



Burgundy 2005 En Primeur Offer

January 2007



Genesis Wines

Burgundy lovers should be delighted with this, our third, Burgundy En Primeur Offer. For a region that is renowned for its contrariness, 2005 has everything you could want to satisfy 'great wine' potential, as Christian and James explain in their vintage summary opposite.

In addition, following the not-so-forgettable price increases of Bordeaux 2005, the Burgundian wine makers have resisted similar pressure from international demand, keeping prices reasonably stable. The only downside would seem to be a necessity to act quickly to secure your favourite wines.

With a new grower and even more wines, this is our most extensive Burgundy En Primeur offer yet. However, if you are unable to find the wine you are looking for, or require some further information, please contact any of the Genesis team whose details you will find on page 2. We are always delighted to speak to you.

Why Buy En Primeur?

For those new to 'en primeur' offers, it is essentially the 'first offering' of the wines when they are still in preparation for bottling at the wine makers. Wines are offered at an in bond price, ie excluding duty and VAT, all of 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.

The Offer

- Prices are quoted in bond UK per case of 12 x 75cl, unless otherwise stated.
- Est indicates an estimated price.
- Payment is due with order.
- Wines will be shipped between February and November 2007.

This Offer opens on 9 January.

www.genesiswines.com

The Burgundy offer and vintage report will be on the website from 9 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

24 February

New Fine Wine List

Burgundy 2005 En Primeur Offer

Introduction

Burgundy 2005 is a first class vintage. An almost perfect climate with less of the difficult conditions that characterised the past few vintages laid the foundations for an extremely favourable outcome. The spring and summer were very sunny and warm but without the excesses of 2003 and there was very little rain. The rain that finally fell in September wasn't enough to affect the concentration of the grapes; on the contrary it helped finishing the ripening. The grapes were very healthy, surely the best since 1999 and the vintage was qualified as easy to vinify. Smiles on growers' faces during our visits said it all. The overall quality is so good that it was difficult to criticise anything we tasted. Perfection is so difficult to attain but the 2005 vintage must be pretty close!

The Wines

The result is a range of beautiful, quite firm and well-structured reds and ripe whites with good acidity levels and concentration. The reds exuded quality across the board from the simple Bourgogne to the best Grand Cru. The best producers have made some great wines with fantastic balance and just the right amount of the main three components for laying down: ripe fruit, good acidity and tannin levels. The whites are generally riper and fuller than the 2004s with more concentration. The best examples from the 2005 whites are perhaps even better than the famed 2004s but a few have some over-ripe characteristics reminiscent of the 2003 vintage. Our selection reflects the best wines we tasted.

Recommendation

With malo-lactic fermentation very slow to be completed this year, it took a long time to be able to finally assess the differences between the cuvees and producers. However, we feel our initial expectations have been justified. This is a truly magnificent vintage, some are saying a blend of the best of 2002 and 2003.

The prices are in general a little higher than 2004 but still very reasonable and nowhere near the excesses seen with the Bordeaux 2005 campaign. In fact, some producers didn't change their prices at all. Bravo!

We anticipate a huge demand for the best wines and would advise you to be very quick in expressing your wishes.



James Price and Christian Honorez
January 2007

Please note our new address:
78 Tachbrook Street, London SW1V 2NA
All telephone and fax numbers remain the same

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Chablis

Domaine Billaud Simon

We first offered Billaud Simon's Chablis in our Burgundy 2004 offer and, as it was such a success, we are pleased to include the 2005s. Following the delicate and fine 2004 vintage, 2005 is definitely fuller, richer with great concentration that still reflects the Domaine's hallmark finesse and precision. All the wines have greater intensity and purity.

Chablis Tête d'Or

£75.00

A special cuvée with a little oak ageing. Quite racy and concentrated with just a little added richness over the classic Chablis. Drink from 2007.

Chablis 1er Cru Vaillons

£106.00

A classic Chablis from the Billaud stable. Fine with delicate mineral notes, just a little richer than the 2004 with beautiful concentration. Drink from 2007.

Chablis 1er Cru Mont de Milieu

£111.00

A little more delicate and refined than the Vaillons, this is quite subtle but the richness of the vintage gives more power and length than 2004. Drink from 2007.

Chablis 1er Cru Montée de Tonnerre

£125.00

From a 75 year old vineyard. A step up, with racy acidity and mineral tones. Almost a Grand Cru. Drink from 2007.

Chablis 1er Cru Mont de Milieu Vieilles Vignes

£125.00

A little toast on the nose. A richer and creamier Chablis. Nicely integrated with beautiful balance. Drink from 2008.

Chablis Grand Cru Vaudésir

£260.00

Quite rich with concentrated fruit and good classic mineral notes. Nice intense finish but needs a little time. Drink from 2009.

Chablis Grand Cru Les Preuses

£290.00

A richer and more voluptuous wine, very intense and persistent. Drink from 2010.

Chablis Grand Cru Les Clos

£310.00

As always, one of the classiest wines here. This is beautiful, very long and complex with lots of minerality and richness. Refined despite its power. Drink from 2010.

