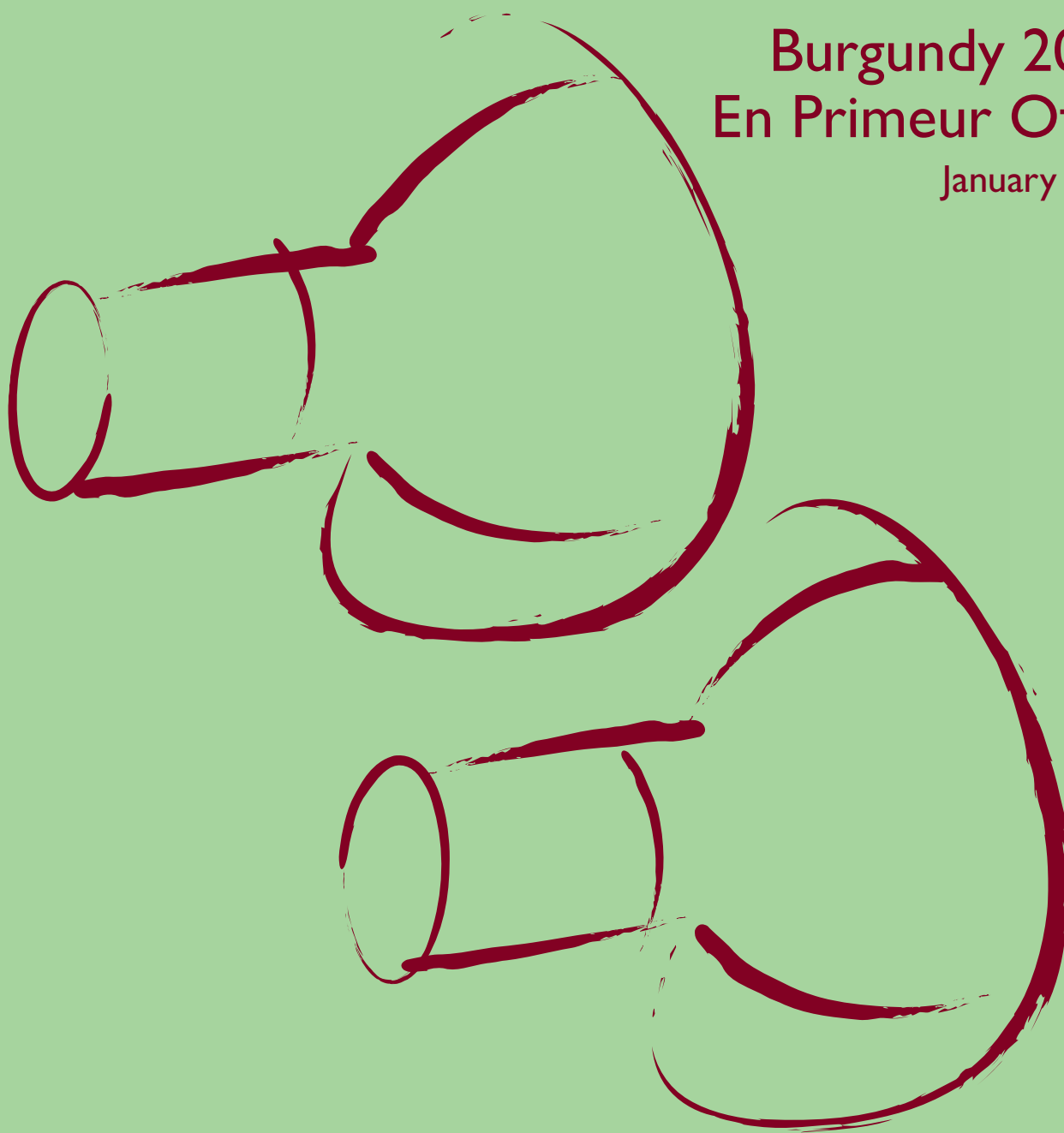


GENESIS
WINES

Burgundy 2008
En Primeur Offer
January 2010



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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 2010

This offer opens on 12th January

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The Burgundy offer and vintage report will be available on the website from 12 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**

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Burgundy 2008 En Primeur Offer

Introduction

These days only Bordeaux does 'vintages of the century' interspersed with 'the miracle vintage' it would seem. In Burgundy either the marketing machine is less well-oiled, or they are more phlegmatic and the vigneron actually appreciate vintage variation as a fact of life that comes with the territory, contributing to the magic of the wines they produce. In 2008 though, the 'miracle Bourguignon' does genuinely seem to have occurred: a potential mid-summer crisis was averted followed by a far later than usual harvest. The result is the emergence of a small but seriously good set of wines.

