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BURGUNDY 2024
LOW PRESSURE, HIGH FIDELITY.



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BURGUNDY 2024 – LOW PRESSURE, HIGH FIDELITY.

2024 is a small, high fidelity Burgundy vintage: charming reds and sculpted whites, grown in a year defined by relentless mildew pressure.

With a well-known wine critic asking growers to nominate a song that reminded them of the 2024 vintage, my own thoughts turned to music as I travelled between visits. The newly released Beatles Anthology 4 was on repeat in the car, and when I'd managed to disable the car's inbuilt electronic assistant – which buzzed into life whenever I broke into song – it occurred to me that the joy of an album like this, with unheard versions of favourite tracks, mirrors precisely what draws us back to Burgundy year after year. A different harmony or bass line awakens a new emotion in just the same way tasting a beloved vineyard, grown under new skies and conditions, can stir you anew. Familiar, yet unique; a fresh perspective, a different tempo – this is the very stuff that keeps Burgundy endlessly compelling. By the end of my tastings, it also struck me that 2024 itself is probably an Anthology-type vintage: not a compilation of greatest hits per se, but of fascinating versions and alternative takes.

The reds will undoubtedly charm, cheer and compel us in the near and mid-term, but one should not

expect vin de garde status. These are wines to revel in, full of pure, immediate enjoyment, rather than bottles destined to lead us to the sublime in decades to come. “*Vins de plaisir*” we chimed on countless occasions. Of course, Burgundy's ability to age in lighter vintages should never be discarded, but honesty requires acknowledging that 2024 is unlikely to evolve into one of the true greats (for reds). Classically leaning, yes, a true classic, perhaps not. But expect pleasure, and pleasure is what you will find. The challenge will be getting hold of any; yields were painfully small in 2024.

The whites, conversely, include several examples of genuine brilliance, and show a higher general level of quality than the reds. The shape of them is all their own, with an innate freshness and plenty of definition to the cool flavours. They also offer sleek polished textures and often a pleasing sense of flesh covering the freshness. Often tear-drop shaped, with compelling dry extract, minerality and stoniness, they are measured, classically proportioned and poised. Qualitatively, I would put them on a par with 2014 and 2020...

So how did they come to be? In short, through a lot of hard work.

VINTAGE CONDITIONS

This was a vintage in which the heavens opened. The region recorded 50% more rainfall than usual between June and August and nearly double the norm across the twelve months from the previous October. But it wasn't cold. Mean temperatures for 2024 vintage sit squarely in the middle of the past two decades. Rain-soaked skies and warm temperatures mean one thing: disease pressure. Every grower described 2024 as a battle from start to finish.

Mildew arrived extraordinarily early, in May, before flowering, which is almost unheard of. Flowering itself occurred in unseasonably cold, wet weather, which immediately set a smaller than average crop, with early losses due to poor flowering estimated at 10-30% of the crop.

SHOULD I SPRAY (ORGANICALLY) OR SHOULD I GO (CONVENTIONAL)

From May onwards the challenge intensified. Organic producers, with treatments that wash off in the rain, found it particularly hard to protect the vineyards from the spread of mildew. “*What is perfect in Burgundy is six days of dry and one day of rain. In 2024 we had the inverse,*” remarked Grégory Gouges. Merely entering the vineyards proved a problem for many. Those without adequate cover crops risked turning the vineyards into mud pits with the repeated tractor passes.

The question over whether to remain organic hung over many domaines. Systemic, non-organic, treatments are not washed off by rain, meaning fewer tractor runs, less soil compaction, less diesel, and less copper residue on the vineyards. We spoke with growers we greatly respect on both sides of the debate; and as is so often the case, there are compelling arguments either way. What is true is that those who switched to systemic treatments early, clearly saved a good deal of their crop...while all those that stuck to their guns, seemed content to have stayed the course. Time will tell if decisions taken in 2024 had any impact on the subsequent 2025 vintage.

EVERYBODY HURTS

On multiple occasions I heard growers lament a workload two, three or four times the norm, for a half, or a third, or a quarter of a crop. This effort continued through harvest, when teams of pickers were sent out

to scour vineyards for healthy bunches, often covering double the hectareage that they would normally be expected to, simply because there was so little fruit to harvest. Interestingly, almost all the growers we spoke to harvested on or around 16th September, a natural break in the weather which signalled a sensible time to start the pick. Most were done in less time than usual, despite a frustrating amount of stop and start due to the persistent rain showers.

Sorting compounded the extra effort, with strict selection needed both in the vines, and at the sorting tables. A few growers joked that in the plentiful 2023 vintage imperfect bunches could be tossed aside whole. In 2024, the opposite was true. Tables de tri were turned into surgical theatres, with fine secateurs employed to remove individual grapes from bunches. With such tiny yields this couture level of detail was both possible and necessary.

THE CROP, CROPPED

Yields ranged from vanishingly small to merely very small. In general, the further north you travelled, the worse the losses were. Arthur Clair reported losses of 80% in some of their Marsannay plots yet ‘only’ 50% in Savigny les Beaune. Many others told similar stories. The Whites fared marginally better, often landing at around half a crop. (See individual producer profiles for specific details.)

And yet, ironically, the diminutive size of the crop is what saved the wines qualitatively. As I mentioned earlier, it was not a cold vintage, and for the most part canopies remained healthy. The thing about mildew is that it affects the fruit, but not generally the leaves. So, while berries shrivelled on the vine, the foliage remained intact – crucial for ripening. Small, loose clusters of tiny berries were probably the only kind that could ripen under such sunless yet temperate conditions. And unlike the recent spate of solar years, 2024's lack of heat spikes leaves terroir markers unobscured. ‘Unadorned’ and ‘faithful’ appear throughout my notes.



