

# HOWARD RIPLEY WINES

BURGUNDY, GERMANY & PIEDMONT

## 2022 BURGUNDY EN PRIMEUR



## 2022 VINTAGE REPORT

2022 was the driest, warmest, sunniest vintage in Burgundy since records began, so we had all been expecting rich hot wines with low acidity. We were wrong. Yes, you can taste the light and the sun, but to everyone's surprise there is also tremendous freshness: while the wines are very ripe, they also have energy, precision and clear *terroir* expression. These are immensely appealing wines, each element clearly delineated, demonstrating the fine balance characteristic of a great future.

It is also one of those rare years where red and white are equally good, though both are very different to the 2020s, despite seeing similar climatic conditions. In 2021 drought caused the grapes to shrivel, concentrating each element to produce powerful, concentrated wines with enormous staying power. 2022, by contrast, had a higher yield and no shrinkage; as a result the wines are more relaxed and flowing, with a lively, animating energy that makes them sing.

### The Growing Season

A mild dry winter was followed by a cool spring, and budbreak was a little later than in recent years – a good thing, since it meant that there was little or no frost damage when the temperatures dropped in early April. The weather then turned warm, and stayed that way until the harvest, with several heat waves throughout the summer. There was little disease pressure, but by mid-June, the lack of water was becoming an issue. At the end of the month a storm brought good quantities of rain, but in some cases too much: Gevrey was flooded, and soil from the hillside vineyards was washed to the bottom of the slope.

After that there was very little precipitation, other than a few localised showers that were critical for refreshing the parched vines. Many growers, but not all, noted ripening slowed as the vines shut down to protect themselves from drought, and the planned harvest date had to be pushed back by a week. Picking began in the last week of August in the Côte de Beaune and further south, and a week or so later in the Côte de Nuits. The grapes were healthy and ripe, but with thick skins and little juice. After the frosts of 2021, most vines had bounced back with a large potential crop, so the high quantities of grapes made up the shortfall in volume of juice to produce a generous yield.

All of which leaves us wondering what kept the wines fresh? Was it the growing season, or manmade factors like vineyard management or winemaking? Several growers attributed the preservation of acidity to cool nights; others, the dry conditions in July and early August which caused the vines to shut down. Some cited changes in vineyard management – reduced ploughing, different vine-training methods and pruning, delayed trimming of the canopy – that caused the grapes to react differently in the warming climate. Picking dates are vital – one day too late can make the difference between perfectly ripe, and the blurred flavours of over-ripe fruit. Perhaps the vines themselves are adapting to the heat, becoming more drought resistant. This year the plants had plenty of warning, as it was dry from the outset, and some growers mentioned that they produced fewer leaves to cut down on evaporation.

Other theories point to the process of winemaking. Technology and know-how allow much greater control over the process, from crushing and destemming to fermentation temperatures and levels of extraction, so that growers are better placed to respect the character of a vintage rather than following the same procedure every year. White grapes were mostly pressed without crushing, on the basis that the less contact with the skins, the lighter and fresher the wine. Red winemakers punched down less, opting for a gentler pumping over: infusion rather than extraction was the order of the day.

Perhaps this magical freshness arises out of a combination of all these factors. Or maybe, as a couple of growers said: we simply don't know. What counts is the result, and this year it's brilliant – a wondrous combination of ripe pure fruit, elegant tannins and an animating energy that makes these wines complete charmers.

*The wines of Domaine Jean-Marc et Thomas Bouley, Domaine Dugat, Jérôme Castagnier, Domaine des Lambrays, and Domaine Mugneret-Gibourg will be released later in the year.*

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Please let us have your En Primeur requests by Friday 26th January 2024 to be included in the allocation process. If your delivery address differs from your invoicing address, please let us know when placing your order.

Prices are in bond London. Wines may be ordered by the case only unless otherwise specified.

## SEBASTIAN'S PICKS

At Howard Ripley, we do not use scores. Instead, our buyer Sebastian has picked five wines which particularly impressed.

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

£522 | Case of 6 – 75cl

*A delightful wine, elegant and rounded, with apricot and grapefruit, notes of white flowers and fresh lemony acidity. It's all pulled together by a fine, broad, earthy minerality with a hint of new wood (actually 24%) and tannins from the grape pips that neatly tighten the finish. Drink 2026 – 2041*

### **Domaine Comte Armand, Pommard 1er cru, Clos des Epeneaux**

£690 | Case of 6 – 75cl, £723 | Case of 3 – 150cl, £518 | Case of 1 – 300cl

*So generous was the crop, and so limited the space in the domaine's tiny cuverie, that the wine was made differently this year. Each plot was still harvested and fermented separately, but instead of maturing them apart, Paul was obliged to blend some plots together after fermentation. No whole-bunches were used, and the large volumes meant that there is just 50% of new oak. Paul rather likes the result. So do we: the wine has a delicate, restrained floral nose, generous black fruit with a hint of menthol, well delineated smooth acidity and melting chocolate tannins; there is a clean stony saline note on the finish. It has a silky, very fine texture and huge depth – a wine in perfect balance that will give pleasure now and for decades to come. Drink 2028 – 2043 | Bottles. Drink 2031 – 2051 | Magnums. Drink 2032 – 2056 | Jeroboams*

### **Domaine Fontaine Gagnard, Criots Bâtard Montrachet – 13.5% abv**

£600 | Case of 3 – 75cl, £408 | Case of 1 – 150cl

*A beautifully textured wine, flowing and relaxed, with layers of rounded floral fruit and gently salty stony flavours tautened by well-integrated juicy acidity, giving purity and transparency. The finish is creamy, long and precise. Drink 2028 – 2035 | bottles. Drink 2029 – 2040 | Magnums*

### **Domaine des Croix, Beaune 1er cru, Les Cents Vignes**

£270 | Case of 6 – 75cl

*A higher proportion of stems – around 40% – provide structure and freshness to what might otherwise be lush and heavy. It is a rich, rounded wine, packed with dense dark fruit with a liquorice note and balanced by chocolatey tannins and a velvety finish. Drink 2029 – 2040*

### **Maison Joseph Drouhin, Chambertin Clos de Bèze**

£1680 | Case of 3 – 75cl

*A big, rounded wine, smooth and bright, with dense black-cherry fruit and persistent notes of caraway and liquorice. Laced with a gentle salinity, the fine tannins build in intensity to the long juicy mouthfilling finish. Drink 2031 – 2046*

## BEST BANG FOR BUCK

Five well-priced wines that outperformed expectations...

### **Domaine Fontaine Gagnard, Bourgogne Rouge – 13% abv**

£108 | Case of 6 – 75cl

*Everything a Bourgogne should be, and then some: packed with vibrant red cherry fruit, this forward energetic wine flows beautifully to a finish longer than it has any right to be. Drink 2024 – 2031*

### **Domaine Alain Chavy, Saint Aubin 1er Cru En Remilly**

£228 | Case of 6 – 75cl

*An elegant, gentle wine with sweet citrus fruit and lots of energy. There is pure lean salty minerality coursing through it, and the finish is fresh, ripe and lemony. Drink 2024 – 2034*

### **Domaine Daniel & Julien Barraud, Pouilly Fuissé ‘Alliance’ Vieilles Vignes**

£108 | Case of 6 – 75cl, £114 | Case of 3 – 150cl

*The fruit from fifty-five-year-old vines in three vineyards in Vergisson and Fuissé are blended to create a powerful, full-bodied wine full of pear, peach and pithy grapefruit flavours, given definition by lemony acidity and a smooth creamy salinity on the fresh finish. Drink 2024 – 2031 | bottles. Drink 2025 – 2045 | magnums*

### **Domaine Jean Guiton, Ladoix 1er cru La Corvée**

£180 | Case of 6 – 75cl

*A complex, dense wine with peppery black fruit and powerful juicy tannins, saved from heaviness by a brisk acidity and a very long sweet menthol-tinged finish. It is harmonious and elegant, and will age well. Drink 2024 – 2033*

### **Domaine Hudelot-Baillet, Bourgogne Blanc Hautes Côtes de Nuits**

£108 | Case of 6 – 75cl

*A generous, almost fleshy wine is kept on its toes by vibrant lemony acidity and a lean stony minerality; the finish is sweet, creamy and fresh. Drink 2024 – 2028*



WILLIAM FÈVRE | CHABLIS



Didier Séguier

Starting with just seven hectares in 1959, William Fèvre has become one of the largest landholders in Chablis, with close to eighty hectares under vine, of which nearly half are *1er* and *grand cru* sites. Owned by the Champagne house Henriot since 1998, the estate was recently acquired by Lafite–Rothschild. Didier Séguier will continue as director, a role he has held for twenty–five years. He converted to organic viticulture early on, with official certification granted in 2023. The *1ers* and *grand crus*, on the other hand, have been biodynamically farmed since 2010. Didier has mastered the biggest challenge facing a large estate: how to produce wine in quantity while keeping quality high. This is largely due to hard work in the vineyards; his team spending on average 600 hours per hectare tending the vines – double the average. It is not surprising that his wines are transparent and pure, each vineyard clearly recognisable.

The 2022 vintage

Spring frosts in early April caused some damage, but nothing on the scale of the disastrous 2021 vintage. The growing season was textbook: flowering happened in perfect conditions, with little millerandage or coulure. The weather was warm, with above–average hours of sunshine, and though it rained less than the norm, rains in May, June (a healthy 120mm) and August ensured that there was no drought stress. The main harvest began on 31 August, bringing in perfectly healthy grapes with thick skins and plentiful juice. Alcohol levels are moderate, hovering around 13%. Acidity is a little lower than the norm, but while the wines have a richness

BIODYNAMIC

from the high levels of sunshine, they are also extraordinarily fresh. They are delicate, charming and very approachable, and their concentration and balance ensure a long life ahead.

**Chablis**

£120 | Case of 6 – 75cl

*What a great start! Sourced from around the appellation, the average age of the vines is 40, and it shows in the intensity and complexity of this fresh, vibrant wine, very much on the fruit, tautened by a fine salinity on the long finish. Drink 2024 – 2026*

**Chablis 1er cru, Montmains**

£254 | Case of 6 – 75cl

*The deep clay soils of Montmains give depth and richness to the generous ripe apple and citrus fruit, but the powerful saline minerality is more than a match for it, driving the wine to a long smooth oyster shell–tinged finish. Drink 2025 – 2032*

**Chablis 1er cru, Vaillons**

£254 | Case of 6 – 75cl

*A silky, dense and finely textured wine: the fruit is cool and fresh, with pear and zesty citrus, and the finish is stony, juicy and long. Maybe a hoary cliché, but sucking river pebbles springs to mind. One of the most elegant Vaillons tasted in years. Drink 2024 – 2033*

**Chablis 1er cru, Montée de Tonnerre**

£348 | Case of 6 – 75cl

*Grapes from plots with clay (for richness) and Kimmeridgian limestone (for purity and freshness) are blended with those from very old vines on top of the hill, resulting in a wine of extraordinary complexity. There is always an element of austerity, but the warm year tempers it without sacrificing energy and precision. An appealing floral nose, ripe grapefruit and lemon flavours, are completed by an elegant salty iodine–tinged minerality that builds to a long powerful finish. Drink 2030 – 2041*

**Chablis 1er cru, Vaulorent**

£338 | Case of 6 – 75cl

*Excluded from top status for political reasons, Vaulorent is the only 1er cru on a slope full of grands crus, and shows its class every year. Adjacent to Les Preuses, it is taut and densely woven, and has all the power and finesse of a grand cru, full of bright energy, racy citrus flavours and an elegant persistent stoniness on the juicy finish. Drink 2028 – 2034*

## WILLIAM FÈVRE | CHABLIS

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### **Chablis grand cru, Bougros**

£204 | Case of 3 – 75cl

*From a large six-hectare plot, the Bougros is a dark, rich wine, taut and dense, with a powerful minerality and soft citrus flavours peeking out behind. Broad-shouldered it may be, but it is never clumsy, and there is a depth on the graphite saline finish promising a long life ahead. Drink 2030 – 2041*

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### **Chablis grand cru, Vaudésir**

£256 | Case of 3 – 75cl

*The best part of Vaudésir comprises an amphitheatre of vines ideal for focusing the sun's heat, producing wines that can be powerful and rich – particular attention has to be paid to picking in time to avoid heaviness. This year Didier judged it perfectly: the wine is juicy, round and smooth, with warm rich citrus fruit and floral notes, tempered by a smoky minerality growing in power as it glides to a long fresh finish. Drink 2030 – 2041*

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### **Chablis grand cru, Les Preuses**

£264 | Case of 3 – 75cl

£199 | Case of 1 – 150cl

*The Chevalier–Montrachet of Chablis, always the raciest and most ethereal of the grand crus. It is lean and graceful, with a delicate and very finely delineated minerality, sweet silky grapefruit and floral notes and a long fresh juicy finish.*

*Drink 2030 – 2041 | Bottles*

*Drink 2033 – 2045 | Magnums*

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### **Chablis grand cru, Côte Bouguerots**

£323 | Case of 3 – 75cl

*Vines in a two-hectare parcel at the bottom of the steep slope are lent freshness by the proximity of the river. This is a powerful, muscled wine, quite strict at first approach, yielding on closer inspection racy citrus and cool orchard–fruit flavours and a fine, beautifully delineated stony minerality with no trace of heaviness. It will need some years to show its best. Drink 2030 – 2040*

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### **Chablis grand cru, Les Clos**

£334 | Case of 3 – 75cl

£250 | Case of 1 – 150cl

*Made from very old vines from four plots, three of which are at the top of the slope. The Clos is a magical combination of power and finesse – a huge wine, tight and pure. The fruit is sweet and juicy, with floral and white peach notes, and the minerality is stony, saline and rounded. A fantastic effort, balanced and complete.*

*Drink 2030 – 2041 | Bottles*

*Drink 2032– 2048 | Magnums*

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DOMAINE VENTOURA | FONTENAY



Thomas Ventoura

Domaine Ventoura started small. Based in Fontenay, just outside Chablis, smallholder Auguste Ventoura owned a few animals and some land planted to cereals. In 1953, he started growing Chardonnay and never looked back. His son Claude expanded the estate to its current size of eleven hectares, comprising Petit Chablis, Chablis and a single *1er cru*, Fourchaume. Auguste’s grandson Thomas joined the domaine in 2009, and four years later began to bottle and sell the wines himself, rather than sending them to the co-op. He has also started sourcing grapes from trusted growers in the *1er cru* Mont de Milieu and *grand cru* Les Preuses. Since then, Thomas’s focus on quality has started to make waves. Like any serious grower, he spends all his time in the vineyards, converting to organic methods four years ago, with official certification arriving in 2023. He uses a mixture of wood and stainless steel depending on the style of the vintage and quality of grapes.

