

# HOWARD RIPLEY

*Specialist in Domaine-bottled Burgundy and German Wines*

## 2010 Burgundy Offer

This is the most exciting vintage of young Burgundy I have tasted. The wines possess a breathtaking transparency, energy and grace that looks set to overshadow the many excellent vintages of the last decade.

It was by no means an easy ride, however: all of nature seemed against the vintage, and a series of near catastrophic events made it a near-run thing. A severe frost on the night of 19<sup>th</sup> December, when the temperature dropped from 0 to -22C, killed swathes of young vines in lower-lying areas, and did lasting damage to patches of older vines that only became apparent in the spring, when they failed to grow.

While Spring was moderate, if cool, the end of June was cold and rainy, resulting in widespread *millerandage* (in which fertilisation fails and the grapes remain small and seedless). July was hot and humid, providing perfect conditions for vine diseases, and ripening slowed to a standstill during a cold wet August.

Then the weather turned, and September enjoyed glorious sunshine. An electrical storm in Santenay brought hail on 12<sup>th</sup> which inflicted much localised damage, but more critically, the electrical charge affected the ripe Chardonnay grapes and rot began to set in. On 24<sup>th</sup>, a heavy rain storm around Vosne and Nuits interrupted or delayed the harvest.

Paradoxically, the very factors that made the vintage so difficult are responsible for its greatness: the cold snap in December and poor flowering in June resulted in a smaller crop, but had the yields been normal, the grapes would not have achieved maturity; the *millerandage* resulted in smaller grapes with thicker skins that were resistant to rot; the cold August preserved the defining acidity and freshness.

The poise of the vintage comes from the perfect pitch of ripeness. The pulp and juice retain a bright acidity which not only gives crunch to the red and black fruit, but a transparency that clearly reflects the *terroir*; and in the red wines the ripe skins and pips give melting tannins that provide a perfect framework. There is an energy, balance and concentration in

these wines that make them a must for any Burgundy lover. They, are simply put, absolutely delicious.

The bad news is that yields are down to levels not seen since 2003, so our allocations are greatly reduced. Many growers raised their prices significantly for the 2009 vintage, and some have done so again.

**As usual, we give priority to customers who support us across the board and every year.**

We are delighted to welcome four new domaines to our portfolio: **Jean-Marc et Thomas Bouley** in Volnay, **Hudelot-Baillet** in Chambolle-Musigny, **Benjamin Leroux** in Beaune and **Aurélien Verdet** in Arcenant. See below for details.

**PRICES ARE IN BOND LONDON.  
UNLESS OTHERWISE MARKED, WINES ARE PACKED IN:**

**6-BOTTLE CASES (750ml)  
12-BOTTLE CASES (375ml)  
3-BOTTLE CASES (1500ml)**

**WINES MAY BE ORDERED BY THE CASE ONLY.**

# 2010 Burgundy Offer

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# THE WINES

DOMAINE

## de l'Arlot Prêmeaux

All change at Domaine de l'Arlot in 2011. After Olivier Leriche's rapid departure to his own domaine in the Ardèche in August, the winemaking has been handed to Jacques Desvauges, formerly responsible for the *négoce* wines of Frédéric Magnien. His impact will be properly felt with the 2011s. This is therefore the last chance to buy Olivier's wines, and what a swansong! They are the epitome of all that is best about Arlot: delicate, pure and fine wines with great longevity.

Case price per 6  
bottles in bond

### *White*

#### **Nuits-Saint-Georges Blanc, La Gerbotte**

Pithy lemon on the nose, echoed on the palate. Considerable weight and lovely tension on the finish.		£132
	12 Halves	£138

#### **Nuits-Saint-Georges Blanc 1er cru, Clos de l'Arlot**

Rich, ripe fruit: lemon plus the exotic notes found every year. Very well-defined mineral flavours, very long finish.		£234
	12 Halves	£240
	3 Magnums	£246

### *Red*

#### **Clos du Chapeau**

Ripe spicy red fruits, well-balanced and fresh.		£95
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#### **Vosne-Romanée**

This entire cuvée, used to go to Japan, and we are lucky to have been offered a small quantity. From young vines in Les Suchots, planted in 2003, which give an exuberant rounded wine with pretty red fruit notes and a rich finish.		£135
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#### **Nuits-Saint-Georges, Le Petit Arlot**

Rich pure fruit, with delicious spicy notes, good intensity and length.		£108
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#### **Nuits-Saint-Georges 1er cru, Les Petits Plets**

Considerable drive here, with more pronounced tannins and fruit tending more to the black. Powerful clear finish.		£130
	12 halves	£136
	3 Magnums	£136

#### **Nuits-Saint-Georges 1er cru, Clos de l'Arlot**

Melting red fruit, fine tannins and racy acidity in a beautifully harmonious package. Less powerful than the Forêts, it makes up for it with beautiful definition and an almost ethereal quality.		£234
	3 Magnums	£240
	12 Halves	£240
	Jeroboam	£240

Case price per 6  
bottles in bond

**Nuits-Saint-Georges 1er cru, Clos-des-Forêts**

Everything you expect from the flagship wine, and then some. Elegant, silky red fruit with hints of chocolate, fine tannins that will ensure a long life, and an exciting freshness and energy throughout. One of the finest Forêts ever tasted.		£234
	3 Magnums	£240
	12 Halves	£240
	Jeroboam	£240
	Methuselah	£480

**Vosne-Romanée 1er cru, Les Suchots**

Clear and balanced, with fine red fruit mixed with violets, and good length and intensity. Very long.		£318
	12 Halves	£324
	3 Magnums	£324
	1 Jeroboam	£324

**Romanée-Saint-Vivant**

After twenty years in the Arlot stable, and a tremendous amount of work to improve the vines, this RSV is now up there with the best of them. Dense ripe fruit, superb length and harmony promise a great future.		£930
	3 Magnums	£936
	Jeroboam	£700

**DOMAINE**

**Comte Armand Pommard**

Quite the most exciting wines that Benjamin Leroux has ever made.

Case price per 6  
bottles in bond

**White**

**Bourgogne Blanc**

Some Auxey-Duresses in the mix here. Lively, fresh and ripe, with bright citrus fruit, and good precision and balance.		£66
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**Red**

**Auxey-Duresses**

Vibrant red fruit with an attractive balancing minerality. Precise and light on its feet, and good length.		£93
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**Auxey-Duresses 1er cru**

Dark black bramble fruit and mineral flavours brightly outlined by racy acidity and precise soft tannins.		£114
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**Volnay**

Appealing silky round black fruit tinged with violets, backed by fine tannins. Supple and long.		£120
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Case price per 6  
bottles in bond

### **Volnay 1er cru, Les Fremiets**

Beautifully vibrant and pure, with superb intensity. Very fine and elegant tannins give balance and length.		£240
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### **Pommard 1er cru, Clos des Epeneaux**

The best Epeneaux that Benjamin has made, and probably the best in the history of the estate. Lively, ripe, elegant and creamy spicy black cherry, balanced by a subtle minerality and intense fine tannins.		£360
	3 Magnums	£375
	Jeroboam	£350
	Methuselah	£800

## DOMAINE

## **Robert Arnoux-Lachaux Vosne-Romanée**

Impressively polished wines as ever from this grand estate.