WINEMAKING DECISIONS

In general, the delicacy and elegance of the reds led winemakers to use less new oak than usual. For some, this was a happy coincidence at having had plentiful old barrels from the 2023 vintage, for others this was a more deliberate choice. Either way, lower levels of oak certainly suit the vintage's charm and prettiness.

The decision over whether to use stems or not was more varied. Some growers stuck to their normal approach; some increased proportions; some eliminated stems entirely. There was clearly no right or wrong as excellent wines exist on both sides of the divide. What was universal was the need for careful extraction – nothing gave itself up effortlessly in 2024, but extracting just the right amount required an attentive approach.

Tiny volumes created further challenges, especially in the Côte de Nuits, where several domaines blended parcels to create cuvees of more manageable size. Most growers harvested at between 11.5% and 12.5%, meaning a little bit of chaptalisation was normally employed to prolong fermentations. Malolactic fermentations finished relatively quickly, and with pHs on the higher side, winemakers had to be vigilant in the cellar to protect the wines. Regular topping up was crucial.

Elevage varies widely. Among Pinot producers some will bottle early to preserve the pure fruit of the vintage; others will bottle at their usual time but with shorter wood exposure; and several intend to give their wines the habitual second winter, to round the wines out. Chardonnay producers, by contrast, seem largely on their usual schedule.

THE WINES – HIGH FIDELITY

Tasting over three separate weeks in October and November 2025, the red wines were a lovely surprise. In my October tastings, when the weather was warm and the cellar temperatures had not yet dropped, the open, expressive, fragrant nature of the vintage shone. As the weather cooled, so the wines retreated into themselves; though they never lost their clear-eyed feel. These may be Pinots of only moderate weight and density, but they have great Pinosité, with translucent

personalities and plenty of grace. They offer generally red fruit profiles, minerality, and lots of perfume; myriad mentions of fresh and wilted flowers dot my notes. Acids are ripe, pHs are on the higher side and alcoholic degrees refreshingly modest. Tannins are fine, silky and discreet, suggesting impatience will not be penalised. As is always the case, many will flock to the Côte de Nuits for their reds. Finding much unavailable due to the miniscule volumes produced, we would urge customers to consider the vineyards of the Côte de Beaune this year – they had an easier time of the weather and offer some of the most successful wines of the vintage. For anyone looking to fill gaps, this will be a good year to explore...

The whites, drawn largely from a tighter geographical cluster, and further south than the Côte de Nuits reds, are a very consistent set of wines. They suffered less at flowering and were a bit more resilient to mildew. They don't have the bracing acid profiles of a cold year, but they do not lack for freshness. The tiny yields have given the fruit exceptional clarity – not blown out by sunshine, rendered in great detail – and the calm delivery combines with striking transparency to site and soil. Often elongated, with mid-palates that fan out before tapering into long sustaining finishes, they feel both effortless and fresh. They do not taste like wines born in a vintage of immense hard work.

What unites both colours – and what will delight Burgundy enthusiasts – is the wines' fidelity to site. These are precise, accurate wines, clearly differentiated in mineral signatures, textures, weights and tones. They will give great pleasure, brimming with charm and clarity of origin. There's sadly just not a lot to go around. And what they may lack in scale, whether in the glass or in volume, they make up for in exactness. As one grower remarked, they may not have the loudest voices, but they certainly sing clearly. You'll just have to lean in a little when you pull the cork.



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LATE RELEASE DOMAINES

Please note that while a number do appear in this brochure, the following Domaines will be released later this year:

Domaine Armand Rousseau (by invitation only)

Domaine Boisson-Vadot (Pierre Boisson & Anne Boisson)

Domaine Cécile Tremblay (by invitation only)

Domaine Coche-Dury (by invitation only)

Domaine des Comtes Lafon (by invitation only)

Domaine du Comte Liger-Belair (by invitation only)

Domaine d'Eugenie (by invitation only)

Domaine Hubert Lamy

Domaine Hubert Lignier

Domaine Jacques-Frédéric Mugnier
(except Clos de la Maréchale) (by invitation only)

Domaine des Lambrays

Domaine Paul Pillot



MÂCONNAIS



DOMAINE DE LA CHAPELLE, SOLUTRÉ-POUILLY

Thomas Rollet considers 2024 a serious vintage, and one to keep. Yields here averaged 25% less than a normal year, which has given rise to a range of wines with fresh intensity and plenty of vital spark. “*The interesting thing about 2024 was that ripening stagnated in September - we ended up starting our harvest on the 10th. Malic acid levels were high, and our eventual pHs hover around the 3.15 mark, which is low*”. Increasingly Thomas likes to vinify with as little sulphur as possible, to emphasis the floral expression in the wines, adding the minimum required just before bottling. This is an excellent, honest, family run Domaine crafting surprisingly elegant and precise wines. They represent some of the best value Burgundy on our list – it’s no wonder they gain new fans with every passing year.