Chablis Grand Cru Blanchots Vieilles Vignes

£350.00

The difference here is that it is partly vinified in oak. A little less classic Chablis but incredibly attractive with superb length and richness. Nice fresh finish too. Drink from 2010.

Maconnais

Domaine Christophe Cordier

We are proud to have been working with Christophe for many years. He is one of the best growers in the Maconnais and is often favourably compared to famous Domaines from the Côte d'Or. The 2005s are very intense and concentrated with very good acid levels. Unfortunately the yields have been very small and the quantities are very limited this year.

Viré Clessé, Christophe Cordier

£81.00

A new appellation for Christophe. This is very appealing with great concentration and intensity surely due to the very low yield of just 30 hectolitres per hectare. Drink from 2007.

Saint Veran En Faux, Domaine Cordier

£125.00

One of the best St Veran produced. Wonderful citrus and toast on the nose. Rich, with good natural acidity and class. Drink from 2008.

Pouilly Fuissé, Domaine Cordier

£115.00

Due to the excellent quality of the vintage, Christophe didn't make his simple cuvée Terroir de Pouilly. Stylish and very concentrated but also fine and well balanced. Drink from 2008.

Pouilly Fuissé Terroir de Vergisson, Domaine Cordier

£150.00

Vergisson has some of the best terroirs in the appellation. This is very lively with nice mineral notes and great length. Superb. Drink from 2008.

Pouilly Fuissé Vieilles Vignes, Domaine Cordier

£150.00

Very good intensity and concentration. This has less acidity but is not heavy at all. Nice and creamy mouth feel. Drink from 2008.

Pouilly Fuissé Les Vignes Blanches, Domaine Cordier

£160.00

From selected vines. Good, stylish nose with nutty, complex flavours. Great length too. Very good. Drink from 2008.

Pouilly Fuissé Vers Cras, Domaine Cordier

£200.00

This is more like Premier Cru Côte d'Or with fabulous depth, power and finesse. Beautifully crafted. Drink from 2009.

Pouilly Fuissé Vers Pouilly, Domaine Cordier

£225.00

The best wine of the Domaine. Creamy and full with nice acidity to balance – very impressive. It's just a shame that our allocation is so small! Drink from 2009.

Côte de Beaune

Maison Deux Montille

Alix De Montille has moved into the new cellar in Meursault with more space and better storage facilities. The quality keeps improving and, after the very successful 2004 vintage, it's no small achievement. The style is still very precise and restrained even in this ripe vintage. Recognising the wines' success and to fulfil the ever growing demand, she has bought larger quantities of grapes from the Côte Chalonnaise and the lesser appellations of the Côte de Beaune and has added a Montagny to the range. We are also extremely pleased to offer a very small quantity of Grand Cru Bâtard and Chevalier Montrachet.

White

Rully £114.00

Coming from a vineyard called "Les Chaponnières" this has a nice honeyed and mineral nose. Easy and gentle style for drinking within 2 to 4 years.

Montagny 1er Cru Les Couères £136.00

Very good for this appellation. A serious wine with nice oak treatment, complex and quite restrained. Drink from 2008.

Saint Romain Les Jarrons £136.00

Very ripe nose with notes of peach and some oak. Round but with good mineral characters and ripe fruit. Very good. Drink from 2008.

Rully 1er Cru Les Clous £136.00

Not as showy. Very good concentration and richness with some white fruit. Needs a little more time to develop. Drink from 2009.

Auxey Duresses La Canée £145.00

Lovely nose, rich and round. Again, quite ripe palate with good weight and concentration but good acidity too. Meursault in style. Drink from 2009.

Saint Aubin 1er Cru Sur Gamay £155.00

Quite mineral nose with a touch of honey. Zesty lime on the palate, very good length too. Excellent example. Drink from 2009.

Pernand Vergelesses 1er Cru Sous Frétille £168.00

A little blossom on the nose with rich mineral notes and very ripe fruit. Excellent and showing great potential. Drink from 2009.

Meursault Les Grands Charrons £202.00

Rounded, ripe nose. The mouth is showing rich and deep fruit characters but also great balance. Superb. Drink from 2010.

Meursault Les Tessons £235.00

A new cuvée for Alix. This is very fine with great class and a fabulous acidity. A lovely wine. Drink from 2010.

Meursault 1er Cru Les Bouchères £300.00

Slightly muted nose but a powerful and very ripe palate. Lots of concentration with pear and apricot flavours and good mineral notes. Even better than the 2004. Drink from 2011.

Meursault 1er Cru Les Charmes £324.00

This had just finished its malo-lactic fermentation and was not easy to taste. However, the style is opulent and rich but not too much with just enough minerality and acidity to balance the ripeness. Impressive. Drink from 2010.

Meursault 1er Cru Poruzots £335.00

Lovely and stylish nose. Incredibly intense with superb acidity and concentration. Racy finish too. Bravo. Drink from 2011.

Chassagne Montrachet 1er Cru Les Chaumées £324.00

Quite flashy nose with lovely ripeness. Rich palate with good definition and balance. Drink from 2011.

Maison Deux Montille cont...

