



## PRIVATE CELLAR

### An offer of wines from Domaine Michel Gros

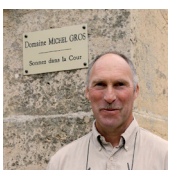
Earlier this year, we visited Michel Gros for a fascinating and extensive tasting, starting with the 2009 vintage which was about to be bottled and going back to 2003. The quality throughout was extremely high but we were particularly bowled over by the 2004s, a supposedly 'off' vintage. This offer comprises the most impressive wines from our tasting, all of which are ready for drinking and come highly recommended.

The Gros family's wine making history begins in 1804 with Alphonse Gros and today there are three prominent yet separate Domaines run by various members of the family. Whilst working with his father in the 1970s, Michel Gros began to buy vineyards for himself in anticipation of the division of the estate under inheritance laws between him, his sister Anne-Françoise (now Domaine A-F Gros) and brother Bernard (now Domaine Gros Frère & Sœur). In 1995 Michel took over his part of the estate which now totals some 22 hectares of vines, at the heart of which are the original Nuits St Georges vineyards and the flagship Vosne Romanée Clos des Réas and to which he has added vineyards ranging from Hautes Côtes de Nuits to Vosne Romanée, Clos de Vougeot, Chambolle Musigny and Morey St Denis.

Quietly spoken, Michel Gros prefers to let his wines do the talking and concentrates his efforts in the vineyard to be sure of the best possible fruit in the cellar. He follows 'lutte raisonnée' principles in his vineyards, prunes early to reduce his yields and sorts rigorously come harvest time. A meticulous winemaker, Michel makes wines which are pure, expressive, with superb concentration and the ability to age.

Nicola Arcedeckne-Butler MW  
September 2011

### How do the vintages compare ?



In terms of the vintages, **2007** started well with a lovely spring which gave way to a cool, grey summer with June and July particularly dull. Thankfully, a high pressure system moved in at the end of August with a drying northerly wind and bright sunshine allowing the vines to get on with the business of ripening their fruit. The resulting wines are juicy and fresh but without the structure of a great vintage. These are wines which are drinking beautifully now with truly expressive Pinot character.

**2006** started out at a disadvantage just because it followed the legendary 2005, and Michel Gros believes that in terms of quality it is very close to the 2005. It was a stop-start vintage for the vines, with alternating periods of cold, wet and hot, dry weather. After a long, dull spring, flowering was late but under perfect conditions and was followed by record breaking temperatures in July, in turn followed by a semi-autumnal August - cold, wet and dank, allowing no progress for the fruit. On the roller-coaster that was 2006, this was succeeded by a fine, hot September, with an abundant harvest of concentrated grapes starting towards the middle of the month in fine weather. The 2006s will, in general, drink later than both the '04s and '07s.

Any vintage following a good or great one is at a disadvantage, but with Burgundy's practice of offering wines 18 months after the harvest it is a very unfortunate year indeed that is sandwiched between two greats, as happened with the **2004**. Already on the back foot, the 2004 growing season was challenging in the extreme, cool, wet and at best indifferent with regular outbreaks of rot and disease, all thankfully brought to an abrupt halt by a high pressure system in September. It was a vigneron's vintage, one where the extra hours in the vineyard (and there were many) really paid dividends, allowing conscientious producers like Michel Gros to bring in healthy fruit and requiring extensive sorting on arrival in the cellar. These wines are ready to drink and enjoy now.

## 2007 Vintage

<b>Nuits St Georges</b>	<b>2007</b>	<b>£315</b>
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This wine originates from four separate parcels – aux Athées, Lavières, Au Bas de Combe and En La Perrière Noblet – next to Les Damodes. Deep but not opaque red black with an overt nose of cooked black fruits, compote and grilled fruit, with a smoky tang. On the palate, mouth-filling ripe black fruit, tarry and rich, broad and well-structured with tannins evident but ripe and round going to a deliciously long, intense finish.

<b>Chambolle Musigny</b>	<b>2007</b>	<b>£325</b>
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The fruit here is sourced again from four plots – les Argillières, les Maladières, les Nazoires and les Monbies. Red black, deep yet limpid. Very expressive and alluring nose of cherries and redcurrants, with a lovely floral edge and hint of spice. On the palate, delicious, precise, red berry fruit tinged with flowers, mineral, very fine, elegant and persistent leading to a long-lasting finish of fresh berries with floral notes.

