



Edward Parker
Wines

BURGUNDY
EN PRIMEUR
2009





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Many thanks to Clare Lattin.



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INTRODUCTION



Following on from the excitement of the 2009 Bordeaux campaign, there has been much talk on the quality of 2009 in Burgundy, with many suggesting the equal or even better than 2005. For us, although 2009 has made the best wines since 2005, they do differ in style. During our EPW Buying Trip we tasted, and have selected, some very special 1er and Grand Crus and though these fabled vineyards shine year on year (especially from our stable of hand-picked suppliers: a stable of small, family run growers who don't compromise on quality and who offer us their wines at very fair prices), also notable was the quality of Village wines and even generic "beginner" Bourgognes. The red wines are attracting more of the early interest than the whites perhaps because the fruit tastes delicious right from the start and the tannins are not harsh. Some wines will be enjoyable early on and tasting from cask we would not disagree. Overall, perhaps, there is more of a feel of 1999 rather than 2005? Either way, we have a great vintage on our hands.

So, which villages in red? Chambolle-Musigny particularly pleased us. Indeed, we are offering six 1er Crus from here; as we thought they all offered differing styles. The same can be said in Vosné-Romanée. We managed to discover Bruno Desaunay with a fine brace of 1er and Grand Crus and Sebastian Odoul-Coquard wowed us with his mastery of his first single-handed interpretation of this vintage. But it's not just about the villages north of Beaune. The Pommards and Volnays from Anne Parent and Vincent Perrin showed delightfully

well from the Côte de Beaune. They all will cellar well too, but a taste of Vincent's Volnay suggests it may even be drinking this year.

And the whites? The weather in 2009 gave many growers the opportunity to make some truly outstanding whites. The wines are rich and full, with the necessary acidity to ensure perfect balance. The very best that seemed to be concentrated in Meursault and Chassagne-Montrachet, but, as ever, the Puligny-Montrachets from Sylvain Bzikot must not be ignored. Vincent Latour, Sylvain Dussort, David Moret and the Bache-Legros brothers all shone and their wines are thrilling. Saint-Romain and the oft-neglected Aligoté grape are worth more than a passing glance too. The timing of picking was key, and we note with interest that "our" growers picked on the early side to preserve freshness so perhaps the vintage style of 2005 rather than 2003 suiting Orance and his horse (more later).

Also our thanks as ever to Derek Smedley MW for his guidance in selecting the wines. But the biggest thanks of all must go to our growers, all of whom understand what we at EPW are trying to achieve, and who we very much consider our partners in this Offer. Salut!

A stylized, handwritten signature in black ink, consisting of a series of loops and a long horizontal stroke at the bottom.

Edward Parker
Managing Director

January 2011



EDWARD PARKER WINES IN BURGUNDY

Sourcing and buying wine in Burgundy is not easy. Forget the commodity-style world we see in Bordeaux, this is a region where hard work and knowledge is absolutely key. Napoleonic laws have meant vineyards have been fragmented in their ownership, and so to really understand what wines are good, a lot of shoe leather must be worn down as one endeavours to discover the worthy growers. It also requires time. Spearheading our hunt for great wines is Andrew Corben-Clarke. Andrew has been visiting Burgundy for over a decade, and has an extraordinarily detailed knowledge of the region. During the course of the year he visits Burgundy four to five times, visiting countless domaines that hit his radar, having been tipped off about their wines from another grower (usually the best recommendation); or having tried a wine in a local restaurant; or having seen news of a producer in the French wine press. These visits sometimes yield little as the wines may not meet our expectations, or the producer already has an exclusive partner in the UK. But sometimes he will find hidden gems, domaines which fit our philosophy, small producers who have a deep passion for their wines, and where quality is paramount. But value is also key, and with the small family owned domaines we tend to work with, egos are not an issue, and so out-ricing a neighbour or being the 'top priced' wine is not a problem we have to contend with. Under Andrew's careful eye, we have built a portfolio of very special wines, wines we are quite rightly proud.



*Andrew with David Moret and
Agnes Paquet*

TOP PICKS

To Drink

Bourgogne Aligoté, Dom. Sylvain Dussort
Chablis, Dom. Gilles & Nathalie Fevre
Saint-Romain, Dom. Vincent & Marie-Christine Perrin
Bourgogne Passetoutgrain, Dom. Odoul-Coquard
Hautes-Côtes de Nuits, Domaine Jean-René Nudant
Bourgogne Rouge, Dom. Agnes Paquet

To Cellar

Chassagne-Montrachet 1er Cru les Morgeots,
Dom. Bachev-Legros
Meursault 1er Cru Perrières, Dom. Moret-Nominé
Gevrey-Chambertin 1er Cru les Cazetiers,
Dom. Vincent & Denis Berthaut
Echézeaux, Grand Cru, Dom. Desaunay-Bissey
Clos Vougeot, Dom. Odoul-Coquard
Corton Perrieres, Grand Cru, Maison Romane

Best Value

Côte de Beaune "La Grande Chatelaine",
Dom. Emmanuel Giboulot
Saint-Aubin, Dom. Latour-Labille
Puligny-Montrachet "la Rousselle"
Dom. Bzikot Pere et Fils
Santenay "Comme Dessus", Dom. de la Chouquette
Morgon "Cuvée Pauline" Dom. Boulon
Chambolle-Musigny "Clos Le Village", GAEC Felettig

DOMAINE NATHALIE ET GILLES FÈVRE, CHABLIS



The name Fèvre is as close as you could get to royalty in Chablis. The family has been working in the vines of Chablis since 1745. Indeed Zephyr Fèvre planted the Vaulorent vineyard in the 19th Century. The domaine today, run by Nathalie and Gilles (William's nephew), continues to show the understanding and true class this family has with their vines.

*Every year we air the concerns we have over wines labeled Chablis, and we will again this year. There are producers with vines down at the bottom of the slopes producing wines which are technically Chablis appellation, but they don't demonstrate the elegance and style you would expect. In fact, they have the traits of New World Chardonnay, and whilst we thorough enjoy the Chardonnay of Australia, New Zealand and other far flung lands, if we buy Chablis we wouldn't expect something masquerading as something else. The reason for this happening is growers are producing more wine per hectare and hence quality is declining, and to mask this practice the style is being changed. Chablis on the supermarket shelves at £7 per bottle is wine to be avoided. **These are only Chablis in name.** Spend £7 on another bottle, you will find better quality or, perhaps buy these wines?*

Fèvre 1er Crus will be offered later on in the year as Nathalie have only recently bottled these and would prefer us to wait before tasting.



Chablis

£105 (12bts)

The nose is apple and mineral crisp but the palate is fuller richer with some fleshy sweet greengage. The ripe fruit is balanced towards the back by citrus and apple freshness giving an attractive crispness on the finish.

DS 9/1/10

Drink 2011-15

Chablis Grand Cru Les Preuses

£370 (12bts)

£190 (6bts)

Excellent style with a very pretty floral nose. Pure and rich white fruit is present on the palate and builds to a silky finish. Lovely depth and concentration all enhanced with a classic minerality that will ensure a beauty in the years ahead.

EPW 9.25/10

Drink 2013-18

LA MAISON ROMANE, VOSNE-ROMANÉE



Oronce de Beler is a négociant with a twist. Instead of honouring long-term contracts year in year and sometimes buying average juice to top up vats for quantity he lets his horse, Prosper, do the talking. Let us explain:

From his home in the 13th century "Maison Romane", he travels with his Ifor Evans horsebox and bespoke plough around the great vineyards of Burgundy and sometimes even further afield to the Loire and Rhone Valleys as his mood takes him and his horse... Instead of being paid for such repetitive yet essential work he takes a share of the grapes from the fields they plough together. His ploughing jobs have given him access to some of the top growers (he does not tell us his sources of supply) to make his own biodynamic wines.

We need to not tell you we are highly excited so have obtained allocation of the Grand Crus below at Andrew's first attempt but quantities are tiny as around one barrel is made of each appellation below and any extra juice goes into clay amphorae so again to preserve that pure, yet so rich, fruit with such irresistible aromas before final blending. There has already been much interest in this unique Domaine and each year our offering will be different in selection.

Chablis Valmur, Grand Cru

£530 (12bts)

£270 (6bts)

Opulent nose with baked apple fruit jumps out of the barrel. Massive concentration of fruit and consistency on the long, brooding palate. Lingers gently showing pinpoint balance and shows impressively long length. Tightly coiled now but will be a real charmer given time.

EPW 9.25/10

Drink 2014-20+

Chablis Le Clos, Grand Cru

£585 (12bts)

£295 (6bts)

Citric purity is all there on the nose and on the palate initially but we see the peacocks tail open and a racy elegance becomes apparent coupled layers of fleshy fruit coupled with a minerality augmenting the carefully poised weight evident. A great wine but all too rare in this our first year will be fought over (and Andrew's top white). Please don't delay!

EPW 9.75/10

Drink 2014-22+

Corton Perrières, Grand Cru

£630 (12bts)

£320 (6bts)

Deep dark fruit features on the nose with an aromatic perfume that goes on and on. Sweet cassis and a hint of sloe give great concentration giving an astonishing length. Layers of tannin add a glossy polish and mouth fill. As usual, skittish in its infancy but will be a great given proper cellaring.