The 2022 vintage

A little frost in April was a minor setback in an otherwise easy growing season. It rained just enough and at the right time to provide a healthy crop, and the warm days were tempered by cool nights, which Thomas believes preserved freshness. His wines this year are relaxed and approachable, but they will also keep well.

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**Chablis – 12.5% abv**

£78 | Case of 6 – 75cl

*From five different plots around Fontenay made up of 70% Kimmeridgian limestone (for minerality), and 30% Portlandian limestone (providing generous fruit). It is a perfect marriage this year – there is bright and fresh sweet citrus and orchard fruit, notes of lemon curd, and a fine, gentle salinity on the juicy pithy finish.*

*Drink 2025 – 2029*

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**Chablis 1er cru, Fourchaume – 13% abv**

£120 | Case of 6 – 75cl

*The Fontenay end of Fourchaume is 100% Kimmeridgian limestone, and correspondingly known for its mineral-driven wines. This one is no exception – there is a pronounced creamy saline edge throughout. A gentle elegance, the power tempered by delicate warm floral notes and citrus fruit, builds to a long intense finish. Drink 2025 – 2032*

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**Chablis 1er cru, Mont de Milieu – 13% abv**

£120 | Case of 6 – 75cl

*The pleasure is immediate: clay-rich soils give a massive hit of sweet fruit – pear and quince at first, and then as the wine unfurls, peach and apricot – balanced by a perfectly integrated gentle, smooth dark minerality. Drink 2024 – 2032*

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**Chablis grand cru, Les Preuses – 13% abv**

£232 | Case of 6 – 75cl

*This is so delicious now it’s hard to believe it’s got the stuffing to last. But it has. Look past the finely woven perfumed yellow fruit and the smooth fresh stony iodine flavours and the depth and balance become evident, nowhere more so than on the long silky salty finish. Drink 2029 – 2036*

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DOMAINE DE LA GROSSE PIERRE | CHIROUBLES

ORGANIC



Pauline Passot

Pauline Passot is now firmly established after five years at helm of her family’s estate, and she has made a name for herself as the producer of high quality, balanced wines that are very expressive of their *terroirs*.

Although she grew up in Fleurie, Pauline discovered wine in a bar in Ireland. She found she loved talking about it, and fell into a restaurant career as a sommelier, finally spending four years at the famous Lyon gastronomic temple Pierre Orsi. A vintage at the Seresin Estate in New Zealand in 2014 showed her that talking about wine was not enough: she wanted to make it. Winemaking studies in Beaune were followed by stints at several wineries, including Lafarge. She began by leasing an organic vineyard in Chiroubles – the Grille-Midi – and in 2018 assumed responsibility for her family’s nine hectares.

The 2022 vintage

One of her first steps was to begin conversion to organic methods, and she will be officially certified from 2024. Her winemaking is traditional: fermentation in a mixture of steel and 600-litre casks, little destemming, little extraction and a low fermentation temperature. It is her precise attention to detail that makes the wines shine. This is an exciting time: after years of poor Beaujolais Nouveau, a new wave of growers is creating serious *terroir*-driven wines, and drinkers are rediscovering quite how good Gamay can be. Winemakers like Pauline Passot are worth watching.

It was a warm, dry year in Beaujolais, with below average rainfall, and a particularly dry July. Fortunately, a summer storm at the end of June and some rain in August saved the vines from drought stress, but younger vines suffered nonetheless. Picking began on 24 August, yielding a harvest of healthy grapes with thick skins and small amounts of concentrated juice. Growers feared the resulting wines would be heavy and unbalanced, so Pauline decided on 100% whole-bunch fermentation to take advantage of the freshness given by the stems. She needn’t have worried: the wines display an energy and vibrancy that surprised everyone. They are ripe, forward and dense, fresh and fruity, offering immediate pleasure, as well as the capacity to age.

**Chiroubles – 13.5% abv**

£66 | Case of 6 – 75cl

*The vines around the estate are forty-five years old now, and give wines of unusual depth. The fresh, soft red fruit gets progressively darker and spicier as the wine opens, and the tannins, while melting, add a welcome firm edge to the long finish. Drink 2024 – 2032*

**Chiroubles Aux Craz – 14% abv**

£84 | Case of 6 – 75cl

*Aux Craz is a south-facing vineyard at the top of the village with thin, hard rocky soils. The vines struggle to ripen here, and the wine is always fresh and linear – tempered in 2022 by the sweet ripe spicy blackcurrant fruit. It is a deep wine, assured and self-contained, and the finish is straight, smooth and long, with a lingering freshness. Drink 2025 – 2034*

**Fleurie Bel Air – 14% abv**

£78 | Case of 6 – 75cl

*60-year-old vines in Fleurie’s best vineyard give a smooth, juicy wine full of red fruit, shot through with notes of pepper and chocolate, backed by firm fine tannins and a long rich finish. Drink 2024 – 2033*

**Chiroubles Grille-Midi**

£102 | Case of 6 – 75cl

*Pauline’s ‘own’ vines, farmed organically since 2016, and not part of the estate. It is warm site – as the name implies – and so matured in a concrete egg, which accentuates the freshening element of whole-bunch fermentation. It is very on the fruit – morello cherry and some blackcurrant mingle with notes of spice, and there is a fine saline minerality alongside the fine structured tannins. Its depth and length promise a great future. Drink 2024 – 2034*

## CAMILLE MÉLINAND | FLEURIE

ORGANIC



*Camille Mélinand*

Based in Chiroubles, Camille joined the family business, Domaine de Marrans in 2018, to work with his brother, who is married to Pauline Passot. He quickly decided to create his own cuvées, and in 2019 started his own label with just under three hectares of vines in Fleurie and Chiroubles. All harvesting is done by hand, and fermentation takes place in classic Beaujolais style concrete tanks. The wines are never chaptalized or acidified, and sulphur is kept to the absolute minimum. He will gain organic certification in 2024.

### The 2022 vintage

Like 2020, it was dry and hot, and the main challenge was to preserve freshness and avoid over-ripeness in the grapes. Camille has succeeded in this: his wines are energetic and have less alcohol than in 2020.

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### **Fleurie – 13.5% abv**

£78 | Case of 6 – 75cl

*The Fleurie shows sweet red berry fruit, lots of peppery spice and just enough rounded ripe tannins to give structure and length. Drink 2024 – 2029*

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### **Chiroubles – 14% abv**

£90 | Case of 6 – 75cl

*A richer wine, denser than the Fleurie, with charming black fruit, intense spice notes, and soft ripe tannins, leading to a smooth chocolatey finish. Drink 2024 – 2028*

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## DOMAINE BARRAUD | VERGISSON



Julien Barraud

Founded in 1905, Domaine Barraud has been a leading estate in Pouilly-Fuissé ever since, and in 1947 one of the first to bottle their production rather than selling it in bulk. You can tell a domaine is serious about its wines when it makes no fewer than seven different Pouilly-Fuissés in small quantities, rather than blending them into one. Like Helmut Dönnhoff in the Nahe, the Barrauds believe that each vineyard gives such a different expression that it would be a crime to blur them by blending. They also make several different Saint-Vérans, and three separate Mâcon villages. Since 2006, Daniel and Martine Barraud have been handing over the estate to their son Julien, joined by his sister Anaïs in 2015. In 2019, after a three-year conversion period, the estate gained organic certification.

### The 2022 vintage

2020 was an important year for the Barrauds. The new classification of vineyards in the Mâconnais took effect, and for the first time they were able to offer the wines from some of their vineyards as *premier crus* (En France, La Maréchaude 'Clos de la Verchère' and Sur La Roche). It is an excellent and long overdue start on the road to the region being taken more seriously.

## ORGANIC

Following the devastating frosts in 2021, which resulted in the lowest yields on record for the Mâconnais, the vines compensated by generating a large potential crop the following year. However, a lack of rain over the warm dry summer eroded this advantage: while there were plentiful bunches, the grapes contained very little juice, so yields were much lower than expected. The good news was the sheer volume of grapes slowed ripening, so that the harvest could start on 25 August with properly ripe grapes, rather than with high sugar levels and unripe everything else. These are opulent and forward wines, but there is enough acidity to ensure freshness and balance.

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### **Mâcon Chaintré 'Pierres Polies' – 13.5% abv**

£72 | Case of 6 – 75cl

*A fresh, floral and very moreish wine, flowing and relaxed, tightened by a creamy stony minerality on the citrus-tinged finish. Drink 2024 – 2027*

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### **Mâcon Fuissé 'Les Chailles' – 13.5% abv**

£78 | Case of 6 – 75cl

*There is noticeably more tension and depth than in the Chaintré, with ripe pear and delicate citrus fruit balanced by a fine juicy minerality. Drink 2023 – 2028*

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### **Pouilly Fuissé 'Alliance' Vieilles Vignes – 13.5% abv**

£108 | Case of 6 – 75cl

£114 | Case of 3 – 150cl

*The fruit from fifty-five-year-old vines in three vineyards in Vergisson and Fuissé are blended to create a powerful, full-bodied wine full of pear, peach and pithy grapefruit flavours, given definition by lemony acidity and a smooth creamy salinity on the fresh finish.*

*Drink 2024 – 2031 | bottles*

*Drink 2025 – 2045 | magnums*

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### **Pouilly Fuissé 1er cru, La Maréchaude 'Clos de la Verchère' Vieilles Vignes – 13.5% abv**

£138 | Case of 6 – 75cl

£144 | Case of 3 – 150cl

*A big rounded, dense wine, packed with smooth pithy flavours, a hint of new oak and a powerful, edgy and energising minerality leading to a strong rich finish.*

*Drink 2025 – 2031 | bottles*

*Drink 2024 – 2037 | magnums*

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DOMAINE BARRAUD | VERGISSON

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**Pouilly Fuissé 1er cru, ‘Sur La Roche’ – 13.5% abv**

£144 | Case of 6 – 75cl

£150 | Case of 3 – 150cl

*Sappy, vibrant rich citrus-fruit flavours dominate at first, giving way gradually to a fine stony juicy minerality that builds to a crescendo on the long finish.*

*Drink 2025 – 2035 | bottles*

*Drink 2024 – 2039 | magnums*

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**Pouilly Fuissé ‘En Buland’ Vieilles Vignes – 13.5% abv**

£156 | Case of 6 – 75cl

£162 | Case of 3 – 150cl

*The estate’s best site, but its north-facing aspect over 400m above sea level meant that it did not make the grade for 1er cru. Julien considers it his most reliable vineyard, almost impervious to the vagaries of the weather, and each year producing consistently fine wine. It is silky, delicate and pure, with a tensile strength underpinning the pear and citrus fruit, and less opulence than its brasher brothers. The mineral flavours are smooth and saline, and there is racy energy on the extremely long finish.*

*Drink 2025 – 2035 | bottles*

*Drink 2024 – 2041 | magnums*

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## DOMAINE DES MOIROTS | BISSEY-SOUS-CRUCHAUD



Christophe and Muriel Denizot

Located in the pretty village of Bissey-sous-Cruchaud, the twelve-hectare Domaine des Moirots owns a nine-hectare portion of Montagny 1er cru and makes up the rest with Givry and several other appellations, including a delicious Crémant. Lucien Denizot's well-crafted wines in the 1970s and 1980s put it on the map, and he was joined in 1990 by his son Christophe and daughter Muriel a few years later. The reds are harvested manually and matured in a combination of concrete eggs and wood. This is an excellent source for superbly made wines that provide fantastic value.

### The 2022 vintage

We are back to the 'new normal' after the hiatus of the cool 2021 vintage. It was hot and dry, but welcome rain in August refreshed the parched vines, transmitting freshness and energy to the grapes. Christophe picked his reds a little too late in 2020, but this year timed his harvest just right. The fruit is perfectly ripe, and alcohol levels much lower. The wines are balanced and charming.

### White

#### **Montagny 1er cru, Le Vieux Château – 13% abv**

£102 | Case of 6 – 75cl

*It is a testament to Christophe's skill that despite the mass of dense rich fruit, the crystalline smoky minerality shines through to the long juicy saline finish. Drink 2023 – 2030*

### Red

#### **Givry – 13.5% abv**

£96 | Case of 6 – 75cl

*A rich full-bodied wine, showing dark blackberry fruit with herbal notes, ripe rounded tannins and an appealing energy driving to a juicy finish. Drink 2024 – 2030*

#### **Givry 1er cru, A Vigne Rouge – 14% abv**

£132 | Case of 6 – 75cl

*A greater proportion of limestone in the soil – its composition similar to Chambolle, maintains Christophe – gives a lighter, more linear wine, less overtly fruity, with finer smoother tannins and an almost silky long fresh finish. Drink 2024 – 2033*



## FONTAINE-GAGNARD | CHASSAGNE-MONTRACHET



Céline Fontaine

A confusing number of Chassagne estates carry the Gagnard name. This branch derives from the Gagnard-Delagrangue estate, split between two daughters. One of them, Laurence, married an air force engineer, Richard Fontaine, who gradually handed control to his daughter Céline from the time she joined him in 2007. Both white and red wines here have always had an easy elegance, but the many small refinements introduced by Céline, such as using natural yeasts, gentler handling of the musts and wines, and a modified oak regime, have taken them to a new level.

