



CÔTE DE NUITS REDS

**RICHEBOURG GRAND CRU  
Domaine du Clos Frantin 2016**

Exquisite raspberry and cranberry fruit, wonderful floral accompaniment and a lovely meaty aroma too. Gleeefully complex and open-knit. Powdery tannin, vivid acid, long and graceful on the finish. Superb, elegant, extensive.

18.5<sup>+</sup>

**SECOND BEST WINE  
in the TOP 5 of the 2016 red Burgundies  
(more than 550 tasted)**



17

**FIXIN CLOS DE LA PERRIÈRE PREMIER CRU 2016**

Lovely upfront primary red fruit here, more fragrant and immediate than many of the Bichot 2016s. Good persistence and balance on the palate too, and enough tannic grain to give shape without being intrusive.

17+

**GEVREY-CHAMBERTIN LAVAUX SAINT-JACQUES PREMIER CRU 2016**

Fragrant, impressive lift on the palate with violet and black cherry flavours, and a lovely twist of cinnamon too. Firm palate, but by no means aggressive. Full body and long, concentrated finish.

17+

**MOREY-SAINT-DENIS LES SORBETS PREMIER CRU 2016**

Jasmine and violet on the nose, crunchy tannin and refreshingly brisk acid on the finish. Lovely stewed character to the fruit, without any loss of freshness. Layered, elegant, refined.

17,5

**NUITS-SAINT-GEORGES CHAÎNES CARTEAUX PREMIER CRU 2016**

Plentiful vanilla oak on the nose and palate, with crunchy cranberry fruit and excellent perfume on the long finish. The fragrance really lingers – this is Pinot singing from the top branches!

17

**NUITS-SAINT-GEORGES CHÂTEAU-GRIS PREMIER CRU 2016**

Sweet oak, sweet red fruit and succulent, soft tannin. Accessible and enjoyable thanks to the youthful fruit and open floral perfume. Grainy mouthfeel but not at all astringent – in fact, the finish is fluid and mouthwatering.

17,5

**CHAMBOLLE-MUSIGNY LES CHABIOTS PREMIER CRU 2016**

Black cherry, fine tannic grip, refreshing acid. Intense dark fruit that has the power to last. Dark smoky finish with gorgeously refreshing crispness. Well defined and luxurious and has all the elegance of Chambolle.

17,5<sup>+</sup>

**CHAMBOLLE-MUSIGNY LES AMOUREUSES PREMIER CRU 2016**

More subtle than their Chabiots on the nose, and there's a piquant spiciness to the palate which seems unusual but not unpleasant. Fine tannic paste on the palate – very much ready to drink in that regard. Vivid acid too, and the finish has grandeur and dogged persistence.

17,5

**VOSNE-ROMANÉE Domaine du Clos Frantin 2016**

Subtle confectioned fruit on the nose, fully loaded palate with weight and fragrance and persistence. Dry and relatively light in body, but there is great core flavour that persists on the finish, and a touch of soy character to give complexity.

17+

**VOSNE-ROMANÉE LES MALCONSORTS PREMIER CRU Domaine du Clos Frantin 2016**

Black cherry, dry tannin, firm and fragrant and juicy. Still in its first flush, with impressive purity of fruit.

17

**CLOS DE LA ROCHE GRAND CRU 2016**

Smells sweeter and riper than the Charmes-Chambertin with more black fruit. More savoury on the palate too and the oak showing a little more at the moment. Firm, compact and so fresh.

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17,5

### CHARMES-CHAMBERTIN GRAND CRU 2016

Much more impressive fruit power than their Clos-de-la-Roche, giving all the grandeur and purity befitting grand cru. Tight, potent, layered and succulent.

18

### LATRICIÈRES-CHAMBERTIN GRAND CRU 2016

Wonderfully perfumed nose that has both cranberry and wild raspberry fruit plus violets and spices. Very promising lift on the finish with a long, gradual fade out. Not at all showy, this revels in its savoury restraint and softly spoken intensity.

17,5

### CLOS DE VOUGEOT GRAND CRU Domaine du Clos Frantin 2016

Jasmine and violet on the nose, crunchy tannin and refreshingly brisk acid on the finish. Lovely stewed character to the fruit, without any loss of freshness. Layered, elegant, refined.

18

### ECHEZEUX GRAND CRU Domaine du Clos Frantin 2016

Fragrant and smoky on the nose and palate. Chewy texture, compressed fruit. Very much in its infancy. Tight, restrained and compact. Unquestionable purity of fruit, which has a charming bitter stemminess to finish.

17,5+

### GRANDS-ECHEZEUX GRAND CRU Domaine du Clos Frantin 2016

Delicious violet perfume on the palate following a fairly understated nose. Tart finish with very strong tannin matched by punchy acidity. Seems extreme in every dimension, and perhaps in need of time to settle and knit.

18+

### BONNES MARES GRAND CRU 2016

Sweet vanilla oak, crunchy acidity, firm tannin and beautifully pure Morello cherry fruit. Very primary and raw at this stage, but this has all the makings of greatness with maturity. Big, bold, brilliant.



## OTHER REDS

16,5

### BOURGOGNE PINOT NOIR SECRET DE FAMILLE 2016

Blackcurrant, full body, firm tannin – this is serious and savoury and with higher ambitions than most Bourgogne. Layered and substantial in terms of body and length.