Case price per 6  
bottles in bond

### **Bourgogne Rouge**

Ripe, round and elegant black hedgerow fruit. Very intense for a wine at this level.		£78
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### **Nuits-Saint-Georges**

Fresh and vibrant fruit tending to blackberry and chocolate. Beautiful length and intensity.		£145
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### **Nuits-Saint-Georges 1er cru, Clos des Corvées Pagets**

Always the most elegant of the domaine's Nuits 1er crus, this does not disappoint. Intense rich dark black fruit with great finesse and length, turning silky on the long fresh finish.		£325
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### **Chambolle-Musigny**

From vines above the <i>1er cru</i> Charmes, and always more structured than a classic Chambolle. This year it is velvety and round, with beautifully defined red fruits.		£210
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### **Vosne-Romanée**

This vineyard suffered badly in the December frosts, and as a result there will much less of it in years to come. Pure ripe bramble fruit with spicy notes, showings the typical Vosne depth of flavour. Fine and long.		£198
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### **Vosne-Romanée, Les Hautes Maizières**

Beautifully defined silky ripe fruit, with more pronounced tannins than the basic <i>village</i> . Sweet long finish.		£225
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### **Vosne-Romanée 1er cru, Les Chaumes**

Dense clay soils always give a wine that is closed and dense at this stage. Lots of sappy tannin and reddish fruit; in years to come this will be beautiful.		£335
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Case price per 6  
bottles in bond

### **Vosne-Romanée 1er cru, Les Suchots**

Bright red and black fruit, supple and creamy on the palate, complex and persistent.		£650
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### **Echézeaux**

Very fine, with a dense knot of fruit at its core. Smooth, fresh and elegant, with a long juicy finish.		£650
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### **Clos de Vougeot**

Sweet, ripe and very persistent red fruits, quite dominated by oak at this stage, but fine supple tannins discernible beneath.		£625
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### **Latricières-Chambertin**

The third vintage from the half-hectare purchased in 2008. Beautifully structured, focussed, rich and fine. Sweet, ripe, black fruit displaces the oak on a long juicy finish.		£850
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### **Romanée-Saint-Vivant**

Juicy, with very ripe fruit and a vibrating freshness and tension that speak of a great future. Very long.		£1800
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## **DOMAINE**

### **Denis Bachelet Gevrey-Chambertin**

At *village* level and above, very old vines meant that yields were not so hard hit at this tiny domaine. The wines are delightful as ever: full of fruit, pure and beautifully delineated. Dry ice was used during the pre-fermentation maceration. This protects and cools the must, and the cold shock also breaks the skins of the grapes a little, allowing for a gentle colour extraction.

Case price per 6  
bottles in bond

### **Gevrey-Chambertin, Vieilles Vignes**

Very fresh spicy bramble fruits with silky intensity and balance. Lots of energy, finesse and great length.		£231
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### **Gevrey-Chambertin 1er cru, Les Corbeaux, Vieilles Vignes**

Made from vines planted in 1920 in heavy clay soils. Enormous intensity, with rich blackcurrant fruit and structured, very fine melting tannins. Fresh, balanced and harmonious, with tremendous drive.		£360
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## DOMAINE

### Daniel et Martine Barraud Vergisson

Small grapes from the poor flowering and a small harvest meant that ripeness came very quickly to the Maconnais in 2010, and the harvest had to be completed rapidly to avoid high degrees of alcohol. The wines are ripe, but have refreshing acidity. Very long malolactic fermentations gave the wines complexity and kept them fresh.

Case price per 6  
bottles in bond

#### Macon-Chaintré 'Pierres Polies'

Rich creamy apple and pear fruit with a pithy grapefruit finish. Lovely freshness.		£43
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#### Pouilly-Fuissé 'Alliance'

Made from 40 year-old-vines that tend to ripen a little later, which was an advantage in the precocious 2010 vintage. Ripe and rounded fruit with floral and lemon notes, good precision and fresh minerality.		£63
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#### Pouilly-Fuissé 'La Verchère' Vieilles Vignes

Made from 55-year-old vines behind the <i>cuvée</i> , on a warmer site. Ripe citrus fruit and stone fruit, with lots of balancing pithy minerality. Powerful long finish.		£84
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#### Pouilly-Fuissé 'La Roche'

Beautifully defined citrus fruit and powerful fine mineral tones are held in delicate suspension by racy lemon acidity. Very long.		£99
	3 Magnums	£105

#### Pouilly-Fuissé 'En Buland' Vieilles Vignes

75-year-old vines on chalky soil give a smooth, elegant and intense wine of enormous focus and power. Although the vineyard is north-facing, it catches the sun all day and never gets too cold. Has the most finesse of all wines in the Barraud stable, with elegant fruit, harmonious minerality and a persistent racy acidity.		£102
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## DOMAINE

### Ghislaine Barthod Chambolle-Musigny

Dramatically lower yields here this year, but the wines are some of the finest Ghislaine Barthod has made.

Case price per 6  
bottles in bond

#### Chambolle-Musigny

Pure, bright, and very ripe red and some black fruit with a hint of minerality in a beautifully vibrant package.		£204
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DOMAINE  
**Bonneau de Martray Pernand-Vergelesses**

Case price per 6  
bottles in bond

**Corton-Charlemagne**

Not tasted.	12-bottle-case	£870
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**Corton Rouge**

Not tasted.		£440
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DOMAINE  
**Jean-Marc et Thomas Bouley Volnay**

Although Thomas Bouley's wines have been available in this country for some time, they were a revelation to us. He looks as if he has just left school, but has been making wines for several vintages, and in this short period the domaine has climbed to the very top of Côte de Beaune producers. The wines have density, purity and breathtaking energy. This is one of Burgundy's rising stars.

Case price per 6  
bottles in bond

**Volnay**

Grapes are sourced from a combination of vineyards with heavy soils below the village and from one with lighter ones above the Clos-des-Chênes. Packed with rich red cherry fruit and positively pulsing with energy.		£105
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**Beaune 1er cru, Les Reversées**

Reversées always gives smooth healthy grapes, and Thomas believes that 40% whole-bunch fermentation imparts aromatic complexity and freshness. A vibrant package of very precise dark fruit with hints of chocolate, mineral intensity and smooth soft tannins.		£114
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**Volnay 1er cru, Carelles**

Delicate silky red fruits with a powerful mineral kick, beautifully delineated by fine tannins and vibrant fresh acidity. Very long persistent finish.		£180
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**Volnay 1er cru, Caillerets**

Young vines on pebbly soil ripen early and give rounded black fruit with plenty of mineral notes. Powerful and long.		£180
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**Volnay 1er cru, Clos des Chênes**

From vines averaging fifty years of age, 40% of the grapes are vinified in whole bunches. This is powerful and muscular, with great intensity and depth, fine structured tannins and a delicious mineral kick on the finish.		£204
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## DOMAINE Michel Briday Rully

Stéphane Briday makes beautifully clean and pure wines from the clay-limestone soil of Rully.

Case price per 6  
bottles in bond

*White*

**Rully**

Fresh, vibrant and bright, with typical citrus, honey and mineral flavours.		£60
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**Rully 1er cru, La Pucelle**

Vibrant citrus and floral notes with mineral and honey flavours evident on the long finish. Very balanced and ripe.		£81
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## DOMAINE Alain Burguet Gevrey-Chambertin

Alain Burguet has now more or less retired to hunt, leaving the domaine in the capable hands of his sons Jean-Luc and Eric. Alain's wines were becoming progressively finer, and now, with a more judicious use of new oak, they have taken a big leap forward in this direction.

Case price per 6  
bottles in bond

**Gevrey-Chambertin, Symphonie**

Used to be <i>Tradition</i> and now rebranded. Only 5% of new oak here, and the result is fruity, forward and ripe, with lovely balance.		£195
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**Gevrey-Chambertin, Mes Favorites**

The more intense of the domaine's two <i>village</i> Gevreys, where the average age of the vines is over 70, this is one of the best to be had. Now with only 15% of new oak, as opposed to the 50% treatment in past years. Beautifully intense rich dark fruit of great ripeness and succulence. Powerful fine tannins and a very long finish.		£207
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**Gevrey-Chambertin 1er cru, Les Champeaux**

Powerful, rich and vibrant, showing dark black fruits, fine sappy tannins and bright acidity in equal measure, with great harmony and a long finish.		£288
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# MAISON

## Camille-Giroud Beaune

The winemaker David Croix continues to bring his genius to bear at this astonishing *négociant*. It is a sign of his dedication and success at bringing out the best in all his wines that the humbler ones are in greater demand than the grandest. Fantastic quality at all levels.