### The 2022 vintage

Right up until June it was a textbook vintage here: mild weather, successful budbreak, no frost, and perfect flowering. After that, the problems began – drought and the record heat over the summer took their toll, with pockets of vines suffering from stress. Ripening slowed, and the harvest was pushed back to the end of August, finally beginning on 26th. The grapes had thick skins and very little juice, but this was offset by a large crop – one result of the 2021 frosts – and yields were satisfactory. Surprisingly, the whites are fresher and more delicate than the 2020s, which experienced a similar growing season. The reds are vibrant, pure and charming.

### White

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#### **Chassagne Montrachet – 13% abv**

£222 | Case of 6 – 75cl

*Benchmark Chassagne: a generous and juicy wine, pure, lemony and bright, with broad, slightly earthy, rounded mineral flavours giving length and complexity. Drink 2024 – 2030*

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#### **Chassagne Montrachet 1er cru, Les Vergers – 13.5% abv**

£312 | Case of 6 – 75cl

*With its white soils and cooling breezes from Saint-Aubin, Vergers gives taut, lemony wines with pronounced stony flavours. The wine is a little broader this year, but it remains a true Vergers: racy, pure and elegant, with an appealing fresh finish. Drink 2024 – 2033*

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#### **Chassagne Montrachet 1er cru, Les Caillerets – 13.5% abv**

£426 | Case of 6 – 75cl

*From 50-year-old vines in two parcels. The higher of the two, with chalky soils, lends a mineral tension, while the lower, with a higher clay content, gives richness and a note of spice. It is a rich, powerful, mineral-driven wine, full of intense stony flavours and a core of sweet yellow fruit, rounded and fresh, plus a vein of racy lemony acidity and a smooth finish. Drink 2024 – 2033*

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#### **Chassagne Montrachet 1er cru, La Romanée – 13.5% abv**

£576 | Case of 6 – 75cl

*The last vintage of La Romanée: the vines were so old that production was no longer viable, and they were grubbed up after the harvest. Shame, as La Romanée has always been one of the domaine's most exciting wines. It is concentrated and rich, with a dense core and broad pithy mineral flavours, but amazingly accessible – smooth, fine and giving, with a vibrant energetic finish. Drink 2024 – 2035*

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#### **Criots Bâtard Montrachet – 13.5% abv**

£600 | Case of 3 – 75cl

£408 | Case of 1 – 150cl

*A beautifully textured wine, flowing and relaxed, with layers of rounded floral fruit and gently salty stony flavours tautened by well-integrated juicy acidity, giving purity and transparency. The finish is creamy, long and precise.*

*Drink 2028 – 2035 | bottles*

*Drink 2029 – 2040 | magnums*

## FONTAINE-GAGNARD | CHASSAGNE-MONTRACHET

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### Bâtard Montrachet – 13.5% abv

£600 | Case of 3 – 75cl

£408 | Case of 1 – 150cl

*You expect this to be big: a hot year and a vineyard known for yielding rich wines. But it's not. It has power, yes, but the focus is on elegance: the fruit is sweet, ripe and fresh, the stony minerality fine and integrated, and there is a delightful play of lemon and orange pith on the persistent finish.*

*Drink 2028 – 2035 | bottles*

*Drink 2029 – 2040 | magnums*

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### Red

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### Bourgogne Rouge – 13% abv

£108 | Case of 6 – 75cl

*Everything a Bourgogne should be, and then some: packed with vibrant red cherry fruit, this forward energetic wine flows beautifully to a finish longer than it has any right to be. Drink 2024 – 2031*

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### Chassagne Montrachet Rouge – 13% abv

£168 | Case of 6 – 75cl

*Lots of power and density – the pressure of ripe red fruit is clearly in evidence, but it is tempered by a delicate freshness and racy elegance, and a firm finish. This is outstanding value. Drink 2024 – 2031*

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### Chassagne Montrachet Rouge 1er cru, Clos Saint Jean – 13.5% abv

£300 | Case of 6 – 75cl

*The old vines in the Clos Saint Jean are trained in cordon de royat, making them slower to ripen than those using trained in the guyot method. It is a balanced and elegant wine, with seductive juicy red fruit, offset by firm fine tannins and a streak of dark stony minerality on the long spicy finish. Drink 2024 – 2034*

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### Volnay 1er cru, Clos des Chênes – 13.5% abv

£348 | Case of 6 – 75cl

*A dense knot of perfumed red fruit with a hint of menthol kicks off the proceedings in this powerful ripe wine, followed by a hit of smooth chocolatey tannin, and dark spicy minerality. It is full of drive and freshness, and finishes on a long sweet strawberry note. Drink 2027 – 2038*

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## ALAIN CHAVY | PULIGNY-MONTRACHET



Corentin and Alain Chavy

For years Alain and his brother Jean-Louis made wine together at their parents' estate, Gérard Chavy, but in 2003 they went their separate ways. Alain's wines are very much in the mould of his father's: pure, racy and delicate. His son Corentin is taking an increasingly important role.

### The 2022 vintage

2022 was an easy vintage to work. After the spring frosts of 2021 the vines generated a large potential crop in spring. Budbreak and flowering took place in impeccable conditions, but the steady heat of the summer and a lack of rain meant there was little juice in the grapes. However, since there were so many of them, yields were thoroughly respectable. The result is a seemingly effortless range of wines: flowing, bright and precise – pure charm.

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### **Bourgogne Blanc – 13% abv**

£81 | Case of 6 – 75cl

*As ever, this is one of the best value Bourgogne Blancs around. It is generous and ripe, with notes of citronella and stone, and no trace of heaviness as it glides to a satisfying finish. Drink 2024 – 2027*

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### **Puligny Montrachet – 13% abv**

£252 | Case of 6 – 75cl

*A big step up from the Bourgogne. Fresh floral and ripe pear fruit mingle with smooth stony flavours, and although there is no lack of density, the wine is light on its feet and has a pure harmonious finish.*

*Drink 2024 – 2031*

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### **Saint Aubin 1er cru, En Remilly – 13% abv**

£228 | Case of 6 – 75cl

*An elegant, gentle wine with sweet citrus fruit and lots of energy. There is pure lean salty minerality coursing through it, and the finish is fresh, ripe and lemony. Drink 2024 – 2034*

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### **Puligny Montrachet Les Charmes – 13% abv**

£276 | Case of 6 – 75cl

£282 | Case of 3 – 150cl

£282 | Case of 12 – 37.5cl

*The Charmes vineyard lies adjacent to its more famous namesake in Meursault, and the majority of the vines are now well into their seventies. This has a little bit more of everything than the regular Puligny: precision, sweeter, juicier fruit, a more pronounced saline minerality, but it still manages a relaxed open feel through to the long smooth finish.*

*Drink 2024 – 2031 | bottles*

*Drink 2024 – 2034 | magnums*

*Drink 2023 – 2031 | halves*

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### **Puligny Montrachet 1er cru, Les Clavoillons – 13% abv**

£378 | Case of 6 – 75cl

*A denser mineral structure here, allowing the charming, sweet fruit free rein while maintaining balance. It is floral, bright, and very intense, and there is a delicious streak of citronella giving freshness and purity, along with a gentle persistent saline finish. Drink 2023 – 2032*

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## COTE DE BEAUNE PULIGNY-MONTRACHET

### ALAIN CHAVY | PULIGNY-MONTRACHET

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#### **Puligny Montrachet 1er cru, Les Folatières – 13.5% abv**

£390 | Case of 6 – 75cl

*Always the denser and more powerful wine in the range, but without sacrificing elegance. It is intensely floral, backed by pithy citrus and pear flavours, bright acidity and a lean, tapering finish that lasts for minutes.*

*Drink 2023 – 2032*

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#### **Puligny Montrachet 1er cru, Les Pucelles – 13.5% abv**

£462 | Case of 6 – 75cl

*Vines planted in 1992 are now in full adulthood, and the wine is beginning to fulfil its potential. A basket of ripe dense yellow fruit – pear, peach and apricot – is lifted by bright citrus flavours, and the mouth-filling long finish is dominated by a powerful stony minerality. Drink 2023 – 2033*

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#### **Chevalier Montrachet – 13.5% abv**

£2268 | Case of 6 – 75cl

*A beautifully textured, fine wine that is never overbearing. Maturation in two-year-old wood allows the pure scented fruit full expression, soaring above the silky chalky minerality, and the gentle salt-tinged finish is long and seamlessly integrated. A masterpiece of understated elegance: an excellent Chevalier.*

*Drink 2029 – 2036*

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COTE DE BEAUNE PULIGNY-MONTRACHET

LEFLAIVE | PULIGNY-MONTRACHET

BIODYNAMIC



Brice de la Morandière

There have been many positive developments since Brice de la Morandière took over this famous domaine, and one of the happiest has been the appointment of Pierre Vincent as winemaker. Together with the brilliant vineyard manager Sylvain Pellegrini, this is a formidable team.

We have not been able to taste the 2022 vintage.

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**Bourgogne Blanc – 12.4% abv**

£400 | Case of 6 – 75cl

*Not tasted.*

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**Puligny Montrachet – 13% abv**

£695 | Case of 6 – 75cl

*Not tasted.*

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## COTE DE BEAUNE PULIGNY-MONTRACHET

### PAUL PERNOT | PULIGNY-MONTRACHET



Paul and Michael Pernot

This twenty-hectare estate has some of the finest holdings in Puligny, and although much of it goes to négociants, the choicest parcels are used for the domaine's own bottlings. The patriarch Paul Pernot has handed control to his sons and their children, and they are carrying on the work very much in his image. There is a remarkable consistency in style: methods are traditional, and the wines always powerful and rich.

We have not been able to taste the 2022 vintage.

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#### **Bourgogne Blanc – 13% abv**

£216 | Case of 12 – 75cl

*Not tasted.*

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#### **Puligny Montrachet – 13.5% abv**

£516 | Case of 12 – 75cl

*Not tasted.*

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#### **Puligny Montrachet 1er cru, Les Folatières – 13% abv**

£852 | Case of 12 – 75cl

*Not tasted.*

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#### **Puligny Montrachet 1er cru, Les Pucelles – 13% abv**

£1200 | Case of 12 – 75cl

*Not tasted.*

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#### **Bienvenues Batard Montrachet – 13.5% abv**

£1440 | Case of 6 – 75cl

*Not tasted.*

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#### **Batard Montrachet – 13% abv**

£1518 | Case of 6 – 75cl

*Not tasted.*

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## DOMAINE DARVIOT-PERRIN | MEURSAULT



Pierre-Antoin Darvot

Pierre-Antoin Darvot is now in his second year at the domaine, and is very much a chip off the old block. His father Didier was one of the most meticulous and thoughtful winemakers in Burgundy, and his wines, always bottled much later than others – sometimes spending two years on the lees – had remarkable staying power, remaining bright and fresh long after others had darkened and faded.

The domaine is a jewel: Pierre-Antoin's mother Geneviève was the source of some prime vineyards in the Côte de Beaune from her father Pierre Perrin, and the domaine benefits from ancient vines that have been lovingly cared for – farmed organically for twenty-five years, and converting to biodynamic viticulture in 2019. Recently he adopted a new pruning method which destresses the vines. The domaine comprises nine hectares, four of which have been rented out, but are being reclaimed for its own production.

### The 2022 vintage

Meursault was one of the hardest hit by the 2021 frosts, and the potential crop in 2022 was correspondingly large. Cold nights at the beginning of April threatened frost again, but the danger passed with minimal damage. Heat and drought later in the growing season turned out to be the biggest threat. Even the domaine's old vines began to suffer, but 100mm of rain in June, plus a smattering in August, was enough to keep them going until the harvest. There was some drought stress nonetheless, which delayed ripening and reduced the size of the crop, but a good quantity was harvested at the end of August.

