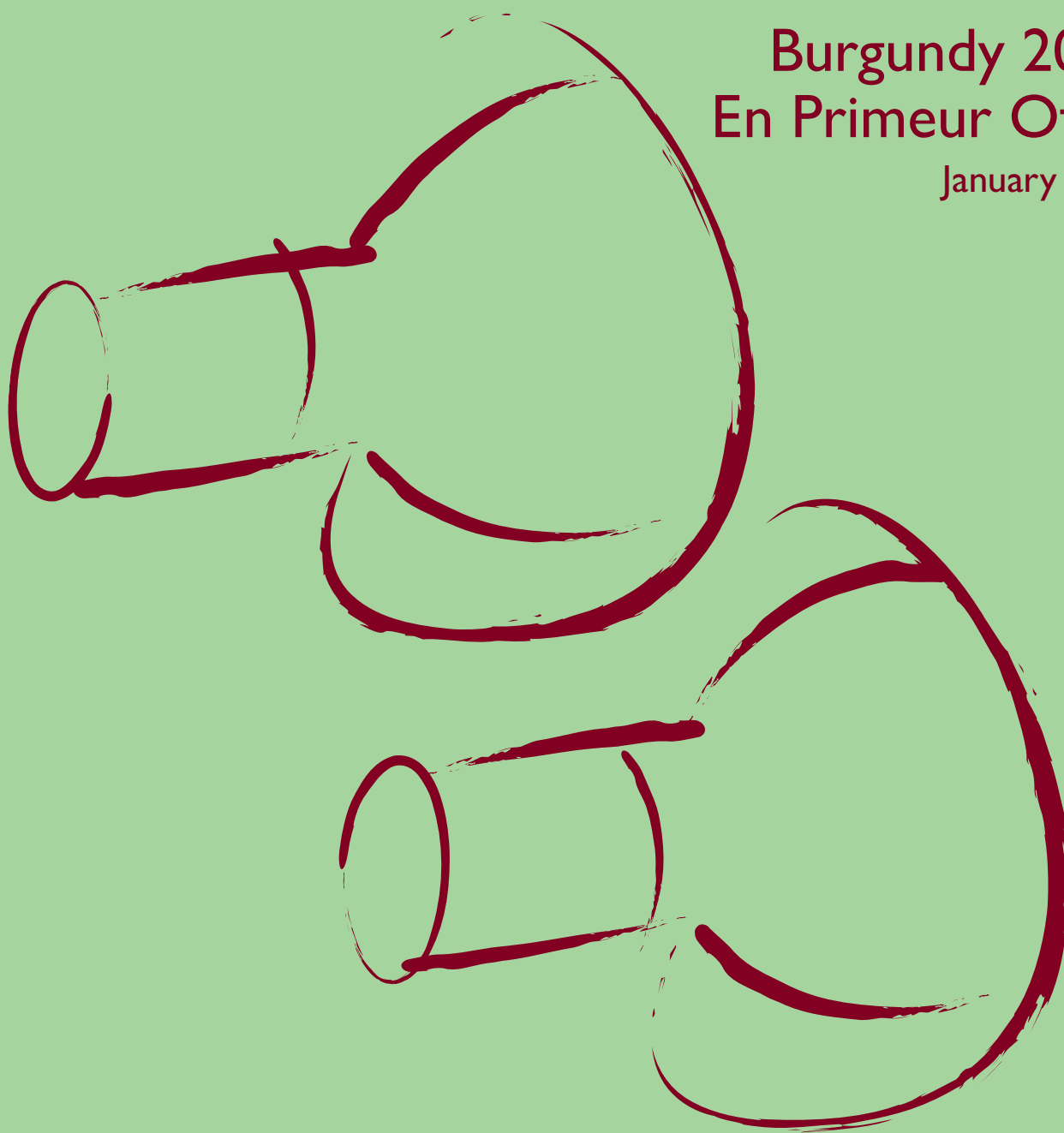


GENESIS  
WINES

Burgundy 2007  
En Primeur Offer

January 2009





# Genesis Wines

Our fifth Burgundy En Primeur Offer sees us put together another range of distinguished and impressive growers with their wines illustrating Genesis Wines' love for the spiritual home of Chardonnay and Pinot Noir.

The 2007 vintage has been a real eye opener with initial reports last year suggesting it was going to make challenging wines. With time in barrel and a little perspective the wines have been a pleasant surprise with soft fruit filled reds and crisp nervy whites. This year sees us add Bruno Colin (son of Mark) from Chassagne Montrachet, Alain Chavy of Puligny, and Gevrey-based Domaine Geantet Pansiot to our line up. But as in every year with Burgundy, these are all artisanal producers that make wines in very small quantities – one must act quickly to secure allocations.

**N** Highlights new growers in the Burgundy En Primeur Offer.

## 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, i.e. 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: estimated guide price; please contact the Fine Wine Team for confirmed price
- TBC: please contact the Fine Wine Team for allocation and pricing details
- Payment is due with order
- Wines will be shipped between February and November 2009

**This offer opens on 13th January**

## [www.genesiswines.com](http://www.genesiswines.com)

The Burgundy offer and vintage report will be available on the website from 13 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.

Please let us know if you would like to receive further details or book tickets to any tastings. Tel: **020 7963 9060**

or Email: [sales@genesiswines.com](mailto:sales@genesiswines.com)

# Burgundy 2007 En Primeur Offer

## Introduction

The year 2007 will be remembered perhaps as a superlative one for the Rhône, a moderate one for Bordeaux ...and for Burgundy...well what a pleasant surprise indeed. Three separate visits, one in March and two in early November, have shown us a range of wines that confound the naysayers who 12 months ago were writing off the vintage whilst basking in the afterglow of the flawless 2005 vintage.

The growing year got off to a blistering start with vigneron working in their shorts in April. However, the summer months were much cooler than normal with greater rainfall and it was with some relief that a virtually flawless September allowed late ripening as well as putting a stop to any excess rot. The top growers were, as ever, careful with their yields and most of the ones we talked to made the very valid point that both Chardonnay and Pinot do not need tropical conditions to ripen. That said, September certainly brought a smile to their faces and overall quantities were not down too dramatically.

## The Wines

The intriguing aspect of the vintage was that in spite of early commentators proclaiming predictably of "a white vintage" that it is the red wines that are displaying all the early flesh and charm. In many cases in fact the white grapes were actually picked later than reds. The tannins are less in evidence for sure than in 2006 and the wines are more easy going. Many of the growers have placed the vintage in the cross-zone between 2000 and 2002 for its plump fruit, and the acidities on the reds are medium, not high. But the key point to note is that 2007 is not a vintage like 2004 that struggled for ripe fruit. It is generous and full of soft plump fruit – lots of ripe black cherry in evidence in the wine profiles – they will not require 15 years to soften up. In terms of villages we felt Gevrey Chambertin and Morey Saint Denis did very well, and as far down as Nuits Saint Georges the wines had lots of charm in what is often a slightly foursquare commune.

