlying structure that supports the fruit well and interlaces nicely with the fragrant flavours. Really nice village wine. Drink from 2012

### 2007 Chambolle-Musigny 1<sup>er</sup> Cru Les Cras

**Per 6 bottles**

**£250ib**

Great freshness and intensity on the nose and real energy and texture in the mouth. Very fine tannins and beautifully balanced with good complexity and terrific length. Drink from 2015

## Domaine Louis Boillot, Chambolle-Musigny

Louis Boillot, husband of Ghislaine Barthod, shares a cellar with his wife. He produces a wide array of wine from both the Côte de Beaune and the Côte de Nuits. We have to own up to some cherry picking as we have only bought our favourite wine! Don't start getting ideas!

### 2007 Gevrey-Chambertin 1<sup>er</sup> Cru Cherbaudes

**Per 6 bottles**

**£259ib**

We wanted to get our hands on this last year but there just wasn't enough. This year we have got lucky and have managed to wangle a few cases. The vines here are 90 years old and the tiny vineyard itself (just over 2 hectares) nestles just below the Grands Crus, rubbing shoulders with the corner of Clos de Bèze. Great power and intensity here but impressive refinement at the same time. This is a superb Gevrey. Drink from 2015

## Domaine des Lambrays, Morey-St-Denis

The last few years have been massively successful for this domaine as winemaker, Thierry Brouin, has rewarded the owners' investment and produced a string of excellent wines. 2007 was less straight forward as Thierry was faced with a difficult decision as to when to pick as he was worried about rot spreading through his vineyard; an obvious worry when one vineyard constitutes a huge percentage of the overall holding. He decided to pick at the end of August and guarantee that he brought in clean grapes. He then declassified a large proportion of the Grand Cru to ensure that he made the very best wine possible. The Clos won't be as long-lasting as the stunning and powerful 2006 but it should provide delicious mid-term drinking.

### White

#### 2007 Puligny-Montrachet 1<sup>er</sup> Cru Clos du Cailleret

**Per 6 bottles**

**£285ib**

From one of Puligny's best sites, bought by the domaine in the mid-nineties, this is the best white wine Thierry has made for some years. Perhaps as an antidote to the prematurely ageing whites of the late '90s and early 2000s, Thierry resigned himself to making whites to drink in their youth. However, this seems to have a lot of stuffing, with excellent dry extract on the finish and impressive matter. Good length and balance and overall really impressive. Sadly, there isn't very much! Drink from 2010

### Reds

#### 2007 Morey-St-Denis

**£259ib**

This will probably drink quite young as it shows spicy, juicy fruit flavours within a fleshy texture. Drink from 2012

#### 2007 Clos des Lambrays

**Per 6 bottles**

**£335ib**

With such a big vineyard Thierry is able to select just the very best barrels for his final blend and still produce quite a lot of wine. In a vintage like 2007, this was a real advantage for Thierry and he has crafted a rich, relatively accessible, red and black fruited wine that should offer lovely drinking in the mid-term. Drink from 2014

## Domaine Lucie & Auguste Lignier, Morey-St-Denis

2007 could well be the vintage that puts Kellen Lignier on the map in her own right. After all the tragedy and difficulties of recent years that have resulted in the old Hubert Lignier domaine being reborn under her children's names, Kellen

has produced a splendid range of wines that reflect the quality of her vineyards and the finesse that she was hoping to bring to them. Of course, the Clos de la Roche is superb, but, in some respects, it is the success of the other wines which really excites. As a range the wines have depth and good structure with fine tannins and, when appropriate, enticing elegance. They come highly recommended.

**2007 Bourgogne Pinot Noir**

**£142ib**

This is really good for a generic wine, showing very grown up qualities. Quite dark, rich brambly flavours, good power and plenty of stuffing. Drink from 2012

**2007 Morey-St-Denis Vieilles Vignes**

**£240ib**

From 80 year old vines, there is a real sense of old vine concentration here. Lots of fruity flesh, of course, but an understated intensity that will flourish in years to come. Good freshness and tannins. Drink from 2013

**2007 Chambolle-Musigny 'Bussières'**

**£240ib**

Bussières is a well-sited vineyard that sits just below the 1er Cru Les Sentiers. This example is delightful, showing lovely sweet, dark fruits that mingle with silky mid-palate tannins. Good harmony and weight and very attractive flavours. Drink from 2012