16+

### MERCUREY CHAMPS-MARTIN PREMIER CRU Domaine Adélie 2016

Sweet oak spice that is forthright and dominant on the palate. Furry tannin, bitter cranberry fruit and a very savoury finish.

16,5+

### CORTON CLOS DES MARÉCHAUDES GRAND CRU Domaine du Pavillon 2016

After a shy nose, there is ripe and generous fruit on the palate. Finely powdered tannin giving a gummy, tacky chew on the finish. Has all the proportions of a grand cru.

16,5+

### ROCHEGRÈS MOULIN-À-VENT Domaine de Rocheigrès 2016

Impressive fruit clarity and richness. Lovely silky texture and smoothness with lovely bitter herbs on the finish.



CÔTE D'OR WHITES

- 16** **BOURGOGNE CHARDONNAY SECRET DE FAMILLE 2016**  
Closed nose but the palate opens up to deliver fresh apple fruit with a slight toffee character on the finish. Punchy acidic refreshment on the length.
- 16.5** **MERCUREY LES CHAMPS MICHAUX Domaine Adélie 2016**  
Plump and rich and spicy on the nose and palate – such richness and eloquence for an oft-overlooked appellation. Good spicy finish with layers of fresh citrus fruit keeping the length going.
- 17+** **NUITS-SAINT-GEORGES LES TERRASSES Château Gris 2016**  
White flowers, generous apple and lemon fruit with floury texture and lovely generous body outlined with precise acid. Such precision and elegance! Sits between Chablis and Meursault in terms of style. Nutty elements on the finish.
- 17** **MEURSAULT CLOS DE MAGNY Domaine du Pavillon 2016**  
Has the sort of stone-fruit richness that might be more like Viognier than Chardonnay on the nose. The palate is more classic, with precise acid, spicy oak and a long, lifted fragrance to finish. Chewy texture – very Meursault in volume terms.
- 17.5** **MEURSAULT LES CHARMES PREMIER CRU Domaine du Pavillon 2016**  
Peachy, rich and generous with excellent fruit definition that is more typical Chardonnay than their Clos de Magny. Lovely flinty note on the palate too – serious, ageworthy, intense and savoury. Gastronomic and expansive on the finish.
- 18** **BEAUNE CLOS DES MOUCHES PREMIER CRU Domaine du Pavillon 2016**  
Excellent mineral aromas – flint, wet stone, smoke – deliciously reductive but with full body and generous fruit too. An absolute belter! The quality of flavours is just impeccable.
- 17.5** **CHASSAGNE-MONTRACHET MORGEOT PREMIER CRU 2016**  
Buttery, crisp, tangy and vivid on the palate. Chalky texture, long finish, fragrant and delicate with a lovely salty aftertaste.
- 17,5+** **CORTON-CHARLEMAGNE GRAND CRU Domaine du Pavillon 2016**  
Gorgeous green apple fruit with smoky mineral overtones and chewy, glossy texture. Superb intensity and length. Has all the richness and power of grand cru with simply divine clarity and richness. Complexity will come.

CHABLIS

- 17** **CHABLIS LES LYS PREMIER CRU Domaine Long-Depaquit 2016**  
Yoghurt, lemon, quite a lot of cheese and dairy on the palate. Wonderfully fresh fruit with savoury sensibilities on the finish and good, long persistence.
- 17+** **CHABLIS LES VAILLONS PREMIER CRU Domaine Long-Depaquit 2016**  
Baked apple fruit – richer than their Les Lys, but still with restraint and crispness on the finish. Full body, thick mouthfeel, lovely long finish. The quality of fruit gives this a strong sense of future greatness.
- 17** **CHABLIS MONTMAINS PREMIER CRU Domaine Long-Depaquit 2016**  
Grapefruit, lemon juice, green apple – great delineation between these flavours. Precise and crisp on the palate. A great contrast to their fleshier Vaillons, and perhaps more typically Chablis as a result.
- 17** **CHABLIS LES VAUCOPINS PREMIER CRU Domaine Long-Depaquit 2016**  
White currant and rich apple fruit with soft acid and a long dairy character on the finish. Fragrant and lifted and lengthy.
- 17.5** **CHABLIS LES BLANCHOTS GRAND CRU Domaine Long-Depaquit 2016**  
Cooked apples, rose petals, cream and spice. Rich, elegant, long and powerful. Such finesse! No excess oak or heaviness.
- 17.5+** **CHABLIS LES CLOS GRAND CRU Domaine Long-Depaquit 2016**  
Powerful green-apple fruit with chewy texture and great intensity on the length. Incredibly young but incredibly powerful, with more tension and promise than their Blanchots. Exceptionally long, intense finish.
- 17,5++** **CHABLIS LES VAUDÉSIRS GRAND CRU Domaine Long-Depaquit 2016**  
Thick and rich on the palate with a touch of chalky minerality on the palate. Authentic Chablis flavours with lovely green-apple fruit on the mid palate. A touch of lemon-lime fruit on the finish. Rich, long, full.
- 17,5+** **CHABLIS MOUTONNE GRAND CRU Domaine Long-Depaquit 2016**  
Lots of dairy character on the nose, with a strong salty element that conjures blue cheese. Tangy apple and citrus fruit. Slender and precise on the palate with no excess weight but plentiful flavour.