The 2004 comparison is more accurately applied to the white wines which have a classic steely reserve – they are more like Burgundies than Chardonnay – a good thing surely! The words that kept coming through on the tasting notes for the whites were 'citrus', 'lemon', 'mineral'. This is a vintage for purists who love linear fresh wine for the long term. In simple terms the Meursaults have ultra fresh profiles more akin to Puligny rather than fatter, peachy styles of the last two years. The best Puligny growers produced splendid wines that retained their usual 'nervosité' but

also had layers to go with their natural finesse. Chassagne looked particularly promising with some richer, nuttier wines but still with the verve and drive of the vintage.

One final thing that we did notice was there seemed to be a nice classic definition between the village wines, Premier Crus and Grand Crus in 2007. In some recent vintages the distinctions have been blurred or at least less in evidence but 2007 certainly seems to have restored the classic notion of the Burgundy pyramid to the firmament.

## Recommendation

As noted in the introduction we were more than pleasantly surprised by the quality of the wines we tasted – estates like Domaine Lignier-Michelot have arguably produced a sensational set of wines eclipsing 2006, and strong turns from Arnaud Mortet prove that 2007 will certainly be worth collecting. While improvements in technique at the likes of Gouges have produced wines of unexpected charm without losing serious dimension. Chevillon too have made very good Nuits Saint Georges. In the whites (and reds) Domaine and Maison de Montille have produced a very grownup set of wines displaying great finesse as well as a mineral infused energy; and like Louis Carillon clarity, raciness and definition are the watchwords.

With respect to pricing the vigneron have not been uniform in their calculations with some increasing their prices more than others. However, if you take into consideration the pounds slide against the euro (around 15% in the past 12 months) you can see that some domaines have been respectful, and we at Genesis have done our part as much as possible too.

Recent wine history produces vintages like 2001 in Bordeaux and Burgundy that are initially overlooked as people rush to pronounce judgement, and then years later they scabble around for wines that of course they like when they taste them regardless of the early views of the so called pundits. But in the case of Burgundy this is no easy task. So the Genesis tip regarding 2007 is that if you like Burgundy – and lets face it there is nothing really quite like it – you should buy some.



James Price, Christian Honorez & Kenny Stewart  
January 2009

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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)

### Ed Gerard

edg@genesishwines.com

020 7963 9067

07969 583804 (mobile)

### Christian Honorez

christianh@genesishwines.com

020 7963 9062

07834 193455 (mobile)

### Tom Heywood-Lonsdale

tomhl@genesishwines.com

020 7963 9061 or 01608 658059

07836 703126 (mobile)

**Genesis Wines Limited**  
**www.genesishwines.com**

78 Tachbrook Street, London, SW1V 2NA

**Tel** 020 7963 9060

**Fax** 0870 850 2038

**Email** sales@genesishwines.com

# Mâconnais

## Domaine Christophe Cordier, Pouilly Fuissé

We have been working with Christophe for several years now and as each one goes by he continues to confirm that he is one of the stand out producers of the Mâconnais. His wines have the style and balance of more illustrious villages further north but with trade mark added concentration.

### White

#### Saint Véran En Faux

130.00

Very appealing with great concentration and intensity and touch of citrus and toast on the nose. Rich, with good natural acidity and a classiness for a Saint Véran. Drink from 2009.

#### Pouilly Fuissé Vieilles Vignes

130.00

Very appealing with great concentration and intensity and touches of citrus and toast on the nose. Rich, with good natural acidity and a noticeable classiness. Drink from 2010.

#### Pouilly Fuissé Les Vignes Blanches – *limited*

190.00

Good intensity and concentration both on the nose and palate. This has slightly less acidity than the previous cuvées but is not flabby for it. Toasty lemon finish too. Drink from 2011.

#### Pouilly Fuissé Vers Cras – *limited*

235.00

This is more like a Côte d'Or wine with added concentration. The citrus flavours are incisive with an extra dimension of minerality and oak coming through on the finish. Drink from 2011.

# Côte de Beaune

## Maison Deux Montille, Meursault

Alix, sister of Etienne de Montille set up a business with her brother buying in grapes from other growers and making wine under the witty name Deux Montille. As a négociant they can be more influenced by vintage variation when in the less good years the growers keep the cream for themselves – 2006 saw Alix cut her range rather than make wine she was not happy with. 2007 sees a return to a fuller range which still offers value for money.

### White

**Bourgogne Blanc** 108.00

Good zesty lemon notes on nose and palate with a restrained minerality. Reminiscent of a baby Puligny and good for it. Drink from 2010.

**Rully** 135.00

A muted nose belies the liveliness of the palate which is very typical of the vintage: packed full of lemon drops and freshening acidity. Quite young, this will evolve. Drink from 2010.

**Montagny 1er Cru Les Coères** 160.00

A serious effort for this village with serious oak and red apple aromas. The palate is fleshy with pure fruit flavours, without being frivolous. The finish shows a little oak tannin that gives the fruit some support and structure. Drink from 2011.

**Pernand Vergelesses** 160.00

Some white blossom on the nose with citrus infused mineral notes. In the mouth there is more white fruit flavours but all underpinned by rapier-like acidity. Drink from 2011.

**Saint Romain Les Jarrons** 170.00

A restrained old oak nose shows a sliver of minerality. The palate is fuller than the nose suggests with lots of citrus notes and ballast in the mid-palate. Good length and energy with a touch of chew to finish. Drink from 2011.

**Auxey Duresses La Canée** 175.00

Creamy aromas and nuts add an element of weight to the nose. On the palate both orange and lemon feature with an almost blossomy edge. A firm, solid finish gives an overall impression of drive and definition. Drink from 2012.

**Saint Aubin 1er Cru Sur Gamay** 200.00

A mineral nose with a hint of rich curd-like lemon. Zesty lime on the palate, with good length too and a refreshing finish. Drink from 2012.

**Pernand Vergelesses 1er Cru Sous Frétille** 212.00

An orchard fruit infused nose of ripe apple and pear. The palate is quite broad with good texture and weight though lemony citrus flavours keep it in check and lead to a harmonious finish. Drink from 2012.

**Meursault Grands Charrons** 280.00

Very creamy on the nose, simultaneously displaying richness and lift. The palate shows good creamy texture with a combination of lemon and orange flavours. A praline like nuttiness to finish makes this quite a showy wine. Drink from 2012.

**Meursault 1er Cru Les Poruzots** 400.00

Some hay on the nose with a touch of nut but not too pronounced. The palate is less heavy with more élan. The fruit is defined and linear – not chunky – with more lemon than orange. The finish is long and fresh. Drink from 2014.