Puligny Montrachet 1er Cru La Garenne £335.00

Very nice stylish nose. Good, typical palate, a little richer than the 2004 but very concentrated and racy. Very good this year. Drink from 2011.

Corton Charlemagne Grand Cru – very limited £500.00

Again richer than the 2004. Good intensity and minerality on the palate. Ripe fruit with notes of pears and peach. Great length. Drink from 2011.

Bâtard Montrachet Grand Cru – very limited £900.00

Rich, deep and concentrated nose with superb complexity. Lovely depth with ripe fruit and warmth in the mouth. Really classy. Drink from 2011.

Chevalier Montrachet Grand Cru – very limited £1200.00

Very elegant and sexy nose. Intense fruit characters and very appealing. A show stopper. Superb. Drink from 2012.

Red

Chambolle Musigny Babillères £250.00

Lovely sweet and juicy nose. Lots of strawberry and raspberry on the palate with great freshness. Very fine and delicate finish. Drink from 2010.

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 2005 vintage has produced some of the best ever reds for this Domaine. The whites are rich and intense with a great mouthfeel. Unfortunately Olivier's reputation around the world is such that our allocation is extremely limited.

White

Saint Aubin La Princesse £111.00

Mineral nose with ripe, round and juicy palate. Easy drinking white Burgundy. Drink from 2007.

Saint Aubin 1er Cru Les Clos de Meix £141.00

Very ripe fruit with subtle oak and great intensity. Again, this will be ready early. Drink from 2007.

Saint Aubin 1er Cru En Remilly £177.00

More serious with better minerality, some spices and tropical fruits on the palate. Good complexity. Drink from 2008.

Puligny Montrachet Les Tremblots £177.00

A finer example with some mineral notes and good acidity. Definitely finer and stylish. Drink from 2008.

Red

Saint Aubin 1er Cru Les Castets – limited £114.00

Good concentration with a touch of minerality. Black fruits and ripeness on the palate. Very good this year. Drink from 2009.

Chassagne Montrachet La Goujonne Vieilles Vignes – limited £114.00

Nice and juicy nose. Round and quite easy style with nice ripe fruit. A polished and balanced wine. Drink from 2008.

Domaine Louis Carillon

There is no need to present the Domaine Carillon as one of Burgundy's super stars. Everything seems so simple here, no make up or fancy work but just great vineyard management bringing top quality grapes back to the winery. The serious but classic élevage produces some of the best and rarest bottles from this "mythique" appellation.

White

Puligny Montrachet - limited Est £200.00

Nice intense nose with a touch of blossom. Deep and rich but with lovely intensity. Neat and precise wine. Drink from 2008.

Puligny Montrachet 1er Cru Champs Canet – very limited Est £340.00

Richer nose with a hint of honey. Very ripe and weighty but with nice acidity to help the balance of the wine. Lovely length too. Drink from 2009.

Puligny Montrachet 1er Cru Les Combettes – very limited Est £340.00

Quite rich and broad style this year. Impressive and intense. Good for drinking early. Drink from 2009.

Puligny Montrachet 1er Cru Les Perrières – very limited Est £360.00

Definitely a richer year. This has a bit more mineral character. Rich and very persistent. Drink from 2010.

Puligny Montrachet 1er Cru Les Referts – very limited Est £360.00

Very classy, intense and tighter. More classic Puligny with added freshness and finesse. Very good. Drink from 2010.

Domaine Jean Philippe Fichet

Jean Phippe 2004s were very good and had great reviews but we believe that the 2005s are superior. The better concentration suits his wines and he has managed to keep a great balance despite the evident ripeness of the fruit. After so many years of trying to reach perfection, Jean Philippe is closer than ever with this vintage. He is now clearly in the Meursault premier league of producers.

White

Hautes Côtes de Beaune £70.00

Very attractive wine with good rich and ripe palate. Superb value too. Drink from 2007.

Bourgogne £79.00

Aged in larger oak barrels, this has a roundness and will be terrific in a couple of years. Drink from 2008.

Bourgogne Vieilles Vignes £95.00

Quite serious on the nose. Complex and ripe flavours, very Meursault-like. Real depth and weight – should be exceptional. Drink from 2008.

Meursault £175.00

A blend of Les Clous, Narvaux, Limosin, Criots and another couple of small vineyards. This is very showy for a village; rich but controlled with a lovely balance. Nice complex finish. Drink from 2009.

Meursault Meix Sous le Chateau £190.00

A little rounder and a more classical style of Meursault. Opulent and ripe fruit with hints of apricot and a generous, rich palate. Drink from 2008.

Meursault Les Gruyaches Vieilles Vignes £224.00

Incredibly concentrated and rich with lots of ripe fruit and luscious mouth feel. Drink from 2009.

Meursault Chevalières – limited £245.00

More mineral with good intensity and freshness, this is better balanced and very pure. Lovely wine. Drink from 2010.

Meursault Tessons – limited £256.00

This is the star of the cellar. Very serious and concentrated – almost Premier Cru level. Superb balance and definition. Drink from 2010.

Domaine Jean Philippe Fichet cont...