Case price per 6  
bottles in bond

### Santenay

Bright crunchy red fruit with lots of energy.		£78
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### Maranges 1er cru, Le Croix Moines

Vibrant red fruit balanced by some minerality and fresh acidity. Well-structured and defined.		£84
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### Marsannay 'Les Longeroies'

Beautifully defined fresh black fruit, fine ripe tannins and a delicious mineral flourish in the finish.		£78
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### Beaune 1er cru, Les Avaux

From clay soils, which give a muscular spicy wine with black fruit and rounded tannins. Long and fresh.		£117
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### Beaune 1er cru, Les Aux Cras

Silky fine crushed raspberry fruit that is lifted and beautifully delineated by the fine tannins and bright acidity. Balanced and very long. A joy.		£138
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### Vosne-Romanée

From vines next to Vougeot, and made with 25% whole-bunch fermentation. Bursting with energy, the beautifully elegant red cherry fruit, spice and violets combine with very fine mineral flavours and a juicy persistent finish. David Croix describes it as a <i>femme fatale</i> .		£162
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### Corton Le Rognet

35% whole-bunch fermentation, and 50% new oak, which it swallows effortlessly. Dark fine fruit with lots of depth, structure and energy.		£270
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### Corton Clos du Roi

Very big and ripe, with great elegance but more austerity than the Rognet. Very vibrant and fresh, but one for the cellar.		£270
	3 Magnums	£264

### Charmes-Chambertin

Dense bright red fruit with floral tones, seductively fine tannins, beautiful definition and a very long fruit finish. Absolutely lovely.		£348
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case price per 6  
bottles in bond

### Latricières-Chambertin

Firmer and blacker but no shortage of finesse. Spicy hedgerow fruit allied to fine tannins and a persistent minerality, framed by vibrant juicy acidity that drives to a long finish.		£444
	3 Magnums	£450

### Chambertin

The Chambertins here go from strength to strength. Not very yielding at this stage, but with superb intensity of fruit that opens out on the palate with flavours of black fruit and chocolate. Very powerful and fine. Once again a superb Chambertin oozing typicity and one of the best wines tasted this year.		£620
	3 Magnums	£626

## DOMAINE

### Alain Chavy Puligny-Montrachet

This modest and charming grower has produced another vintage of pure, focussed wines that reflect their origins.

Case price per 6  
bottles in bond

### Bourgogne Blanc

Forward and brisk, with some weight. A lovely well-priced Bourgogne.		£36
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### Puligny-Montrachet

A beautifully typical Puligny: floral, creamy and ripe, with a vibrant freshness and a gentle mineral backbone.		£105
	Halves	£111

### Puligny-Montrachet 1er cru, Les Clavoillons

Bright juicy citrus fruit with great intensity, backed by pithy mineral tones that drive to a long finish.		£151
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### Puligny-Montrachet 1er cru, Les Folatières

Almost painful intensity: lashings of fruit, juicy acidity and mineral notes build to a long finish. Needs time to integrate.		£151
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### Puligny-Montrachet 1er cru, Les Pucelles

The class of this vineyard is now clearly in evidence as the vines mature. This is brisk and powerful, but displays a seductive finesse in mid-palate that leads to a gentle persistent finish.		£161
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### Chevalier-Montrachet

Alain Chavy has swapped four barrels of Folatières for a barrel of this for four years now. Very light on its feet, but there is enormous depth and power hiding behind the juicy floral and citrus fruit. Beautifully elegant persistent finish.		£744
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## DOMAINE

### Bruno Clavelier Vosne-Romanée

For Bruno Clavelier, 2010 is a welcome return to a more 'Burgundian' vintage. In his words, it is 'a vintage of balance, with power, acidity and aromatic finesse. It is more intellectual than 2009, but has energy and freshness.'

Case price per 6  
bottles in bond

#### Vosne-Romanée, La Combe Brûlée

Brisk and airy, with appealing red fruit and vibrant mineral flavours. Very pure.		£198
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#### Vosne-Romanée, Les Hautes Maizières

Lovely strawberry fruit dominates here, and the clay soil gives more tannin and structure, but there is no lack of finesse on the persistent finish.		£198
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#### Vosne-Romanée 1er cru, Aux Brûlées, Vieilles Vignes

The 'feminine' of the two <i>1er cru</i> Vosnes. Transparent cherry, crushed raspberry and strawberry fruit. A structured mineral and tannin element keeps it poised. Pure vibrant finish.		£294
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#### Vosne-Romanée 1er cru, Les Beaux-Monts, Vieilles Vignes

The 'masculine' <i>1er cru</i> Vosne. Thicker and blacker, with tannins that are denser but still very ripe. Vibrant throughout, and has a hint of spice on the long strawberry/mineral finish. Lovely.		£294
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#### Gevrey-Chambertin 1er cru, Les Corbeaux

Tight, with lively dense black fruit and present ripe tannins. Nicely defined and elegant finish.		£294
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#### Chambolle-Musigny 1er cru, La Combe d'Orveaux

Silky red fruits intermingled with pure mineral flavours and very fine ripe tannins. Seamless, lifted and very polished, with a deceptively long finish.		£339
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## DOMAINE

### Philippe Colin Chassagne-Montrachet

A vintage that perfectly reflects the winemaking ideas of Philippe Colin: brisk, mineral and with great *terroir* definition. Sometimes, when he feared acidity levels upset balance, *bâtonnage* (stirring the lees in the barrel during maturation) brought out roundness and balance.

Case price per 6  
bottles in bond

#### Bourgogne Blanc

Floral, brisk and ripe with a touch of mineral. Very fresh and juicy, and a very long finish for a Bourgogne.		£57
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#### Chassagne-Montrachet 1er cru, Les Chaumées

Poised floral and citrus fruit, balanced by lively mineral aromas. A lovely juicy intensity on the palate drives all the way to a smoky finish.		£186
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#### Chassagne-Montrachet 1er cru, Les Chenevottes

Pithy lime and lemon aromas, with mouth-coating intense mineral flavours on the palate. Dense, rich and long.		£186
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#### Chevalier-Montrachet

Powerful and rich, but the bracing lemony acidity keeps it feather-light and very elegant. Long mineral and lime-driven finish.		£684
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## DOMAINE de Courcel Pommard

Yves Confuron is a big fan of 2010. For him it is a classic year, free of any trace of jammy fruit, with great finesse and plentiful tannins. As usual, he harvested late, and practised 100% whole-bunch fermentation to prevent 'cooked' flavours.

Case price per 6  
bottles in bond

### Pommard, Vaumuriens

Fresh blackcurrant flavours with fine but present tannins. Vibrant and long.		£180
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### Pommard 1er cru, Les Croix Noires

In early November this was in the middle of its malolactic fermentation, and was thus difficult to taste. But juicy black fruit with firm tannins shone through.		£210
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### Pommard 1er cru, Les Fremiers

Big, but with melting tannins and very attractive pure blackcurrant and chocolate fruit. Excellent freshness and length.		£210
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### Pommard 1er cru, Grand Clos des Epenots

Very intense, ripe and fine with beautifully delineated black fruit and a vibrant minerality. A lovely Epenots.		£264
	3 Magnums	£270

### Pommard 1er cru, Les Rugiens

A huge knot of dense black fruit – cherry and blackcurrant – lies at the core, enveloped by fine ripe tannins, juicy clean acidity and mineral elements. Beautifully balanced and long.		£339
	3 Magnums	£345

# DOMAINE

## Didier Darviot-Perrin Monthélie

The past ten years have seen Didier Darviot constantly trying to improve his wines. After a gradual start ten years ago, he stopped using herbicides and for the last four years has switched to ploughing between the rows of all his vineyards. Fermentations are now shorter, and this has made the wines both finer and more accessible.

