



Burgundy 2004 En Primeur Offer

January 2006



Genesis Wines

This is Genesis Wines' second En Primeur offering from Burgundy including the very best growers from this exclusive wine growing area. There are 139 wines on offer from 17 growers, virtually all of whom are widely recognised as representing the very best from Burgundy. Should you feel you require some additional advice on making your selection, please do not hesitate to contact our highly experienced and knowledgeable team - see contact details on page 2. We would be delighted to hear from you.

Why Buy En Primeur?

For those new to 'en primeur' offers, it is essentially the 'first offering' of the wines while they are still in preparation for bottling at the winemakers. Wines are offered at an in bond price, ie excluding duty and VAT, which become payable once the wine is delivered.

The prime benefits of buying en primeur are to secure highly sought-after wines that are often impossible to find later and at a price that is expected to be less than their market value on release.

Where we have been unable to confirm prices with a grower, we have indicated this with **E**.

Where we have been unable to estimate prices, we have indicated with TBC.

The Offer

- Prices are quoted in bond UK per case of 12 x 75cl, unless otherwise stated.
- Payment is due with order.
- Wines will be shipped between February and November 2006.

This Offer opens on 11 January.

www.genesiswines.com

This offer will be on www.genesiswines.com on 11 January. Due to the limited allocations of some of the wines, we regret that orders cannot be placed online. Please call or email us with your requests.

Forthcoming events

February Wine List

Published 10 February 2006.

Burgundy 2004 En Primeur Offer

Introduction

Classic is the word. After an abnormally hot and extreme 2003 vintage, 2004 was back to the norm. The vines tried to compensate for the previous year's very low yields and the cool and damp summer encouraged the development of oidium. Some of the less careful growers saw their vineyards decimated. Oidium stops ripening and gives unwanted, unclean flavours. So, in contrast to 2003 when little intervention was needed in the vineyards, 2004 was a year that rewarded the hard working, meticulous vigneron. It's common knowledge today to say that good wines are made primarily in the vineyards but rarely so true than in 2004. We have heard some doubts expressed over some of the 2004 reds, however, we can only evaluate what we have tasted and there is absolutely no doubt that the growers listed here have made remarkably good wines.

The Wines

Whites

As always in Burgundy there are huge differences between villages, growers and cuvées. The whites are perhaps the easiest to understand. Great balance, finesse, acidity and minerality characterise the best of them but they are also ripe and mouth filling. But among a large proportion of great wines there are a few that suffered from lack of care in the vineyard and overproduction. A careful selection has been essential but generally the quality from reputable growers is exceptional with good ageing potential but more immediate appeal than in 2002. We are very pleased to have started importing Maison Deux Montille wines: last year they were already among the best of the vintage but the 2004s will clearly demonstrate Alix de Montille's fabulous touch with white Burgundies.

Reds

The reds are a little more of a challenge and even after 3 separate visits to Burgundy we are still not totally sure how to describe the vintage, perhaps because there is not one single description but a wide range of styles.

This should have been a clean, pure, relatively simple vintage for early drinking but the work of many top growers both in the vineyards and in the cellar created wines that were much more complex and complete than the vintage initially led us to expect. Wines from Domaine Gouges, Confuron-Cotetidot, Jacques Frédéric Mugnier (to name just a few) have great structure, ripeness and good tannins, giving them excellent ageing potential. Others have made wines for more immediate drinking with fabulous Pinot character, nice acidity and purity. Some compare this to 1992 but we think that the results are a lot better than in 1992. Vineyard management and cellar techniques have improved many folds in the last decade; We would rather see 2004 as a kind of blend between 2000 and 2002. In general, this is not a vintage for very long ageing but, with good advice, it is possible to find many wines that will improve over 15 years.

Recommendation

The most obvious attraction of this vintage will be the whites, which have balance, freshness, purity and good definition. The reds that have been made by the growers we represent are far better than our initial expectations and range from those that excel in their juicy simplicity, to those that will need some decent cellaring to express their depth and excellence. The wines offered amply represent the excellence of the growers and reflect the extraordinary breadth that can be found in Burgundy. Finally, and not least of all, it is worth noting the prices are generally lower than the previous vintage and sometimes even lower than the 2002s. We are comfortable highly recommending the wines that our growers have produced.



James Price and Christian Honorez
January 2006

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Contact Details

James Price

jamesp@genesishwines.com
020 7963 9063
07966 791810 (mobile)

Kenny Stewart

kennys@genesishwines.com
020 7963 9065
07977 536659 (mobile)

Mark Norrie

markn@genesishwines.com
020 7963 9064
07855 964679 (mobile)

Christian Honorez

christianh@genesishwines.com
020 7963 9062
07834 193455 (mobile)

Matt Wilkin

mattw@genesishwines.com
020 7963 9066
07966 272506 (mobile)

Tom Heywood-Lonsdale

tomhl@genesishwines.com
020 7963 9060 / 01608 658059
07836 703126 (mobile)

Genesis Wines Limited www.genesishwines.com

14 Denbigh Street, London, SW1V 2ER

Tel 020 7963 9060

Fax 0870 850 2038

Email sales@genesishwines.com

Chablis

Domaine Billaud-Simon

For the first time we have decided to include Billaud Simon's Chablis in our Burgundy offer as this Domaine is now recognised as one of the very best in Chablis. 2004 was a vintage where only the very best growers have successfully produced great wines. Like in the Cote d'Or the potential was there but the vineyard management was even more crucial and only a few have been really successful. The wines here are very pure with plenty of definition and finesse so suited to the great wines of Chablis. Not a vintage for lovers of over-rich and powerful wines but for the admirers of delicacy, minerality and style.