Howard Ripley Wines | (+44) 020 8748 2608 | info@howardripley.com

## BIODYNAMIC

### White

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#### **Bourgogne Blanc 'Les Magnys' – 12.5% abv**

£144 | Case of 6 – 75cl

*54-year-old vines in Meursault give an intense, deep wine that has no business with a simple regional label. There is fresh ripe perfumed yellow fruit, some mineral bite and a long finish. Drink 2024 – 2032*

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#### **Chassagne Montrachet 'La Bergerie' – 13% abv**

£366 | Case of 6 – 75cl

*Lying just across the road from Blanchot-Dessus, the vines in Darvot's plot of La Bergerie are now over a hundred years old. The wine has all the characteristics of a Chassagne, but magnified to an almost painful intensity at this young stage. It is powerful and rich, with a broad, flinty minerality, lashings of pithy citrus, high-toned floral notes and a long creamy finish. Drink 2026 – 2036*

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#### **Meursault 'Clos de La Velle' – 13% abv**

£354 | Case of 6 – 75cl

*A rounded, rich wine with pear fruit and a hint of hazelnut, framed by pointed lemony acidity, some oak tones, and a creamy pithy minerality broadening on the long finish. Drink 2024 – 2035*

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#### **Meursault 1er cru, Les Charmes – 13.5% abv**

£630 | Case of 6 – 75cl

*Bright citrus flavours and delicate floral notes join a powerful stony minerality that runs and runs through to a long smooth fine finish. Drink 2026 – 2040*

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#### **Meursault 1er cru, Les Genevrières – 13.5% abv**

£696 | Case of 6 – 75cl

*Not tasted.*

*Drink 2026 – 2042*

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#### **Meursault 1er cru, Les Perrières – 13.5% abv**

£816 | Case of 6 – 75cl

*Very old vines planted in the heart of Meursault's best vineyard are now pushing eighty-four. It's not surprising that they have produced an intense, stony wine, packed with pithy citrus fruit. There is some new oak in the background, and it finishes on an extended silky saline note. Drink 2026 – 2044*

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#### **Chassagne Montrachet 1er cru, Blanchot Dessus – 13.5% abv**

£816 | Case of 6 – 75cl

*Not tasted.*

*Drink 2026 – 2044*

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DOMAINE DARVIOT-PERRIN | MEURSAULT

Red

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**Chassagne Montrachet Rouge 1er cru, Les Bondues – 13.5% abv**

£312 | Case of 6 – 75cl

*After destemming and crushing, the fruit was handled as gently as possible. There was almost no punching down – instead the skins were left to infuse during fermentation to avoid extracting too much power and harsh tannins. While the ripeness of the vintage is evident in the form of blackcurrant fruit and broad rich tannins, there is a lightness and delicacy too, with hints of raspberry and spice, and the finish is long and satisfying. Drink 2026 – 2032*

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**2022 Volnay 1er cru Santenots**

£450 | Case of 6 – 75cl

*Not tasted.*

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## LAFARGE | VOLNAY



*La Famille Lafarge*

Frédéric Lafarge produces some of the most consistently fine wines in the Côte de Beaune. The domaine was one of the first to adopt biodynamic methods in 1996, and Frédéric is well known for being at the forefront of viti- and vinicultural practice, which often means going back to the methods of his ancestors, including destemming bunches by hand for some wines. He uses a far more labour-intensive basket press for many of them, but in his view, this gives finer, clearer juice, better acidity and more minerality. He even goes so far as to press the grapes with muscle power alone. His small holding of ten hectares enables him to work with speed and flexibility, vital at a time when the weather can be unpredictable and extreme, allowing him to pick his fruit at the perfect moment of ripeness. He and his wife Chantal are now joined by their children Clothilde, Eléonore and Maxime-Henri.

### The 2022 vintage

Frédéric reported a perfect year. Rain came at the right time, and over the years his vines have adapted to the heat and so did not suffer. Certainly these are pure, classic wines – the *terroir* emerging clearly in each. The harvest began on 26 August and finished on 3 September.

As ever, this was one of the most brilliant tastings of our trip.

## BIODYNAMIC

### White

#### **Bourgogne Aligoté Raisins Dorés**

£96 | Case of 6 – 75cl

*The Aligoté is always picked at the end of the harvest, this time in mid-September. It is floral and fresh, with a smooth rich middle, appealing ripe acidity, and a long lemony finish. Drink 2024 – 2028*

#### **Meursault**

£240 | Case of 6 – 75cl

*Rounded, nutty and pure, this dense, powerful wine is given definition by steely energy, and finishes on an intense brisk stony note. Drink 2024 – 2029*

#### **Beaune Blanc 1er cru, Les Aigrots**

£360 | Case of 6 – 75cl

*The fruit is rounded, opulent and peachy, but is kept on the straight and narrow by lemony acidity and a firm saline minerality carrying it through to a juicy finish. Drink 2025 – 2029*

### Red

#### **Passetoutgrain L'Exception – 13% abv**

£96 | Case of 6 – 75cl

*Picked towards the end of the harvest in early September from vines just over ninety years old. Half Pinot, half Gamay, it is vibrant and ripe, with floral and hedgerow fruit, firm acidity and a bright finish. Drink 2024 – 2033*

#### **Passetoutgrain L'Exception Anthologie**

£138 | Case of 3 – 150cl

*Fruit from the vineyard's oldest, best vines is selected to make this special cuvée, half of which is matured in a concrete egg, the rest in a large 500-litre cask. There is more Pinot Noir influence in this intense, generous wine, with raspberry and cherry fruit, lots of spice and fine smooth tannins. Drink 2025 – 2040*

### LAFARGE | VOLNAY

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#### Bourgogne Rouge – 13% abv

£120 | Case of 6 – 75cl

*The silky fruit and stony minerality is pure Volnay. It is fresh, with a knot of juicy red-cherry fruit, firm tannins and a fresh finish. Drink 2024 – 2033*

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#### Volnay

£270 | Case of 6 – 75cl

*‘Amazing purity, so delicate’, began my note, and it got better from there. Violets, spiced plum and cherries make up the fruit in this seductive, poised wine, and there are elegant silky tannins on the very long finish. Drink 2027 – 2033*

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#### Volnay Vendanges Selectionnées

£288 | Case of 6 – 75cl

*A blend of the four best villages vineyards situated just below the 1er crus which gives power and intensity to this spicy wine. It has that bit more depth, power and silkiness than the regular Volnay, full of juicy red fruit and a dark, concentrated core of fine melting tannins. Drink 2027 – 2034*

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#### Beaune 1er cru, Les Aigrots

£360 | Case of 6 – 75cl

*A richer, blacker wine with lots of bright energy, a dense core of rounded black-cherry fruit, stony minerality, fine supple tannins, and a broad rich finish. Drink 2025 – 2035*

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#### Beaune 1er cru, Grèves

£420 | Case of 6 – 75cl

*have regained vigour and energy. It is a densely woven wine, silky, dark and deep, with seductive rich spicy fruit and a smooth effortless finish. Drink 2030 – 2041*

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#### Volnay 1er cru, Les Mitans

£615 | Case of 6 – 75cl

*Destemmed by hand, which Frédéric believes gives a more precise wine with positive energy. It is plummy, silky and finely textured, but there is power behind it, and the tannins, while elegant, carry considerable heft. A luminous Mitans, described by Frédéric as ‘the most Volnay of Volnays’. Drink 2030 – 2046*

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#### Volnay 1er cru, Clos des Chênes

£735 | Case of 6 – 75cl

*A generous, multi-layered, rich wine, powerful and elegant at once, with vibrant dark fruit and melting tannins lending balance and presence, and a very long mineral-driven finish. Drink 2031 – 2050*

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#### Volnay 1er cru, Clos du Château des Ducs

£840 | Case of 6 – 75cl

*Like the Mitans and Caillerets, this was destemmed by hand, the explanation, one critic notes, for its rise to the equal of the Clos des Chênes. It is a harmonious, seductive wine, a little more backward than the Chênes, with lovely pure juicy fruit, and abundant energy and drive. Unusually when tasted in early November, it was less powerful than its brother, but all the silkier and smoother for it. Quite brilliant. Drink 2031 – 2050*

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COMTE ARMAND | POMMARD



Paul Zinetti

Up until 1994 the only wine produced by Comte Armand was from their monopole, the five-hectare Clos des Epeneaux. At that point, the energetic estate manager Pascal Marchand persuaded the Armand family to invest in other vineyards in Volnay and Auxey Duresses, taking it up to its current size of nine hectares. Since his appointment in 1985, Marchand had transformed the quality of the wines and moved to farming biodynamically in 1988. Benjamin Leroux, who succeeded him in 2000, built on his work, producing ever finer wines. He in turn was replaced in 2014 by his assistant Paul Zinetti, and today the quality is unprecedented. Pommard’s reputation used to be for rustic, brutally tannic wines that took forever to come round. Largely thanks to these three men, it is now known for dense, fine wines of great elegance.

The 2022 vintage

Paul Zinetti is a happy man. After one of the lowest yields on record in 2021 – the Clos produced 13 hectolitres per hectare – the 2022 crop was the most generous since 1999 and 2009, with a respectable 37 hectolitres per hectare. There were so many grapes, in fact, that they barely fitted into the vats, and he was not able to use whole-bunches. The growing season was easy, but warm and dry. Some vines in the thin stony soils of Auxey Duresses suffered, but for most of them there was enough rain – a smattering every three weeks or so – to see them through to the harvest, which began on 29th August, finishing on 5th September.

The wines are polished and charming, with excellent terroir definition.

Howard Ripley Wines | (+44) 020 8748 2608 | info@howardripley.com

BIODYNAMIC

White

**Bourgogne Aligoté**

£114 | Case of 6 – 75cl

*A very pretty wine, ripe and balanced, with fresh fruit and a delicious tang of firm acidity on the finish.*

*Drink 2024 – 2026*

Red

**Auxey Duresses – 14% abv**

£162 | Case of 6 – 75cl

*A juicy, fresh and elegant wine, with raspberry fruit shading gently to black, and fine, quite grippy tannins on the finish. Drink 2024 – 2031*

**Auxey Duresses 1er cru – 14% abv**

£270 | Case of 6 – 75cl

*More serious and linear than the village: ripe blackcurrant and spiced plums are balanced by fine but firm tannins which give freshness and length. Drink 2024 – 2033*

**Volnay – 13.5% abv**

£228 | Case of 6 – 75cl

*The plummy fruit is tightly wound, but given time in the glass there is a hint of silk, backed by fine firm tannins, and an extended bright finish. Drink 2024 – 2033*

**Volnay 1er cru, Les Fremiets – 13.5% abv**

£486 | Case of 6 – 75cl

*A mass of mouthfilling sweet soft fruit is balanced by fine ripe tannins, a little smoother than in the past, but it’s clearly still a Volnay on the Pommard side. There is great energy and purity, and a delicate salinity on the smooth long finish. Drink 2028 – 2031*

## COMTE ARMAND | POMMARD

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**Pommard 1er cru, Clos des Epeneaux – 14% abv**

£690 | Case of 6 – 75cl

£723 | Case of 3 – 150cl

£518 | Case of 1 – 300cl

*So generous was the crop, and so limited the space in the domaine's tiny cuverie, that the wine was made differently this year. Each plot was still harvested and fermented separately, but instead of maturing them apart, Paul was obliged to blend some plots together after fermentation. No whole-bunches were used, and the large volumes meant that there is just 50% of new oak. Paul rather likes the result. So do we: the wine has a delicate, restrained floral nose, generous black fruit with a hint of menthol, well delineated smooth acidity and melting chocolate tannins; there is a clean stony saline note on the finish. It has a silky, very fine texture and huge depth – a wine in perfect balance that will give pleasure now and for decades to come.*

*Drink 2028 – 2043 | Bottles*

*Drink 2031 – 2051 | Magnums*

*Drink 2032 – 2056 | Jeroboams*

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### JEAN GUITON | BLIGNY-LÈS-BEAUNE



Guillaume Guiton

Guillaume Guiton joined his father Jean's eleven-hectare estate in 1998 and was handed control in 2005. Its production is almost entirely red, and it has no glamorous appellations. But these pure, beautifully expressive wines are well worth seeking out, and provide excellent value for money.

#### The 2022 vintage

Guillaume reported some drought stress in his vines in the summer, but there were no shrivelled grapes or yellow leaves. For the most part his clay-rich soils were better able to survive without water than those with well-draining limestone soils. Alcohol levels are more moderate than in 2020, and despite the plentiful sunshine, the wines are delicate and fresh.

#### White

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##### **Bourgogne Aligoté – 12.5% abv**

£72 | Case of 6 – 75cl

*A rich, generous wine (you wouldn't have said that about Aligoté in the past!), with notes of apple and a gentle but persistent vein of lemony acidity providing freshness and definition. Drink 2024 – 2026*

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##### **Bourgogne Blanc Hautes Côtes de Beaune – 12.5% abv**

£90 | Case of 6 – 75cl

*White clay and limestone soils in a vineyard above Pommard give a ripe, lemony wine with floral notes and a fresh bittersweet finish. Very appealing. Drink 2024 – 2027*

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#### Red

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##### **Ladoix 1er cru, La Corvée – 14% abv**

£180 | Case of 6 – 75cl

*A complex, dense wine with peppery black fruit and powerful juicy tannins, saved from heaviness by a brisk acidity and a very long sweet menthol-tinged finish. It is harmonious and elegant, and will age well. Drink 2024 – 2033*

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##### **Savigny Lès Beaune 1er cru, Les Peuilletts – 13.5% abv**

£162 | Case of 6 – 75cl

*Peuilletts is a warm vineyard, and was one of the first to be harvested on 28 August. It is nonetheless very ripe: a dense, powerful wine with black-cherry fruit and notes of liquorice, an edge of dark minerality and smooth chocolatey tannins freshening the long finish. Drink 2024 – 2033*

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### CAMILLE GIROUD | BEAUNE



Carel Voorhuis

Camille-Giroud had a long history as a négociant that released powerful, very long-lived wines. In 2000, it was sold to a group of American investors, and David Croix installed as director, who made a raft of great wines until his departure in 2016. His successor is Carel Voorhuis, who is crafting similarly pure, seductive and terroir-driven wines.

#### The 2022 vintage

Carel reports that 2022 was an easy vintage to work. It was dry and hot, but without the stress of 2019 or 2020. Rain came at the right time in June and a little in August, and the vines adapted to the dry winter and spring by pushing their roots deeper, and producing fewer leaves; he was surprised by how well they coped. There was little drought stress, and the wines are not as solar and hot as he feared, showing instead a balance and freshness that surprised and delighted him.

He was careful to preserve this freshness, of course: white grapes were pressed whole, as the phenolics in the skins make for heavier, murkier wines. For the reds there was on average 30% more whole-bunch fermentation than in the past, and less punching down to prevent the extraction of jammy flavours from the skins. Considering the heat, alcohol levels were moderate, rarely reaching 14%.

