



Private Cellar - Burgundy 2008 - En Primeur

# PRIVATE CELLAR



## BURGUNDY 2008 VINTAGE

In 2008 an incredibly difficult growing season threw challenges to the winemakers on a scale rarely seen, even in Burgundy. Rain, hail, damp, cold, rot, mildew – often simultaneously – necessitated many extra hours in the vineyard during the growing season for both conventional and organic/bio-dynamic producers, with some doubling their sprays from the usual six to twelve or more during the growing season.

Budburst was relatively early, auguring a precocious harvest and by the beginning of July the vines were a full fortnight ahead of the average. A sudden cold snap during flowering, however, meant that many flowers didn't set and so from an auspicious start, things began to look less positive, and this before nature had even begun with the real trials of 2008. 27<sup>th</sup> July saw a devastating hailstorm hit the Côte de Beaune, particularly striking Chassagne and Puligny as well as parts of Meursault and Volnay, whilst leaving 1er Cru Blagny unscathed. Some vineyards lost up to 90% of their fruit as hailstones the size of golf balls shredded the vines, stripping leaves and breaking branches, ruining not just the 2008 harvest but possibly jeopardising the following year's potential growth as well.

August was unseasonably cold and damp, with rot affecting unripe grapes and mildew attacking the leaves thereby preventing photosynthesis on the rare occasions when the sun did make an appearance – morale by now was particularly low. However, with September, high pressure moved in bringing a fine Indian summer with a drying northerly wind, warm, sunny days and cool nights which allowed the fruit to ripen. At harvest time, in the middle of September, triage was the watchword. All our producers carried out several 'tries' both in the vineyard and on arrival at the cellars as any rot could contaminate the final wine, destabilising colours and tainting flavours, and the whole exercise was further complicated by bunches with a combination of ripe, unripe and rotten grapes.

In the wineries, fermentations were uneventful. Many producers limited the amount of pigeage (punching down of the cap) and macerating to avoid extracting potential green tannins, and the initial results were very good, taking even the producers by surprise: excellent colours for the reds, fine fruit flavours and ripe, supple tannins, as well as unusually high levels of malic acid. Because of these high levels of malic acid, malolactic fermentation was very slow to start almost everywhere, and continued for a phenomenal length of time – indeed, some were still carrying on quietly in October 2009. This long malolactic, however, has paid off as the overall acidity levels of the wines are as they should be, and the Domaines are pleasantly surprised by the lovely quality of the 2008s, against all the odds.

Having followed the weather reports throughout the year, and having been in Burgundy just after harvest last year, we were braced for some challenging tastings. What we didn't expect to find, however, were such juicy, succulent reds with lovely supple tannins, and such fresh, vibrant whites. These are wines which will be gorgeous to drink in the medium term, whilst the best will last for some time, with their fine acidity replacing tannin for backbone.

These wines are offered subject to remaining unsold and will be shipped in late 2010. Prices are per case of 12 bottles, in bond London, unless otherwise marked. For our full terms and conditions and storage information, please visit our website: [www.privatecellar.co.uk](http://www.privatecellar.co.uk).

Nicola Arcedeckne-Butler MW  
December 2009

Cover Photography courtesy of Domaine Arnoux Lachaux

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EN PRIMEUR OFFER  
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[www.privatecellar.co.uk](http://www.privatecellar.co.uk)

**DOMAINE ROSSIGNOL-TRAPET**

Over the past 10 years, Domaine Rossignol Trapet has moved ahead of the game very quietly, converting to bio-dynamic practices in both the vineyard and the cellar, producing wines of exceptional quality. Typically, their wines are deeply coloured but not opaque with fresh, sappy fruit, rarely marked by oak and with a fabulous purity to them. Despite being appealing young, they age well, and Nicolas Rossignol describes the 2008 as a 'millésime gourmand'.

**Red Wines**

**Gevrey Chambertin Vieilles Vignes, Domaine Rossignol-Trapet** £210

Since the 2007 vintage the younger vines have been excluded from this blend, hence the title 'Vieilles Vignes'. Deep red black in colour, with a firm black fruit nose and musky hints. Tight on the palate initially, then supple black fruits come through with firm but ripe tannins behind; racy, fresh and lightly perfumed on the finish. From 2012

**Beaune 1er Cru Teurons, Domaine Rossignol-Trapet** £225

Dense red black with lovely perfumed black fruits on the nose, cassis, cherry and a touch of oak. Fresh and perfumed on the palate, plump black fruits with almond notes underscored by soft, supple tannins, going to a finish redolent of violets. A wine for instant gratification. From 2011