Chablis 1er Cru Vaillons £105.00

Nice peach and white fruit aromas with good concentration and balance. Classical and refined for medium ageing. Drink from 2006.

Chablis 1er Cru Mont de Milieu £111.00

Lots of spices, anis and 'verveine' with some minerality. A little richer with a touch of fresh butter and good acidity. This will be very good. Drink from 2007.

Chablis 1er Cru Montée de Tonnerre £120.00

A 75 year old vineyard. Quite honeyed on the nose with a creamy feel and lots of minerality. There is an explosion of silky fruit on the palate with great length and concentration. Drink from 2008.

Chablis 1er Cru Mont de Milieu Vieilles Vignes £120.00

A touch of spicy oak on the nose. A little 'Cote de Beaune', much richer style, with a nice rich finish too. Drink from 2007.

Chablis Grand Cru Vaudésir £258.00

Rich and more powerful although still very youthful. Almost chunky, this is quite robust and needs time. Drink from 2009.

Chablis Grand Cru Les Preuses £276.00

Creamier and more silky in style. Beautiful style and concentration – this will go on for many years. Drink from 2009.

Chablis Grand Cru Les Clos £300.00

Very stylish wine with classy and mineral nose. Intense and concentrated palate with more mineral characters. This is a classic. Drink from 2009.

Chablis Grand Cru Blanchots Vieilles Vignes £354.00

Another cuvée vinified in well integrated oak. Hugely concentrated and rich, almost 'Chassagne' in style. Very impressive. Drink from 2009.

Côte de Beaune

Maison Deux Montille

This is Maison Deux Montille's second vintage and after the success of the difficult 2003 vintage we are delighted to be involved with this new venture. We couldn't believe our palate last year, the 2003s being so balanced and elegant; the 2004 were of course much easier to vinify and Alix's delicate touch has graced this vintage.

Etienne and Alix De Montille created the label Deux Montille in 2003. Alix used to be the winemaker at the négoce Ropiteau but was not happy with the apparent lack of interest in quality and Etienne, who is also in charge of the Chateau de Puligny, has been looking after the Domaine de Montille for the past few years (see page 8). They buy grapes from contracted growers who work on strict guidance from the brother and sister team who are very demanding as to quality and low yields. Alix spends a lot of time on the ground, helping and guiding the growers towards the quality of fruit she requires. Their aim is to produce fine and elegant wines, in quantities small enough to enable them to keep control of the vineyards.

White

Saint Romain Les Jarrons £128.00

A little firmer than the previous vintage with delicious acidity complementing the richness of the wine and the gentle touch of the winemaking. Lots of mineral notes . Drink from 2007.

Rully 1er Cru £128.00

Quite ripe with a touch of honey but still good minerality and concentration. Is already showing very well. Good value too. Drink from 2006.

Auxey Duresses La Canée £139.00

Almost Meursault in style with ripe fruit and richer palate. Fuller with good concentration but well controlled and fine. Drink from 2007.

Saint Aubin 1er Cru Murgers Dents de Chiens £150.00

Very mineral nose with hints of lime. This is a great wine with a lot of class from a fabulous vineyard just above Le Montrachet. Great acidity and length. Drink from 2007.

Saint Aubin 1er Cru Sur Gamay £150.00

Slightly closed and muted nose. More Puligny in style with white flowery nose, pure fruit and lime flavours. Very long and classy too. Drink from 2007.

Pernand 1er Cru Sous Frétille £162.00

A little more nervous and racy with some blossom on the nose, good mineral notes and ripe white fruit palate. Fine and exciting. Drink from 2007.

Meursault Les Grands Charrons £190.00

Still closed nose but more powerful, rich palate with good minerality for Meursault. Very nice balance and expression of the terroir. Good value too. Drink from 2007.

Meursault Les Casses Tetes £190.00

A richer style with huge fruit and some honey aromas. A little toast adds complexity and richness. The acidity helps balance the wine. Slightly more forward. Drink from 2007.

Meursault Les Rougeots £228.00

Deep and concentrated nose. This is classy and almost premier cru level. Although it's already showing very well it should age nicely for 5 to 8 years. Great handling and good finish. Drink from 2007.