The early promise of the growing season was dashed by a truly unusual July and August of cool weather and lots of rainfall. Even early September was unhelpful to the growers who must have had their hands firmly clamped together in prayer. Happily, once the French deity returned from a later than usual holiday, the weather changed and from mid-September two positive developments were to define the miracle. Firstly a drying northerly wind stopped the incidence of rot in its tracks, thickening the skins and concentrating the berries. Secondly the remainder of the month turned warm and sunny. This continued into October where a very late harvest was completed, accompanied by sighs of relief. Though a handful of growers reported quantities close to normal, most were down; and in some cases by 30%.

The Wines

As the vintage conditions might indicate it was not the best year to go 'By-the Book-Biodynamic' in 2008. The wily foxes in Burgundy who comprise our growers practice organic methods, eschew pesticides but rarely seek official accreditation for the Bio badge. By reserving the right to spray against rot that may have otherwise been overwhelming, they have rather cannily produced some of the most successful wines of the region.

There is no clear victor in terms of red or white in 2008, hard work and assiduous vine-management being the key to success in both. The style in 2008 reds is less voluptuous and open than last year with more notable tannins and also higher acidities to be found in the wines. The fruit profile is certainly pure and whilst not spectacularly 'big' nearly all the growers were happy with the extract and ripeness. In the best hands very pure fresh wines were produced with good concentration and potential longevity. "Like 1993 with more fruit and a little like 2001 but with more concentration" was a quote from one grower that was echoed elsewhere. The fresher acidity of the 1996 vintage might also be a good point for comparison.

The whites continued their recent good run although it is difficult to make neat comparisons with previous vintages. The 2008s were

more accessible than last year and the weight of fruit seemed to depend more on grower than any specific village characteristics. Acidity was very good again but the wines were not razor-sharp like 2007 with a more balanced ripeness to them. Overall they are very well-defined, neat wines without the tropicality of 2006 and with no evidence of high alcohol. 2008 whites will be ready to drink before 2007s and should outlast the 2006s.

Recommendation

2008's long growing season has produced its share of winners and losers but across each village there are some serious successes. In Gevrey some wines were less flamboyant than last year but we found the wines of **Arnaud Mortet** very silky and classy. In Morey **Virgile Lignier** goes from strength to strength and an extremely strong range of polished wines were on display. Nuits Saint Georges, not often the star appellation may take centre stage in 2008 and produced some wines of real depth and excitement from **Chevillon, De Montille** and of course **Mugnier's** ultra-pure Clos de la Marechale. Further south there is a potential new superstar in **Nicolas Rossignol** whose stylish Volnays bring to mind a Côte de Beaune-style **Mortet**. The supreme finesse of **de Montille** was in evidence across Pommard and Volnay too, not to mention Alix's **Deux Montille** project – the whites here showing more craft every vintage – superlative wines were produced from even the 'lesser' Chalonaise sites. Our other major white producers were also on serious form: **Jacques Carillon's** great domaine has produced a really exciting range of Pulignys, vibrant and racy as one has come to expect; **Fichet** a very open set of mineral-infused Meursaults, and in Chassagne an intriguing comparison between the two **Morey** sons as well as **Bruno Colin**: wines with real power but also poise.

We anticipate some modest price reductions from the growers – probably to be swallowed up by the Pound's weak performance against the Euro but we shall certainly be doing our part on pricing to aid our customers in a difficult market.

2008 in Burgundy is a vintage that some people may overlook – that would be a mistake. We feel that the wines are potentially better than in 2006 and 2007 and for those with a long memory who missed 1993 and 2001 due to a preoccupation with 'vintages of the century' 2008 should serve as reminder not to make the same mistake again



James Price and Kenny Stewart
January 2010

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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. Please note that in 2008, owing to hail his production has been cut by 50%.

White

Pouilly Fuissé

118.00

Deep yellow in colour the nose shows touches of golden apple, honey and pear. Open and demonstrative already it has a good acid mouthfeel but is rich and full again too. More honey on the finish though the overall impression is of a linear wine. Drink 2010-2014.

Pouilly Fuissé Les Vignes Blanches

175.00

Though less big on the nose than the VV it is still very attractive and a noticeable step up. On the palate it shows touches of melon and orange complexity with peachy nut notes too. Smooth mouthfeel and nice length. Drink 2011-2016.

Pouilly Fuissé Vers Cras

180.00

More concentrated on the nose but very youthful too. Traces of honey and golden apple fruit flavours with full impact in the mouth of nut kernel, lemon curd and linear concentration. Will keep. Drink 2011-2016.

Côte de Beaune

Maison Deux Montille, Volnay

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. That said the wines are made in the same Volnay-based cellar as the domaine wines, and along with her selection of the very best oak and grapes that money can buy leads, to wines of superlative pedigree.

White

Bourgogne Blanc

116.00

Good fresh nose if slightly restrained at this stage. The palate however is surprisingly full with deep lemony zestiness and lingering richness. Straightforward and very drinkable. Drink 2010-2013.