EPW 9.75/10

Drink 2015-25+

DOMAINE VINCENT & DÉNIS BERTHAUT, FIXIN



Andrew spent a day visiting the great and good of Fixin and was wholly surprised with the warm welcome here. Whilst many were prepared to regale him with tales of their illustrious holdings and others, even more interestingly, merely showed him their elaborate label designs before tasting their wines! At Domaine Berthaut he tasted something traditional. Fixin is a rather more complicated village and should be seen as the kind of wine the Burgundians themselves drink.

Serious winemaking here with the next generation (Dénis's daughter we have yet to meet) being schooled at UC Davis in California and already hassling her Papa to make a Fixin Blanc! We have carefully restricted our choices here to a fine climat from Fixin (preferring to his humble Village) and a brace of Gevrey-Chambertins we simply could not ignore; one from his Monopole and another 1er Cru close by the cult Clos-St-Jacques.



Fixin "Les Crais"

£240 (12bts) £125 (6bts)

The nose has a mix of black and red cherry all quite perfumed and fragrant. The fruit in the middle feels ripe giving sweetness with towards the back an attractive cherry stone character.

DS 91/100

Drink 2013-19

Gevrey-Chambertin "Clos des Chézeaux"

£290 (12bts) £150 (6bts)

It seems quite light with floral fresh red fruits. Sweeter richer flavours come through on the mid palate the fullness helped by rounded tannins. The freshness of red fruits takes over giving a bright feel to the finish.

DS 91/100

Drink 2012-2020

Gevrey-Chambertin 1er Cru Les Cazetiers

£425 (12bts) £215 (6bts)

Here on the start of the palate there is some rich fruit with some more black fruit evident. The back palate has a lovely weight of fruit with a hint of toasty oak.

DS 91/100

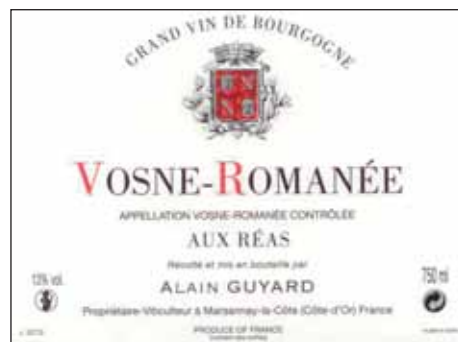
Drink 2013-2020

DOMAINE ALAIN GUYARD, MARSANNAY-LA-CÔTE



Here the tightrope double act of Alain and Lucien (son and father) dynamic seems to be changing and with Lucien allowing himself a sly sip from time to time and murmuring "tres bon". We cannot disagree? At this stage in the trip we were cautious of filling this offer too much of any one wine Village but we really could not resist this Gevrey-Chambertin.

And quelle surprise! The Marsannay "Charmes aux Prêtres" charmed us again and will give earlier and more elegant pleasure with a real bang for the buck on price versus quality. Whereas the ever-increasing fan club for their Vosne-Romanée "aux Réas" would be relieved to hear it gave enormous pleasure and perhaps a wine for those feeling the pinch and having a bank that do not quite understand the merits of Grand Crus? This year we have been granted a little bit more than last year, but speed is still of the essence. We will endeavour to be fair to all comers – as we will throughout this Offer.



Marsannay "Charmes aux Prêtres"

£185 (12bts) £95 (6bts)

It is fragrant and fresh with lots of raspberries and loganberries on both nose and palate. The mid palate has sweetness richer strawberry flavours and this fleshier feel gives more weight towards the back. The tannins feel ripe helping the sweetness.

DS 90/100

Drink 2011-15

Gevrey-Chambertin

£245 (12bts) £125 (6bts)

Although the nose is very fresh there are more black fruits in evidence. Sweet black cherry and liquorice give some richness on the palate supported by quite ripe tannins. Red fruited fragrances show on the finish.

DS 91/100

Drink 2012-16

Vosne-Romanée "Aux Réas"

£340 (12bts) £175 (6bts)

Succulent ripe strawberry gives richness on the nose and sweetness on the palate. Strawberry and black cherry vie for dominance on the palate with the black fruits tending to win. The richness is helped by rounded tannins giving flesh on the back palate.

DS 92/100

Drink 2012-20



GAEC HENRI FELETTIG, CHAMBOLLE-MUSIGNY



This is a very sought after Village being dominated by some great names such as Mugnier, Roumier, Groffier and de Vogüé. However, this brother and sister crack-team seem to be breaking in and as biased as we are (as an EPW UK Exclusive Agency). This is an opportunity to treat yourselves to

something at all price levels. These include three Chambolle Premier Crus and the most exceptional Echézeaux. This family-owned domaine are making wines of great energy and finesse that are a must-buy in this highly prized vintage.

Their white is normally drunk “en famille en jours avec soleil” but we find it no problem having this richness to keep us immediately happy as their 2008 initially only offered to a select few existing followers of the property already matures. Please ask your salesman for a talk through the nuances of our wide choice below.



Hautes-Côtes de Beaune

£120 (12bts)

The nose is rich with lots of greengage in evidence. Fruit power packs out the start of the palate yet behind balancing there is the freshness of apple and mineral. Slate and mineral show on the back palate and give the finish a racy crispness.

DS 90/100

Drink 2011-14

Chambolle-Musigny

£255 (12bts)

£130 (6bts)

Bramble and black cherry vie for dominance with the richness of the black cherry giving a lovely depth of flavour. The fruit is ripe fleshing out the mid palate but behind is bilberry freshness that lifts the flavours and helps the length.

DS 91/100

Drink 2012-18

Chambolle-Musigny “Clos le Village”

£285 (12bts)

£145 (6bts)

The nose is dark fruited and brooding packed with bramble and bilberry. There is more of a red fruit influence on the palate but the mix of strawberry and mulberry is fleshy giving a lovely suppleness in the mouth. There is an underlying streak of freshness that lifts and lengthens the flavours.

DS 92/100

Drink 2013-20

Chambolle-Musigny 1er Cru Les Fuées

£345 (12bts)

£175 (6bts)

It has lots of black fruits showing on the nose first bramble then richer black cherry. The fruit richness is balanced by freshness with red cherry very much in evidence although there is some bilberry behind. The tannins are firm but as they feel ripe they do not hold back the fruit expression.

DS 93/100

Drink 2014-24

Vosne-Romanée 1er Cru

£375 (12bts)

£190 (6bts)

Red fruits seem to dominate the nose but the reverse is true on the palate which has lots of black cherry. The fruit feels ripe giving sweetness on the mid palate and a rich feel on the back. Spice cherry gives brightness and ensures elegance and length on the finish.

DS 92/100

Drink 2014-23

Chambolle-Musigny 1er Cru Les Carrières

£385 (12bts)

£195 (6bts)

There is a lovely savoury spiciness about the red fruits that feature on the nose. Red and black cherry are backed by mulberry on the palate with the ripeness of the fruit giving a sensuous fleshiness. The flavours are deep and profound and the finish has a sensuous richness.

DS 94/100

Drink 2014-26

Chambolle-Musigny 1er Cru Les Charmes

£410 (12bts)

£210 (6bts)

There is a sensuous richness on the nose and a supple fleshiness to the palate. Ripe bramble vies with mulberry and rich strawberry, the layers of flavour giving complexity. The voluptuous richness, lushness on the mid palate is nicely balanced by some fresh raspberry.

DS 95/100

Drink 2014-20

Echézeaux Grand Cru

£735 (12bts)

£370 (6bts)

The nose is packed with sweet fruit generous and sensuous. Bramble and black cherry are underpinned by mulberry and loganberry, sweetness yet freshness. The tannins are fine allowing the powerful flavours to enrich the back palate. It has a sensuous opulence yet elegance.

DS 96/100

Drink 2015-30



DOMAINE ODOUL-COQUARD, MOREY-SAINT-DENIS



Perhaps the EPW winner for the warmest welcome? And what wines too and hearing Sebastian say perhaps that for his first vintage totally in charge his Charmes-Chambertin was "too polished" could only further endear this tasting team...

We have broadened our range here this year – only natural when we see a such a good source. Their Passetoutgrain is a blend of $\frac{2}{3}$ Gamay and $\frac{1}{3}$ Pinot Noir and good for everyday drinking. As ever, a clutch of Moreys of great quality and arguably outshining some other villages with perhaps better PR from the Cotes de Nuits whilst the star of the show for Andrew was his velvety Chambolle 1er Cru Les Baudes: a find that borders the Grand Cru Bonne-Mares but this collection can be viewed as discoveries we are delighted to share (if you bend our arms)! NB the Clos Vougeot had been recently sulphured when we tasted but has our fulsome support and we needed a casting vote from Sebastian to divide the team between this and his Charmes-Chambertin aforementioned. Horses for courses?

Please be quick this domaine cannot stay at these great prices forever...

Bourgogne Passetoutgrain

£85 (12bts)

There is a red fruited fragrance on the nose and the raspberry that shows on the start of the palate gives it a fresh feel. Sweeter fruit gives flesh in the middle red cherry backed by mulberry. The finish is quite light but has an appealing fragrance.