**Gevrey Chambertin 1er Cru Petite Chapelle, Domaine Rossignol-Trapet** £350

Deep red black to the rim with a toasty, black fruited nose with hints of caramel and blackberry. On the palate brambly forest fruit notes, very fresh and primary with a firm tannic backbone and new oak behind, leading to a sustained pure, perfumed finish. From 2013

**Chapelle Chambertin Grand Cru, Domaine Rossignol-Trapet** **SOLD OUT** 6 per case £265

Deep red black with a lovely toasty, grilled red fruit confit nose, really appealing. On the palate attractive red berry fruit, ripe, plump with substantial supple tannins behind, incredibly pretty yet dense and layered auguring a respectable future. From 2014

**Latricières Chambertin Grand Cru, Domaine Rossignol-Trapet** **VERY LOW STOCK** 6 per case £265

Much of the Latricières vineyard was hit by hail in 2008, so there are very small stocks this year. The wine is less dense in colour than the other grands crus with juicy, cassis fruit on the nose, leading to a gorgeously elegant palate of floral, perfumed red fruits with subdued tannins behind. Perfumed and extremely long on the finish, very refined. From 2014

**Chambertin Grand Cru, Domaine Rossignol-Trapet** 6 per case £350

Very satisfyingly for the Domaine, Clive Coates mistook this for Armand Rousseau's wine – high praise indeed! Deep red black to the rim, with a gorgeously expressive nose of perfumed black fruits with crème pâtissière behind, ripe and rich. On the palate surprisingly approachable black and red fruits, fresh, pure with supple, scarcely detectable tannins behind, going to a powerful, long finish. From 2015

**DOMAINE LUCIEN BOILLOT**

Pierre Boillot is the epitome of understatement, both when making his wines and talking about them. He is equally measured when it comes to allocations and each year he puts something a little different our way. This year sees the introduction of a 1er Cru Puligny Montrachet from a quarter hectare plot of 43 year old vines bought in 2006. The first white we have tasted from Pierre, it is sublime.

**White Wine**

**Puligny Montrachet 1er Cru les Perrières, Domaine Lucien Boillot** **VERY LOW STOCK** £450

Bright gold in colour with green flecks. Tight, honeyed caramel fruits on the nose with some hazelnut, rich and expressive, leading to a beautifully rich palate, more Meursault than Puligny in style (Perrières is on the Meursault side of Puligny), racy, rich and creamy with citrus notes behind, going to a sustained finish. From 2012

**Red Wines**

Volnay, Domaine Lucien Boillot	£195
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Deep red to lighter on the rim, with an expressive nose of elegant red berries, leading to a palate of ripe red fruits with fine tannins behind. Classic, pure Pinot Noir, with a gorgeously alluring finish. From 2011

Gevrey Chambertin, Domaine Lucien Boillot	£220
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Dense black red to the rim, with a nose of tight red fruits, crème pâtissière and a distant hint of new wood. More overt red fruits on the palate cover substantial tannins, beautifully balanced, clean and pure with a mineral touch. From 2012

Volnay 1er Cru les Angles, Domaine Lucien Boillot	£290
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Deep purple red with a nose of rich, black fruits, leather, violets and spice. On the palate juicy red fruits with substantial, ripe tannins behind, pure Pinot Noir with a note of acidity at the end, elegant, with striking purity of fruit and a very long finish. From 2014

Gevrey Chambertin 1er Cru Corbeaux, Domaine Lucien Boillot	£325
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Bright red to the rim with tight red fruits on the nose, very closed with hints of herbs and spices behind and a touch of blackcurrant. Dense black fruit on the palate, elegant, with touch of crème pâtissière and spice, underscored by ripe, evolved tannins, going to a long finish. A combination of power and subtlety. From 2014

**FRÉDÉRIC MAGNIEN**

In 1995, having studied at the Beaune viticultural college and worked harvests in both California and Australia, Frédéric Magnien decided to set up a négociant business of his own, buying high quality fruit from growers in a variety of appellations in both the Côte de Nuits and Côte de Beaune. By advising the farmers throughout the season, right up to telling them when he would like the fruit picked, he is able to ensure the best quality possible. I once asked him how he could be so sure that all his vineyards would conform and he said that he had been known (and seen) to hang around behind walls to keep an eye on things to ensure everything went to plan! His wines are generally broadly fruited and drink in the early to medium term, however they have the backbone and quality at the higher levels to make fine old bones.