#### White

##### **Saint Romain Sous le Château**

£186 | Case of 6 – 75cl

*A cracker of a wine: beautifully fresh, elegant and pure, with smooth juicy citrus fruit and creamy mineral notes on the vibrant finish. Drink 2023 – 2029*

##### **Meursault Les Vireuils**

£366 | Case of 6 – 75cl

*A structured, lean and tensile Meursault, packed with bright citrus fruit, and floral and hazelnut notes, given energy by a fresh lemony minerality. The finish is long and racy. Drink 2024 – 2029*

##### **Chassagne Montrachet 1er cru, Tonton Marcel**

£624 | Case of 6 – 75cl

*Also known as La Grande Montagne, the vineyard is situated on a hillside with almost no topsoil, so this is a pure limestone wine. Lean, juicy and citrus-driven, it achieves superb definition with a very fine stony lemony minerality, and is very long indeed. Drink 2024 – 2032*

#### Red

##### **Bourgogne Rouges Hautes Côtes de Beaune 'Au Crêtot'**

£126 | Case of 6 – 75cl

*Even a north-facing vineyard can give dark rich wines these days, and here is one. It is powerful and smooth, with juicy black-cherry fruit and notes of liquorice, but the vivid acidity keeps it fresh. Very lovely. Drink 2024 – 2035*

##### **Santenay**

£168 | Case of 6 – 75cl

*There is the pressure of ripeness here lending a rich note to the red fruit. This being Santenay, we expect a dark stony minerality, and we are not disappointed: combined with the fine tannins, it keeps the wine fresh and long. Drink 2024 – 2035*

## CAMILLE GIROUD | BEAUNE

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### Maranges 1er cru, Le Croix Moines

£174 | Case of 6 – 75cl

*Usually the grapes are destemmed, but this year there are some whole-bunches. It is smooth, tender and lifted, the dark fruit tinged with liquorice and spice, and there is a gentle salinity on the finish.*

*Drink 2024 – 2033*

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### Santenay 1er cru, Clos Rousseau

£198 | Case of 6 – 75cl

*From the heart of the vineyard in the middle of the slope, the Clos des Roches Noires – a Clos within the Clos. It is a densely woven wine with perfumed, rounded raspberry fruit and smooth tannins, juicy, seductive and vibrant. A firm stony edge lends definition on the finish. Drink 2025 – 2033*

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### Vosne Romanée 'Les Chalandins'

£426 | Case of 6 – 75cl

*Les Chalandins is neatly situated below Echézeaux, close to the wall of Clos Vougeot. The vines range in age from 25 to 70, and are prone to millerandage, adding an extra dimension of sweet richness to the fruit. This is floral and seductive, full of energy and concentration, and there is a core of rich, powerful tannins and a lean mineral tone on the long finish. Drink 2025 – 2036*

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### Morey Saint Denis Clos Solon

£336 | Case of 6 – 75cl

*A lovely wine – rounded, fresh and seductive. The black-cherry fruit is seamlessly integrated with the silky fine tannins, and there is an appealing hit of spice on the effortlessly long finish. Drink 2025 – 2034*

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### Gevrey Chambertin 1er cru, Lavaut Saint Jacques

£1026 | Case of 6 – 75cl

*As usual, 100% whole-bunches were used here. It is a very juicy, vibrant wine, perfumed and delicate, with red fruit, spice, some liquorice, and balancing tannins on a long smooth finish. Drink 2031 – 2043*

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### Corton Renardes

£726 | Case of 6 – 75cl

*Always the finest of the red Cortons produced here, this compact, energetic wine is packed with vibrant black fruit. The tannins are marked, but smooth, giving it a slightly angular edge; the finish is intense, silky and long. Drink 2032 – 2043*

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### Clos Vougeot

£1476 | Case of 6 – 75cl

*A wine at its ease: plenty of energy and drive, but the juicy red fruit is relaxed and completely integrated; the acidity is ripe, and the fine tannins extend the finish beautifully. Very seductive. Drink 2032 – 2043*

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### Charmes Chambertin

£1404 | Case of 6 – 75cl

*Lots of whole-bunches give a lifted, perfumed quality to the ripe black fruit, tautened by fresh acidity and lean pure tannins, and there is a long racy finish. Drink 2030 – 2037*

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### Chambertin

£2904 | Case of 6 – 75cl

*A massive, brooding wine, dynamic and powerful, showing black-cherry and blueberry fruit with spice and liquorice notes. It is cooler and more intense than the Charmes, with more elegance and power. The tannins are densely woven and smooth, and there is big hit of salinity on the long chalky mineral finish. Drink 2030 – 2045*

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MAISON JOSEPH DROUHIN | BEAUNE



Drouhin Family

Joseph Drouhin is one of the most illustrious Burgundy houses. Starting as a négociant, the family acquired its first vineyard – the Clos des Mouches – in 1921, and now has a glittering portfolio of the best sites, as well as longstanding contracts with many more. It is currently run by the fourth generation of the family and produces some of the most consistently exciting wines in Burgundy. The Drouhin estate has vineyard holdings throughout Burgundy, stretching from Chablis to Macon. It requires meticulous planning and fast reaction times to deal with any issues arising in the vineyards. They are currently replanting 10-15% of their vines every year.

The 2022 vintage

The warm dry weather was particularly challenging for young vines, large numbers of which shut down in a bid to survive. Many of their grapes were not used – the whites too raw, the reds too tannic. The focus instead was on picking at the right time to avoid over ripeness. The harvest started on 20 August, bringing in crop of ripe grapes – the whites had alcohol levels from 12.5% to 13.5%; the reds a little higher – 12.8% to 14.5%. It finished in mid-September. There is the normal average of 30% whole-bunch fermentation for red wines.

BIODYNAMIC

White

**Meursault**

£330 | Case of 6 – 75cl

*A smooth, lemony wine, with pithy grapefruit mineral flavours and a lovely relaxed energy and good length. Drink 2024 – 2031*

Red

**Vosne Romanée**

£444 | Case of 6 – 75cl

*Not tasted.*

**Chambolle Musigny**

£408 | Case of 6 – 75cl

*Not tasted.*

**Beaune Rouge 1er cru, Clos de Mouches**

£624 | Case of 6 – 75cl

*The vineyard has yet to recover from the harsh frosts of 2021, and produced half the normal crop. Not surprising then, that it is even more intense than usual, its power and richness more than equalled by bright lemony acidity, and a long well delineated pithy finish. Drink 2026 – 2033*

**Chambolle Musigny 1er cru**

£660 | Case of 6 – 75cl

*A generous sprinkling of six 1er crus from across the commune – including Chaumes, Fuées and Combottes—are made in such small quantities that they are more easily blended than bottled separately. This is an excellent distillation of Chambolle character: perfumed, floral notes, red-berry fruit picked out by a delicate but firm minerality, fine elegant tannins and a long energetic finish. Drink 2027 – 2035*

**Gevrey Chambertin 1er cru, Clos Prieur**

£804 | Case of 6 – 75cl

*Picked in early September. Morgeot's clay-rich soils are known for weightier wines, and while the broad base is still there, it is freshened and lifted by a lively lemony acidity, which propels it towards a long finish via juicy orchard fruit and a delicate earthy minerality. Drink 2028 – 2038*

## MAISON JOSEPH DROUHIN | BEAUNE

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### Clos Vougeot

£1590 | Case of 6 – 75cl

*A perfumed, lifted and fresh wine. The fruit is dark – black-cherry and hedgerow; the powerful tannins rounded and smooth, and the finish rich and weighty. Drink 2031 – 2046*

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### Chambertin Clos de Bèze

£1680 | Case of 3 – 75cl

*A big, rounded wine, smooth and bright, with dense black-cherry fruit and persistent notes of caraway and liquorice. Laced with a gentle salinity, the fine tannins build in intensity to the long juicy mouthfilling finish. Drink 2031 – 2046*

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## BENJAMIN LEROUX | BEAUNE



Benjamin Leroux

Steady growth at this successful maison: Benjamin's own vineyard holdings have expanded to just under eight hectares (plus sixteen under contract). He is one of the best winemakers in Burgundy, and although he produces nearly fifty different wines, they are all of an astonishingly high standard.

### The 2022 vintage

Benjamin reported a consistent, easy vintage, with quantities back to normal after the low yields in 2021. It's been many years since he has seen a vintage as good for reds as it is for whites. A flutter of danger appeared in April with the threat of frost, but it passed. In Brochon, hail damaged 30% of the crop, but since the potential yield was high, actual yields fell within the norm. His harvest started on 26 August: all whites were picked by 3 September, and by 8 September everything had been brought in. There are no surprises here – Benjamin is a master of his craft, and has once again produced a set of consistently brilliant wines.

## ORGANIC

### White

#### **Meursault Vireuils**

£375 | Case of 6 – 75cl

*A classic hillside Meursault from limestone soils – linear, lemony and saline, made richer and more generous by the warmth of the vintage. A happy marriage. Drink 2025 – 2029*

#### **Meursault 1er cru, La Pièce sous le Bois**

£588 | Case of 6 – 75cl

*A floral, almost delicate nose, but on the palate the power will out – it's a concentrated, very elegant wine with lively pure lemon and pithy citrus flavours that last through the fine, persistent chalky finish. Drink 2027 – 2032*

#### **Meursault 1er cru, Genevrières Dessus**

£275 | Case of 1 – 150cl

*In 2021 and 2023 Benjamin blended the Genevrières Dessus with the Genevrières Dessous, but in 2022 you get the real McCoy – a pure Dessus: poor limestone-rich soils on the edge of Perrières yield an intense, lifted and densely woven wine, full of juicy citrus fruit, powerful chalky saline notes and a very long lemony finish. This bursts with energy and is special indeed. Drink 2028 – 2034*

### Red

#### **Pommard**

£300 | Case of 6 – 75cl

*A blend from across the commune – Cras and Vaumuriens from the north, and Petit Noizons from the south. If there's one thing Benjamin knows, it's how to make Pommard, and he does not let us down. The fruit is dark, fleshy and concentrated, but the wine has good energy and is light on its feet, finishing on a smooth fine juicy note. Drink 2027 – 2037*

#### **Vougeot Clos du Village**

£324 | Case of 6 – 75cl

*Vougeot is not exactly the most well-known Côte de Nuits appellation, but it is close to some of Burgundy's finest vineyards, and there has been a revival of interest from famous growers like Hudelot-Noëllat and Fourier, now joined by Leroux. This year is a great success. The fruit was completely destemmed, and has given a dense, spicy dark wine with rich tannins, full of energy and power. Drink 2024 – 2031*

## BENJAMIN LEROUX | BEAUNE

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### Gevrey-Chambertin

£336 | Case of 6 – 75cl

*Two-thirds of the fruit is sourced from the north, in Brochon, the remainder from Les Seuvrées to the south – an excellent representation of the commune. There is 20% of whole bunches here, adding vigour and just the right amount of perfume to the sweet juicy black fruit, and there is a hit of morello cherry on the rich finish. Drink 2027 – 2037*

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### Gevrey Chambertin 1er cru, Les Cazetiers

£780 | Case of 6 – 75cl

*Not tasted.*

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### Clos Vougeot Le Petit Maupertuis

£720 | Case of 3 – 75cl

*Le Petit Maupertuis is on the upper south-west corner of Clos Vougeot, with less clay and more limestone. Made with 80% whole-bunches, it is rounded, rich and spicy, with floral red fruit, elegance and lots of power on the fine tannic finish. Drink 2030 – 2043*

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### Echezeaux En Orveaux

£720 | Case of 3 – 75cl

*The En Orveaux plot lies at the northern end of the vineyard, close to the Musignys, and shows corresponding finesse and power. It is broad, rich and pure, showing generous morello cherry fruit which is more than a match for the big chewy anchoring tannins, and finishes on a long fresh floral note. Drink 2030 – 2048*

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### Charmes Chambertin

£825 | Case of 3 – 75cl

*This is really a Mazoyères, but you are not permitted to write that on the label these days. It is complex and multilayered, full of bright energy and rounded dark spicy fruit, sappy fine tannins and an extended finish. A really good Charmes! Drink 2030 – 2043*

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DOMAINE DES CROIX | BEAUNE



David Croix

We are very excited to be offering the wines of David Croix, one of Burgundy’s most talented winemakers. We loved what he did at Camille–Giroud, and while the appellations of his own vineyards are not as grand, complete control over every aspect means they are every bit as good.

David comes neither from Burgundy nor a winemaking family. He grew up in the Loire, and when he was fourteen decided to become an oenologist. During his degree, he worked the 2000 vintage under Benjamin Leroux at Comte Armand, who introduced him to Becky Wassermann. At the time she was negotiating the sale of the small Beaune négociant Camille–Giroud to American investors, and offered him the job of technical director. So at the age of twenty–three, ten days after finishing his studies at Dijon, David took up the post, and started making wine. In 2004, another group of American investors, led by Robert Forbes, suggested to David that they buy an estate in Beaune, for David to run under his own name alongside his position at Camille–Giroud. Wine from Beaune is not exactly sought–after, but David relished the challenge, and Domaine des Croix was born. His last vintage at Camille–Giroud was 2016, when he left to focus exclusively on his own vines.

Starting with five hectares, he increased to 7.75 hectares with the purchase of two red Corton grand crus, and recently, a hectare of vines in Saint–Romain. Like many thoughtful winemakers, he is not organic:

while following organic practice 95% of the time, he believes in using some conventional products forbidden by organic regulations that he feels are less harmful to the environment than the organic options. He uses on average around 30% of whole bunches every year, and very little sulphur, waiting until July in 2022 before adding small amounts to the barrels.

‘I think of wines being either quiet or noisy. David makes wines that are quiet, that is to say if you uncork one, you wait a minute or two, your pour a glass, and they begin to open up, you can sense that the winemaker has an extraordinary talent.’ Becky Wasserman, September 2016

David’s wines are models of understatement, impressing with their subtlety and precision. They have a luminous brilliance and energy that make them a must.

The 2022 vintage

David did not suffer a huge drop in yield in 2021, and made about the same quantities in 2022. Plentiful rain in June prevented any drought stress in the months that followed, and the vines developed normally and healthily. He began harvesting on 1 September, finishing a week later. He said of his wines: ‘The colours are deep, and you can feel the light and sun in the wines, but they have the energy and freshness of a cool year.’ They are models of precision, clearly singing their terroirs.