DS 90/100

Drink 2011-14

Bourgogne Rouge

£125 (12bts)

£65 (6bts)

The fruit on the nose is sweet with lots of black cherry in evidence. Although the richness on the palate is balanced by bramble and hints of bilberry the ripeness of the fruit gives flesh in the middle and towards the back. The finish is lighter quite fragrant with an elegant feel.

DS 92/100

Drink 2011-15

Morey-Saint-Denis "aux Chéseaux"

£240 (12bts)

£125 (6bts)

Bramble and Morello cherry gives the freshness whilst black cherry the richness. There is a lovely weight of fruit fleshing out the mid palate and as the tannins feel ripe it is lovely and supple. Layers of flavour give complexity with towards the back the brooding black fruits give the feel of so much more to show.

DS 93/100

Drink 2013-23

Nuits-Saint-Georges Aux Saint Jacques

£240 (12bts)

£125 (6bts)

There is an appealing freshness to the red fruits on the nose with towards the back a hint of peppery spice. The tannins are firm at the moment but feel ripe so not aggressive. Rich sweet fruit comes through towards the back with the richness of sloes on the finish.

DS 92/100

Drink 2014-24

Vosne Romanée

£310 (12bts)

£160 (6bts)

Although the nose is very red cherry in character it feels quite rich. The mid palate is lighter with lots of fresh raspberry but towards the back there is the sweetness richness of flavour that shows on the nose. The finish is long and has an attractive floral mix.

DS 92/100

Drink 2014-23

Morey-Saint-Denis 1er Cru Les Millandes

£420 (12bts)

£215 (6bts)

The nose has lots of power a rich mix of fruits black fruits backed by fresher red fruits. The palate starts quite fresh all quite red fruited but towards the middle is the richness of black cherry. Ripe tannins aid the richness and allow the sweet fruit to flesh out mid and back palate. Right at the back there is a savouriness that adds so much character.

DS 94/100

Drink 2014-25



Gevrey-Chambertin 1er Cru Aux Combottes

£440 (12bts)

£225 (6bts)

There is so much happening on the nose first it seems all bramble dominated but then there is fresh red cherry and raspberry but underpinning all these different fruits is some black cherry. The fruit is ripe and the tannins supple giving richness on the mid palate and flesh on the finish. The complexity of flavours is added to by a touch of toasty oak.

DS 95/100

Drink 2015-2

Chambolle-Musigny 1er Cru Les Baudes

£440 (12bts)

£225 (6bts)

It is lush fleshy packed out with ripe black fruits. Blackcurrant tends to dominate but underpinning is a lovely mix of black cherry and bramble, layers of fruit lots of complexity. The tannins feel ripe all helping the voluptuous lushness and the fleshy feel on the finish.

DS 94/100

Drink 2014-24

Charmes-Chambertin Grand Cru

£545 (12bts)

£275 (6bts)

There is a lot of blackcurrant on the nose its ripeness giving richness. Under this sweet damson fruit is fresher bramble and bilberry adding to the layers of flavour. Rounded tannins aid the feeling of richness the fleshiness nicely balanced by some fresher flavours. The finish is long flowing floral and has great finesse.

DS 97/100

Drink 2016-30

Clos Vougeot Grand Cru

£595 (12bts)

£300 (6bts)

The fruit feels very ripe giving a fleshy richness to the nose. There is freshness a mix of red fruits and this brings out the more floral character. Although the tannins are quite firm giving structure they feel ripe allowing full fruit expression. The back palate is savoury black fruited and complex.

DS 96/100

Drink 2016-30



DOMAINE DESAUNAY-BISSEY, FLAGEY-ECHÉZEAUX



Bruno Desaunay is an archetypal quietly confident grower based in the hamlet of Flagey-Echézeaux. Indeed, so quietly confident his neighbours opposite had not even heard of him! But the sole restaurant in this village is delighted to sell his Bourgogne Rouge as their "House Red". Why all the mystery?

We conclude that Bruno does not like fuss. He is quite happy selling 50% (sometimes even more) of his Vieilles Vignes harvest to the headline-grabbing Dominique Laurent to élevage in a higher proportion of new oak barrels and distribute throughout France, leaving the best cuvées for elegance and subtlety to us and people he likes to taste and select from his cellar bar.

What's not to like? A clutch of cult Grand Crus - Echézeaux and Grands-Echézeaux and two 1er Crus of Vosné-Romanée as well as some interesting Village Gevrey-Chambertin and Chambolle-Musigny and the aforementioned Bourgogne Rouge. Perhaps we could make a little more fuss and flattery of this grower and his finely placed wines? But there's really not that much to go around and would he like us even more? Prices here are well worth noting too.



Bourgogne Rouge

£110 (12bts)

There is a lot of fresh fruit on the nose but behind it are sweeter flavours that enrich the palate. Some spicy red cherry comes through on the mid palate refreshing and giving a lighter feel towards the back.

DS 89/100

Drink 2011-15

Vosne-Romanée 1er Cru Les Rouges

£330 (12bts)

£170 (6bts)

The sweetness of the fruit gives richness on the nose and depth of flavour on the palate. Fleishy fruit enriches the middle with freshness showing towards the back giving an appealing brightness on the finish.

DS 91/100

Drink 2013-20

Grands-Echézeaux Grand Cru

£695 (12bts)

£350 (6bts)

The nose is power packed with lots of concentrated flavours. Layers of red and black fruit give complexity with the black cherry richness refreshed by mulberry freshness. The rounded tannins help to give fleshiness and give the back palate a voluptuous richness. The fruit lingers on the long finish.

DS 94/100

Drink 2014-28

Gevrey-Chambertin

£250 (12bts)

£130 (6bts)

There is all the freshness of red fruit on the nose lots of raspberry and loganberry. The palate has more flesh still red fruited but quite sweet with mulberry and strawberry in evidence. It is nicely balanced and with some lovely fragrances on the back palate.

DS 91/100

Drink 2012-18

Vosne-Romanée 1er Cru Les Beaux-Monts

£380 (12bts)

£195 (6bts)

Red and black fruits intermingle on the nose and the mix on the palate gives lots of complexity. The fruit feels ripe enriching the middle but behind this is freshness that brings out the floral character. The finish has all the richness of ripe fruit.

DS 92/100

Drink 2013-22

Chambolle-Musigny

£255 (12bts)

£135 (6bts)

Rich ripe black cherry is underpinned by fresh raspberry some attractive conflicting flavours. Sweet fruit gives flesh on the mid palate and this richness of flavour is enhanced by the ripeness of the tannins. The finish has a lovely depth of fruit.

DS 91/100

Drink 2012-20

Echézeaux Grand Cru

£550 (12bts)

£280 (6bts)

There is lots of power on the nose and the ripe black fruits give a meaty richness on the palate. Balancing all this fleshy fruit is freshness that brings out the fragrances. The powerful mix of strawberry, mulberry and bramble gives depth of flavour to the back palate.

DS 93/100

Drink 2014-26



DOMAINE NUDANT, LADOIX-SERRIGNY



The domaine came into the family in 1747. Today the domaine is run by Guillaume Nudant and his mother Marie-Anne. They own 15 hectares of vines on and around the Corton Hill, with three Grand Crus, four Premier Crus (to be offered later on in the year) and a plethora of Village wines. The atmosphere of it being a family business pervades throughout the whole operation, and it is one of the friendliest places we visit with a healthy dollop of eccentricity e.g. why there is a scarlet red ball gown on a mannequin in the middle of the bottle store is a mystery still despite us asking on a number of occasions.

There is a clear style running throughout their wines, from their “lowly” Bourgognes right up to their thrilling Corton. They all demonstrate elegance and finesse which make the wines a real pleasure. The reds demonstrated brilliantly managed tannins which were fine and well rounded, and will allow excellent aging of this vintage. The whites had rich ripe fruit which filled the mouth evenly, with great opulence.



Bourgogne Hautes-Côtes-de-Nuits

£135 (12bts) £70 (6bts)

Seductive rich fruit and with an equilibrium we were not expecting. We thought it showed up Nuits-St-Georges Blanc offered by other suppliers. A white Burgundy for everyday drinking.

EPW 8.0/10

Drink 2011-13

Ladoix 1er Cru Grechons

£260 (12bts) £135 (6bts)

A hit of acidity to kick off and ripe peaches on the finish but early days for the mid-palate. 1/5th new oak enhances the recipe and gives a certain promise of polish. Is there any shame in coming in as honorable runner-up to the below?

EPW 8.25/10

Drink 2011-14

Corton-Charlemagne, Grand Cru

£570 (12bts) £290 (6bts)

Sadly we only have 6 x 6 packs allocated. Granny Smith apple acidity has a certain creamy richness lingering length on the back palate. Full bodied white and perhaps the ideal accompaniment to lobster and some guests with a palate. Not for neophytes.

EPW 9.0/10

Drink 2013-18

Bourgogne Rouge “Cuvée La Chapelle Notre Dame”

£120 (12bts)

Black fruits intermingle with red all feeling ripe and sweet. The ripe fruit gives richness on the start of the palate but behind the sweetness is freshness cherry stone and mulberry. The tannins are firm at the moment but there is the feel of more fruit to show.