**2007 Gevrey-Chambertin 'Les Seuvrées'**

**£240ib**

Quite Gevrey and firm on the nose, although there are some underlying aromatic elements. Plenty of tannins here and the wine will need time to open up. Drink from 2014

**2007 Morey-St-Denis 1<sup>er</sup> Cru Les Chaffots**

**£450ib**

This is a wine that always takes a few years for it to find its stride and this should develop into a little cracker. Quite firmly structured but more than enough flesh to balance it out. Drink from 2016

**2007 Chambolle-Musigny 1<sup>er</sup> Cru Les Baudes**

**Per 6 bottles**

**£259ib**

**Per 3 magnums**

**£265ib**

This is really fantastic. Much of the Baudes vineyard touches Bonnes Mares and this shows great intensity throughout yet is very controlled and all the power is beautifully understated. The finish is long and refined and the overall impact is very exciting. Drink from 2016

**2007 Morey-St-Denis 1<sup>er</sup> Cru Cuvée Romain Lignier**

**Per 6 bottles**

**£275ib**

**Per 3 magnums**

**£280ib**

This is a blend of old vines (50 to 100 years) from the vineyards of Faconnières and Chenevery, made in honour of Kellen's late husband. It has a lovely old vine gaminess about it, particularly on the finish and shows great intensity and power. Long and very well balanced it will be a real keeper. Drink from 2017

**2007 Clos de la Roche Grand Cru**

**Per 6 bottles**

**£450ib**

**Per 3 magnums**

**£450ib**

You only need to sniff this to see how good it is! Inky, perfumed, intense and full on the nose, it already expresses lots of character and bags of fruit despite being such a baby. Very, very long and powerful with great potential. Drink from 2018

## **Dujac Fils & Père, Morey-St-Denis**

The Domaine wines from Dujac will be released later in the year but for now we have their excellent negotiant wines which come from fruit grown by carefully vigneron, who understand exactly what the Seysses family are looking for in their fruit. The wines tend to drink a little younger than the domaine versions and offer a chance to sample the Dujac magic a touch sooner.

"The results (at Dujac) are consistently outstanding and, at times, astounding" – **Robert Parker**

This is a splendid and perfectionist domaine... which makes wines which are intense, perfumed, silky-smooth and impeccably balanced" – **Clive Coates**

## **White**

**2007 Morey-St-Denis Blanc**

**£240ib**

Without doubt this is the best white Morey made at Dujac. It has a lovely, tangible richness but is beautifully lively and fresh. Really well balanced and very pure and mouthwatering. Good extract and a strong finish. Drink from 2011

## Reds

### 2007 Morey-St-Denis

£215ib

A touch of smokeyness on the nose mingles with aromas of bright red fruits. Some structure and a little tannin suggest this should peak in about 3 or 4 years. Drink from 2011

### 2007 Chambolle-Musigny

£220ib

Very Chambolle on the nose with lovely fragrance and control. Well balanced and very stylish. Not a heavy weight but harmonious and very attractive. Drink from 2011

## Domaine Arlaud, Morey-St-Denis

Cyprien and Roman Arlaud, with help from their sister, Bertille, and their father, Hervé, continue to crank up the quality at this burgeoning domaine. In new premises since 2004, and with more vineyards in their portfolio, the two brothers have again produced an exciting range of wines. Prices remain more than fair and we can't really recommend them highly enough, especially for anyone looking for a spot of value, in the current economic climate.

"Bourgogne Roncevie, from old vines growing across the road from Champs-Chenys and the Grand Cru Mazoyères (Charmes-Chambertin), is one of the world's consistently best Pinot Noir values" – Robert Parker.