**White Wine**

Meursault Cœur des Roches, Frédéric Magnien	£220
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Pale gold with a rich, honeyed nose of mineral white fruits, very Meursault in style, plump and racy at the same time. Rich, floral stone fruits on the palate with a distant trace of toasty wood behind, luscious and well made. From 2012

**Red Wines**

Gevrey Chambertin Vieilles Vignes, Frédéric Magnien	£230
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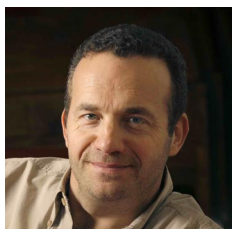
Deep red black, this had just finished its malolactic fermentation when we tasted. Vibrant nose of tarry black fruits, mineral and crunchy, leading to a black fruited palate, closed with some creaminess behind, with tight, well-rounded tannins behind, going to a long, balanced finish. From 2013

Gevrey Chambertin aux Echézeaux, Frédéric Magnien	£250
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Deep red black to pink on the rim, with a nose of dense black fruits, violets and some creamy new wood behind. On the palate supple and stalky with black fruits and spicy crème pâtissière, austere with lovely sweetness behind leading to a perfumed, forest fruit finish. From 2014

*“2008 was born of rigour, yet is infused with vigour. It is a grower’s vintage - the third in a row of classic Burgundy vintages - which express the progress achieved in this region over the past two decades.”*

Sarah Marsh MW, Decanter Magazine

**DOMAINE ARNOUX LACHAUX**

On my first visit to Domaine Arnoux Lachaux in the succulent but not exactly legendary vintage of 2007 I was incredibly impressed by the stylishness, purity and linear quality of Pascal Lachaux's wines. Needless to say I was very keen to see what he would make of the more complicated 2008 vintage, a challenge right across the Burgundy region. Well, the purity of fruit and linear qualities came soaring through again, with spectacular, classic Pinot Noir notes which leave you gasping for more – these are wines which will excite any Burgundy lover, and the temptation to keep the tiny quantities for ourselves is remarkably strong. Pascal Lachaux describes the 2008 as a 'beau millésime' which will drink after the 2006s.

**Red Wines**

Bourgogne Pinot Fin, Domaine Arnoux Lachaux £135

Dense black red with lovely perfumed fruits on the nose, rich, with dusty black skinned fruit. Plump red fruits on the palate, rich and juicy, ripe with a long, structured finish. From 2012

Nuits Saint Georges, Domaine Arnoux Lachaux £245

Tasting note to follow

Vosne Romanée, Domaine Arnoux Lachaux £315

Dense purple right to the rim, with a nose of tight, ripe black fruits with attractive, toasty new wood notes in the background. On the palate substantial red fruits with a floral, almost jasmine, note, with supple, present tannins behind and a ripe, long finish. From 2014

Nuits Saint Georges 1er Cru les Poisets, Domaine Arnoux Lachaux £345

Deep red black to the rim, with a spectacular, enveloping nose of plum, damson, cedar and cigar. Dense black fruits on the palate with substantial old vine tannins, rich, concentrated and long, quite superb. From 2015

Chambolle Musigny, Domaine Arnoux Lachaux £345

Dense black red to the rim, with a tight, reductive nose of black fruits, very closed at present, leading to a tautly fruited palate with big, supple tannins behind, very charismatic wine with long, fruited finish. From 2015

Vosne Romanée les Hautes Maizières, Domaine Arnoux Lachaux £385

Bright red black right to the rim, with a lovely rich nose of black cherry and red fruits with grilled, new wood notes behind. Rich black and red fruits on the palate, creamy, plump with firm structural tannins behind, with a long, succulent finish. Lovely. From 2015

Vosne Romanée 1er Cru les Chaumes, Domaine Arnoux Lachaux 6 per case £275

Dense red black right to the rim, with a tight, vinous nose of black cherry laced with spice and underscored by some elegant new wood notes. Big, broad red fruits on the palate underpinned by dense, supple tannins, again spiced with vanillin notes and superb Pinot purity. Very persistent finish. From 2016

Echézeaux, Domaine Arnoux Lachaux **SOLD OUT** 6 per case £560

Bright red black to the rim with a tight, sappy nose of red fruits, very closed. Gorgeously ethereal fresh fruits on the palate, pure, clean, crunchy with fine, ripe tannins masked by the fruit, going to a persistent finish. Subtle power. From 2017

