





BURGUNDY

THE 2024 VINTAGE

Introduction and tasting notes by our Buying Director,
Nicola Arcedeckne-Butler MW



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Burgundy 2024 Vintage Report

“Joyously juicy reds, bursting with berry fruit, and lovely, precise whites – wines which are crying out to be drunk!”
Nicola Arcedeckne-Butler MW

Every autumn we make our pilgrimage to Burgundy to taste the new vintage and decide which wines will earn their place in our January offer. We try as hard as we can not to be influenced by media reports or even our own early impressions of the growing season, but it was impossible to ignore how gloomy the summer of 2024 had been and next to impossible to escape the disappointment emanating from all over France as a result of the weather, with headlines of frost, hail, rain, mildew: the full catalogue of viticultural woes. We set off with a degree of trepidation, arming ourselves with enamel-repairing toothpaste, expecting to make some tough decisions.

What we found, however, was quite the opposite: joyously juicy reds, bursting with berry fruit, and lovely, precise whites, wonderfully easy to taste and beautifully open – wines which are crying out to be drunk!

The Growing Season

The season began with the third consecutive mild winter, with temperatures nearly 2°C higher than the average and almost twice the normal rainfall. Early budbreak at the end of March left the vines very exposed to frost, which duly struck in April, albeit erratically. Chablis was hit hard, as was the southern part of the Côte de Beaune, particularly around Maranges and Santenay, where temperatures remained low for a prolonged period. This, combined with wet weather during flowering, meant uneven fruit set, already presaging a small harvest.

Summer continued with a fitful pattern of rain and warm temperatures, challenging growers with mildew and oidium pressure. For organic growers, this meant treating their vines after every shower and a significant increase in both manpower and products. Baptiste Guyot told us that missing just one treatment window in Pernand Vergelesses cost him an entire parcel – brutal retribution from Mother Nature.

August finally brought respite and a short dry spell which gave the vineyards a welcome window to ripen their small crop, followed by another warm period in September that allowed most Chardonnay and Pinot Noir to achieve full phenolic ripeness. Harvest took place in the middle of September.

Selection

Selection was key in the 2024 harvest with some growers picking their fragile crop grape by grape. Where normally there might be one sorting table in the cellar, they were sometimes four deep in this vintage to ensure that only the most pristine fruit was selected for fermentation. Domaine Faiveley even employed an optical sorting machine, a rare sight in Burgundy but a firm statement of their commitment to quality.

The Wines

With yields as low as 10 hectolitres per hectare in parts, many growers had to combine *crus* to fill their tanks or barrels, so some favourite wines will be missing this year, but fermentations went smoothly and relatively rapidly once the fruit was safely in. Elevated levels of malic acid, a result of the cool summer, meant that malolactic fermentations were slow, in some cellars finishing after those of the 2025 vintage.

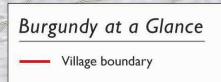
The investment in the vineyard and fruit selection paid off and the 2024 white wines are of very high quality indeed, showing beautiful balance and precision. As you will see from our tasting notes and drinking dates, they will benefit from a couple of years in the cellar before drinking extremely well for several years, depending on the appellation.

The 2024 reds are instantly charming. With thinner skins than in more solar years, growers opted for shorter macerations and fewer interventions (such as punching down) to preserve the gorgeously fresh fruit and the resulting wines are incredibly limpid, with a jewel-like colour, super-fresh fruit and soft, supple tannins behind. This joyful, juicy character makes them irresistible and they will drink early and well at all levels, although the top *premiers* and *grands crus* will reward a little more patience.

After the turmoil of the growing season in 2024 few expected Burgundy to deliver a vintage of such charm – but make no mistake: this is a return to red Burgundy as it should be, perfumed, elegant and linear, and these wines will give immense pleasure to all Pinot lovers.

Nicola Arcedeckne-Butler MW
November 2025

The Burgundy 2024 vintage is offered in bond. Please see our terms and conditions on page 1 for shipping dates.
Please let us know at the time of ordering if you would like to store your wines with
Private Cellar Reserves LLP or take delivery of the wines Duty Paid.



* One *ouvrée* = 428 meters squared

 = These wines are exclusive to Private Cellar in the UK

Map produced by Encompass Graphics Ltd

CHABLIS

Whilst Chablis is often perceived to be a part of Burgundy, many of the growers consider their region to be a world apart – after all, they are in a different *département* (Yonne rather than Côte d’Or) and have different soil and weather profiles. Wine production here is dominated by the Chardonnay grape, with some Pinot Noir in smaller appellations such as Irancy and Coulanges-la-Vineuse, and there is even some Sauvignon Blanc in Sauvignon de St Bris, to the west of Chablis.

The vineyards here cover over 5,000 hectares and are centred around the town of Chablis, on the Serein river. 750 hectares are responsible for 40 different *premiers crus* and just over 100 hectares are dedicated to the seven *grands crus* – Blanchot, Bougros, Les Clos, Grenouilles, Preuses, Valmur and Vaudésir. The remaining hectareage is split between Chablis *Villages* and Petit Chablis, which comprises around 20% of the region mostly planted on less noble soils. The *grand cru* vineyards are all to the east of the town, on a southwest facing escarpment whilst the *premiers crus* radiate out from the town of Chablis, mostly along tributaries to the Serein and on the better-exposed valley slopes.

Soils are dominated by Kimmeridgian limestone formed in the Jurassic period, rich in oyster shell fossils and with a layer of loam on top. This produces a style of Chardonnay dominated by mineral flavours with notable acidity, which can age gracefully for many years. In general, there is very little barrel ageing in the region, although some growers will use older barrels to age part of their *premiers* and *grands crus* to allow some gentle oxidation, but not to add oak flavours. *Grands crus* can be very austere in youth, needing several years to evolve and mature, whilst *premiers crus* are more approachable from the outset; most Chablis *villages* can be drunk as soon as it is released, although many will age well too.



Samuel Billaud

We encountered an infectiously upbeat Samuel Billaud when we visited him in October – and with good reason. His 2024 wines are exceptional. It was a particularly challenging growing season in Chablis: frost, three hailstorms and the ensuing relentless pressure on the vines gave growers plenty of angst and tested their skills to the limit. Samuel described it as a very technical vintage, demanding constant vigilance from both vigneron and winemaker but the result is a wonderfully classic expression of Chablis, the kind we have only seen a handful of times in the past couple of decades. Yields are painfully low with *grand cru* Le Clos down 80% and no Fourchaumes produced at all. With Samuel’s overall production reduced by an average of 50%, he has blended some *crus* to achieve workable volumes. Allocations are extremely tight, so we encourage you to act quickly to secure your wines. This is essential Chablis – just as it should be.



£ per case
in bond

Chablis Villages	2024	6 per case	£132
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From three different plots near *premier cru* Les Vaillons with 85-year-old vines, close to *premier cru* Montée de Tonnerre below the Château and the last from Pargues, considered to be close to *premier cru* quality; each plot picked and vinified separately and blended just ahead of bottling. No oak. Pale gold with a green glint and a nose of leafy, musky fruit, white flowers, very fresh, leading to a lively palate with lovely lime-fresh acidity, mineral, with bright white stone fruits, white flowers, fine acidity and a racy finish which builds and develops. Proper Chablis! Drink 2026 - 2030

Chablis 1er Cru Les Fourneaux	2024	6 per case	£255
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From two plots on the right bank, east of Mont de Milieu, one in Fourneaux with 60-year-old vines and the other in Côtes de Près Girots with 35 year old vines; all vinified and matured in stainless steel for 15 months. Pale gold with a green glint and a nose of rich yellow fruits and white flowers which come out on swirling, lightly creamed but mainly focused on classic mineral notes. The palate starts with racy, lemony fruit followed by spiced, stony flavours, rich and juicy with fine intensity, fresh and layered, going to a beautifully balanced, racy finish. Drink 2027 - 2032

Chablis 1er Cru Butteaux	2024	6 per case	£275
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From 70-year-old vines within *premier cru* Montmains, on the left bank of the river. Just 1,300 bottles in 2024. Barrel fermented in neutral oak, then matured in large old barrels for a year before a few months in stainless steel to harmonise. Pale green gold with a fresh, leafy nose, floral and pretty, leading to a palate of juicy white stone fruit, again floral with light notes of spice, deliciously citrus, going to a creamy yet racy finish with musky stony notes. Elegant with subtle power and minerality throughout – so much going on! Drink 2027 - 2032

Chablis 1er Cru Montée de Tonnerre	2024	6 per case	£295
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From two parcels, one in the high part of Chapelot, the other in Montée de Tonnerre itself; 55-year-old vines, 20% fermented in old barrel with the rest in stainless steel, where it spends a full year before being blended with the barrel fermented portion and then given a further six months in stainless steel. Bright green gold with a nose of tight, stony, creamed white fruits, floral (green flowers) and almost sappy in its freshness. Lovely citrus attack on the palate, fresh creamy notes behind, again green flowers, musky and perfumed, with a lovely mineral crunch, broad and spiced yet linear too, going to a long, ripe finish. Superb. Drink 2027 - 2033

Chablis Grand Cru Bougros	2024	6 per case	£575
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At the western end of the *grands crus* valley, on the flat land between Bougros and Preuses. Mostly vinified in two-year-old 456 litre barrels with small part in tank, where it spends a year before being blended with the barrel portion and aged in tank for further six months. No *bâtonnage*. Bright green gold with a nose of creamed, leafy white stone fruit, musky with notes of wet flint, floral with a light redcurrant note too, leading to a palate of soft supple white stone fruits behind the lime-fresh acidity, racy and nervy at its core, with notes of green leaf, lightly spiced and going to a racy, linear finish. Wow! Drink 2028 - 2033+

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Lamblin & Fils

Originally vine growers before becoming winemakers, Lamblin is currently run by the 12th generation in the form of Clément and Alexandre Lamblin, under the guidance their respective fathers, Didier and Michel. They are based in Maligny, north of the town of Chablis, and in an almost total reversal of their origins, the Lamblin family now own only a few hectares of vines and buy the majority of their fruit from the same growers year after year, where they have an input into the growing regime, harvest dates and everything else besides. Their own holdings are in *premier cru* Fourchaumes as well as the *villages* appellation. They are gradually moving more towards organic production, both with their own vines and with their regular growers and can now boast two organic *premiers crus* which they run alongside their conventional bottlings. Whilst the 2024 growing season was a really challenging one and brought a very small harvest, just 30% of a normal year, the Lamblin team are absolutely delighted by the quality of the wines produced. Chablis’ mark is its minerality and the recent sunny years have brought aromatics which mask the more mineral notes so the return to a more classic style is very welcome. The *grands crus* were hit hardest, with just 20% of a normal vintage, and there is no Les Clos at all, so we recommend an early response to the offer to secure your wines.



£ per case
in bond

Petit Chablis 	2024	12 per case	£135
Fermented in tank with three to four months on lees prior to bottling. Pale gold with a lovely nose of juicy white stone fruit, succulent and floral with a tangy green note, but creamy too, leading to a palate of white stone fruit, fresh, juicy and racy with a creamy plumpness behind. Really nicely done and refreshing with a light mineral bite. Drink 2026 - 2028			
Chablis Villages 	2024	12 per case	£165
Fermented in tank with up to six months on fine lees. Bright gold with an expressive nose of mineral white stone fruit, lightly floral, really alluring but not lush with a creamed note behind, leading to a palate of saline fruit with a mineral backdrop, juicy and fresh with a lively green streak, racy and intense, mineral with good zing and length on the finish. Delicious. Drink 2026 - 2029+			
Chablis 1er Cru Beuroy 	2024	12 per case	£250
To the north west of the village, on the left bank of the Serein; barrel fermented in old oak and then aged in tank for up to 8 months on fine lees. Slightly deeper in colour with a more complex nose of green leaf, creamed, broad yet linear, leesy and very alluring with a hint of iodine. Broad on the palate with a lovely zip of acidity, fresh and mineral with light floral notes and white stone fruits, going to a deliciously long zingy, mineral finish. Drink 2027 - 2032			
Chablis 1er Cru Vaillons 	2024	12 per case	£250
Southwest of the village; barrel fermented in old oak and then aged in tank for up to 8 months on fine lees. Bright gold with a broad nose of plump white stone fruit, leafy and then mineral and stony with a bit more complexity than the Beuroy at this stage, leading to a broader palate of substantial white fruits, leafy and creamed with mineral notes behind, fresh, racy acidity kept in check by the fruit and going to a pure, racy and long finish. Drink 2027 - 2032			

Chablis 1er Cru Fourchaumes 	2024	12 per case	£295
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Northeast of the village, east of the Serein, and just north of the *grands crus*; barrel fermented in old oak and then aged in tank for up to 8 months on fine lees. Bright gold with a nose of tight, lactic white stone fruit, leafy and more restrained, almost stony, with a palate of rounded yellow stone fruit, green apple, creamed yet mineral with the acidity initially quiet but then coming to the fore and going to a taut, stony, leafy finish. Deliciously moreish. Drink 2027 - 2032+

Chablis Grand Cru Vaudésir 	2024	6 per case	£310
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Right in the middle of the *grands crus*, at the top of the hill; fermented and matured in barrel, with some newer oak. Pale gold with a nose of fresh, ripe stone fruit, floral and leafy, not lush, very primary and pure with notes of wet stone, light citrus zest, really focused. A big intensity of fruit on the palate, saline and mineral, with some sweetness behind, very linear with fruit behind, going to a tight, refined mineral finish. Drink 2027 - 2033

Chablis Grand Cru Bougros 	2024	6 per case	£310
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64 *ares* of family-owned vines – producing around 3,000 bottles in a good year – at the northern end of the *grands crus*; fermented and matured in barrel, with some newer oak. Deeper gold with a rich, creamed, lactic nose, leesy with notes of green leaf, yellow stone fruits and some grilled oak notes. Floral on the palate – jasmine and freesia – with rounded buttery, toasted notes behind, with racy acidity, a wonderfully contrasting combination of plump yet linear, a distant note of rose petals, going to a mouth-watering, mineral finish with real zip. Drink 2027 - 2033+



BEAUJOLAIS

The Beaujolais region runs from south of Mâcon to just north of Lyon, forming part of an almost unbroken vinous corridor from Champagne to Marseille. There are over 13,500 hectares of vines under the Beaujolais name, 97% of which are down to Gamay, Beaujolais' signature red grape, with the balance made up of Chardonnay with some Pinot Noir. Within this vast region, basic Beaujolais comes from the southerly vineyards, mostly on the plains north of Lyon, with the superior Beaujolais *Villages* and the individual *Crus* in the northern part, between to the *villages* of Beaujeu and Belleville, with steep hills providing ideal growing conditions. Soils vary hugely across the region; in the north they are predominantly based on pink granite and granite-derived sand, with clay below. The Gamay grape, an ancient cross between Pinot Noir and Gouais Blanc, was famously outlawed from Burgundy by Philip the Bold in 1395 as a 'bad and disloyal plant', pushing plantings to the south in Beaujolais (and notably outside the kingdom of Burgundy), mainly because it is more productive and earlier ripening than Pinot Noir, and therefore easier to grow. The grape lends itself to two very different styles of wine making – carbonic maceration, where the fruit is left whole and undergoes intercellular fermentation, making a juicy, light style of wine with some carbonic spritz, or traditional fermentation, in the same way as Pinot Noir, either with or without whole bunches but taking more time in gentle fermentation, extracting more colour and flavours in the process. Wines made by the first method are often bottled young and sold either as Beaujolais *Nouveau* or straight Beaujolais, for early drinking, whilst those made by the second method, including the *Crus*, are often put into barrel (old or new) for further maturation and although they can be drunk young, they also age brilliantly, taking on more Pinot Noir-like characteristics as they evolve.



Laurent Savoye, Domaine des Combiers

We don't usually offer Beaujolais in our Burgundy *primeur* offer – indeed many a Burgundian would argue that they have no place in a Burgundy offer at all – but having tasted the few 2024s which survived the brutal growing season with Laurent Savoye we really feel that they deserve a little bit more attention than usual. As elsewhere in France, the summer was a litany of rain and low light, but in Beaujolais it was further compounded by two vicious hailstorms in June and July, running along a narrow strip which decimated the Beaujolais *Villages* vineyards whilst leaving St Amour unscathed.



Laurent Savoye's Domaine des Combiers covers just over nine hectares of some of the steepest slopes in Fleurie, with average yields of under 35 hectolitres per hectare. In 2023 he added 80 *ares* of vines in St Amour, to the north of his Fleurie vineyards, over half of which are 70 – 80 year old vines, planted at 11,000 vines per hectare, which forces the vine roots down into the deep clay-based soil. The 2024 is only Laurent's second vintage but it is a corker, and a reminder that the Beaujolais *crus* make serious wines at incredibly sensible prices. We also tasted some older vintages of Fleurie, the 2023 la Cadole and 2022 Montgenas – wow, a reminder that Beaujolais should be allowed a few years in bottle to really show their best.

