



Burgundy 2021 – A Classic but tiny vintage

A vintage fraught with problems throughout the growing season resulting on yields down up to 70%, and 50% on average. The quality, however, is surprisingly good for both white and red wines throughout the Cotes, revealing a classic Burgundy vintage and refreshing change from the richness of recent vintages.

2021 got off to a hard start with horrific frosts during the month of April which caused a huge amount of damage, particularly to Chardonnay vines which had experienced early bud burst. Growers recount a winter style of frost damaging vines on higher ground rather than the usual spring frost which typically effects lower lying vineyards. The many candles which were lit across the region had little or no effect due to 10–15 cm of snowfall which made an already bad situation even worse. The rest of the growing

season was also not promising bringing a mix of rain, hail and both types of mildew. Luckily the sun made an appearance in late August and early September, allowing grapes to ripen. Harvest was a month later than in 2020 and due to the spread of botrytis in the vineyards a very careful sorting was needed resulting in even lower yields.

The whites have turned into beautiful wines with lovely, ripe fruit characters complimented by a crisp acidity found in all great Burgundy vintages. This really is a return to a more classic style of white Burgundy and will provide delightful drinking in the medium term.

The reds are, in general, light in colour resulting from the thinner skins. Diligent sorting and careful winemaking has resulted in many wines that are soft, light, and perfectly balanced with sweet, crunchy red fruits, soft tannins, and moderate alcohols, at least a degree of alcohol less and a complete contrast to the 2020s which were big and rich. The wines are accessible but the best will age well if you can keep your hands off them!

Overall, 2021 is a classic, refined Burgundy vintage which is becoming more and more rare. The wines are terroir-driven, speaking of their place rather than the summer heat. Allocations are worryingly small and prices have risen but they are well worth buying a little of, even at higher prices. It was a nice surprise to find such well-made, elegant wines after such an unpromising growing season.

Pricing – There is no hiding the fact that producers have increased prices to help mitigate the effect of such a reduction in grape yields. There are still wines in the offer that have had small increases. As with so many other cost increases in our daily lives, expect double digit percentage increases.

UK Alcohol Duty Reform implications– At the time of writing we do not know if the proposed changes to duty calculation will be imposed from August 2023. Where possible we will deliver any wines ordered for duty paid delivery in this en primeur offer before then.

We have set a deadline for orders of **Thursday 16th February 2023**, as many of our producers have done the same and will decide their allocations to us soon after. I realise that is not a long time, so please contact me even after the deadline.

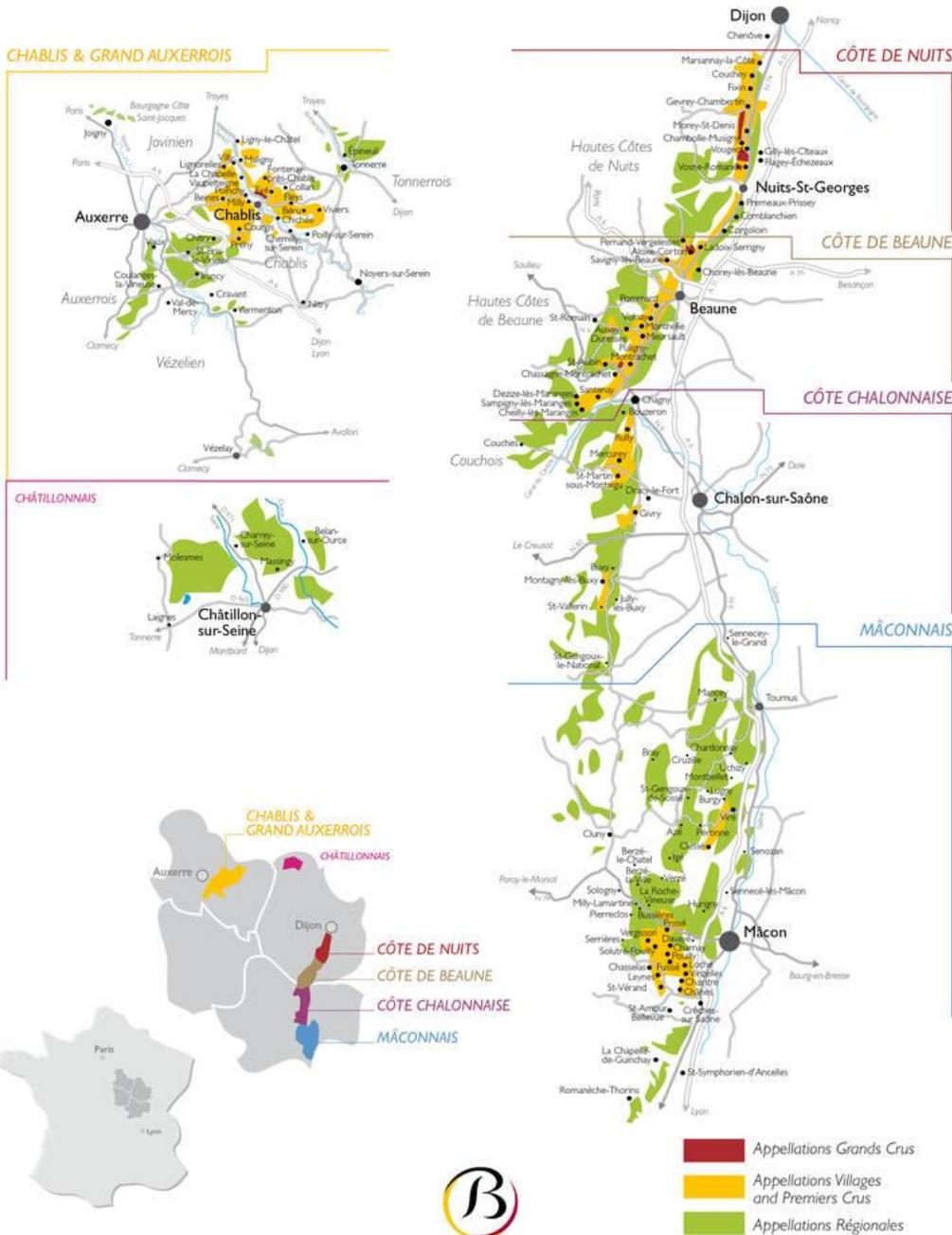
Hal Wilson

Estates are listed geographically North to South.