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| Meursault 1er Cru Les Bouchères | £285.00 |
| Classy again with definitely more depth on the palate. More powerful but not overblown, this has all the potential of becoming a classic Meursault. Drink from 2008. | |
| Meursault 1er Cru Les Charmes | £318.00 |
| Some class on the nose with more toasty oak hints. Racy, classic 'Meursault' style flavours with notes of fresh butter underlined by a very nice freshness and touch of minerals. A great success. Drink from 2008. | |
| Chassagne 1er Cru Les Chaumées | £285.00 |
| From a very good vineyard, this is showing very well with impressive length and mineral notes. Firmer and quite racy, this wine should age well for 5 to 7 years. Drink from 2008. | |
| Puligny 1er Cru Les Champs Gains | £315.00 |
| A very typical Puligny with good definition, minerality and a hint of "verveine". Quite a rich palate with ripe fruit and a fine finish. Drink from 2008. | |
| Puligny 1er Cru La Garenne | £315.00 |
| A touch more mineral with pear and peach flavours and some lime. Great balance and depth. Long finish and fantastic potential. Drink from 2008. | |
| Corton Charlemagne Grand Cru – limited | £498.00 |
| A bigger wine with ripe lemon and lime flavours and huge minerality too. Delicious peach on the palate with an almost spicy warm finish. Great concentration. Drink from 2007. | |
| Red | |
| Corton Renardes Grand Cru | £348.00 |
| Very good colour; fine and pure fruit with great definition. Delicate expression of the terroir for this extremely appealing wine. Very fine. Drink from 2007. | |
| Domaine Hubert & Olivier Lamy | |
| Lamy has long been the finest address in St Aubin and Olivier is one of the best young growers we know. The 2004 vintage is a relief after the very small quantities produced in 2003. But the increase in volume hasn't affected the quality; on the contrary the wines are beautifully balanced showing all the craftsmanship of the Domaine. | |
| White | |
| Saint Aubin 1er Cru Les Frionnes – limited | £141.00 |
| Rich, ripe fruit with subtle oak and mineral overtones. Great value. Drink from 2007. | |
| Saint Aubin 1er Cru En Remilly | £177.00 |
| More mineral with ripe and balanced fruit. As always the star of the Domaine, comparable with many wines from more prestigious appellations. Drink from 2007. | |
| Puligny Montrachet Les Tremblots | £177.00 |
| This gets better and better each year. 2004 is even more successful with forward but delicate fruit. Well made wine with great length. Drink from 2007. | |
| Red | |
| Saint Aubin Paradis – limited | £90.00 |
| Fresh and crunchy Pinot, good concentration and ripeness. Still a little firm but will be soon approachable. Drink from 2007. | |
| Saint Aubin 1er Cru Les Castets – limited | £114.00 |
| More concentrated nose with ripe and intense cassis and red berry fruit. More complex structure too with good tannins. Drink from 2008. | |

Domaine Hubert & Olivier Lamy Cont...

Chassagne Montrachet La Goujonne Vieilles Vignes – limited

£114.00

Perfumed nose, with juicy ripe fruit. Rounder style with good intensity. Drink from 2008.

Santenay Les Hâtes – limited

£114.00

A little tighter with sweet and ripe fruit. The tannins are present but well integrated. Drink from 2008.

Domaine Louis Carillon

We are pleased to be able to offer some wines from Domaine Carillon, now considered by many as one of the two best domaines in Puligny. Christian has been working with Jacques Carillon for more than 12 years and has always been an admirer of their pure style, with great terroir definition. Unfortunately, as with most of the very best domaines, the quantities are very limited.

White

Puligny Montrachet – Limited

E £180.00

Fresh and lively with lime and mineral notes. Very good acidity. This is a perfect example of a pure and beautifully crafted white Burgundy. Drink from 2007.

Puligny Montrachet 1er Cru Champs Canet – very limited

E £300.00

Nice creamy nose with some floral notes. Quite fat mid palate but with a nice fresh finish. Will be good in its youth. Drink from 2007.

Puligny Montrachet 1er Cru Les Combettes – very limited

E £300.00

Very expressive nose with more minerality and length on the palate. This is already very appealing. Drink from 2008.

Puligny Montrachet 1er Cru Les Perrieres – very limited

E £312.00

Much tighter with great minerality. This is a classic and shows fabulous terroir definition. Will be beautiful in time. Drink from 2009.

Puligny Montrachet 1er Cru Les Referts – very limited

E £312.00

Richer and even more concentrated but still keeping a mineral backbone. Extremely long. Drink from 2009.

Bienvenue Batard Montrachet – very limited

TBC

Exemplifies its Grand Cru status; exuberant, rich, ripe and very long. Great mouth feel and huge concentration. Drink from 2010.

Domaine Jean Philippe Fichet

Fichet has expanded his Domaine over the last few years and invested in new cellars on the outskirts of the village. During the summer of 2004, Christian went with him to his vineyards. It was a revelation. Jean Philippe was proud to show off his healthy vines with beautiful foliage, therefore guaranteeing better ripening. The results are evident having tasted his wines.

White

Bourgogne Vieilles Vignes

£81.00

A little hint of toast on the nose. Riper fruit and more class than the straight Bourgogne. Excellent freshness too. Drink from end 2006.

Meursault

£165.00

Richer, with more intensity and citrus notes. A bit fatter palate with good balance and nice fresh finish. Drink from 2007.

Meursault Meix Sous le Chateau

£180.00

A little more complex with intense and rich Meursault characters. Still very clean, with the zesty acidity of the vintage. Drink from 2007.