			£ per case in bond
Beaujolais Blanc les Bruyères	2024	12 per case	£125
30 year old vines on deep, clay and loam soils facing south east; no oak. Pale yellow with a glorious nose of juicy, semi-exotic stone fruit, a hint of orange zest, green leaf and marzipan, zingy, leading to a palate of racy white stone fruit, less overt than the nose, yet still plump with lovely lemony acidity, juicy with greengage notes, going to a lovely, fresh, citrus-infused finish. Instant joy. Drink 2026 - 2028			
St Amour	2024	12 per case 6 magnums	£150 £170

From a mix of young vines and 70 to 80 year old vines planted on deep, clay-rich soils. Bright red black with a lovely nose of spiced red and black fruits, plums, lively, leafy and spiced, leading to a palate of dark chocolate, dark fruits, brambly with supple tannins behind the plentiful fruit, a note of bitters and going to a long, mouth-watering finish. Juicily alluring. Drink 2026 - 2030+

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THE CÔTE CHALONNAISE & THE MÂCONNAIS

The Côte Chalonnaise is essentially a continuation of the Côte de Beaune, based around the town of Chalon-sur-Saône and with very similar soils to its northerly neighbour. Here both reds and whites flourish, using principally Pinot Noir for reds and Chardonnay for whites, along with Aligoté which has particularly made its home in Bouzeron; all of the villages have *premier cru* sites. The best known red wines are Mercurey and Givry, whilst Montagny and Rully dominate the whites. The soils are predominantly limestone with sand and clay in the mix; the limestone occurs in outcrops rather than under all the soils and as a result the landscape here is a mix of arable farms and vineyards rather than the monoculture found further north.

The Mâconnais is the most southerly part of Burgundy, squeezed between the Saône and Grosne rivers, extending 35 kilometres from Sennecey-le-Grand in the north to St Vérand in the south. The southern part of the region is dominated by dramatic limestone outcrops, and in particular the twin hanging rocks of Vergisson and Solutré, with vines growing on their steep slopes and in the lee of the hills; the majority of the wines are white, from Chardonnay, which thrives in the limestone-clay soils. Certain villages producing Mâcon and Pouilly are allowed to add the name of their individual village to the wine, which is why there are many different Mâcons and Pouillys available – such as Mâcon Uchizy, Mâcon Chaintré, Pouilly Fuissé, Pouilly Vinzelles. The southernmost wine of the region is St Véran, from around the village of St Vérand. Being warmer than the Côte de Beaune, and with considerable clay content in the soil, these wines tend to be fuller bodied and plumper than their more northerly counterparts, and they tend to drink younger. Until very recently, there was no vineyard hierarchy, however Pouilly Fuissé was granted *premier cru* status for 22 vineyard sites from the 2020 vintage, bringing with it rules surrounding lower yields and stricter quality controls.



Château de Buxy, Laurent Cognard & Co.

When we visited Laurent last year, he told us that he was happy with his 2024s, both in terms of quality and quantity, and it was truly gratifying to see – and taste – that he was right. Although his production was down some 30% overall, his Montagny and Pouilly vineyards had around normal yields. It was his reds that bore the brunt of the frost and poor weather, requiring around a dozen treatments – but, compared with the Côte de Nuits where some growers did nigh on 30 treatments, he was fortunate. The timing of the 2024 Chardonnay harvest was key, with the best wines coming from growers like Laurent who could afford to hold back and then harvest at short notice, when the fruit was perfectly ripe. His wines are delicious. And there’s more good news: from 2024 his Pouilly Vinzelles Les Quarts, a wine we have followed for years, now carries the designation of *premier cru*. It is a wine which has long overdelivered and absolutely merits its promotion.



£ per case
in bond

Montagny 1er Cru Les Bassets	2024	12 per case	£295
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Mostly from 40 year old plus vines, from the top of the Bassets vineyard which always gives aromatic overtones; aged in 500 litre barrels. Bright gold with a nose of leesy white stone fruit, a distant grilled note, citrus and floral, with a gorgeous palate of broad golden fruit with bright, citrusy acidity, leafy and racy with a lovely long creamed lemony finish. Gorgeous. Drink 2026 - 2030

Pouilly Vinzelles 1er Cru Les Quarts	2024	12 per case	£300
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From a 0.32 hectare vineyard belonging to Laurent’s uncle; fermented in 500 litre barrels. Very pale lemon yellow with a nose of tight, mineral white stone fruit, a note of iodine, citrus, leafy and lightly perfumed, leading to a rich, tight and intense palate, mineral and saline with lots of taut white stone fruit behind and finishing fresh and racy. Very focused. Drink 2026 - 2031



Château Fuissé

When tasting with a grower who works with just one grape – Chardonnay in this case – in just one locality – the Mâconnais – it is incredible to see the differences between each wine, where the only variable is the precise location of the vineyard and the soil in which the vines grow. At Château Fuissé, the wines range from light and floral (Bourgogne Blanc, Famille Vincent) to broad and powerful (Le Clos), with all stops in between. The aim is always to respect the *terroir* and as a result the use of oak – new or used – is changed according to location to allow the fruit to shine rather than overshadow it. Most properties use a mix of barrels from a variety of coopers and forests so that there is no single dominant oak influence but where they use oak, Château Fuissé prefer to work with just one local cooper, Dargaud & Jaeglé, based in nearby Romanèche-Thorins, as they feel that this allows them to better represent the harvest. This strategy limits the varying external influences on each individual wine and, most importantly, reflects their Mâconnais origin better than a cooper from the Côte d'Or. The results are extraordinary – between two wines with high proportions of new wood, one appears really toasty whilst the other shows almost no trace of oak at all. The power of soil!



£ per case
in bond

Bourgogne Blanc, Famille Vincent	2024	12 per case	£140
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In 2024 the fruit for this *cuvée* was sourced from vineyards outside the main Mâcon appellations of Davey, Fuissé and Solutré; no oak. Pale light gold with a lovely fresh, juicy nose, light buttery fruit, citrus with a nice green lick, leading to a fresh, easy-going palate, racy and mineral with juicy green stone fruit leading to a fresh, vibrant finish. Drink 2026 - 2028

St Véran, Château Fuissé	2024	12 per case	£200
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7.9 hectares, split into two distinct zones, one facing north on Mount Pouilly, the other in Davayé at the foot of the Vergisson rock, which in turn has clay soils on one side and salty soils on the other. The fruit is harvested and vinified separately before blending at around six months; no oak. Pale with juicy white stone fruit on the nose, leafy with notes of greengage leading to a mineral, saline palate, rich and rounded with lovely acidity on the end, racy and taut and deliciously stylish. Just 12.5% abv this year. Drink 2026 - 2029+

Pouilly Fuissé Tête de Cuvée, Château Fuissé	2024	12 per case	£290
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This is Château Fuissé's principal wine, accounting for some 65% of their production, from fifty different plots planted on varying soil types covering some 20 hectares across the appellation. Harvested separately in thirty lots, one third remains in tank whilst the rest goes into a combination of new and used oak, with the new oak going to the wines from richer soils which are better able to take it. Bright green gold with a nose of juicy white stone fruits and a lightly grilled caramel note, even toffee, white flowers, sherbet and citrus. Lovely on the palate, smooth and broad with a distant hint of oak, rich and delicious with light green spices and going to a broad, ripe, long finish with a zip of lemony acidity on the end. Fabulous. Drink 2027 - 2032

Pouilly Fuissé Les Combettes, Château Fuissé	2024	12 per case	£440
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1.3 hectares on Bajocian limestone and always the last vineyard to be harvested; barrel fermented with no new oak, and never any oak younger than three or four years old in the ageing process. Bright gold with a gorgeous nose of rich caramelised fruit, broad with a leafy citrus note, plump and creamed and really alluring, leading to a broad palate, mouthcoating and creamed yet fresh and racy too, linear with a lovely mineral thread and a long, saline finish. Delicious. Drink 2027 - 2033

Pouilly Fuissé 1er Cru Le Clos (Monopole), Château Fuissé	2024	6 per case	£285
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From 2.7 hectares of vines directly behind the château, this is the only *premier cru* in Pouilly Fuissé which has all three soil profiles – limestone, clay and marl – running from top to bottom of the slope; 10 months in barrel, 85% new oak. Deeper gold with a green glint and a rich, grilled nose with hints of nougat, leafy and intense, leading to a herbal, saline palate, plump and intense yet racy and linear too, taut citrus leading to a rich, creamed finish with a light phenolic twist. Very fine. Drink 2028 - 2034



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THE CÔTE DE BEAUNE

Running some 20 km from Ladoix Serrigny, north of Beaune, to Maranges in the south, the Côte de Beaune sits on limestone-rich soils, interspersed with clay and marl. White wines dominate in the southern part, and reds become more prevalent further north as the soils become increasingly clay-rich. Over and above individual appellations, two main generic classifications produce wines from several *villages* at a higher quality level than straight *Bourgognes*: Côte de Beaune *Villages*, a red wine only designation, which can come from any village barring Aloxe Corton, Pommard, Volnay and Beaune, and Hautes Côtes de Beaune, from fruit grown in the hills to the west of the town, often at a higher altitude above the *villages* and *crus* vineyards.

Starting in the south, Maranges and Santenay lie on similar soils to their more northern neighbours but with more southerly or south-westerly exposures. Maranges received its own appellation in 1988. Both *villages* are better known historically for their reds but their reputation for white wines is justifiably growing rapidly so don't miss these from Domaine Chevrot.

The famous *villages* of Chassagne, Puligny and Meursault dominate the southern part of the Côte de Beaune and are home to the principal *grands crus*: Bâtard, Bienvenues Bâtard, Chevalier and Criots Montrachet and, of course, Le Montrachet itself. The clay and iron-rich soils in Chassagne bring more power to wines; it was traditionally a red appellation until very recently. Travelling north, the clay gives way to more denuded limestone in Puligny and the southern reaches of Meursault, giving more lifted, racy wines with a zip of purity, focused on elegance. In the centre of Meursault and to the north, clay comes once more into the equation, bringing more volume to the wines. St Aubin, above Puligny, and St Romain, above Meursault, both lie on higher, poor limestone soils and their colder vineyards give tighter, pure, mineral wines but without the depth of their better-known neighbours.

North of Meursault, the soils return to a mix of clay and limestone and here red wine dominates once more in the *villages* of Volnay and Pommard. A geological fault running through the middle of Volnay separates the more calcareous soils of the south from the clay of the north, and the wines reflect this with the northern Volnay *premiers crus* tending to have more focused power, sharing many similarities with neighbouring Pommard. Pommard has long had a reputation for impenetrably tannic Pinots but this has changed in recent years with growers like Anne Parent and Constance Fages and whilst the wines are, without doubt, big and concentrated they are now approachable in youth, with striking floral characteristics.

To the west of Beaune itself lie the Beaune appellations, mainly for red wines although there are one or two significant white *premiers crus* of note. More than 40 red *premiers crus* sit on the steep scree slopes, the bottom of which has more marl and clay; those at the southern end tend to be softer and more rounded whilst the northerly appellations lean towards power. Whites are pure and racy, often fuller bodied than those around Puligny.

The last piece of the Côte de Beaune puzzle lies between Beaune and Ladoix, focused on the hill of Corton and its *grands crus*: Corton Charlemagne and Corton, the only red *grand cru* in the Côte de Beaune. The vineyards are all on the south and south-east facing slopes of the hill, with rich limestone clay soils, giving wines which can have huge power and durability. In a recent tasting of white *grands crus* dating back to the late 1990s, only the Corton Charlemagne wines were consistently good and alive.

Domaine Jean Chartron

The 14.5 hectares which make up Domaine Jean Chartron are presided over by the fifth generation, Jean-Michel and his sister Anne-Laure Chartron. Their holdings are split over no fewer than 22 different appellations, the majority of which are *premier* or *grand cru* sites in Puligny Montrachet, dominated by white wines with one, incredibly rare, red *premier cru* Puligny. Their philosophy is one of tradition and minimal intervention, Jean-Michel and Anne-Laure have used no chemicals in the vineyards since they took over, preferring instead to use homeopathic treatments and plants which discourage nematode spread to ensure that their vines are as healthy as they can be. Despite using organic practices and products, the Chartrons have never been certified organic, and were very relieved in 2024 as it meant they could use a longer-lasting treatment against mildew and oidium without breaking any rules. Because it was so wet, they invested in a mini sprayer which runs on caterpillar tracks to reduce compaction and as a result they had around two thirds of a normal harvest. Jean-Michel loves the 2024 vintage because of the cooler fruit and compares it to 2014 which had an equally difficult growing season and produced some lovely wines. Since 2020, all the wines have been bottled under technical Diam corks to preserve their freshness.



£ per case
in bond

Bourgogne Chardonnay, Eugénie Dupard	2024	12 per case	£195
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Most of the fruit for Chartron's Bourgogne Chardonnay comes from the Clos de la Combe vineyard opposite the cellar in Puligny, along with young vine fruit from Chassagne. No new oak. Pale gold with a nose of grilled, toasty white stone fruit, citrusy and juicy, leading to a deliciously approachable palate of golden stone fruit, again these grilled citrus notes, rich and intense and going to a lovely succulent finish. Drink 2026 - 2028

Hautes Côtes de Beaune Blanc Vieilles Vignes	2024	12 per case	£215
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One of the Domaine's larger vineyards at just over 1.05 hectares, close to the village of Nantoux in the hills west of Beaune; half goes into 500 litre *foudres* with the balance in barrels, and no more than 5% new oak. Bright gold with a green glint with a nose of green skinned fruit, sherbet and green leaf, creamed, leading to a palate of delicious white stone fruit, lightly perfumed, juicy and succulent and really alluring with more depth than the Bourgogne Chardonnay but just as approachable and with a super-tasty long finish. Drink 2026 - 2029+

Pernand Vergelesses	2024	12 per case	£340
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This is the first time we have offered this, but it is too good to leave out. 80% of the fruit comes from the Belles Filles vineyard, limestone-rich and east facing, looking towards *premier cru* Sous Frétille. Entirely barrel fermented with 30% new oak. Bright gold with a green glint, pale, with a nose of tightly focused citrus fruit, very precise, leading to a rich palate with racy green skinned fruits with lovely weight, juicy and ripe and going to a long, thrilling finish. Drink 2027 - 2031+

St Aubin 1er Cru Murgers des Dents de Chien	2024	12 per case	£530
Having tasted this in the cellar with customers, we twisted Jean-Michel's arm to offer us a few cases for the first time. From four parcels amounting to around half a hectare on clay and limestone this is 100% barrel fermented with 25% new oak. Pale with a green glint and a tighter nose of rich, lightly grilled yet mineral fruit, creamed citrus and very juicy, leading to a palate of succulent white stone fruit, racy yet honeyed at the same time with some fresh leafy green notes, paradoxically creamy and stony with an almost plummy finish. Wow – so many contradictions but so delicious! Drink 2027 - 2032			
Chassagne Montrachet	2024	6 per case	£285
Just over half a hectare of vines mostly in Les Benoîtes (marl and clay) with 25% of the fruit from the younger vines planted in 2019 in <i>premier cru</i> Le Cailleret on limestone; 16 barrels in 2024 with 20% new oak. Bright gold with a nose of leesy white stone fruit, sherbet, green spices, rounded and creamed, alluring yet not lush, leading to a rich, intense palate of zingy citrus zest, plump and floral, very intense and going to a lovely long finish. Drink 2028 - 2032+			
Puligny Montrachet	2024	6 per case	£300
From 0.33 hectares of vines split between Les Tremblots and La Rue aux Vaches, formerly run by the viticultural school and now on a five year lease exclusively to winemakers who live in Puligny; barrel fermented with 25% new oak. Pale gold with a nose of racy fruit, green stems and green stone fruit, leafy and golden with a distant grilled note leading to an intense mineral palate, crunchy stone fruit with lovely richness behind, citrus and green lemons, light toast going to a layered, ripe, intense finish. Drink 2028 - 2032			
Puligny Montrachet 1er Cru Clos de la Pucelle (Monopole)	2024	6 per case	£500
Clos de la Pucelle is Chartron's biggest <i>premier cru</i> site, sitting at just over 1.1 hectares, next to <i>grand cru</i> Bâtard Montrachet; 30% new oak. Bright green gold with a nose of racy white stone fruit, taut and leafy, some green leaf, lightly spiced and perfumed with white flowers behind. Rich and layered on the palate, floral with white stone fruit, mineral and stony yet broad and mouthcoating at the same time and going to a long, deeply alluring finish. Drink 2028 - 2033+			
Puligny Montrachet 1er Cru Clos du Cailleret (Monopole)	2024	6 per case	£500
Just under a hectare of vines, close to the vines of Le Montrachet, on a more limestone-rich soil. Pale green gold with a nose of green, leafy fruit, with spice and perfume behind, floral and very restrained after the overt Pucelle. Fabulous on the palate, so much energy on entry, zingy with floral white fruits, leafy with a rich density behind, with rich power lending the finish so much intensity and length. Superb. Drink 2028 - 2034			
Chevalier Montrachet Grand Cru Clos des Chevaliers (Monopole)	2024	6 per case	£2,450
The Chartrons own just over half a hectare of Chevalier Montrachet's seven hectares, a sizeable proportion, some of which they trade in for their Le Montrachet fruit. 40% new oak and just 7 barrels in 2024. Pale green gold with a nose of very tight white flowers, white fruit, rich yet so restrained, with some mineral notes too, leading to a palate of powerful white stone fruit, floral and spiced with a very distant grilled note, rich, layered and complex – citrus, <i>pain d'épices</i> – yet racily fresh too going to really long, broad yet linear finish. Wow! Drink 2028 - 2035			

£ per case
in bond

Le Montrachet Grand Cru	2024	1 per case	£950
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Just one barrel made in 2024, from fruit exchanged with Chevalier and from the Chassagne side of the appellation. Deep gold with a green glint and a rich, intense nose, really floral with a hint of spice, racy and broad and so alluring. Hugely concentrated on the palate with an intense floral note, golden stone fruit, leafy and focused with so much concentration and a fine zip of acidity on the finish to underscore the fruit. Drink 2028 - 2035+

Domaine Chevrot

Despite the many travails of the 2024 growing season, Pablo Chevrot was very upbeat about the quality of his wines. Santenay and Maranges were hit by a pervasive frost – not scarily cold, but consistently so, only just below freezing over nearly three weeks in April, which affected individual vines differently. As a result, their *premier cru* vineyard La Fussière Blanc was almost entirely wiped out. A similar spring in 2016 forced the Domaine to suspend their organic certification to save their vines but in 2024, with eighteen anti-mildew treatments under their belts, they managed to maintain their organic status and keep the vines healthy. In common with many other growers, Pablo commented that the small crop was a blessing as they would not have been able to ripen a full yield with the cooler summer, and he is particularly happy with the quality of his white wines. His reds challenged him more in the cellar, principally because there wasn't enough fruit to fill the vats properly, but they were delicious nonetheless when we tasted in October.