Rully

142.00

Slightly muted on the nose but with lovely impact of fresh minerality and lemon and orange zest. Very juicy and savoury at the same time. Drink 2010-2014.

Montagny 1er Cru Les Coères

159.00

Herbal and citrus-infused nose with an added dimension of class on the palate. This is very bright and lively with hints of nectarine and barley sugar without the sweetness. Drink 2010-2014.

Saint Romain

165.00

Very mineral nose and really quite cerebral with aromas of fresh melon. Juicy and succulent on the palate with more oranges and lemons plus an added element of stony minerality. This is good and persistent. Drink 2011-2015.

Auxey Duresses

170.00

Hints of honey and green herbs are apparent on the nose. Rich and open in the mouth but framed in definitive chalky minerality. There is a well-judged restraint that holds this back from being too flabby. Drink 2011-2015.

Pernand Vergelesses 1er Cru Sous Frétille

209.00

Rounder on the nose it has more concentration too. On the palate it is quite open with a sexiness and fresh appeal. Citrus zest and perky acidity lift the finish. Drink 2012-2016.

Saint Aubin 1er Cru Sur Gamay

205.00

A lovely and attractive nose of peach and apricot hints at a lovely palate too. More ripe stone fruit flavours are all kept in check with good acidity and length. Very cerebral. Drink 2012-2017.

Meursault Vireuils

est 299.00

Very upfront and juicy this has a terrific nose with nice oak notes evident. In the mouth it is like biting into a peach with good concentration and mouthfeel. Though not overly mineral there is some very nice supporting spice. Drink 2012-2017.

Meursault Casse Tête

299.00

Honeydew melon almost on the nose, this is very juicy. Big impact of ripe yellow fruits on the palate with notes of nuttiness; this is broader than the Vireuils. Lots and lots of persistence, grip and acidity. Very good. Drink 2012-2017.

Meursault 1er Cru Les Bouchères

425.00

Gentle and restrained in comparison to the Casse. On the palate it has a broad leesy attack but then gets more defined as it progresses, finishing with a good stone fruit and mineral lick. Charming. Drink 2012-2019.

Meursault 1er Cru Les Porusots

435.00

Linear mineral nose but also some warm wood. Deliciously ripe yellow fruits with more concentration than the Bouchères as well as being fuller and broader. Drink 2012-2019.

Puligny Montrachet 1er Cru Champ Gain

420.00

Much, much more restrained on the nose in comparison to the Chassagne, but this is far from undercooked – lots of lime blossom and lemon zest. Very Puligny in style, it has more citrus fruit with well judged oak-induced structure. Elegant. Drink 2012-2018.

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. In 2008 he preferred to keep the wines in large tank rather than barrel owing to the comparatively open and rounded personality of the vintage.

White**Bourgogne Blanc**

97.00

Not a hugely pronounced nose but delicate and well made. In the mouth again, it is not very big but with pretty notes of peach and lifting lemon. Nice acidity – though it is not a livewire – with plenty of charm. Drink 2010-2013.

Bourgogne Blanc Vieilles Vignes

125.00

Quite different in style to the straight BB – lots of orchard fruit weight and depth. Round and harmonious in the mouth this shows extra balance and depth. Citrus fruits – in particular grapefruits, yellow and pink – come through on the lifting finish. Drink 2011-2015.

Meursault

200.00

Herbal elements on the nose with citrus pith and greengage. Meursault like characteristics more noticeable on the palate with the appearance of nuts and creamy stone fruit purée. Persistent. Drink 2011-2016.

Meursault Meix Sous Le Château

230.00

More citrus lift on the nose than the straight cuvée with a trace of youthful nuttiness and lemon zest. The palate has an open and charming quality which is very likeable. Some creamy richness but not overly oaky at all. Fun if not profound. Drink 2012-2017.

Meursault Vieilles Vignes Les Gruyaches

270.00

Very definitely a Meursault, this is full of nuts, cream and lemon curd on both the nose and the palate. This is possibly the best this cuvée has tasted from barrel. With a lingering minerality and lovely balance this has a lot of pleasure in it. Drink 2012-2017.

Meursault Chevalières

299.00

Slightly more closed this shows an extra quality of linear citrus zing which appears on the palate as well as the nose. Good texture and nervosité this needs some time to come round before fattening out. Drink 2012-2018.

Meursault Les Tessons

312.00

A cross in styles between the Gruyaches and Chevalières; it has good fresh lemon definition plus hints of minerality as well as cashew and hazelnut creaminess. Very elegant and deceptively long. Good. Drink 2012-2019.

Puligny Montrachet 1er Cru Les Referts

409.00

A distinctively mineral citrus and lime nose that is almost redolent of young Riesling. The palate continues the citrus purity with a touch of chalk and great linear definition. Nice weight and balance, like all of Jean Philippe's wines there is not a trace of over-bearing oak. Impressive. Drink 2012-2020+.