Puligny Montrachet 1er Cru Referts – limited £335.00

Very pure nose with great complexity. Very Puligny-like with added richness. Opulent but not too weighty. Drink from 2011.

Red

Bourgogne £76.00

Ripe and perfumed nose with juicy and attractive fruit. Easy style for earlier drinking. Lovely wine. Drink from 2007.

Monthèlie £84.00

Sweet notes on the nose. Black cherry fruit, juicy and quite approachable already. Ripe finish with good acidity too. Drink from 2008.

Domaine Guy Amiot

A classic range of well made wines with the usual highlights from some of the best vineyards in the Village. The Caillerets and the Demoiselles are always great references in their appellations.

White

Chassagne Montrachet £150.00

Ripe and appealing wine with fresh and balanced palate. For early drinking. Drink from 2008.

Chassagne Montrachet 1er Cru Les Vergers £220.00

From 50 year old vines. Very rich and intense with a little minerality. Already attractive. Drink from 2009.

Chassagne Montrachet 1er Cru Les Caillerets £252.00

From 60 year old plus vines. Very intense and concentrated. Good length with ripe fruit and spices on the palate. Drink from 2009.

Puligny Montrachet 1er Cru Les Demoiselles – limited £450.00

Really rich and massive this year, almost Bâtard-like. Honey and ripe fruit, quite impressive. Drink from 2009.

Le Montrachet – very limited £2040.00

Very powerful and concentrated as expected. Needs some time to find its balance. Very showy. Drink from 2010.

Domaine Bernard Morey

Bernard is retiring or, at least, has reached retirement age but we hope that he will stay involved in the running of the Domaine. Obviously, Vincent and Thomas, his sons are perfectly able to continue the successful work done by Bernard over the years and the 2005s are the perfect example of what the new generation is capable. The reds are a little more tannic than usual and will require a bit more ageing but the whites are, as always, sumptuous, intense and perfectly balanced.

White

Saint Aubin £120.00

Showing very well this year: ripe but not too much with a good concentrated, zesty finish. Drink from 2007.

Saint Aubin 1er Cru Les Charmois £154.00

Nicely controlled wine with beautiful balance between ripeness and acidity with a hint of mineral characters. Typical Morey wine. Drink from 2008.

Santenay 1er Cru Passetemps £172.00

More subtle nose with a hint of spice and violet. Again, well made and perfectly balanced. Drink from 2009.

Chassagne Montrachet 1er Cru Clos St Jean £235.00

Super nose, rich and ripe. Nice fresh feel in the mouth with lots of minerality. Beautifully crafted, this is exceptional. Drink from 2011.

Chassagne Montrachet 1er Cru Les Baudines	£235.00
A bit closed at present. Nice balance and finesse but needs a little time to develop. Not as showy as the Clos St Jean. Drink from 2011.	
Chassagne Montrachet 1er Cru Les Chenevottes	£235.00
Mineral and intense nose. Quite grippy with some spice and white fruit on the palate. Drink from 2010.	
Chassagne Montrachet 1er Cru Les Morgeots	£250.00
Good serious nose, ripe with a hint of anis. Deep and intense with quite a bit of weight. Seriously good wine. Drink from 2011.	
Chassagne Montrachet 1er Cru Les Embrazées	£250.00
Always one of our favourites; unfortunately very limited this year. This has the power and intensity of the Clos St Jean with added finesse. Very long too with mineral notes. Drink from 2011.	
Puligny Montrachet 1er Cru Les Truffieres	£300.00
This is very stylish with zesty acidity and lots of mineral notes. Classy, rich and persistent finish. Drink from 2011.	
Red	
Santenay Vieilles Vignes	Est £112.00
Black fruits and spices on the nose. Blackberry and black cherry fruit and good structure but not extracted. Very good. Drink from 2009.	
Chassagne Montrachet Vieilles Vignes	Est £126.00
Nice sweet and ripe nose with notes of oak. Ripe, juicy fruit, very appealing palate with soft tannins. Drink from 2009.	
Santenay 1er Cru Passetemps	Est £138.00
Quite spicy nose with some oak. More grip and firmer tannins but well in tune with the rich and intense fruit. Drink from 2010.	
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. The 2005s are showing the great potential of the vintage with a range of well structured wines but the style has become less austere in recent years yet still seriously stylish.	
White	
Beaune 1er Cru Les Aigrots	£220.00
Rich but controlled nose. This has the house style, with great concentration and finesse for a Beaune. Drink from 2008.	
Puligny Montrachet 1er Cru Le Cailleret	£500.00
From one of the prime vineyards in Puligny. This is classy and virtually Grand Cru level. Superb concentration and length. Drink from 2009.	
Red	
Bourgogne	£105.00
Nicely crafted and very appealing. This shows all the class of the vintage. Drink from 2009.	
Beaune 1er Cru Les Sizies	£225.00
Rich and spicy nose. Bright, sweet black cherry fruit with fine definition. Firm but without edges. Drink from 2011.	
Beaune 1er Cru Les Grèves	£280.00
Great nose, very ripe. Lots of black fruit, more intense and massive. Needs time. Drink from 2013.	
Volnay 1er Cru Les Mitans	£400.00
Rich and ripe nose. Intense and concentrated palate and quite masculine. Definitely needs time. Drink from 2013.	
Volnay 1er Cru Les Champans	£400.00
Round and ripe black fruit aromas. Very Volnay, quite seductive despite the big structure of the vintage. Excellent. Drink from 2013.	