£ per case
in bond

Hautes Côtes de Beaune Blanc	2024	12 per case	£230
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Just 30% of a normal harvest from 1.84 hectares in the Hautes Côtes, aged in 600 litre *foudres*. Bright gold with a rich nose of nougat, grilled wood, some citrus notes, really alluring with some almond notes too. Deliciously ripe on the palate, with a marzipan note and a tight citrus core, racy and fresh with bags of ripe fruit behind, saline with a mineral twist and a bright, long finish. A lovely combination of zing and rich fruit without any heaviness. Drink 2026 - 2028

Maranges Blanc	2024	12 per case	£280
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From limestone and granite-influenced gravelly soils and aged in *foudres*. The gravel soils suffered less in the cold and here they have two thirds of a normal harvest. Bright green gold with a nose of rich, semi-tropical fruit, buttery, grilled and intense, with a light, leafy floral note behind. Broad white stone fruit on the palate, perfumed and floral (white flowers), bright and layered with racy acidity going to a long, intense, racy finish. Delicious. Drink 2026 - 2029

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Santenay Comme Dessus Blanc	2024	12 per case	£350
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The Comme Dessus vineyard lies just below the old windmill in Santenay, and is an early ripening, exposed, south facing site with soils composed of old oyster shells, similar to chalk but not as forgiving. Normally this would age in *foudres* and barrels, but this year it is all in barrel because of the small volumes. Bright gold with a nose of supple stone fruit, a lightly grilled caramel note, citrus and leafy, rich, leading to a broad white stone fruited palate, spiced and grilled, layered with citrus notes and almost semi-tropical fruit behind with a lovely zip of acidity, fresh and complex. An airy yet full bodied Santenay, with a deliciously mineral finish. Drink 2027 - 2029+

Bourgogne Pinot Noir	2024	12 per case	£210
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Normally this would come from declassified Marange *Villages* vines on the lower slopes but as they were frosted the fruit this year came from cool, north-west facing slopes on white marl which used to go into their Crémant. 100% barrel aged but with no new oak. Bright limpid red with a nose of juicy red berry fruit, lightly grilled, spiced and alluringly pretty, leading to an equally juicy red berry palate with supple tannins behind, a light zip of bitters and going to a juicy, lightly stalky finish. Drink 2026 - 2028

Maranges Rouge Sur Le Chêne	2024	12 per case	£245
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Gravelly soils, no whole bunch fermentation in 2024 (usually 100%), aged entirely in *foudre*. Deep red to the rim, limpid, with a lovely nose of juicy, leafy red berry fruit, succulent, leading to a palate of crunchy red and black fruits with a distant hint of oak, supple but integrated tannins, pure and tight with a lovely herbal thyme note on the mouthwatering finish. Drink 2027 - 2029+



Domaine Fontaine Gagnard

Although mildew pressure caused many extra hours in the vineyard at Fontaine Gagnard, the Domaine didn't lose any fruit to it, thanks to their two tractors (and drivers – rare as gold dust) who were able to cover their twelve hectares speedily, whenever necessary. Céline pointed out that this is precisely why they are not organic – saving their crop was imperative, and they carried out sixteen treatments, the most they have ever done. Their final numbers show the white yields between 30% and 40% below average, with the reds registering more than 50% below a regular yield – but it is of note that the white harvest is bigger than the forthcoming 2025s! Céline is very happy with her whites, which are bursting with character, whilst her reds will make delicious early drinkers.



£ per case
in bond

Bourgogne Passetoutgrains	2024	6 per case	£85
50% Pinot Noir, 50% Gamay from lower lying vineyards in Chassagne, aged in old barrels and bottled this summer. Pale limpid ruby red with a nose of freshly squeezed red berries, leafy and juicy, with a palate of juicy berries, crackling cranberry notes, with supple tannins behind, leafy and lightly spiced and going to a delicious, mouthwatering finish. Grown up fruit juice, and very moreish! Drink 2026 - 2028			
Chassagne Montrachet Rouge	2024	6 per case	£170
From 1.5 hectares split across six different parcels lying to the south of Chassagne and down towards Santenay; 20% new oak. Bright limpid red, deeper than the Passetoutgrains, with a nose of soft, juicy red berry fruit, light cranberry notes but also some raspberry and darker fruit. More focused on the palate, with a refreshing zip of bitters and a touch of caramel, this opens up on swirling with more sweet fruit behind the light, tactile tannins. With a bit more time this will show its true colours. Drink 2027 - 2030			
Bourgogne Blanc	2024	6 per case	£135
From vines within Chassagne, in the northern part of the village, this spends 11 months in older barrels. Deep gold with a lovely ripe, lightly grilled nose with yellow and white stone fruits, leafy and alluring. On the palate, broad white stone fruits, citrus, sweet and mouth-filling, lightly spiced with citrus notes behind, going to really long, lively finish. Punching way above its appellation. Drink 2026 - 2029+			
Chassagne Montrachet	2024	6 per case	£240
From different plots across the village; 20% new oak. Paler in colour with a nose of rich white stone fruits, lightly grilled oak, floral with hints of lemon zest and white flowers. The palate opens with tart citrus notes, grilled but with the oak subsumed by the fruit, bright, tight and very restrained in style. Give it time! Drink 2027 - 2030			

Chassagne Montrachet 1er Cru La Boudriotte	2024	6 per case	£360
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Just under a hectare of vines on the southern side of the village, the Domaine's largest *premier cru* runs from the top to the bottom of the hill, with water retaining clay-rich red soils at the bottom and white limestone-rich soils at the top. It is all harvested at the same time, but some parts are much cooler and fresher than others. Really rich on the nose, creamed and grilled, even banoffee pie notes with light citrus behind, leafy, leading to a rich, even plump palate, creamed yet racy with bright acidity, greater focus than Grande Montagne and going to a tight, fresh, leafy and racy finish. Yum! Drink 2028 - 2032+

Chassagne Montrachet 1er Cru La Grande Montagne	2024	6 per case	£375
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33 year old vines on very poor, stony limestone soils, high on the slope below the tree line; not fined in 2024. Bright gold with a nose of rich white stone fruit, almost leesy with racy citrus notes on top and the oak so beautifully integrated it isn't noticeable at all. Sweet white stone fruit on the palate with taut racy acidity behind, ripe, grilled citrus notes, floral and a lovely combination of rich and racy on the finish, which goes on and on. Drink 2027 - 2031

Chassagne Montrachet 1er Cru Les Caillerets	2024	6 per case	£450
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On poor limestone soils and in full sun, this is always the first to be picked. Bright green gold with a nose of racy citrus fruit, tight and leafy with a marzipan note, taut, leading to a palate of juicy white fruits, mineral, rich and creamed yet citrus too, lightly spiced and airy leading to a racy, ripe, mouthwatering finish. Drink 2028 - 2032

Bâtard Montrachet Grand Cru	2024	3 per case	£625
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0.43 hectares made up of four plots, one of which is younger and more vigorous, giving double the number of bunches in 2024 than the other vines. Bright gold with a nose of rich white fruits but essentially giving little away, with some grilled notes. The palate is just as tight at first, taut with layers of creamed citrus fruit, leafy and floral but reluctant to show itself then spiced and grilled on the end palate, really long and intense, citrus-infused, not as complex as the Criots, going to a stony, linear, powerful finish which becomes more expressive. This will need some time. Drink 2029 - 2033+

Criots Bâtard Montrachet Grand Cru	2024	3 per case	£635
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0.331 hectares facing south with old vines producing incredibly high-quality small berries, with the highest natural sugars in 2024; this was the last vineyard to be picked. Bright gold with a nose of very tight, creamed and spiced white fruits, a hint of *crème brûlée*, supple and rich, leading to intense white stone fruits on the palate, citrus and creamed yet racy too, with sweetness overlaid, lightly grilled, perfumed and such a step up from the *premiers crus*, ethereally light and going to a super-elegant, really long finish. Breathtaking. Drink 2029 - 2033+

Le Montrachet Grand Cru	2024	1 per case	£500
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Very small allocations mean that we did not taste this.

Domaine Baptiste Guyot

Having inaugurated his new cellar with the 2023 vintage, Baptiste Guyot put it well and truly through its paces with the 2024s. His overall yield was down by an average of 60%, mostly from the reds, and the increased space gave him elbow room to manage and monitor each *cuvée* very closely and precisely. His whites were down by around 30%, but in one of his Pernand vineyards he had no production at all, having somehow mistimed a treatment. For his Beaune vineyards, directly outside his house and cellar, that wasn't ever an issue, although he had to treat multiple times to keep the mildew at bay. The Clos du Foulot is, as ever, the star of the show, but all of the wines listed here are wonderfully immediate and will give so much pleasure.



£ per case
in bond

Beaune Blanc Clos du Foulot (Monopole) 	2024	12 per case	£270
From 0.75 hectares, immediately outside the new cellar, with just 40 centimetres of soil above the bedrock; 25% new oak. Pale with a nose of tight yellow flowers, yellow stone fruit, really expressive and leafy, leading to a rich palate of white flowers and white stone fruit, vibrant and truly delicious, racy and juicy with a gloriously long finish. Brilliant! Drink 2026 - 2030			
Pernand Vergelesses Blanc 	2024	12 per case	£275
From a plot of around 0.6 hectares with 40 year old vines. Bright gold with a green glint and a nose of tight white stone fruit, floral and perfumed, pretty, yet very restrained too. Lively on the palate, aromatic with a lovely thread of racy acidity through the middle behind the white stone fruits, perfumed and intense, paradoxically plump yet reined in, with a long, juicy finish. Drink 2026 - 2030			
Beaune Rouge Clos du Foulot (Monopole) 	2024	12 per case	£295
0.2 hectares of vines, and only their fourth vintage; 25% new oak. Enticingly jewel-like ruby red in colour with a nose of flowers and tinned strawberries, juicy yet taut, leading to a palate of equally juicy red berries, creamed fruit with gentle tannins, again a strawberry note with fresh acidity behind and a long, floral finish. Drink 2027 - 2029+			
Beaune 1er Cru Clos des Avaux 	2024	6 per case	£200
On the southern, more exposed and windy side of the appellation, Les Hauts des Avaux, with very poor, rocky soils, perfect for vines. Deep, intense in colour, limpid but on a darker scale, with a nose of floral red fruit, some dried flowers, black and red berries, liquorice, leading to a palate of substantial dark fruits, very primary with supple tannins behind the rich fruit, intense and mineral, so restrained and verging on austere before the fruit comes back onto the long finish. Drink 2028 - 2032			

 = These wines are exclusive to Private Cellar in the UK

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Domaine Patrick Javillier

Tasting with Marion Javillier is always such a pleasure – she is brutally honest about what has gone wrong and, more importantly, what has gone right, often providing the pithy *bons mots* which become the title of our offers. 2024 was very hard for the domaine but she is very proud of her team whose hard work meant that they minimised losses to the weather by being ever-vigilant, keeping up their treatments as and when required. The older vineyards suffered the most, with yields reduced as the vines struggled to cope with the weather, but the resulting wines are very classically Burgundian, without being too ‘strict’, as Marion called it – in other words, with ripe acidities and supple structure, meaning they will keep well and evolve beautifully.



£ per case
in bond

Bourgogne Blanc Côte d’Or, Cuvée Les Forgets	2024	6 per case	£120
From vineyards within the Meursault commune, on the Volnay side, with a clay-rich soil. Bright gold with a nose of rich tropical fruit, honeyed and golden, with notes of white peach, fresh and racy, leading to a palate with leafy golden fruit, some fragrant tea leaf notes, surprisingly rich with lovely supple acidity behind, peachy and really alluring, going to a tight, linear, mouthwatering finish. Great poise. Drink 2026 - 2029+			
Bourgogne Blanc Côte d’Or, Cuvée Oligocène	2024	6 per case	£150
From <i>lieu dit</i> Les Pellans, on the border with Puligny with calcareous soils, part of which qualifies for the Meursault appellation and some of which carries the regional appellation. Pale gold in colour with a much tighter nose of stony white fruit and some green leaf notes, taut, leading to bright white stone fruits on the palate, racier than the Forgets and in a different tenor, with some creamed citrus notes, lightly grilled, and a long, fresh, intense finish. A real step up towards a fully-fledged Meursault. Drink 2026 - 2030+			
Savigny lès Beaune Les Montchenevoy	2024	6 per case	£175
From a 0.7 hectare vineyard on the higher slopes of Savigny, a cool, late-ripening vineyard partly because of its altitude and partly because it is surrounded by trees and receives less sun than other vineyards. Pale gold with a nose of fresh citrus fruits and white stone fruit, herbal, with a rich, mineral palate, a hint of spice and a bright, stony finish. Drink 2026 - 2030			
Meursault Les Tillets	2024	6 per case	£290
South and west of the village of Meursault, on the upper slopes on very poor, thin soils; 30% new oak in 2024. Bright gold with a green glint with a nose of rich golden fruit, bright with notes of vanilla and <i>crème brûlée</i> , with white flowers behind, really pretty, leading to a palate of equally ripe fruit, almost honeyed with a rich lemon cream core, leafy with racy acidity giving a lovely structure, going to a tight, taut, long finish with aloof fruit and lovely density. Drink 2027 - 2032			
Meursault, Cuvée Tête de Murger	2024	6 per case	£440
From <i>lieux dits</i> Les Casses Têtes and Murgers de Monthélie, at the top of the Meursault slope on stony, clay-limestone based soil, with the parcels vinified and matured separately, blended in July when racked. Deeper gold with a restrained nose of perfumed golden fruit, some white stone fruit and distant white flowers. Equally restrained on the palate with some honeyed white stone fruit, very leafy and fresh with peach notes behind, floral and broad with a lovely linear citrus warp running through the middle and a taut, mineral finish. Drink 2028 - 2033			

£ per case
in bond

Corton Charlemagne Grand Cru	2024	6 per case	£1,050
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From a 16 ares plot in Les Pougets, facing due south and next to Le Charlemagne. Golden in colour with a rich nose of grilled fruits, some vanilla and citrus, intense floral notes and a light hint of orange zest. On the palate, substantial, rounded white stone fruit is grilled again with notes of jasmine, some noticeable oak behind the broad fruit, going to a really impressive finish, fresh and racy with notes of orange zest. Such lovely balance between the fruit and richness. Drink 2027 - 2033+

Domaine Matrot

Domaine Matrot's reds have come on in leaps and bounds in recent years as Elsa and Adèle Matrot find their stride in both vineyard and cellar. It is therefore a real tragedy that the 2024 red harvest was hit hard by poor flowering followed by mildew, reducing yields by 50 – 70%. The resulting wines, however, are outstanding, even though they had been racked and filtered just days before we tasted them. The whites were more plentiful, apart from the Bourgogne Blanc, with an average yield of 50 hectolitres per hectare for the *villages* and *premiers crus*. With a small 2025 harvest to follow, after the hot, dry summer, this is the perfect moment to stock up on their delicious wines, which will evolve beautifully over several years, especially the *premiers crus*.