Meursault Chevalières – limited

£228.00

Good definition and very fine. Already showing very well with a rich and round palate, classically Meursault and quite stylish. Drink from 2007.

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| Meursault Tessons – limited | £228.00 |
| Very closed with quite a lot of acidity. Intense and long this will require a few years cellaring. Long finish too. Drink from 2008. | |
| Puligny 1er Cru Referts – limited | £318.00 |
| More mineral as always, this is fine and quite elegant with great presence. Quite showy and with wonderful intensity. Drink from 2008. | |
| Red | |
| Bourgogne | £60.00 |
| A basket of red fruit, very fine and quite light for immediate pleasure. Soft tannins and nice Pinot character. Drink from 2006. | |
| Monthelie | £84.00 |
| Abundance of red fruit flavours and aromas with a touch of spice too, Jean Philippe Fichet has crafted some uncomplicated reds showing all the charm of Burgundy Pinots. Drink from 2006. | |
| Domaine Guy Amiot | |
| 2004 was a relief after the difficult 2003 vintage; the quality seems to be among the very best in the village with some real star wines. The family estate is now run by Guy's son Thierry who is equally rugby-mad as his father. | |
| White | |
| Chassagne Montrachet | £138.00 |
| Very well made and appealing wine with fresh and balanced palate. Drink from 2006. | |
| Chassagne 1er Cru Les Vergers | £219.00 |
| Perfumed, floral nose with hints of blossom, anis and good minerality. Rich and long with better concentration; needs more time. Drink from 2007. | |
| Chassagne 1er Cru Les Caillerets | £234.00 |
| The vines are over 40 years old and always give lots of intense, limey and mineral flavours. This is no exception and is an explosion on the palate. Very good. Drink from 2008. | |
| Puligny 1er Cru Les Demoiselles – limited | £415.00 |
| We have always liked this wine but this year it is exceptional. The vines are very close to Le Montrachet and the Clos du Cailleret and it shows. The star of the Domaine. Drink from 2009. | |
| Le Montrachet – limited | £1888.00 |
| A tiny amount is produced. Powerful and very rich as expected but with a nice balance brought by the better natural acidity of the vintage. Very good. Drink from 2008. | |
| Domaine Bernard Morey | |
| As with many other growers, Bernard Morey is very pleased with his 2004s. The whites are very appealing and rich with nice zesty acidity. The reds have very good colour and are quite soft with ripe fruit. Although not for long keeping, the reds are extremely attractive and good value. | |
| White | |
| Saint Aubin | £120.00 |
| Nice sweet fruit, quite delicate and perfumed. A very pleasing white Burgundy. Drink from 2006. | |
| Santenay 1er Cru Passetemps | £168.00 |
| From very old vines (55 years). More powerful with ripe peach and pear flavours. Very long finish too. Will be drinking relatively early. Extremely attractive. Drink from 2007. | |
| Puligny Montrachet | £177.00 |
| More classic nose with citrus and mineral undertones. A little firmer, with nice balance and finesse. Very good this year. Drink from 2007. | |

Domaine Bernard Morey Cont...

Chassagne 1er Cru Clos St Jean £228.00

A more intense and spicy nose with good concentration and exotic flavours. The old vines give power and intensity. This will need a little more time. Drink from 2008.

Chassagne 1er Cru Les Baudines £228.00

Very fine and rich. This is quite elegant and less powerful with a generous and round buttery palate and zesty finish. Very attractive. Drink from 2007.

Chassagne 1er Cru Les Morgeots £246.00

The vines are at the top of the Morgeot vineyards with a more stony calcareous soil. Has power and intensity but a little more finesse than the Clos St Jean. Very good this year. Drink from 2008.

Chassagne 1er Cru Les Embrazées £246.00

One of Morey's finest wines showing great elegance and delicacy. Almost light but still very long and impressive. Pure and classic expression of a very good Chassagne terroir. Drink from 2008.

Red

Maranges 1er Cru Fussière £108.00

A fresh wine with nice red berry fruit; soft and juicy palate with very seductive fruit and delicate tannins. Drink from 2006.

Santenay Vieilles Vignes £108.00

A touch firmer with balanced tannins and good ripeness. An appealing wine for early drinking. Drink from 2006.

Chassagne Montrachet Vieilles Vignes £120.00

More concentration and structure. This will require a little more cellaring. Ripe fruit and good acidity. Drink from 2007.

Santenay 1er Cru Passetemps £132.00

Quite spicy and ripe nose. Fatter on the palate too, this is beautifully ripe, long and a great success. Drink from 2007.

Domaine De Montille

One of Burgundy's super stars, Hubert de Montille has now retired and his son Etienne and daughter Alix are in charge of this prestigious Domaine making very fine and precise wines. They have expanded during the past couple of years with the addition of new vineyards in Beaune and Corton. Etienne has considerably reduced the prices and we are pleased to offer the 2004s at 25 to 30% less than the 2003s.

White

Puligny 1er Cru Le Cailleret TBC

From one of the prime vineyards in Puligny. This is truly magnificent with all the class and race of a thoroughbred. Elegant and pure with a tremendous length. Grand Cru level. Drink from 2009.