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ○ Saint Veran, Madame Noly, Domaine de la Chapelle | 2024 | 2026 |
| A zesty, clear nose leads to a taut, citrus-driven palate – bergamot, lemon skin and cool limestone notes. Vinified entirely in inox and enamel, it is pure, tense and cleansing, with a beautiful mineral line. From calcaire-rich parcels on the plateau at 350–400m, this is the domaine’s largest cuvée and always one of its most chiselled. It was Madame Noly who sold them the vineyard. Fermented and aged exclusively in tanks. | | |
| ○ Pouilly Fuisse, Les Grands Climats, Domaine de la Chapelle | 2024 | 2026 |
| A touch of new oak lends a subtle covering to the wine’s orchard-fruited core. Riper in tone, flowing and generous, with notes of apricot, pear and yellow plum. The acidity feels rounder and more integrated here, giving a sense of calm balance and measured amplitude. Blended from numerous parcels, primarily limestone, with some marne and clay. | | |
| ○ Pouilly Fuisse, Ax-B, Domaine de la Chapelle | 2024 | 2027 |
| From Marne soils, including vines planted in 1925 and 1930. This is superb: crisp, precise and saline, with vibrant pear, peach and citrus, and the faintest suggestion of fresh pineapple or guava. Exotic, certainly, but always energetic. Expressive, compelling and full of verve. An excellent Pouilly-Fuisse hailing from the excellent, east facing, clay and marne soils of the 1er Cru Aux Boutieres vineyard, but that also includes a section of the same vineyard that was not classified – thus the Ax-B naming. | | |
| ○ Pouilly Fuisse, Le Clos, 1er Cru, Domaine de la Chapelle | 2024 | 2027 |
| Deeper citrus here, bergamot and riper lemon. A wonderful combination of drive and texture. Intense yet nimble with it. Long, bright and chiselled – this is superb. A special parcel that is always the first to be harvested. Many of the vines in the plot date back to 1921. | | |

LES HERITIERS DU COMTE LAFON, MILLY-LAMARTINE

These continue to be some of the best performing whites we have as they invariably deliver huge amounts of pleasure at their respective price points. Sadly, this is a much-reduced allocation this year, the Lafon’s Macon holdings having been particularly hard hit by mildew. But what has been made is excellent, with all of the vitality and charm of the 2024 vintage and clear vineyard differentiation. Dominique Lafon likens the vintage to 2014, with fresh acids but a certain seduction to the fruit. A positive endorsement if ever we heard one.

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ○ Mâcon Milly-Lamartine, Les Héritiers du Comte Lafon | 2024 | 2026 |
| A lively, fleet footed and nimble Milly-Lamartine that shows off a fine vein of freshness as well as a focussed line in yellow fruit. From a high yet sunny vineyard, this is invariably one of the most agile wines in the range. Two-thirds aged and fermented in wooden foudres, the rest in tank. From the sub-zone of Milly where the wines tend to be very mineral and taut, this is Héritiers Lafon’s highest Mâcon vineyard at an altitude of 350 metres. | | |
| ○ Mâcon Bussieres, Le Monsard, Les Heritiers du Comte Lafon | 2024 | 2026 |
| Unsurprisingly this has more depth and weight than the Milly-Lamartine with a greater emphasis on stone fruit and salt, yet still with an animating acidity and plenty of chiselled impact. From vines at the southern end of Mâconnais planted on rocky soils, at 350 metres altitude, well exposed to the sun. | | |
| ○ Mâcon Chardonnay, Clos de la Crochette, Les Heritiers du Comte Lafon | 2024 | 2026 |
| A cool yet generous wine, where freshness pervades the nose, a touch of mint as well as white fruit and citrus. Clear eyed and precise with orchard fruits and a crisp stoniness, this is one of the racier wines in the lineup, reflecting its origins in the Northern Maconnais, near to Uchizy. The wine is aged half in large oak foudres and half in oak demi-muid barrels. | | |
| ○ Mâcon Milly, Clos du Four, Les Héritiers du Comtes Lafon | 2024 | 2026 |
| Glorious citrus notes with an added dimension of fresh tropical yellow fruit, pineapple, mango and guava over a fine mineral line. Beautifully clear but also with more depth, tension and energy than others in the range. The lowest of the Milly vines but planted on very poor, rocky clay soils giving intense, crisp, minerally Mâcons. Clos du Four is the most mineral and least Mâcon-like of the Héritiers Lafon wines. The only wine to be aged in demi-muid only (the rest of the wines are half aged in demi-muid and half in foudres). | | |
| ○ Viré Clessé, Les Héritiers du Comte Lafon | 2024 | 2027 |
| Fragrant and expressive with bright yellow fruits and plenty of aromatic white berry notes. A step up in texture and flow, which gives a very compete, grown up quality to this. Silky, supple and rather sophisticated. From a selection within a 7ha plot that was originally part of the Château de Viré estate that Dominique Lafon acquired in 2009. Only a small proportion actually goes into this wine, the rest being declassified into Mâcon Villages. The vines are old – up to 75-years-old – and are a massale selection of the rare muscat variety of Chardonnay. | | |

CÔTE CHALONNAISE







DOMAINE DE LA FOLIE, RULLY

At Domaine de la Folie, losses to mildew were minimal, primarily because of the way the Domaine’s vines, exceptionally, encircle the winery. “*It was a wet vintage but we always had time to spray at the right moment.*” Clemence explained. “*We had our eye on our vines the whole time*” Baptiste continued. “*of course it was an anxiety inducing vintage, but in the end, a great result.*” It seems incredible to think that Clemence and Baptiste Dubrulle had no winemaking experience before they inherited the family estate in 2008. Today, by constantly fine-tuning production, they have returned the family estate to its rightful place at the top of the Rully Appellation hierarchy. It obviously helps that they have good taste and an ego-less desire to simply let the place speak; there’s very little of the winemaker in any of these wines, just purity of site and gently handled fruit. Every year it feels like we say these are the best yet, but once again it feels apt.