Case price per 6  
bottles in bond

### White

#### Bourgogne Blanc

Bright, rich, and powerful, with zingy lemon and grapefruit notes.		£72
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#### Meursault, Clos de la Velle

Old vines give this great precision. Forward ripe citrus fruit and lovely gentle minerality last through to a persistent finish.		£144
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#### Meursault, Tessons

Beautifully ripe, with rich intense fruit and a balancing salty minerality. Lifted acidity on a strong finish.		£180
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#### Meursault 1er cru, Les Charmes

Elegant and charming, with a fresh citrus flavours keeping focus all the way through, joined by ripe mineral notes on the finish.		£234
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#### Meursault 1er cru, Les Genevrières

Deeper and richer, with broad sweet ripe fruit leaning toward the tropical, and strong mineral flavours on the finish.		£264
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#### Meursault 1er cru, Les Perrières

Very intense ripe grapefruit and lemon fruit covers the mineral flavours until the very end, when they kick in satisfyingly. Very good indeed.		£294
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#### Chassagne-Montrachet 1er cru, Blanchot-Dessus

Very typical earthy minerality, ripe rich fruit with tremendous depth. <i>Grand cru</i> quality as ever.		£342
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Case price per 6  
bottles in bond

### Red

#### Bourgogne Rouge

From vines in Monthélie. Smooth, rich and ripe with great balance and charm, and unusual intensity at this level.		£72
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#### Volnay, Les Blanches

A lovely Volnay: blackcurrant and black cherry fruit in very round package, enlivened by racy acidity and framed by ripe tannins.		£120
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DOMAINE  
**Christophe Denizot Bissey-Sous-Cruchaud**

Case price per 6  
bottles in bond

*White*

**Montagny 1er cru, Le Vieux Château**

Bright rich round fruit, with a creamy mineral backbone and excellent length.		£54
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*Red*

**Givry Rouge**

Pure black cherry fruit with lovely definition and finesse.		£51
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DOMAINE  
**Jean-Paul Droin Chablis**

Benoît Droin makes two styles of wine according to the type of fruit the vineyards produces: the mineral, produced in stainless steel, and the round, which is given various degrees of oak treatment. An excellent year here.

Case price per 6  
bottles in bond

**Chablis**

Bright fresh citrus and green apple flavours with a racy minerality.		£60
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**Chablis 1er cru, Vaillons**

Floral and citrus flavours, a hint of wood, and a salty minerality combine in a focussed and elegant package.		£78
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**Chablis grand cru, Blanchot**

Always delicate and refined, so no wood is used to detract from it. Delightfully brisk and very dense, yet the racy citrus and floral flavours keep it feather-light. Long elegant finish. Very attractive for Chablis purists.		£153
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**Chablis grand cru, Grenouille**

Rich greengage and lemon fruit density and length, backed by a creamy minerality. Some new oak in evidence but very harmonious and balanced.		£180
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**Chablis grand cru, Les Clos**

Muscular and rich, with citrus, iodine and oyster shell along with floral notes on the nose. An explosion of flavour on the palate drives to a long, elegant finish. Very fine and a great success.		£180
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# DOMAINE

## Dublère Savigny-Lès-Beaune

Blair Pethel continues to make beautifully pure wines which crackle with energy. This year he has acquired 2/3 hectare of Savigny Vergelesses Blanc, from a very pebbly, chalky part of the vineyard.

Case price per 6  
bottles in bond

### White

#### Bourgogne Blanc

Vibrant fresh lemony fruit, with excellent concentration and length. A very fine Bourgogne.		£60
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#### Savigny-Lès-Beaune Blanc 1er cru, Les Vergelesses

Gentle and fine citrus fruit, with good intensity and balance. Beautifully poised and long.		£105
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#### Chassagne-Montrachet 1er cru, Les Chaumées

Ripe and rounded lemon, lime and pithy grapefruit. Nervy, vibrant and very fine. A cracker.		£180
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#### Corton-Charlemagne

Powerful and ripe, with lots of lemony acidity and a spicy, elegant minerality. Long zippy finish.		£324
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### Red

#### Savigny-Lès-Beaune 'Les Planchots du Nord'

Beautifully pure raspberry fruit with the spicy <i>sauvage</i> note typical of Savigny. Precise fruit-driven finish.		£78
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#### Savigny-Lès-Beaune 1er cru, Les Talmettes

Ripe and juicy, with a dense knot of fruit balanced by a refreshing minerality.		£96
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#### Volnay 1er cru, Les Pitures

Lifted black fruit of some depth and power. Very mineral, and a long fruit-driven finish.		£132
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#### Volnay 1er cru, Taillepieds

Big, dark and rich with a pronounced tannin structure that is nonetheless finely woven. Excellent persistence on the finish.		£144
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#### Beaune 1er cru, Les Blanches Fleurs

Full of vibrant red fruit and juicy minerals. Delicious long finish.		£108
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#### Morey-Saint-Denis 1er cru, Les Blanchards

Ripe black cherry and bramble fruit, well-structured tannins and a long spicy finish.		£162
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## DOMAINE

### Claude Dugat Gevrey-Chambertin

Claude Dugat still uses the same amount of oak in his wines, but over the years its influence has been shrinking. Perhaps this is due to the progressively higher quality of his fruit; at any rate, these are first-class wines which excelled in 2010. The December frost greatly reduced the quantity of Bourgogne and Villages.

Case price per 6  
bottles in bond

#### **Bourgogne Rouge**

Generous black fruit with lovely density and a fresh zingy finish. An excellent Bourgogne.	£126
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#### **Gevrey-Chambertin**

Very black fruit, with a silky mouth-coating texture and long fresh finish.	£264
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#### **Gevrey-Chambertin 1er cru**

A blend of Crapillot and La Perrière. Very intense dark black fruit well-delineated by elegant mineral flavours. Bright fresh finish.	£540
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#### **Gevrey-Chambertin 1er cru, Lavaux-Saint-Jacques**

Crystal-clear ripe black fruit, elements of spice, very fresh mineral flavours and a long, fruity spicy finish. Extraordinarily elegant and complete.	£600
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#### **Charmes-Chambertin**

Bursting with intense bramble, chocolate and coffee flavours, fine persistent mineral notes and melting tannins on the rich long finish.	£1,134
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## DOMAINE

### Dujac Fils et Père Morey-Saint-Denis

Case price per 6  
bottles in bond

#### **Morey-Saint-Denis**

Sweet black fruit with considerable density, and a classiness that is rare at this level. Fresh and long.	£120
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## DOMAINE

### Frédéric Esmonin, Gevrey-Chambertin

Consistently underestimated, this domaine produces Gevreys that are not flashy and attention-grabbing, but understated and fine. André and his son Frédéric produce a fine range of extremely well-made wines that are appealing when young, but really begin to show their true class after a number of years in bottle.

Case price per 6  
bottles in bond

#### Gevrey-Chambertin, Clos Prieur

From vines below Mazis-Chambertin, planted in rich clay soil. Ripe dark fruit with finely woven tannins, fresh and long.		£96
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#### Gevrey-Chambertin, Vieilles Vignes

Ripe and rich, showing primarily black fruits. Very well-balanced and fine.		£102
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#### Gevrey-Chambertin 1er cru, Les Champonnets

Situated below Ruchottes-Chambertin. Very elegant and harmonious red and black fruit with melting tannins and a juicy finish.		£144
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#### Gevrey-Chambertin 1er cru, Estournelles-Saint-Jacques

Appealing fresh dark fruit with a delightful fine mineral streak. Very elegant, smooth and long.		£144
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#### Gevrey-Chambertin 1er cru, Lavaux-Saint-Jacques

Vibrant and very precise black hedgerow fruit, offset by fine pronounced mineral flavours. Beautifully persistent long fruity finish.		£144
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#### Mazis-Chambertin

Lots of complex forward spicy fruit, with a powerful mid-palate dominated by structured fine tannins and a very long, very fresh mineral-driven finish. Needs time.		£258
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#### Ruchottes-Chambertin

Older vines (fifty years plus) and the <i>terroir</i> give a more elegant and not quite so exuberant wine, with more delicate fruit and gentler tannins. The minerality is clearly delineated, and the finish very persistent. Will reward cellaring.		£258
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# DOMAINE

## Faiveley Nuits-Saint-Georges

Sign of the times: until very recently we could buy whatever we wanted from this domaine; now we have to fight for every bottle. After massive investment in the cellar and a new broom, there has been a huge leap in quality. The wines are finer and much more accessible.