Romanée Saint Vivant, Domaine Arnoux Lachaux **SOLD OUT** 6 per case £1,495

Slightly less intense colour but vibrant right to the rim with a rich, red fruit nose redolent of warmed redcurrants. Concentrated red fruits on the palate, underscored with substantial yet supple tannins, powerful but very elegant too, with a distant grilled, spiced note the only evidence of the 100% new wood used on this cru. From 2016

## DOMAINE DE L'ARLOT



Domaine de l'Arlot in Nuits Saint Georges is one of those fairy tale stories of a neglected vineyard being rediscovered at the right time by the right people. Jean-Pierre de Smet was a business man in his former life who, after a 'stage' with Domaine Dujac, decided to become a winemaker. When Domaine de l'Arlot came to his attention he put together a plan to pull it back into shape via joint ownership with insurance giant AXA, whose CEO was a personal friend of his.

The estate comprises around 14 hectares, seven of which form the Clos de l'Arlot, a walled vineyard by the house containing vineyards, gardens and even a maze with the balance of the vineyards principally in Nuits Saint Georges and a tiny holding in Vosne Romanée. Following de Smet's retirement in 2006 the Domaine is now managed by Olivier Leriche, formerly technical director, who intends to continue along the same path, his overriding aim being to achieve balance, changing the Domaine's techniques all the time in order to achieve the best quality from each year's fruit.

In terms of viticulture, Domaine de l'Arlot is run according to bio-dynamic principles and will soon be certified as such. The wines are consistently very pale in colour, however Olivier commented that where their wines start pale and remain pale but lively, other wines which start out almost black change very quickly until they become paler than those of the Domaine. We are delighted to offer the 2008 Domaine de l'Arlot here for the first time, and will be making an offer of a selection of older vintages early in 2010.

### Red Wines

Clos du Chapeau, Côte de Nuits Villages, Domaine de l'Arlot	£165
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Pale red to the rim with a sweet, tarry, spiced nose of ripe fruits, stalky with a touch of crème pâtissière behind. On the palate soft red fruits and layered with supple, ripe tannins, very tasty and appealing. From 2012

Nuits Saint Georges 1er Cru Le Petit Arlot, Domaine de l'Arlot	£200
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From the young vines of the Clos de l'Arlot, this is deep red black in colour with a dense, perfumed, wild black fruit nose, tarry and somewhat austere, leading to a lighter palate with lashings of red fruit, rich and ripe with a long, fruited finish. From 2013

Nuits Saint Georges 1er Cru Les Petits Plets, Domaine de l'Arlot	Bottles	£225
<b>MAGNUMS SOLD OUT</b>	Magnums	£235

From the young vines of Clos des Forêts Saint Georges, this was still finishing its malolactic fermentation when we tasted. Red black and firm to the rim, a stalky, black fruited nose, leads to a rich palate with lovely depth of sweet, extra ripe fruit with substantial yet supple tannins behind and a long, evolving finish. From 2014

Nuits Saint Georges 1er Cru Clos de l'Arlot, Domaine de l'Arlot	Bottles	£360
<b>VERY LOW STOCK</b>	Magnums	£370
<b>MAGNUMS SOLD OUT</b>		

Dense but vibrant red to the rim, with a nose of stalky, creamy black fruits, spiced and musky. On the palate pure, juicy red fruits, clean and linear, with spice on the finish and tannins scarcely noticeable, long and succulent. Lovely wine. From 2014

Nuits Saint Georges 1er Cru Clos des Forêts Saint Georges, Domaine de l'Arlot	Bottles	£360
<b>MAGNUMS SOLD OUT</b>	Magnums	£370

Dense red black to vibrant on the rim, with a rich, concentrated nose of cassis and spice, a touch of animal too; perfumed. Dense dusty black fruits on the palate, very expressive and almost edible, going to a long, spiced finish with tannins in the background. From 2015

Vosne Romanée 1er Cru les Suchots, Domaine de l'Arlot	<b>SOLD OUT</b>	£440
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Paler red, bright to the rim, with a rich nose of fresh cassis and blackberry, with some sous-bois notes. Ripe, tarry red and black fruits on the palate with lovely intensity, spiced, sweet and concentrated with fine, ripe tannins behind. From 2014

## DOMAINE MACHARD DE GRAMONT

One way or another, we have followed the wines of Bertrand Machard de Gramont over the past 15 years, and they have never failed to excite. Recently, Bertrand has been joined by his daughter Axelle who will eventually take over the running of this tiny four hectare Domaine, which makes seven different crus across Nuits Saint Georges and Vosne Romanée. The majority of their wines come from old vines and the purity of fruit is stunning, even in a less than easy vintage such as 2008, and they will age slowly and gracefully.