Red

Bourgogne £96.00

Fresh and immediately appealing, this is a very good representation of Cote de Beaune Pinot Noir. Drink from 2007.

Beaune 1er Cru Les Sizies £216.00

As with many Cote de Beaune wines this is ripe with sweet spices and plump cherry fruit. The tannins are quite subtle and the palate already attractive. Drink from 2007.

Beaune 1er Cru Les Perrières £228.00

A bit more structured with ripe fruit and nice length. More poised and better definition. Drink from 2008

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| Volnay 1er Cru | £192.00 |
| A blend of several Premier Crus. This is a good entry wine showing all the elegance of Volnay at an attractive price. Drink from 2007. | |
| Volnay 1er Cru Les Mitans | £324.00 |
| Ripe, vibrant fruit with soft tannins. Not for prolonged ageing but almost immediate pleasure. Drink from 2007. | |
| Volnay 1er Cru Les Champans | £324.00 |
| Lovely perfumed nose with a touch of minerality. A little more grip and freshness, very pure too. Drink from 2008. | |
| Volnay 1er Cru Les Taillepieds | £348.00 |
| A richer, fatter wine with good ripeness. Perhaps not as fine as Champans this year but showy and plump. Sweeter finish too. Drink from 2008. | |
| Pommard 1er Cru Les Grands Epenots | £330.00 |
| Very ripe again with good sweet fruit. More complex with huge richness and fuller style. Drink from 2007. | |
| Pommard 1er Cru Les Pézerolles | £330.00 |
| Tighter nose and a little stricter wine. Good tannins and intensity. Will need a little more time. Drink from 2008. | |
| Pommard 1er Cru Les Rugiens | £432.00 |
| Unfortunately the vineyard was quite affected by the August hail but it does not show in the wine. Extremely intense and spicy with ripe and concentrated fruit. The tannins are much more present here. Drink from 2009. | |
| Corton Pougets Grand Cru | £432.00 |
| The 45 year old vines in this vineyard are a new purchase. The result is magnificent with racy and mineral characters as well as pure fruit definition. Excellent first attempt. Drink from 2008. | |
| Domaine De Courcel | |
| For the past few years, Yves Confuron has steadily improved the quality of the wines produced at De Courcel. 2004 was a challenge as the malo-lactic fermentation took nearly a year to complete but the results are astonishing and the wines are on the par with the previous successful years. | |
| Red | |
| Pommard Vaumuriens | £218.00 |
| A great effort for a village wine. Ripe and rich fruit with quite a bit of tannins too. This is also complex and great value. Drink from 2008. | |
| Pommard 1er Cru Croix Noires | £252.00 |
| Quite full and intense nose with nice concentration of ripe fruit on the palate. Classier too, this will age nicely but is already showing real balance and some style. Drink from 2009. | |
| Pommard 1er Cru Grand Clos des Epenots | £286.00 |
| Perhaps the best at the moment. Intense and deep nose. Bigger structure too with ripe and complex fruit flavours. Should age well. Drink from 2010. | |
| Pommard 1er Cru Les Rugiens | £306.00 |
| Different style altogether due to the different terroir. Less immediate and showy this is classy and has a very long finish. Needs time. Drink from 2010. | |

Domaine Bize

Patrick is Savigny's cornerstone and produces some stunning wines with impressive regularity. The whites are also some of the best in the Cote de Beaune, beautifully crafted by Patrick's right hand man, Guillaume Bott. 2004 is no exception and the reds are more classic than 2003 while the whites are reaching new heights.

White

Bourgogne Les Perrières £84.00

A racy wine with freshness and balance. Great minerality for a simple Bourgogne. Drink from 2006.

Savigny Les Beaune £144.00

Even more mineral and zippy with some citrus fruit. Some delicate flavours and very good length. Very impressive. Drink from 2006.

Savigny Les Beaune 1er Cru Vergelesses – limited £192.00

A little richer and classier with added richness on the palate. This is rather exceptional for Savigny. Drink from 2007.

Red

Bourgogne Les Perrières £84.00

Wonderful fresh red fruit aromas. The palate follows with the same easy fruit and soft tannins. Perfect for early drinking. Drink from 2006.

Savigny Les Beaune Les Bourgeots £129.00

Nice colour and red berry nose. Supple with fresh and fine fruit. This is round and nicely balanced. Very good for a simple village. Drink from 2006.

Savigny Les Beaune Aux Grands Liards £144.00

Deeper with a hint of oak. The palate is richer and a little more complex. Again, it is well-balanced and the tannins are quite supple. Drink from 2007.

Savigny Les Beaune 1er Cru Serpentières £177.00

Quite fat and complex with some spices and leathery notes. Nice structure for medium ageing. Drink from 2008.

Savigny Les Beaune 1er Cru Les Guettes £177.00

The malo-lactic fermentation wasn't finished during our last visit making this more difficult to judge but the wine was showing great potential in line with the other premiers crus. Drink from 2008.

Savigny Les Beaune 1er Cru Aux Vergelesses £183.00

Often our favourite. This has more minerality but is a little closed although the class is beginning to show. Definitely more serious. Drink from 2008.