Prices per 6x75cl ex Duty ex VAT

Bourgogne and its five wine-producing regions

La Bourgogne et ses cinq régions viticoles



B
BOURGOGNES
www.bourgogne-wines.com



www.bourgogne-wines.com • 2014 Edition • Printed with vegetable-based inks on paper produced from 60% recycled fibres from sustainably managed forests, by an printer



Domaine Fournillon, Chablis

This is a 23 hectare family run domaine situated in the small village of Bernouil, close to Chablis. The size of holding means we have good availability, in spite of the lower yields. Prices have risen by a relatively modest 15% above 2020 En Primeur. The wines are typically crisp and mineral, classic examples of the region.

Whites

Bourgogne Blanc	£38.75
Chablis	£56.35
Chablis 1er Cru Mont de Milieu	£90.75
Chablis 1er Cru Les Fourneaux	£97.80

Prices per 6x75cl ex Duty ex VAT



Domaine Alain Geoffroy, Chablis

Established in 1850, the Alain Geoffroy estate is a family business with around 50 hectares of vines and producing wines that uphold the tradition and authenticity of the Chablis terroir: fresh and fruity wines with a great mineral imprint.

Whites

Petit Chablis	£48
Chablis Vieilles Vignes	£66.55
Chablis 1er Cru Beauroy	£87.70
Chablis 1er Cru Beauroy (2020 vintage)	£80.40

Prices per 6x75cl ex Duty ex VAT



Domaine Remi Jeanniard, Morey-Saint-Denis

Remi Jeanniard is a hands on grower working just over 7 hectares of vines in and around Morey-St Denis. When asked who helps him at harvest time, the answer is simple: he does. The vines are much older than average, with all of his Vieilles Vignes village bottlings being at least 50 years old. This gives a natural concentration to the wines which are both well structured and

elegant. Remi is a firm believer that wines are made in the vineyard and this shows through in the pure, concentrated style of the wines and the cautious use of new oak. Remi practices partial whole bunch fermentation, keeping 20% of the stems for Villages wines, 30% for 1er Cru wines, and 50% for Grand Cru. Prices have risen about 20% on 2020, and there is very little wine available, sadly.

Whites

Bourgogne Aligoté Vieilles Vignes **£50**

Aged in old oak. Interesting and layered, as ever. White peach nose. Fat and charming mouthfeel, rather plump and delicious.

Reds

Bourgogne Pinot Noir **£68.30**

Aromatic. Fresh flowers give way to dense mulberry and raspberry, with just a hint of smoke. Packed with rich ripe tannins, this is quite a mouthful.

Chambolle–Musigny Vieilles Vignes **£168**

Fragrant black cherries, chocolate, and tapenade layered with cream and sweet spices from the oak. Rich ripe tannin, juicy acidity, built to last.

Gevrey–Chambertin Vieilles Vignes **£153.30**

Chocolate, cassis, cherries and spicy oak on the nose. Juicy, rich, and creamy with enough acidity and lingering fruit. Will certainly open up in time.

Morey–Saint–Denis **£129.40**

Ripe, bright fruit; almost confected, but in a good way. Concentrated blue and red fruits on the palate, a touch of liquorice and tapenade, spicy tannin, and creamy oak (overt at the moment, but will certainly settle). Balanced, long, textured and supple.

Morey–Saint–Denis Vieilles Vignes **£136.40**

Dried fruits, figs, cherries, currants, and violets. Exciting. Less plush than the jeunes vignes, but more vibrant and intense. Supple tannins.

Morey–Saint–Denis 1er Cru Les Ruchots **£186.30**

A remarkable plot on the Chambolle side of Morey neighbouring Clos de Tart and Les Bonnes–Mares. Weighty, persistent, and powerful. Super floral with a mineral edge on the nose. Well structured with a rich black cherry finish on the palate.

Morey-Saint-Denis 1er Cru Clos des Ormes

£186.30

Red fruits and undergrowth. Less dense than Les Ruchots, but well formed nevertheless with some attractive spicy tannins, and clean fresh acidity.

Morey-Saint-Denis 1er Cru Les Blanchards

£186.30

A remarkable plot on the Chambolle side of Morey neighbouring Clos de Tart and Les Bonnes-Mares. Weighty, persistent, and powerful. Super floral with a mineral edge on the nose. Well structured with a rich black cherry finish on the palate.

Clos de la Roche

£450

Characterful, aromatic, and already showing layers of complexity. 100% new oak. Very ripe fruit, with blackberry, liquorice. Ripe tannins and full body. There's structure from the whole bunch fermentation. Charming in youth, with so much more to give.

Prices per 6x75cl ex Duty ex VAT



Domaine Remoriquet, Nuits-Saint-Georges

Gilles Remoriquet runs one of the top estates in Nuits with modesty and charm. He has a hands on approach, which includes a highly meticulous grape tasting with his neighbours in the run up to harvest to ensure full sensory phenological ripeness at picking. Gilles is forever looking for ways to improve his wines, employing more whole bunch fermentation. Most recently he has been to the Jura to see a specialist about selecting the right blend of manure and has bought a second sorting table which eliminates under-ripe berries by

flotation! Cuvaisons are long, giving a light colour yet concentrated, intense fruit flavours. 2021 was a tiny vintage and prices have risen about 20%.

Reds

Bourgogne Pinot Noir **£58.10**

Raised in both barrel and tank. Fleshy red fruit, fresh acidity, gentle tannic grip. Quite serious.