DS 90/100

Drink 2012-16

Bourgogne Hautes-Côtes-de-Nuits

£135 (12bts) £70 (6bts)

Lovely depth of style with griotte cherry evident. Another everyday drinker and hard to resist consuming on landing. Think of it as something to keep you sated whilst waiting for Guillaume’s Corton Bressandes to be released later on in the year.

EPW 8.5/10

Drink 2012-18

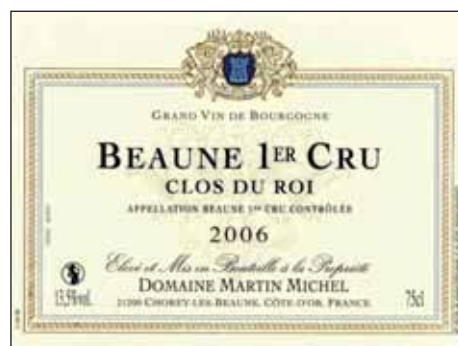
DOMAINE MICHEL MARTIN, CHOREY-LES-BEAUNE



We were late, so very late! But Michel (never Monsieur Martin) smilingly beckoned us in as we left tyre-burns following an emergency stop some mere centimetres in front of their cellar door.

Beaune 1er Cru Clos de Roi was a real winner having all the opulence and poise that we had seen last year in his 1er Cru Teurons. His Teurons had potential but we like backing winners - so sadly declined this in the shorter term, but we will continue to monitor its evolution. Michel's brace of Savigny-les-Beaune Rouge and Blanc were up a ratchet too and just sang and are worthy of inclusion in any serious cellar.

Why is it that many of our clients often overlook this domaine? They do us proud year in, year out, and are a pleasure to deal with and prices are keen. Perhaps the Holy Grail in Burgundy in a much-hyped vintage?



Savigny-les-Beaune

£185 (12bts)

100 percent Pinot Beurot. Michel was contrite as he had recently sulphured this gem but we did not need much convincing to take our meagre 15 case allocation. Lovely rich Poire William evident and, as ever, something a little different in this cépage with balancing acidity. Michel recommends serving with foie gras.
EPW 8.0/10 *Drink 2012-2017*

Savigny-les-Beaune

£185 (12bts)

Punches way over its weight for a humble Savigny-les-Beaune. Great depth and poise. An enchanting cocktail of red and black fruits. Will be a great successor to our 2004 holdings of the same. Even more style will follow with careful cellaring.
EPW 8.25/10 *Drink 2013-2020*

Beaune 1er Cru Clos du Roi

£245 (12bts)

Hallmark violet nose and lovely sweet fruit. Crème de mure? But underneath such fragrant and rich fruity charm is a backbone of acidity that cannot be ignored and requires keeping rather than infanticide! Indeed, perhaps good enough for the King – if France had one...
EPW 8.75/10 *Drink 2015-2025*

DOMAINE EMMANUEL GIBOULOT, BEAUNE



And now for something completely different. Emmanuel is a charming master of his 8ha of biodynamic holdings. His two cellars (one for Marc de Bourgogne and one for wine) have only a few barrels but they tell many stories. His wines are found in quality-loving Japan, top restaurants in Scandinavia and the smartest of Parisian wine shops and now at Edward Parker Wines.

If you are looking for wines to silence dinner parties, improve the mind and are of utter purity that make the clock tick louder, these hidden gems are for you. They show Burgundy at its best, most complex and most exciting. This is Burgundy for those who want a little adventure. They have an energy that is on a par with some of the greatest cult names growers from the region. A small note (typical of Emmanuel's indulgence) - Terres Burgondes is Emmanuel's "brand name" for his Vin de Pays de Sainte Marie La Blanche – found way up in the Côte de Beaune and arguably a climat many are not familiar with but perhaps soon will be?



Terres Burgondes, VdP de Sainte Marie la Blanche

£140 (12bts)

(Pinot Beurot 100%) Greengage, lime and apple all feature on the nose. The palate has richness of flavour fleshy melon backed by grapefruit lovely and rich yet fresh. There is a lovely balance between fruit, freshness and sweetness lots of character and the back palate and finish has power and depth of fruit.
DS 91/100 *Drink 2010-13*

Côte de Beaune "La Grande Chatelaine"

£180 (12bts)

£95 (6bts)

The nose has the richness of greengage and apricot the mix very much in evidence on the start of the palate but the middle is fresher with more of an apple character. There are layers of fruit which give interest the sweetness nicely balanced by the freshness, flavours that lingers.
DS 91/100 *Drink 2011-15*

Terres Burgondes, VdP de Sainte Marie La Blanche

£140 (12bts)

There is red fruit freshness about the nose lots of raspberry and mulberry. Some bramble comes through on the palate but still the red fruit mix tends to dominate. The fruit sweetness is backed by red fruit freshness lots of expression and good length.
DS 90/100 *Drink 2010-13*

Bourgogne Hautes-Côtes De Nuits "Sous Le Mont"

£180 (12bts)

£95 (6bts)

There is a lot happening on the nose with wild strawberry underpinned by black cherry and spicy mulberry. The start of the palate is fresh more of a red fruit influence but the black fruits win through on the mid and back palate. The tannins are quite firm holding back some of the fruit but behind there is sweetness and a lovely mix of flavours.
DS 91/100 *Drink 2012-16*



DOMAINE MORET-NOMINÉ, BEAUNE



Domaine Moret-Nominé is a micro-négociant par excellence. Founded in 1999, the domaine produces white wines that are made partly from vineyards that are owned by the domaine, partly from grapes that are purchased. Purchased grapes are contracted for when they are on the vine, directly with the farmers.

David Moret accords maximum respect to the grape at harvest, and works according to the phases of the moon to arrive at as natural a product as possible, respecting the character of each appellation. He says that the winemaker does not himself make the wine... it's the soil, the vine and the climate. Man is but the guide. Despite this humble approach, David's skill as a wine-maker are very evident in the wines, and we are simply thrilled by those we are offering. One note – in some instances no more than a single barrel has been produced so these wines will not be available after our Offer closes.



Bourgogne Blanc

£115 (12bts)

It is very rich with lots of honeyed fruit on both nose and palate. Ripe melon gives flesh in the middle and there is an added richness from the greengage that lies beneath. Although the fruit is ripe and the palate supple there is enough lime and apple to balance and lift the flavours.

DS 92/100

Drink 2011-13

Meursault 1er Cru Les Charmes

£435 (12bts)

£220 (6bts)

Ripe honeyed pineapple gives richness on the nose but there is behind all of the fleshiness citric freshness. There are lots of ripe flavours on the palate, sweet ripe fleshy melon with behind all of this richness the freshness of grapefruit.

DS 93/100

Drink 2013-18

Meursault 1er Cru Les Gouttes d'Or

£470 (12bts)

£240 (6bts)

Ripe apricot gives richness on the nose and flesh at the start of the palate. There is balancing freshness from the apple and grapefruit but it is the richness of the apricot and greengage that dominates. Layers of flavour ensure complexity with the freshness bringing out lovely fragrances on the finish. The fruit lingers on the long finish.

DS 93/100

Drink 2012-17

Meursault "Sous La Velle"

£270 (12bts)

£140 (6bts)

The nose is very dominated by greengages giving it richness. Although fruit power is very much in evidence on the palate there is a crisp crunchy freshness underneath. The layers of fruit first ripe greengage then fresh lime give lots of character.

DS 92/100

Drink 2012-17

Meursault 1er Cru Genevrières

£470 (12bts)

£240 (6bts)

Although there is a honeyed richness about the nose there is an underlying freshness. Greengage and melon enrich the palate grapefruit and lime refresh. The mix of flavours gives an attractive complexity and the finish has an elegant racy mineral quality.

DS 94/100

Drink 2014-21

Meursault 1er Cru Les Perrières

£485 (12bts)

£245 (6bts)

The richness of ripe fruit gives lots of power on the nose and sweetness on the palate. The melon richness is balanced by apple and citric freshness lots of lovely intermingling flavours. The back palate has that appealing mix of fruit power but racy mineral and apple.

DS 94/100

Drink 2014-21



DOMAINE PARENT, POMMARD



Anne was still in a spin after our EPW Dinner in London and the age of our customer base “with such intelligent questions”. We always find it pleasure to taste at this domaine and get the low-down on the vintage as a whole from Anne – not known to mince her words! Worth noting is her 2010s are sadly reduced by up to 50% in some appellations. But good news Anne has offered us a small parcel of her 2009 Bourgogne “Sélection Pomone”. With this wine we see Anne’s true mastery of Pinot Noir and she has blended together Pommard, Beaune and Ladoix to make a wine that is not a little bit special. Just the kind of wine we like to share with you: our loyal customers!



It was not easy to select so, yet again, we decided to take most of what we tasted especially after we were granted some Beaune 1er Cru Epenottes for the very first time and neglecting her Pommard Village for the parcel of Pommard “La Croix Blanche”: the rightly-viewed standard bearer for this commune. Her 1er Cru Pommards got better and better on tasting, really suiting the lush fruit of 2009 and not to be missed is her Bourgogne Blanc and her Corton Blanc - a sure bet for a lucky few. Yes, we liked these wines and will be back!