£ per case
in bond

Bourgogne Chardonnay (Screwcap)	2024	12 per case	£215
		6 magnums	£275

Sourced principally from Meursault with parcels from Maranges and the Hautes Côtes. They would usually have twenty five barrels from the Hautes Côtes but only have three this year because of a missed mildew treatment resulting in a reduction in yield of around 70%. Bright gold with a nose of sweet golden fruit, greengage, rich and juicy on the palate, with bright fruits, white flowers and a lovely elegant, taut finish which will broaden out. Delicious already! Drink 2026 - 2029

St Romain	2024	12 per case	£325
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From the Jarrons *lieu dit*, on steep, south facing slopes, these are vineyards under long term contract and harvested by the Matrots; 20% new oak. Pale with a green glint with a nose of rich bright fruits, spiced with a distant note of *crème pâtissière* and a light green apple note. On the palate, the rich golden fruit has a lovely green zip of freshness, broad yet mineral with light spice, a very distant grilled oak note and going to a long finish full of tension. Superb. Drink 2026 - 2030+

Meursault	2024	12 per case	£560
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No new oak here, instead a combination of one to five year old barrels for 12 months; bottled under Diam '10' corks which assume a 10 year life span for the wine. Bright green gold with a nose of green and yellow fruit, floral and more citrusy, creamed too, leading to a tight palate of reduced white stone fruit, flinty, with creamed fruit behind, bright acidity almost entirely covered by the fruit and going to a lovely tangy finish. Lots of contradictions which will come together beautifully after a few months in bottle. Drink 2027 - 2032

Meursault 1er Cru Les Charmes	2024	6 per case	£465
From the upper part of the Charmes vineyard, Dessus, and just below Les Perrières on the Puligny border; no new oak, only one to three year old barrels. Bright gold with a lovely nose of white flowers, some golden fruit, broad and spiced, such a different profile to the Blagny! Bright golden fruit on the palate with white floral notes, racy acidity behind and a really long, intense, vivacious finish. Superb. Drink 2028 - 2033			
Puligny Montrachet 1er Cru Les Chalumeaux	2024	6 per case	£470
On the Meursault border, next to Blagny, 100 metres below La Garenne with a sunnier exposition on more calcareous soils; older barrels are used here, of which 80% are two and three years old. Pale with a nose of very tight, closed, mineral fruit, really intense and rich yet so restrained too, some stony notes, leading to a big, golden fruit attack on the palate, racy and mineral, perfumed stone fruit, musky with taut acidity behind, yet paradoxically rich too, going to a ripe, layered, citrus-infused finish which goes on and on. Stunning – such power and yet so subtle! Drink 2028 - 2034+			
Meursault 1er Cru Blagny	2024	6 per case	£475
On the border with Puligny, in the southern part of Meursault, at the top of the slope; no new oak, just one to three year old barrels. Bright green gold with a nose of gorgeously plump green stone fruit, perfumed, floral, angelica, really alluring, rich yet not broad, and quite restrained leading to an almost plump palate with green fruits, bright citrus, almost sweet but counterbalanced by the juicy acidity and going to an intense, concentrated finish. Drink 2028 - 2033			
Meursault 1er Cru Les Perrières	2024	6 per case	£655
On the border with Puligny, above Les Charmes; older barrels used here, of which only 20% are one year old, the rest two and three years old. Very pale in colour with a nose of tight, racy white stone fruits, floral, citrus, very restrained at present, leading to a more overt palate of fresh, racy white fruits with citrus notes, pure lemons, with a lovely texture and even some grip and light spice, growing on the palate and leading to a linear, pure but classic Meursault finish. Elsa Matrot says this is the wine which makes everyone sit up and pay attention – we would agree! Drink 2027 - 2033+			
Bourgogne Pinot Noir (Screwcap)	2024	12 per case	£225
From three different plots, two in Puligny and one in Meursault; entirely de-stemmed, with 10% new oak. 60% reduction in yield, with the lower vineyards suffering the most. Pale limpid red with a nose of juicy blackcurrant fruit, light and floral, with fine crunchy fruit on the palate, light and floral with supple tannins behind on the finish. Very easy going! Drink 2026 - 2028			
Maranges Vieilles Vignes	2024	12 per case	£245
From vines owned personally by Adèle and Elsa Matrot; 10% new oak. Deeper in colour, limpid, with a nose of mineral red and black fruits, juicy and alluring, leading to an equally juicy palate of generous red and black fruit, fresh with racy tannins behind, spiced with a lovely bitters-infused finish – eminently drinkable already. Drink 2026 - 2029			

£ per case
in bond

Meursault Rouge	2024	12 per case	£340
From fruit grown in <i>lieux dits</i> Malpoiriers and Dressoles, on the Volnay side of the village, on a clay vein which is usually the first to be harvested, although not in 2024; 20% new oak. Pale red to the rim with lovely red cherry fruit on the nose, almond kernel, juicy yet stony, leading to a rich, sweetly fruited palate, not dense but layered and pretty, succulent with ripe, tactile tannins and a lovely smoky note, going to an incredibly long finish. Joyous wine. Drink 2028 - 2030			
Volnay 1er Cru Les Santenots	2024	6 per case	£270
From a 0.5 hectare plot, with 25% new wood, unusually the first plot to be harvested in 2024. Pale limpid red to the rim with a nose of tight, mineral red and black fruits and a hint of black pepper, leading to a palate filled with black fruit, structured with ripe tannins behind, very mineral and serious with the fruit coming out behind and going to a long, expressive finish. Drink 2028 - 2032			
Blagny 1er Cru la Pièce sous Le Bois	2024	6 per case	£275
At the top of the hill, adjacent to Puligny. Bright vibrant red, translucent, with pretty red flowers on the nose, crunchy fruit and a hint of spice with the flowers dominating, so alluring, leading to a palate of red and black fruit, not intense but pretty, racy and floral, layered with a bitter orange note, grilled, the tannins fully integrated with the fruit, going to a ripe, long, floral finish. Yum! Drink 2028 - 2031			

Domaine Michel Niellon

It never ceases to amaze and impress us how upbeat Burgundians remain in the face of difficult vintages. It used to be that a challenging year was usually followed by a good one but now, with climate change really showing its true colours across continental Europe, difficult vintages for varying reasons appear to be the norm. Lucie Coutoux of Domaine Michel Niellon acknowledged that whilst the rain and gloom of 2024 was suboptimal, it was useful to rebuild the water table reserves after the record breakingly dry years of 2020, 2022 and 2023. Indeed, the 100 year old vines in 1er Cru Les Chaumées, Clos de la Truffière revelled in the soggy 2024 weather, producing better wood and foliage, enabling them to withstand the following year's heat. Thanks to Niellon's *lutte raisonnée* farming approach, they were able to maintain yields that could have potentially been reduced by low light levels combined with disease pressure. In the end, their final yields were only about 15% below average – a good result – producing deliciously alluring wines.

Credit: @andres.fluxa.photos.domaines



£ per case
in bond

Chassagne Montrachet	2024	12 per case	£530
Blended from several plots across the appellation, making around three hectares in total; 25% new oak as well as a 6 hectolitre concrete egg and stainless steel tanks. Bright gold with a nose of golden fruit, Rose's lime cordial, blackcurrant bud and some light spices, leading to a fresh palate with taut, tight acidity, grilled yellow stone fruit, leafy and citrusy which grows on the finish. Drink 2026 - 2029			

Chassagne Montrachet 1er Cru La Maltroie	2024	6 per case	£395
One hectare of vines planted at three different times on heavy clay soil. Bright gold with a nose of white stone fruit, flinty and floral, very tight, leading to a rich, more expressive palate of sweet ripe fruit, layered and concentrated, some yellow stone fruit, leafy and citrusy with fine density and lovely length. Drink 2027 - 2031			
Chassagne Montrachet 1er Cru Les Champgains	2024	6 per case	£395
Principally from two parcels of 20 and 25 year old vines, covering just under half a hectare, across the road from Clos de La Maltroie yet with totally different limestone soils. Barrel aged with 25% new oak. Bright gold with a green glint, currently very reductive on the nose, with notes of green apple, white flowers, leafy, leading to a palate of white stone fruit, again floral, citrus with a light honeyed note behind, textured and mouthwatering, mineral and saline, really mouthcoating with an incredible linear weft and a finish which goes on and on. This is truly fabulous. Drink 2028 - 2034			
Chassagne Montrachet 1er Cru Les Chaumées, Clos de la Truffière	2024	6 per case	£395
0.5 hectares of vines planted in an old, east facing quarry with very poor soils, in some places as little as 5 to 10 cm of top soil; 30% new oak. The 100 year old vines here revelled in the soggy 2024 weather, producing better wood and foliage, enabling them to withstand the following year's heat. Bright gold with a nose of golden fruits, leafy, sweet and intense with a waxy back note and a hint of apricot. Tighter on the palate with yellow flowers, more white fruit, a light green twist, really alluring with a distant grilled note going to a finish which builds quietly. Drink 2027 - 2033			
Bâtard Montrachet Grand Cru	2024	6 per case	£1,900
Just the second vintage since the vines were replanted; four barrels in 2024, one new. Bright gold with a green glint, leading to a nose of tight yellow stone fruit, golden yet leafy, dense and alluring, leading to a gorgeously rich palate with a light blackcurrant bud touch, again leafy and fresh with a big volume of golden fruit, floral and racy, mineral too going to a long, developing finish. Drink 2029 - 2035			
Chevalier Montrachet Grand Cru	2024	6 per case	£2,050
From a 0.23 hectare vineyard planted in the 1960s, just above Laguiche's Le Montrachet and with a different Leflaive on either side. Paler gold with a fresh, racy nose of golden fruit, floral with a small point of reduction, leading to a fabulous palate of concentrated yellow and white fruits, perfumed and spiced, powerful and focused yet racy and linear at the same time, spiced and going to a hugely long, focused finish. Superb. Drink 2029 - 2036+			
Chassagne Montrachet Rouge	2024	12 per case	£345
From three parcels across the Domaine and appellation, this was mid-finishing and being prepared for filtering when we visited so weren't able to taste, but it always offers supremely good value for money.			

Les Parcellaires de Saulx

Les Parcellaires de Saulx is a relative newcomer to the Burgundian scene – and something of a disruptor at that. In 2017, the new American owners of Clos de la Commaraine in Pommard, who also own the renowned Rully estate Domaine de Belleville, established a *négociant* arm on the edge of Meursault, in an old manor house with extensive underground cellars. As the name implies, the focus is on individual parcels: unique *crus* of purchased fruit or juice, the majority of which is organically or biodynamically produced. The only blending winemaker Isabelle Laurand undertakes is between barrels from the same lot – never across different parcels – allowing her to maximise the expression of both *terroir* and vintage. We began working with the domaine from the 2019 vintage, and on retasting those wines today we are struck by just how well made they are. These are wines that are full-throttled in youth yet age beautifully. Don't miss them.



£ per case
in bond

Bourgogne Chardonnay 	2024	6 per case	£88
Sourced principally from Rully, fermented for 8 to 10 months in one year old barrels. Bright gold with a nose of white stone fruits, spiced with citrus notes, floral, leading to a ripe, almost plump palate of white stone fruit, a hint of apricot, again floral with a light, racy citrus note right through to the finish. So appealing. Drink 2026 - 2028			
St Aubin En L'Ebaupin 	2024	6 per case	£180
From the western edge of St Aubin, barrel fermented and aged for a year in one year old barrels. Bright gold with a green glint, with a nose of spiced white berries, honeycomb, white flowers, even beeswax and green spice with some semi-tropical fruit behind. Rich and honeyed on the palate, with zingy citrus notes behind, linear and stony, with a long, fresh racy finish – just how Isabelle likes it to be, plump with a firm line down the middle. Drink 2026 - 2030			
Pernand Vergelesses 1er Cru en Caradeux 	2024	6 per case	£250
Pale gold with a green glint with a fabulous nose of mineral yet exotic fruits, light smoke and flint, green leaf and freshness with a hint of lychee. Rich on the palate with big, racy acidity backed up by intense fruit, spiced with a light grilled oak note and a big citrus zip on the finish. Really gorgeous. Drink 2027 - 2032+			
Chassagne Montrachet La Goujonne 	2024	6 per case	£330
From a <i>lieu dit</i> on the eastern edge of the appellation, just below Morgeot, here they exchange Puligny must with their Belleville partners rather than buy fruit; just two barrels produced. Deeper gold with a nose of sweet, rounded, toasty fruit, some orange zest, citrus behind, and leafy too, leading to a palate of sweet, bright fruit with a light honeyed note and freshening lime and citrus, toasty and floral with a note of white flowers going right to the long, mineral-infused finish. Drink 2027 - 2031			
Meursault Les Millerands 	2024	6 per case	£330
From a plot in the lower reaches of Meursault, on the southern – Puligny – side. Bright green gold with a nose of creamed fruit, citrus, perfumed, leafy, really intense with notes of honeycomb too, mineral. On the palate racy white stone fruit, very fresh and juicy with lovely citrus-infused acidity, going to a rapier-clean finish, creamed, citrusy and juicy. Sensational! Drink 2027 - 2032			

Domaine Parent

2024 marks the first vintage when Constance Fages, Anne Parent's niece, took over full running of the Domaine after working in Hong Kong for the past six years. When we asked if Anne was keeping a watchful eye the answer was that she was available for advice, but otherwise she was enjoying her retirement and playing golf all over the world! It was a brutal first vintage for Constance with reds down by some 70%, a combination of weather and bad luck, with a brand new tractor breaking down and HR issues adding to the load, of course on a day when they needed to treat the vines. Nonetheless, they maintained their organic status and indeed they achieved biodynamic status from 2024 – chapeau! The fruit they brought in was surprisingly good and only perfectly ripe berries went into the vats after careful sorting. There was no whole bunch fermentation on any *cuvée* in 2024 and Constance also took the decision to reduce the amount of new oak, particularly in the *premiers crus*. The wines vindicate all the decisions Constance had to take, with gorgeously vibrant red berry fruit and ripe tannins. They will drink well in the early to mid term, and give immense pleasure – and all the more so as Constance has revised her pricing to make her wines more competitive.



Credit: Greg Sherwood MW

£ per case
in bond

Bourgogne Pinot Noir Côte d'Or	2024	6 per case	£125
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From fruit grown around Pommard and Volnay, in 2024 this will see shorter barrel ageing than in previous vintages. Deep in colour to the rim with a nose of tight red berry fruit, a hint of cedar, fresh, leading to an equally juicy palate with a note of oak and a distant freshening menthol hint, going to a bright, easy-going finish. Drink 2026 - 2030

Ladoix 1er Cru La Corvée	2024	6 per case	£235
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Between Aloxe Corton and Premeaux Prissey, Ladoix's vineyards, predominantly on the lower slopes of the hill of Corton, signal the beginning of the Côte de Beaune. In the mid-slope, where La Corvée lies, the soils are a mix of iron-rich calcareous soils and limestone, renowned for producing charismatic reds. Just two barrels made in 2024, neither new, and no Ladoix *villages* was made. Very deep in colour with juicy dark fruits on the nose, a hint of orange zest, rich and racy, surprisingly concentrated, with a palate of racy, vibrant black fruit, some spice and some stone fruit notes, tight and rich with a cool red berry note on the end. Try it! Drink 2028 - 2032

Pommard	2024	6 per case	£285
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A blend of their *villages* vineyards which this year includes the fruit from La Croix Blanche, next to *premier cru* Les Epenots, as there were only two barrels made. Deep red, limpid to the rim, with a lovely nose of red berry fruit, spiced and lightly leafy, with a rich, sweetly fruited palate, juicy and intense, leafily fresh with supple tannins behind, going to a beautifully perfumed finish. Good value! Drink 2028 - 2033

Pommard 1er Cru Les Argillières	2024	6 per case	£445
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30 *ares* just above Grands Epenots and next to Pézerolles, in the northern part of the appellation. Limpid red black with a tight nose of red and black fruits, juicy and musky but very restrained, leading to an equally timid palate with lovely red and black fruits, supple but present tannins with a lovely fresh intensity, mineral and saline – as shy as ever but with so much personality. Drink 2028 - 2034

£ per case
in bond

Pommard 1er Cru Les Chaponnières	2024	6 per case	£495
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Immediately to the south of the village itself, next to Rugiens and immediately behind the Domaine with 90 year old vines. Dense red black with juicy black fruit on the nose, sloe and damson, some almond kernel, leading to a rich, layered palate of spiced black cherry, dense and racy with intense dark fruit, ripe tannins behind and beautifully integrated, going to a lightly grilled finish which goes on and on and really lures you in. Wow! Drink 2029 - 2035

Pommard 1er Cru Les Epenots	2024	6 per case	£550
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A blend of Grands and Petits Epenots, co-fermented, with no whole bunch fermentation and less new oak than in previous years. Deep red to the rim, vibrant and limpid, dense for the vintage with a nose of gorgeous morello cherry fruit, dark with hints of loganberry, smoky, leading to a rich, intense palate, a hint of new leather behind dark cherry fruit, spiced and rich yet linear and taut too, going to a pure, rich finish with notes of powdery dark cacao nibs. Wow, this is fabulous! Drink 2029 - 2035+

Domaine Jean Vaudoisey

Romain and Baptiste Poirrotte, the young proprietors of this old family Domaine, took over the reins in 2015 when they were in their early twenties. They have since instituted many changes, including planting Chardonnay in Monthélie and Volnay, as the soils are so well suited to it. With only one *premier cru* in Volnay, they have begun to separate out their higher performing *lieux dits* to mature and bottle separately; last year saw the addition of Volnay Ez Blanchés, at the top of the slope above 1er Cru Clos des Chênes, and this year it is the turn of Volnay Les Grand Champs, in the middle of the appellation and immediately below *premier cru* les Mitans.

Romain concedes that 2024 was a challenging year resulting in a nearly 50% reduction in his red harvest, however warmer weather at the end of the season meant that his Pinots reached full maturity and, even more surprisingly, good enough alcohol levels which meant that he did not need to chaptalize any of his *crus*, achieving around 13% on the reds and a fresh 12% for the whites. This year we couldn't resist including his Aligoté, a world away from the acidic versions of the past. It is mouth-wateringly good and deserves to find a larger audience.