Bourgogne Hautes Côtes de Nuits Rouge **£78.80**

More concentration and finesse; ripe red cherries and marzipan. Moderate acidity, ripe tannin, lots of tension.

Nuits–Saint–Georges **£131**

Quite serious. 30% whole bunch fermented. Herbal and floral, with clearly defined fruit, a myrtle character, and a stony edge. Plenty of extraction with silky tannins and moderate power.

Nuits–Saint–Georges ‘Les Allots’ **£154**

Peppy, concentrated fruit – plums, cherries, and currants. Tenses, clean acidity, fresh, fragrant, structured, proper. Layered and dynamic. For the mid–long term.

Nuits–Saint–Georges 1er Cru Les Damodes **£208.50**

The fruit here comes from two plots that ripen a full four days apart. The soils of Les Damodes are much closer in style to those of Vosne–Romanée and Chambolle Musigny, making this wine unlike traditional hard hitting Nuits–Saint–Georges. There are true signs of a ‘terroir’ vintage here. Pale ruby–purple colour. Ripe fruit, tomato, sweet raspberries, strawberry, rich oak, integrated tannin. Very fine and long

Nuits–Saint–Georges 1er Cru Les Busselots **£203.20**

Deep ruby, almost purple colour. Raspberry fruit. Lots of finesse, yet powerful. Balanced, textured, long and with plenty of flavour and structure.

Nuits–Saint–Georges 1er Cru Rue de Chaux **£203.20**

On the south side of Nuits–Saint–Georges. Vibrant red fruit style on the nose. Juicy blue, red, and even black fruit on the palate, fresh acidity, and velvety tannins.

Nuits–Saint–Georges 1er Cru Les Saint Georges **£343**

The most powerful of Gilles’ wines when there is enough sunshine to properly ripen. There’s

certainly finesse alongside the mouth filling ripeness of this wine. Great concentration yet silky tannins and very long.

Vosne–Romanée 1er Cru Au Dessus des Malconsorts

£343

Aromatic. Juicy, crunchy, rich darker fruits. Very well integrated tannins. Supple, elegant, precise. Lovely in every respect.

Prices per 6x75cl ex Duty ex VAT



Domaine Maxime Dubuet-Boillot, Volnay

Maxime's estate currently has 7.5 hectares of vineyard located in and around Volnay. Maxime used to work with another of our growers, Gilles Remoriquet in Nuits–St–Georges. Like Gilles, Maxime employs a long elevage for the reds, with cold soak and 23 days of maceration, and 12 months in oak. Some whole bunches are added in certain vintages as Maxime feels they add some character. Now with more vineyard at his potential disposal, through the Boillot side of the family no doubt, he is building his own domaine, with rather impressive results. There isn't much available yet but his Bourgogne Rouge Cote d'Or is again delicious and his Volnays are excellent. Prices are about 15% above the 2020 vintage.

Bourgogne Rouge Côte d'Or **£82.35**

Next to Volnay this is delicious, ripe and elegant. Ready to drink young and full of life.

Bourgogne Rouge Cote d'Or 'La Grande Carelle' **£108.35**

From vines next to Pommard opposite Chateau de Pommard. More structured than the first wine, but still delicious and well-balanced.

Beaune Les Prévoles **£125.20**

Pretty nose of raspberry and sweet spice. Juicy, not heavy but good length.

Volnay Vieilles Vignes **£151.90**

Some whole bunch, lovely nose, silky palate with fruity core and soft tannins.

Monthélie 1er Cru Les Riottes **£163.85**

Pommard Deux Terroirs **£178.60**

Volnay Sur Roches Vendanges Entières **£201.75**

Volnay 1er Cru Carelle Sous la Chapelle **£276.95**

Volnay 1er Cru Les Pitures **£276.95**

Pommard 1er Cru En largillière **£288.90**

Pommard 1er Cru Chanlins-Bas **£328.25**

Prices per 6x75cl ex Duty ex VAT



Domaine Christian Bellang & Fils, Meursault

In 1974 Christian Bellang took over his parents' estate with vines mainly in Meursault as well as some of his father in law's vines in Savigny-Lès-Beaune. His son Christophe joined him in 1995 and together they expanded the estate to a total of 9 hectares. Today, the modest Christophe manages the estate. His 2020s have concentration and deep flavour, excellent acidity and good length, without being pushy. Impressive

Bourgogne Chardonnay 'Sous La Velle'

£78.10

Sous La Velle is a lieu dit that includes Meursault appellation as well as Bourgogne Blanc. Peachy aromas with rich creamy oak. Greengage fruit with nice acidity, leading to a spicy finish.

Meursault

£151.90

Baked lemons, mango and baking spices all intermingle with a rich creaminess from the oak. Nothing in excess. Juicy, balanced, and spicy with charming fruit, forward acidity, and persistence. Drinking well now, but has time in it yet.

Meursault 'Les Tillets'

£168

Toasty oak; melon, grapefruit, and stone fruit flavours. Rich, full, spicy, and savoury. Really quite different to the village level wine, with an added saline, mineral quality that gives the wine a powerful drive.

Prices per 6x75cl ex Duty ex VAT



Domaine Sylvain Dussort, Meursault

Stunning wines built for ageing. They undergo a long elevage, giving a distinct texture, and all wines have an intense minerality. Sylvain Dussort comes from a long line of winemakers and coopers based in Meursault. He took over the estate in 1982 with his wife and over the years has expanded the estate with the acquisition of new vineyards as well as the modernisation and enlargement

of the winery buildings. The estate now totals 6.5 hectares, and Sylvain practices lutte raisonnée across all his vineyards. He harvests early looking for elegant, mineral, terroir driven wines which will age at least 6 years in bottle. Daughter Anne-Caroline is looking to take on the domaine.