**Meursault 1er Cru Les Bouchères** 400.00

Lemon and praline feature on the nose with the palate adding some extra creaminess to those flavours. Good acidity and a little chew on the finish make this the most structured of the Meursaults at this stage. Drink from 2014.

**Puligny Montrachet 1er Cru Champ Gain** 420.00

Very stylish with good concentrated aromas of lemon and quartz. The palate too has a good seam of minerality running through the citrus and white blossom flavours. Perky acidity to finish makes this a very lively wine. Drink from 2014.

**Meursault 1er Cru Les Charmes** 450.00

More lift than the previous Meursaults with some zestiness and an extra level of complexity. The attack is very open and opulent even, but not cloying in the slightest. Good length and energy too. Drink from 2013.

**Corton Charlemagne Grand Cru – very limited** 650.00

The nose shows youthful signs of zingy lime. The palate too is promising with a silky mouthfeel but without descending into flab. Very lemony and concentrated for now, surely this will soar with time? Drink from 2015.

**Chevalier Montrachet Grand Cru – very limited** 2200.00

Bags of complexity, but here it is expressed more elegantly with the nose being more feminine and sexy, as opposed to concentrated. The palate is intense and young too, but white peach notes come to the fore a little more and the minerality is woven throughout, and not sunk so deep. Special. Drink from 2016.

**Red****Bourgogne Rouge** 108.00

This has a very attractive nose with really nice intensity for a 'simple' wine. The palate is fresh and juicy with a hint of spice on the end. Drink from 2009.

**Beaune 1er Cru Epenottes** 200.00

Nice blue black aspect to the fruits on the nose and in the mouth. Very vibrant and lively this is good wine with good freshness. Drink from 2011.

**Chambolle Musigny** 310.00

Lifted cranberry notes on the nose follow onto the lively palate. Pretty and fresh with soft tannins and an early drinking structure. Drink from 2011.

**🇳🇵 Alain Chavy, Puligny Montrachet**

Alain and his brother Jean-Louis, split their father Gerard's vineyards in 2002 and Alain has now earned the respect of the top, more established, producers in the village by making some fabulous wines. This is the first year we have offered his wines en primeur and they represent great value from this exulted village.

**White****Puligny Montrachet** 183.00

Nicely balanced nose with quality lemon notes. Touch of leesy complexity on the palate with more lemon flavours and the appearance of some minerality. Drink from 2010.

**Puligny Montrachet 1er Cru Les Folatières** 265.00

Very pretty lemon aspect on the nose with a real vibrancy. The palate is full and has good impact, with nice Puligny lemon notes and good concentration on the finish. Drink from 2011.

**Puligny Montrachet 1er Cru Clavoillon** 265.00

The most impact on the nose so far – really jumps out. The palate has nice symmetry with good acidity on attack and finish whilst the middle is filled out with lemon and apple fruit flavours. Drink from 2012.

**Chevalier Montrachet Grand Cru – very limited** 1300.00

Elegant and ethereal on the nose yet quite masculine with it. The palate, whilst having piercing acidity, is in your face and with lots of lemon, peach, hazelnut and quartzly flavours. There is a lot going on here and will need some time to pull together in one direction. Drink from 2014.

## Domaine Hubert & Olivier Lamy, Saint Aubin

For a while there Saint Aubin was one of the best kept secrets of the Côte de Beaune. If it has been (re)discovered then surely it must be in large part down to Domaine Lamy that leads the way with some of the best wines going. As well as access to quality parcels much of the praise can be heaped upon Olivier's shoulders: one of the best young growers around.

### White

**Saint Aubin La Princée** 144.00  
A subdued and delicate nose hints at citrus fruit. The palate is fuller showing decent ripeness and some oakiness that expresses itself in the form of hazelnut. Drink from 2010.

**Saint Aubin 1er Cru Les Clos de Meix** 175.00  
Clean, true and pure on the nose with some chalky complexity. Grapefruit flavours add some nice interest without being too citric. The oak is better integrated than the Princée, with good balance and length to finish. Drink from 2011.

**Saint Aubin 1er Cru En Remilly – limited** 225.00  
Initially restrained but some stone fruit and chalk dust show through with time. The palate in comparison is much more expressive displaying a vibrancy and lift. Peach skin and white fruit flavours appear with oak taking over on the finish. With time will be a lovely wine. Drink from 2012.

**Puligny Montrachet Les Tremblots** 225.00  
Another quite subtle nose but an added mineral aspect shows itself and signals the wine's quality. The palate has ripe lemon and an attractive pithy liveliness. Balanced without carrying unnecessary weight, this is a good Puligny in waiting. Drink from 2012.

### Red

**Saint Aubin 1er Cru Les Castets – limited** 150.00  
Fleshy nose of mainly raspberry with hints of cherry too. Fresh and lively in the mouth it has good balance and ripeness plus a touch of spice to finish with. Drink from 2011.

**Chassagne Montrachet Vieilles Vignes La Goujonne** 150.00  
The nose is quite herbaceous without over the top fruit aromas. The palate is ripe and fresh with hints of sugar beet but does not feature the herbaceousness of the nose. Full and fleshy to finish. Drink from 2011.

## Domaine Louis Carillon, Puligny Montrachet

Domaine Carillon is one of the superstar outfits in the region and father Louis has long since handed the winemaking reigns to Jacques. With the bulk of their holdings in Puligny, they perennially make some of the best wines from this famed village.

### White

**Chassagne Montrachet** est 225.00  
Citrus burst on the nose that makes way for mineral and hazel overtones. In the mouth it is very rounded with quite a lot of weight that is kept in check by a mid-palate burst of vibrant lemon. Complex and very promising. Drink from 2012.

**Puligny Montrachet** est 225.00  
Good citrus notes without too much oak – a good nose already. The palate has good lively acidity and typical freshness with strong zesty flavours. Very Puligny with good length too. Drink from 2012.

**Puligny Montrachet 1er Cru Les Combettes – limited** est 375.00  
Quite subdued aromas with fresh grapefruit dominating at this stage and just a hint of minerality. The palate is streamlined in its definition with mouth watering lemon juice flavours. Trace of chew on the finish hints at a long life. Drink from 2014.

**Puligny Montrachet 1er Cru Les Perrières** est 395.00  
A bit more oak is evident here on the nose. The palate has more depth again and is quite attractive with a creamy edge to the yellow fruit flavours. However, the finish has a minerally acidic kick to it which makes the overall feel very racy. A young wine with a long life ahead. Drink from 2015.

**Puligny Montrachet 1er Cru Les Referts – very limited**

est 395.00

A very attractive and sexy nose with the oak well balanced against the fruit. Lovely impact in the mouth with rounded lemon and mandarin flavours. Lots of linear precision. This is again a young wine with good promise. Drink from 2015.