### 2007 Bourgogne Roncevie

£102ib

As Parker notes this is consistently one of Burgundy's great value gems. At this stage it is perhaps a touch more Gevrey than Morey in style (logical bearing in mind its geography) but it should soften very attractively over the next couple of years. Lots going on and very good grip and length for a generic wine. Drink from 2011

### 2007 Morey-St-Denis

£210ib

Quite cool flavours here and, at this stage, reasonably understated. Tight knit, mid weight and well put together. Drink from 2012

### 2007 Chambolle-Musigny

£220ib

This is a very good Chambolle, showing classic tell-tale fragrance and really nice tannins. Plenty of juicy fruit and perhaps a little more richness of fruit at this stage than the Morey. Should age really gracefully. Drink from 2012

### 2007 Morey-St-Denis 1<sup>er</sup> Cru Les Chézeaux

£305ib

This is from the Gevrey side of Morey and shows a bit more structure than their other 1er Crus Moreys. Quite firmly textured with good stuffing and plenty of fruit. Drink from 2013

### 2007 Morey-St-Denis 1<sup>er</sup> Cru Les Ruchots

£325ib

From the Chambolle side of Morey, this is traditionally the pick of the three Morey 1ers Crus and once again it shows really well. Quite dark fruit, very good power and excellent tannins. Sadly, quantities are well down this year. Drink from 2014

### 2007 Chambolle-Musigny 1er Cru Les Sentiers

£325ib

More fragrant and a little more feminine by comparison, this has a delightful texture and deliciously sweet flesh. Perfumed and quite charming. Drink from 2013

### 2007 Gevrey-Chambertin 1<sup>er</sup> Cru Aux Combottes

£340ib

One of the great steals of Burgundy. Combottes at this price and a very good one, too! Marvellous. Exceptionally elegant for a Gevrey, lovely balance and finesse, great flavours and silky, polished tannins. Long. Drink from 2015

### 2007 Charmes-Chambertin Grand Cru

Per 6 bottles

£240ib

Per 3 magnums

£245ib

This is the domaine's largest holding of Grand Cru by some way and is a blend of two well-located parcels. Intense and layered with an excellent back palate and a long finish. Drink from 2014

### 2007 Clos de la Roche Grand Cru

Per 6 bottles

£250ib

Per 3 magnums

£130ib

Darker, more brooding fruits here. This is quite excellent. Lovely sweet fruit mingles with very good tannins that provide refreshing grip and support the elegant structure. A very complete wine. Drink from 2015

### 2007 Clos St Denis Grand Cru

Per 6 bottles

£310ib

Per 3 magnums

£315ib

At this stage this is less charming and less 'finished'. It has very good weight and plenty of structure but it needs more time to really come together. Drink from 2016

### 2007 Bonnes Mares Grand Cru

Per 6 bottles

£395ib

Per 3 magnums

£400ib

Great nose and a truly wonderful wine. More backward than the Clos de la Roche but easier to envisage its future than the Clos St Denis. Very weighty but with a really fine touch about it. Sadly, there is very little. Drink from 2016

## Domaine Marc Roy, Gevrey-Chambertin

Alexandrine Roy, when she isn't consulting on Pinot Noir in the States, can be found working like a Trojan in her vineyards, as she continues to develop this small, but quality driven, family domaine. Over the past five years she has really established herself as one of the new generation of talented young winemakers that are helping to make Burgundy such an exciting place at the moment. She makes 3 Gevrey-Chambertins, of which we buy two. The Clos Prieur is from old vines in one of Gevrey's best village plots (there is some 1er Cru Clos Prieur, too) whilst the Cuvée Alexandrine, her top cuvée that she introduced in 2005, is made from the small, super concentrated berries that she carefully selects for the purpose. She only produces 4 barrels of this wine (100 cases). As she has gained recognition so prices have moved upwards but the wines still offer good value as they are very good.

### 2007 Gevrey-Chambertin Clos Prieur

£240ib

For us, this is just a step up from her Vieilles Vignes cuvée, which we don't buy, showing a little structure and depth and perhaps just a touch more complexity. The fruit is sweet but cool and firm and the finish impressively long. For info, the 2004 of this was the star wine at our recent Christmas Tasting and this should improve past that comfortably, given time. Drink from 2011.

### 2007 Gevrey-Chambertin Cuvée Alexandrine

Per 6 bottles

£168ib

Darker fruit flavours here but still fresh with good bite and grip. More backward, although more overtly fleshier, and this will need some time. Drink from 2013

## Domaine Pierre Damoy, Gevrey-Chambertin

Pierre Damoy owns more than half of Clos de Bèze which is an astonishing fact in itself. However, his yields are always so low, that he usually produces much less than you might think. Many of his wines tend to average out at a lowly 20-25 hectolitres per hectare and sometimes slip below those levels. Recent vintages have been hugely successful for Pierre and 2007 looks set to be another. Pierre always picks very late so the issues about whether to pick before rot set in late August didn't really concern him too much and he could enjoy the sumptuous weather that arrived in September.