White

**Corton–Charlemagne – 13% abv**

£840 | Case of 6 – 75cl

*A round, smooth, bright wine, with rich citrus and pear fruit, a hint of white peach and then a large dose of pithy grapefruit, supported by ripe juicy acidity and a very long, fresh chalky finish. A beautifully elegant Corton. Drink 2030 – 2045*

Red

**Beaune Rouge – 14% abv**

£168 | Case of 6 – 75cl

*Made from vines in two widely contrasting parcels: one with deep marl soils, the other on the site of a former quarry, and all limestone. The marl gives softness and richness, perfumed fruit, liquorice and a marked spicy note, the limestone gives structure, energy, and length. A perfect combination! Drink 2024 – 2035*

**Aloxe Corton ‘Les Boutières’ – 13.5% abv**

£168 | Case of 6 – 75cl

*A clay–rich vineyard makes for a gorgeously forward wine with lifted, spicy red fruit, powerful but elegant tannins and a lash of dark minerality on the finish. Drink 2025 – 2035*



### DOMAINE DES CROIX | BEAUNE

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**Beaune 1er cru, Les Tuvilains – 14% abv**

£270 | Case of 6 – 75cl

*Not tasted.*

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**Beaune 1er cru, Les Cents Vignes – 13.5% abv**

£270 | Case of 6 – 75cl

*A higher proportion of stems – around 40% – provide structure and freshness to what might otherwise be lush and heavy. It is a rich, rounded wine, packed with dense dark fruit with a liquorice note and balanced by chocolatey tannins and a velvety finish. Drink 2029 – 2040*

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**Beaune 1er cru, Les Bressandes – 14% abv**

£312 | Case of 6 – 75cl

*50% whole bunches were used here, and combined with the limestone soils have produced a brilliant, energy-laden wine with pronounced violet notes, raspberry fruit, leanish tannins and a fresh chalky finish. Drink 2029 – 2040*

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**Beaune 1er cru, Les Grèves – 13.5% abv**

£372 | Case of 6 – 75cl

*A dense, powerful wine from the domaines oldest, eighty-year-old vines, not as playful as the others in the portfolio, despite over half whole-bunch fermentation. It is an elegant wine indeed: the fruit is dark and finely-woven, and there is a touch of the ethereal here, balanced by intense, grippy tannins, and finishing on an extended spicy note. A more serious Beaune for longer keeping. Drink 2029 – 2040*

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### DOMAINE DE L'ARLOT | PREMEAUX



Géraldine Godot

Domaine de l'Arlot has a rare thing: eleven hectares of monopole vineyards. These consist of two *1ers crus* at the southern end of Nuits-Saint-Georges: the seven-hectare Clos-des-Forêts, and the four-hectare Clos de l'Arlot. Before the adventurous Jean-Pierre de Smet created the domaine (with financial support from AXA in 1987) the wines were rustic. But with the help of the team from Domaine Dujac, where he learned to make wine, and assisted by his number two, Didier Fornerol, quality rapidly improved and the domaine quickly became internationally recognised. Howard Ripley himself had the privilege of being their first ever customer and is the proud possessor of Factice No. 1. Along the way, the domaine acquired vineyards in Vosne: some 1er cru Les Suchots, and a tiny parcel of Romanée Saint-Vivant. The Clos de l'Arlot also produces rare – and delicious – white Côte de Nuits, one of whose distinguishing characteristics (something even rarer) is not suffering from premature oxidation. In 1999 Jean-Pierre was joined by Olivier Leriche, who took over completely in 2006 and then left in 2011 to start his own domaine in the Ardèche. After a short interregnum under Jacques Devauges, Géraldine Godot assumed control in 2014. Géraldine is a thoughtful and highly adaptive winemaker, with a finger firmly on the pulse of what's happening in the vineyard and cuverie. Over the course of nine vintages, she has brought out the very best in each, and is pushing into the big leagues. Although the domaine's vineyards form part of the Nuits-Saint-Georges appellation, they actually lie in the commune of Premeaux (whose largest and most famous vineyard is the Clos de la Maréchale), and they have never produced the sturdy, tannic Nuits of popular imagination.

### BIODYNAMIC

While not shy of tannin, the wines tend to be more perfumed and elegant. Jean-Pierre de Smet and his successors recognised this, and emphasised these characteristics in their winemaking. From the beginning, a high proportion of whole-bunch fermentation was used, and the fruit and musts were handled with the utmost care. The result was delicate, perfumed wines that are approachable young but have great staying power.

Methods are being adapted to cope with the changing climate – extensive use of whole bunches, for example, is being questioned, and in 2021 and 2022 everything was destemmed. In the vineyard too, there have been significant changes. Yields were historically very low – around 25 hectolitres per hectare (hl/ha), due to insufficient potassium and nitrogen in the soil. This imbalance was corrected, and yields (in a normal vintage at least) have now increased to around 35 hectolitres per hectare, more in line with other domaines. And the wines are getting ever finer.

#### The 2022 vintage

The growing season was extremely precocious. A mild dry winter led to a warm spring, and apart from a few cold days in April that brought the danger of frost, the buds had not broken, so there was little damage. From then on it was hot and dry. Crucially there was good rainfall in June, and enough in August to refresh the vines, but the heat nonetheless caused the vines to slow production, and the projected harvest date had to be pushed back to 26 August. The blockage in maturity meant that sugar levels did not increase too quickly, with consequently lower alcohol levels. Acidity was also preserved, and Géraldine was surprised and delighted by the freshness and moderate alcohol in the wines. She regarded 2021 very highly, but 2022 was 'like 2021 with a bit more of everything'. It has all the makings of a great vintage.

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#### **Nuits Saint Georges Blanc 1er cru, Clos de l'Arlot – 13.5% abv**

£522 | Case of 6 – 75cl

*A delightful wine, elegant and rounded, with apricot and grapefruit, notes of white flowers and fresh lemony acidity. It's all pulled together by a fine, broad, earthy minerality with a hint of new wood (actually 24%) and tannins from the grape pips that neatly tighten the finish. Drink 2026 – 2041*

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#### **Côte de Nuits Villages 'Clos du Chapeau' – 13% abv**

£168 | Case of 6 – 75cl

*Delicately perfumed fresh red fruits with a hint of spiced plum are supported by a good tannic structure, and the finish is appealingly smooth. Drink 2024 – 2031*

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## DOMAINE DE L'ARLOT | PREMEAUX

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**Nuits Saint Georges 1er cru, 'Mont des Oiseaux' – 13.5% abv**

£348 | Case of 6 – 75cl

*From young vines in the Clos de l'Arlot. A wonderfully pure, fresh and fruit-driven wine, elegant and bright, with juicy high-toned blackcurrant flavours and fine tannins in the background. Drink 2025 – 2031*

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**Nuits Saint Georges 1er cru, Clos de l'Arlot – 13.5% abv**

£462 | Case of 6 – 75cl

*Very much the grown-up next to the Mont des Oiseaux. It is intensely floral, and the fresh blackcurrant and black-cherry fruit is delicate and finely textured. There is an unexpected flash of juicy raspberry in the middle, and the whole is perfectly balanced by serious dark tannins on the long finish. Drink 2024 – 2036*

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**Nuits Saint Georges 1er cru, Clos des Forêts St Georges – 13.5% abv**

£462 | Case of 6 – 75cl

£480 | Case of 12 – 37.5cl

£480 | Case of 3 – 150cl

*An intensely energetic wine, big, rich and muscled, but relaxed and flowing. It is complex and complete, with rich dark fruit, bold sappy tannins and a clear stony note on the finish.*

*Drink 2028 – 2041 | Bottles*

*Drink 2024 – 2036 | Halves*

*Drink 2033 – 2046 | Magnums*

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**Vosne Romanée 1er cru, Les Suchots – 13.5% abv**

£900 | Case of 6 – 75cl

*A beautifully aromatic, luminous wine. The fresh fruit is redder than in Nuits, more delicate and ethereal, but anchored by a powerful dark minerality, and there are very fine tannins on a protracted finish.*

*Drink 2028 – 2043*

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## DOMAINE FAIVELEY | NUITS-SAINT-GEORGES



Chief Winemaker Jérôme Flous

In the last twenty years much thought and heavy investment have transformed Faiveley into one of the leading domaines of Burgundy. It has thrown off its reputation for sturdy, tannic wines, and any lingering snobbishness towards them has evaporated. Indeed, they are now very much in demand. A visit here is to witness the cutting edge of modern winemaking, a brilliant fusion of old and traditional methods that produces fine, precise wines with complexity and balance.

### The 2022 vintage

A well-organised domaine like Faiveley made light work of the 2022 vintage. Nothing bad happened. Damage from spring frosts was avoided; threats from mildew were quickly dealt with; there was enough rain to prevent serious drought. Indeed, in June it rained heavily in the entire Côte, particularly in Gevrey, where a good deal of soil from the hillside vineyards was washed away, which then had to be laboriously carried back up again.

The wines are balanced and very expressive, with excellent energy and purity.

### White

#### **Corton Charlemagne**

£1344 | Case of 6 – 75cl

*A new departure: in 2010, a parcel of Pinot in the Clos des Cortons was replaced with Chardonnay vines. This year the resulting wine was blended into the Corton Charlemagne, with the aim of adding richness and balance. Certainly there is great density and power here, a mass of floral fruit and stony citrus, and a certain delicacy and freshness giving particular appeal. Drink 2027 – 2032*

#### **Bienvenues Bâtard Montrachet**

£981 | Case of 3 – 75cl

*Always a powerful, weighty wine, lifted this year by bright fresh fruit that animates and energises the rich stony mineral flavours, making it seductive and elegant. Drink 2029 – 2035*

### Red

#### **Mercurey La Framboisière – 13.5% abv**

£156 | Case of 6 – 75cl

*A much more serious, compact wine than usual. There are the typical raspberry flavours, yes, but it is a dark, very ripe raspberry with a note of spice. Some whole-bunches lift it, adding elegance and complexity, and it never loses freshness. Much smoother and more intense than Mercurey has any right to be. Drink 2024 – 2030*

#### **Gevrey Chambertin 1er cru, La Combe aux Moines**

£534 | Case of 6 – 75cl

*A rich, fleshy wine with intense black fruit, seductive freshness, some quite powerful tannins and a fine long dark stony finish. Drink 2027 – 2041*

#### **Gevrey Chambertin 1er cru, Les Cazetiers**

£636 | Case of 6 – 75cl

*A lovely, energetic and precise wine, with perfectly ripe morello cherry and spicy raspberry fruit, smooth, elegant and flowing, with a dense middle and a fine long fresh finish. Drink 2028 – 2041*

## DOMAINE FAIVELEY | NUIITS-SAINT-GEORGES

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### Corton, Clos de Cortons Faiveley

£1158 | Case of 6 – 75cl

*The wine is structured – it is a Corton after all – but the tannins are fine, completely integrated with the spicy bright raspberry fruit and smooth saline mineral flavours, and there is a dark lingering juicy finish.*

*Drink 2031 – 2046*

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### Clos de Vougeot

£1302 | Case of 6 – 75cl

*Faiveley's parcel of Clos Vougeot is at the bottom of the slope, so we have in mind the clumsy tannic beast encountered so often in the past. But like Etienne Grivot, whose plot is nearby, Faiveley has brought out all possible elegance: the tannins may be rich, but they are fine and pure, offset by juicy fresh fruit that has a touch of the ethereal. It is not showing its all at present, and the balance and density promise a great future.*

*Drink 2031 – 2043*

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### Echezeaux 'En Orveaux'

£1302 | Case of 6 – 75cl

*En Orveaux is known for producing wines at the finer end of the Echezeaux register, and the Faiveley version is no exception. It is pure and bright, and has completely shaken off the rusticity of old. Indeed, it is a model of smooth finesse, with seductive red fruit and a broad long finish. Drink 2030 – 2043*

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### Latricières Chambertin

£1488 | Case of 6 – 75cl

*An elegant, charming wine, pure and juicy, showing black cherry fruit and lean fine tannins giving energy and freshness. Drink 2031 – 2043*

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### Mazis Chambertin

£1488 | Case of 6 – 75cl

*Always a denser, more monumental wine that will take longer to come round than the lighter Latricières. The fruit is dark, tending to blackcurrant, with notes of liquorice and a little spice, the powerful smooth tannins driving to an extended finish. Drink 2030 – 2043*

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### Chambertin Clos de Bèze

£2322 | Case of 6 – 75cl

*Textbook Bèze, powerful and bright, packed with very fresh spicy dark fruit and silky rounded tannins, leading to an intense smooth juicy finish. Drink 2030 – 2046*

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### Chambertin Clos de Bèze 'Les Ouvrées Rodin'

£2475 | Case of 3 – 75cl

*Not tasted.*

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DOMAINE DIDIER FORNEROL | CORGOLOIN



Didier Fornerol

Didier Fornerol was managing the vines and winemaking at the rundown Jules Belin estate when Jean-Pierre de Smet purchased it on behalf of AXA in 1986. He became Jean-Pierre’s right-hand man when it was rechristened Domaine de l’Arlot, and remained there until 1999, when he devoted himself fully to his small six-hectare family domaine in Corgoloin. It is an accident of history that Corgoloin was not included in the Nuits-Saint-Georges appellation back in the 1930s: its vineyards lie on the same slope occupied by the more famous communes in the Côte de Nuits, and in the right hands can produce superb wines – something that Didier has demonstrated over the last twenty-five years. They are the equal of many from grander appellations.

His production is mainly red, with a large proportion of whole-bunches. The wines are complex and perfumed, and age gracefully.

The 2022 vintage

It was a hot year, but the vines did not suffer from drought stress, as rain came at the right time in June and August. There was an issue with powdery mildew, but it was caught in time, and by the harvest on 20 August, Didier’s vines were in good shape, giving a generous crop of beautifully healthy grapes. He has produced a super set of wines, with modest alcohol levels and great staying power.