**Domaine Jean Philippe Fichet, Meursault**

The past couple of years has seen Domaine Fichet solidify its reputation as one of the top Meursault producers. Jean Philippe makes classy wines with concentration and precision, with the distinctive freshness of this vintage adding an extra dimension of ageability.

**White****Bourgogne Blanc**

93.00

Attractive nose with lemon fruit and no sense of obvious oaking. Good piercing definition in the mouth with orchard fruit flavours to add to the core of lemon and refreshing acidity. Drink from 2010.

**Bourgogne Blanc Vieilles Vignes**

120.00

Initially quite restrained on the nose but mineral notes and extra depth become apparent. Same citrus impact as the straight Bourgogne blanc but with added depth and complexity. Has nice drive and symmetry. Drink from 2011.

**Meursault**

209.00

White flowers and blossom are present on the nose with a touch of very Meursault hazelnut; whilst the palate has a racy entry with citrus fruit attack that feels more like the verve and drive of a Puligny. Incisive. Drink from 2012.

**Meursault Meix Sous Le Château**

235.00

Immediate and obvious burst of lemony freshness on the nose. The palate feels more generous as it coats the mouth, but the oak feels tightly wound and youthful for now. Though the finish is powerful, in time will expand into something more pretty. Drink from 2013.

**Meursault Vieilles Vignes Les Gruyaches – very limited**

285.00

Citrus notes are complemented by hints of cream and cashew, with orange oil emerging with time. The palate shows hazelnut kernel flavours, with the citrus flavours leaning more towards orange than lemon. The overall balance is even and refined giving a more traditional impression. Drink from 2013.

**Meursault Chevalières**

306.00

Full and quite rich on the nose with generous aromas of cream, citrus and orange. The palate is more silky and sleek than the previous wines with a nice creamy element to match the mandarin and lemon flavours. Drink from 2014.

**Meursault Les Tessons**

320.00

Brighter than many with a edge of chalk to the oak richness. The palate is classy showing lovely oak nuances and a completeness in terms of structure and fruit. Very long. Drink from 2014.

**Puligny Montrachet 1er Cru Les Referts – limited**

425.00

Airy and light on the nose with lifted notes of apple blossom and citrus. Not a big wine on the palate but it is long, showing precision and fine green apple flavours. Drink from 2014.

**Domaine Vincent Morey, Chassagne Montrachet**

Vincent has taken over the Domaine but Bernard, his father, is still helping and advising. With vineyards in both the Santenay and Chassagne appellations he make whites and reds that are racy yet refined and are great ambassadors for these villages. Vincent's brother Thomas has started up his own domaine.

**White****Santenay 1er Cru Passetemps – limited**

195.00

A striking nose with apple blossom aromas and white flowers. The palate too has more white fruit with a nice snap of acidity. The finish is long and fresh. This is a distinctive and likeable wine. Drink from 2011.

**Domaine Vincent Morey, Chassagne Montrachet cont...****Chassagne Montrachet Vieilles Vignes – limited** 215.00

Pleasant hazelnut infused nose which seems lighter than the chunky palate. Stuffed with nuts and cream in the mouth this is quite a big wine with plenty about it that unfurls with time in the glass. Drink from 2011.

**Chassagne Montrachet 1er Cru Morgeot – limited** 306.00

An initial burst of lemon gives way to a distinct minerality. The palate is full and ripe but not quite as citrusy as the nose. The mouthfeel is very attractive with a silky glossiness yet still quite light and youthful. Promising length. Drink from 2013.

**Chassagne Montrachet 1er Cru Les Embrazées** 306.00

Classy nose with mineral impact very apparent but cream present also. In the mouth it has a delightful touch of red apple and overall deep fruit quality. Acid aplenty, the finish is lifting and crisp almost, with some lingering white fruit. Pretty. Drink from 2013.

**Puligny Montrachet 1er Cru La Truffière – very limited** 390.00

Lean and incisive nose with minerality to the fore. The palate too shows no flabbiness with linear minerality and piercing citrus flavours. Will be interesting to see this fatten out with time. Drink from 2013.

**Red****Maranges 1er Cru La Fussière – limited** 118.00

Nice lift with a touch of purple florality that continues onto the palate. Nice ripeness with real presence and good sweet fruit weight on the palate. Oak spice nuances show though on the finish. Drink from 2010.

**Santenay 1er Cru Passetemps – limited** 155.00

The nose has delicate and pretty hints of violets. This florality also comes though on the palate with good precision and well managed tannins. Well made and polished. Drink from 2011.

**N Thomas Morey, Chassagne Montrachet**

The younger son of Bernard (whose wines are also present in this offer) Thomas is the latest edition to the established Morey dynasty. Whereas you might expect the new kid on the block to make very 21st century opulent wines, his style actually seems to be far more angular and adroit, and are sure to be a success with true lovers of white Burgundy.

**White****Chassagne Montrachet 1er Cru Les Baudines** 280.00

Lifted on the nose with attractive citrus notes and traces of vanilla. The palate has a strong entry and is more generous and silky than the previous Chassagne though still with a firm citric backbone. Promising. Drink from 2012.

**Chassagne Montrachet 1er Cru Les Embrazées** 295.00

Good minerality on the nose with added complexity and sensuality. The palate is very restrained and linear at first with hints of nectarine, however an underlying power and good length suggests a long life ahead. Drink from 2013.

**Puligny Montrachet 1er Cru La Truffière – very limited** 360.00

Classy and sexy nose with nice, but not overly pronounced, vanilla aromas. The palate shows a cutting edge yet still has width and fullness in the mouth too. Lemon, cashew and hazelnut flavours all intermingle with a long and complex finish. Ultra-fresh. Drink from 2013.

**Bâtard Montrachet Grand Cru – very limited** 950.00

More complexity here with some creamed cashews and hazelnut but very fresh and zingy still. Is very ripe on the palate with obvious lift too. Some skin tannins are apparent and an intriguing toffee element. Palate is very focussed and has great length but at the moment is not showing its full hand. Generous finish with medium weight this needs a lot of time. Drink from 2014.

## Domaine De Montille, Volnay

A heavyweight domaine of the Côte d'Or, Etienne de Montille has taken over where his father, the redoubtable Hubert de Montille, left off and has a strong and dedicated following. Recent vineyard purchases has seen the domaine extend its range beyond its Volnay heartland.

### White

**Beaune 1er Cru Les Aigrots – limited** 275.00

Very typical of the vintage with lots of lively citrus fruit but also with an underlying and controlling richness. A little oak derived weight adds interest on the finish. Drink from 2011.

**Puligny Montrachet 1er Cru Le Cailleret – limited** 650.00

Exciting and pronounced nose with distinctive aromas of liquid crystal. The palate too has a nervy streak with lemony drive and a touch of lime. Towards the finish there is some chew and a hint of hay that leaves you with a more rounded and full impression. Superb. Drink from 2015.