Bourgogne Blanc

£130 (12bts)

Aged in stainless tanks but the concentration of this wine in this vintage almost foxed us! Dessert apples on the nose and enchanting hint of spice. But what depth for a humble generic and medium long length with a bite of Galia melon giving concentration to the finished product.

EPW 8.5/10

Drink 2011-14+

Corton Blanc Grand Cru

£625 (12bts)

£315 (6bts)

Concentrated pineapple enriches the nose and gives a voluptuous fleshiness on the palate. The rich ripe fruit is underpinned by apple freshness balancing the sweetness and giving a crisper feel towards the back. Despite the crunchy mineral freshness greengage power fleshes out the back palate.

DS 93/100

Drink 2012-20

Bourgogne Rouge “Sélection Pomone”

£180 (12bts)

£95 (6bts)

£200 (6 Mags)

A blend of Villages (as aforementioned) especially selected and aged in old oak barrels for 14 months to preserve their individual fruits and Village characteristics before blending. Fragrant nose of violets as seen on all great beaune with deeper darker fruits hinted. On the palate we the black chery of Pommard inticingly combined with the plump richness of Ladoix showing real style and a master-class (or should that mistress-class?) of blending with balanced oak ensuring a long Real style and merci Anne: we are delighted to be have been offered this rarity.

EPW 9.25/10

Drink 2013-22+

Pommard “La Croix Blanche”

£260 (12bts)

£135 (6bts)

There is a lot of fruit power on the nose and giving a fleshy richness on the palate. Voluptuously rich black fruits intermingle with red, lots of complexity. The ripe tannins ensure that fruit sweetness fills out the back palate.

DS 93/100

Drink 2012-20

Beaune 1er Cru Les Epenottes

£295 (12bts)

£150 (6bts)

There is a supple fleshiness on both nose and palate. Fruit and tannins feel ripe enriching the mid palate the lush mix of bramble, mulberry and black cherry all adds to the complexity. Despite the richness there is a charming elegance about the finish.

DS 92/100

Drink 2013-22

Pommard 1er Cru Les Argillières

£360 (12bts)

£185 (6bts)

Despite the fruit feeling ripe the nose is lighter lovely and fragrant. Red fruits show at first on the palate but behind are some richer black the layers of flavour giving lots of interest. The powerful fruit mix gives way to lighter flavours towards the back ensuring a lovely flowing elegance on the finish.

DS 93/100

Drink 2012-22

Pommard 1er Cru Les Epenots

£470 (12bts)

£240 (6bts)

Despite the mass of rich fruit on the nose there is an underlying fragrance and elegance. Blackberry and red cherry vie for dominance the black fruit richness appearing to win. Despite the fruit power there are lighter, fresher more elegant flavours coming to the fore. Layers of black and red fruits ensure complexity.

DS 95/100

Drink 2014-25

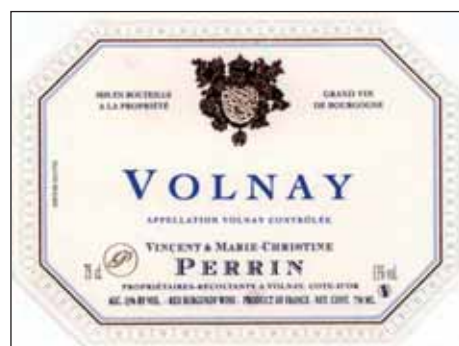


DOMAINE MARIE-CHRISTINE & VINCENT PERRIN, VOLNAY



There was great anticipation for our first tasting of the trip at 0830hrs way back in October and we kicked off with Vincent's stunning 2009 Saint-Romain Blanc (delicious now!) which set a high marker for the rest of his wines and our trip too.

Touchingly, his daughter Marie took out her own notebook and scribbled her tasting notes alongside us and at a rising five years' old we can project the domaine is in very safe hands!!



Volnay and its 1er Crus (including Monopole) are hallmark offerings as you will see our rapturous notes below). Worth noting is a Bourgogne Rouge separated by an all-important dirt track from "proper" Volnay village that really wowed us - as we thought he was serving us his Volnay to taste on this occasion. Our team was granted an increased allocation from last year's. Memo to team: taste early and taste often.

Also gripping was his Pommard "les Chanlains", which we would suggest should be included in the 1er Cru part of this vineyard for quality but, then again, the price would surely rise...? Here was a selection so on form, showing wines of real depth, ripe fruit, balanced tannins, minerality and real concentration and a range of wines from drinking shortly to keeping. Showed ever so humbly by Vincent make this an address well worth a diversion from the "Big Boys" washing around A N Others lists. Say no more.

Saint-Romain

£165 (12bts) £85 (6bts)

There is lots of greengage and pineapple on the nose. The richness of these flavours is well balanced by fresh apple on the palate with the mix of richness yet freshness giving lots of attraction. The freshness of the greengage and apple lingers on the back palate.

DS 92/100

Drink 2011-15

Bourgogne Rouge

£110 (12bts)

The nose is remarkably sweet and fleshy with mulberry and cherry vying for dominance. Fresh raspberry lightens the mid palate but the fruit sweetness shows through towards the back giving an easy rounded finish.

DS 91/100

Drink 2011-16

Volnay "Cuvée Marie"

£185 (12bts) £95 (6bts)

There is lots of upfront mulberry on the nose the richness of the fruits nicely balanced by raspberry freshness. The mid tannins are firm but feel ripe allowing the sweet fruit to flesh out the back palate. Despite all of the richness it has a charming elegance.

DS 93/100

Drink 2012-20

Pommard "Les Chanlains"

£230 (12bts) £120 (6bts)

Violets show on the nose with under their fragrance a rich mix of black and red fruits. The palate has fruit power, its richness and fleshiness well balanced by red fruit acidity. The finish is long and rich, lots of ripe cassis.

DS 92/100

Drink 2013-22

Volnay 1er Cru Les Mitans

£265 (12bts) £135 (6bts)

The nose has a lovely mix of flavours red fruits appearing to dominate but then the underlying black fruits push through. Violets are there giving a fragrant charm that shows despite the fruit richness. The palate is packed with ripe flavours its richness balanced by the tannic structure.

DS 93/100

Drink 2014-22

Volnay 1er Cru La Gigotte, Monopole

£355 (12bts) £180 (6bts)

The mix of bramble and black cherry is ripe giving a rich fleshy feel to the nose and power on the palate. There are layers of flavour lovely and complex the black fruited richness so well balanced by fresher red cherry and mulberry. The back palate has power and the fruit lingers on the finish.

DS 96/100

Drink 2014-22



DOMAINE AGNÈS PAQUET, MELOISEY



Many missed her 2007 Bourgogne Rouge in our Wine List but those that did buy, bought in quantity. Are we troubled by the analogy that a good customer does not share the name of their tailor? Perhaps...

It is a real pleasure to work with Agnès and our only mistake was not asking for her 2009 Bourgogne in magnums this year! Even she regretted not bottling them. Tasted blind her generic Bourgogne Rouge could be mistaken for a Volnay, the "big village" nearby. Much as we wanted to take some of her whites, her boyfriend, David Moret would not allow her to them sell to us! But if the chase was easy would it be so much fun?

After a bit more begging we have duly secured some of her Crémant de Bourgogne and so the saga continues. Please help us in our quest to acquire more of these unfiltered wines (both red and white) bottled sensitively by gravity. Can these be viewed as "value" Burgundies?



Crémant de Bourgogne NV

£110 (12bts)

(Pinot Noir 45%, Chardonnay 35%, Gamay 20%, Aligoté 5%) There is a lovely freshness about the nose with behind richer sweet fruits. The palate has depth of fruit from the mix of greengage and white peach. The freshness of grapefruit and apple lift the flavours and lengthen the finish, crisp but not hard.

DS 92/100

Drink 2011-13

Bourgogne Rouge

£95 (12bts)

There is a lot of fresh cherry and raspberry on the nose with this freshness very much in evidence on the start of the palate. Sweeter bramble gives a richer feel in the middle and as the tannins feel ripe there is a nice weight of flavour on the finish.

DS 88/100

Drink 2011-14



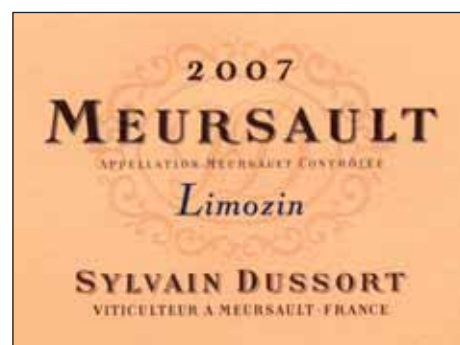
DOMAINE SYLVAIN DUSSORT, MEURSAULT



Sylvain is probably the easiest of all the producers we work with in Burgundy and his enthusiasm and modesty for what he does is so infectious. As we arrived at Sylvain's he appeared a little perplexed. Only later (over lunch) did he mention why: he was expecting us a month later!