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|---|
| ○ Bourgogne Aligoté, Domaine de la Folie | 2024 |  |
| The centenarian vines that produce this Aligoté Doré produced a small crop of concentrated berries, and this as a result offers a dense core of wonderful conference pear flesh. A very good Aligoté; saline and refreshing yet deep and offering wonderful floral pome fruit aromatics. | | |
| ○ Rully, Blanc, Clos Folie, Domaine de la Folie | 2024 |  |
| Another excellent rendition from this monopole vineyard that sits directly in front of the house and winery. Now vinified half in tank and half in barrels of at least five years old, this is unadorned and wonderfully clear with the lovely saline energy that this plot always gives. Best described as tear drop in shape, with pure white fleshed fruits and citrus pulp, it charms disarmingly before tapering into a very fine long cleansing finish. Delish. A north, north-east facing plot on clay/limestone soils planted with 40-year-old vines. | | |
| ○ Rully, Blanc, Clos du Chaigne, 1er Cru, Domaine de la Folie | 2024 |  |
| The east facing Clos du Chaigne receives 20% new barrels, which suit the extra dimension and depth that the richer soils here invariably provide. Excellent definition on the nose, a textured, round attack, and lovely inner energy. A similar teardrop shape to the village wine, but magnified and with extra tension throughout. A bottle of 2002 enjoyed in November 2025 was still full of peps – this is clearly a site that can produce wines to age. | | |
| ○ Rully, Blanc, Clos St Jacques, 1er Cru, Domaine de la Folie | 2024 |  |
| More tightly would than the Chaigne, with some very high-quality toast notes over a butter and citrus character. Mouthwatering on the palate, with great energy and a fabulous, palate staining finish that shows of a real salinity, alongside smart zesty citrus notes, smoked stones and salt. Pretty gorgeous. Catch it while you can! Another Domaine de la Folie Monopole. A splendid, east-facing stony vineyard of vines aged between 70 and 80-years old. Aged in oak barrels, 20% of which are new. | | |
| ● Rully, Rouge, Clos de Bellecroix, Domaine de la Folie | 2024 |  |
| A pale and fragrant Pinot from a north, north-east facing vineyard that always tends to the fresher end of the spectrum. Vinified exclusively in barrels older than four wines, to impart no noticeable wood flavours, this is a juicy, fruit and cherry stone driven Pinot Noir with a delicate structure and an unadorned, easy-going character. | | |
| ● Rully, Rouge, Cuvée Marey, Domaine de la Folie | 2024 |  |
| Show a bit more elevage as a result of the 25% new oak, but beneath that there’s a similar sense of balance to the Bellecroix, but clearly more density and depth of fruit. Brambly, with autumn raspberry highlights and the structure to handle a richer dish. | | |

DOMAINE DE LA MONETTE, MERCUREY

2024 is Pierre-Etienne Chevallier’s second complete vintage at Domaine de la Monette and this is clearly an estate to watch. Holdings now amount to 14 hectares, mostly in Mercurey, all of which are currently in conversion to organics. Single vineyard Mercureys in both colours form the majority of the production, with exceedingly good value Bourgognes offering an entry into the range. Winemaking for whites involves large demi-muid barrels, very little new oak, and a style that is both clear-eyed and characterful, with a leaning to freshness over opulence. Reds are totally destemmed, gently extracted, and see similarly low levels of new oak. After stints at Domaine de Vougeraie, and then six years working both in the Côte d’Or and as far afield as California, Pierre- Etienne felt his skills were sharp enough to embark upon his own project. Having followed and enjoyed his 2023s throughout the year, it is clear to us that this is a Domaine with a very bright future, already producing wines that offer real pleasure at affordable price points.

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|---|
| ○ Bourgogne Chardonnay, Domaine de la Monette | 2024 |  |
| A lovely pure Bourgogne Chardonnay that hails from a plot in Bouzeron. A very tiny touch of smart smoky reduction buffers lovely clean pure fruit, while on the palate, an electric nutty raciness drives the show. Refreshing and clear-eyed, with a lovely lemon drop salinity on the finish. Aged in 400-500L barrels, of which none were new in 2024. | | |
| ○ Mercurey, Les Obus, Domaine de la Monette | 2024 |  |
| Really quite grownup in feel with ripe lemon flesh and fine buttery notes. A bit more ambition here with some stylish élevage and lovely clear fruit below. You could easily mistake this for a smarter appellation. Salt, nuts and orchard fruits on the finish. Lots to love! Aged in 400-500L barrels, of which none were new in 2024. | | |
| ● Bourgogne Rouge, Terres de Mellecey, Domaine de la Monette | 2024 |  |
| Crunchy bittersweet summer pudding fruit with more depth than the ’23 while retaining a similarly light-on –its– feet feel. Very easy to drink with lovely pure fruit and a touch of crushed stone minerality. Fine tannins throughout. Joyous summer drinking. | | |
| ○ Mercurey, Les Bourgignons, Domaine de la Monette | 2024 |  |
| An energetic and bright Mercurey full of flowing red-fruited charm and fine mineral control. Proof that Mercurey can do elegant, with a fine, salty, pert quality to the tiny red berry fruit. A south-west –facing clay vineyard that produces the most elegant of Pierre-Etienne’s single vineyard bottlings. | | |



A&P DE VILLAINES, BOUZERON

My favourite quote from this year’s tasting with Pierre de Benoit, who is always an interesting, courteous and impassioned man to taste with, was “*more and more I consider myself to be a killer of fruit, to create a memory of the fruit, to create a memory of the terroir. And also a searcher of water*”. The discourse, in Pierre’s Bouzeron tasting room, took in the Egyptian Pyramids, the four sources of energy that need to be harnessed in each bottle (astral, animal, vegetal, earthly), dead dogs, the quality of his 2024s (“*formidable for their minerality and acidity*”) and much more. Pleasingly, the wines were just as good as the conversation; finely sculpted, unadorned, traditional but not rustic. These are wines you’ll never regret pulling a cork on.