### Red

**Bourgogne Rouge** 115.00

Fresh strawberry on the nose and palate. A soft and delicately ripe wine for early drinking. Drink from 2010.

**Beaune 1er Cru Les Sizies – limited** 230.00

Nice pure nose with some minerality in the background. The palate is very pure too with attractive blue and black fruit and perfectly balanced oak. Overall quite delicate but well made. Drink from 2011.

**Beaune 1er Cru Les Grèves** 300.00

Solid wine, fuller and weightier than wines before with intriguing black ink notes on the nose. Much more depth and weight than the Sizies with the fruit perfectly pure and showing a little bit of thigh. Pretty. Drink from 2012.

**Nuits Saint Georges 1er Cru Aux Thorey** 340.00

Very sexy and silky this doesn't feel masculine enough for Nuits Saint Georges. The purity of the red fruits jump out of the glass whilst there is some elegant structure in the mouth. Very good. Drink from 2013.

**Volnay 1er Cru En Champans** 400.00

Round and ripe black fruit aromas suggest a fleshy palate. In the mouth it is ripe and dark in a typically Volnay style. While the fruit concentration is seductive, the freshening acidity on the finish keeps it moreish. Drink from 2013.

**Pommard 1er Cru Les Grands Epenots – very limited** 400.00

One of the darkest wines tasted from this vintage this wine shows all the black fruit flavours you would expect of Pommard but the acidity on the palate is not as pronounced as in other wines. The result is a dark tight wine that will need a little time. Drink from 2014.

**Pommard 1er Cru Les Pezerolles – limited** 400.00

Autumn hedgerow fruit on the nose with the palate showing more berries on the attack. The mid-palate has some very classy and integrated oak while the finish is lifted by some fresh, but not out of control, acidity. Drink from 2013.

**Volnay 1er Cru Taillepieds** 425.00

Very pretty and quite modern nose. The palate has lots of red fruits with lovely texture and drive. This is very classy showing delightful structure and finesse. Drink from 2014.

**Pommard 1er Cru Les Rugiens – limited** 550.00

Wild berries dominate the nose. The palate is classy with good definition and fine structure. Good fruit flavours without being overripe, this could be quite sexy with time. Drink from 2014.

## Domaine De Montille, Volnay cont...

**Corton Clos du Roi Grand Cru** 560.00

A ripe red fruit dominant nose also shows some creaminess. Very silky on the palate, it has fine tannins and oak nuances. Whilst still young this is tasting really good now. Drink from 2014.

**Vosne Romanée 1er Cru Aux Malconsorts – very limited** 880.00

The least obvious on the nose it could almost be considered tight, but underneath there is some sweet berry fruit. The palate has framboise-like richness plus blue fruit depth and some supporting tannins. Will be very good. Drink from 2015.

**Vosne Romanée 1er Cru Aux Malconsorts Christianne – very limited** 925.00

Very light in colour, the nose is vibrant and lively. Quite tannic in the mouth (especially after the silkiness of the rest of the range) this is very long and well structured. The sheer purity and precision of this wine is really quite special. Is sure to develop wonderfully with time. Drink from 2016.

## Domaine De Courcel, Pommard

De Courcel is a family owned Pommard based domaine with a twist; they appointed a winemaker, Yves Confuron, from another property (see Confuron-Cotetidot). Yves has introduced longer elevage and concentration-inducing vineyard management techniques that result in structured yet silky wines.

### Red

**Pommard Vaumuriens – limited** est 295.00

A compact nose with some oak present on top of bright and sour cherry fruit. The palate has a fresh impact to it with medium weight and good balance. Drink from 2013.

**Pommard 1er Cru Grand Clos des Epenots** est 375.00

The nose has forest-like woodchip aromas leading to fruits on the palate that are more black in flavour than red. Good structure and acidity are complemented by bigger tannins. Drink from 2016.

**Pommard 1er Cru Les Rugiens** est 400.00

The nose gives a tight and hemmed in impression with some liquorice hints. The palate is much sweeter and fruit-filled with an overall silkier mouth feel and a rounded, harmonious finish. Lovely and graceful with good fruit to oak balance. Drink from 2016.

## Domaine Bize, Savigny Lès Beaune

Patrick Bize consistently manages to improve the quality of his wines and is rightly regarded as the leading producer in this often overlooked and great value commune. Patrick is a talented perfectionist which shows in his subtle and elegant reds. His whites are looked after by Guillaume Bott (formerly the wine maker at Domaine Sauzet), and mirror his desire for perfection.

### White

**Savigny Lès Beaune – limited** 165.00

Nice citrus notes – both flesh and zest – on the nose. Zesty and mineral palate, with good mouth feel and intensity and just a suggestion of oak to finish. Polished. Drink from 2011.

### Red

**Savigny Lès Beaune Aux Grands Liards – limited** 183.00

Juicy and ripe nose with sweet black fruits. The palate is very supple indeed with the tannins taking a back seat to the gently fresh acidity. Fleshy and attractive. Drink from 2012.

**Savigny Lès Beaune 1er Cru Les Fourneaux – limited** 245.00

Stylish nose of dark hedgerows with a hint of liquorice spice. The palate is classy too with an unusual hint of clove accompanying silky tannins and berry fruit. Classy. Drink from 2013.

**Savigny Lès Beaune 1er Cru Aux Vergelesses** 260.00

Quite a restrained nose but definitely displaying cassis and cherry hints. Very attractive and plump palate this could age quite well owing to a touch more acidity on the finish. Drink from 2013.

**Latricières Chambertin Grand Cru** 825.00

Quite a step up – the nose has lots of things going on – spice, dark fruits, lift, berries and flowers even. The palate is a little less expressive for now with very velvety rich fruits and grippy tannins. Definitely will develop into a beautiful wine with time. Drink from 2014.

**🇳🇵 Domaine Bruno Colin, Chassagne Montrachet**

2004 saw Bruno produce the first wines under his own label, after his father had split the Colin estate in two - half each to the two sons. Immaculate and well presented both in person and in the cellar; his wines are delicate and beautiful. If his first vintages are anything to go by a star is in the making. Definitely a domaine to watch and a welcome addition to Genesis' line up.

**White****Chassagne Montrachet** 230.00

Subtle and delicate nose with a melon and mineral combination of aromas. Oak shows more on the palate than nose but is balanced with citrus elements and nutty depth. Nice and long on the finish. Drink from 2012.

**Chassagne Montrachet 1er Cru La Maltroie** 320.00

A very attractive nose bursting with lemon and nutty cream. The palate has a lovely balance between citrus fruit and oak. Skin tannins give good concentration and chew on the finish. Long, long, long... This is very good. Drink from 2012.

**Chassagne Montrachet 1er Cru Morgeot** 320.00

A very good and sexy nose of lemon and citrus fruits. The palate is full and fleshy with a ripe lemon foundation and lithe body. Very primary for now, but is not overly oaky in the slightest. Very hard not to like a lot! Drink from 2012.