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 165.00
Nice feminine-tinged mineral and floral nose. The palate is similarly attractive with added white stone fruits, a hint of slatey minerality and good persistence. Drink 2011-2015.

Saint Aubin 1er Cru Les Clos de Meix 205.00
A deeper and more extravagant nose than the Princée with a suggestion of clove spice. On the palate it is really quite big with juicy pear and peach flavours and a lingering fresh finish. Drink 2012-2016.

Saint Aubin 1er Cru En Remilly 255.00
The most mineral of the line up – almost like liquid crystal with a twist of lemon. The palate is equally linear and defined but there is charm and juicy stone fruit to go with it. This has real refinement. Drink 2012-2018.

Puligny Montrachet Les Tremblots 270.00
Good nose with lifted lemon aromas, white flowers and fresh bread. Nice concentration on the palate with a bit of fat and good minerality; this is an easily accessible style with a moreish fresh finish. Drink 2012-2017.

Red

Saint Aubin 1er Cru Les Castets 175.00
Open and attractive aromas of cherry and raspberry move onto a lively palate with more red fruit flavours, liquorice depth and a grippy mineral finish. Drink 2012-2017.

Chassagne Montrachet Vieilles Vignes La Goujonne 180.00
Sweet fruit nose of raspberries with good spiced wood elements too. The palate is quite straightforward with relatively youthful tannins and a fresh currant kick to finish. Drink 2012-2017.

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 reins 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 1er Cru Les Macherelles 237.00
Lifted citrus aromas are intertwined with hazel kernel, while on the palate it is quite plump and rounded with mandarin flavours and herbal nuances. The finish is long and delicate. Drink 2012-2017.

Puligny Montrachet 237.00
Classy nose of lemon and nut oil. The palate shows some style too with gently balanced citrus flavours and focussed mineral freshness. Lovely and elegant this makes you want to drink it straight away. Drink 2011-2017.

Puligny Montrachet 1er Cru Les Perrières 388.00
A subtle and muted nose hints at the wood spice and savoury flavours in the mouth. There is some good minerality on the mid-palate and the finish shows impressive grip and acidity. Long and enjoyable. Drink 2012-2018.

Puligny Montrachet 1er Cru Les Referts 399.00
High toned and distinctive on the nose with green apple and white blossom aromas. The palate has a gentle impact with nice acidity, orchard fruit flavours and a suggestion of nut skin. This is very long and very interesting. Drink 2013-2019.

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. See below Vincent's brother Thomas, who produces his own wines from many of the same vineyards; their styles however are quite different.

White

Santenay 1er Cru Passetemps est 210.00

Quite a polished nose of waxy lemons and peach blossom; there is mineral lift too. On the palate there is good balance between richness, stone fruit concentration and lifting acidity. Good mineral lift on the finish. Drink 2011-2015.

Chassagne Montrachet Vieilles Vignes est 240.00

A rich and faintly exotic nose – spicy mango possibly? In the mouth it is very full and ripe, almost too much, but is then held in check by a kick of minerality on the finish. Interesting and a break from the norm. Drink 2011-2016.

Chassagne Montrachet 1er Cru Morgeot est 325.00

Very ripe aromas of soft peach, apricot and yellow fruit. The palate is big as well with creamy orchard fruit and nutty oak. This is a big, concentrated and long wine that once given some time will be very rewarding. Drink 2012-2018.

Chassagne Montrachet 1er Cru Les Embrazées est 325.00

Mineral city! Like liquid crystal poured over cracked granite this has a very nervy nose. The palate is quite round in comparison, with juicy melon fruit and lemon zest. The long finish then returns to the overt mineral theme. Drink 2012-2018.

Puligny Montrachet 1er Cru La Truffière est 425.00

Quite a restrained nose hints at white peach and lemon with maybe a little nut to boot. The palate is more obvious showing concentration and depth of lemon and oak spice. This has a big, big finish. Powerful! Drink 2012-2018.

Bâtard Montrachet Grand Cru est 1045.00

On the nose this is very ripe indeed with peach nectar, apple sauce and spicy toast. The palate is equally ripe and brimming with rich peach and apricot fruit flavours. Though this is a very big and powerful wine there is an underlying freshness and minerality that keep it alive and alert. Impressive. Drink 2013-2020.

Red

Santenay Vieilles Vignes est 145.00

Lots of perfume on this with a superb lifted freshness that crosses over onto the palate too. Dollops of sweet summer fruit and a nice roundness to finish; the oak is subtle and unobtrusive. Very good. Drink 2011-2016.

Thomas Morey, Chassagne Montrachet

The younger son of Bernard (whose wines are also present in this offer above) 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 the results are sure to be a success with classical lovers of white Burgundy.