Case price per 6  
bottles in bond

### White

#### Corton-Charlemagne

Very big with many layers of flavour. Densely packed pithy lemony fruit and a gentle persistent minerality.		£540
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### Red

#### Mercurey 'La Framboisière'

Heady, crunchy, raspberry fruit, very perfumed and ripe, a hint of spice, good weight and length. A superb Mercurey.		£69
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#### Gevrey-Chambertin 1er cru, Les Cazetiers

Beautifully fine, fresh blue and black fruit with a lovely mineral intensity in the background. Velvety fine tannins and vibrant fresh acidity keep it buoyant to the end.		£216
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#### Corton Clos de Cortons Faiveley

A sensational success. Silky elegant fruit that is at once dense and charming. Racy and structured with a long finish.		£440
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#### Clos Vougeot

Vibrant bright red fruit, with intense sappy tannins on a long fruity finish. Very harmonious.		£435
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#### Echézeaux

Quite a lot of new oak at this stage, but this has not affected the balance: the lively dense fruit backed with smooth and polished tannins is more than a match for it.		£444
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#### Grands-Echézeaux

Not tasted.		£552
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#### Clos-de-la-Roche

Not tasted.		£456
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#### Clos-Saint-Denis

Not tasted.		£444
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#### Latricières-Chambertin

Packed with ripe violet-tinged red and black fruits. Intensity and good balance, and a long mineral finish.		£504
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Case price per 6  
bottles in bond

### **Chambertin-Clos-de-Bèze**

Fantastic typicity here, with vibrant transparent dark fruits laced with spice, chocolate and coffee notes. Very long and persistent. Will need time in the cellar.		£774
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### **Chambertin-Clos-de-Bèze 'les Ouvrées Rodin'**

A new super-cuvée, from one of three plots owned by the family, and vinified separately since 2005. Not tasted. Only small quantities available.	3-bottle-case	£900
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## DOMAINE **William Fèvre Chablis**

Case price per 6  
bottles in bond

### **Chablis 1er cru, Vaillons**

Forward ripe citrus and spicy elements, with a fine salty minerality on the palate. Fresh and long.		£120
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### **Chablis 1er cru, Vaurent**

After a restrained start, this blossoms on the palate to form dense complex flavours of transparent citrus, flinty mineral and spice. Very long. As near to <i>grand cru</i> as it gets.		£168
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### **Chablis grand cru, Vaudésir**

Powerful and ripe, showing remarkably fine spice, iodine and citrus flavours. Harmonious and very long.		£240
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### **Chablis grand cru, Les Clos**

Astonishingly powerful and concentrated, with layer after layer of flavour, yet managing to remain fresh and elegant. Will reward some years in the cellar. Quite the best Clos tasted here.		£264
	Magnums	£270

## DOMAINE

### Fontaine-Gagnard Chassagne-Montrachet

Another excellent year for Richard Fontaine and his daughter Céline, whose contribution is becoming more important. The style of their wines tend to the pure end of the spectrum, with little new oak and an emphasis on showcasing the fruit. The reds this year are outstanding and very good value.

Case price per 6  
bottles in bond

#### White

##### Chassagne-Montrachet

Beautifully poised, fresh balanced fruit with a lively finish. A superb <i>village</i> wine.		£110
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##### Chassagne-Montrachet 1er cru, Les Vergers

Very ripe fruit, freshened by vibrant citrus fruit and balanced by fine mineral notes. Long smoky finish.		£144
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##### Chassagne-Montrachet 1er cru, Morgeot

More fruit, more intensity and more length. A delicious salty minerality runs through it.		£144
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##### Chassagne-Montrachet 1er cru, Les Caillerets

Enormously concentrated ripe citrus fruit, some oak noticeable on the palate, well-balanced and a clean long finish.		£186
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##### Chassagne-Montrachet 1er cru, La Romanée

More weight and power than the Caillerets. Full of exotic citrus and stone fruit and pithy flavours. A big hit of smoky, salty minerality on the finish. Beautifully pure and delineated, elegant and fine.		£216
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##### Criots-Batard-Montrachet

Very ripe fruit: peach, pear, lemon and mango with a hint of mint. Great power but retains elegance, with a muscular long finish.		£486
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##### Batard-Montrachet

Very ripe indeed, showing powerful mouth-coating flavours of peach, mango and grapefruit, underpinned by vibrant mineral notes. Very long and fresh finish.		£486
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#### Red

##### Chassagne-Montrachet Rouge

Very pure, concentrated red fruit, with good tannic structure that is surprisingly fine, and a long fresh finish. Superb at this level.		£69
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##### Chassagne-Montrachet Rouge 1er cru, Clos St. Jean

Frost and poor flowering cut yields by more than half, but what remains is superb. Sweet, ripe very intense black cherry fruit with a long, smooth and very fresh finish.		£120
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Case price per 6  
bottles in bond

**Volnay 1er cru, Clos-des-Chênes**

Much denser and more reserved than the Clos St. Jean, and an altogether much more serious proposition. Lifted red and black fruit, pure mineral flavours, fine tannins and a balanced long finish.		£150
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**DOMAINE**

**Didier Fornerol Corgoloin**

Currently assisted by Jean-Pierre de Smet, former winemaker at Domaine de l'Arlot, Didier Fornerol continues to make a pure red Burgundy of unbeatable value. This year he has introduced a super-cuvée of his own.

Case price per 12  
bottles in bond

*White*

**Bourgogne Blanc**

Fresh, bright and lemony. Very delicious and good value!	12 per case	£84
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**Côte-de-Nuits Villages Blanc**

Apricot peach and citrus flavours, with a gentle mineral element in support. Very ripe, fresh, and long.	12 per case	£126
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*Red*

**Côte-de-Nuits Villages**

Dark fruit with spicy, gamey elements, good depth of flavour on the palate and a long fine finish.	12 per case	£132
	Halves	£138
	6 Magnums	£138
	Jeroboam	£56

**Côte-de-Nuits Villages 'Rue des Foins'**

A distinct step up from the regular cuvée: more fruit, hints of chocolate and a very fine elegant sweep across the palate. Ripe, vibrant and long.	12 per case	£180
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# DOMAINE

## Fourrier Gevrey-Chambertin

The vibrant fruit and purity of 2010 is a perfect showcase for Jean-Marie Fourrier's winemaking style. A stellar collection.