**Chassagne Montrachet 1er Cru Les Chaumées** 320.00

Very complete and lively citrus fruits with oak nuances showing on the nose for the first time. Lively and harmonious on the palate this has the citrus elements typical of the vintage but with extra freshness that is not derived from acidity. Good Chassagne nuttiness too. Long, balanced and very good. Drink from 2013.

**Puligny Montrachet 1er Cru La Truffière** 500.00

Very complete on the nose with citrus fruits, flowers and nuts all present. The palate has a liveliness and verve. Very long and very fresh this has a 'je ne sais quoi' quality that makes it stand out. Very good. Drink from 2014.

# Côte de Nuits

## Domaine Sylvie Esmonin, Gevrey Chambertin

Not to say her wines are not seductive, but Sylvie is one of those female vigneronns who has a masculine winemaking touch; with a decent portion of new oak used in elevage her wines have extra structure and ageworthiness.

### Red

#### Gevrey Chambertin

180.00

The nose and palate show good sweet flavours of strawberry and raspberry fruits. Fresh and juicy acidity in the mouth, plus tannins that are quite firm but give good grip. There is a creaminess too that rounds off the finish. Drink from 2012.

#### Gevrey Chambertin Vieilles Vignes – limited

250.00

Attractive and perfumed nose with raspberry and cherry aromas. The palate is soft and plump showing an extra dimension of black fruits and maybe a touch of liquorice with cream. Again there is good grip and acidity but it is balanced by the strong fruit profile. Drink from 2013.

#### Gevrey Chambertin 1er Cru Le Clos Saint Jacques – limited

450.00

Nice perfumed and spiced wood aromas dominate the young nose. The palate has lifted red notes but with a creamy edge too. Tannins are much finer than the other two cuvées and the acidity is good. This is very good and should age well. Drink from 2015.

## Domaine Lignier-Michelot, Morey Saint Denis

Virgile Lignier-Michelot is one of the best finds in Burgundy in many a year, and we have little doubt that his wines are among the best in the village. They offer a terrific midpoint between restraint and ripeness and as such have great appeal with the Genesis faithful.

### Red

#### Morey Saint Denis Vieilles Vignes

218.00

Very good dark fruit on the nose. Fulsome and polished the palate shows traces of mineral and underlying perfume. Big tannins are kept in check with some sweet oakiness but finishes long and supple. Drink from 2012.

#### Chambolle Musigny Vieilles Vignes

218.00

Quite different on the nose from the straight Chambolle; some cassis but lots of cranberry too. The palate is pretty and has some florality in the inner mouth. Good roundness and fruit purity progresses via very elegant tannins to a deceptively long finish. Drink from 2011.

#### Gevrey Chambertin Cuvée Bertin – very limited

218.00

Has an attractive wild quality on the nose with impressive dark fruits. The palate is less enveloping but still has good definition and precision. Long and fresh. Drink from 2011.

#### Morey Saint Denis En la Rue de Vergy

218.00

Some oak apparent on the nose but floral lift too. Very pretty in the mouth it has lively acidity and creamy fruit with good tannins. This has a Chambolle like quality. Good. Drink from 2012.

#### Morey Saint Denis 1er Cru Les Faconnières

295.00

Inky aromas and violets emerge with time on the nose. The palate has some lovely floral inner mouth action. A big and rich wine this unfurls and shows its depth with each sip. Fine tannins will turn velvety and sumptuous in time. Very good. Drink from 2013.

#### Morey Saint Denis 1er Cru Les Chenevery

295.00

Toast, black cherry and cassis all appear on the nose. Bold fruit flavours on the palate are balanced by nice minerality and tannic grip. Quite a chunky wine but it carries its weight and concentration well. Drink from 2013.

**Morey Saint Denis 1er Cru Aux Charmes** 295.00

Good floral and perfumed nose with hints of cassis. There is a sweetness and purity on the palate with ripe cherry preserve flavours. Suave, rounded and quite modern, this is very good. Drink from 2012.

**Clos Saint Denis Grand Cru** 575.00

Has a very sexy and seductive nose that is ultra-perfumed and packed with cassis. The palate displays this overt sexiness too with the structure being almost perfect. The tannins are so fine they are hardly noticeable. Not a blockbuster in weight this still has presence and is very long. Gorgeous. Drink from 2014.

**Clos de la Roche Grand Cru** 575.00

Quite closed on the nose for now but some extremely creamy cherry fruit lies underneath. On the palate this seems to have masses of fruit with bigger tannins still. Still a baby this is lush, long and rich wine that will reward cellaring. Drink from 2015.

**Frédéric Magnien, Morey Saint Denis**

Frédéric Magnien is a very enterprising winemaker, but as a négociant you must live and die by your suppliers. Frédéric only works with growers who follow his stringent guidelines about vineyard management, thus leading to low-yielding, high quality fruit. His winemaking talents can then truly shine and his range shows this off to the fullest.

**Red****Côtes de Nuits Croix Violette** 150.00

A well made if slightly simple wine but the fleshy appeal of the vintage makes this soft and red fruit flavoured wine very attractive. Drink from 2010.

**Gevrey Chambertin Vieilles Vignes – very limited** 225.00

The nose shows black fruits and hints of spice with the palate displaying soft tannins along side the same fruit profile. Gentle acidity and lift on the finish make this a refreshing drink. Drink from 2012.

**Chambolle Musigny Vieilles Vignes – very limited** 240.00

Concentrated and rather intense on the nose, the palate is far more gentle with a delicate texture owing to near perfect tannins. The finish is very Chambolle: velvety and full of finesse. Drink from 2012.

**Clos Vougeot Grand Cru – limited** 750.00

Rich and deep black fruit aromas plus hints of lifted florality. In the mouth it is quite intense with grip and acidity quite prominent at first before melting away into ripe, yet still fresh, berry fruit flavours. Very attractive. Drink from 2014.

**Chambertin Clos de Beze Grand Cru – very limited** 1000.00

Intense and fruit forward on the nose, the overtly primary aromas point to the youthfulness of this wine. The palate too shows lots of lush and fleshy fruit but the firm acidity and tannins point to its long life ahead. Drink from 2015.

**Domaine Jacques-Frédéric Mugnier, Chambolle Musigny**

Another one to add to the 'Vigneron Hall of Fame of Interesting Ex-careers': Jacques-Frédéric used to be a professional pilot. It could be said that a meticulous eye for detail and technicalities has passed on into his winemaking resulting in magnificent wines of superlative quality. The only downside is the minute quantities produced.

**Red****Nuits Saint Georges 1er Cru Clos de la Maréchale** est 375.00

Good mineral nose with nice clean cherry fruit to the fore and a streak of blackberry in the background. Very classy for Nuits Saint Georges with an iron-tinged minerality balancing out the sweetness of the fruit. Very juicy finish shows off the finely judged oak well. Drink from 2013.