Bourgogne Aligoté – 12% abv

£66 | Case of 6 – 75cl

*Integrated, zingy, but never aggressive, this Aligoté is juicy, ripe and fresh. Drink 2024 – 2026*

2022 Bourgogne Blanc – 13.5% abv

£96 | Case of 6 – 75cl

*Always delivers instant, uncomplicated pleasure, and particularly good this year – bright, ripe and lemony. Drink 2024 – 2028*

Côte-de-Nuits Villages – 13% abv

£120 | Case of 6 – 75cl

£126 | Case of 12 – 37.5cl

£216 | Case of 3 – 150cl

*A smooth, pure, intense wine with bags of energy. The fruit is firmly at the strawberry end of the spectrum, and there are dark silky tannins, a healthy dose of spice and a long finish.*

*Drink 2025 – 2034 | Bottles*

*Drink 2024 – 2029 | Halves*

*Drink 2028 – 2041 | Magnums*

Côte-de-Nuits Villages ‘Rue des Foins’ – 13% abv

£210 | Case of 6 – 75cl

£216 | Case of 3 – 150cl

*From two parcels between Corgoloin and Comblanchien, one with ninety-year-old vines, the other with vines over fifty. It’s hard to find a Nuits Saint Georges village as good as this: it is intense and juicy, full of smooth red spicy fruit, ripe vibrant acidity and a long rich finish.*

*Drink 2026 – 2041 | Bottles*

*Drink 2030 – 2045 | Magnums*

## DOMAINE JACQUES-FRÉDÉRIC MUGNIER | NUITS SAINT GEORGES



*Frédéric Mugnier*

Domaine Mugnier is a jewel in Chambolle. Its holdings there comprise just three hectares, but they include the commune's finest sites – Musigny, Bonnes Mares and Amoureuses. Since the 2004 vintage, it has taken back the ten-hectare Clos de la Maréchale in Nuits, rented out to Domaine Faiveley for decades. Frédéric Mugnier is one of the most thoughtful growers in Burgundy, and his wines are pure, elegant and a perfect reflection of their origins. As far as winemaking goes, he is noninterventionist: 'There is no word for winemaker in French, and we no more make wine than a gardener makes flowers; it is what we do in the vineyard that counts.'

Frédéric does not change his methods to adapt to a vintage. Rather, every year the fruit is cooled, destemmed, (but not crushed) and allowed to begin fermentation. He waits until fermentation is almost complete before punching down, and then attempts to minimise other interventions. That Frédéric is successful in his approach is shown by the demand for his wines: they are sought after and hard to find.

### The 2022 vintage

Weather conditions in Nuits-Saint-Georges were similar to those in 2020. There was less rain throughout the season than in Chambolle, but just enough to keep the vines going until August, when drought stress became apparent. Fortunately, on 23 August, 2mm of rain was enough to relax the vines, and the harvest began on 1 September. Yields are double those of 2021, when the vineyard was hit hard by the frost.

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

£426 | Case of 6 – 75cl

£432 | Case of 12 – 37.5cl

£432 | Case of 3 – 150cl

*Although the weather in 2022 was similar to that in 2020, yields are higher, and the wine is less powerful, lower in alcohol and much fresher. There are bags of energy here, juicy, seductive black-cherry fruit, notes of spice and generous fine tannins on a long vibrant finish.*

*Drink 2026 – 2038 | Bottles*

*Drink 2024 – 2035 | Halves*

*Drink 2030 – 2042 | Magnums*

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### DOMAINE JEAN GRIVOT | VOSNE-ROMANÉE



Etienne Grivot

Etienne Grivot is a thinker, a man unafraid of risk. He unites an artistic sensibility with rigorous scientific method and can back up his instinctive decisions with a precise scientific explanation. He is a poet in a lab coat, constantly searching for ways to make the best wine he can. “You cannot become good at anything without making mistakes,” he says, and he must have made plenty because he is now one of the most brilliant winemakers in Burgundy. From his prime 15.5-hectare holdings, focussed mainly in Nuits and Vosne, he turns out some of the finest and longest-lived wines of the region. In recent years he has handed control to his children Mathilde and Hubert, but is still very much on site for advice.

#### The 2022 vintage

The Grivots do everything they can to delay the start of the growing season. They don’t plough as it warms the soil and encourages vegetative growth, and they prune as late as possible. Their harvest began on 6 September after most growers had finished. Etienne felt it was a mistake to focus just on freshness, so they waited for perfect ripeness instead – it’s all about phenolics here. The wines are forward and charming, but Etienne maintains they are more serious than they seem. They certainly do not lack depth, and their balance suggests good ageing potential.

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#### **Vosne Romanée – 13% abv**

£360 | Case of 6 – 75cl

*A blend from ten different vineyards gives a balanced floral wine with juicy red fruit and notes of spice, smooth fine tannins and a mineral edge on the finish. A benchmark Vosne. Drink 2024 – 2035*

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#### **Chambolle Musigny, Combe d’Orveaux – 13% abv**

£435 | Case of 6 – 75cl

*A very dense wine with dark fruit and a distinct mineral edge, married to firm tannins and a rich spicy finish. Drink 2024 – 2035*

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#### **Nuits Saint Georges 1er cru, Les Pruliers – 13% abv**

£690 | Case of 6 – 75cl

*Over the years Pruliers has become much less defined by its strong tannins – these days they are almost silky, and integrate seamlessly with the dense mass of rich blueberry and black fruit, giving energy and definition rather than dominating, and receding gently on the pointed fresh saline finish. That’s not to lose sight of the wine’s power: it’s still clearly a Nuits from the southern end of the appellation. We could say that the orchestra is still playing loudly, but the brass section is quieter and more nuanced, leading to greater transparency all round. Drink 2028 – 2039*

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#### **Nuits Saint Georges 1er cru, Aux Boudots – 13% abv**

£870 | Case of 6 – 75cl

*Half the vines in the Boudots are young, and though they are low-yielding, they mature earlier and are picked first. The wine is more exuberant as a result, but has lost none of its relaxed charm. There is perfumed raspberry fruit getting darker as the wine unfurls, a velvety rounded texture, and a marked saline streak on the long, elegant finish. Drink 2029 – 2039*

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#### **Vosne Romanée 1er cru, Les Rouges – 13% abv**

£720 | Case of 6 – 75cl

*Vibrating with energy, this is a fresh, ripe, exuberant wine with pure red fruit and some black cherry, laced with saline mineral flavours, melting tannins and a very long lean elegant finish. Drink 2028 – 2038*

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#### **Vosne Romanée 1er cru, Les Beaumonts – 13% abv**

£600 | Case of 3 – 75cl

*A seamless wine, full of energy, showing very pure intense dark fruit, with powerful silky tannins. The finish is precise and long with a pronounced salty minerality. Drink 2029 – 2039*

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### DOMAINE JEAN GRIVOT | VOSNE-ROMANÉE

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#### Vosne Romanée 1er cru, Les Suchots – 13% abv

£705 | Case of 3 – 75cl

*The ethereal scented red fruit is anchored by deep rich tannins that freshen and lengthen the wine to a long tapering mineral-tinged finish. Drink 2029 – 2045*

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#### Clos Vougeot – 13.5% abv

£765 | Case of 3 – 75cl

*Conventional wisdom holds that the finer Clos Vougeots come from up near the château, and that the vines by the road don't deserve grand cru status. The Grivots prove them wrong: year after year they make a powerful, very elegant wine that encapsulates all that is best about this famous vineyard. There is power here, of course, but as ever the elegance wins. It is a beautifully flowing wine, with precise spicy sour-cherry fruit, very elegant fine tannins and an endless smooth finish. Drink 2031 – 2043*

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#### Echezeaux – 13.5% abv

£945 | Case of 3 – 75cl

*From Les Cruots, a plot adjacent to Les Suchots. Not tasted.*

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#### Richebourg – 13.5% abv

£1225 | Case of 1 – 75cl

*An enormously powerful wine, very dense and rich, full of complex fruit flavours – crushed red berries, black cherry, a hint of blackcurrant, and even some liquorice. It is distinctly spicy too – cloves and cinnamon just two that could be picked out. The tannins are big, but finely woven, and last through to an unbelievably long finish. This is a very tight wine indeed at this stage, giving only a fraction of its potential. Best left a good long while before opening. Drink 2030 – 2056*

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## DOMAINE HUDELLOT-BAILLET | CHAMBOLLE MUSIGNY



Dominique Le Guen

Dominique Le Guen was an air force technician when his father-in-law announced his retirement and asked him if he would like to make wine. He took the plunge and joined the almost defunct eight-hectare domaine in 1998, making his first wines on his own in 2002. A supremely skilled craftsman, his production has since become ever finer. In 2019 he was joined by his son Tanguy, who is now assuming control.

### The 2022 vintage

The growing season was an easy one. It was warm and dry, but a rainstorm at the end of June kept the vines going to the harvest, which began on 3 September, and in the Hautes Côtes on 17 September. The only issues were a little mildew after the rain, and some sunburn in June at the bottom of the village. The wines are supple, fresh and silky.

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### **Bourgogne Blanc Hautes Côtes de Nuits – 13% abv**

£108 | Case of 6 – 75cl

*A generous, almost fleshy wine is kept on its toes by vibrant lemony acidity and a lean stony minerality; the finish is sweet, creamy and fresh. Drink 2024 – 2028*

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### **Bourgogne Rouge – 13% abv**

£96 | Case of 6 – 75cl

*Fruit half from Chambolle, half from Gilly-Lès-Cîteaux, below the route nationale. It is an expressive, energy-laden wine with seductive black-cherry fruit and structured tannins. Drink 2024 – 2031*

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### **Chambolle-Musigny Vieilles Vignes – 13.5% abv**

£270 | Case of 6 – 75cl

*Everything to like: an intense Chambolle, on the powerful, rich side, full of vibrant raspberry and black cherry, with a dash of spice, smooth dark tannins and well delineated minerality on the finish. Drink 2025 – 2034*

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### **Chambolle-Musigny 1er cru, Les Charmes – 13.5% abv**

£378 | Case of 6 – 75cl

*From over sixty-year-old vines in two separate parcels with deep soils, one lying a little higher than the other. A knot of silky, fine dark fruit lies at the core of this flowing, elegant wine; the tannins are rounded and integrated, and there is a hint of powerful minerality underneath. Drink 2029 – 2036*

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### **Chambolle-Musigny 1er cru, Les Cras – 13.5% abv**

£420 | Case of 6 – 75cl

*Cras is the older, more serious brother of Charmes, but this year he is cracking a broad smile: the wine is forward, ripe and rich, with generous dark cherry and blackcurrant fruit. But then things get a little more earnest, as deep powerful tannins emerge, building to a long, elegant finish. Drink 2030 – 2027*

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### **Chambolle-Musigny 1er cru, Les Borniques – 13.5% abv**

£600 | Case of 6 – 75cl

*Its small size – just under 1 ½ hectares – and fragmented ownership mean that sightings of Borniques are rare. Hudelot-Baillet is a case in point, just owning a tenth of a hectare. But it is a prized plot, adjacent to Le Musigny, whose ninety-one-year-old vines give a wine of both density and grace. It is beautifully elegant, floral, ethereal and seductive, with finely woven juicy fruit and a long powerful finish. Drink 2029 – 2039*

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### **Bonnes Mares – 13.5% abv**

£852 | Case of 3 – 75cl

*Ninety-two-year-old vines in the white soils of the upper part of the vineyard lend finesse to the explosion of juicy red and black fruit. This is seductive and smooth, and on the finish stony minerals and rich tannins come into play. Drink 2031 – 2045*

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### DOMAINE DUJAC FILS ET PÈRE | MOREY-SAINT-DENIS



*Alec Seysses*

Domaine Dujac is one of the great institutions of Burgundy. It may therefore be surprising that it was only founded in 1967 by Jacques Seysses, producing its first proper vintage in 1969. Over the years more vineyards were added, and then in 2005 some particularly prized plots from the Thomas-Moillard estate. All three of his sons now work at the domaine, alongside the eldest son, Jeremy's wife Diana. In 2005 Jeremy launched a small négociant business with his father – Dujac Fils et Père.

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#### **Morey Saint Denis**

£270 | Case of 6 – 75cl

*There's a lot of whole-bunch fruit in this lifted, perfumed wine, along with juicy red fruit. It is ripe, and the tannins are rounded and rich, but they have a pleasant delicacy, and are persistent rather than overpowering. Very lovely. Drink 2024 – 2034*

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### DOMAINE ROBERT GROFFIER | MOREY-SAINT-DENIS



Nicolas Groffier

Domaine Groffier lies in Morey, but its seven-hectare domaine contains few vines from the commune. Its main holdings are in next-door Chambolle, where it owns substantial parts of the finest *1ers* and *grands crus* (including the biggest part of Amoureuses), as well as some excellent Gevrey vineyards, Clos de Bèze among them. Although it has consistently produced fine, elegant wines, it had been a little under the radar until recently, when Nicolas Groffier took over from his grandfather Robert and father Serge. A young man of firm opinions, he has taken quality to an unprecedented level, and the wines are now very sought after.

#### The 2022 vintage

Nicolas's vines suffered a little from drought, but he harvested a crop of healthy grapes beginning on the 26 August. Drought means dry tannins, so to avoid extracting them he opted for a longer, cooler fermentation, with little punching down – infusion rather than extraction – and delayed the malolactic fermentation until July the next year to preserve freshness. Once again, he has produced a lovely range.