Whites

Bourgogne Côte d'Or Blanc 'Cuvée des Ormes' **£104.80**

100% barrel fermented for the first time. Nectarine, white flowers, rich and intense nose. Juicy acid and good length. Needs 3+ years.

Meursault Vieilles Vignes **£259.40**

Charming toasty nose, clear battonage. Intense and vibrant palate, preserved lemons, mixed spices, and chalk. Lingering.

Meursault 'Le Limozin' **£294.50**

A little reduced on nose, plenty of weight and concentration but elegant with it.

Reds

Bourgogne Côte d'Or Pinot Noir **£104.80**

Juicy, dainty, fresh. All aged in oak with pretty, silky tannins. Cherry and vanilla dominate.

Prices per 6x75cl ex Duty ex VAT



Domaine Marguerite Carillon, Meursault

With 27 hectares dotted about the Cotes, from Chablis to Santenay, this estate is managed using sustainable viticulture. Once destemmed, the grapes undergo a demanding sorting process thanks to our optical sorting machine and are then sent to the cuverie (vat room). The vinification is classic and follows the traditional Burgundian process. All operations are conducted by gravity. The objective is to respect the grapes and to intervene as little as possible so that the terroir best expresses itself for each appellation.

Bourgogne Chardonnay (2022 vintage) £56.10

Chablis 1er Cru 'Beuroy' Blanc £106.95

Bourgogne Pinot Noir £72.15

Prices per 6x75cl ex Duty ex VAT



Domaine Claude Maréchal, Bligny-Les-Beaune

To quote Allen Meadows; 'the quality of these wines is nothing short of phenomenal compared to the usual quality of the respective appellations'. Claude Marechal makes his wines as naturally as possible, taking his inspiration from his late friend Henri Jayer who he trained with early in his career. In common with Jayer he makes wines above and beyond the

expectations of his terroirs. His wines are pure and sleek with vibrant fruit and great potential to age. In the vineyard ripeness is the watchword and the vines are maintained in order to maximise phenolic maturity every vintage whatever the conditions. No chemical fertilisers are used and the harvest is hand picked each vintage, Claude says he is usually the last in each appellation to pick which shows on the ripe fruited nature of his wines. After harvest the bunches are sorted by hand and gently de-stemmed before vinification using natural yeasts. The fermenting must is pumped over twice daily and once alcoholic fermentation is finished the wines are placed into oak barrels where they mature for between 10 and 15 months. From tastings of back vintages at the domaine it is clear these are wines that are built to age well. Claude has not changed his prices for the 2021 vintage.

Whites

Bourgogne Aligoté	£60.55
Really rather charming, with good weight, slightly pithy acidity and plenty of flavour.	
Bourgogne Blanc Cuvée Antoine	£87.25
Savigny-Lès-Beaune Blanc	£129.40

Reds

Bourgogne Rouge Cuvée Gravel	£88.65
Ladoix Les Chaillots	£112.55
Chorey-Lès-Beaune	£112.55
Auxey Duresses	£112.55
Dark, attractive appearance. Hearty core of ripe fruit with quite toothsome tannins, lots going on.	
Savigny-Lès-Beaune Vieilles Vignes	£127.30
Beaune Le Bons Feuvres	£130.10
Savigny-Lès-Beaune 1er Cru Les Lavières	£177.90
Volnay	£177.90
Pommard La Chanière	£177.90

Prices per 6x75cl ex Duty ex VAT



Domaine Billard Père et Fils, La Rochepot, Hautes Côtes de Beaune

Jerome and Elisabeth run this 28ha estate, alongside their trusty steed Raphael, a percheron horse previously used at Domaine de la Romanée Conti. That's not the only link to DRC either - their son is currently at University in Beaune and doing a stage there. Apparently Aubert de Villaine is a fan of Billard's Saint Romain Blanc, and the Beaune 1er Cru Les Chouacheux.

Whites

Bourgogne Aligoté

£47.20

Unoaked, nice acid with primary greengage fruit.

Hautes Côtes de Beaune Blanc

£69.70

5% new oak. Toast, cream, lemon, nuts, apricot. Zesty on the palate, less overt oak, and decent weight.

Reds

Hautes Côtes de Beaune Rouge

£68.30

Attractive cherry and raspberry fruit. Fresh acidity, bright fruit on the palate, herbal tannin, good length.

Auxey-Duresses

£83.75

More purple in colour. Violets, damson nose, and sweet red fruit on palate. Juicy and mineral. Medium body.

Saint Romain 'La Perrière'

£83.75

Bright strawberries, and raspberries, fresh flowers, herbs, and creamy oak. Juicy and fresh on the palate, with light tannins, clean acidity, and a herbal finish.

Beaune 'Les Bons Feuvres'

£90.75

Aromatic, cassis, raspberry, flowerbeds, wild strawberries, and delicate sweet spices of oak.

Fresh acidity, persistent fruit, fragrant and spicy. Quite easy and delicious young.

Beaune 1er Cru Les Chouacheux

£132.95

Liquorice, cherry, lovely richness and silkiness. Great length. Top quality and value.

Prices per 6x75cl ex Duty ex VAT



Domaine Henri Prudhon, Saint-Aubin

Year after year, Saint-Aubin continues to prove its value as a source of fresh, invigorating white Burgundy. And while prices may have skyrocketed at many domaines, the Prudhon family have always been determined to offer good value to their customers, and indeed continue to do so. Their 2021s are again very good, offering freshness, energy and no little complexity.