White

Chassagne Montrachet 1er Cru Les Baudines 305.00

Classical Chassagne nose with softening floral tinges, nut kernels and minerality. The palate is ripe, pure and easy going with lots of freshly squeezed lemon juice and brioche flavours. Good length and persistence. Drink 2012-2017.

Chassagne Montrachet 1er Cru Les Embrazées 320.00

Less mineral in style than the Baudines with more white stone fruit aromas instead. In the mouth it has a bigger and rounder feel with more intensity of fruit. The minerality then comes through strongly on the long finish. Drink 2012-2018.

Chassagne Montrachet 1er Cru Morgeot 320.00

Much more linear nose encompassing citrus zing and zest, but then is weightier with good fat and flesh on the palate. Macadamia nuts and honey wrapped in lemon and peach. Again the minerality appears with a vengeance on the finish. Drink 2012-2018.

Puligny Montrachet 1er Cru La Truffière 375.00

A high toned nose of citrus zest and blossom is followed by a lithe and supple palate of über-concentrated stone fruit flesh and crushed peach pit. Really intense with a great lift and racy finish. Will need some time to soften up but will be great. Drink 2012-2019.

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 have seen the domaine extend its range beyond its Volnay heartland, but all the wines show a robust and concentrated house style.

White**Beaune 1er Cru Les Aigrots** 275.00

Zesty lemon nose with good concentration of citrus fruit and nuances of stone fruit. The palate is very zippy and alive with lots of length and definition. Lithe and pretty. 2012-2016.

Meursault Narvaux 310.00

Lovely mineral nose with white peach aromas. Lovely supple mouthfeel with great texture and inner mouth florality. There is huge length of nuts cream and lemon. A great addition. Drink 2012-2018

Puligny Montrachet 1er Cru Les Caillerets 685.00

A comparatively restrained nose but with bags of citrus and mineral precision. The palate is exact again with a very attractive balance between deep lemon flavours, steely minerality and spicy oak. Delicious. Drink 2013-2020+.

Red**Bourgogne Rouge** 138.00

Quite taut on the nose with dense black cherry and wet slate. In the mouth it is very pure and concentrated for its level. No edges and a touch of crunch. Good. Drink 2011-2015.

Beaune 1er Cru Les Sizies TBC

Pure fruit aromas of red apples and cherries. The mouthfeel is quite silky and feminine with some spiciness and good Pinot like fruit. Fresh and persistent. Drink 2012-2016.

Beaune 1er Cru Les Grèves TBC

Much more masculine and gamey on the nose than the Sizies; qualities that follow onto the palate with extra power and depth. The finish lingers with sour cherries and crème de mûre. Long. Drink 2013-2018+.

Nuits Saint Georges 1er Cru Aux Thorey 375.00

A brooding dark nose that has toasty aromas of new oak. On the palate it is very generous and round with some supple red fruits and a concentrated liqueur-like finish. Lots of power here that goes and goes. Drink 2013-2019+.

Volnay 1er Cru En Champans 455.00

Very feminine and pretty on both the nose and palate. This demonstrates a great balance between gentle red fruits, attractive wood spices and glossy texture; none of which are overdone or overpowering. Well judged. Drink 2012-2018.

Volnay 1er Cru Taillepieds 485.00

Really sexy nose with lots of red juice and concentration. Very juicy in the mouth with lovely purity of summer fruits and creamy mouthfeel. Sensual and seductive this is brilliantly on form as usual. 2014-2020+.

Pommard 1er Cru Les Grands Epenots TBC

Beguiling mineral aromas of flint and slate with a splash of blackcurrant. Very lively palate with good impact of freshly crushed berries. Great tannin structure that gives grip but also provides a satisfyingly full mouthful and an underlying power. Very good wine. 2014-2020+.

Pommard 1er Cru Les Pezerolles TBC

Chunky and meaty aromas with concentrated black fruit notes. This is big and powerful in the mouth but with lovely purity behind the power. Drink 2013-2019.

Pommard 1er Cru Les Rugiens 615.00

Dense nose with velvety rich black fruits and berries. The palate too is concentrated showing lots of weight with good round tannins. However there is still plenty of freshness on a very lengthy finish indeed. Drink 2014-2020+.

Corton Clos du Roi Grand Cru 630.00

Tightly coiled, almost closed, on the nose but hinting at black cherries and slate. Loads of grip, power and weight on the palate. A tour de force in structure! Will develop well with time. Drink 2014-2020+.

Vosne Romanée 1er Cru Aux Malconsorts 910.00

Lovely nose of flowers and autumnal fruits with a creaminess underneath. The palate is very juicy and quite immediate though it accelerates through to a big, structured finish. Drink 2014-2020+.

Vosne Romanée 1er Cru Aux Malconsorts Christianne 1185.00

Sweeter and riper than the straight Malconsorts this is very, very sexy on the nose. The palate is equally glossy and attractive but with some very deep chocolate & purple notes underneath the creamy liqueur-like berry fruit. This has massive power on the finish. Drink 2014-2020+.