<b>Vosne Romanée 1er Cru Clos des Réas Monopole</b>	<b>2007</b>	<b>£635</b>
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Dense red black, more intense in colour. Again a lovely expressive nose, with gamey/animal notes typical of evolving Pinot from top sites, smoky and meaty with notes of clay and earth behind the sweet fruit. Delicious sweet gamey red and black fruit on the palate, herby, spicy and layered. Really expressive at present with lovely complexity, rich, generous and elegant going to a long finish. Superlative, particularly in the context of the vintage.

## 2006 Vintage

<b>Nuits St Georges</b>	<b>2006</b>	<b>£330</b>
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Vibrant red black, limpid, with a nose of grilled dark fruits, with gamey notes and a distant floral hint – roses and violets. Tight black fruit on the palate, substantial yet rounded ripe tannins, still quite closed, tarry and restrained with richer mulled fruit flavours coming through right at the end on the long, evolving finish. Approachable now but will benefit from a further 2-5 years plus of cellaring.

<b>Nuits St Georges Les Chaliots</b>	<b>2006</b>	<b>£330</b>
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Vibrant red black to the rim with a more expressive nose of grilled black fruit, sweetly spiced with smoky, flinty notes too, mineral. On the palate, dense, rich dark fruit, nicely concentrated with grilled notes behind contrasting with crunchy fresh berry notes, layered and complex going to a long, lively, fresh finish. Again approachable now but will also keep.

## 2004 Vintage

<b>Nuits St Georges</b>	<b>2004</b>	<b>£305</b>
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Red black with a gamey scent, just starting to develop some secondary aromas with sweetly spiced fruit behind. On the palate sweet black and red fruit with spiced notes following through, earthy and forest floor notes in the background. Mature now with a lovely texture and a lingering, rich finish which evolves in the glass and on the palate.

<b>Vosne Romanée 1er Cru aux Brulées</b>	<b>2004</b>	<b>£550</b>
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Vibrant red black with a nose of lovely dusty red fruit, stalky, ripe, with black fruits behind. Lovely succulent black fruits on the palate, spiced, rich, evolving, smooth and intense, really velvety and satisfying, drinking now but with room to spare too.

<b>Vosne Romanée 1er Cru Clos des Réas Monopole</b>	<b>2004</b>	<b>£570</b>
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Owned entirely by Michel Gros, Clos des Réas comprises two hectares of 30-35 year old vines. Deep red black with intense black, cedary fruits on the nose, tar, spice, leather leading to a palate of beautifully intense black fruits, rich with hints of mocha and dark chocolate, long, concentrated, very youthful still and rich right to the end of the long finish. Delicious wine, drinking beautifully now but also with the capacity to evolve for a few years to come.

## Order Form Domaine Michel Gros

Wine	Bottles per case	£ per case under bond	No. of cases required	£ Total
Nuits St Georges 2007	12x75cl	£315		
Chambolle Musigny 2007	12x75cl	£325		
Vosne Romanée 1er Cru Clos de Réas 2007	12x75cl	£635		
Nuits St Georges 2006	12x75cl	£330		
Nuits St Georges les Chaliots 2006	12x75cl	£330		
Nuits St Georges 2004	12x75cl	£305		
Vosne Romanée 1er Cru aux Brulées 2004	12x75cl	£550		
Vosne Romanée 1er Cru Clos des Réas 2004	12x75cl	£570		
<b>Total:</b>				

### Payment Details

I enclose a cheque for the amount of £ \_\_\_\_\_ made payable to Private Cellar Ltd.

Please charge my credit/debit card number: \_\_\_\_\_  
(Visa, MasterCard, Visa Debit, Maestro)

Start Date: \_\_\_\_\_ Expiry Date: \_\_\_\_\_ Security No: \_\_\_\_\_

Issue No: \_\_\_\_\_ Signature: \_\_\_\_\_

### Delivery and Account Address Details

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Post Code: \_\_\_\_\_

Daytime Telephone Number: \_\_\_\_\_

This offer closes on Friday 29th October 2011 and the wines will be shipped shortly afterwards.  
Please indicate what you would like us to do with your wines when they arrive:

Please store my wines under bond with Private Cellar Reserves LLP

Please deliver my wines to my account address\*

\* Duty and VAT are payable when your wines are released for delivery to your home address.  
Duty is currently £21.71 per case of 12 bottles / 6 magnums and £10.86 per case of 6 bottles before VAT.

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