Bourgogne Chardonnay

£60

St Aubin Blanc	£105
St Aubin Blanc, Cuvée Frisson d'Avril, 1er Cru	£141
Puligny Montrachet, Les Enseignières	£255

Reds

Bourgogne Pinot Noir	£60
St Aubin Rouge, Les Frionnes, 1er Cru	£114
St Aubin Rouge, Cuvée Les Rouges Gorges, 1er Cru	£114

Prices per 6x75cl ex Duty ex VAT



Domaine Moingeon, Saint-Aubin

The charming Michel makes a modern style of St. Aubin & classic mineral Puligny. The winemaking is very respectful of the terroir of their 9 hectares of prime Côtes de Beaune vineyards in Saint-Aubin, Chassagne-Montrachet and Puligny-Montrachet. Michel is joined by his son Florent, the fourth generation. The red wines are very good too, with a rare Blagny from the Trezin vineyard that produces Puligny Montrachet white.

Whites

Saint-Aubin 1er Cru Les Champlots **£137.10**

Floral, tree fruit, correct nose. Plenty of salinity and minerality more than fruit palate. Elegant with nice acidity.

Saint-Aubin 1er Cru Les Frionnes **£159.60**

A cooler site in the valley, giving more structure, acidity and minerality, taut and long.

Saint–Aubin 1er Cru La Chatenière

£173.65

Pear, stone fruit, white flowers. Juicy, rich, fresh, fruit driven. Attractive, plenty going on.

Puligny–Montrachet ‘Le Trézin’

£198.25

Nuts, herbs, baked lemon, quince. Saline lees character on the finish. Powerful mid–palate. Slightly bitter finish with good concentration.

Puligny–Montrachet 1er Cru La Garenne

£253.75

33% new oak is evident. Well rounded oak, mouthwatering acidity, lingering, and elegant. Contemplative.

Chassagne–Montrachet

£198.25

Broader, creamy nose, yellow pear, peach, citrus. Very fine acidity. Quite full bodied and fleshy.

Chassagne–Montrachet 1er Cru Vergers

£253.75

Buttered toast, hazelnut, spice, baked apples, lemon, cream, greengages. Concentrated, structured, rich. Gently mouthwatering acidity, again.

Reds

Saint–Aubin 1er Cru Le Créot Rouge

£88.65

Good colour, pretty red fruit aromas, good flavour with some crunchy tannin.

Saint–Aubin 1er Cru Vieilles Vignes

£88.65

More grip and structure than the Creot, still with beautiful ripe fruit, good colour and length.

Blagny le Trézin

£94.30

A rare red from vineyards that produce Puligny-Montrachet when planted with Chardonnay. Deep ruby, lovely aromas and very pleasant, medium-bodied Pinot for early drinking.

Chassagne-Montrachet Rouge **£99.90**

Medium ruby, ample complex nose with blackberry, cherry and cedar, soft tannins, forward and delicious.

Prices per 6x75cl ex Duty ex VAT



Chartron & Trébuchet

This business was established in 1984 in Puligny-Montrachet as the negociant operation of Jean-René Chartron, of Domaine Jean Chartron, in collaboration with local merchant Louis Trébuchet. Its initial focus was on wines from that village. Since 2016 it has been owned by Maison Martenot. A wide number of appellations within the region are covered, though there is a greater numerical emphasis on white wines, which are what we are offering.

**Bourgogne
Chardonnay**

£54.10

**Mâcon-
Villages**

£54.10

Saint-
Véran £74.15

Pouilly-
Fuisse £103.60

Chablis 1er Cru
'Beuroy' £104.95

Prices per 6x75cl ex Duty ex VAT



Domaine Christian Bergeret et Fille, Nolay

Domaine Christian Bergeret et Fille is situated in the little village of Nolay approximately 8km west of St Aubin. The 'fille' is Clotilde who joined her father at the domaine in 2000 and has since then taken over from him. Almost the entire production from their estate is sold locally to a loyal list of customers. The wines here are full, hearty and delicious, and despite the small production and availability the prices are more than fair.

Whites

Bourgogne Chardonnay

£72.15

Saint Aubin 1er Cru

£108.35

A blend of various 1er crus as yields were so low. White flowers, confected quince, lees. Fat, and approachable. Acidity asserts itself on the finish.

Chassagne–Montrachet

£132.90

Expressive nose – cream, lees, baked lemons. Layered, phenolic grip on the palate. Youthful, fruity, and yeasty with bright acidity and a juicy finish.

Chassagne–Montrachet 1er Cru Morgeot

£175.10

2/3 new oak. Dense, sweet spice, yellow fruit, quince, savoury nose. Intense, spicy palate. Weighty, and round with powerful but well integrated oak, and balanced acidity. Generous rather than intense.

Reds

Hautes Côtes de Beaune Rouge

£67.95

Medium intensity. Pretty cherry nose, chunky tannin, rich acidity, clean fruit. Accessible, bright, structured, and fresh.

Beaune

£87.95

From vines on the Pommard side of Beaune. Floral nose, ripe, sweet fruit, cedar–y oak. Lots of flavour and charm. Ripe tannins Good length.

Prices per 6x75cl ex Duty ex VAT



Domaine Bachey-Legros, Santenay

The frost in Santenay 'Le Haut' came on the same night as a large snowfall of 10–15cm, which made any efforts to protect the vines futile. The higher the vines the worse it was. The two brothers Lénaïc and Samuel put all their efforts into looking after the remaining vines throughout the year, resulting in losses of about 50% but a good quality crop. The 16ha pf vineyards are located across the areas of Santenay, Maranges, and Chassagne-Montrachet. The vineyards are all mature, between 55 and 105 years old. Late picked fruit and long elevage makes these wines stand out in tastings. They are expressive, rich and jolly wines that have many admirers. Because of low yields some grapes that would normally be sold were kept for the estate, so we have some new wines to offer, possibly for this vintage only. Tim Atkin MW names the estate as one of the top ten to watch, something regular customers will be well aware of.

Whites

Bourgogne Blanc 'Saint

Martin'

£84.70

Ripe, forward nose – lemon, peach, oak, roasted nuts. Fat, ripe flavours, gentle oak, ripe citrus, and some spice. Peach and tropical flavours to the end.