### Red Wines

Bourgogne Rouge les Grands Chaillots, Domaine Machard de Gramont	£90
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Deep red black to the rim, with vibrant red fruits and a distant touch of orange zest. Light and fresh on the palate with dusty black fruits, with light, stalky tannins behind, fresh, clean and very easy to drink even at this young age. From 2011

Nuits Saint Georges les Terrasses de Vallerots, Domaine Machard de Gramont	£190
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From the young vines of the Vallerots vineyards which were replanted some 10 years ago. Vibrant red to the rim, with a nose of spicy bright red fruits with some crème pâtissière behind leading to a soft, supple, jammy red fruited nose with some light yet racy tannins behind going to a ripe finish. Not complex but incredibly alluring. From 2011

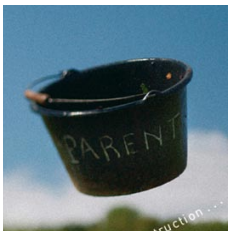
Nuits Saint Georges les Allots, Domaine Machard de Gramont	£225
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From a one hectare plot just below the premiers crus on the north side of Nuits Saint Georges, this is deep purple black, with a tight, sappy black fruited nose, yeasty with hints of crème pâtissière. Substantial black fruits on the palate, very fresh and pure, creamy too with fine ripe tannins and a long finish. Delicious. From 2013

Vosne Romanée, Domaine Machard de Gramont	<b>Low Stock</b>	£245
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Deep purple black, with rich fresh black fruit on the nose, violets, creamed, floral and again a light touch of orange zest. Full, vibrant red fruits on the palate with a touch of herb, stalky black fruits and fine, supple tannins behind going to a long finish. From 2013

## DOMAINE PARENT



Based in the very centre of Pommard, next to the village square and by the church, Domaine Parent has been making wine since the 1800s. Anne Parent took charge of the Domaine with her sister Catherine in 1998 and has been slowly revolutionising the wines. Pommard is well-known for the firm structure of its tannins, and Anne Parent has been working with various new practices such as later harvesting, gentler de-stalking and different oak selection to better handle the tannins and make the wines more accessible in their youth. Her success has been outstanding and the wines are highly recommended.

### Red Wines

Beaune 1er Cru les Epenottes, Domaine Parent	£230
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Just across a road from Pommard 1er Cru les Epenots. Deep red black, with a nose of tight black fruits, mineral, floral, with hints of almond, almost velvety, leading to a sweetly fruited palate, again floral, with notes of crème pâtissière, elegant and refined with strong primary fruits on the end and supple tannins behind. From 2012

Pommard la Croix Blanche, Domaine Parent	£230
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Vibrant, limpid red to the rim, with an amazing nose of black cherry underscored by new wood notes, perfumed, mineral and pure. On the palate, tight, sweet red fruits with supple integrated tannins behind, with a long, softly fruited finish. From 2011

Pommard 1er Cru les Chaponnières, Domaine Parent	£365
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45 and 75 year old vines make up this cru which is vibrant black red right to the rim, with a nose of primary black fruits, mineral, floral with grilled new oak notes behind. On the palate dense but racy black fruits, again toasty, with hints of black cherry and almond; incredibly supple tannins, fresh and refreshing, going to a fine, long, layered finish. Delicious. From 2014

## DOMAINE DE MONTILLE

The acidity levels in 2008 which have caused so much inconvenience with slow malolactic fermentations have been welcomed at Domaine de Montille, where Etienne de Montille explains that with Pinot Noir acidity can and does take the place of tannins. As a result, the wines needed to be well handled in order to not over-extract in the search for tannins as the structural backbone would be provided by acidity instead. He compared the style of the 2008s to the 1991s, an overlooked vintage at the outset, which aged beautifully with immense elegance.

### White Wines

Puligny-Montrachet 1er Cru Le Cailleret, Domaine de Montille **VERY LOW STOCK** 6 per case £350

Very pale gold, with tight new wood notes on the nose, honeyed, grilled, white stone fruits and a touch of nougat. Creamy, citrus notes on the palate, lemony with lovely racy acidity, light yet extraordinarily powerful with a long, rich finish. This is a gorgeous wine. From 2014

Corton-Charlemagne, Domaine de Montille **SOLD OUT** 6 per case £350

Pale gold, with tight green fruits on the nose and a hint of hazelnut behind, rich and intense, leading to a dense palate of honeyed white fruits, distant grilled notes with fine, racy acidity under the semi-tropical fruit and an extraordinarily long finish. Delicious. From 2015