His line-up had really had something for everyone and we heard a little more about his winemaking. It is a secret to our many followers of Sylvain just how he does it but our guests demanded satisfaction to their quest for understanding! Sylvain always mentions "Mother Nature" and leaves us to wonder but this time he waxed lyrical about his techniques and cuvées, some notes we scribbled:

- *Aligoté was his last grape to harvest this year giving a lovely balance and polish for this humble grape.*
- *He could label his Meursault as "Les Tessonns" but feels the grapes do not quite express that climat to his exacting standards - making a bargain for us!*
- *Limozin quantities down – say no more – please just sharpen your pencils and let us know your interest soonest.*
- *He was very happy with his Beaune "Blanche Fleurs" this year (as were we – we are offering this for the very first time)*
- *These wines will keep and indeed his Meursault Vieilles Vignes, Meursault Limozin and Beaune "Blanche Fleurs" positively demand cellaring.*



Bourgogne Aligoté

£90 (12bts)

The nose is apple crisp and this racy freshness dominates the start of the palate. There is some sweetness in the middle but the lime and apple mix crisps up the finish.

DS 90/100

Drink 2011-14

Bourgogne Blanc "Cuvée des Ormes"

£115 (12bts)

Fresh apple dominates the nose but the palate is sweet fruited with a mix of greengage and pineapple. The depth of fruit fleshes out the mid palate and although it feels fresher towards the back the finish is quite full bodied and sweet.

DS 91/100

Drink 2011-15

Meursault

£230 (12bts)

The nose is lovely and fresh with the greengage that shows backed by apple. The palate at the start mirrors the nose but towards the middle the honeyed fruit richness that is so typical of certain Meursault comes through and fills out the palate. The finish though is fresher fruited.

DS 92/100

£120 (6bts)

Drink 2012-16

Meursault Vieilles Vignes

£265 (12bts)

Rich ripe honeyed fruit fills the nose and gives flesh on the palate. The rich sweet flavours are balanced by freshness, the layers of flavour adding to the complexity. The back palate is lush full of sweet ripe greengages.

DS 93/100

£135 (6bts)

Drink 2013-18

Meursault "Limozin"

£295 (12bts)

Closed on the nose but a touch of acacia honey comes through with time. Wonderfully rounded and depth of stone fruits makes this hard to resist in the cellar but you really must! Harmony and long, lingering style just hangs there in mouth. Profound.

EPW 9.5/10

£150 (6bts)

Drink 2013-18+

Beaune "Blanche Fleurs"

£190 (12bts)

Woodland spices greet us here to star and a certain elegance coupled with good dark fruits to charm with a rounded richness in time. Made right by the 1er Cru part of this vineyard but rules are rules! A significant future for this wine is promised and we have secured a small parcel in magnums. Please ask if these interest.

EPW 9.0/10

£210 (6 Mags)

£100 (6bts)

Drink 2014-22+



DOMAINE JEAN LATOUR-LABILLE, MEURSAULT



Vincent and Cécile Latour are a great couple in Burgundy with 12 ha of vines. Hardly a month goes by without them receiving glowing reports in the French wine press. The winery is tucked away just off the square in Meursault, and while the majority of their vines are in this appellation, they have recently acquired vines in Volnay and Pommard. Vincent continues to be fêted by the French wine press as one of the up and coming generation of new, exciting wine-makers. Their Bourgogne Blanc continues to be one of our best value wines and we find stocks are usual gone by the middle of the year, so please buy now. Both red Meursaults deserve a lot of attention as both have great class and are exceptional value.



Bourgogne Blanc

£110 (12bts)

It is lovely and fresh with lime underpinned by greengage. The palate has a honeyed character fleshy with pineapple enriching. The succulent honeyed sweetness of the fruit is balanced by some crunchy apple towards the back.

DS 91/100

Drink 2011-13

St Aubin "Cuvée Thomas"

£155 (12bts)

£80 (6bts)

The lime freshness is backed by mineral lovely and flinty on the nose. There is sweet fruit on the mid palate with more of a pineapple richness showing towards the back.

DS 91/100

Drink 2011-15

Chassagne-Montrachet

£230 (12bts)

£120 (6bts)

The ripeness of the fruit gives richness on the nose and flesh on the palate. Rich fruit gives weight the power though balanced by apple freshness that lifts and lengthens the flavours on the finish.

DS 91/100

Drink 2012-18

Meursault "Clos de Meix Chavaux, Monopole"

£245 (12bts)

£125 (6bts)

There is a mass of sweet fruit on the nose the apricots and melons have a honeyed ripeness. The start of the palate feels rich with fleshy ripe fruit but behind there is the freshness of crisp apple that balances but does not overpower the sweetness of the flavours.

DS 91/100

Drink 2013-22

Meursault 1er Cru Les Poruzots

£395 (12bts)

£200 (6bts)

The nose is fleshed out with honeyed apricots and ripe melon. The ripeness of the fruit gives flesh on the palate and the layers of fruit lovely complexity. The freshness on the mid palate gives way to freshness on the finish.

DS 93/100

Drink 2013-24

Bourgogne Rouge

£110 (12bts)

Black and red cherry intermingle on the nose their ripeness giving sweetness on the mid palate. Fine tannins help the sweet fruit to show and although a touch rustic towards the back there is some attractive fruit showing.

DS 90/100

Drink 2012-16

Meursault Rouge

£195 (12bts)

£100 (6bts)

It is very red fruited with mulberry and strawberry very much in evidence. The mid palate has lots of fresh flavours with redcurrants tending to dominate. Towards the back there is a greater weight of fruit bramble and cherry the richness enhanced by the ripeness of the tannins.

DS 92/100

Drink 2012-18

Meursault 1er Cru Les Cras

£345 (12bts)

£175 (6bts)

The nose is packed out with ripe blackcurrants backed by fleshy mulberry. The ripeness of the fruit gives richness on the palate the fleshiness helped by supple tannins. Towards the back there is the balancing freshness of redcurrant but the ripeness shows through with lots of flesh on the finish.

DS 93/100

Drink 2012-20

GRANDS VINS

DE BOURGOGNE



DOMAINE BZIKOT Père et Fils

Propriétaires-Récoltants

Puligny-Montrachet - Côte d'Or France

DOMAINE BZIKOT PÈRE ET FILS, PULIGNY-MONTRACHET



There is now plenty of noise being made about this Domaine and Sylvain was taking a couple of days holiday when we visited this time and so, Sylvain's brother (pictured) greeted us in his Tardis-like tasting cellar. Always an exciting visit as Sylvain offers very focused, precise wines that are classic

Puligny for us at a very fair price. All backed up by the traditional vineyard work with an emphasis on lutte raisonnée ie all treatments in moderation not just needless spraying and here the results speak for themselves. Elevage for the village Puligny and Bourgognes in 50% new and one year old oak (some from Tokaji!!) and 50% stainless steel tank, whilst the 1er Cru wines sees 2/3 new oak and 1/3 tank. The wines are then assembled in vats for several months, fined very slightly and then sensitively filtered and bottled. One can taste the goodness in the glass.

Again team arm-wrestling was needed to decide between his two 1er Crus and coming up closely behind was his Puligny la Rousselle of similar quality. We cannot stress the quality and usefulness of his Bourgogne Blanc (lying close by the Village) and know many of our customers foist it in quantity on tiresome thirsty shooting party guests – sipping the delectable 1er Cru on special occasions alone.

As Clive Coates MW, author of our favourite textbook “The Wines of Burgundy” said last year: he is one to watch! We are delighted to have such a friendship here and cannot understand why they persist in modestly downplaying his whites and no-one should miss the rare Auxey-Duresses Rouge - in this of all years!



Bourgogne Blanc

£125 (12bts)

Tasting in November confirmed the May note. The attractive freshness of the nose is there on the palate but there is depth and ripeness of fruit in the middle and on the finish.

DS 91/100

Drink 2011-14

Puligny-Montrachet

£255 (12bts)

£130 (6bts)

The nose is quite sweet and the ripeness of the fruit gives flesh on the palate. Melon is to the fore with behind apple and greengage that refreshes and lifts the flavours. The finish is long steely and chalky.

DS 91/100

Drink 2011-15

Puligny-Montrachet “La Rousselle”

£285 (12bts)

£145 (6bts)

There is lime freshness about the nose the citrus vying with apple for dominance. Ripe greengage gives flesh on the mid palate its richness so well balanced by the fresher flavours. The finish is long driven by flint, mineral and fresh apple.

DS 92/100

Drink 2012-20

Puligny-Montrachet 1er Cru Les Perrières

£425 (12bts)

£215 (6bts)

A rich mix of greengage and honeydew melon is there on both nose and palate. These powerful fruit flavours are underpinned by the freshness of apple and mineral giving both length and elegance to the finish.

DS 93/100

Drink 2013-22

Puligny-Montrachet 1er Cru Folatières

£440 (12bts)

£225 (6bts)

It is lean and chalky with a lovely acacia fragrance. The start of the palate is very fresh apple underpinned by lime but towards the middle there is sweetness more of a melon character. The layers of fruit give complexity and the mineral citrus mix elegance.

DS 93/100

Drink 2013-22

Auxey-Duresses

£165 (12bts)

£85 (6bts)

Ripe black damson plums give richness on the nose and a fleshy start to the palate. The ripe tannins help the suppleness and give it richness and although there is a red fruited freshness underneath the back palate feels quite opulent.