Hautes Cotes de Beaune Blanc (NEW)

£87

Old vineyard near Cheilly-les-Maranges. 15% new oak. Tropical aromas, lovely

weight, quite textural. You really feel the limestone in this wine.

Maranges

Blanc (NEW) £94.60

Good weight and acidity. Quite fat and long. Not complex but fact and spicy.

Santenay Blanc 'Sous La Roche' £124

Instantly appealing. Tropical fruit aromas, sweet spices. Bracing acidity, limestone freshness. Good length, slight phenolic grip, and a touch of yeasty lees. Certainly some time to go.

Santenay 1er Cru Blanc Clos des

Gravières £154.40

1/3 new oak. The vineyard is planted on 'terres blanches', with deeper soil than the Sous La Roche vineyard. More new oak character coming through – yeast and toast. Big, round, fresh, but not overly lush. Meursault-like. Charming, focused, honeysuckle, herbs, baked apples, toast, and spice. Clean acidity. Finesse.

Chassagne-

Montrachet £212.50

Classic nose – lemon, spice, nuts, peach and a gently creaminess. Good ripeness, more baked lemon, clean acidity. Fresh, rich, fine.

Reds

Bourgogne Pinot

Noir £83.40

Maranges Vieilles Vignes £89

Maranges 'Le Goty' Vieilles

Vignes £91.30

Aromatic, cherries, raspberry, spicy oak. Intense, concentrated. Generous and fruity. Juicy and precise. Delicious.

Santenay Vieilles

Vignes **£107.80**

Santenay 'Clos des Hâtes' Vieilles Vignes **£108.80**

Classic nose – floral, rosehips, violets, black cherries, balsamic. Rich fruity palate and very long. A beauty.

Santenay 1er Cru La

Comme **£150.10**

30% new oak quite evident. Fragrant nose, ripe fruit, damson, wild strawberry, and a slight chalkiness. Creamy and plump on the palate. Dark structure. Restrained but structured.

Santenay 1er Cru Clos Rousseau Vieilles

Vignes **£150.10**

"Clos Rousseau would be much more famous if it were located in Vosne-Romanée or Gevrey-Chambertin rather than Santenay" wrote Tim Atkin, such is the quality of the wines from this Premier Cru. The limestone-rich soils have produced a wine that is racy, floral and refined with wonderful elegance, poise and finesse, subtle 30% new wood and a stony, flinty finish.

Santenay 1er Cru Clos Rousseau 'Les Fourneaux' **£158**

Deep ruby, opaque. Dried fruit, cassis, ripe aromas. Lots of concentration, lots of fine tannins. Powerful through to the long finish

Chassagne-Montrachet 'Les Plantes Momières' Vieilles Vignes **£140.85**

Sweet, slightly confected fruit – cherries, liquorice, chocolate. Bright, elegant, spicy palate. Highly attractive and enjoyable. Concentrated, with persistent acidity, lifted florality, elegance, and charm.

Prices per 6x75cl ex Duty ex VAT



Domaine Emma et Christian Sorine, Cheilly-lès-Maranges

The Sorine estate is owned and run by the heirs of one of the oldest families in Santenay. The family estate was rebuilt in 1946 by Jean Sorine and was then taken over by his son Christian in 1990. Today Christian is joined by his wife Emma in the vineyards and winery. Together, they have restored a magnificent building in Cheilly-lès-Maranges including a cellar for sale and tasting and cellars of the 15th and 18th century allowing the aging in barrels of all their cuvées. They manage their vineyards according to biodynamic principles and gently filter the wines on site with very little added sulphur.

Whites

Aligoté

£48.60

Made in tank. Marmalade slightly sweet nose. Nice greengage flavours with good balancing acidity.

Santenay

£97.80

Rich, exotic nose, lemon curd, honeysuckle, and fresh apricot characters. Bright acidity, concentrated fruit, lots of energy

Chassagne–Montrachet Les Benoités

£182.10

Reds

Maranges Vieilles Vignes

£76.70

Deep ruby, jammy red fruits on nose. Medium+ body, good weight. Quite low acidity, though ripe and fleshy. Enjoyable, to drink young.

Maranges 1er Cru Clos Roussots

£97.80

Fruity and powerful, deeply coloured. Red ‘confit’ fruits, raspberries, strawberries, and cherries. Moderate tannin, low acidity, a bit rustic but enjoyable..

Santenay 1er Cru Beaurepaire

£104.80

Pretty, plummy nose. Ripe red fruit, oak, and baking spices. Very fruity on the palate, with great acidity, more robust tannin, and a lingering mineral finish.

Santenay 1er Cru Clos Rousseau

£104.80

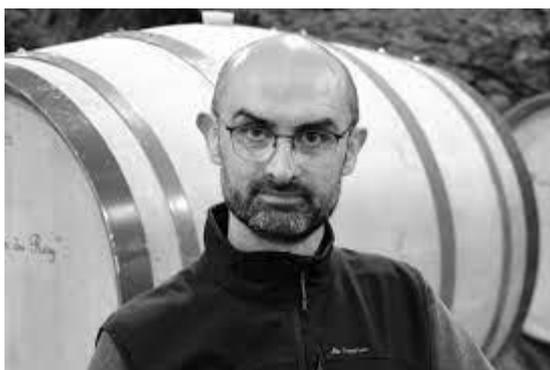
More new oak evident. Well structured with weight, body, and integrated oak. Vanilla, cherries, currants. Intense. Spicy acidity, charming silky tannin, persistent finish.

Chassagne–Montrachet Vieilles Vignes Rouge

£118.85

Another charming red from Chassagne, with deep colour, ripe cherry fruit, nice spicy oak and medium weight tannins.

Prices per 6x75cl ex Duty ex VAT



NEW PRODUCER Maison Chanzy, Bouzeron

Maison Chanzy is a relatively new name in the Bouzeron AOP, but it produces some of the appellation's most interesting wines, as well as fine examples of other Cotes Chalonnaise and Cotes de Beaune wines. The domaine's 66 hectares under vine are in the experienced hands of ex-Chanson winemaker Max Blondelle since 2020. A large property with ambition, and wine to sell even after the frosts.