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#### **Bourgogne Passetoutgrain – 13% abv**

£159 | Case of 6 – 75cl

*With its high Pinot Noir content, this is always a highlight amongst cognoscenti of PTG.*

*It is fresh, perfumed and lifted, and the sweet ripe fruit runs through to a brisk long finish. Drink 2024 – 2030*

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#### **Bourgogne Rouge – 13% abv**

£258 | Case of 6 – 75cl

*Clay soils on the other side of the road from Clos Vougeot produce a dense, red-fruited wine with dark tannins, while soils from another parcel in southern Gevrey contribute to a pure long lifted finish. A perfect combination. Drink 2024 – 2033*

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#### **Gevrey Chambertin Les Seuvrées – 13% abv**

£720 | Case of 6 – 75cl

*Vines just under Mazoyères Chambertin, where lighter, red clay soils are mixed with sand, give a pure, angular, mineral-driven wine. One-third whole-cluster vinification adds freshness, crunch and a floral note to the rounded dark fruit and there are fine, silky tannins on the finish. Drink 2026 – 2034*

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#### **Chambolle Musigny 1er cru, Les Hauts Doix – 13% abv**

£1290 | Case of 6 – 75cl

*Sixty-year-old vines from a warmer site make for darker, rounder fruit. 50% whole-bunch fermentation provides a delicate floral lift and lots of freshness, and there are ripe melting chocolatey tannins with enough angularity to ensure a firm structure to the fine long finish. Drink 2028 – 2036*

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#### **Chambolle Musigny 1er cru, Les Sentiers – 13% abv**

£1290 | Case of 6 – 75cl

*Sentiers is always one of the leanest and most long-lived in the Groffier stable, and while it cannot really be described as lean in such a warm year, there is nonetheless a firm tannic edge to the exuberant spicy red fruit, giving purity, definition and freshness. It is very dense, and there is a clear sense of coiled energy as it drives to a smooth, melting finish. Drink 2031 – 2040*

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## DOMAINE BRUNO CLAVELIER | VOSNE-ROMANÉE



Bruno Clavier

Bruno Clavier was one of the first in Vosne to adopt biodynamic methods. His wines are understated and elegant, and they reflect their *terroirs* perfectly. He took over the estate in 1987 and has enlarged it with holdings in Gevrey, Nuits and Corton. He believes he was very lucky that his grandfather used no commercial fertilisers on his vineyards, as the potassium residue, which takes generations to break down, lowers the acidity in the grapes. As a result, his wines have levels of freshness that his neighbours find harder to achieve.

### The 2022 vintage

Bruno Clavier is not among those who compare this vintage to 2020. In 2020 the grapes shrivelled and desiccated toward the end of the growing season, concentrating the elements and giving powerful wines with high alcohol. In 2022, by contrast, ripening was delayed by the dry conditions, but there was no desiccation, and the wines are fresher and lower in alcohol.

To preserve this freshness, speed was of the essence during the harvest. Bruno has increased his picking team from 30 to 50, and can now finish his six hectares in six days. The wines are indeed fresh, with vibrant fruit flavours and excellent balance.

## BIODYNAMIC

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### **Vosne Romanée La Combe Brûlée – 13% abv**

£534 | Case of 6 – 75cl

*Bruno's parcel of Combe Brûlée is made up of 90-year-old vines, which benefit from a constant breeze. They have produced a wine of great clarity with a touch of leanness: there is red-cherry fruit, precise tannins and a long juicy finish. Drink 2025 – 2034*

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### **Vosne Romanée Les Hautes Maizières – 13% abv**

£534 | Case of 6 – 75cl

*Shallow clay soils on a limestone base give generous rounded red fruit with a hint of spice and denser, more granular tannins. There is an appealing minty freshness and energy on the long finish. Drink 2025 – 2034*

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### **Vosne Romanée 1er cru, Aux Brûlées, Vieilles Vignes – 13% abv**

£924 | Case of 6 – 75cl

*The name 'Aux Brûlées' is sometimes understood to refer to the rapid ripening of the grapes due the vineyard's sunny aspect. In fact, it comes from the flint in the sandy limestone soils. It is a 'solar' vineyard, but while there is lots of light, there is always a freshening wind protecting against over ripeness. Even in a warm year, it is a pure, slightly angular wine, bursting with energy and drive. The fruit is rich and red, the tannins fine, and the finish persistent and juicy with a hint of salinity. Drink 2028 – 2038*

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### **Vosne Romanée 1er cru, Les Beaux Monts Vieilles Vignes – 13% abv**

£924 | Case of 6 – 75cl

*Shallow clay soils (a mere 40cm over the bedrock) in a windless site give a more generously fruited wine. It is dark and ripe – black cherry and spice are the order of the day, the tannins richer and more prominent, and the finish is sweet and juicy. Drink 2028 – 2038*

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### **Gevrey Chambertin 1er cru, Les Corbeaux – 13% abv**

£792 | Case of 6 – 75cl

*A storm at the end of June brought massive amounts of rain to Gevrey, so there was no problem with ripening. This is a punchy, expressive wine, with elegant dark black fruit, bright and juicy, and powerful chocolate tannins which will take time to soften. Drink 2028 – 2038*

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## DOMAINE BRUNO CLAVELIER | VOSNE-ROMANÉE

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**Chambolle Musigny 1er cru, La Combe d'Orveaux – 13% abv**

£1002 | Case of 6 – 75cl

*Before the ravages of phylloxera in the late nineteenth century, Combe d'Orveaux was part of Le Musigny. When the classification system was being introduced across the region, Bruno's grandfather was unwilling to pay the higher taxes associated with grand cru status, so the vineyard was downgraded to 1er cru. But you feel its claim to greatness: the wine is not showy, but compact and complex, with soaring, juicy red fruit and very fine powerful tannins with a long lean and pure finish. Bargain Musigny! Drink 2028 – 2040*

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**Corton Le Rognet – 13% abv**

£924 | Case of 6 – 75cl

*Lying at the northern end of the Corton vineyard, Le Rognet is an exception: it is known for its approachability and elegance rather than the firmness and austerity found on other parcels. The red fruit is sweet and seductive, and the wine flows effortlessly towards the finish, where the fine tannins build to a powerful saline crescendo. Drink 2029 – 2041*

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## DOMAINE DENIS BACHELET | GEVREY-CHAMBERTIN



Nicolas Bachelet

Denis Bachelet's domaine is tiny, making up just over four hectares. His vines are very old, and his yields correspondingly low. But this only goes some way to explaining why his wines are so scarce; the main reason is that they are quite brilliant. He is a prodigiously talented farmer, and it is his vineyard work that is the secret to quality: the winemaking is simple and a small part of the whole.

There have been some changes since 2014. A new cooper is providing barrels which Denis and his son Nicolas, who joined him in 2007, find bring out the sweetness of fruit more effectively. They have also achieved a gentler extraction of tannins by reducing the number of punch downs during fermentation. They converted to biodynamic practice some time ago but are still traditional in some of their thinking – one of the few domaines left still using a crusher–destemmer, instead of just destemming. Rather than using clones which all ripen at once, they favour a *sélection massale* in their vineyards, which mature at different times, allowing little more flexibility during the harvest. Denis Bachelet is gradually handing control to his son Nicolas, who has injected fresh energy and ideas into the vinegrowing and winemaking process.

### The 2022 vintage

For Denis, 2022 was a classic vintage, which he compared in style to 2019. There was no frost, almost no hail, and minimal damage from the June storm. He noted that there was little malic acidity, and the wines are bright, fresh and pure.

## ORGANIC

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### **Bourgorge Aligoté – 12% abv**

£126 | Case of 6 – 75cl

*Not tasted.*

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### **Bourgogne Rouge – 12.5% abv**

£210 | Case of 6 – 75cl

*A Bourgogne as it should be: pure, ripe and juicy, with very fresh black-cherry fruit, smooth and fine, driving all the way to an extended finish. Drink 2024 – 2032*

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### **Côte de Nuits Villages – 12.5% abv**

£300 | Case of 6 – 75cl

*A denser, broader wine with more structure than the Bourgogne, the fruit sweet, bright and red, with a long, melting, vibrant finish. Drink 2024 – 2033*

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### **Gevrey Chambertin Vieilles Vignes – 12.5% abv**

£450 | Case of 6 – 75cl

*The vines are now nearly ninety, and produce a mass of fresh fruit bursting with energy. There is a smooth, fine tensile tannic structure, and you sense that the father and son have focussed on infusion during fermentation rather than extraction by extensive punching down. The finish is smooth, rounded and long. Hard to believe that this is not a 1er cru. Drink 2027 – 2036*

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### **Gevrey Chambertin 1er cru, Les Corbeaux Vieilles Vignes – 13% abv**

£480 | Case of 3 – 75cl

*A delicate perfume – roses spring to mind – opens the batting here. The fruit is dense, black and very fresh thanks to the constant breeze off the hillside. It starts off as raspberry, and darkens gradually to black-cherry as the wine develops, building in intensity as it goes, and there are vanishingly fine tannins on the long finish. Drink 2030 – 2043*

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### **Charmes Chambertin – 13% abv**

£1700 | Case of 3 – 75cl

*There's Charmes – a decent grand cru eclipsed by its more famous neighbours – and then there's Bachelet Charmes, one of the best and most sought-after wines in Burgundy. The holding is so tiny, and the vines so old that very little is produced, and it is thus not as widely known as it should be. Every year it gets a shade finer and more precise. The 2022 does not disappoint: it is dense, fine, juicy, elegant, pure, supple and balanced, with stupendous length and energy. Needless to say, our allocation is small. Drink 2030 – 2051*

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DOMAINE RENÉ BOUVIER | GEVREY-CHAMBERTIN



Bernard Bouvier

Bernard Bouvier makes polished, very accessible wines mainly in Marsannay and Gevrey, but also from vineyards further down the Côte. He farms entirely organically, and firmly believes that he only began to discern the real *terroir* of his wines after the conversion ten years ago. He has the good fortune to possess vines that are mostly over fifty years old (making up over three-quarters of his holdings), and in 2017 he took over twelve hectares from his brother on his retirement. The domaine now comprises a healthy thirty hectares, mostly in Marsannay.

The 2022 vintage

2022 was an easy year for Bernard Bouvier. There was enough rain at the right time – plenty from the storm in June, then from mid-August regular small showers to moisten the leaves and relax the tannins in the skins. Some young vines suffered from drought, but on 5 September a healthy crop was harvested, 100 days after flowering. It was a year with lots of light, but the style is not that of a hot vintage – alcohol levels are modest and the wines are fresh, with elegant tannins and ripe fruit, not many above 13% alcohol.

ORGANIC

**Marsannay En Ouzeloy – 13% abv**

£180 | Case of 6 – 75cl

*Even in a ripe vintage the limestone-rich soils give a lean, pure wine with bundles of energy. The fruit is rich, but has a seductive delicacy carrying through to the finish. Drink 2024 – 2034*

**Marsannay Clos du Roy – 13% abv**

£198 | Case of 6 – 75cl

*Marsannay's best vineyard, now on the verge of 1er cru status. It is a juicy, elegant wine, with powerful black-cherry fruit, dense ripe tannins, and a very fine long finish. Drink 2024 – 2036*

**Gevrey-Chambertin – 13% abv**

£270 | Case of 6 – 75cl

*Made up of fruit from six different village lieu-dits – La Justice, Pince-Vin, Billard, Jeunes Rois, Aux Corvées and Créot – this is a smooth, sweet-fruited wine, ripe and dense, with a lovely energy, freshened on the elegant finish by juicy fine tannins. Drink 2024 – 2034*

**Gevrey-Chambertin Racine du Temps Très Vieilles Vignes – 13% abv**

£372 | Case of 6 – 75cl

£381 | Case of 3 – 150cl

*Sourced mainly from the Créots vineyard above Jes Jeune Rois, with a little Pince-Vin and Creux Brouillard thrown in. The nearly one-hundred-year-old vines always give a wine of great intensity. The roots are so deep that the vines are little affected by vintage variation, consistently producing fine, elegant wines with balance and freshness. It is good young, and has an excellent capacity to age. This year it is full of black-cherry and blackcurrant fruit, bright energy and a long dense saline-tinged finish.*

*Drink 2025 – 2041 | Bottles*

*Drink 2029 – 2046 | Magnums*

DOMAINE FOURRIER | GEVREY-CHAMBERTIN



Jean-Marie Fourier

Over the last twenty years, Domaine Fourier has turned out to be one of the great success stories in Burgundy, proof that a talented grower with good sites can rise out of near obscurity to make wines that have become some of the most sought-after in the region. The man behind this rapid rise is Jean-Marie Fourier, whose father generously handed over control in 1994, when his son was twenty-four. He is lucky to have a large stock of old vines, but as ever, the secret to his success is meticulous work in the vineyards. Although he does not follow organic methods, he keeps chemical treatments to a minimum and is an intuitive anticipator of problems. While remaining true to their terroirs, his wines have a polish and seductiveness that are instantly recognisable.

White

**Bourgogne Blanc**

£138 | Case of 6 – 75cl

*Not tasted.*

Red

**Gevrey Chambertin**

£330 | Case of 6 – 75cl

*A gorgeous, polished wine, with a layered mix of red fruit (ripe raspberry) and black (cherry and blackcurrant,) plus a discreet note of spice, and long, fresh elegant finish. Drink 2024 – 2033*

### Terms and Conditions

The prices in our offer are valid until 28th February 2024. Please let us know your requests by the 26th of January 2024.

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

Prices are in bond London.

Unless otherwise marked, wines are packed in:

6-BOTTLE CASES (750ml)

12-BOTTLE CASES (375ml)

3-BOTTLE CASES (1500ml)

If your shipping address differs from your invoicing address, please let us know when placing your order.

The wines are expected to arrive at the beginning of 2025, and we will be in touch then to confirm delivery.

### How to buy

We will begin the allocations on the **26th January 2024**; any orders received after this will be considered after the allocation process has finished.

#### Website

The wines are available on [www.howardripley.com](http://www.howardripley.com). Please note that all website orders are not confirmed until the allocation process has been finalised.

#### Email

To place an order via email, please send it to [info@howardripley.com](mailto:info@howardripley.com)

#### Phone

Please give us a call on 020 8748 2608 or email Sebastian Thomas at [sebastian.thomas@howardripley.com](mailto:sebastian.thomas@howardripley.com) for any advice.