£ per case
in bond

Bourgogne Aligoté 	2024	12 per case	£115
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From vines on the plain in Meursault. Very pale with a light green glint, with golden fruit and light spice behind, floral, leading to a palate of pretty white fruit, smooth and rounded with a lovely fresh green apple note, bright acidity, juicy and zingy and with just the right amount of fruit to balance. Mouth-wateringly good. Drink 2026 - 2028

Bourgogne Chardonnay 	2024	12 per case	£160
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30 ares of vines in Volnay, formerly planted to red, which had been uprooted but never replanted; 15 to 20% new oak plus some *demi-muids*. Bright gold with a nose of very tight white stone fruit, lightly smoky and spiced, with some exotic fruits too, leafy and almost chalky. Linear on the palate, with notes of white peach and spiced citrus notes, less overt than in previous vintages and going to a long, juicy finish. This always overdelivers. Drink 2026 - 2028

Monthélie Blanc Les Sous Roches 	2024	12 per case	£250
8.5 ares on a steep hill with very white, stony, chalky soils; previously unplanted because each vine must be dug in by hand. Bright green gold with a nose of mineral-infused fruit, tight and leesy, some green fruits, a very distant grilled note but very reined in. Plenty of citrus fruit on the palate, stony and intense with a light floral note, layered but absolutely not lush, going to a rich, almost plump, mineral, mouthwatering finish. Delicious. Drink 2027 - 2029			
Meursault Les Corbins 	2024	12 per case	£385
21 ares, close to <i>premier cru</i> Les Santenots, between the top Meursault <i>lieux dits</i> Cromin and Criots; 25% new oak. Very pale with a green glint, with white stone fruit on the nose, leafy with the new wood just showing, semi-tropical and more intense leading to a palate with lovely creamed, grilled (not oaky) fruit, white stone fruits, mineral with a honeyed note behind, floral and plump yet racy and going to a fresh, spiced finish. Drink 2027 - 2030+			
Bourgogne Rouge 	2024	12 per case	£155
Principally from Volnay, with some fruit from Pommard and Meursault, from vines over 60 years old, with 25% new oak. Deeper in colour than many in this vintage with a nose of brambly dark fruit, with plenty going on. Lovely brambly fruit on the palate with cool tannins behind, spiced, leafy and crunchy with some red flowers, going to a fresh, fruit-infused finish. Less overt than usual, but there is lots to unpack here. Drink 2026 - 2028			
Volnay 	2024	12 per case	£300
From ten parcels around the village at varying altitudes; it will have between 20 and 25% new oak once the final blend is made and we tasted from a one year old barrel. Unusually in 2024 Romain heated the must very slightly to facilitate the extraction of colour without additional tannins. Very deep in colour with rich brambly fruit on the nose, floral – roses – and really alluring, with a light grilled note behind. Glorious floral fruit on the palate, layered and so very pretty, with lovely crunchy fruit behind, gentle acidity, perfumed with just a lick of oak and going to a floral, rich, ripe finish. Gorgeous, particularly in the context of the vintage. Drink 2027 - 2029			
Volnay Ez Blanches 	2024	12 per case	£335
Above <i>premier cru</i> Clos des Chênes, on very white calcareous soils next to their house. The Poirrotte brothers bought 0.36 hectares in 2016 with some vines already there and the rest planted the following year; this is only the second vintage of this <i>cru</i> . Deep limpid red with a nose of crunchy, brambly red fruits, sappy and fresh, some red cherry, damson, a very distant grilled note and some spiced redcurrant too. Rounded on the palate with juicy fruit, spiced, leafy, layered and fresh, crunchy primary fruit with a lovely bitter orange note and supple tannins behind. Delicious. Drink 2028 - 2031			
Volnay Les Grands Champs 	2024	12 per case	£335
Just below <i>premier cru</i> Mitans, right next to the <i>premier cru</i> part of Les Grands Champs. Deep to the rim with a nose of leafy, perfumed red berry fruit, some black fruits, crunchy and brambly leading to an equally brambly, black-fruited palate, sweet, fresh and racy, spiced with supple tannins behind, floral and going to a lovely, poised finish. Romain's preference for rounded, supple wines is clearly reflected in this delicious wine. Drink 2028 - 2031			

Pommard 	2024	12 per case	£335
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Three parcels, two high (Vaumuriens and Chanlins-Hauts) and one low (Riottes) in the village, with an average vine age of 70 years. Very deep in colour, vibrant and limpid, with some reduction on the nose, structured and focused dark fruits, floral, creamed and leafy and a light grilled note. Big mineral structure on the palate, stony red and black fruits, supple and sweet with lovely density but so mineral too, with more marked tannins behind the extract, going to a grilled and broad finish. This will need a couple of years to resolve the tannins and will reward the patient. Drink 2028 - 2031

Volnay 1er Cru Les Mitans 	2024	6 per case	£225
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From 90 year old vines; normally this *cru* would produce three barrels, but this year there is just one, meaning that it is 100% new wood from Tonnellerie Cavin which leaves little mark on the wine. Deep limpid red black with gorgeous black fruits on the nose – sloe, damson, black cherry – with some spiced wood, a lifting menthol hint, floral, enticing, leading to a big, broad palate of succulent red berry fruit, poised with supple tannins behind, a zip of bitters, fresh yet mouth-filling, almost ethereal and going to a fresh, long finish. Romain said this is ‘classic Volnay’ as it isn’t a sunny vintage – and it is truly delicious. Drink 2029 - 2032

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Domaine Pierre Vincent

Formerly winemaker at both Domaine Leflaive and Domaine de la Vougeraie, Pierre Vincent’s ambition was to farm and make wine from his own vines – a domaine he could put his stamp on, where every decision from pruning to harvest, vinification to marketing would be his – and when Domaine des Terres de Velle in Auxey Duresses came onto the market in the summer of 2023 it was a perfect fit. The vineyards, farmed according to organic principles (though not certified) were in excellent condition, providing him with top notch fruit for his inaugural harvest. The 2024 vintage marked his first full growing season at the Domaine – and what a year it was. In common with the rest of the region, flowering was uneven, auguring lower yields than normal, while the season’s well-documented weather complications necessitated many additional hours in the vineyards. This meticulous attention to detail was crucial and the end result was a smaller harvest but of perfectly ripe fruit. The crop was a full 50% down on the 2023, so we are only able to offer his regional wines here. Should you wish to enquire about Pierre’s other wines, please do not hesitate to contact us.



Credit: Bill Nanson

£ per case
in bond

Bourgogne Pinot Noir	2024	6 per case	£220
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From three different plots: 20 *ares* in Les Grand Clous Perrons, Meursault, planted in 1951, 70 *ares* in Corpeau, on the edge of Puligny, planted in 1962 and 20 *ares* in Monpoulains, Volnay, planted in 1972. 70% whole cluster in 2024 as the stalks and pips were completely ripe. Very pale to the rim with a nose of tight, creamed red fruit with a distant grilled note, leading to a palate of bright red cherry fruit, spiced and intense with some plums too, going to a fresh, juicily sweet and balanced red fruit finish with supple tannins only coming through at the very end. Drink 2026 - 2030

Bourgogne Chardonnay 	2024	6 per case	£255
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Sourced from two different plots: 7 *ares* in Les Grand Clous Perrons, Meursault, planted in 1951 and 39 *ares* in Corpeau, on the edge of Puligny Montrachet, planted 1962. Pale gold with a lovely rich, creamed fruit nose, grilled with a distant spritz of orange zest, leading to a palate of creamed white stone fruit, herbal and leafily fresh, perfumed and vibrant, floral with a note of roses and going to a rich, intense, long finish with lovely poise right to the end. Drink 2026 - 2030

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THE CÔTE DE NUITS

The vineyards of the Côte de Nuits centre on a narrow strip, in places no more than 200m wide, down the central valley, with one appellation running into the next for some 20km. Although there are a few white wines of note, the Côte de Nuits is all about red wines, with numerous *grands* and *premiers crus* throughout the zone.

Nuits St Georges, lying almost in the middle of the Côte, gives its name to the Côte de Nuits, its vineyards spreading both north and south of the town giving two very differing styles of wine. To the south, the soil is a combination of marl and limestone washed down the Combe de Vallerots, with more alluvial soil at the bottom of the valley and very poor, thin soils at the higher points. The wines from the southern part, based around Premeaux, are generally tighter and more closed than the more velvety, plush northern examples from towards Vosne Romanée where the soil is more pebbly and alluvial. Nuits St Georges has around 40 *premiers crus* but no *grands crus*, although there are certain *premiers crus* which are seen as significantly better than the others, such as Les Saints Georges.

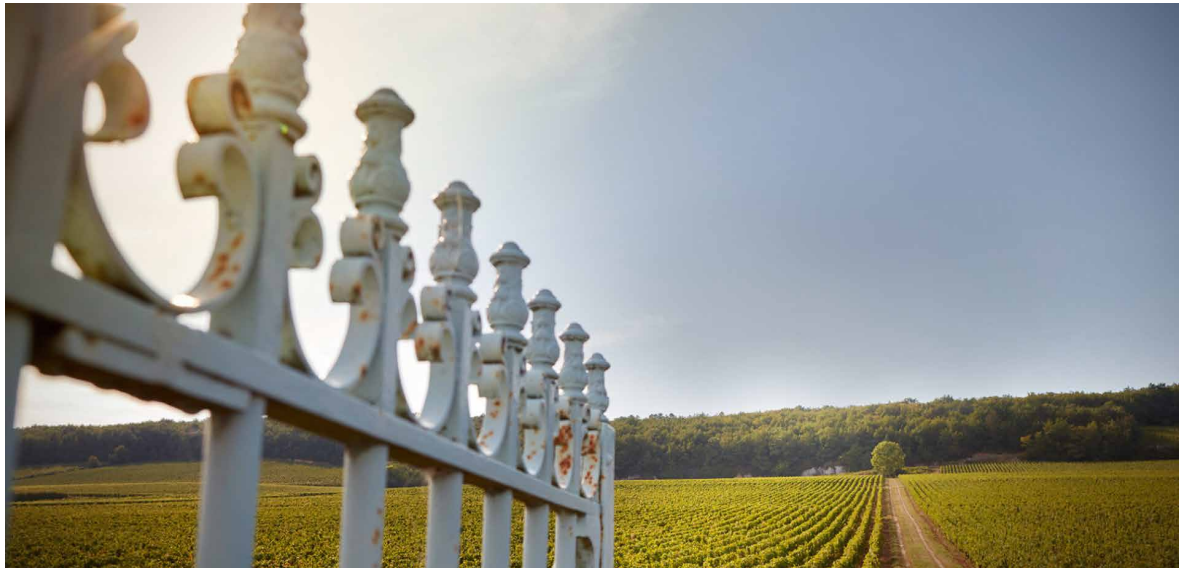
North of Nuits St Georges lies Vosne Romanée, home to 14 *premiers crus* and six of the most significant *grands crus* in Burgundy located around the vineyards of La Romanée itself. The soils here are brown limestone and clay of varying depths, with hard Premeaux limestone mother rock below. The style of the wines is powerful yet lifted with extraordinary elegance and finesse.

Grand cru Clos de Vougeot takes up almost the entire vineyard area of the tiny village of Vougeot, dominated by the monastery of the same name. By Burgundian standards it is huge and, had it not been enclosed within its walls or ‘clos’, would have been several different vineyards due to the wide variation in soils from top to bottom. The Clos is divided by historical inheritance laws into myriad different owners with the best wines acknowledged as coming from mid-slope or higher; many families have plots in different locations around the Clos which are blended to give a more representative wine. The best examples have power and focus, with a big structure behind and benefit from some time in the bottle.

The *grands crus* continue to run north from the village of Chambolle Musigny (Le Musigny), behind Morey St Denis (Clos de la Roche, Clos de Tart, Clos St Denis, Clos des Lambrays) and onwards in one continuous strip to Gevrey Chambertin where there are no fewer than eight *grands crus* with Chambertin to their name. Chambolle soils have red, iron-rich clay over limestone bedrock, with the *grand cru* on the steep upper slopes, and here the wines are dominated by red fruits and spice with supple tannins; similarly to Vosne, the wines are renowned for their velvety quality. Limestone and clay dominate in the village of Morey St Denis, giving more black fruited wines with firm tannins giving a bridge between the plush fruit of Vosne and the more structured fruit of Gevrey.

In Gevrey, the *grands crus* are to be found in the more southerly vineyards, in the upper central slopes, whilst the *premiers crus* are just above and below. A steep valley, the Combe de Lavaut, which comes down into the village of Gevrey essentially marks the end of the *grands crus*, with a change in soil and aspect; to the south of the Combe the vineyards are turned northerly and easterly, eligible for *villages* appellations, whilst to the north of the Combe the vineyards face south and are *premiers crus*. Soils across the Gevrey appellation are shallow brown limestone with calcareous and even gravelly soils on the lower *villages* appellations. Gevrey covers over 400 hectares, nearly twice that of Nuits St Georges, the next largest, and inevitably there is a lot of variation between wines labelled as Gevrey depending on where they are grown. They are generally powerful and structured, with firm tannins, needing time to come round.

To the north of Gevrey lie the *villages* of Fixin and Marsannay on a wide variety of soils; Fixin has *premiers crus* based on brown limestone, on steep slopes, whilst Marsannay is in the process of requesting *premiers crus* (likely to be granted in the next few years), complicated by very diverse soils. Generally, the wines of Fixin and Marsannay tend towards a more mineral expression of Pinot Noir with firm tannins and a lighter style than Gevrey; for a long time they have been considered more rustic, but with many of the key growers from the Côte de Nuits expanding into the regions the quality has increased dramatically. Marsannay is also home to the only rosé appellation in Burgundy, Marsannay Rosé.



Domaine de l'Arlot

Géraldine Godot, winemaker and *gérante* at Domaine de l'Arlot, is one of the best people to taste with – whilst she is as proud of her wines as any parent should be, she is able to view them dispassionately and, more importantly, in the context of the vintage. For a variety of reasons, mostly related to the weather and its interaction with their biodynamic vineyards, Arlot recorded micro-yields for their 2024s, an average of eight hectolitres per hectare, and just 3.5 hl/ha in their Clos des Forêts monopole. The yields at Arlot are never huge, due to a combination of old vines, missing vines and vineyard decisions, but such a tiny harvest is a real challenge to manage when it comes to the cellar. Géraldine compares the 2024s to the 2014s which have retained a spare frame, and where the freshness of the fruit provides the charm in the wines, and she believes that they will bring delicious early drinking – with the exception of Clos des Forêts and Romanée St Vivant, both of which have the capacity to age. Although white wines form only a small part of the Domaine's production, they suffered less from the vicissitudes of the weather and gave more generous yields – they are absolutely stunning.



£ per case
in bond

Côte de Nuits Villages Blanc Au Leurey	2024	6 per case	£190
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0.25 hectares directly opposite the main gate to the Domaine; formerly planted to Pinot Noir. This is usually reserved for the restaurant trade so we are delighted to have a small allocation. Pale gold with a nose of grilled white stone fruits, green stem and leaf, some juicy, semi-exotic fruits and Meltis fruit sweets too, leading to a palate of stony white fruits, some creamed lemons and sherbet, herbal with a green twist and with racy acidity and a touch of lime zest on the finish. So much going on!

Drink 2026 - 2029+

Nuits St Georges Blanc, 1er Cru Clos de l'Arlot (Monopole)	2024	6 per case	£535
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As of the 2022 vintage, the young vines from La Gerbotte have been included in the blend; in the other plots the vines average 40 to 50 years old. There is 3 to 4% Pinot Gris in the blend here, with just under 25% new oak. Deeper in colour with a pale green glint, with a really tight nose of grilled, creamed citrus fruits, some green stone fruit, perfumed and spiced, leading to a fabulous palate – big creamy white stone fruits on entry, white peach, a hint of *crème brûlée*, a light herbal touch and a zip of citrus, with racy acidity behind and going to a hugely long, perfumed, paced finish. Stunning. Drink 2026 - 2032

Côte de Nuits Villages Clos du Chapeau	2024	6 per case	£175
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From 1.55 hectares in Comblanchien; 33% new oak. Very pale in colour with a nose of warmed raspberry crumble, with some darker fruits behind, leafy with green spice, juicy, going to a palate of tight, cool red fruits, perfumed with a crunchy note with sweet fruit behind, mineral with the trademark 2024 bitters note on the finish. Mouthwatering and for delicious early drinking.

Drink 2026 - 2029

Nuits St Georges 1er Cru Clos de l'Arlot (Monopole)	2024	6 per case	£460
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Two hectares with two distinct soils – white oolite at the higher points of the vineyard and marl with ancient oyster shells at the bottom, mostly old vines and now including the younger vines which formerly made up the Clos des Oiseaux. Only nine barrels in 2024 compared with a possible 100 in a good year. Deep red with a nose of spiced, perfumed fruit, dark spices and a light oriental spice note, grilled and savoury, leading to a broadly fruited palate, sweet and ripe with a lovely hint of bitter orange, complex and complete yet fresh and racy too, with supple tannins behind, going to a long, deliciously mineral finish. Drink 2029 - 2033

Nuits St Georges 1er Cru Clos des Forêts St Georges (Monopole)	2024	6 per case	£470
		3 magnums	£475

In the commune of Premeaux Prissey but closer to Nuits St Georges, this 6.2 hectare monopole covers a huge range of soils between the bottom and top of the slope, with limestones from different epochs giving different attributes, along with marked iron-rich red soils. 1.6 hectares are in the process of being replanted, 0.6 hectares with Chardonnay on the more limestone rich soils, and 2029 will see the first production. Just nine barrels made in 2023. Deep in colour with a savoury, reductive nose of grilled dark fruits, some cherry clafoutis notes, tight, floral and really perfumed. The palate is full of racy fresh red berry fruit, some black fruits, again perfumed with a taut mineral core, juicy and leafy with so much going on, ripe tannins behind and a lovely texture on the finish. Delicious. Drink 2028 - 2033

Vosne Romanée 1er Cru Les Suchots	2024	6 per case	£940
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Premier cru Les Suchots lies between the *grands crus* of Richebourg, Echézeaux and Romanée Saint Vivant – only excluded from the *grand cru* club by dint of a slightly northern aspect. Arlot have 0.85 hectares here, split between two plots on the upper slopes, facing Richebourg. Deep red to the rim, limpid, with a nose of dark fruits, a light grilled note, leafy and tarry with some creamed notes behind. Lovely ripe red and black fruit on the palate with a delicious bitter twist, crunchy with black cherry notes, lifted with supple tannins behind yet light and racy too, going to a long, sweetly fruited finish, with notes of dark chocolate and dark fruits. Drink 2029 - 2034

Romanée St Vivant Grand Cru	2024	3 per case	£1,700
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0.25 hectares, just 24 rows of vines facing Romanée-Conti, above the village and one of the most productive vineyards in 2024 with 18 hectolitres per hectare production. Just two barrels produced in 2024, so 50% new oak. Pale to the rim, not dense, with a nose of gorgeous smoky dark fruit, really intense from the outset, savoury, with a lightly grilled *crème pâtissière* note. Intense, cool fruit on the palate, really pretty but with substantial weight behind, with plenty of ripe tannins, tactile and mineral, so alluring with real power, floral, going to a really long, structured finish. Glorious. Drink 2030 - 2035+

To order, or for advice and assistance, please contact your salesperson
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Domaine de l'Arlot 2023 Vintage

As 2023 was such a generous vintage, both in terms of quantity and quality, Arlot are offering a second allocation of 2023s to sell alongside the 2024s to ensure there is enough to go round – don't miss this second bite of the cherry!