Whites

Bouzeron Les Trois (Aligoté)

£63.50

Part vat, part barrel-aged. Quite ripe, fat with tell tale acidity. Plump and mineral.

Bouzeron Clos de la Fortune Monopole (Aligoté)

£92.85

Limestone soil, all barrel fermented. Creamy nose, plenty of greengage. Nice structure, with good length.

Bourgogne Chardonnay Les Fortunes

£69.40

Sourced predominantly from vineyards around Rully and Bouzeron, this is a beautifully fresh and unmistakably Burgundian Chardonnay. 40% of the wine is aged for 10 months in 350L barrels with the remainder aged in steel. Lovely ripe white peach and apple characteristics are supported by lively, fresh acidity and some texture, more than flavour, from the oak.

Bourgogne Hautes Cotes de Beaune White

£82.80

Sourced from a single site on the edge of the village of Maranges this is packed with juicy yellow fruits, fresh almond, and lively acidity

Rully les Cailloux

£93.65

A very stony vineyard with lots of limestone, Les Cailloux is a 40 year old vineyard of 1 hectare. Orange blossom, lovely acidity, elegant & balanced, very approachable – fleshy fruit carries onto the finish. A careful balance of ageing techniques has resulted in an elegant expression of this site.

Rully la Cree

£109.55

Sits directly below the premier cru vineyard 'La Pucelle' and being planted on limestone, is a vibrant and exciting wine. The '21 has lovely structure, with intense ripe fruits and a soft mouthfeel giving the sense of a wine of even greater esteem.

Mercurey Clos Les Bussieres

£118.70

Light fruit profile with pear and cantaloupe. Some Ginger, sweet exotic spice and candied peel on the nose. Really energetic on the palate, concentrated white fruits, well balanced and very mineral finish, this is very classic but with a lovely spicy twist.

Mercurey Les Caraby

£120.40

'Les Caraby' is a small 1 hectare 'clos' tagged on to the end of Mercurey's most famous premier cru, 'Clos du Roy'. Almost always the first vineyard picked, this is a fast ripening site with its own little valley of both north and south facing vines. This vintage has produced a really well balanced wine with ripe tropical fruits jumping out of the apple and citrus background. Really good texture and weight.

Reds

Bourgogne Pinot Noir Les Fortunes

£69.40

12% whole bunch fermentation and a touch of new oak, this is commercial in a very good way.

Hautes Cotes du Beaune Rouge

£82.80

Rully en Rosey Rouge

£101.20

A very delicate and pretty Rully from the village's highest altitude site, sitting at 350m above sea level. Grapes from this site saw 30% whole bunch fermentation.

Mercurey les Caraby

£105.30

Sweet ripe fruit, a silky soft structure and plenty of smokey barbecue notes on the finish. This is impressive now and very tasty.

Mercurey 1er Cru Clos Voyens

£147.15

One of the first Premier Crus to be designated as such in 1943, 'Clos Voyens' is a 1ha south-west facing vineyard at the top of a hill that borders a small wood. Around 40-50% whole bunch fermentation this year and to great effect. The perfect balance of sweet mulberry and strawberry fruit, with some herbal (Eucalyptus and

Pine) undertones, and a lovely lifted finish.

Mercrey 1er Cru Clos du Roy

£155.50

This is a really fun and approachable style of Santenay, with bags of fruit hopping about in the glass, a bright, vivid, red colour and a great lick of acidity to set the wine in balance.

Beaune 1er Cru Clos des Maconnets

£226.20

Vosne Romanee La Croix Blanche

£283

Prices per 6x75cl ex Duty ex VAT



Domaine Gaëlle et Jérôme Meunier, Mercurey

Gaëlle et Jérôme Meunier created their own domain 12 years ago. Their vines are planted on 10 hectares in 4 appellations Mercurey, Rully, Santenay and Puligny–Montrachet (including 1.2ha of 1er Cru). Their production is 100 % hand harvested and reflects their terroir. Gaëlle harvested her whites quite early to retain acidity and this has given them a lean, mineral feel.

Whites

Bourgogne

Chardonnay

£52.10

Lemon drops, greengage, herbal, old oak. Fresh acidity. Malo on finish. Tasty.

persistent.

Bourgogne Côte d'Or

Chardonnay

£74.60

Mercrey

Village

£74.60

Spicy oak, toasty, melon, lemon, savoury, high acidity, spicy, structured, long, flavourful, accessible, easy, mineral.

Puligny-Montrachet

£168

Peach, pear, melon, cream, herbal. Well formed. Mineral, fresh. Ready now. Good, and affordable.

Puligny-Montrachet 1er Cru Champs

Gain

£217.25

Good intensity on the nose. Step up from village wine. Spicy oak. Melon, pineapple, blossom, honeysuckle. Juicy fruit. Mineral structure. Good acidity, weigh, and freshness. 60% new oak apparently, but only a very light toast on the barrels.

Reds

Mercrey Village

£74.60

Lightly purple. Bright fresh fruit, good concentration. Redcurrant, blackcurrant, raspberry, herbs, baking spices. Creamy, toasty oak. Well structured, moderately rich dark tannins, clear acidity. Good potential to evolve.

Mercrey 1er Cru

£111.85

Very pretty. Baked and dried fruits on the nose. Savoury, developing, flowers, forest floor. Well formed tannin, bigger all round, intense, fresh finish. Very good potential.