Case price per 6  
bottles in bond

### White

#### Bourgogne Blanc

A delicious Bourgogne Blanc from Chambolle. Rich, forward and ripe.		£51
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### Red

#### Gevrey-Chambertin

From a vineyard to the north of the village, and firmer than its southern brother. A juicy core of intense, primarily black fruit framed by melting tannins. Effortlessly brilliant as ever.		£135
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#### Gevrey-Chambertin, Aux Echézeaux

From vines to the south of Gevrey below the <i>grand crus</i> on the Morey border. Sweet blackcurrant fruit and lovely balance and intensity.		£135
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#### Vougeot 1er cru, Les Petit Vougeots

Lovely silky pretty fruit with some structure on the finish.		£210
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#### Morey-Saint-Denis, Clos Solon

Very fresh crunchy red fruit, spicy and generous, and a firm finish.		£131
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#### Chambolle-Musigny

Smooth, sweet and round raspberry fruit. Very pure, with clear mineral tones, melting tannin and good length. Very lovely.		£135
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#### Chambolle-Musigny 1er cru, Les Gruenchers

A big step up from the <i>village</i> . Seductive ripe crushed red fruit and mineral flavours. Very juicy, with velvety tannins on a beautifully long finish.		£225
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#### Gevrey-Chambertin 1er cru, Les Cherbaudes

Intense rich ripe red fruits on the nose, with great finesse and balance in the mouth. Long sweet finish.		£225
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#### Gevrey-Chambertin 1er cru, Les Goulots

Forward pretty red fruit and a pronounced minerality underneath, framed by beautifully structured, melting tannins. Deliciously long.		£225
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#### Gevrey-Chambertin 1er cru, La Combe-aux-Moines

Silky and supple, with a powerful juicy core of red and black fruit. Very fine and long.		£291
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DOMAINE  
**Jean-Michel Gaunoux Meursault**

A very serious winemaker producing elegant pure wines.

Case price per 6  
bottles in bond

**Meursault**

Brisk, pure ripe citrus and typical nutty flavours, and a nicely delineated minerality.		£102
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**Meursault 1er cru, La Goutte d'Or**

Very intense, with clear mineral flavours and lovely juicy ripe lemon fruit. Full and rich, exuberant finish.		£181
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**Meursault 1er cru, Les Perrières**

More intense, with very elegant deep mineral and citrus flavours. Juicy and long.		£198
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DOMAINE  
**Geantet-Pansiot Gevrey-Chambertin**

A stellar year here, the best wines Vincent and Fabien Geantet have ever made, but quantities are down by more than 50%. Because of the low quantities, the Jeunes Rois have gone into the regular Gevrey. In the last couple of years, the wines have become distinctly more elegant.

Case price per 6  
bottles in bond

**Marsannay**

Fine and fresh, with juicy ripe black fruit of lovely intensity. A hint of mineral on the balanced finish. Tremendous Marsannay.		£144
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**Gevrey-Chambertin**

Elegant blue and black fruit, fresh juicy finish.		£162
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**Gevrey-Chambertin, Vieilles Vignes**

Bursting with energy, this shows vibrant black cherry and spice, very ripe melting tannins, and a long taut finish.		£210
	3 Magnums	£216

**Gevrey-Chambertin, En Champs**

Just 18 hl/ha. Very powerful, smooth, rich and ripe, with raspberry and chocolate fruit, fine ripe tannins and a very long juicy, fruit-driven finish. Such is the intensity of the fruit that the oak is much less obvious than usual.		£249
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**Chambolle-Musigny, Vieilles Vignes**

From vines planted in 1940. Silky dark fruit with elegance and finish. Fresh, ripe and long.		£216
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case price per 6  
bottles in bond

**Chambolle-Musigny 1er cru, Les Feusselottes**

Not tasted.		£324
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**Chambolle-Musigny 1er cru, Les Baudes**

Not tasted.		£324
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**Gevrey-Chambertin 1er cru, Le Poissenot**

Beautifully pure, very fresh ripe black fruit with strong chocolate tones. Cool, very fine mineral flavours come through on the palate and the finish is juicy and long. Very seductive.		£318
	3 Magnums	£324

**Charmes-Chambertin**

Very big, and very silky, with a lovely sweet core of fresh dark fruit laced with spice and chocolate. Very ripe soft tannins. Long intense finish.		£540
	3 Magnums	£546

## DOMAINE

### Henri Gouges Nuits-Saint-Georges

Increasingly fine wines here. The new *cuvée* and winemaker have given this famous domaine a new lease of life. Gregory Gouges continues in his quest for ever finer tannins. This year fermentation was allowed to start immediately, with no cooling or maceration time, the temperature allowed to rise quickly to 32°C, and the fermentation kept short, with little punching down or pumping over. The result is a very impressive vintage, probably the loveliest I have tasted here.

Case price per 6  
bottles in bond

#### *White*

##### **Nuits-Saint-Georges Blanc 1er cru, La Perrière**

Not tasted.		£267
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#### *Red*

##### **Nuits-Saint-Georges**

Appealing forward ripe black fruit with a big mineral hit, very clean, vibrant and fresh.		£126
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##### **Nuits-Saint-Georges 1er cru, Les Chaignots**

The most 'feminine' of the Gouges stable. Bright red fruit, very elegant and silky, beautifully delineated by juicy acidity and very fine tannins.		£180
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##### **Nuits-Saint-Georges 1er cru, Clos-des-Porrets**

Full of energy, showing black cherry and spice notes. It still has the solid structure typical of the vineyard, but its tannins are fine and melting, allowing the ripe fruit to the fore. Very long and clearly defined finish.		£186
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##### **Nuits-Saint-Georges 1er cru, Les Pruliers**

Tightly wound pure dark fruit with a juicy and very lively minerality in mid-palate, and spicy, smoky notes. Very long.		£204
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##### **Nuits-Saint-Georges 1er cru, Les Vaucrains**

A big step up as usual. Compact and lean, with a tightly wound spring of black cherry and bramble fruit, and very pure ripe tannins.		£294
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##### **Nuits-Saint-Georges 1er cru, Les Saint-Georges**

Very reserved. Intense dark black fruit, very fine tannins and a long seamless finish.		£360
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## DOMAINE Jean Grivot Vosne-Romanée

Stellar, stellar wines here in 2010. The wines get finer and finer. Quantities are very low.

Case price per 6  
bottles in bond

### Vosne-Romanée

Lots of power, with a fleshy mid-palate lifted by a fresh ripe acidity. Etienne Grivot describes it as sophisticated, and he is quite right.		£162
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### Chambolle-Musigny, Combe d'Orveaux

Pure blueberry, blackcurrants and spice on the nose, very intense silky fruit on the palate and beautifully balanced fresh finish.		£210
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### Nuits-Saint-Georges 1er cru, Les Pruliers

Chock full of black fruit with traces of red, very bright acidity, ripe tannins and great length.		£360
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### Nuits-Saint-Georges 1er cru, Aux Boudots

More structured than the Pruliers, with bags of fresh, very fine black fruit and excellent length.		£402
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### Vosne-Romanée 1er cru, Les Rouges

Great depth this year in a wine that is usually medium-bodied. Lovely delineation of flavours, with red fruits, violets and fine tannins driving to a very long finish.		£324
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### Vosne-Romanée 1er cru, Les Beaumonts

Dense, rounded black fruit hidden behind chocolatey tannins and mineral flavours. Very fine and long.		£420
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### Clos Vougeot

Very rich and powerful, with enormous concentration and depth of fruit. Big tannins that are getting finer by the vintage. Lots of drive on the long finish.		£480
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### Echézeaux

A riot of fruit here, very open and forward, balanced by a creamy minerality. Very long delicious finish.		£660
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DOMAINE  
**Robert Groffier Morey-Saint-Denis**

Fantastically fruity and pure wines with great freshness.