	£ per case ib
Volnay 1er Cru Les Taillepieds	£440.00
As always incredibly seductive. Silky with a huge structure and ripe, concentrated fruit. Magical. Drink from 2014.	
Pommard 1er Cru Les Grands Epenots	£400.00
Good ripe nose. More meaty with a rich and deep palate. Not as fine as Taillepieds but classic Pommard. Drink from 2013.	
Pommard 1er Cru Les Pézerolles	£400.00
Sweet nose. Supple, ripe black fruit. A bit closed at the moment but promising a lot. Drink from 2014.	
Pommard 1er Cru Les Rugiens	£530.00
More tannic and austere. A “vin de garde”. Massive, really Grand Cru status. Drink from 2015.	
Corton Pougets Grand Cru	£460.00
Concentrated but very closed – probably needs more élevage. As with most of the 2005s, it will need several years cellaring. Drink from 2014.	
Corton Clos du Roi Grand Cru	£520.00
Huge cherry fruit. Nice rich and appealing style. Dense, black fruit on the palate. Very, very good. Drink from 2014.	
Nuits St Georges 1er Cru Les Thorey	£280.00
Sweet and concentrated black fruit, quite juicy, with better balance. Classy wine. Drink from 2014.	
Vosne Romanee 1er Cru Malconsorts	£620.00
Fabulous nose, very sexy. Fat and juicy, very appealing mouth feel. So complex. Exceptional wine. Drink from 2014.	
Vosne Romanee 1er Cru Malconsorts “Christiane”	£800.00
Top Grand Cru level. Massively concentrated, silky too, this is simply Burgundy at its best. Drink from 2014.	
Domaine De Courcel	
Once again the malo-lactic fermentation was very slow for the 2005 vintage making the wines more difficult to taste. But the quality is evident with its deep colour, rich spicy fruit and intense concentration. These wines deserve more recognition and are offering great value.	
Red	
Bourgogne	£125.00
As with all the wines made by Yves Confuron, this is serious and concentrated. Beautiful this year, with ripe fruit and nice structure for a Bourgogne. Drink from 2009.	
Pommard Vaumuriens	£235.00
Great nose, black cherry and mineral notes. Some spices and touch of oak on the palate. Very good for a Village. Drink from 2009.	
Pommard 1er Cru Croix Noires	£270.00
Dense and powerful nose. Quite fat, although difficult to taste because the malo-lactic wasn't finished. Delicious fruit. Drink from 2010.	
Pommard 1er Cru Fremiers	£270.00
Finer and a bit more elegant, probably because the vineyard is very close to Volnay. Beautiful ripe fruit, concentrated but without excesses. Very nice wine. Drink from 2010.	
Pommard 1er Cru Grand Clos des Epenots	£300.00
Even riper. Huge fruit with a bigger, more tannic structure. This is really a 'vin de garde'. Very promising. Drink from 2012.	
Pommard 1er Cru Les Rugiens	£336.00
Perhaps not as massive as the Clos des Epenots but still plenty of ripe black fruit there. Extremely long, with extra layers. Drink from 2012.	

Domaine Bize

The reds here are always the reference for the village and 2005 is no exception. More concentrated than the 2004s, they are also more tannic and will require more time than the previous vintage. The whites are still some of the best made this side of Beaune and are a match for the best appellations.

White

Bourgogne Les Perrières £84.00

Great minerality for a simple Bourgogne. Quite fine with ripe fruit and just a hint of oak. Drink from 2008.

Savigny Les Beaune £144.00

Nice citrus notes. Zesty and mineral palate, good mouth feel and intensity. Very well made wine. Drink from 2008.

Savigny Les Beaune 1er Cru Vergelesses – limited £192.00

Even more mineral and intense. Toasty nose and creamy, almost fat texture. Drink from 2009.

Red

Bourgogne Les Perrières £90.00

Raspberry fruit, nice and easy wine with a touch of minerality. Supple tannins and ripe fruit for early drinking. Drink from 2008.

Savigny Les Beaune Les Bourgeots £155.00

Round nose, with black fruit and firmer tannins. Nice black cherry fruit, gentle structure. Very nice wine. Drink from 2009.

Savigny Les Beaune Aux Grands Liards £168.00

Deeper, sweet black fruit, juicy and ripe. This is showing quite a lot of suppleness with good balance. Drink from 2009.

Savigny Les Beaune 1er Cru Les Guettes £202.00

Stylish nose. This is showing very well with ripe and concentrated fruit. Nice warm mouth feel. Great length too. Drink from 2010.

Savigny Les Beaune 1er Cru Aux Vergelesses £208.00

Quite muted nose. Lovely sweet attractive fruit, very rich cherry, but also closed and needing time. This is very promising. Drink from 2011.

