



January 2019

CÔTE DE NUITS REDS

- 16.5+** **BOURGOGNE CÔTE D'OR PINOT NOIR SECRET DE FAMILLE 2017**
 Juicy redcurrant and cranberry fruit with great openness of fragrance, yet tension of structure – lovely acidic zing, then rather full body for Bourgogne. Finishes with charming earthy tones. A great advert for how ambitious Bourgogne can be .
- 16.5** **VOSNE-ROMANÉE Domaine du Clos Frantin 2017**
 Rather straightforward aromatic range. Full body, rich red fruit, piquant spice. A ballerina with clogs on.
- 16.5+** **FIXIN CLOS DE LA PERRIÈRE PREMIER CRU 2017**
 Roasted-coffee aromas. Lovely juicy red fruit matches it well on the palate, and there's mouthwatering, moreish structure driven by bright acid and fine tannins. Moderate length with a touch of violet scent.
- 16.5** **GEVREY-CHAMBERTIN LAVAUX SAINT-JACQUES PREMIER CRU 2017**
 Thick texture on the palate, though the tannins are already rounded. Heavy-going, though the flavours are well-formed and the style its true to its appellation.
- 17+** **MOREY-SAINT-DENIS LES SORBETS PREMIER CRU 2017**
 Baked cranberry and raspberry fruit – lovely definition and generosity. Smooth chalky texture and a sleek, subtle length that lingers with a floral aftertaste. Over-performs for its appellation.
- 17.5** **NUITS-SAINT-GEORGES CHAÎNES CARTEAUX PREMIER CRU 2017**
 Lovely smoky oak combined with freshly baked cherry fruit and loads of floral perfume on the palate too. Very much the prettier style of Pinot, and immediately satisfying as a result. Loads of flavour and complexity to get absorbed by.
- 17** **CHAMBOLLE-MUSIGNY LES CHABIOTS PREMIER CRU 2017**
 Dainty, delicate style of fruit with pushy oak spice, but nicely balanced flavours on the finish. Succulent and easy to enjoy, with all the tannin and acid in harmony. A good example of Chambolle's gentleness.
- 17.5** **CHAMBOLLE-MUSIGNY LES AMOUREUSES PREMIER CRU 2017**
 Rich black fruit on the nose, much more forceful and foursquare than their Chabiots, and you can see why this site has a grand cru reputation. Long, perfumed, layered, nuanced and with wonderfully powerful primary fruit. A star performer.
- 17+** **CLOS DE LA ROCHE GRAND CRU 2017**
 Heavy black-cherry fruit, fine tannic texture and great persistence. Punchy and fulsome with everything in proportion, and plenty of intensity.
- 18** **CHARMES-CHAMBERTIN GRAND CRU 2017**
 Wonderfully layered fruit flavours, from cherry to redcurrant to rhubarb, and shimmering with acidic zest. Extra-long finish reveals the potential here. A powerhouse, yet with fine detail too.
- 17.5+** **LATRICIÈRES-CHAMBERTIN GRAND CRU 2017**
 Black cherry compote, fine tannic fuzz and deep, rich, layered fruit on the finish. Precious little other flavour can escape at present, but time will surely coax it out.
- 18.5** **CHAMBERTIN GRAND CRU DOMAINE DU CLOS FRANTIN 2017**
 Awesome fruit definition, wonderful tension between vivid acidity and finely balanced tannins, and impeccable clarity of flavour. Has the *je ne sais quoi* of grand cru. A treasure.
- 18+** **ECHZEAX GRAND CRU Domaine du Clos Frantin 2017**
 Dark, dense black fruit on the palate, very fine tannins that require no ageing to weather them. This is out-of-the-box-ready in structure and primary fruit purity, although the complexity will be years in the making.
- 17.5+** **GRANDS-ECHZEAX GRAND CRU Domaine du Clos Frantin 2017**
 A touch of medicinal character on the nose with some light herbal aromas adds complexity to the heavy-set black fruit. Velvety texture, with finely ground tannin on the finish.
- 17.5+** **BONNES MARES GRAND CRU 2017**
 Rich, firm and substantial. Gives nothing away. Cocooned in dark fruit, with just a hint of spice on the finish. Polished and fragrant, but with a long way to go in terms of development.
- 18.5** **RICHEBOURG GRAND CRU Domaine du Clos Frantin 2017**
 Very special – loaded with floral qualities, and wonderful, freshly picked red fruit flavours. There's a peppery spice on the palate with superb persistence and clarity. The jewel in the Bichot crown, and justifiably so.