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ○ Bourgogne Aligoté | 2024 | 2026 |
| Pierre de Benoit made around 60% of a crop of Aligoté this year, but it’s a very good 60%. After some warmer vintages, this is a pleasing return to the salty minerality that makes Aligoté from Bouzeron such a wonderful prospect. Add in a little tiny brown butter note for complexity and you have a textbook Bouzeron from Villaine – refreshing and compelling in equal measure. An excellent overview of the appellation, hailing from 17 vineyard plots spread across 11 lieu-dits. | | |
| ● Bourgogne, La Digoine | 2024 | 2027 |
| Wild bramble fruit with cherry notes too. Earthy mineral notes below. Dried flowers and savoury herbs adorn the fruit, with a sense of astral energy flowing through it all (tasting with Pierre de Benoit does lead to this kind of thinking). A wonderfully pure and erudite Bourgogne, traditionally- schooled yet wonderfully exact. “ <i>I’m looking for the memory of the sea that was here millions of years ago</i> ” Pierre once told us, remarking that the name Digoine is a very old word meaning ‘a place where we celebrate the qualities of water’. Fermented with 40% whole cluster. | | |

CÔTE DE BEAUNE





BACHELET MONNOT, DÈZIZES-LES-MARANGES

A gravelly-voiced Marc Bachelet greeted us bravely and with great grace the morning after the Paulée de Meursault, where he had clearly enjoyed all manner of wonderful things. It is always encouraging to work with winemakers who are genuinely passionate about drinking great bottles, as it tends to indicate a reliable pursuit of excellence in their own wines. Marc and Alex lost a mere 35% of the crop this year, spraying sixteen times, yet picking at leisure. A habitually heavy pressing was used for the whites to extract plenty of lees, with no bâtonnage once in barrel. *“Due to the small yields, we had density and we had concentration, so I didn’t see any need to change my style,”* Marc explained. For élevage, no new barrels were used, nor any whole bunch. *“We had to sort a lot, but what was left was lovely small-berried fruit that looked fresh. Stems didn’t seem necessary.”* The results have all the characteristic white impact and red delicacy we have come to expect from this domaine. A very fine range of wines.

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|---|
| ○ Bourgogne, Cote d’Or, Blanc, Bachelet Monnot | 2024 |  |
| A lovely touch of smoky style lends a sophisticated air to this very accomplished and complete Bourgogne Blanc. The palate offers up fine citrus flesh and an even-keeled and pristine delivery of fruit. Super moreish. | | |
| ○ Maranges, La Fussière, 1er Cru, Blanc, Bachelet Monnot | 2024 |  |
| A beautifully pure, floral Maranges — unadorned, precise and quietly expressive. The style edges towards Puligny in its delicacy and fine detail. A cuvée growing subtler and more refined with each passing year. Bright, starry, lifted; a dancing wine of precision-tooled intensity delivered in a soft, almost whispering voice. | | |
| ○ Chassagne Montrachet, Bachelet Monnot | 2024 |  |
| Now assembled from six parcels across six sectors — mostly near Maltroie, one on the higher slopes close to Morgeot, and around 30% bordering Puligny. All vinified separately in barrel. True to the domaine’s intention, this is an elegant, fine-grained Chassagne: pure, detailed and mineral, yet beautifully giving. Very silky. A cracking cuvée. | | |
| ○ Puligny Montrachet, Bachelet Monnot | 2024 |  |
| Slightly more on the delicate, mineral side than the Chassagne. Salty citrus, fine-boned minerality and a little extra dry extract lending grip and stony texture. Picked slightly later than the Chassagne. Sourced from four parcels across three lieux-dits — La Corvée, Les Meix, Noyer Bret and Les Houlières. A super Puligny. | | |
| ○ Puligny Montrachet, Les Folatières, 1er Cru, Bachelet Monnot | 2024 |  |
| From high on the slope. A wine of pungent stoniness and very fine grain, with a starry, lifted quality. Less about sheer impact than grace and mineral definition. Salty, tapering finish and huge inner perfume contained in a mid-weight frame. Floats across the palate. | | |
| ○ Bâtard-Montrachet, Grand Cru, Bachelet Monnot | 2024 |  |
| Reticent for now, as you’d expect from barrel. Powerful, layered and dense, with rich lemon, spice and a sense of calm profundity beneath the surface. Backward in youth but already showing great structure, detail and a long, haunting finish. For all the concentration, it is not heavy — a sense of lift keeps everything in elegant proportion. | | |
| ● Bourgogne, Rouge, Bachelet Monnot | 2024 |  |
| Fragrant, cherry-scented and translucent, with crisp lines and fine-grained tannins. Floral-inflected and wonderfully drinkable. An absolute canon of a Bourgogne. | | |
| ● Maranges, La Fussière, 1er Cru, Rouge, Bachelet Monnot | 2024 |  |
| Sweet, fine cherry fruit lies at the heart of this, with a mineral seam and gently gripping tannins. A touch of wildness in the structure, but the acidity is mouth-watering and the fruit persistent. Limestone-driven and characterful. An ever-reliable cuvée. | | |

BACHELET MONNOT, DÈZIZES-LES-MARANGES

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|---|
| ● Santenay, Les Charmes, Rouge, Bachelet Monnot | 2024 |  |
| Ripe red cherry and floral notes, quite a sweet fruit character, raspberry coulis and crushed strawberries. Fine salty finish. This is flattering and generous. | | |
| ● Santenay, Les Prarons, Rouge, Bachelet Monnot | 2024 |  |
| More hedgerow-driven and precise than the Charmes, with a cooler, earthier thread and firmer, slightly rustic tannins. Crisp cherry, redcurrant and rosehip scents, over fresh herbs and crushed stones. | | |