### Red Wines

Beaune 1er Cru Les Sizies, Domaine de Montille £250

Mid red black to the rim, not opaque, with a nose of crushed brambly fruit, primary and pure, leading to a palate of tight blackberry fruit, fresh, stalky with some ripe tannins behind and going to a long finish. From 2013

Nuits Saint Georges 1er Cru aux Thorey, Domaine de Montille £380

Red black, not deep but vibrant. Wild black fruit on the nose, with a rich, black fruited palate underscored by ripe, supple tannins – very restrained, with a long, concentrated finish, very impressive. From 2015

Pommard 1er Cru Les Pezerolles, Domaine de Montille **LOW STOCK** £445

Ruby red with a slight touch of brick on the rim, with crunchy, jammy red fruits on the nose and a hint of tar. Ripe red fruits on the palate, with substantial tannins behind, giving way to sweet, cedary fruit on the long, evolving finish. From 2015

Volnay 1er Cru Les Champans, Domaine de Montille £460

Firm red black to the rim, with rich, velvety red fruits on the nose, underscored by some sappy new wood; fresh, ripe and crunchy. On the palate big red fruit with sappy notes behind, a hint of currant leaf, firm tannins and a long, developing finish. From 2014

Volnay 1er Cru Les Taillepieds, Domaine de Montille £470

Vibrant red right to the rim with a lovely intensity of colour. Tight, juicy red fruits on the nose, fumey and stalky but restrained, leading to a fresh, crunchy red fruit palate, plump and ripe with very supple, scarcely detectable, tannins behind. Very long, fruited finish with a touch of the exotic. Delicious. From 2015

Pommard 1er Cru Les Rugiens, Domaine de Montille **SOLD OUT** £620

Bright red black to lighter on the rim, with a really appealing nose of brambly, black fruits, rich and taut. On the palate again blackberry notes with pure crunchy red fruits behind, deeply alluring with a rich, layered finish with a burst of black fruit. From 2015

**DOMAINE MATROT**

Being based in Meursault, the Matrot domaine had some vineyards which were heavily affected by hail in 2008 whilst others remained completely untouched. At home in Blagny on the Puligny side of Meursault, Thierry's wife was not even aware of the storm destroying vineyards on the Volnay side of the village and leaving drifts up to six inches deep, which was to cut production in parts of the Domaine to just 40% of the norm. The best of his whites and the Blagny Rouge will keep and make old bones whilst for the hail affected grapes Thierry reduced the amount of skin contact to produce forward, fruity reds which will drink earlier.

**White Wines****Bourgogne Chardonnay, Domaine Matrot****£85**

Pale gold with lightly honeyed white fruits on the nose, plump and attractive. On the palate succulent, layered white fruits, fresh, pure and more appealing than the 2007 was at the same stage, with fine acidity on the finish. From 2010

**Saint Romain, Domaine Matrot****£150**

Pale gold in colour, with musky white fruits, toffee and some vanillin hints behind. Vibrant yellow fruits on the palate underscored with racy acidity, fresh citrus character and very appealing for the future. From 2012

**Saint Aubin 1er Cru Fleurs des Côteaux, Domaine Matrot****£190**

Very pale in colour, with a tightly fruited nose of white stone fruits, very closed. On the palate light, white fruits, floral, with some toasty, nutty notes behind from the new wood, elegant and refined with the acidity scarcely marked, going to a very pure finish. From 2012

**Meursault, Domaine Matrot****£250**

Deeper gold, with a plump, more open nose, honeyed with mineral rather than floral notes, alluring even at this young stage. Gorgeous attack of plump white fruits on the palate, citrus, honeyed and again this stony, mineral streak which seems to run through the 2008 vintage. Long, fresh and pure on the finish. From 2013

**Meursault 1er Cru Blagny, Domaine Matrot****£345**

Pale gold with rich buttery white fruits on the nose, tight, with floral notes behind. Much more restrained on the palate, with notes of greengage and white fruits, underscored by racy acidity yet rich and plump on an insistent finish. A panoply of contrasting flavours. From 2014

**Meursault 1er Cru Charmes, Domaine Matrot****£380**

Deep golden colour with a rich, charming nose, typical of this vineyard, dense and fat, with grilled vanilla notes behind. On the palate opulent, buttery, honeyed white stone fruits, 'pain d'épice', leesy with fine, racy acidity, layered, going to a long, juicy finish. From 2014