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-Côtetidot). In the past few years Yves has introduced longer élevage and concentration-inducing vineyard management techniques that result in structured yet silky wines. As for 2008 in particular Msr Confuron declares it to be like "1993 but with more fruit; 2001 but with more power."

Red**Pommard Vaumuriens** est 330.00

Round and harmonious on the nose, the palate shows decent ripe raspberry fruit and hints of lifting spice. While still youthful and lively it has a good mouthfeel. Drink 2013-2018.

Pommard 1er Cru Grand Clos des Epenots est 435.00

Hints of spice and mineral plus decent gobs of strawberry and raspberry. Some violets. The palate has more lift than the nose again. Quite lithe though the tannins show good firmness and provide supporting structure. Not huge but shows good balance. Drink 2015-2020+.

Pommard 1er Cru Les Rugiens est 490.00

A sexy and very feminine nose still shows some rich and spicy oak notes. In the mouth the oak is evident again but with balancing inner mouth florality. Good ripe raspberry and black cherry fruit wrapped in fine grain tannins. Will last longer than the Epenots. Drink 2015-2020+.

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. Colin Junior has eight hectares in total (six of which are in Chassagne) divided equally between red and white. 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.

White

Chassagne Montrachet 236.00

Über-mineral nose. Ripe but restrained this has lively lemon and rich melon flavours, it almost feels like a Puligny more than a Chassagne. Delicate and feminine. Drink 2011-2015.

Chassagne Montrachet 1er Cru Les Chaumées 325.00

Even more mineral the straight Chassagne – über-über if you will. In the mouth the attack is quite big – juicy lemon and lime fruit but then a mineral core kicks back. Very restrained, incisive and long. Drink 2012-2016.

Chassagne Montrachet 1er Cru La Maltroie 325.00

A little muted on the nose with herbal touches and citrus lift. The palate has lots of slate and pebbles on the attack which then moves to a tight core of lemon. This finish is noticeably dry and long. Drink 2012-2018.

Chassagne Montrachet 1er Cru Morgeot 325.00

Fatter nose than the previous two though still leaving an overall stony impression; this has an intense and warming mouthfeel with extra levels of stone fruit plus a leesy quality to it. The finish is zesty and lifted. Drink 2012-2017.

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 élevage her wines show extra structure and age-worthiness, though the perfume and fruit of the 2008s add some early drinking charm too.

Red

Gevrey Chambertin

186.00

A dark yet fresh nose of cassis and cranberry; the palate has attractive and freshening acidity, though while not overly fleshy it has a delicate charm of its own. Noticeable, almost chunky tannins, are in harmony with the fresh summer fruits and grippy finish. Drink 2013-2018.

Gevrey Chambertin Vieilles Vignes

256.00

An intriguing nose that hints at florality and blue fruits with some dusty grape skins. The palate is very similar to the nose showing inner mouth perfume with subtle tannins and good lift on the finish. Drink 2014-2019.

Gevrey Chambertin 1er Cru Le Clos Saint Jacques

465.00

Generous, though not huge nose of raspberry and dusty dark forest fruits. Nice violet inner mouth perfume with tannins on show. Not a blockbuster but on a bigger scale than the preceding two wines. Drink 2015-2020.

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. An off topic side point: Yves is adamant that his 2007s are better than his 2005s – having retasted them when visiting for this campaign, we'd agree.

Red

Vosne Romanée

265.00

Soft, approachable nose showing lots of soft, creamy red fruits which carry on to the palate that has some grip and minerality too towards the end. Drink 2013-2019.

Vosne Romanée 1er Cru Les Suchots

410.00

The dark and brooding nose has lots of earthy spice notes. On the palate it is quite gamey while still having a red fruit core and some lovely fine grain tannin-induced texture. Good. Drink 2015-2020+.

Nuits Saint Georges 1er Cru Aux Vignes Rondes

395.00

Both red and black fruits on the nose with a dollop of cream. In the mouth this is supple but with noticeable minerality and a touch angular. Overall it is weightier and fuller than the village Vosne with grippier tannins. 2015-2020+.

Clos Vougeot Grand Cru

675.00

Sensual nose of cherry, blackberry kirsch and a mineral dustiness (in a good way). The palate is round and very complete with some sweet strawberry meringue and textured fine grain tannins. Very long with a dried fruit aspect to finish with. Very good and intriguing. Drink 2016-2020+.

Charmes Chambertin Grand Cru

est 725.00

Very delicate berries and lifted redcurrants on the nose. The attack is full of cassis and raspberry coulis with the middle starting to show some added richness and weight. Definitely has the energy of the vintage, this will be impressive when it comes together. Drink 2016-2020+.

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

Bourgogne Rouge

105.00

Red fruit and spiced nose with good generosity. The palate is very good, even lovely, for this level though at the oakier end of the spectrum. Light tannins with blackberries on the finish. Drink 2012-2017.