DS 92/100

Drink 2011-20

DOMAINE BACHEY-LEGROS, SANTENAY-LA-HAUT



It was Andrew's second visit here after a chance meeting in London; many emails had been flying; samples discussed and everything surpassed expectations! Samuel and his brother Lénaïc (with the careful guidance of their mother Christiane) are simply making wines with a great passion. Their

Chassagne-Montrachet 1er Cru les Morgeots drew us in but we stayed for a masterclass tasting of their small, very old-vine parcels from Santenay 1er Crus that really express terroir and unique sense of place. Many will ask why we got so excited?

Once again, our answer comes back to quality and the daunting responsibility that we just had to offer these wines. They are something special and tasted blind (with some careful cellaring) would out-perform the greats. En-Primeur should not be just a time when we offer and sell Grand Crus in a fantastic vintage but also a time to nudge our clients to fill their cellars with goodies the like of we may not see again! Tiny allocations here. Their red 1er Crus will be offered later in the year once bottled.

Chassagne-Montrachet

£240 (12bts)

£125 (6bts)

At the time of going to press we had not yet had a chance to taste this wine. Please call us for our thoughts as we will be tasting it on 20th January 2011, and judging by the other wines from the domaine it is likely to be excellent. And the pricing is very interesting!

Chassagne-Montrachet 1er Cru Les Morgeots

£325 (12bts)

£165 (6bts)

Found up right next to the fabled l'Abbaye: arguably the best position of this 1er Cru. Has real polish and style and a touch of cinnamon spice enhances the ripe white fruits. EPW 8.75/10

Drink 2012-2016+



Santenay "Clos des Hâtes"

£175 (12bts)

£90 (6bts)

75 year old vines (and older than the new Hospices de Beaune holding nearby). Rich and full bodied fruit with a touch of earthiness but good balancing acidity and a hint of violet on the nose. EPW 8.75/10

Drink 2012-2022

DOMAINE DE LA CHOUPETTE, SANTENAY



Perrine Gutrin was ready for us before we even rang her bell and we were just as keen to see her. As ever, a tasting in wines suitable for all occasions and much discussion which one would win "Coupe de Coeur" in the prestigious "Guide Hachette". Proper stuff. It was a great shame we missed by a few days the visit of that other notable taster "Mademoiselle Bourgogne"...

Many of our clients tasted (and kindly purchased) her Chassagne-Montrachet 1er Cru les Morgeot at our winter Vintners' Hall tasting but it was good to broaden our knowledge of her range. So limited stocks remain.

Her Village Chassagne is a notable runner-up, worth a look if you would like to try Chassagne Rouge in this great vintage. Her Santenay "Comme Dessus" abuts the eponymous 1er Cru La Comme - again a rare find. These wines often get neglected and so offer great value. Another light at the end of a long tunnel is we have secured stocks of her Puligny-Montrachet 1er Cru Chalumaux from 2011 and have been asked to allocate this gem in the future to those that support her domaine. Hint!



Santenay "Comme Dessus"

£160 (12bts)

£85 (6bts)

Silky smooth with red and black fruits and bundles of style. Found just beneath the 1er Cru La Comme and mimics many of its elegant qualities - but not the financial outlay!

EPW 8.5/10

Drink 2013-2020

Chassagne-Montrachet Rouge

£165 (12bts)

£85 (6bts)

Lovely ripe, yet elegant, red fruits with a mure (blackberry) on the three minute finish. Many obsess about Chassagne-Montrachet Blanc but the Rouge always pleases and is often neglected. But not by us! Why not try some in this year of years, or even the 1er Cru following which is sensational.

EPW 9.0/10

Drink 2011-2016

Chassagne-Montrachet 1er Cru les Morgeots

£220 (12bts)

£115 (6bts)

The nose is quite light but it has some lovely red fruited fragrances. Richer fruit gives weight on the palate mulberry and red cherry are backed by bramble. There is an appealing freshness towards the back that gives the finish racy elegance.

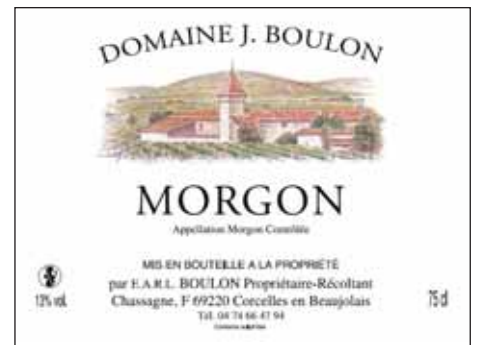
DS 90/100

Drink 2011-16

DOMAINE BOULON, CORCELLES-EN-BEAUJOLAIS



Situated in the village of Corcelles-en-Beaujolais in the foothills in the north of the appellation, Domaine Boulon, under the tutelage of Hugo Martray, makes wines which are consistently high quality. Throw in the fact that 2009 is one of the best vintages for many years in this region, and their Morgon we are offering is exceptional. There is a underlying culture in the domaine of high quality viticulture, with a belief that most of the hard work is done in the vineyard. If the fruit being delivered to the chai is spot on, the job of the winemaker is far easier. In 2009, it was a near perfect vintage which is reflected in this brace.



Morgon

£90 (12bts)

Bright cherry gives an appealing freshness on the nose. Richer fleshier fruit, strawberry and bramble show on the palate adding sweetness and some weight.

DS 90/100

Drink 2011-13

Morgon "Cuvée Pauline"

£125 (12bts)

Red cherry is in evidence backed by blackberry and cassis, a mix that gives richness on the nose and weight, fleshiness on the palate. Although the tannins feel firm at the moment imposing a structure there is lovely sweet fruit behind that will show with time.

DS 91/100

Drink 2012-18

MANOIR DU CARRA, DENICÉ



Manoir du Carra was introduced to us last year at Lord's, at a wine fair rather than a day's cricket. Since starting wine-making in 1850, the property has gone from strength to strength. They own 34 hectares around the village of Denicé and in three of the Beaujolais Crus (Brouilly, Julienas and

Moulin-à-Vent) as well and Beaujolais Villages. The winemaker, Frédéric Sambardier, shows great touch and style and his wines have wonderful finesse, expressing their individual Cru characteristics as forementioned. 2009 for Beaujolais is very exciting, and these wines are very much worth looking at. The Brouilly can be lightly chilled and offers an excellent, rather cheaper, alternative to Fleurie (so often sadly over-priced) while the Julienas is the closest to 'Burgundy proper' both geographically and in style. Limited stocks of Magnums available, please ask us quickly if interested.



Brouilly "Terroir de Combiaty"

£90 (12bts)

This is a wine with wonderful packed in flavour. There is a lot of ripe fruit on the nose, fleshy strawberry backed by bramble. The sweetness of the flavours enriches the mid palate but there is a red fruit freshness that balances and lifts the finish.

DS 90/100

Drink 2011-13

Juliéna

£105 (12bts)

More complexity than the Brouilly, and an evening rather than lunchtime wine. The nose has an attractive mix of fresh redcurrant backed by riper bramble and blackcurrant. The fruit feels sweet enriching the mid palate but there is freshness towards the back that refreshes and lifts the flavours.

DS 90/100

Drink 2011-15



WINE SUMMARY

£200 or less

Bourgogne Passetoutgrain, Domaine Odoul-Coquard	£85
Bourgogne Aligoté, Domaine Dussort	£90
Morgon, Domaine Boulon	£90
Brouilly Terrior de Combiaty, Manoir du Carra	£90
Bourgogne Rouge, Domaine Paquet	£95
Chablis, Domaine Nathalie et Gilles Fevre	£105
Juliéna, Manoir du Carra	£105
Bourgogne Rouge, Domaine Desauney-Bisset	£110
Bourgogne Blanc, Domaine Latour-Labille	£110
Bourgogne Rouge, Domaine Latour-Labille	£110
Bourgogne Rouge, Domaine Perrin	£110
Crémant de Bourgogne, Domaine Paquet	£110
Bourgogne Blanc Cuvée des Ormes, Domaine Dussort	£115
Bourgogne Blanc, Domaine Moret-Nominé	£115
Bourgogne Rouge Cuvée La Chapelle Notre Dame, Domaine Nudant	£120
Bourgogne Hautes-Côtes de Beaune, Domaine Felettig	£120
Bourgogne Rouge, Domaine Odoul-Coquard	£125
Morgon Cuvée Pauline, Domaine Boulon	£125
Bourgogne Blanc, Domaine Bzikot	£125
Bourgogne Blanc, Domaine Parent	£130
Bourgogne Hautes-Côtes de Beaune, Domaine Nudant	£135
Bourgogne Hautes-Côtes de Beaune, Domaine Nudant	£135
Terre Burgondes, VdEP de Sainte Marie la Blanche, Domaine Giboulot	£140
Terre Burgondes, VdEP de Sainte Marie la Blanche, Domaine Giboulot	£140
Saint Aubin Cuvée Thomas, Domaine Latour-Labille	£155
Santenay Comme Dessus, Domaine de la Chouquette	£160
Saint Romain, Domaine Perrin	£165
Auxey-Duresses, Domaine Bzikot	£165
Chassagne-Montrachet, Domaine de la Chouquette	£165
Santenay Clos des Hâtes, Domaine Bachey-Legros	£175
Côte de Beaune La Grande Chatelaine, Domaine Giboulot	£180
Bourgogne Hautes-Côtes de Nuits Sous le Mont, Domaine Giboulot	£180
Bourgogne Rouge 'Sélection Pomone', Domaine Parent	£180
Volnay Cuvée Marie, Domaine Perrin	£185
Marsannay Charmes aux Prêtres, Domaine Guyard	£185
Savigny-Les-Beaune, Domaine Martin	£185
Savigny-Les-Beaune, Domaine Martin	£185
Beaune Blanche Fleur, Domaine Dussort	£190
Meursault, Domaine Latour-Labille	£195