**Puligny Montrachet 1er Cru les Chalumeaux, Domaine Matrot****£380**

Deeper gold with green glints, with rich, leesy fruit on the nose, tight and restrained at present but with hints of grilled hazelnut behind. Tight and racy on the palate, with a distant note of vanillin, very elegant but powerful too, going to a sustained finish. From 2014

**Puligny Montrachet 1er Cru la Quintessence, Domaine Matrot****£380**

With a small increase in production here has come a reduction in the percentage of new wood – formerly 100% new wood (inevitable when only one barrel is made), it is now 50% new wood (two barrels). Deep gold in colour, with a rich, smoky, overt nose of grilled new oak, brioche and hazelnuts. On the palate rich, buttery white fruits, greengage, honey, going to a long, expressive finish. From 2014

## Red Wines

Auxey Duresses, Domaine Matrot £165

Bright, vibrant red with gorgeously pure Pinot fruit – strawberry – with a slight raisiny touch. Crunchy red fruits on the palate, very primary and appealing, with light tannins behind, this is a wine for drinking in the next 2-5 years. From 2011

Meursault Rouge, Domaine Matrot £165

Deep red to rim, with lovely structured red fruits on the nose, really pretty and pure, classic Pinot Noir, leading to a tightly fruited palate of crunchy, leafy Pinot, plump with soft tannins behind going to a particularly long finish. Delicious. From 2011

Volnay 1er Cru Santenots, Domaine Matrot £265

One of the vineyards to be heavily hit by hail. Pale red with a gorgeous nose of primary raspberry, Pinot Noir fruit, tight and fresh. Big crunchy, musky red fruits on the palate with substantial ripe tannins behind, some raisiny notes, with a hint of redcurrants on the finish. From 2012

Blagny 1er Cru la Piece Sous le Bois, Domaine Matrot £265

Deep red black, with tight black fruits on the nose, ripe, dense and crunchy, leading to a densely fruited palate, raisiny, intense, with very subtle and supple tannins, perfumed and stalky on the finish going to a long, fresh, red fruit finish. Lovely wine. From 2013

## DOMAINE PATRICK JAVILLIER



As so often happens with top end producers, their lowest red or white wine is usually far from basic and Meursault-based Patrick Javillier is no exception. His Bourgogne Blanc Oligocène is a fabulously plump, Meursault-style wine which can knock many a Meursault into a cocked hat, and all for the price of a Bourgogne Blanc. It goes without saying that his Meursaults and Cortons Charlemagnes are even better.

## White Wines

Bourgogne Blanc Cuvée Oligocène, Domaine Patrick Javillier £150

Bright gold in colour, with an appealing nose of white fruits, citrus and spiced oak, with fresh white flowers behind. Dense, sweet, ripe, white stone fruit on the palate with honeysuckle in the background, going to a long, elegant finely balanced finish. From 2012

Meursault Clos du Cromin, Domaine Patrick Javillier £270

Bright gold, with a nose of ripe, honeyed white fruits, floral and attractive, leading to a tightly fruited palate with lemony acidity, restrained but plump behind with fine, broad acidity and loads of promise. From 2013

Corton Charlemagne, Domaine Patrick Javillier 6 per case £360

Bright green gold, with a rich, white stone fruit nose with notes of green tea, leafy too, but also very restrained. On the palate soft white fruits, fine acidity, tight and not very expressive at present, with grilled notes behind, going to a long, richly fruited finish. Lovely, restrained wine. From 2015

**DOMAINE HUBERT LAMY**

The Lamy family have been involved with wine since 1640 but founded their own Domaine in 1973 with just eight hectares of vines. Based in Saint Aubin, they have been actively buying and working more vineyards since the 1990s and now own or run double that amount with Hubert Lamy's son, Olivier, at the helm. Producing mainly white wines in Saint Aubin and Chassagne Montrachet, they have a mix of village and premier cru appellations, as well as a smattering of Grand Cru Criots Bâtard Montrachet.