Côte de Nuits

Domaine Sylvie Esmonin

Sylvie Esmonin is a grower who breaks the mould in Gevrey Chambertin; where others chase full-bodied and brawny wines, she continues to produce stylish wines that have immense grace and freshness. Now that the work on the new cellar is completed, Sylvie will be able to age her wines in even better conditions. Unfortunately after the minuscule 2003 vintage, 2004 has once again delivered a small crop but the quality achieved over the past three years is still there.

Red

Bourgogne

£72.00

Very good cassis nose, also present on the palate. Nice crunch and purity; this is really good; just a shame that the quantities available are so small. Drink from 2007.

Cotes de Nuits Villages

£95.00

Sweet and ripe black cherry with mineral notes. A little more structure and complexity. Well crafted. Drink from 2007.

Gevrey Chambertin

£132.00

Dark berry aromas with sweet and ripe fruit flavours. Rounder palate too with just a touch of tannin but no harshness. Great value. Drink from 2008.

Gevrey Chambertin Vieilles Vignes

£174.00

This was picked at 13.8% and it shows. Ultra ripe and concentrated but with more freshness and balance than the 2003s. Very fine too, this is a steal. Drink from 2008.

Gevrey Chambertin 1er Cru Clos Saint Jacques

£318.00

A little toast and black cherry on the nose. Deep and concentrated palate with the usual finesse, trademark of the Domaine. Great balance, another huge success. Drink from 2009.

Domaine Lignier-Michelot

We have been importing Virgile Lignier's wines for 2 years now and we are pleased to see his continuous drive towards quality. The 2003's have been a huge success but we believe that the 2004s will confirm the status of this young "vigneron". The wines are ripe and concentrated, without the slightly over ripe notes of the 2003s and are, in the majority, for medium ageing.

Red

Bourgogne

£72.00

Perfumed nose with easy soft fruit but good acidity. A nice early drinking Cotes de Nuits. Drink from 2006.

Chambolle Musigny

£162.00

Fine and delicate nose and with good freshness and structure without being too grippy. Nice finish too. Drink from 2007.

Chambolle Musigny Vieilles Vignes

£174.00

More intense and fuller nose with some black cherry fruit. Good fine tannins. Not an explosive wine but great balance and structure. Drink from 2008.

Gevrey Chambertin

£162.00

Great Pinot nose. Good fruit with full, ripe cherry and dark fruit flavours. A very good example. Drink from 2008.

Morey Saint Denis

£162.00

The nose is still a little closed. Lovely sweet fruit, ripe with nice purity and good definition. Drink from 2007.

Morey Saint Denis Vieilles Vignes

£174.00

More mineral with a touch of black cherry. Still tight palate with good grip and more intensity. Needs a little more time. Drink from 2008.

Domaine Lignier Michelot Cont...**Morey Saint Denis En la Rue de Vergy**

£174.00

This is more open with nice fragrant nose. Fleshy and richer palate with nice lift. Quite attractive already. Drink from 2008.

Morey Saint Denis 1er Cru Faconnières

£210.00

Sweet spices and mineral notes. Very sweet and concentrated fruit with a little more extraction. Intense finish with great acidity.

Drink from 2009.

Morey Saint Denis 1er Cru Chenevrys

£210.00

Lovely perfumed nose with crunchy fruit and good definition. This is showing very well with intense sweet fruit and good lengthy finish.

Drink from 2009.

Morey Saint Denis 1er Cru Aux Charmes

£210.00

Toasty oak and spices. Rich and silky palate with a hint of oak. Good structure and great potential. Fine balance too. Drink from 2009.

Clos Vougeot Grand Cru

£348.00

Sweet and spicy very attractive nose. Very powerful and intense; quite masculine. Good example. Drink from 2009.

Clos de La Roche Grand Cru

£348.00

A lot of black cherry and mineral notes. Very classy palate with rich and complex flavours. Again quite muscular and intense but not over extracted. Some savoury notes. Impressive. Drink from 2009.

Domaine Jacques-Frédéric Mugnier

The Domaine has seen a huge revolution in 2004 with the return to the Estate of the Clos de la Maréchale vineyards. This 10-hectare parcel of Nuits Premier Cru, leased to the house of Faiveley for many years, has almost trebled the size of J.F. Mugnier's property. But the style hasn't changed and visiting the brand new cellar this year we were impressed by the quality and style of the new wines. In order to achieve the very best result the Nuits wines have been divided in 3 categories: the less interesting being sold in bulk, a first selection being declassified in a village Nuits (Clos des Fourches, previous name of the Clos de la Maréchale) and the 'cream' going into the Premier Cru Clos de la Maréchale.

Red**Nuits St Georges Clos des Fourches**

£186.00

Lots of black cherry, ripeness and concentration. This has great finesse too with good underlying power. Great village Nuits

(in fact a declassified premier cru); a little savoury finish with some mineral characters. Drink from 2010.

Nuits St Georges Clos de la Maréchale

£297.00

Deeper and richer fruit with a lovely sweetness and concentration. The palate shows a great balance with plenty of acidity and fine

tannins too. This must be among the very best Nuits produced this year. Drink from 2011.