Morey Saint Denis Vieilles Vignes

219.00

Nice dusty black fruit aromas with an extra layer of mineral complexity. The palate has significant lift in comparison to the Gevreys. Ripe black cherry fruit is in tune with a lingering minerality and well handled tannins. Good harmony. 2013-2019.

Chambolle Musigny Vieilles Vignes

219.00

Quite a ripe nose with a blue-black fruit profile. The palate is already open and quite sexy for this level with bags of black fruit and touches of mineral grip. Quite plush, though nicely precise with it. Drink 2012-2018.

Gevrey Chambertin Cuvée Bertin

219.00

Well-balanced nose of minerals, dark red fruits and maybe a touch of liquorice. In the mouth it is quite serious with an attractive dryness, lots of cherry fruit and an overall of feeling of plush harmony. Drink 2013-2019.

Morey Saint Denis En la Rue de Vergy

219.00

Cherry aromas abound – black and red with a soupcon of kirsch too. The palate has a lively and lifted feel to it with chalky black fruits and more cherry. Harmonious and rounded. Drink 2013-2018.

Chambolle Musigny 1er Cru Cuvée Jules

310.00

A very pretty, almost tarty nose, with some raspberry liqueur aromas. The palate shows some sweetness on the attack with alternating layers of creamy oak and ripe cherries. The finish is dry and serious-minded. Drink 2013-2019.

Morey Saint Denis 1er Cru Les Faconnières

310.00

Creamy impact in the mouth with lots and lots of minerality, supple tannins and touches of meaty mineral spice. Gives an overall impression of youthful exuberance. Drink 2015-2020.

Morey Saint Denis 1er Cru Les Chenevery

310.00

A lifted and concentrated nose with pretty aromas and expressive dark fruits. The palate has a nice creamy impact with good supple tannins and a sweet yet elegant element too. Unforced. Drink 2014-2020.

Morey Saint Denis 1er Cru Aux Charmes

310.00

More floral and feminine with hints of toast and chocolate even. The palate has lots of presence with good grip and extra extraction. Very plush with fruit persistence on the finish. Drink 2015-2020.

Clos Saint Denis Grand Cru

615.00

Very polished nose with some very high-toned notes. The polish is evident on the palate too though is more masculine than the Charmes with slightly less fat but more spice. Good power on the finish with great acidity. Just two barrels made. Drink 2016-2020+.

Clos de la Roche Grand Cru

615.00

Similar to the other Grand Cru on the nose but with extra spice and florality. Very sexy impact in the mouth with tons of polish and purity. Plenty of concentration and silkiness with more overall finesse. Impressive. Drink 2016-2020+.

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

375.00

Very, very promising nose: floral, ripe and with hints of cereal. The palate is very well formed with lovely acidity and great impact. Nice rich red fruits with some black and sour cherry highlights plus lovely warm and textured tannins.

Delicate yet expressive, this is very good. Drink 2015-2020+.

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

est 240.00

Ripe nose with plenty of crushed red summer fruits. The palate by contrast is all black cherries and berries with some mineral-induced grip towards the finish. Over all very pure and pretty. Drink 2013-2018.

Nuits Saint Georges 1er Cru Les Perrières

est 325.00

Very mineral but with sweet cake-like spice too on the nose and in the mouth. The attack is actually quite subtle but the flavours build towards a forceful finish that fills the mouth full of wood spice and black cherries. Drink 2013-2019.

Nuits Saint Georges 1er Cru Les Roncières

est 325.00

Very sexy and glossy on the nose owing to a bit more new oak used in the élevage. In the mouth it is quite feminine with nice inner mouth perfume, black fruits and great mineral and acid lift to finish. Delicious. Drink 2014-2020.

Nuits Saint Georges 1er Cru Les Cailles

est 400.00

A more complex and deeper nose than the previous cuvées, though in the mouth there is an explosion of super red and black fruit. Plenty of concentration and balance through to the cherry liqueur infused finish. Drink 2014-2020.

Nuits Saint Georges 1er Cru Les Saint Georges

est 410.00

Big and powerful nose with some wood spice evident. Big fruit impact on the palate with flavours of strawberry jam and cherry conserve. There is plenty of definition and balance, while the finish shows warm, rounded tannins. Drink 2015-2020+.

Nuits Saint Georges 1er Cru Les Vaucrains

est 410.00

Sexiest nose of the line up by far! This is like puréed summer pudding on the nose, with that same saucy impression on the palate too. Not enormous but there is definitely plenty of power in the background waiting to pounce. Great persistence, this will evolve very nicely. Drink 2015-2020+.

Domaine Gouges, Nuits Saint Georges

Christian has mastered the idea of combining a modern winery 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

220.00

Nice cherry nose with a touch a spice. Good bright impact in the mouth; this is really rather good. Very pure black cherry and bramble flavours, it is unforced and quite pretty. Drink 2013-2019.