Produced in tiny quantities, the following wines were not available to taste but will appear in our offer:

St Aubin En Remilly

Meursault Clos du Cromin

Batard Montrachet

JEAN NOËL-GAGNARD, CHASSAGNE-MONTRACHET

This is small crop in 2024, averaging around 1/3 of a normal harvest. Caillerets, presumably on account of its better drainage, fared better than others, while Batard suffered more than most. For all that, Caroline enjoyed having some rain and a year that was cooler than recent vintages. *“It caused some problems but it is hard for nature to survive the heatwaves”* she mused altruistically. Elevage takes place in barriques, steel tanks, and occasionally amphora, the latter to retain freshness, while little new wood is employed, adding to the traditional, old-school feel of the wines. It is also worth noting that 2024 marks the second vintage where Caroline has used Diam closures across the range, again in an effort to preserve freshness in her bottled wines. Once again, a domaine offering a reliable source of traditionally styled white Burgundy,

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ○ Chassagne-Montrachet, Les Masures | 2024 | 2027 |
| Raised in approximately half barrique and half steel tank, this bristles with young bright green apple, citrus and butter, as well as a touch of almond flower. On the palate tangy tart tatin fruit, electric acidity, Chassagne breadth and a classically silky feel to the fruit. Since 2023, the Gagnard wines have been bottled under Diam to help preserve freshness. | | |
| ○ Chassagne-Montrachet, Les Chenevottes, 1er Cru | 2024 | 2027 |
| A much more stone fruit dominated nose (than Masures) sees apricot, peach pit and blanched almonds, then on the palate, more of the same stone fruit presence, joined by lifting quince and a white flower note. Plenty of plump, bold Chassagne fruit, with a keen line of acidity below. Bottled in early August, and ready for immediate enjoyment. Since 2023, the Gagnard wines have been bottled under Diam to help preserve freshness. | | |
| ○ Chassagne-Montrachet, Les Petits Clos, 1er Cru | 2024 | 2028 |
| Much less affected in volume terms, Les Petits Clos offers up a salty, citrus freshness, with lemon and white flower notes and a saline intensity. Dancing and detailed, this has a very fine shape and offers a measure of tonic excitement alongside its fruit. Very good. Since 2023, the Gagnard wines have been bottled under Diam to help preserve freshness. | | |
| ○ Chassagne-Montrachet, Les Caillerets, 1er Cru | 2024 | 2028 |
| Altogether richer and riper than the prior wines, with a greater sense of volume and depth. Powerful and broad shouldered, this is a Caillerets of real presence with notes of ripe citrus and pear, crushed stone, and flat peach. It's more open than it often is at this stage yet also has an intense finish. Since 2023, the Gagnard wines have been bottled under Diam to help preserve freshness. | | |
| ○ Bâtard-Montrachet, Grand Cru | 2024 | 2030 |
| Unsurprisingly for a Gagnard Batard this is very closed with an almost painfully salty intense finish. Tightly wound with taut flesh covering an intense driving core – there's fruit here but it's coiled tightly around a core of energy and intensity. Broad framed yet vertical, a muscular Batard with plenty of presence. Since 2023, the Gagnard wines have been bottled under Diam to help preserve freshness.. | | |
| ● Santenay, Clos de Tavannes, 1er Cru | 2024 | 2027 |
| Bright cherry red colour and a very pretty nose suffused with floral cherry fruit. On the palate, a crunchy red berry hedgerow quality, rosehips and redcurrants, and some bittersweet fruit notes on the finish. A mid-weight, mid-week Pinot noir that's all about food friendly drinking enjoyment. | | |



PAUL PILLOT, CHASSAGNE-MONTRACHET

A typically gregarious Thierry Pillot met us and delivered the sorry news that he had lost almost two thirds of his crop this year. A bit of a blow for a domaine whose wines are invariably massively oversold. And even worse, 2025 is not much better, the two vintages together amounting to less than the 2023 in total. On the vinification front, no great changes, bar an absence of any new oak, something we last saw in his excellent 2021s, and a fully whole bunch regime for all the reds, to give “*an extra dimension*” to the wines. Conversation was constant throughout this tasting so our notes are more concise than usual. Suffice to say that in both colours these are wines we all want to own....