Côte de Nuits

Domaine Sylvie Esmonin

Sylvie Esmonin is beginning to change her style. The wines are still precise but there is definitely a move towards more structured and less flashy wines. One of the main reasons is that Sylvie is using more and more whole bunch cuvaision giving a firmer style of wines that are great for longer ageing. Be aware that, as she is ever more popular, our allocation is usually snapped up in a few hours.

Red

Bourgogne £75.00

Malo-lactic was not quite finished for the tasting but already showed nice ripe fruit with an intense palate. Very good depth and concentration for a simple Bourgogne. Drink from 2009.

Gevrey Chambertin £150.00

Lots of ripe fruit with a touch of spice. Definitely a bigger structure this year, not as subtle and delicate as usual. This will keep well. Drink from 2010.

Gevrey Chambertin Vieilles Vignes £196.00

Raspberry and black cherry aromas with intense fruit and quite a bit of tannin too. This is very serious. Unfortunately our allocation is much too small. Drink from 2012.

Gevrey Chambertin 1er Cru Clos Saint Jacques £372.00

Strangely, this is more upfront than the Gevrey Vieilles Vignes. Nice floral nose with some black cherry fruit, with touches of spice and pepper. Finer tannins too, this is more classic Sylvie in style. Drink from 2013.

Domaine Lignier-Michelot

We are so pleased to have found Virgile Lignier two years ago. Our expectations were right and the quality of the 2005 vintage is outstanding. The previous vintages have already been praised internationally but we think that the notes on his 2005s will be even higher. He is rapidly moving into the first class division of the Côte de Nuits.

Red

Bourgogne £72.00

Nice pure and simple fruit, very attractive. Vibrant and crunchy with just enough structure and good acidity. Very good for a Bourgogne. 30% of the wine comes from young Morey St Denis vineyards. Drink from 2008.

Chambolle Musigny £162.00

Fine and delicate raspberry nose. Crushed fruit with a silky texture and nice acidity. Drink from 2009.

Chambolle Musigny Vieilles Vignes £174.00

Bright and clean with more intensity. Richer with ripe fruit character, this is a lovely wine, very Chambolle in style, charming with beautiful tannins. Drink from 2011.

Gevrey Chambertin £162.00

Classic nose, with red and black fruit. Pure style with almost perfect balance. This is superb for a simple village. Surely Virgile's best effort to date. Drink from 2010.

Morey Saint Denis En la Rue de Vergy £174.00

Very ripe nose. Juicy black cherry, again ultra ripe palate but without any signs of heat. Very appealing. Drink from 2010.

Morey Saint Denis Vieilles Vignes £174.00

Nose a little muted at present. A step up in volume and depth. This is more complex and very powerful. Needs a bit more time. Drink from 2011.

Morey Saint Denis 1er Cru Faconnières	£210.00
Nose a little muted. Bigger and quite powerful with very ripe black fruit flavours. Already complex and very promising. Drink from 2013.	
Morey Saint Denis 1er Cru Cheneverys	£210.00
Perfumed nose with raspberry and sweet cherry aromas. The palate has good volume with some mineral characters. Firm but fine and very classy. Drink from 2012.	
Morey Saint Denis 1er Cru Aux Charmes	£210.00
Very perfumed, sweet elegant nose. The palate is equally sexy and voluptuous. The finish is also incredibly sweet and attractive. More like a Chambolle in style. Drink from 2011.	
Clos de La Roche Grand Cru	£348.00
Very classy nose, complex and deep. Nice structure, not too big with lots of minerality. Polished style with lots of layers and huge potential. Drink from 2013.	
Frédéric Magnien	
We are pleased to offer Frédéric Magnien's wines for the first time. We have been following his progress for the past couple of years and have decided to add him to our portfolio. The wines are quite firm and robust with some extraction and good élevage. They are not for early drinking and generally need 4 or 5 years before showing their true potential.	
Red	
Bourgogne Hautes Côtes de Nuits	£75.00
Simple but well made wine. Quite robust and serious style with firm but ripe tannins and good élevage. Drink from 2009.	
Gevrey Chambertin Vieilles Vignes	£167.00
Nose a little closed. Good, fairly robust wine with black fruit and serious but ripe tannins. Drink from 2010.	
Morey Saint Denis 1er Cru Clos Sorbé	£230.00
Nice fruit but also some oak on the nose. Touch of minerality and spices with good black cherry fruit flavours. Drink from 2010.	
Chambolle Musigny 1er Cru Feusselottes	£270.00
Quite meaty nose, black fruit and cassis. Delicate texture, very Chambolle, velvety and full of finesse. Drink from 2010.	
Gevrey Chambertin 1er Cru Perrières	£290.00
A bit more class with a sweet nose and a touch of oak. Intense and well structured with good power but fine tannins too. Drink from 2011.	
Vosne Romanée 1er Cru Aux Brulées	£340.00
From a superb vineyard location in Vosne. Nicely balanced with rich and intensely ripe fruit. Drink from 2011.	
Echézeaux Grand Cru	£500.00
This is quite oaky at present. Very ripe and sweet fruit, cassis and cherry. Very persistent and classy. Excellent. Drink from 2012.	
Charmes Chambertin Grand Cru	£500.00
Rich and deep black fruit aromas with an intense and quite firm palate. Has style but will need a little time to be ready. Drink from 2013.	
Latricières Chambertin Grand Cru	£675.00
Another big and powerful wine, very stylish with great mouth feel. Rich and voluminous structure with great length. Drink from 2013.	
Chambertin Clos de Beze Grand Cru	£820.00
This is quite seductive for a Grand Cru Gevrey. Powerful but also very young and needs lots of time. Sweet and ripe fruit with nice intensity. Drink from 2014.	