Chambolle Musigny

TBC

Pure and sexy nose, a true 'Chambolle', with a fabulously silky texture and pure flavours. Great balance and definition. Very successful wine.

Drink from 2008.

Chambolle Musigny 1er Cru Les Fuées

TBC

Still the same style but a little richer with ripe fruit and great finesse. Lots of ripe raspberry and black cherry with a touch of minerality.

Drink from 2009.

Bonnes Mares Grand Cru

TBC

Fuller, richer nose and more concentrated wine. This is really powerful and definitely worth its Grand Cru status. Drink from 2011.

Chambolle Musigny 1er Cru Les Amoureuses

TBC

Quite tight at present, not as charming as anticipated and yet so pure; more power than Les Fuées with great length and purity.

Needs a little time. Drink from 2010.

Le Musigny Grand Cru

TBC

Unbelievably rich and velvety, so appealing already, almost too good. Very complex and so perfect. Fantastic wine. Drink from 2010.

Domaine Confuron-Cotetidot

The wines have some of the best potential for long ageing. Don't buy their wines if you want an easygoing, early drinking Pinot. The vintage here is very classic Cotes de Nuits, with great structure, ripe fruit and evident tannins demanding a few years cellaring.

Red**Bourgogne**

£81.00

Quite closed but nice fruit and good tannins. Drink from 2008.

Vosne Romanée

£215.00

Rich nose with very ripe fruit, firm structure and medium tannins. Needs a little time. Drink from 2009.

Gevrey Chambertin

£215.00

Great perfumed nose already showing very well. Lovely ripeness and complexity for a village wine and so beautiful at present.

A great example. Drink from 2008.

Vosne Romanée 1er Cru Les Suchots

£286.00

Very fine nose although quite muted at present. The palate shows some black cherry fruit, good concentration and a strong tannic structure.

This is a big wine with a lot of complexity but will require a few years to come through. Drink from 2011.

Gevrey Chambertin 1er Cru Lavaux Saint Jacques

£300.00

Nice complex aromas with a touch of new oak. Full-bodied and intense palate with a nice richness and concentration. Drink from 2010.

Echezeaux Grand Cru – limited

£410.00

Very complex nose already. Rich, warm mouth feel with delicious black fruits, mocha and notes of spice. Not as firm as the Suchots.

Drink from 2011.

Clos Vougeot Grand Cru – limited

£443.00

Nice nose and plump, rich and ripe black fruits. This is showing very well already with a full almost fat palate and nicely integrated tannins.

Drink from 2010.

Domaine Robert Chevillon

Bertrand and Denis Chevillon have made some very good Nuits this year with their usual rich and opulent style. Not as exuberant as the 2003s, they show a great definition of terroirs; the appealing, more forward style of the Bouscelots, Pruliers, Perrieres contrasting with the firmer, long lasting Vaucraains or Saint Georges.

They are also still very good value.

Red**Nuits St Georges Vieilles Vignes**

£168.00

Quite forward and supple, with rich and sweet fruit. Well made, easy going and great value. Drink from 2007.

Nuits St Georges 1er Cru Les Chaignots

£234.00

Intense and complex nose with black cherry and spices. Sweet and delicious fruit and a little toast. The tannins are very round. Drink from 2007.

Nuits St Georges 1er Cru Les Bouscelots

£234.00

In the same mould as Chaignots. Ripe and spicy with quite a bit of oak. Almost drinking now! Very appealing in its youth. Drink from 2007.

Domaine Robert Chevillon Cont...

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| Nuits St Georges 1er Cru Les Roncières | £234.00 |
| A little firmer with more structure. The tannins are a bit more evident but this is still quite appealing and delicious. Drink from 2008. | |
| Nuits St Georges 1er Cru Les Perrières | £234.00 |
| Sweet and ripe fruit with lots of concentration. More acidity and a touch of minerality on the palate. Drink from 2008. | |
| Nuits St Georges 1er Cru Les Pruliers | £234.00 |
| This is more complex with strawberry and blackcherry flavours. Gorgeous fruit and more structure. This is very good this year. Drink from 2009. | |
| Nuits St Georges 1er Cru Les Cailles | £294.00 |
| A larger cuvée since 2003. More serious, multi layered wine with notes of ripe cassis, black cherry and spices. Very fine too with great balance and purity. Drink from 2010. | |
| Nuits St Georges 1er Cru Les Vaucrains | £294.00 |
| Superb spicy nose. The palate is muscular with good fruit. This is a big masculine wine with excellent length and a savoury finish. Very good this year. Drink from 2010. | |
| Nuits St Georges 1er Cru Les Saint Georges | £294.00 |
| A little more muted than the Vaucrains but showing lots of power and concentration. Tight with great mineral characters. Drink from 2010. | |

Domaine Gouges

Gouges is one of the great names of Nuits St Georges. Christian Gouges has long been associated with producing hugely long-lived wines; he told us that he sees the 2004 as perfectly balanced with very good ripeness brought by the four weeks of north wind just before the harvest. The 2004 has been another success here, with great definition of terroirs. The Nuits village and Clos des Porrets are already appealing while the Pruliers and Les Saint Georges are more classic and require time.