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ○ Bourgogne, Blanc, Paul Pillot | 2024 | 2026 |
| Very lovely light reduction with fine crystalline fruit. Superb salinity and a sense of flesh but not sweetness. This is both serious and charming. The fruit comes from the Chassagne and Remigny communes and ageing involves no new oak barrels. | | |
| ○ St Aubin, Les Pitangerets, 1er Cru, Paul Pillot | 2024 | 2026 |
| Salty and intense, very linear and fresh and cleansing. Fine focus and detail here. Excellent precision. Pitangerets is a cooler vineyard with slightly poorer soils than the Charmois producing firmer, more savoury wines. | | |
| ○ St Aubin, Les Charmois, 1er Cru, Paul Pillot | 2024 | 2026 |
| A touch more richness and charm here (than the Pitangerets) with a broader more horizontal delivery, fine golden fruit and citrus pulp. The soils are a little deeper here than in the St Aubin Pitangerets and the vines better exposed, facing south. The wines tend to be riper, fruitier and more generous in their youth as a result. | | |
| ○ Chassagne Montrachet, Paul Pillot | 2024 | 2027 |
| There’s more flesh and texture than either St Aubin; this is just gorgeous, with fine boned architecture but also very pure, clear fruit. Textbook and top notch Chassagne from two plots in the Morgeot sector. The soils here are a little deeper than Thierry’s higher 1er cru vineyards. | | |
| ○ Chassagne Montrachet, Les Masures, Paul Pillot | 2024 | 2025 |
| Thierry’s Masures shows a bit less of the gunflint reduction than others in the range, and offers a broad, pithy richness to the fruit – sun warmed lemon peel – but no lack of crispness or detail. One of the great Chassagne village parcels, just below Champs Gain, but with a stonier soil type. | | |
| ○ Chassagne Montrachet, La Grande Montagne, 1er Cru, Paul Pillot | 2024 | 2028 |
| Here there’s more inner sweetness with rippling waves of minerality surrounding the citrus and Saturn peach fruit. From a tiny, rocky 0.26-hectare plot of vines in a little-known chalk clay vineyard next to La Romanee, one of the highest vineyards in Chassagne. | | |
| ○ Chassagne Montrachet, Les Caillerets, 1er Cru, Paul Pillot | 2024 | 2028 |
| This has poise and salt and wonderful tender fruit. Really bright and crystalline but absolutely without any hard edges. A high, stony vineyard, one of the very best in Chassagne. | | |
| ○ Chassagne Montrachet, Les Grandes Ruchottes, 1er Cru, Paul Pillot | 2024 | 2029 |
| A mere two and a half barrels produced. This has a fine sweet intensity with salty ripeness and extremely crystalline fruit. A haze of smoky reduction sits over the fruit but that will integrate. Vital and intense White Burgundy. The Pillots have a small 0.26 hectares in this magnificent vineyard that yields very stony, concentrated, statuesque Chassagne, situated right next door to Caillerets. | | |

PAUL PILLOT, CHASSAGNE-MONTRACHET

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ○ Chassagne Montrachet, La Romanée, 1er Cru, Paul Pillot | 2024 | 2030 |
| La Romanée is often the most reticent from barrel, and for some years after, but in 2024, the extra dimension, intensity and drive is evident immediately. Drinks like a Grand Cru. Superb. The Domaine’s oldest vines lie in this vineyard, on average 75 years old, on stony soils with a little more clay content than the Grande Montagne, Grandes Ruchottes and Caillerets. Thierry’s parcel is situated at the very top of the vineyard where the soils are at their stoniest. | | |
| ● Bourgogne, Rouge, Paul Pillot | 2024 | 2027 |
| Sweet cherry with some bite and crunch – so much to enjoy here. Bittersweet with lovely freshness. The sort of wine where a bottle feels smaller than it actually is. From a parcel in the Chassagne commune, underneath the village. 100% whole bunch in 2024 | | |
| ● Santenay, Rouge, Vieilles Vignes, Paul Pillot | 2024 | 2028 |
| This also has lovely fruit, a touch more velvet and depth. Earthy, but suave too. Really satisfying and perhaps a more refined version than in previous years. 100% whole bunch, the fruit coming from vines situated adjacent to Les Prarons. | | |
| ● Chassagne Montrachet, Rouge, Paul Pillot | 2024 | 2029 |
| 100% whole bunches, like all the reds this year, but they are so well integrated that you’d never know it. Foot treading for the reds helps with gentle extractions. On the palate, a highly floral note comes forward. A very fine Chassagne villages. | | |
| ● Chassagne Montrachet, Rouge, Clos St Jean, 1er Cru, Paul Pillot | 2024 | 2030 |
| Highly aromatic and soaring. Delicate rose and blossom notes on the nose, leading to a palate that’s all translucency and high-toned fruit, crushed strawberries, flowers, elegant complexity. Like wildflowers shimmering in the sun. Glorious. 100% whole bunch. Clos St Jean is a vineyard with a great reputation for making red wine. A stunning Clos with poorer soils than many of the other, more clay dominated vineyards in Chassagne that are planted to Pinot, resulting in wines of greater finesse. | | |

ETIENNE SAUZET, PULIGNY-MONTRACHET

Benoît Riffault was all smiles when we visited the domaine in November; he knew he had a great vintage on his hands. With a sunny disposition and an easy, relaxed tasting style, Benoît steered us through his superlative range, content to say little at first while we discovered just how good his wines were this year. It didn’t take long. This has become a reference-point domaine for Puligny-Montrachet, with extensive holdings across almost all of the great vineyards of the village. To taste through the range in a year like 2024 is to experience a masterclass in light-touch winemaking, with Puligny’s signature dancing mineral profile given full expression.

Across the board these are very good indeed, from the Puligny-esque Bourgogne Blanc up through to the very grandest of Grands Crus, each a clear study in its terroir, while collectively offering an unmistakable portrait of Puligny-Montrachet itself.

The eagle-eyed will spot a couple of new wines in the line-up, including the domaine’s Hautes-Côtes Blanc, which sparkles with high-wire minerality. Unmistakably ‘Sauzet’ in style, it offers an excellent alternative entry point to the range.