## Domaine Confuron-Côtetidot, Vosne Romanée

Ageworthy is the word to use here. Yves Confuron's home estate (as opposed to his hired duties at Domaine de Courcel) produces reds with firm structure that can appear a little impenetrable when young. After some time in the cellar they transform into wines with tremendous power and very pure fruit

### Red

**Vosne Romanée** est 280.00

The nose is perfumed and high toned with purple aromatics. The palate shows the sweetness and richness of the vintage with good structure and soft tannins. Quite full and rich. Drink from 2012.

**Gevrey Chambertin 1er Cru Craipillot** est 380.00

A lot of lively lift on the nose dominated by raspberry and strawberry fruit. On the palate the fruit flavours are darker with an added oak element. Nice precision with elegant finish. Drink from 2014.

**Vosne Romanée 1er Cru Les Suchots** est 390.00

Very perfumed and exciting nose. In the mouth it is packed with cream and crushed berry fruits. Some grip from fine tannins keeps the definition. This is a lovely fresh wine with sweet fruit. Drink from 2015.

**Nuits Saint Georges 1er Cru Aux Vignes Rondes – very limited** est 390.00

A lovely cool nose of black and red cherries moves onto a palate with plenty of grip and sweet fruit. Classy and polished finish typical of the vintage. Drink from 2014.

**Gevrey Chambertin 1er Cru Lavaux Saint Jacques – limited** est 390.00

High toned with very obvious mineral component. Some tannic grip beneath the red fruit flavours but the minerality comes back again and with extra freshness this time. Drink from 2015.

**Echézeaux Grand Cru** est 620.00

Quite light in colour the nose is packed with violets and flowers. The palate is complex with good oak nuances, refreshing acidity and ripe cherry flavours. The length is really impressive and keeps going front to back. Drink from 2015.

**Clos Vougeot Grand Cru – limited** est 690.00

Really lively nose with pronounced perfume and lift. In the mouth it is rounded and harmonious with good sweet fruit and very refined grip. The overall mouthfeel is obviously of Grand Cru standard. Classic. Drink from 2015.

**Charmes Chambertin Grand Cru – very limited** est 750.00

Sour cherry aromas evident on the nose with notes of cassis. The palate shows good ripeness with a silky mouthfeel and impressive use of oak. Fine tannins paired with a freshness of fruit yet still very ripe. This is persistent and very good. Drink from 2015.

**Mazis Chambertin Grand Cru – very limited** est 790.00

A very seductive nose with extremely pure fruit aromas and lifted florality. The palate is lush and concentrated with nice acidity and fine grain tannins. Impressive. Drink from 2015.

## Domaine Robert Chevillon, Nuits Saint Georges

With the two Chevillon brothers, Bertrand and Denis, jointly in charge, you would think that there might be some sibling rivalry (it would be far from the first time that has happened in Burgundy) but instead there is the cohesion of a great team at work. However, it is Bertrand's dependable and down-to-earth character that provides the basis, with the wines being of such consistent quality you could bet your house on them.

### Red

**Nuits Saint Georges Vieilles Vignes** 200.00

Zesty red fruit nose is quite restrained in comparison to the fruit sweet palate that carries a lot of oak flavours. Very supple tannins and good purity of red fruits keep the overall feel balanced and well-proportioned. Drink from 2011.

**Nuits Saint Georges 1er Cru Les Roncières** 300.00

Very good ripeness with bright cherry fruit and clean, linear precision. Lots of red fruit flavours continue though to the finish with tannins taking a back seat. Drink from 2012.

**Nuits Saint Georges 1er Cru Les Perrières – limited** 300.00

The nose hints at a minerality that can be detected more clearly on the palate. The red fruit flavours are just sweet enough without being too overripe. Nice harmonious structure with a freshness to finish that feels natural and unforced. Drink from 2013.

**Nuits Saint Georges 1er Cru Les Cailles** 395.00

A more mineral infused nose with obvious iron notes. The palate shows good depth with lots of vigour. This is a drier and more serious wine than the one before, with plenty of typical Nuits Saint Georges minerality whilst the fruit coverage is excellent. Classic. Drink from 2015.

**Nuits Saint Georges 1er Cru Les Vaucrains** 395.00

Lifted aromas with nuances of toast and bright cherry fruit. In the mouth this is exciting with cool and fresh fruit flavours speared with flinty minerality. Quite dry but there is sufficient plump fruit in the mid-palate to hold the tannins that appear towards the finish. Impressive and another one for the cellar. Drink from 2015.

**Nuits Saint Georges 1er Cru Les Saint Georges** 395.00

Very pretty nose with blue black notes and touches of violets. Has quite a lot of oak showing in its youth with chunky tannins but both should soften with time. Very precise fresh red fruits linger on the finish. A good wine for the long term. Drink from 2015.

**Domaine Gouges, Nuits Saint Georges**

Christian has mastered the idea of combining a modern winery (new for this vintage) with traditional concrete vat vinification, and the results are some of the best wines Nuits Saint Georges can produce. The domaine's top wines need some time to reward their owners with optimal pleasure, whilst the first cuvée listed here is much more open and drinkable sooner.

**Red****Nuits Saint Georges** 212.00

Picked quite early this shows a fresh nose of crushed red currants and raspberries. The palate is lively and shows sweeter fruit than the nose would suggest. Good tannins and fresh acidity lift the finish. Drink from 2011.

**Nuits Saint Georges 1er Cru Clos des Porrets Saint Georges** 310.00

Dark blackberry fruit on the nose is also present on the palate though with an added sweet dimension of strawberry. A touch of minerality gives extra complexity, while the tannins that are present are rounded and approachable. Harmonious finish. Drink from 2013.

**Nuits Saint Georges 1er Cru Les Pruliers** 330.00

Lighter in colour and on the nose than the Clos des Porrets it has an attractive lifted and perfumed element. In the mouth it shows lively red fruit and good ripeness with the tannins ripe and rounded too. Good length to finish. Drink from 2013.

**Nuits Saint Georges 1er Cru Les Saint Georges – very limited** 575.00

Ripe without being overblown the nose has elements of violets and perfume to add to the dark cherry core. The palate too has a touch of florality with a bit of youthful wood showing through. There is plenty of freshness and good tannins to give this structure and the ability to age well. Drink from 2015.

## Domaine Denis Mortet, Gevrey Chambertin

It appears that for the second year Arnaud has taken the domaine's wines in a more feminine direction with again there being less extraction and oak dominant flavours. Instead sweet and delicate fruit profiles come to the fore. Beautiful and remarkably approachable wines.