			£ per case in bond
Côte de Nuits Villages Blanc Au Leurey	2023	6 per case	£180
0.25 hectares directly opposite the main gate to the Domaine; formerly planted to Pinot Noir but it was replanted with Chardonnay and is usually reserved for the restaurant trade. Pale gold with a floral nose of chamomile and white flowers, some stoney notes and semi-tropical fruits behind, leading to a rich, green stone fruit palate, some citrus, saline and grilled, perfumed and floral – almost roses – and a refined, bright finish. A joyful wine! Drink 2025 - 2027			
Nuits St Georges Blanc, 1er Cru Clos de l'Arlot (Monopole)	2023	6 per case	£530
As of the 2022 vintage, the young vines from La Gerbotte have been included in the Nuits St Georges 1er Cru Blanc blend; in the other plots the vines average 40 – 50 years old. There is 3 to 4% Pinot Gris in the blend here, with just under 25% new oak. Pale gold with a rich and intense nose, grilled with white stone fruits, semi-tropical, nougat and citrus, leading to a beautifully fresh, saline palate with notes of grilled nuts, candied angelica, leafy and with an incredibly long, poised, rich yet pure finish. Drink 2026 - 2030			
Côte de Nuits Villages Clos du Chapeau	2023	6 per case	£185
From 1.55 hectares in Comblanchien; 33% new wood. Limpid ruby red to the rim with a nose of creamed fruit, tinned strawberries, spiced with a distant grilled note, leading to a very classic Pinot palate of bright red berry fruit, a herbal note, racy and fresh with some ripe tannins behind and a really long, balanced finish. Drink 2026 - 2030			
Nuits St Georges 1er Cru, Cuvée Mont des Oiseaux	2023	6 per case	£380
Planted in 1998 and within the boundary of 1er Cru Clos de l'Arlot, 2023 is likely to be the last time that Mont des Oiseaux will be released as finally it is due to be amalgamated with the rest of the Clos. In 2024 the fruit was fermented together and aged in 30% new wood. Deep red ruby to the rim, limpid, with a nose of red cherry, grilled and toasty, really alluring with notes of beeswax, leading to a palate of spiced dark fruits, lifted, bright and fresh, mineral and again the beeswax note, leaning towards black cherry, the super supple tannins behind all but masked by the fruit, going to a racy, mineral finish. Very satisfying. Drink 2027- 2032			
Nuits St Georges 1er Cru Clos des Forêts St Georges (Monopole)	2023	6 per case	£490
In the commune of Premeaux Prisse but closer to Nuits St Georges, this 6.2 hectare <i>monopole</i> covers a huge range of soils between the bottom and top of the slope, with limestones from different epochs, and therefore giving different attributes, along with marked iron-rich red soils. 1.6 hectares are in the process of being replanted, 0.6 hectares with Chardonnay on the more limestone-rich soils and 2029 will see the first production. Deeper and darker to the rim, with a light tawny touch, with a nose of tight dark black fruit, very pure with some orange zest notes, leading to a substantial palate with structured tannins behind, grilled, almost savoury fruit, floral before building in volume and going to a fine, mineral finish. Drink 2029 - 2033+			

Nuits St Georges 1er Cru Clos de l'Arlot (Monopole)	2023	6 per case	£495
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Two hectares with two distinct soils – white oolite at the higher points of the vineyard and marl with ancient oyster shells at the bottom, with old vines. Deep red, vibrant, with a glorious nose of red berries, red cherry, some smoky notes (not grilled), violets, and savoury. Lovely floral fruit on the palate, initially this almost feels insubstantial but then so many flavours come piling in, along with plentiful supple tannins, with more and more being revealed as the wine is swirled – black pepper, herbs, juicy black fruits, blackcurrant bud – and building to a fine, focused finish. Drink 2028 - 2033+

Vosne Romanée 1er Cru Les Suchots	2023	6 per case	£875
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Premier cru Les Suchots lies between the *grands crus* of Richebourg, Echézeaux and Romanée St Vivant – only excluded from the *grand cru* club by dint of a slightly northern aspect; Arlot have 0.85 hectares here, split between two plots on the upper slopes, facing Richebourg. Deep red with a light brick note and a nose of warm red berry fruits, restrained yet lightly jammy, black tea, perfumed and with a distant beeswax note. The palate is substantial, growing in stature, perfumed and musky, really pretty and focused, with notes of black pepper, floral and spiced and with a beautifully long, intense, ripe, herbal finish. Drink 2030 - 2035

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Domaine Lucien Boillot

Pierre Boillot has holdings in both Côtes so when we taste with him, we get a complete picture of the vintage across the whole region, not to mention the opportunity to taste wines from the same grapes, by the same hand and with the same philosophy, in wildly differing soils – it remains a rarity. Pierre likes to hold his wines at a low temperature to have a slow start to the fermentations, which extracts different phenolics to a cold soak or maceration. His winemaking is traditional, using natural yeasts and punching down the cap, and his reds spend up to 18 months in barrel before being prepared for bottling. He avoids both fining and filtering and aims not to add sulphur. Indeed, he vehemently eschews pumps – there is even a hose-sized hole in the roof of the cellar for the wine to be run into barrels! In terms of oak, Pierre uses no more than 10-15% new oak on the *villages* wines, with a maximum of 25% on the *premiers crus*.



£ per case
in bond

Puligny Montrachet 1er Cru Les Perrières	2024	6 per case	£510
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0.23 hectares in the northern part of Puligny, on the Meursault side; 25% new oak. Bright gold with a tight, lightly reduced nose of honeyed white flowers, pretty with aromas of incense and beeswax, apricot, golden fruit, leafy. Honeyed white fruit on the palate, very ripe before some refreshing acidity cuts through, balanced and floral with a fresh green note and going to a stony, saline finish. Seriously enticing. Drink 2026 - 2029

Volnay	2024	12 per case	£485
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Pierre has just one parcel in Volnay, Les Grands Poisots, on the Pommard boundary, which is where his Pinot Beurot is also planted, accounting for some 15% of the vineyard. Very pale to the rim, limpid and jewel like with lovely juicy red berry fruit on the nose, lightly grilled and really pretty, leading to an equally juicily fruited palate, fresh and racy with supple tannins behind. Easy going and spiced going to a mouth-wateringly persistent finish – a delicious early drinker. Drink 2027 - 2031

Gevrey Chambertin	2024	12 per case	£575
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Pierre's largest vineyard area by far at just over two hectares, made up of several different parcels throughout the Gevrey appellation. Bright, limpid in colour with a deliciously enticing nose of soft red and black fruit, a light cedar note, grilled with some cherry clafoutis, really appealing with some floral notes too – violets – with green spices. On the palate, more black than red fruit, again green spices, really pretty with supple tannins and a lovely note of bitters, going to a finish of perfumed damsons. So enticing. Drink 2027 - 2032

Volnay 1er Cru Clos des Brouillards	2024	12 per case	£635
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On the Pommard side of the appellation, next to Les Mitans. Deeper in colour with a nose of more structured dark fruit, rich and alluring, beautifully fruited with a light note of reduction. More power on the palate, with deep black fruit, pretty black cherry, supple tannins behind, juicy but with more structure, going to a perfumed, spiced, crunchy finish. Drink 2028 - 2033

Volnay 1er Cru Clos des Angles	2024	12 per case	£700
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0.54 hectares, planted in 1961 on the Pommard side of the appellation, between Les Frémiets and La Barre. Deeper in colour with a nose of rich dark fruit, spiced with notes of orange zest, floral - this feels like it's from a bigger vintage. On the palate, the focused, smooth fruits are tighter, with a grilled note behind and, again, the bitters note so typical of the vintage, with ripe tannins and juicy dark fruits behind and some blueberry on the finish. Drink 2027 - 2032

Gevrey Chambertin 1er Cru Les Corbeaux	2024	12 per case	£765
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0.43 hectares next to *grand cru* Mazis Chambertin, in the centre of the village. Deep red black, limpid, with a lovely floral nose of dark fruit, sappy and ripe, really alluring with even a distant menthol note on swirling. Leafy, almost saline fruit on the palate, perfumed with supple tannins behind, with a lovely fresh zip and a nicely balanced finish. Drink 2028 - 2033

Domaine Faiveley

2025 saw the 200th anniversary of Domaine Faiveley, which they celebrated in spectacular style in the Clos de Vougeot in June 2025. Beyond the festivities, 2025 also saw all of their vineyards achieving organic certification, no mean feat, and even more impressive when a vintage like 2024 presented so many challenges. Thanks to the difficult growing season, the volumes produced were very small, with an average of 20 hectolitres per hectare, essentially boosted by the whites which yielded double that, and some *lieux dits* were blended together to make a big enough *cuvée* to manage in the cellars. Most of the wines, and particularly the *grands crus*, weren't available for tasting given the very small volumes made but these are wines we know and love and have every confidence in offering them.



Mercurey Clos Rochette (Monopole)	2024	6 per case	£139
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A 5.45 hectare plot facing south east and littered with small rocks, hence the name, with a clay-limestone soil. Bright gold with a nose of white flowers, some spice and more golden fruit than citrus, leading to a floral, golden fruited palate, white stone fruit too and some apricot, lightly grilled, perfumed with a light citrus note behind, going to a juicy, fresh finish. A wine for instant pleasure! Drink 2026 - 2028

Ladoix Les Marnes Blanches	2024	6 per case	£150
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This has been in the family for 25 years but was previously planted 100% to Pinot Noir; it has now all been replanted to Chardonnay, in three batches, in 2007, 2013 and the last parcel in 2022. Two *lieux dits* blended together, Les Marnées and La Blanchard in the middle of the appellation at the foot of Corton Charlemagne, hence Les Marnes Blanches. Bright gold with a light green glint with a lovely mineral nose of sherbet, citrus, green flowers, leading to a palate bright with acidity, again floral - white flowers, soft and sherbety, going to a juicy, mouthwatering finish. For early drinking, this will please all white Burgundy lovers. Drink 2026 - 2028

Puligny Montrachet 1er Cru Champ Gain	2024	6 per case	£528
1.05 hectares lying just above 1er Cru Les Folatières, facing southeast. This plot originally belonged to the Gros family and was purchased by Faiveley in 2008 along with other <i>crus</i> . Barrel fermented with some <i>bâtonnage</i> with 50% new oak and 50% two year old barrels. Bright gold with a yellow glint with a very restrained nose of green fruits, floral with green spice, intense, leading to a palate of creamed white fruits with a lovely zip of green leaf behind, mineral and intense, layered with a light grilled note on the finish. Very stylish. Drink 2027 - 2032			
Bienvenues Bâtard Montrachet Grand Cru	2024	3 per case	£1,003
50 ares on flat land with a heavy, marl-rich, damp soil. Very small allocations mean that we did not taste this.			
Bâtard Montrachet Grand Cru	2024	3 per case	£1,217
Lying next to the Bienvenues vineyard, the Domaine's 35 ares of Bâtard are on a raked, east facing slope on clay rich soil which permits better drainage. Very small allocations mean that we did not taste this.			
Mercurey La Framboisière (Monopole)	2024	6 per case	£155
Having long believed that the name was a nod to the flavour, it turns out that there are indeed raspberry bushes planted in this 11 hectare <i>climat</i> ! Shallow, stony, clay-limestone soils lying low on the slope. Limpid cherry red, not deep, with a nose of tarry red fruits, perfumed and classic Pinot, with cool red berry fruit and a light jam note, and some distant black fruit, with a hint of leather. There is more of the same on the palate, with lightly cooked red fruits with zippy tannins behind providing a lovely structure, bright acidity and mouthwatering fruit, with a note of orange zest on the long, juicy finish. Tangy and delicious. Drink 2026 - 2028+			
Nuits St Georges 1er Cru les Porêts St Georges	2024	6 per case	£403
The first vineyard bought by the Faiveley family in 1834, marking the move from pure <i>négociant</i> business to owning vines. Pale red, limpid, with a nose of leafy, almost nettley fruit, green spices, racy with hints of liquorice. Richer on the palate than the nose implies, with racy red fruits, raspberry and loganberry, sweet and spiced with lovely supple tannins behind, balanced and succulent, going to a fine finish. Drink 2027 - 2032			
Gevrey Chambertin 1er Cru Les Cazetiers	2024	6 per case	£654
This entire southeast facing <i>premier cru</i> site occupies just 8.4 hectares, of which Faiveley own more than half: 4.3 hectares, bought in 2013. Pale red to the rim with a gorgeous nose of red and black berries, spiced, creamed and lightly warmed red fruits, floral, leading to a supple, spiced palate with crunchy red berries, some new wood, with ripe tannins behind, perfumed and leading to a really alluring finish with a lovely spiced, bitters bite. Delicious. Drink 2027 - 2033			
Corton Clos des Cortons Faiveley Grand Cru (Monopole)	2024	6 per case	£1,171
A three hectare monopole, and one of only two vineyards permitted to carry the grower's name as part of the appellation – the other, of course, being Romanée-Conti. Red to the rim, vibrant but not deep with a tightly fruited nose, mineral and intense with some new oak notes, spiced, leading to a substantial palate of concentrated, more focused dark fruits, with structured tannins behind, sweet fruit but with lots going on with a rigid backbone and going to a long finish with a fine twist of bitters. Drink 2028 - 2034			

£ per case
in bond

Clos de Vougeot Grand Cru, Domaine Faiveley	2024	6 per case	£1,356
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From three separate parcels, two lower down in the Clos and one close to the Château de Clos de Vougeot, totalling 1.2 hectares; 50% new oak. Very small allocations mean that we did not taste this.

Mazis Chambertin Grand Cru	2024	3 per case	£768
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From 1.3 hectares – very small allocations mean that we did not taste this.

Chambertin Clos de Bèze Grand Cru, Domaine Faiveley	2024	3 per case	£1,198
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1.29 hectares split over three plots with limestone-rich scree; each plot is vinified separately and blended after maturation. Very small allocations mean that we did not taste this.

Domaine Michel Gros

When Pierre Gros joined his father, Michel, at the family Domaine in 2019, he was very much the understudy in the partnership. Roll on 5 years, and he clearly has his feet firmly on the ground in the vineyards, with his finger on the pulse and he is master of all the important decisions. After the fabulously productive 2023 harvest, 2024 threw more than a few curveballs Pierre's way, with volumes down some 60+% compared to his 2022s, necessitating rigorous sorting. Because of the cooler vintage and fragile grapes, Pierre restricted post-fermentation maceration to a maximum of two or three days and the wines had spent 18 months in oak with no racking at the time of our tasting in October.