### 2007 Gevrey-Chambertin 'Clos Tamisot'

£375ib

This is only a village wine but has the quality of a 1er Cru. A monopole vineyard that lies just behind the domaine, it has lots of sweet mid-palate fruit, hints of chocolate and spice and plenty of flesh on the finish. Drink from 2014

### 2007 Chapelle Chambertin Grand Cru

Per 6 bottles

£395ib

This is possibly the best Chapelle Pierre has made. Very aromatic on the nose, with hints of violets and lots of fruit. Good balance, with lots of flesh to complement the tannins. Sweet, rounded fruit flavours, and although the acidity seems lowish, it all works really well together. Drink from 2014

### 2007 Chambertin Clos de Bèze Grand Cru

Per 6 bottles

£480ib

Although Pierre makes a special old vine cuvée there is still a lot of old vine juice in this wine. The nose is intense and expressive and quite exotic in parts, whilst the palate is rich and hedonistic.

### 2007 Chambertin Grand Cru

Per 6 bottles

£495ib

Firmer, more masculine, as one might expect, Inky and rich on the nose with very good flesh on the finish. Weighty and powerful yet very good harmony. One for the patient amongst you but should be well worth the wait. Drink from 2017

## Domaine Fournier, Marsannay

Exciting things are happening in Marsannay, where there appears to be lots of ambitious growers with bags of energy making some great wines. Laurent Fournier is very much at the forefront of the developments, crafting some sensational wines from this re-emerging appellation. Marsannay lies just a few miles to the north of Gevrey-Chambertin, with Fixin between the two. As a rule Marsannay tends to produce more generous wines than its neighbour, certainly with its red wines, which can border on the rustic in Fixin. Laurent, intelligent and articulate, makes a wide range of wines from which we have chosen our 4 favourites. Nothing like a spot of cherry picking! Remarkably, quantities are quite limited thanks to the enormous demand for his wines, though it's easy to see why when tasting them. The key to the quality of the reds is perhaps their fine tannins, perhaps more often associated with the wines of grander villages. We highly

recommend these wines to those of you who don't want to break the bank but who want something quite classical with a touch of class.

### **White**

#### **2007 Marsannay Clos du Roy Blanc**

**£148ib**

From the a vineyard insiders suggest may be upgraded to Marsannay's sole 1er Cru, this shows some new oak on the nose at the moment but beneath it lurks a wine full of vibrant minerality. Plenty of matter and extract to absorb the oak and a very nice mouth feel. Good potential and very stylish. Drink from 2010

### **Reds**

#### **2007 Marsannay Clos du Roy Rouge**

**£132ib**

A very nice nose here with some spice and lots of deep red fruit aromas. Finely textured, with refined fruit and a strong, well balanced structure. Long and very good. Drink from 2011

#### **2007 Marsannay Echezots**

**£132ib**

A new wine for the domaine but what a cracker ! The nose is serious, suggesting something much grander. Deep black earthy fruits abound, the tannins are very fine and there is wonderful finesse and energy. This is a very stylish Marsannay. Drink from 2012

#### **2007 Marsannay Trois Terres**

**Per 6 bottles**

**£110ib**

This was great in 2006 but this might be a notch up? There are some super sweet aromas here, excellent ripeness, hints of violets, terrific intensity through the nose into the palate and just a real imposing wine. Is this really Marsannay?! Drink from 2013

## **Terms and Conditions**

1. All wines are offered under bond (ib) and are offered subject to availability
2. All prices quoted are for cases of 12 bottles unless otherwise stated (ie per 6 bottles or per 3 magnums)
3. Minimum order is 12 bottles. There is free delivery to mainland UK on all orders over £500.
4. Wines will be shipped between September 2009 and February 2010. You will be contacted on arrival for delivery instructions. Duty and VAT will be payable upon arrival.
5. The wines of certain domaines may not be exported from the UK. Please contact us for details.
6. Payment is due on receipt of invoice.
7. This list cancels all previous lists. All wines remain the property of Flint Wines Ltd until paid for in full. E & EO 9<sup>th</sup> January 2009.

**FLINT  
WINES**

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