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. As Frédéric rates the vintage so highly, he is not going to bottle any de-classified straight Nuits St Georges but all the wine is going to make the Premier Cru La Maréchale. The first full year of work in the vineyard is paying off and the results are even more encouraging than the already superb 2004.

Red

Nuits St Georges 1er Cru Clos de la Maréchale £350.00

This is beautiful with lots of black cherry aromas. Intensely rich with lovely texture and muscle. Deep and powerful but with all the Mugnier finesse and precision. Drink from 2013.

Chambolle Musigny Est £260.00

So sexy and appealing! Juicy and pure fruit with lots of crushed raspberry. Beautifully ripe and delicate with fabulous definition. Drink from 2009.

Bonnes Mares Grand Cru Est £900.00

A much bigger, masculine wine, definitely on the Morey side of Chambolle. Still with the pure and well defined style of the vintage. Extremely long. Drink from 2013.

Chambolle Musigny 1er Cru Les Amoureuses Est £1000.00

What a nose! So ripe, sexy and persistent. This is wonderfully succulent and perfumed. Such a shame that the quantities produced are so small. Drink from 2012.

Le Musigny Grand Cru Est £1750.00

This is much tighter and quite closed. Bigger and more muscular but still very fine and hugely concentrated. Lovely balance. Drink from 2014.

Domaine Confuron-Côtetidot

As always, Yves Confuron doesn't boast about his wines but tasting the 2005s in early November, we could feel the fantastic potential of this vintage. Surprisingly the wines are not too massive and are showing beautifully ripe and intense fruit with, obviously, superb structure. One of the best Domaines in the village of Vosne Romanée.

Red

Bourgogne £87.00

This has a very attractive nose with great fruit intensity and just enough grip. Quite polished and classy for a simple Bourgogne. Drink from 2009.

Vosne Romanée £215.00

Ripe black cherry nose with rich and silky fruit. Delicious and very seductive with juicy ripe fruit and beautiful balance. Drink from 2010.

Gevrey Chambertin £215.00

Cherry and black currant with slightly firmer structure than the Vosne. Very appealing with superb fruit and balance. Drink from 2011.

Chambolle Musigny £220.00

A little more muted at present. Showing quite firm and muscular presence for a Chambolle and will require a little more time. Drink from 2011.

Gevrey Chambertin 1er Cru Crapillots £290.00

Very serious nose with complex layers and rich and ripe fleshy palate. Deep but fresh with touch of meaty characters. Drink from 2012.

Vosne Romanée 1er Cru Les Suchots £326.00

Superb nose, very sexy. This has lots of sweet and pure fruit, with notes of cherry, raspberry and cassis. Succulent, with very persistent aromas. Drink from 2012.

Nuits St Georges 1er Cru Les Vignes Rondes £315.00

Very ripe and rounded nose. More powerful, typical Nuits with big concentrated fruit. Huge structure too that will require some time. Drink from 2013.

Echézeaux Grand Cru – limited £470.00

Lovely rich, ripe black fruit but also quite a big structure with serious tannins and acidity. This is excellent and will age very well. Drink from 2014.

Clos Vougeot Grand Cru – limited £520.00

Not too big but ultra sweet fruit with good power but no heaviness. Quite elegant for a Clos Vougeot. Very good balance too. Drink from 2014.

Charmes Chambertin Grand Cru – very limited TBC

Gorgeous nose, very rich and showy. Massively concentrated deep fruit, big volume and intensity but extremely fine finish. Superb. Drink from 2015.

Mazi Chambertin Grand Cru – very limited TBC

Delicious nose with fantastic fruit, round and sexy and very persistent finish. Unfortunately only 1 barrel of this has been produced. Drink from 2015.

Domaine Robert Chevillon

Bertrand and Denis Chevillon's wines are a little more austere than usual. The firmer structure and the intensity are hiding at present the ripe and juicy fruit that is the hallmark of the Domaine. They will need 3 or 4 years longer than usual to express all their enormous potential.

Red

Nuits St Georges Vieilles Vignes £180.00

Lots of fruit on the nose. Big juicy fruit on the palate with serious structure and grip. Will age well. Classic Nuits from a top vintage. Drink from 2010.

Nuits St Georges 1er Cru Les Roncières £255.00

Very sexy black fruit nose. Very ripe aromas too with ultra sweet fruit with ripe tannins and round and appealing style. Drink from 2010.

Nuits St Georges 1er Cru Les Perrières £255.00

Superb fruit and finesse with huge mineral characters. This is classy and stylish, not a blockbuster but very fine for the appellation. Drink from 2011.