£ per case
in bond

Hautes Côtes de Nuits Au Vallon	2024	6 per case	£135
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Three hectares of 35 year old vines in Marey-Lès-Fussey at between 425 and 450 metres altitude, on a combination of south facing marl and clay limestone slopes. Limpid red black with lovely black cherry fruit on the nose, really alluring and juicy, leading to an equally enticing palate with red berries, light tannins with bags of fruit behind, going to a juicy, crunchy finish with lovely density. This will give plenty of early pleasure. Drink 2026 - 2029

Hautes Côtes de Nuits Fontaine St Martin (Monopole)	2024	6 per case	£140
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Four hectares of 35 year old vines, south east facing and over 350 metres above sea level. Bright red with a vibrant colour to the rim with rich red cherry fruit on the nose, some grilled, *crème pâtissière* notes, leafy but very alluring, leading to a substantial palate of red berry fruit, lightly spiced, round and intense with nicely integrated tannins and a finish infused with juicy red berries and blood orange zest. Drink 2026 - 2028

Nuits St Georges Les Chaliots	2024	6 per case	£280
Four hectares of 35 year old vines, south east facing and on the Beaune side of Nuits St Georges, at over 350 metres above sea level. Bright, limpid red black to the rim with a nose of richly grilled fruit, some black cherry clafoutis, leafy, alluring and with a light hint of new oak behind. This leads to a tighter palate with substantial taut tannins, mineral and stony, with notes of cranberry and then more black cherry on the finish. Very juvenile with lots to give pleasure in time. Superb. Drink 2027 - 2030			
Vosne Romanée	2024	6 per case	£470
Just under a hectare of vines close to the village of Vosne, from three parcels – 30 <i>ares</i> in Aux Réas and 5 <i>ares</i> in La Colombière with the balance in Au-Dessus de la Rivière; an average age of 40 year old vines. Limpid red to the rim with a nose of stony red berry fruits, violets, floral, musky and earthy too, leading to a supple pallet of juicy, velvety fruit, very pure, with a lightly grilled note behind, going to an expressive finish with spices, cranberry and red fruits coming through. Drink 2028 - 2031			
Vosne Romanée 1er Cru Aux Brûlées	2024	6 per case	£700
0.63 hectares of 40 year old vines next to <i>grand cru</i> Richebourg, with poor stony soil on limestone bedrock; 50% new oak. Pale, limpid red with a tightly fruited nose of red cherry, light cranberry, some perfumed grilled notes, floral, leading to a palate of tight red and black fruit, intense with firm tannins behind, spiced, musky, grilled, a light tarry hint, going to a rich, succulent yet tart finish, mineral and leafy and with pretty fruit behind. Really long and expressive. Drink 2028 - 2032			
Vosne Romanée 1er Cru Clos de Réas (Monopole)	2024	6 per case	£715
A substantial (for Burgundy) 2.12 hectares of 40 year old vines, bought by the Gros family in 1860, touching the village, on a limestone-rich soil. Pale limpid red with a nose of dense red and black fruits, some new oak, grilled and hugely alluring with succulent red berry notes leading to red and black fruits on the palate, creamed yet restrained too, leafy and mineral with fine grained tannins, green spices, toasty and hugely attractive - the structure here is masked by fruit – going to a rich, dense yet racy finish with veiled power. Drink 2028 - 2033			
Clos de Vougeot Grand Maupertuis	2024	3 per case	£650
0.2 hectares of 25 year old vines at the top of the Clos de Vougeot, bordering Grands Echézeaux and purchased in 1967; one and a half barrels only this year, one new. Dense but not deep red black with a nose of fabulously focused dark fruits, violets, liquorice, wood, spice, musky, leading to an equally impressive palate with substantial supple tannins, intense black cherry fruit, spiced going to a lovely rich, long finish. Power and strength here. Drink 2029 - 2033+			
Echézeaux Grand Cru Les Loachausse	2024	3 per case	£695
37 <i>ares</i> to the north of the village of Vosne, bought in the early 20th century, with 30 year old vines on deep clay soils and unusually planted to run north-south. Deep red, limpid to the rim with very dark fruit on the nose, grilled new oak, floral with very alluring spices and some cedar, leading to rich red berry fruit on the palate, red cherry, spiced with supple tannins behind, poised and precise, mineral with layered fruit on the finish, which goes on and on. This is all about elegance and finesse. Drink 2029 - 2033+			

£ per case
in bond

Richebourg Grand Cru	2024	3 per case	£1,900
0.41 hectares of 30 year old vines at the northern end of the appellation, on land bought by the family in 1882. Pale ruby red, limpid, with a floral nose, tarry with red and black fruits, spiced and musky, giving little away. Very tight, mineral dark fruit on the palate, red rather than black, again musky with supple tannins behind, spiced and floral and going to a really long finish which keeps expanding. Slow burner. Drink 2030 - 2035			

Domaine Bertrand & Axelle Machard de Gramont

Machard de Gramont’s family vineyards are all situated on steep slopes, some with terraces cut in by hand by Bertrand himself. They are incredibly hard to work, with most of the labour carried out by Bertrand himself and his daughter, Axelle, because contractors are not prepared to take the risk with their own machinery. In May 2024, the steering link on Bertrand’s tractor broke, tipping him (and the tractor) onto the terrace below, throwing him clear but resulting in an extended stay in intensive care. Thankfully he was back on the sorting tables in 2024, when all hands were needed on deck after the challenging growing season. Axelle described the 2024 harvest as ‘catastrophic’ – and even Bertrand, with his long experience, had never seen the like. Their most generous *cuvée* is usually Les Grands Chaillots, but the normal 8-10 barrels turned into just two in 2024. The rain led to thirteen treatments in total and Axelle was seriously considering abandoning her commitment to organic status but a more stable 2025 season has convinced her to retain it, at least for the time being. There is no Vosne Romanée Les Barreaux in either 2024 or 2025 because there was too little juice to be able to ferment on its own, so it has been added into the Vosne *villages*, but we have secured a couple of additional cases of the 2023 to cover the shortfall. See page 49.



£ per case
in bond

Bourgogne Rouge Les Grands Chaillots	2024	12 per case	£245
On the Beaune side of Nuits St Georges, just below Les Poisets, on a deep soil of clay littered with iron-rich flint (<i>chailles</i>), planted in 1986. Just two barrels in 2024. Very pale red, limpid, with a nose of red berry fruit, primary, with a pink grapefruit back note, leading to juicy black fruit on the palate, with light tannins behind, very pretty and immediate and going to a juicily fresh finish. Drink 2026 - 2029			

Nuits St Georges Les Terrasses des Vallerots	2024	12 per case	£495
On twelve east facing terraces created by Bertrand Machard de Gramont and planted in successive years from the beginning of the millennium; just two barrels this year, one of 350 litres and one of 300 litres. Very pale red with a nose of green leaf over juicy red and black fruits, leading to a palate of juicy red berries, supple and easy-going, with light tannins behind, really pretty on the finish, not intense but flavoursome and deliciously drinkable with a light mineral note on the finish. Drink 2026 - 2030			

Nuits St Georges Les Vallerots	2024	12 per case	£500
Les Vallerots is split between a <i>lieu dit villages</i> appellation and a <i>Premier Cru</i> with the same name, just above <i>premier cru</i> Les Vaucrains, close to the wood and slightly east facing. Machard de Gramont's 0.5 hectares of vines are close to Vaucrains and form the oldest part of their holdings, planted fifteen years before Les Terrasses. Just two barrels in 2024. Slightly deeper in colour with a gorgeous nose of red cherry, toasty new wood, prettily perfumed with dark fruits, leading to a palate of lovely sweet ripe black fruits, not intense but juicy and ripe with supple tannins behind, perfumed and accessible with light tannins on the finish. Axelle commented that it reminded her of Burgundy before 'big heat'. Such pure Pinot. Drink 2027 - 2031			
Nuits St Georges Aux Allots	2024	12 per case	£515
0.92 hectares on the Vosne side of Nuits, just below <i>premier cru</i> aux Chaignots, purchased in 1959. 10 <i>ouvrées</i> of very old vines have been uprooted, leaving 82 <i>ouvrées</i> . Very slightly deeper in colour with a nose of Christmas spice, black fruits, orange zest, lovely concentration with some floral notes behind. The palate has delicious fruit, more density and focus, saline with notes of blackcurrant, rich with lovely intensity and a fine zip on the finish. Drink 2027 - 2031			
Nuits St Georges Les Haut Pruliers	2024	12 per case	£590
0.6 hectares, planted in a south / southeast facing semicircle in 1965, on very steep stony soils above the <i>premiers crus</i> on the Beaune side. The vines are protected by a wall and are normally low yielding. Very pale in colour with a nose of juicy red berry fruit, redcurrant and raspberry, lightly floral with some spice. Pure red berried fruit on the palate with light acidity, supple tannins, very prettily structured and going to a fresh floral finish. This will benefit from a year or two in bottle before drinking. Drink 2028 - 2032			
Vosne Romanée	2024	12 per case	£750
A total of 45 <i>ares</i> spread across the lower part of the appellation, with plots in Champs Goudins and Aux Ormes in the lower part of the village, Maizières Basses, next to Vougeot, and including fruit from Les Barreaux's 15 <i>ares</i> next to Richebourg. Deep in colour with a nose of dark fruits, some spice and cedar, floral with a note of celery salt behind. Juicy and primary on the palate, crunchy and fresh, leafy and spiced with a note of black pepper, going to a gorgeous finish with lovely crunchy tannins, balanced and fresh right to the end. Drink 2027 - 2032			
Vosne Romanée Les Barreaux	2023	6 per case	£400
Just 15 <i>ares</i> at the top of the hill, next to Richebourg and above Cros Parentoux, facing south-east towards Les Brulées on very stony soil; relatively young vines having been replanted in 2002. Just two barrels again in 2023 and therefore 50% new wood. Deep red to darker on the rim with a nose of primary black fruits, bramble, with red fruits too, concentrated and youthful, intense, with a chalky, creamed blackcurrant note which follows through on the palate, very dark fruit with lovely concentration and density, racy and layered with grilled oak notes behind, and the tannins completely masked by the fruit, going to a long, rich, intense finish. Drink 2028 - 2034			

Domaine Poisot

With just 2.5 hectares of vines in total, Rémi Poisot’s cellar never looks particularly full, but having seen the generous 2022s and 2023s filling the cellar, we were somewhat unprepared for the hollow feel after the two small harvests. It’s back to a single layer of barrels, but Rémi is happy with the quality which is, after all, the most important part. Because the vines belong to his extended family, Rémi has them in *fermage*, a type of tenancy where the rent is based on hectolitres per hectare, varied according to appellation, with the hectolitre value set by the *Préfecture*, and these have snowballed over the past few years – 50% increase in Corton Charlemagne in 2022, with a further 30% in 2023 – all of which makes the life of a *vigneron* more complicated. For his Romanée St Vivant vines, Rémi’s deal with LVMH last year has ensured he has more stability in both pricing and tenure, meaning he can focus on his real job – growing vines and making good wine.



£ per case
in bond

Pernand Vergelesses Blanc 	2024	6 per case	£185
0.2 hectares of vines at the top of the Caradeux <i>lieu dit</i> , east facing, looking towards the hill of Corton and the Corton Charlemagne vineyards. 15% of the vines are being replanted here because of loss of vigour. Pale with spicy marzipan on the nose, some citrus and a light grilled note, leading to a delicious palate, again with a hint of grilled oak, creamed and intense, with zippy lime-like acidity behind and going to a lovely racy citrus-infused finish. Drink 2026 - 2030			
Corton Charlemagne Grand Cru 	2024	6 per case 3 magnums	£795 £825
0.57 hectares facing due east, at the very top of the hill above Ladoix-Serrigny, just below the forest. Bright gold with a nose of rich, intense butterscotch-infused fruit, citrus and creamed lemons behind, spiced and very attractive, leading to a really intense palate of substantial white stone fruit, floral with a hint of white flowers, focused, and going to a rich, powerful yet elegant finish. Fabulous. Drink 2027 - 2033			
Pernand Vergelesses 1er Cru En Caradeux 	2024	6 per case 3 magnums	£235 £255
0.36 hectares, east facing with 50 year old vines. Pale, limpid to the rim with a stunning nose of black cherry fruit, very attractive with a light leafy note, violets and cherry clafoutis, leading to a tighter palate of dark fruits, some black cherry, less overt, with this leafy note coming through – and the more we worked our glasses, the more the wine expanded, with a long, broad, rich finish. This is rather fine! Drink 2027 - 2030+			
Corton Bressandes Grand Cru 	2024	6 per case 3 magnums	£450 £470
0.43 hectares, with 50 to 60 year old vines. Pale, limpid red with a lovely nose of deep black fruit, some reduction, violets, grilled but not oaky, dense blue-black fruit, spiced and with a note of dark chocolate. Rich, intense fruit on the palate, a lightly grilled note with lovely volume in the mouth and supple, plentiful tannins just noticeable behind the plush fruit, gong to a long finish – this feels like it’s from a warmer vintage. Drink 2028 - 2033			

			£ per case in bond
Romanée St Vivant Grand Cru 	2024	6 per case 3 magnums	£2,000 £2,000

0.49 hectares with 35 year old vines, east / south-east facing and immediately above the village of Vosne. Deep red, limpid, with a gorgeous nose of black cherry fruit, ripe and layered, with a distant grilled note, some green leaf, dense and smoky. Tighter on the palate with taut red and black fruits, structured tannins behind with a note of orange zest, racy and rich with a really long, fresh finish. Drink 2028 - 2034

Domaine Rossignol-Trapet

Last year Nicolas Rossignol warned us that they had lost a significant amount of their 2024, but the actual numbers only really became clear once the wines were in barrel and maturing. David Rossignol suggested it was more like 75% loss compared to the average, an unimaginable drop in production. As elsewhere, poor flowering with coulure and millerandage started the problems, only to be compounded by the rain and ensuing mildew but David pointed out that, had they had a normal crop on the vine, it would have been hard to ripen it due to the lack of sunshine hours. As it was, the low fruit charge ripened fully but with thinner skins than in a hot year, giving jewel-like colours and without the tannic hit of other vintages. All the Gevrey vineyards were hit hard – in Latricières they have just two barrels instead of the normal fourteen. There was less rain in their Côtes de Beaune vineyards (*premier cru* Les Teurons along with a Savigny) making for an easier vintage all round.



Gevrey Chambertin Vieilles Vignes	2024	12 per case 6 magnums	£470 £510
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From a variety of different plots around the village, with varying elevations and soils. Vibrant red black with a nose of juicy, structured dark fruits, some cherry notes, grilled and focused and very appealing. On the palate, substantial grilled dark fruits, some leafy green notes, again very alluring with supple tannins behind, juicy and fresh going to a fine, lightly structured finish. Drink 2027 - 2030

Beaune 1er Cru Teurons	2024	12 per case	£475
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Next to Les Cras, on stony soil and under a cliff overhang. Limpid red in colour with a nose of primary soft red fruits leading to a really pretty, red fruit-infused palate, with supple tannins behind, a fine zip of green leaf with a distant grilled note, going to a supple, sweetly fruited finish. Very approachable already. Drink 2026 - 2029

Gevrey Chambertin 1er Cru Clos Prieur	2024	6 per case	£565
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Just below *grand cru* Mazis Chambertin; 100% destemmed for the first time in 35 years, this had not been racked at the time of tasting. Deep in colour with a nose of lightly grilled red fruits, tight with some red cherry behind, with a light touch of reduction. Very tight dark fruit on the palate, pretty, floral and leafy, with ripe tannins behind, good structure and a finish that grows and develops, again very approachable already. Drink 2027 - 2031

Gevrey Chambertin 1er Cru Petite Chapelle	2024	6 per case	£575
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On dense clay soils, 2 metres deep, just below *grand cru* Chapelle Chambertin. Lighter ruby red with a nose of tight black fruits, really closed with some black cherry notes, floral and scarcely revealing more on swirling. Really pretty, focused dark fruits on the palate, floral, with notes of blackcurrant and black cherry, leafy with a light crunch, with plenty of supple ripe tannins behind going to a bright fresh, long finish, floral and mineral and mouth-wateringly good. Drink 2028 - 2032

Latricières Chambertin Grand Cru	2024	6 per case	£1,150
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Just two instead of the normal fourteen barrels here this year. Right at the top of the slope, close to the woods, and usually one of the last vineyards to be harvested; on a similar soil to Le Chambertin but tending more towards elegance than power. Deep in colour with a fabulously explosive nose of red fruit, red flowers, green leaf, raspberry jelly, so much going on, leading to a full-bodied palate of saline fruit, mineral and stony with ripe red berries behind, crunchy with supple tannins, floral and mouthwatering going to an expressive, long finish. Drink 2029 - 2032+

Chapelle Chambertin Grand Cru	2024	6 per case	£1,150
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From two *lieux dits*, En Gemeaux and En La Chapelle; very old vines with incredibly poor, thin soils. Deeper in colour with a nose of dark cherry fruit, a lightly grilled note, fresh and vibrant, pure Pinot with hints of raspberry and cherry with some spice. Broadly fruited on the palate, saline with bags of primary red and black fruits with supple ripe tannins, a big floral note with a hint of green spice going to a rich, intense long finish with a touch more structure. Drink 2029 - 2032

Le Chambertin Grand Cru	2024	6 per case	£1,850
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From two parcels right in the middle of the appellation with vines averaging 55 years old, plus another parcel planted in 1919; the limestone and clay soils are similar to those of Latricières. Deep in colour with a very floral nose, perfumed with green spices, leafy, racy and alluring, layered and more expressive than the Chapelle with black fruits and a note of wet slate. Substantial black fruits on the palate, again a note of green spices, with layers of pretty fruit, primary red cherry, raspberry, some grilled notes, perfumed and so alluring, with the tannins scarcely discernible behind the fruit. Drink 2029 - 2032



Domaine Truchetet

Since the younger generation took over at Domaine Truchetet, they have implemented substantial changes, firstly by converting the vineyards into organic viticulture – certified from 2023 – and now by moving from the old underground family cellar in Premeaux Prissey into a purpose-built winery just down the road where, finally, they have oodles of space to manage each *cuvée* as required. 2024 put their new organic certification to the test but thankfully they were able to maintain their status, although losing nearly 80% of the crop. Unusually, mildew attacked the flowers and then the fruit rather than just the leaves as normal, making their work even harder when it came to sorting the harvest. Pauline Genot, Morgan Truchetet’s partner, has expanded her own vineyard holdings in the Côte de Beaune this year and now has a total of 4.5 hectares under her management in and around Auxey Duresses. These are being converted to organic production but, because she added some more rows of vines to her Hautes Côtes de Beaune plots, certification has been delayed by another couple of years. With the exception of one *cuvée*, all the Truchetet reds this year were fermented either as whole bunch (with stems) or whole berry (destemmed but not crushed).