Case price per 6  
bottles in bond

**Bourgogne Rouge**

Forward, ripe and rich. Astonishing quality at this level.		£108
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**Gevrey-Chambertin**

Very fresh ripe forward black fruit, juicy and seductive.		£198
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**Chambolle Musigny 1er cru, Les Hauts Doix**

Appealing spicy and floral nose, with lovely vibrant fruit and fine tannins. Very rich and long.		£398
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**Chambolle Musigny 1er cru, Les Sentiers**

Firmer and richer than the Hauts Doix, with pure fresh strawberry fruit and opulent ripe tannins. A clear minerality keeps the wine in perfect balance.		£444
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DOMAINE  
**Anne Gros Vosne-Romanée**

Case price per 6  
bottles in bond

*White*

**Bourgogne Blanc Hautes Côtes de Nuits, 'Cuvée Marine'**

The last wine harvested by the domaine, on 8 October. Exotic ripe fruit with hints of banana. Fresh, vibrant and delicious.		POA
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*Red*

**Bourgogne Rouge Hautes Côtes de Nuits**

Spicy black fruit in a fresh and balanced package.		POA
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**Bourgogne Pinot Noir**

Very structured and powerful, with dense dark fruit and a length that is astonishing at this level.		POA
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**Chambolle-Musigny, La Combe d'Orveaux**

Bright cherry and strawberry fruit, fine mineral structure and present but ripe tannins. Very fresh, and wears its wood lightly.		POA
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**Echézeaux, Les Lochausses**

Juicy red and black fruit with notes of spice. Beautifully structured fine tannins, and a long and very elegant finish.		POA
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**Clos Vougeot, Le Grand Maupertui**

Intense weighty dark fruit with very present but fine tannins. Vivid fresh chocolate finish.		POA
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**Richebourg**

An enormous step up. Dark spicy cassis and black cherry fruit with spice and black pepper, densely woven but with very fine tannins and a persistent long finish of great freshness.		POA
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**DOMAINE**

**Hudelot-Baillet Chambolle-Musigny**

An exciting discovery for us. Dominique Le Guen, a native Breton, took over from his father-in-law in 2004, and since then the domaine has made progressively better wines. They are polished, fruit-driven and very fine. Next year we will be able to add his excellent Hautes Côtes de Nuits and Bonnes Mares.

**Chambolle-Musigny**

From thirty- to-forty-year-old vines. Gorgeous sweet ripe red fruit, very floral, silky and elegant. Beautifully defined and bright.		£108
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**Chambolle-Musigny, Vieilles Vignes**

From vines that are more than fifty years old. Beautifully silky and elegant, with fine tannins and lovely intensity. Lots of power and concentration, but remains feather-light and airy, a low budget Amoureuses.		£120
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**Chambolle-Musigny 1er cru, Les Charmes**

From vines between forty and sixty-five years old. Much greater intensity here, with powerful fruit tending more to the black. Fresh mineral finish.		£162
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**Chambolle-Musigny 1er cru, Les Cras**

Glowing with energy. Very fresh red fruit, salty minerals and intense melting tannins. Very long.		£162
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## DOMAINE

### Alain Hudelot-Noëllat Vougeot

This domaine continues to maintain the superb level of quality it has quietly been achieving in the last few years. This year the pre-fermentation maceration was stretched to eight days (beyond the usual four) to allow for gentle extraction and brighter fruit.

Case price per 6  
bottles in bond

#### Bourgogne Rouge

In the middle of malolactic fermentation during our visit, so not tasted.		£54
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#### Chambolle-Musigny

Very appealing sweet red fruit, gentle fine tannins and a lovely freshness. Pure and delicious.		£138
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#### Vosne-Romanée

Rich perfumed nose, with ripe round fruit, silky tannins and a hint of mineral on the long finish.		£138
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#### Nuits-Saint-Georges 1er cru, Les Murgers

Darker fruit, very ripe and black, showing floral and chocolate notes. Very long and rich on the palate, with soft tannins and a racy finish.		£210
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#### Chambolle-Musigny 1er cru, Les Charmes

Focussed, primarily red fruit with superb intensity and finesse. Supple minerality and tannins. Very long and ripe fresh finish.		£297
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#### Vosne-Romanée 1er cru, Les Suchots

A delicate perfumed nose of raspberry and darker hedgerow fruit leads to subtle sweet flavours on the palate. Fresh and easy in the mouth, lovely texture and a persistent plummy finish.		£282
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#### Vosne-Romanée 1er cru, Beaumonts

Fantastically dense and elegant, and typically assertive. Nonetheless, this possesses sweet ripe fruit of great appeal and excellent definition, and a long fresh finish.		£282
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#### Vosne-Romanée 1er cru, Les Malconsorts

Dense layers of sweet ripe fruit, with a vibrant freshness and intensity. Very, very fine and long.		£624
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#### Clos-de-Vougeot

A dense with a knot of red fruit with a hint of black, sappy tannins and earthy minerals. A stunning wine, and classic Clos Vougeot.		£396
		£411

#### Romanée-Saint-Vivant

Sweet, ripe and very refined, this is seamless, effortlessly elegant and powerful, and will need cellaring for a good long while. Very dense and concentrated spicy red fruit with enormous freshness.		£1,116
	3 magnums	£1,140

Case price per 6  
bottles in bond

### Richebourg

Much more power, and very closed, but the wine is fantastically long and fine, with great balance, freshness and ripeness.		£1,212
	3 magnums	£1,233

## DOMAINE

### Lafarge Volnay

One of the nicest families in Burgundy. Fortunately they also make great wine. A visit here is always a pleasure. Another fantastic collection in 2010.

Case price per 6  
bottles in bond

### Bourgogne Rouge

Lifted blue and black fruit. Lovely intensity, freshness and balance.		£66
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### Volnay

Dense ripe black fruit with melting tannins and a hint of mineral. Very fresh and long.		£129
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### Volnay, Vendanges Selectionnées

More of everything. Very forward, rich and dense, with sappy tannins and a long fresh, silky finish.		£150
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### Beaune 1er cru, Les Grèves

The best vineyard in Beaune, with 90-year-old vines. Beautifully ripe and round, with firm tannins providing structure. Lovely mineral finish.		£240
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### Volnay 1er cru, Clos-du-Château-des-Ducs

Smooth, supple and fine, with beautiful structure and vibrant black fruit and mineral flavours. Great depth.		£330
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### Volnay 1er cru, Les Caillerets

The best vineyard in Volnay does not disappoint. Very fine and pure, with elegant juicy fruit and lovely intensity. Supple smooth tannins drive the finish to great length.		£354
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### Volnay 1er cru, Clos-des-Chênes

More power and minerality here with great fruit density. Full of energy and velvety tannin. In some years this has a hint of austerity, but there is none in evidence now. Very lovely long finish.		£354
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## DOMAINE des Lambrays Morey-Saint-Denis

A stellar year for Thierry Brouin. He has brought out the best qualities of the vintage: transparency, concentration, elegance and energy.

Case price per 6  
bottles in bond

### White

#### Puligny-Montrachet 1er cru, Clos du Cailleret

Very fine and elegant. Forward lemon fruit, powerful mineral elements and great balance and length.		£360
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### Red

#### Morey-Saint-Denis 1er cru 'Les Loups'

Spicy and fresh, with lovely rich ripe red fruit and some mineral flavours. Firm but fine tannin, and a vibrant fruity finish.		£270
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#### Clos-des-Lambrays

Lots of vibrant power here, with a complex floral and red/black fruit nose enhanced by spice and smoky notes. Elegant tannins that are very present in the mid-palate and drive to a fresh long, fruit-laden finish.		£492
	12 Halves	£498
	3 Magnums	£498

## DOMAINE Leflaive Puligny-Montrachet

Case price per 6  
bottles in bond

### Bourgogne Blanc

Fresh, fruity and ripe, with lovely brisk citrus, peach and creamy mineral flavours.	12-bottle-case	£245
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### Puligny-Montrachet

Very elegant, and at least as good as many 1er crus from other domaines. Well-balanced, vivid and long.	12-bottle-case	£435
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#### Puligny-Montrachet 1er cru, Le Clavoillon

Very dense and quite mineral, but ripe lemon and lime fruit tucked in behind it, highlighted by ripe pointed acid.	12-bottle-case	£595
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#### Puligny-Montrachet 1er cru, Les Folatières

Very broad and rich, but losing none of the domaine's typical purity. Very juicy bright citrus fruit with a long pithy grapefruit finish.		£495
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#### Puligny-Montrachet 1er cru, Les Pucelles

Very big and rich, and more forward fruit than the Folatières. A gentle minerality on the long powerful finish.		£595
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## MAISON

### Benjamin Leroux Beaune

We are delighted to have the opportunity to start buying the wines of the talented Benjamin Leroux, the estate manager at Comte Armand.