### White

**Bourgogne Blanc** 120.00

Attractive and grapefruit filled on the nose. Nice freshness to start on the palate which is not too acidic and shows more grapefruit flavours. Has quite a lot of weight; full-bodied almost. Will be good with some time in bottle. Drink from 2010.

### Red

**Bourgogne Cuvée de Noble Souche** 150.00

Good dark fruit flavours there is lots here for a straight Bourgogne Rouge. Very supple in the mouth with soft tannins that are almost unnoticeable amongst the fruit. Drink from 2010.

**Gevrey Chambertin** 375.00

A subtle nose makes way for a soft and delicate palate that shows good creamy red fruit flavours. Very ripe but not cloying because there is good acidity and fine tannins. Finishes with a dark and spicy kick. Drink from 2011.

**Gevrey Chambertin Vieilles Vignes** 425.00

More incisive on the palate than his straight Gevrey Chambertin with extra black fruit flavours. More lift and finesse make this a good wine with a pretty and long finish. Drink from 2012.

**Gevrey Chambertin En Champs – limited** 450.00

Black cherry and cassis nose, this shows a lot of class from the start. The palate is quite powerful with underlying brawn overlaid with fresh red fruits and a streak of minerality. Rather attractive. Drink from 2012.

**Gevrey Chambertin 1er Cru – very limited** 660.00

Cassis and dark fruit on the nose move onto an exciting and likeable palate that shows lots of creaminess. The ripe fruit is kept in check by lively acidity that gives a bit of crunch almost. Fine tannins round off with a silky finish. Very good. Drink from 2013.

**Gevrey Chambertin 1er Cru Champeaux – very limited** 660.00

The minerality jumps out on the nose and is very prevalent on the palate too, combined with dark fruits and velvety tannins. This is classy drinking already but has some years left in it yet. Drink from 2014.

**Gevrey Chambertin 1er Cru Lavaux Saint Jacques – limited** 660.00

Dark and mysterious nose suggests extra depth. In the mouth it is a very sexy and complete wine with lots of fruit complexity and a trace of minerality too. Very impressive and harmoniously balanced this is delicious and will be very good indeed. Drink from 2014.

**Clos Vougeot Grand Cru – very limited** 1250.00

Very, very, very rich! Rounded and full in the mouth this is a velvety and luxurious wine that is so complete and rounded it is hard to believe it is still in barrel. Black, blue and red fruit flavours abound, framed with subtle minerality and nice acidity. The tannins are remarkably fine and complete to boot. Astonishing. Drink from 2014.

**Chambertin Grand Cru – very limited** 1950.00

Some vibrant red fruits on the nose to start with then merge into creamy black ones with time. Quite thrilling impact in the mouth this tastes glamorous almost! Very rich and lush this is as harmonious and in balance as it gets. Great. Drink from 2015.

## Domaine d'Eugénie, Vosne Romanée

The domaine formally known as Engel delivers its second vintage under the ownership of French businessman Francois Pinault (also owner of Château Latour). Now guided by Frederic Engerer the wines seem to have taken on an extra level of lushness and luxury and any fears you might have had about changes in tenure and a Bordelais let loose in Burgundy can be put away.

Please note owing to the nature of the allocations for these wines please call the Fine Wine Team to see what is available

### Red

#### Vosne Romanée

TBC

Dark fruits on a firm nose. The palate shows ripe, sweet fruit with lots of depth and good tannin texture. Quite feminine overall and not massively Vosne-like, but extremely attractive nonetheless. Drink from 2012.

#### Vosne Romanée 1er Cru Aux Brulées – very limited

TBC

A pretty and high-toned nose shows spice and red cherry aromas. The palate is very silky and shows a touch of oak in the mid-palate. Very nice textured tannins and fleshy fruit make this another attractive offering. Drink from 2013.

#### Echezeaux Grand Cru – very limited

TBC

Pure black fruits on the nose, this is quite restrained at the moment. The palate is full and ripe with some gutsy power too which is holding itself back. Should open up nicely in a few years. Drink from 2014.

#### Grands Echezeaux Grand Cru – very limited

TBC

Again black is the theme on the nose but slightly more beguiling than the straight Echezeaux. In the mouth touches of cream accompany the fruits and there is a slash of minerality to boot. Definitely Grand Cru in complexity and class. Impressive. Drink from 2014.

#### Clos Vougeot Grand Cru – limited

TBC

Very high toned and almost aloof at this stage the nose of cassis and flowers is rather special. In the mouth it feels like the baby it is but the potential is there to be tasted too: dark berries, cream and well-made tannins are all present. Delicious. Drink from 2015.

## N Domaine Geantet Pansiot, Gevrey Chambertin

Vincent Geantet has been running his domaine for nearly twenty years now and has experienced at first hand Burgundy's transformation. One of the first vigneron to recognise the importance of cold ferments in preserving the pure fruit aromas in his wines, his cuvées have an extra dimension of freshness and life despite their ageworthy concentration and depth. Maybe not one of the new guard but definitely a dog with a trick or two.

### Red

#### Marsannay Champs Perdrix

195.00

Good fine fruit on the nose with almost liquor-like dark fruit. The palate is sweet with impressive impact and freshness and some modern oak to finish with. Drink from 2010.

#### Gevrey Chambertin Les Jeunes Rois

260.00

Very ripe on the nose with some lift and perfume. The palate is very ripe with decent acidity and tannins and lots of juicy red fruit. Attractive. Drink from 2011.

#### Chambolle Musigny Vieilles Vignes – very limited

300.00

Dark and mysterious on the nose. The palate is very glossy with lots of ripe fruit and liqueur-like black depth. Tannins are quite firm but are balanced by the sweetness of the fruit. Drink from 2011.

**Domaine Geantet Pansiot, Gevrey Chambertin cont...****Gevrey Chambertin 1er Cru Poissenot – very limited**

440.00

Some dark fruit on the nose with the mouth feel being very silky and glossy. Hints of wet stone lift the mid-palate with masses of plump purple fruits on top. Quite sweet but the stony minerality keeps it lively. Drink from 2012.

**Charmes Chambertin Grand Cru – very limited**

675.00

Very glossy but with a complex nose of blue black fruits and a little perfume. The palate too is more complex showing minerality, ripe lush fruits and fine grain tannins on the finish. Full-bodied and rich it has an ageworthy quality but it is amazingly approachable now owing to the overt ripeness. Drink from 2014.

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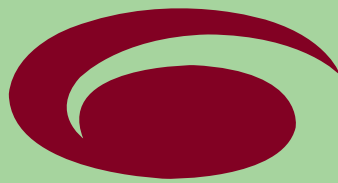
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**Genesis Wines Limited**  
**[www.genesiswines.com](http://www.genesiswines.com)**

78 Tachbrook Street, London, SW1V 2NA

**Tel** 020 7963 9060

**Fax** 0870 850 2038

**Email** [sales@genesiswines.com](mailto:sales@genesiswines.com)