£201 to £350

Chassagne-Montrachet 1er Cru Les Morgeots, Domaine de la Chouquette	£220
Pommard Les Chanlains, Domaine Perrin	£230
Chassagne-Montrachet, Domaine Latour-Labille	£230
Meursault, Domaine Dussort	£230
Fixin Les Crais, Domaine Berthaut	£240
Chassagne-Montrachet, Domaine Bachey-Legros	£240
Morey-Saint-Denis aux Cheseaux, Domaine Odoul-Coquard	£240
Nuits-Saint-Georges aux Saint Jacques, Domaine Odoul-Coquard	£240
Meursault Clos de Meix Chavaux Monopole, Domaine Latour-Labille	£245
Gevrey-Chambertin, Domaine Guyard	£245
Beaune 1er Cru Clos du Roi, Domaine Martin	£245
Gevrey-Chambertin, Domaine Desauney-Bisset	£250
Chambolle-Musigny, Domaine Desauney-Bisset	£255
Chambolle-Musigny, Domaine Felettig	£255
Puligny-Montrachet, Domaine Bzikot	£255
Ladoix 1er Cru Les Grechons, Domiane Nudant	£260
Pommard Croix Blanche, Domaine Parent	£260
Meursault Vieilles Vignes, Domaine Dussort	£265
Volnay 1er Cru Les Mitans, Domaine Perrin	£265
Meursault Sous la Velle, Domaine Moret-Nominé	£275
Beaune 1er Cru Les Epenottes, Domaine Parent	£295
Puligny-Montrachet La Rouselle, Domaine Bzikot	£285
Chambolle-Musigny Clos le Village, Domaine Felettig	£285
Gevrey-Chambertin Clos les Chezaux, Domaine Berthaut	£290
Meursault Le Limozin, Domaine Dussort	£295
Vosne-Romanée, Domaine Odoul-Coquard	£310
Chassagne-Montrachet 1er Cru Les Morgeots, Domaine Bachey-Legros	£325
Vosne-Romanée 1er Cru Les Rouges, Domaine Desauney-Bisset	£330
Vosne-Romanée aux Reas, Domaine Guyard	£340
Chambolle-Musigny 1er Cru Les Fuées, Domaine Felettig	£345
Meursault 1er Cru Les Cras, Domaine Latour-Labille	£345

£351 or above

Volnay 1er Cru La Gigotte Monopole, Domaine Perrin	£355
Pommard 1er Cru Les Argillières, Domaine Parent	£360
Chablis Grand Cru Les Preuses, Domaine Nathalie et Gilles Fevre	£370
Vosne-Romanée 1er Cru, Domaine Felettig	£375
Vosne-Romanée 1er Cru Les Beaux-Monts, Domaine Desauney-Bisset	£380
Chambolle-Musigny 1er Cru Les Carrières, Domaine Felettig	£385
Meursault 1er Cru Les Poruzots, Domaine Latour-Labille	£395
Chambolle-Musigny 1er Cru Les Charmes, Domaine Felettig	£410
Morey-Saint-Denis 1er Cru Les Millandes, Domaine Odoul-Coquard	£420
Gevrey-Chambertin 1er Cru Les Cazetiers, Domaine Berthaut	£425
Puligny-Montrachet 1er Cru Les Perrières, Domaine Bzikot	£425
Meursault 1er Cru Les Charmes, Domaine Moret-Nominé	£435
Gevrey-Chambertin 1er Cru aux Combottes, Domaine Odoul-Coquard	£440
Puligny-Montrachet 1er Cru Les Folatières, Domaine Bzikot	£440
Morey-Saint-Denis 1er Cru Les Baudes, Domaine Odoul-Coquard	£440
Pommard 1er Cru Les Epenots, Domaine Parent	£470
Meursault 1er Cru Genevières, Domaine Moret-Nominé	£470
Meursault 1er Cru Les Gouttes d'Or, Domaine Moret-Nominé	£470
Meursault 1er Cru Les Perrières, Domaine Moret-Nominé	£485
Chablis Grand Cru Valmur, La Maison Romane Charmes Chambertin Grand Cru, Domaine Odoul-Coquard	£530
Echézeaux Grand Cru, Domaine Desauney-Bisset	£535
Corton-Charlemagne Grand Cru, Domaine Nudant	£550
Chablis Grand Cru Le Clos, La Maison Romane Clos de Vougeot Grand Cru, Domaine Odoul-Coquard	£570
Corton Blanc Grand Cru, Domaine Parent	£585
Corton Perrieres Grand, La Maison Romane Grand s-Echezeaux Grand Cru, Domaine Desauney-Bisset	£595
Echézeaux Grand Cru, Domaine Felettig	£625
	£630
	£695
	£735

TERMS AND CONDITIONS

Prices

Prices for our Burgundy En Primeur 2009 Offer are quoted In Bond lying in London City Bond.

Storage & Delivery

Wines will be shipped during 2011. They will be automatically transferred In Bond into a private named account at Hestia Wines Limited **unless you stipulate other instructions at the time of order.**

Customers who elect to have their wine delivered out of bond will be required to pay duty and VAT at the prevailing rate on release (currently £20.25 ex-VAT per case of 12 at 20%) plus delivery at cost. Customers wishing to transfer their wines to another bonded account will have delivery charged at cost.

Hestia Wines Limited is an independent wine storage business operated by Edward Parker Wines at London City Bond's Vinotheque facility. There is an initial landing charge of £0.95 ex-VAT per case. Delivery out of Hestia Wines is charged at cost.

Availability

Allocations will be confirmed subject to demand.

Quantities

Wines are all offered in cases of 12 bottles of 75cl, and where stated in cases of 6 bottles of 75cl. In some cases of 6 magnums of 1.5L are available where stipulated.

Insurance & Ownership

We remain responsible for the insurance of the wine while it is in any of our facilities. Customers are responsible for their own insurance once the wine has been delivered. Ownership of the wines will pass on settlement of all outstanding charges.

Order Cancellation

Orders for the Burgundy 2009 En Primeur Offer can be cancelled within 7 working days of placing the order. A full refund of the purchase price will be given on formal receipt of notification of cancellation. Due to the nature of En Primeur, we regret sales cannot be cancelled after 7 working days.

Payment

Payment must be made on receipt of invoice to insure allocation. Payment can be made by cheque (payable to Edward Parker Wines) or credit cards (except American Express) or by BACS. Our banking details are as follows:

Barclays Bank
Sort Code 20-30-81
Account 80159611

E & OE

This offer will be closing on 28th February 2011.

Privacy policy

We are committed to protecting your privacy. We will only use the information that we collect about you lawfully (in accordance with the Data Protection Act 1998). We will collect the following information about you: name, address, phone number, email, credit/debit card details (see our security policy below). You can check the information that we hold about you by emailing us and we will amend any inaccuracies promptly. Your personal information is held in accordance with our internal security policy and the law. If you have any questions/comments about privacy, you should email us.

Data Protection Act

We meet the conditions of the Data Protection Act 1998 (DPA).

Mistakes and disputes

Your rights as a consumer are protected by the consumer protection laws currently in force in the UK. If the goods fail to correspond with their description, are not of satisfactory quality, or reasonably fit for their purpose, and if you notify us within a reasonable time of the problems, we will offer a full refund plus relevant associated losses. Mistakes in bills, receipts or payments will be corrected as soon as possible, and at the latest within 30 days of agreeing to do so.

Complaints

If you have a complaint of any sort, contact us by email sales@edwardparkerwines.co.uk or telephone 01263 860938 Monday to Friday from 9am to 5pm.

General

All wines and spirits are offered subject to availability and remain the property of Edward Parker Wines until payment is received in full. In the event that we have run out of an item on your order, we will contact you to arrange a replacement. However, at peak times of the year, we do reserve the right to replace out of stock items with another of equal or greater value. We make every effort to ensure that the information on this Catalogue is accurate and current; however Edward Parker Wines has published this on an "as is" basis and it makes no (and expressly disclaim all) representations or warranties of any kind with respect to this List and its contents. Edward Parker Wines also reserves the right to change price and availability information without notice. Sometimes we make mistakes. E&OE.

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CHAMBOLL
- MUSIGN
Route
Grand

D 122
MOREY ST
GEVREY-CH

D 122
VOUGEOT
NUITS ST GEORGES

VOLNAY

D 122H
CURLEY
MONTHELIE
40

D 973
AUXEY-DURESS
Route des
Grands Cru

D 974
MARSANNAY
LA CÔTE

D 113A
CHASSAGN
- MONTRACHE
Ville Jumelée ave
ST MARTIN
ALLEMAGNE

D 974
NUITS
SAINT-GEOR

D 115D
ALOXE
- CORTON

D 973
POMMARD

D 113B
PULIGNY
MONTRACHE