Prices per 6x75cl ex Duty ex VAT



Domaine Belleville, Rully

Domaine Belleville was created in Rully by the Dumont family at the beginning of the 20th century, and now has 28 hectares spread out from North to South Burgundy. Impressive winery equipment ensures only the best grapes are selected for vinification and the wines are pure and precise. The estate was purchased by two Americans (one an academic at Harvard, one in finance), and already changes are being made including a refresh of the packaging. Young winemaker Charles is highly enthusiastic about the new direction of the estate. With a terroir, plot focused portfolio, Belleville is creating wines of great concentration at great prices. Charles asserts that the move to organic practice has resulted in higher natural acidity in the wines. The wines are certified organic from 2021.

Whites

Rully 'La Perche'

£111.15

Generous. Baked lemon, peach, melon. Slightly smoky, with high acidity, fat mid palate (25% new oak), and a tropical finish

Rully 'La Créée'

£111.15

Limestone, stony soils. Smoky, mineral character. Fresh lemon, and pears. Tangy acidity, with a spicy backbone.

Rully 1er Cru La Fosse **£146.25**
Pale lemon, slightly closed, lees dominant nose. Rich, concentrated stone fruits on the palate, though, and clean acidity.

Rully 1er Cru Chapitre Blanc **£146.25**
Smoke, yeast, cream, lees, citrus, grapefruit, and oak on the nose. Fresh acidity. Zesty, herbal palate. Very good. Long, persistent, saline.

Rully 1er Cru La Pucelle **£153.30**
Sweetcorn and spice. Smoky oak, integrated acidity, pure fruit (fresh citrus and ripe apricots), and a gently creamy finish. Charming.

Rully 1er Cru Rabourcé **£146.25**
Fruit forward, apricot, nectarine, grapefruit, baked lemon. Rich, intense, warm. Spicy new oak, slight phenolic grip, good acidity, peppery and bright.

Puligny-Montrachet 'Les Boudrières' **£272.75**
Mineral, stony, fresh, floral, spicy nose. Precise, lean, driven. Fragrant lemon zest, herbal mid palate, and an oyster-like saline finish.

Reds

Rully 'Chaponnière' **£111.15**
100% destemmed. 30% new oak throughout the reds. Pretty red fruit aromas with some spice. Rich and juicy palate. Very drinkable.

Rully 1er Cru Chapitre Rouge **£153.30**
Blue and floral fruit, sweet oak. Spicy, peppery, persistent. Well integrated tannin, and acidity.

Mercurey 'Champ Ladoy' **£111.15**
Floral, cherry red fruit, and raspberries. Elegant, intense, fresh, juicy. Structured dark cherry tannin, clean acidity, and a touch of creamy oak on the finish. Classy.

Mercurey 'Les Perrières' £114.65

Fruit forward, plummy, floral, and herbal. Fuller tannins, more mellowed acidity, mineral, and long. Some good potential here.

Mercurey 1er Cru Clos l'Evêque £153.30

Fresh redcurrants, warm baking spices, mulled plums. Bigger tannic structure, darker fruit on the palate, plump acidity. All round more intense. Rich, elegant, and will develop.

Santenay 'Les Hâtes' £143.45

Intense ruby, herbal, gamey, undergrowth character. Forward juicy, sweet fruit. Ripe tannin, fresh acidity. Rich and integrated. Very good.

Gevrey Chambertin Creux Brouillard £237.60

Good example of Gevrey power and concentration. Full and firm body, Black cherry, liquorice, cedar palate. Long and seductive finish.

Chambolle Musigny Les Drazeyes £286.80

Deep ruby. Very well structured with lots of concentrated fruit and tannins. A keeper.

Prices per 6x75cl ex Duty ex VAT

VIGNERONS
de BUXY 

Cave de Buxy, Buxy

The Caves des Vignerons de Buxy, founded in 1931, enjoys international renown and is regarded as the ambassador for the wines of Southern Burgundy. The Buissonnier range is produced from selected vineyards with a long history

and a reputation for their ability to reveal the specific character of each appellation.

Whites

Bourgogne Côte Chalonnaise Blanc 'Buissonnier' £34.90

White flowers, no evident oak but with good mouthfeel and body for a wine at this price. Drink in 1-3 years.

Mâcon-Villages 'Buissonnier' £34.20

Floral and citrus notes, mouthwatering acidity and lovely long flavour.

Reds

Bourgogne Côte Chalonnaise Rouge 'Buissonnier' £40.50

Morello cherry and red fruits. Hints of smoke and leather, finely balanced with harmonious tannin. This wine may be enjoyed young and it is also ideal for laying down for a couple more years. Pinot Noir from the Chalonnaise region that borders the Cotes de Beaune

Prices per 6x75cl ex Duty ex VAT



Domaine Thierry-Drouin, Vergisson

The Domaine now covers 9 ha of vineyards in Mâcon-Vergisson and Pouilly Fuissé, and makes a concentrated style of white Burgundy. All harvesting is manual, and wines are fermented and aged in barrel, about 25% new.

Whites

Mâcon–Bussièrès ‘Le Vieux Puits’

£60.15

Creamy, slightly oaked, mineral. Sleek and very enjoyable.

Prices per 6x75cl ex Duty ex VAT

How en primeur works

Burgundy 2021 en primeur wines will be offered for purchase in February 2023, with delivery later in 2023 once the wines have been bottled and shipped. Wines will be invoiced upon confirmation of order.

Burgundy 2021 en primeur offer prices exclude duty and VAT. Current duty rates are £13.39 per case of 6x75cl bottles.

The current VAT rate is 20%.

For customers wishing to receive wines duty paid, Excise Duty and VAT will be charged at the prevailing rate at the time of delivery.

For customers wishing to receive wines under bond, please provide the name, address and account number of the bonded warehouse. Delivery charges to the bond will be charged at prevailing rates (please enquire for more information).

To place an order or request further details regarding bottling and delivery please contact: hal@cambridgewine.com

Everything is subject to availability

Offer closes 17th February 2023, unless otherwise stated

Can't find what you are looking for? We stock a huge range of wines beyond those on offer here. Please just ask.