Nuits Saint Georges 1er Cru Clos des Porrets Saint Georges

340.00

Lovely floral and mineral nose with aromas of violets and granite. The attack has a nice ripe texture that is silky and very attractive. Black fruits and spicy cream nuances to finish. Drink 2014-2020.

Nuits Saint Georges 1er Cru Les Pruliers

363.00

Very pure and fine nose of autumnal hedgerows: both flowers and fruits. The palate has a plush, almost sexy, texture to it. Again pure hedgerow brambles and redcurrants. Persistent and grippy to finish. Drink 2014-2020.

Nuits Saint Georges 1er Cru Les Saint Georges

600.00

Excellent nose that is rammed with blackberries and blackcurrants and threatens a lot of power on the palate, which does not disappoint. Expressive, rich and concentrated with velvety tannins, cherry stone crunch and lots and lots of persistence. Very good. Drink 2015-2020+.

Domaine Mortet, Gevrey Chambertin

It appears that for another 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

TBC

Ripe and grapefruity on the nose with a drop of minerality too. The ripeness continues in the mouth with a suggestion of pineapple plus some citrus-infused freshness. The finish is firm and well-structured. Drink 2011-2014.

Red

Bourgogne Rouge

TBC

An attractive and very Pinot-like nose, this wine provides lots of pleasure in the mouth for its level: perfumed red fruits, soft tannins and nice freshening acidity. Drink 2011-2015.

Gevrey Chambertin

TBC

Lifted violet and blue fruit-infused aromas. The palate shows a touch of cream on the attack paired with black fruit and fine tannins. A silky wine in the making this is really quite an elegant affair. Drink 2011-2017.

Gevrey Chambertin Vieilles Vignes

TBC

From 70-80 year old vines this has a very expressive nose of cassis and dark berries plus a touch of cream. Lively impact in the mouth with a hint of liquorice concentration and fine tannins. Silky yet lively at the same time. Drink 2012-2019.

Gevrey Chambertin En Champs

TBC

A relatively hidden & subtle nose with mineral hints just popping through. The palate though is very lively indeed with more mineral notes, good tannins and weight, plus some vibrant red fruits. A grippy finish suggests this is a keeper. Drink 2013-2020.

Gevrey Chambertin 1er Cru 660.00

A very floral, almost ethereal, Pinot nose. In the mouth there are hints of liquorice and more perfume. Soft and approachable already this is an expressive and relatively immediate wine. Drink 2013-2020.

Gevrey Chambertin 1er Cru Champeaux 660.00

The nose is stony and mineral with touches of charred wood. On the palate there is an overall impression of sweetness owing to bags of ripe summer fruit flavours and a silky texture. A core of minerality keeps it honest. Drink 2014-2020.

Gevrey Chambertin 1er Cru Lavaux Saint Jacques 660.00

Red and black berried fruit on the nose; the palate is very harmonious and round at this stage with a pervading minerality. Black liquorice on the finish, along with good acidity and tannins frame this wine nicely. Drink 2014-2020+.

Clos Vougeot Grand Cru 1250.00

The nose is dark and serious with unobtrusive wood aromas. The palate has a lovely texture with flavours of blue and black fruit, good freshness and underlying purity. Not a big wine but exciting and elegant. Drink 2015-2020+.

Le Chambertin Grand Cru 1950.00

The nose has a deep running core of perfume and minerality that gives an impression of unforced ease. This is very classy with an exhibitionist side too. Balanced tannins and acidity provide structure without massive weight. Long and very sophisticated indeed. Drink 2015-2020+.

Domaine Nicolas Rossignol, Volnay

A fun and vivacious winemaker, Nicolas started out in 1997 with his own three hectares plus eleven from his father. He manages all the vineyards personally and from them makes a multitude of cuvées – this year we are only listing a brace of the best but aim to increase the offering over the next couple of years. Fresh vibrant fruit flavours mark these wines out as members of the Modern School, but while steering clear of excessive use of oak they make extremely pleasurable drinking.

Red

Volnay 1er Cru Chevret 339.00

Very elegant and floral nose: violets and lavender. The palate almost shows more perfume than the nose, with great freshness, beautifully fine grain tannins and bags of cherry liqueur polish. Very attractive. Drink 2013-2019.

Volnay 1er Cru Cailleret 422.00

Really mineral nose but with good fruit too – almost like wet paving slabs smothered in cherry preserve. The palate is lush, silky and smothered in dark fruits. The finish sees some nicely textured tannins and mineral grip. Drink 2014-2020.

Notes

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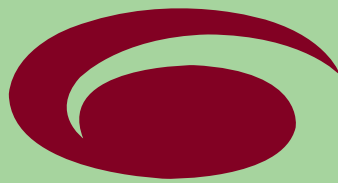
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