**White Wines**

<b>Bourgogne Blanc les Châtaigniers, Domaine Hubert Lamy</b>	<b>£130</b>
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Pale gold with tight white fruits on the nose, hints of apple and light floral notes, very pure. Creamy white fruits on the palate, soft and supple, with light acidity and a long, fresh finish. From 2010

<b>Saint Aubin la Princesse, Domaine Hubert Lamy</b>	<b>£160</b>
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Pale gold, with rich, ripe white stone fruits on the nose – white peach, apricot – and almond kernels, leading to a fresh, honeyed white fruit palate, soft and supple with fine sherry acidity behind. From 2010

<b>Saint Aubin 1er Cru en Remilly, Domaine Hubert Lamy</b>	<b>£260</b>
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Pale gold with a gorgeously appealing nose of white stone fruits with subtle new wood notes behind, very expressive and attractive. Plump, rounded white fruits on the palate, very supple and soft with lovely acidity behind; layered, structured and very expressive. From 2012

<b>Chassagne Montrachet, Domaine Hubert Lamy</b>	<b>£265</b>
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Pale yellow gold. Rich, tropical and leesy on the nose, with hints of peach and some leafy green fruits, leading to a plump, again tropically fruited palate, lovely and nervy with floral hints behind and fine, racy acidity on the end. Delicious. From 2011

**DOMAINE LAURENT COGNARD**

As a recently established Domaine, Laurent Cognard continues to tweak his vineyard and cellar techniques in order to produce the best Montagny possible. He is experimenting with large, new oak barrels (600 litres as opposed to the conventional 225 litres) in order to reduce the impact of new wood on the flavour of his wine whilst maximising the effects on the vinification and, more recently, he has reduced the amount of new wood on his wines as he worried that it might be intrusive.

**White Wine**

<b>Montagny 1er Cru les Bassets, Domaine Laurent Cognard</b>	<b>£125</b>
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Pale gold, with a very tight nose of white stone fruits and some distant butteriness, surprisingly restrained given the overt nature of his previous vintages. Tight white fruits on the palate, crisp and lemony, with some distant crème pâtissière notes and racy acidity. Stylish. From 2011

**DOMAINE ANNE-SOPHIE DEBAVELAERE**

Each year Anne-Sophie Debavelaere's wines take on a greater degree of sophistication and depth, showing increasing refinement and style, almost regardless of the vintage conditions. With a vintage like 2008 it is a real testament to her skills that the upward trend has continued, and she is now passing her knowledge onto her son Félix who, having finished his oenology studies, has begun to work at the Domaine. Her Clos du Moulin à Vent is superb, even more tempting than the delicious 2007.

**White Wine**

<b>Rully Clos du Moulin à Vent, Domaine Anne-Sophie Debavelaere</b>	<b>£95</b>
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Pale gold, with a rich, leesy nose of white stone fruits and some greengage. Sweet, honeyed white fruits on the palate, rich with hints of lemon and grapefruit behind and a light grilled note, with a rich, long finish. Truly delicious. From 2010



### Our Contact Details

to place an order or for advice and assistance in choosing your wines

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For more information on our suppliers, visit the “Our Suppliers” section of our website at  
[www.privatecellar.co.uk](http://www.privatecellar.co.uk)

### Terms and Conditions for En Primeur Purchases

Wines purchased “en primeur” i.e. prior to being bottled and shipped, will be delivered up to 18 months after release, depending on the region. 2008 Burgundies will be shipped in late 2010.

Prices for wines sold en primeur are quoted “in bond London”, exclusive of UK Duty and VAT but including shipping. Payment terms are 30 days from date of invoice. Unless otherwise stated, prices quoted are per case of 12 bottles.

Cancellation of an order for en primeur wines will be accepted by Private Cellar only if made within seven working days from receipt of your invoice, in writing, to 51 High Street, Wicken, Ely, Cambridgeshire CB7 5XR.

Wines are offered subject to availability and may be subject to allocation. Please confirm your eventual delivery instructions at the time of your order. When shipped, your wines can be delivered to you and you will be invoiced for Duty, delivery and VAT at the prevailing rate. Alternatively, your wines can be stored in bond in the Private Cellar Reserves Ltd account at the specialist wine storage facility, Vinothèque, for an annual storage fee.

Larger format bottling may be available for a supplement. If you would like your wine bottled in a format other than 75cl please request this at the time of order and we will enquire if this is possible with the domaine.

Orders for en primeur wines may be made by telephone, e-mail or post and confirmation of your order will be on the issue of our invoice.

**E&OE**



### Order Form: Burgundy 2008 Vintage

Wine	£ per case under bond	No. of cases required	£ Total

#### Payment Details

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

Please charge my credit card number: \_\_\_\_\_  
(Visa, MasterCard, Switch, Maestro)

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

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

#### Delivery and Account Address Details

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

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

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

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

These wines will be shipped in late 2010. Please indicate what you would like us to do with your wines when shipped:

Please store my wines under bond with Private Cellar Reserves Ltd

Please deliver my wines to my account address\*

\* Please note that Duty and VAT are payable when your wines are released for delivery to your home address.