Nuits St Georges 1er Cru Les Cailles £339.00

Glorious nose, very sensual. Fine but quite rich and powerful too this year with huge depth and concentration. One of the best Cailles we ever tasted here. Drink from 2013.

Nuits St Georges 1er Cru Les Vaucrains £339.00

Rich and spicy nose. Powerful structure with lots of volume, concentration and complexity. Not as refined as Les Cailles but definitely a 'vin de garde'. Drink from 2014.

Nuits St Georges 1er Cru Les Saint Georges £339.00

Very ripe nose. Even more powerful and quite tannic. A bit of a brute at present with huge depth and length. Very complex and promising but will require patience. Drink from 2015.

Domaine Gouges

Contrary to most of the other growers, the Domaine Gouges has produced some wines that are a little more seductive. This is due, according to Christian Gouges, to a slight change in the vinification making wines less austere and more approachable in their youth.

Red

Nuits St Georges £170.00

Lovely fruit aromas of black cherry and cassis. Intense and delicious with good but quite supple structure and great definition. This is definitely softer than previous vintages without losing concentration. Drink from 2010.

Nuits St Georges 1er Cru Clos des Porrets £280.00

This is very pure and superbly defined. Great fruit and almost perfect balance. Powerful but not extracted, this will be nice early but will age very well too. Drink from 2011.

Domaine Gouges cont...

Nuits St Georges 1er Cru Pruliers

£280.00

Savoury nose, a little closed at present. This is more complex and more tannic. Lots of power but controlled and superb length. Will obviously keep well but will need a little more time to be ready than Clos des Porrets. Drink from 2013.

Nuits St Georges 1er Cru Les Saint Georges

£420.00

Lovely, sexy nose, really superb. Lots of black cherry and cassis, with great depth and intensity. This is fantastic and classy. Should really be a Grand Cru. Drink from 2015.

Domaine Denis Mortet

This was our first visit since the untimely death of Denis in January. Arnaud, his son, has taken over the Domaine and we were pleased to taste the 2005 vintage with him. After such a short time, the style continues to be more delicate and subtle, as started by Denis two years ago. These are indisputably great wines of superb class, a must for any Burgundy lover.

White

Bourgogne

£104.00

Lovely honeyed and mineral nose. Touch of spice, elegant, fresh and delicious – this must be the best white wine we have tasted at the Domaine. Drink from 2007.

Red

Bourgogne Cuvée de Noble Souche

£130.00

This is the new Mortet style, started a couple of years ago. Delicate and fine with very pure, rich but not extracted fruit. Intense and quite supple, very attractive. Drink from 2009.

Fixin

£240.00

Rich, elegant and mineral. This is bigger but not excessive. Good minerality and balance. This is great for the appellation. Drink from 2011.

Gevrey Chambertin mes 5 Terroirs

£330.00

Same blend as the 2004 vintage. Black cherry nose. Classy, lovely wine with great complexity. This is very fine and at the same time is showing great power. Fine finish. Superb as always. Drink from 2012.

Gevrey Chambertin 1er Cru – very limited

£540.00

Very perfumed and spicy nose. Fabulous sweet palate with cassis and black fruit with ultra fine tannins. Lots of power – this is very serious. Drink from 2013.

Gevrey Chambertin 1er Cru Les Champeaux – very limited

£550.00

This is typical Champeaux: more nervous, with firmer tannins and lots of minerality. Great complexity and power. Needs a bit more time. Drink from 2014.

Gevrey Chambertin 1er Cru Lavaux Saint Jacques

£550.00

A little closed now. This has the power of the Champeaux with added richness despite coming from the “coolest” terroir in Gevrey. Very complex, intense and typical Gevrey. Drink from 2014.

Chambolle Musigny 1er Cru Aux Beaux Bruns – extremely limited

£595.00

High toast on the nose. Very Chambolle in style: fine and silky with beautiful sweet fruit. Velvety and delicate with amazing length. This is the best Chambolle we have ever tasted here. Drink from 2013.

Clos Vougeot Grand Cru – extremely limited

£1200.00

This is very ripe and powerful. Not very showy at the moment. Dense and intense, this is very masculine. Needs plenty of time. Drink from 2015.

Chambertin Grand Cru – extremely limited

£1800.00

This is magnificent, long and powerful but actually more refined than the Clos Vougeot. This is simply superb. Drink from 2015.



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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 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 (Barclays Bank plc: Sort Code 20-51-01 Account 70246999) or by Visa, Mastercard, Switch or Delta. Wines remain the property of Genesis Wines Limited until paid for in full.
3. **Delivery:** wines will be shipped from February 2007 through to November 2007. Delivery is free for most of the UK for orders over £300 (ex VAT) per consignment. Deliveries will be charged at £20 (inc VAT) for orders less than £300. Delivery charges are applicable on orders to the following postal code areas: AB, BT, DD, DG, HS, IM, IV, KA27, KA28, KW, KY, PA, PH PO30-42, TD and ZE, where delivery will be charged at cost. Export customers can be put in touch with a freight forwarder.
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