BEAUJOLAIS, CÔTE CHALONAISE AND CÔTE DE BEAUNE REDS

- 16.5+** **MOULIN-À-VENT Domaine de Rochegrès 2017**
 Gamay loud and clear, resonant with crunchy black fruit and a touch of floral scent. Great equilibrium between high acid and pure fruit on the palate, with fine-grained tannins giving respectable background texture.
- 16.5** **MERCUREY CHAMPS-MARTIN PREMIER CRU Domaine Adélie 2017**
 Cherry candy, attractive stemmy herbaceous note on the palate and deliciously bitter juniper notes on the finish. There's an afterthought of oak on the finish, adding sweet vanilla elements. Very soft tannins, well suited to early consumption.
- 16.5** **POMMARD CLOS DES URSULINES Domaine du Pavillon 2017**
 Clove spice is the first note, then robust cherry and raspberry fruit. Dry, fine tannic weight on the palate gives the requisite Pommard power.
- 16.5+** **POMMARD PREMIER CRU LES RUGIENS Domaine du Pavillon 2017**
 Compact, understated nose with dense black fruit and a touch of sous-bois on the finish. Very much the hard end of the Pinot spectrum, with high acid and firm tannin making this less approachable than most 2017s at this early stage. Feels like there's quite a lot of warmth to finish.
- 16.5++** **CORTON CLOS DES MARÉCHAUDES GRAND CRU Domaine du Pavillon 2017**
 Dark, compressed fruit on the palate. Highly strung – everything is in balance, but still in pupal form.

COTE CHALONNAISE AND COTE D'OR WHITES

- 16.5** **MERCUREY LES CHAMPS MICHAUX Domaine Adélie 2017**
 Baked apple with a creamy dairy character giving substance and complexity. Impressive length for an overlooked appellation, and has much of the flintiness that people value from haughtier origins.
- 17.5** **NUITS-SAINT-GEORGES LES TERRASSES Château-Gris 2017**
 Ripe, expressive stone fruit with a toffee and caramel character on the palate. Deliciously savoury, crisp finish. Very sophisticated, combining the ripeness of modern Chardonnay with the traditional tension of Burgundy.
- 17** **MEURSAULT CLOS DE MAGNY Domaine du Pavillon 2017**
 Dairy, apple and flint on the nose and palate, with bright acidity and an attractive mealy note to finish.
- 17** **MEURSAULT LES CHARMES PREMIER CRU Domaine du Pavillon 2017**
 Fleshy, full and ripe-fruited. Powerful and quite warm on the finish, which seems to over-proof the structure. But there is plenty of flavour too.
- 17** **BEAUNE CLOS DES MOUCHES PREMIER CRU Domaine du Pavillon 2017**
 Toasted nuts, bitter grapefruit and tangy citrus. Mealy and lengthy on the palate with a lovely salinity on the length.
- 17.5** **CHASSAGNE-MONTRACHET MORGEOT PREMIER CRU 2017**
 Lovely caramelised fruit on the nose and palate – rich, layered, creamy – but with great zip on the finish to keep everything fresh. Attractive stony notes on the finish – this has a lot going for it.
- 17.5** **CHASSAGNE-MONTRACHET VIDE BOURSE PREMIER CRU 2017**
 There is fresh apple fruit too, then long, layered dried fruits on the finish. Sophisticated creamy oak. Something of an outlier, but there is great charm here too.
- 17** **PULIGNY-MONTRACHET LES PERRIÈRES PREMIER CRU 2017**
 Precise, crisp, bright and elegant with delicate apple fruit and a long finish that has delicate toasted spices and a lovely creamy style.



CHABLIS

- 16.5** **CHABLIS LES LYS PREMIER CRU Domaine Long-Depaquit 2017**
 Strong peanut scent on the nose, followed by ripe apple and a touch of lemon curd. Smooth, soft, relatively low-acid style, and plenty of fruit concentration on the finish.
- 17.5** **CHABLIS LES VAILLONS PREMIER CRU Domaine Long-Depaquit 2017**
 Flinty and precise on the palate with baked apple, soft acid, quite full body and a touch of dried hay on the finish. Lovely intensity and length here, going beyond even the normal premier cru boundaries.
- 16.5** **CHABLIS LES VAUCOPINS PREMIER CRU Domaine Long-Depaquit 2017**
 Leesy, creamy nose. Green apple-skin fruit. Classic, standard Chablis with smooth structure and medium body.
- 17.5** **CHABLIS LES BLANCHOTS GRAND CRU Domaine Long-Depaquit 2017**
 Stewed apple, creamy and hoppy on the palate, with the body and weight that could be Côte d'Or. There is nuance too – an oyster-shell note with a long, flinty finish.
- 17.5+** **CHABLIS LES CLOS GRAND CRU Domaine Long-Depaquit 2017**
 Rich, thick palate with some stone fruit and pineapple on the fruit. The most tropical style of Chablis, yet retaining the savoury style and the nervy acidity. Compelling depths.
- 18** **CHABLIS LES VAUDÉSIRS GRAND CRU Domaine Long-Depaquit 2017**
 Cooked-dairy notes with superb layers of fruit and a blue-cheese character that adds both salinity and sweetness. Absolutely transcendent. Perhaps just a shade lower in acidity than you might like for very long-term ageing.
- 17.5+** **CHABLIS MOUTONNE GRAND CRU Domaine Long-Depaquit 2017**
 Almond, baked apple, cinnamon, and fig. Smooth, lengthy, complex and satisfying. Perhaps not quite as magic as their Vaudésirs, but makes up for it with finer acidic frame.