Red

| | |
|---|---------|
| Nuits St Georges | £162.00 |
| Lovely pure black berry fruit that is beautifully balanced on the palate. Very good Nuits St Georges with the right power and structure but keeping a fine harmonious mouth feel. Drink from 2008. | |
| Nuits St Georges 1er Cru Clos des Porrets | £255.00 |
| A little tighter and more 'Gouges' style. Very nice concentration with a touch more tannins but still perfectly balanced. Lovely length. Drink from 2009. | |
| Nuits St Georges 1er Cru Pruliers | £255.00 |
| The vines are only 200 metres from the Clos des Porrets but the style is quite different. A touch more austere but with great finesse. This has the potential to be a 'vin de garde'. Firmer but fine tannins. Drink from 2010. | |
| Nuits St Georges 1er Cru Les Saint Georges | £360.00 |
| A much bigger wine with glorious ripe fruit and an almost silky texture. Hugely concentrated and pure, this must be one of the successes of the vintage. Drink from 2012. | |

Domaine Denis Mortet

Denis's reputation has been achieved by a tremendous work both in the vineyards and the cellar. 2004 was a year where the vineyard management was crucial and it shows. The wines are beautifully crafted, showcasing each terroir. It's worth noting the main change this year: Denis has decided to blend his 5 Gevrey Chambertin to make only two cuvées (only one in 2004 but two from the 2005 vintage) in order to achieve even more complexity and balance even at village level. Also a success is the continuation of the finer, more elegant trend started three or four years ago. He has completely abandoned the deeply coloured, extracted style of Pinot in his quest of finesse and purity.

White

Bourgogne

£102.00

Nice nose with white fruit notes, touch of citrus and rich and ripe palate. Very good example of a Chardonnay from the Cotes de Nuits. Nice zesty finish. Drink from 2007.

Red

Bourgogne Cuvée de Noble Souche

£120.00

Beautiful nose, creamy and velvety feel with soft tannins and quite a bit of power. Perfectly judged. Drink from 2007.

Fixin

£218.00

A newly acquired vineyard with 40 years old vines. Inky, tight nose with a lot of mineral notes. Very intense and complex with nice tannin structure. Drink from 2008.

Gevrey Chambertin Les 5 Terroirs

£297.00

This truly reflects Mortet's style: complex and mineral, pure and sexy. The combination of the terroirs has been beautifully handled and the result is magnificent. This will become a reference for village Gevrey. Drink from 2008.

Gevrey Chambertin 1er Cru – very limited

£489.00

A touch of toasty oak and a lot of young sweet fruit. This also has a little more tannins. Powerful and mineral finish. Drink from 2009.

Gevrey Chambertin 1er Cru Les Champeaux – very limited

£495.00

This is more muscular and showing a little extraction at present. Very long and powerful in the mouth. Definitely more a 'vin de garde'. Drink from 2011.

Gevrey Chambertin 1er Cru Lavaux Saint Jacques

£495.00

Great nose with notes of chocolate and black cherry. Fuller and sweeter than the Champeaux, this is still a little closed and subdued on the palate. Very fine and great potential. Drink from 2010.

Chambolle Musigny 1er Cru Aux Beaux Bruns – very limited

£495.00

Very Chambolle floral nose of violets and blueberries. Silky but explosive palate bursting with ripe fruit. So appealing but the tannin structure should help the wine last for many years. Drink from 2009.

Clos Vougeot Grand Cru – very limited

£970.00

Complex and lovely nose with ultra ripe black fruit and meaty flavours. This is very powerful and rich with lengthy tannins. Lots of volume. Drink from 2011.

Chambertin Grand Cru – very limited

£1450.00

Very tight and muted nose but a real explosion on the palate. Fantastically rich and powerful, everything one expects from a Grand Cru. Such a shame that it's so rare. Drink from 2012.



Terms & Conditions of Sale

These terms apply to all sales transactions, unless varied in writing, and form the basis of accepting any order.

1. **Prices:** prices are quoted in £ per case (12 x 75cl, unless otherwise stated) in bond (exclusive of duty and VAT).
2. **Order and payment:** our minimum order is 1 case (9 litres) and orders must be in multiples of 1 case. All orders are subject to confirmation. Orders cannot be confirmed until payment is received in full; payment may be made by direct transfer to our bank or by Visa, Mastercard or Switch (Maestro). Wines remain the property of Genesis Wines Limited until paid for in full.
3. **Delivery:** wines will be shipped from February 2006 through to November 2006. Customers will be informed when the wine has arrived at our bonded warehouse. Delivery is free within mainland UK (except for Scottish Highlands) for orders over £250 (ex VAT) per consignment. Please enquire for delivery charges to Scottish Highlands, Northern Ireland, the Channel Islands and other destinations. Export customers can be put in touch with a freight forwarder.
4. **Damaged wines:** you undertake to inspect goods on delivery and notify Genesis Wines Limited in writing within 5 days of any damaged wines or other defects.
5. **Force majeure:** we shall not be liable for any failure to meet our obligations caused by events outside our control.
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