Case price per 6  
bottles in bond

#### White

##### Meursault, Vireuils

A beautifully round fine Meursault with a touch of steeliness and fine minerality on the finish. Very classy.		£144
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##### Saint-Aubin 1er cru, Les Murgers des Dents de Chien

Forward, juicy lemon fruit with pithy grapefruit flavours on a rounded rich palate. Clean fresh finish.		£117
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#### Red

##### Gevrey-Chambertin 1er cru, Les Champeaux

Very elegant and forward, displaying red and black fruits and a rounded rich palate. Bursts with energy and flavour.		£195
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## DOMAINE

### Mugneret-Gibourg Vosne-Romanée

This splendid domaine is finally getting the recognition it deserves. After a series of cracking vintages, demand is now very strong. The charming Marie-Christine and Marie-Andrée Mugneret turn out some of Burgundy's most fantastically seductive, pure and elegant wines year after year. Yields are down by 35% on average, compounded by the loss of half a hectare of Vosne *village* to frost in December 2009.

Case price per 6  
bottles in bond

#### Bourgogne Rouge

<i>Village</i> wine in all but name. Appealing ripe red cherry fruit with great freshness and intensity.		£99
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#### Vosne-Romanée

The December frost meant that yields are down by more than half. A shame, since this is one of the best to be had. Very fresh red cherry fruit of great delicacy and fine supple tannins add up to a wine of great lightness of touch.		£186
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#### Nuits-Saint-Georges 1er cru, Les Chaignots

A joy: big hit of fruit – raspberry, red cherry and floral notes – combines with sappy tannins to form a crystal-clear, fresh wine that invites you to take another sip.		£258
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#### Gevrey-Chambertin 1er cru, Jeune Vigne du Ruchottes-Chambertin

Now ten years old, the young vines continue to grow in complexity. Seductive red fruit which unfolds generously on the palate. Very pure, long and fine.		£342
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DOMAINE  
**Frédéric Mugnier** Chambolle-Musigny

A brilliant year here. 2010 suits the personality and *terroirs* of Frédéric Mugnier down to the ground, and this modest and thoughtful man seemed very pleased with the results.

Case price per 6  
bottles in bond

**Nuits-Saint-Georges 1er cru, Clos de la Maréchale**

Hard to believe this wine is not a <i>grand cru</i> . Incredibly harmonious, powerful and fine, it displays juicy black fruit, supple, chocolate tannins and fresh mineral tones, and finishes long and vibrant. Each element can be clearly picked out on the nose and as it progresses across the palate, making it moreish and exciting. A fantastic Nuits.		£225
	3 Magnums	£231
	12 Halves	£231

DOMAINE  
**Paul Pernet Puligny-Montrachet**

Case price per 6  
bottles in bond

*White*

**Bourgogne Blanc**

Aromatic peach and floral notes, very rich and delicious.		£96
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**Puligny-Montrachet**

Floral, citrus and peach nose with a hint of creaminess develops into ripe pithy mineral flavours on the palate. Rich and long.		£120
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**Puligny-Montrachet 1er cru, Les Folatières**

Very forward pure nose of peach, pears and white flowers, with a hint of honey. Broad palate and an earthy mineral flourish on the finish.		£192
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**Puligny-Montrachet 1er cru, Les Pucelles**

More restrained and finer than the Folatières. Brisk, mineral and very long.		£282
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**Bienvenues-Bâtard-Montrachet**

Racy and powerful, with lashings of citrus, floral and stone fruit. Very intense long finish.		£444
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**Bâtard-Montrachet**

More weight than the Bienvenues, and some charm thanks to very old vines. Peach and floral fruit in evidence, along with lemony acid and vibrant mineral flavours. Will need some years to show its paces.		£522
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*Red*

**Volnay, Les Carelles**

Delicate black cherry with a racy mid-palate. Ripe and long.		£96
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**Beaune 1er cru, Les Teurons**

Thick fresh black fruit with a long juicy finish.		£90
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# DOMAINE de la Pousse d'Or Volnay

Ripe wines made in the modern style.

Case price per 6  
bottles in bond

## Santenay 1er cru, Clos Tavannes

Very ripe black fruit with typical <i>sauvage</i> flavours. Long rich finish.		£144
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## Volnay 1er cru, Clos de la Bousse d'Or

Rich black hedgerow fruit and velvety tannins fan out on the palate. Very long and fine.		£240
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## Volnay 1er cru, En Caillerets 'Clos des 60 Ouvrées'

A big step up from the Bousse d'Or in terms of intensity and finesse. Very velvety, fine ripe fruit, fresh mineral flavours and a superb long finish.		£276
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## Chambolle-Musigny

Intense sour cherry fruit combines silkily with a racy minerality. Fine Chambolle.		£189
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## Chambolle-Musigny 1er cru, Les Groseilles

A similar flavour profile to the regular Chambolle, but more intense, with delicate lacey fruit. Long smooth finish.		£246
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## Chambolle-Musigny 1er cru, Les Feusselottes

Blacker, more elegant fruit with chocolate tannins and a fine long finish.		£294
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## Chambolle-Musigny 1er cru, Les Charmes

Red sour cherry fruit, beautifully tension and balance and a long fine finish.		£330
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## Chambolle-Musigny 1er cru, Les Amoureuses

Bramble fruit, very fine and delicate on the palate; nervy bright finish.		£600
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## Clos de la Roche

Very rich and powerful, with fine ripe tannins and extraordinary length.		£504
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## Bonnes Mares

Very structured. Sour cherry and fresh blackcurrant fruit, long exuberant finish.		£504
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DOMAINE  
**Guy Roulot Meursault**

Case price per 12  
bottles in bond

**Bourgogne Blanc**

One of the great Bourgognes Blancs. Very lovely this year as usual, with sappy ripe fruit, a delicious refreshing minerality and a firm finish.		£150
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MAISON  
**Aurélien Verdet Arcenant**

Aurélien Verdet is a young man making a name for himself. He took over the family domaine in 2005, and continued the pioneering work of his father in organic viticulture. Very traditional winemaking in a brand new cuverie has produced beautifully clean and pure wines in 2010.

Case price per 6  
bottles in bond

**Fixin**

Ripe black fruit with gentle intensity and great freshness on the finish.		£108
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**Morey-Saint-Denis**

From the <i>En la rue de Vergy</i> vineyard above the Clos de Tart. Lovely dense black cherry fruit, fine minerality and a taut finish.		£117
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# Terms of Business

1. All wines are offered subject to remaining unsold.
2. All prices are in bond London.
3. Minimum quantity six bottles. Wines can be ordered by the case only.
4. Free delivery within England and Wales on orders over £600 ex VAT, otherwise at cost. Please contact us for the delivery fee on orders to Scotland. Carriage outside mainland UK can be arranged, please contact us for details.
5. All wines are sold in good faith but we shall not be liable if a grower fails to supply a wine or if it is lost or damaged in transit. In such very rare cases, another wine or a cash refund will be offered.
6. Please note well that no claims for breakages or shortages can be entertained unless this has been noted on the carrier's delivery note and we are informed within 24 hours of receipt by telephone and by letter or email within three days.
7. The wines of certain domaines may not be exported from the UK. Please contact us for details.
8. Approved trade accounts: payment 30 days after date of invoice. Private customers: payment on receipt of invoice, please.
9. Force majeure: we shall not be liable for any failure to meet our obligations occasioned by circumstances beyond our control.
10. Goods remain the property of Howard Ripley Limited until paid for in full.
11. Shipment of 2010s will be in Winter2012/Spring 2013. Customers will be informed of the arrival of their wines in the UK.
12. This list cancels all previous lists.

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E. & O.E. January 2012.