£ per case
in bond

Bourgogne Hautes Côtes de Beaune Les Poinssottes Vignoble de Pauline	2024	6 per case	£130
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0.5 hectares with 40 to 50 year old vines in the commune of Baubigny between Le Rochepot and Auxey Duresses, on stony calcareous soils; this is Pauline’s first vintage. Bright gold with a gorgeous nose of grilled white stone fruits, some floral notes and greengages. The palate is rich yet leafily fresh, with beautifully poised golden fruit, good richness, lightly grilled, racy and balanced going to a fine, juicy finish. Drink 2026 - 2028

Bourgogne Hautes Côtes de Nuits Blanc La Montagne	2024	6 per case	£170
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Above Clos des Forêts in Premeaux Prissey, on poor limestone soils with 4,500 vines per hectare; the youngest vines are nearly 30 years old. One 500 litre *fut* and two 500 litre terracotta jars. Bright pale gold, with a nose of tight white stone fruit, some floral notes, and some reduction too, smoky greengage. Broad on the palate, ripe and dense with a fresh kick of citrus fruit, leafy and spiced, even orange notes, with a broad yet racy finish. Drink 2026 - 2028

St Romain Au Bas de Poillange, Vignoble de Pauline	2024	6 per case	£210
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From old vines planted in 1986 by Pauline’s grandfather in the southern part of St Romain, facing south east, on a steep slope of thin clay with red limestone and iron soils. One of the last to be harvested because of the altitude. Just one 500 litre jar made from Limoges white clay – porous but less permeable than a barrel. Deep gold with a nose of ripe buttery fruit, lovely density, floral – jasmine, lime flower – and a gentle grilled note behind. Bags of mineral fruit on the palate with cool, racy acidity, stony and fresh, citrus-infused with contrasting richness. Lovely wine. Drink 2026 - 2029

Coteaux Bourguignons Cuvée Hugo	2024	6 per case	£95
50 / 50 Gamay and Pinot Noir, with the Gamay coming from 60 year old vines; whole bunch fermented. Bright red with a nose of fresh, racy red berry fruit, green spices, really juicy fruit, leading to an equally juicy, spiced fruit palate, primary and intense, this ticks all the boxes of being charismatic, easy to drink and ready immediately. Delicious! Drink 2026 - 2027			
Bourgogne Les Chaillots Vieilles Vignes	2024	12 per case	£245
60 year old vines on two different soils, one on the lower slope of clay, the other on the chaillies, a red limestone / clay stone with limestone on the upper slope; just 80 ares here, with 17 of them uprooted after the 2023 harvest. Pale with a nose of spiced red and black fruits, rich, leading to a palate of creamed red berries and black fruit, more structured than the nose implies, with hints of pink grapefruit and orange zest and firm tannins on the finish. Drink 2026 - 2028			
Auxey Duresses Le Plain de Lugny, Vignoble de Pauline	2024	6 per case	£185
70 ares of 80 year old vines, planted 500m above Meulin on rocky limestone; likely planted to Pinot Fin which gives very fine, small berries. 100% destemmed. Bright red with a nose of rich red fruits, floral with a lick of new wood, rounded and alluring, leading to a palate of smooth red fruits, well extracted, with light spice and crunch, a floral note and more restrained than the nose implies, with a firm structure behind the ripe fruit on the long finish. Drink 2027 - 2030			
Nuits St Georges Vieilles Vignes	2024	6 per case	£320
Just under 43 ares, in two vineyards – Les Topons and Les Charbonnières – to the east of the N74, the latter with 100 year old vines. Destemmed but whole berry fermented, with longer macerations. Bright red with a nose of fresh, floral blueberry fruit with a lightly grilled note behind, leading to a more muted palate of sweet Pinot fruit, blueberry again, ripe strawberries, pretty and light with smooth tannins behind, a light lick of oak and a pretty, floral finish. Laura called it a ‘smiley wine’. Drink 2027 - 2030			

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CHABLIS	<i>£ per case</i>	<i>Colour</i>	<i>Bottles / case</i>	<i>Page</i>
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Chablis Villages, Lamblin & Fils	£165	W	12	10
Chablis Villages, Samuel Billaud	£132	W	6	8
Chablis 1er Cru Beuroy, Lamblin & Fils	£250	W	12	10
Chablis 1er Cru Vaillons, Lamblin & Fils	£250	W	12	10
Chablis 1er Cru Fourchaumes, Lamblin & Fils	£295	W	12	11
Chablis 1er Cru Les Fourneaux, Samuel Billaud	£255	W	6	8
Chablis 1er Cru Butteaux, Samuel Billaud	£275	W	6	8
Chablis 1er Cru Montée de Tonnerre, Samuel Billaud	£295	W	6	9
Chablis Grand Cru Vaudésir, Lamblin & Fils	£310	W	6	11
Chablis Grand Cru Bougros, Lamblin & Fils	£310	W	6	11
Chablis Grand Cru Bougros, Samuel Billaud	£575	W	6	9
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Bourgogne Chardonnay, Les Parcellaires de Saulx	£88	W	6	31
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Bourgogne Chardonnay (Screwcap), Dom. Matrot	£215	W	12	27
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Bourgogne Hautes Côtes de Nuits Blanc La Montagne, Dom. Truchetet	£170	W	6	53
Hautes Côtes de Beaune Blanc Vieilles Vignes, Dom. Jean Chartron	£215	W	12	19
Hautes Côtes de Beaune Blanc, Dom. Chevrot	£230	W	12	21

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Bourgogne Pinot Noir (Screwcap), Dom. Matrot	£225	R	12	28
Bourgogne Les Chaillots Vieilles Vignes, Dom. Truchetet	£245	R	12	54
Bourgogne Rouge Les Grands Chaillots, Dom. B & A Machard de Gramont	£245	R	12	48
Bourgogne Pinot Noir Côte d'Or, Dom. Parent	£125	R	6	32
Bourgogne Pinot Noir, Dom. Pierre Vincent	£220	R	6	36
Coteaux Bourguignons Cuvée Hugo, Dom. Truchetet	£95	R	6	54
Hautes Côtes de Nuits Au Vallon, Dom. Michel Gros	£135	R	6	46
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CÔTE CHALONNAISE & MÂCONNAIS WHITE

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Pouilly Fuissé Tête de Cuvée, Château Fuissé	£290	W	12	16
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Pouilly Fuissé 1er Cru Le Clos (Monopole), Château Fuissé	£285	W	6	17
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CÔTE CHALONNAISE & MÂCONNAIS RED

Mercrey La Framboisière (Monopole), Dom. Faiveley	£155	R	6	45
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CÔTE DE BEAUNE WHITE

	£ per case	Colour	Bottles / case	Page
Bâtard Montrachet Grand Cru, Dom. Fontaine Gagnard	£625	W	3	24
Bâtard Montrachet Grand Cru, Dom. Michel Niellon	£1,900	W	6	30
Bâtard Montrachet Grand Cru, Domaine Faiveley	£1,217	W	3	45
Beaune Blanc Clos du Foulot (Monopole), Dom. Baptiste Guyot	£270	W	12	25
Bienvenues Bâtard Montrachet Grand Cru, Dom. Faiveley	£1,003	W	3	45
Chassagne Montrachet, Dom. Fontaine Gagnard	£240	W	6	23
Chassagne Montrachet, Dom. Michel Niellon	£530	W	12	29
Chassagne Montrachet, Dom. Jean Chartron	£285	W	6	20
Chassagne Montrachet La Goujonne, Les Parcellaires de Saulx	£330	W	6	31
Chassagne Montrachet 1er Cru La Boudriotte, Dom. Fontaine Gagnard	£360	W	6	24
Chassagne Montrachet 1er Cru La Grande Montagne, Dom. Fontaine Gagnard	£375	W	6	24
Chassagne Montrachet 1er Cru La Maltroie, Dom. Michel Niellon	£395	W	6	30
Chassagne Montrachet 1er Cru Les Champgains, Dom. Michel Niellon	£395	W	6	30
Chassagne Montrachet 1er Cru Les Chaumées, Clos de la Truffière, Dom. Michel Niellon	£395	W	6	30
Chassagne Montrachet 1er Cru Les Caillerets, Dom. Fontaine Gagnard	£450	W	6	24
Chevalier Montrachet Grand Cru, Dom. Michel Niellon	£2,050	W	6	30
Chevalier Montrachet Grand Cru Clos des Chevaliers (Monopole), Dom. Jean Chartron	£2,450	W	6	20
Corton Charlemagne Grand Cru, Dom. Poisot	£795	W	6	50
Corton Charlemagne Grand Cru, Dom. Patrick Javillier	£1,050	W	6	27
Criots Bâtard Montrachet Grand Cru, Dom. Fontaine Gagnard	£635	W	3	24
Ladoix Les Marnes Blanches, Dom. Faiveley	£150	W	6	44
Le Montrachet Grand Cru, Dom. Fontaine Gagnard	£500	W	1	24
Le Montrachet Grand Cru, Dom. Jean Chartron	£950	W	1	21
Maranges Blanc, Dom. Chevrot	£280	W	12	21

	£ per case	Colour	Bottles / case	Page
Meursault Les Corbins, Dom. Jean Vaudoisey	£385	W	12	34
Meursault, Dom. Matrot	£560	W	12	27
Meursault Les Tillets, Dom. Patrick Javillier	£290	W	6	26
Meursault Les Millerands, Les Parcellaires de Saulx	£330	W	6	31
Meursault, Cuvée Tête de Murger, Dom. Patrick Javillier	£440	W	6	26
Meursault 1er Cru Les Charmes, Dom. Matrot	£465	W	6	28
Meursault 1er Cru Blagny, Dom. Matrot	£475	W	6	28
Meursault 1er Cru Les Perrières, Dom. Matrot	£655	W	6	28
Monthélie Blanc Les Sous Roches, Dom. Jean Vaudoisey	£250	W	12	34
Pernand Vergelesses Blanc, Dom. Baptiste Guyot	£275	W	12	25
Pernand Vergelesses, Dom. Jean Chartron	£340	W	12	19
Pernand Vergelesses Blanc, Dom. Poisot	£185	W	6	50
Pernand Vergelesses 1er Cru en Caradeux, Les Parcellaires de Saulx	£250	W	6	31
Puligny Montrachet, Dom. Jean Chartron	£300	W	6	20
Puligny Montrachet 1er Cru Les Chalumeaux, Dom. Matrot	£470	W	6	28
Puligny Montrachet 1er Cru Clos de la Pucelle (Monopole), Dom. Jean Chartron	£500	W	6	20
Puligny Montrachet 1er Cru Clos du Cailleret (Monopole), Dom. Jean Chartron	£500	W	6	20
Puligny Montrachet 1er Cru Les Perrières, Dom. Lucien Boillot	£510	W	6	43
Puligny Montrachet 1er Cru Champ Gain, Dom. Faiveley	£528	W	6	45
Santenay Comme Dessus Blanc, Dom. Chevrot	£350	W	12	22
Savigny lès Beaune Les Montchenevoy, Dom. Patrick Javillier	£175	W	6	26
St Aubin En L'Ebaupin, Les Parcellaires de Saulx	£180	W	6	31
St Aubin 1er Cru Murgers des Dents de Chien, Dom. Jean Chartron	£530	W	12	20
St Romain, Dom. Matrot	£325	W	12	27
St Romain Au Bas de Poillange, Vignoble de Pauline	£210	W	6	53
CÔTE DE BEAUNE RED				
Auxey Duresses Le Plain de Lugny, Vignoble de Pauline	£185	R	6	54
Beaune Rouge Clos du Foulot (Monopole), Dom. Baptiste Guyot	£295	R	12	25
Beaune 1er Cru Clos des Avaux, Dom. Baptiste Guyot	£200	R	6	25
Beaune 1er Cru Teurons, Dom. Rossignol-Trapet	£475	R	12	51

	£ per case	Colour	Bottles / case	Page
Blagny 1er Cru la Pièce sous Le Bois, Dom. Matrot	£275	R	6	29
Chassagne Montrachet Rouge, Dom. Fontaine Gagnard	£170	R	6	23
Chassagne Montrachet Rouge, Dom. Michel Niellon	£345	R	12	30
Corton Bressandes Grand Cru, Dom. Poisot	£450	R	6	50
Corton Clos des Cortons Faiveley Grand Cru (Monopole), Dom. Faiveley	£1,171	R	6	45
Ladoix 1er Cru La Corvée, Dom. Parent	£235	R	6	32
Maranges Rouge Sur Le Chêne, Dom. Chevrot	£245	R	12	22
Maranges Vieilles Vignes, Dom. Matrot	£245	R	12	28
Meursault Rouge, Dom. Matrot	£340	R	12	29
Pernand Vergelesses 1er Cru en Caradeux, Dom. Poisot	£235	R	6	50
Pommard, Dom. Jean Vaudoisey	£335	R	12	35
Pommard, Dom. Parent	£285	R	6	32
Pommard 1er Cru Les Argillières, Dom. Parent	£445	R	6	32
Pommard 1er Cru Les Chaponnières, Dom. Parent	£495	R	6	33
Pommard 1er Cru Les Epenots, Dom. Parent	£550	R	6	33
Volnay, Dom. Jean Vaudoisey	£300	R	12	34
Volnay Ez Blanches, Dom. Jean Vaudoisey	£335	R	12	34
Volnay Les Grands Champs, Dom. Jean Vaudoisey	£335	R	12	34
Volnay 1er Cru Les Mitans, Dom. Jean Vaudoisey	£225	R	6	35
Volnay, Dom. Lucien Boillot	£485	R	12	43
Volnay 1er Cru Les Santenots, Dom. Matrot	£270	R	6	29
Volnay 1er Cru Clos des Brouillards, Dom. Lucien Boillot	£635	R	12	43
Volnay 1er Cru Clos des Angles, Dom. Lucien Boillot	£700	R	12	44

CÔTE DE NUITS WHITE

Côte de Nuits Villages Blanc Au Leurey, Dom. de l'Arlot 2023	£180	W	6	41
Côte de Nuits Villages Blanc Au Leurey, Dom. de l'Arlot 2024	£190	W	6	39
Nuits St Georges Blanc, 1er Cru Clos de l'Arlot (Monopole), Dom. de l'Arlot 2023	£530	W	6	41
Nuits St Georges Blanc, 1er Cru Clos de l'Arlot (Monopole), Dom. de l'Arlot 2024	£535	W	6	39

CÔTE DE NUITS RED

	£ per case	Colour	Bottles / case	Page
Chambertin Clos de Bèze Grand Cru, Dom. Faiveley	£1,198	R	3	46
Chapelle Chambertin Grand Cru, Dom. Rossignol-Trapet	£1,150	R	6	52
Clos de Vougeot Grand Maupertuis, Dom. Michel Gros	£650	R	3	47
Clos de Vougeot Grand Cru, Dom. Faiveley	£1,356	R	6	46
Côte de Nuits Villages Clos du Chapeau, Dom. de l'Arlot 2024	£175	R	6	39
Côte de Nuits Villages Clos du Chapeau, Dom. de l'Arlot 2023	£185	R	6	41
Echézeaux Grand Cru Les Loachausse, Dom. Michel Gros	£695	R	3	47
Gevrey Chambertin Vieilles Vignes, Dom. Rossignol-Trapet	£470	R	12	51
Gevrey Chambertin, Dom. Lucien Boillot	£575	R	12	43
Gevrey Chambertin 1er Cru Les Corbeaux, Dom. Lucien Boillot	£765	R	12	44
Gevrey Chambertin 1er Cru Clos Prieur, Dom. Rossignol-Trapet	£565	R	6	51
Gevrey Chambertin 1er Cru Petite Chapelle, Dom. Rossignol-Trapet	£575	R	6	52
Gevrey Chambertin 1er Cru Les Cazetiers, Dom. Faiveley	£654	R	6	45
Latricières Chambertin Grand Cru, Dom. Rossignol-Trapet	£1,150	R	6	52
Le Chambertin Grand Cru, Dom. Rossignol-Trapet	£1,850	R	6	52
Mazis Chambertin Grand Cru, Dom. Faiveley	£768	R	3	46
Nuits St Georges Les Terrasses des Vallerots, Dom. B & A Machard de Gramont	£495	R	12	48
Nuits St Georges Les Vallerots, Dom. B & A Machard de Gramont	£500	R	12	49
Nuits St Georges Aux Allots, Dom. B & A Machard de Gramont	£515	R	12	49
Nuits St Georges Les Chaliots, Dom. Michel Gros	£280	R	6	47
Nuits St Georges Les Haut Pruliers, Dom. B & A Machard de Gramont	£590	R	12	49
Nuits St Georges Vieilles Vignes, Dom. Truchetet	£320	R	6	54
Nuits St Georges 1er Cru Cuvée Mont des Oiseaux, Dom. de l'Arlot 2023	£380	R	6	41
Nuits St Georges 1er Cru les Porêts St Georges, Dom. Faiveley	£403	R	6	45
Nuits St Georges 1er Cru Clos de l'Arlot (Monopole), Dom. de l'Arlot 2024	£460	R	6	40
Nuits St Georges 1er Cru Clos des Forêts St Georges (Monopole), Dom. de l'Arlot 2024	£470	R	6	40
Nuits St Georges 1er Cru Clos des Forêts St Georges (Monopole), Dom. de l'Arlot 2023	£490	R	6	41
Nuits St Georges 1er Cru Clos de l'Arlot (Monopole), Dom. de l'Arlot 2023	£495	R	6	42
Richebourg Grand Cru, Dom. Michel Gros	£1,900	R	3	48

	£ per case	Colour	Bottles / case	Page
Romanée St Vivant Grand Cru, Dom. Poisot	£2,000	R	6	51
Romanée St Vivant Grand Cru, Dom. de l'Arlot 2024	£1,700	R	3	40
Vosne Romanée, Dom. B & A Machard de Gramont	£750	R	12	49
Vosne Romanée Les Barreaux, Dom. B & A Machard de Gramont 2023	£400	R	6	49
Vosne Romanée, Dom. Michel Gros	£470	R	6	47
Vosne Romanée 1er Cru Aux Brûlées, Dom. Michel Gros	£700	R	6	47
Vosne Romanée 1er Cru Clos de Réas (Monopole), Dom. Michel Gros	£715	R	6	47
Vosne Romanée 1er Cru Les Suchots, Dom. de l'Arlot 2023	£875	R	6	42
Vosne Romanée 1er Cru Les Suchots, Dom. de l'Arlot 2024	£940	R	6	40

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PRIVATE
CELLAR

A stylized key icon, likely representing a cellar or a key to a collection.

Burgundy 2024