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ○ Bourgogne, Blanc, La Tufera, Etienne Sauzet | 2024 | 2026 |
| A gorgeous Bourgogne blanc that hails exclusively from the commune of Puligny-Montrachet, with clear and cleansing citrus notes, touches of rock salt, and fine minerals. Very finely weighted and impeccably balanced. | | |
| ○ Hautes Côtes de Beaune Jardin du Calvaire, Etienne Sauzet | 2024 | 2027 |
| A highly accomplished, salty, linear and focussed Haut Côtes that offers up a good measure of Sauzet class in high wire, highly refreshing Haut Côtes package. Sparking with stones and fine zesty citrus notes, the vineyard is situated in Cormot-le-Grand, on firm marne soils similar to those found in the Jura. Raised in 600lt foudres and finished for six months in steel tank, just like all the other wines in the range. A lovely new addition to the J&B portfolio. | | |
| ○ Puligny Montrachet, Etienne Sauzet | 2024 | 2028 |
| Epitomising Puligny this exceptionally dependable cuvée is elegant and fine boned with creamy racy green citrus fruit, touches of fine butter and lacy, salty, dancing minerals. Just lovely. | | |
| ○ Puligny Montrachet, La Garenne, 1er Cru, Etienne Sauzet | 2024 | 2028 |
| A caressing La Garenne with a touch of stone fruit, some peachy flesh, alongside honeysuckle and pomelo. Very charming with a wave of yellow fruit across the mid-palate, a fact Benoit puts down to the depth of the soils, which counteracts the altitude of La Garenne. Just wonderfully alluring white Burgundy. | | |
| ○ Puligny Montrachet, Sous le Puits, 1er Cru, Etienne Sauzet | 2024 | 2028 |
| Beautifully pure and fresh, with touches of green papaya and lime and grass giving a spring-like, chalk stream feel to the wine. Racy, detailed, finely pitched, with a hint of mint amongst the white fruit, and an energising, animated finish. The highest vineyard they have, Sous le Puits is planted to a shallow layer of white marne topsoil over bedrock. | | |
| ○ Puligny Montrachet, Les Perrières, 1er Cru, Etienne Sauzet | 2024 | 2028 |
| Fleshier than Sous le Puits but just as salty and intense below. This is poised and calm, with a steely core buffered by softly spoken cool white fruits. Salinity defines the finish. Absolutely spot on. | | |
| ○ Puligny Montrachet, Les Referts, 1er Cru, Etienne Sauzet | 2024 | 2028 |
| An excellent Referts that offers up superb depth and dimension, with a pixellated nose, then citrus and more golden fruit notes, with touches of yellow fruit, butter and hazelnut too. With a wonderful finish that goes on and on, offering up notes of beurre noisette, confit lemon and more hazelnut. Very complete. A resounding success. | | |

ETIENNE SAUZET, PULIGNY-MONTRACHET

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ○ Puligny Montrachet, Champs Canet, 1er Cru, Etienne Sauzet | 2024 | 2028 |
| A touch more reductive smokiness than the previous wines in the range, and then really exciting nervy fruit on the palate, yellow fruits but with a prominent mineral spine and touch of gunflint that runs throughout. Broad and creamy on the palate, this tapers beautifully to a fine mineral finish. Another very complete wine. | | |
| ○ Puligny Montrachet, Les Folatieres en la Richarde, 1er Cru, Etienne Sauzet | 2024 | 2029 |
| Smells fab-u-lous. With a creamy spicy complexity alongside wonderfully pure citrus fruit, there’s something rather noble and regal about this. Focussed, intense and brimming with complex and powerful minerality. Ultra-high definition, with a laser like fruit and it etches its flavour onto the palate. A wine delivered with weightless precision. “The spirit of Chevalier” Benoit remarked aptly. A real humdinger. A sensational plot of just .27ha in the En la Richard portion of Folatieres, up above Chevalier-Montrachet. | | |
| ○ Puligny Montrachet, Les Combettes, 1er Cru, Etienne Sauzet | 2024 | 2028 |
| One of the great Puligny vineyards, but not always the easiest to see into in youth, such is the sheer power and scale of the wine. Very much on the road to Grand Cru quality, with real density concentration and intensity, yet for all the power and drive this has impeccable balance. Muscular yellow fruit and dry extract. Very serious indeed. | | |
| ○ Bienvenues Bâtard Montrachet, Grand Cru, Etienne Sauzet | 2024 | 2030 |
| This really is impeccable; an absolutely glorious Bienvenues. This is so classy, so clear, so bright, so comfortably brilliant. Streams of flavour written in crystalline calligraphy, lacy and wonderful intense fruit but no weight. Disarmingly easy to love, but also very layered and complex. Showstopping. | | |
| ○ Bâtard Montrachet, Grand Cru, Etienne Sauzet | 2024 | 2030 |
| More intensely salty than the Bienvenues, and a touch more savoury and mineral too. Complex notes of earth and minerality give this a more backward feel, with clearly much more in reserve than the Bienvenues. Powerful, complex, deep, sonorous Grand Cru. Bass to the Bienvenues treble. | | |
| ○ Corton-Charlemagne, Grand Cru, Etienne Sauzet | 2024 | 2030 |
| This has some real dimension and an arrestingly gorgeous nose. On the palate very focussed intensity, lots of salty, tightly knit minerality with touches of oyster shell and distinctly yellow fruit. Crunchy minerals, not so much earth as crushed shell. A very vivid Corton Charlemagne, of which only three barrels were produced. | | |
| ○ Le Montrachet, Grand Cru, Etienne Sauzet | 2024 | 2030 |
| Very fine grained and well defined on the nose. A Montrachet with fabulous lifeforce to it, such definition and class. Layered, long, very precise yet also with some flesh that offers a feeling of deep, long, golden, shimmering, brilliance. The finish here is really quite something. But there’s also torque and layered complexity. There’s an enormous amount to comprehend, tightly packed into a very steely core of intensity. | | |

CHÂTEAU DE MEURSAULT, MEURSAULT

After the successful completion of the renovation of the Chateau, work is progressing at speed with the rebuilding of the chai at Chateau de Meursault. The huge oak beams that make up the vaulted ceiling are worth a visit alone. With geothermal heating and hemp insulated walls the whole project is being undertaken to further the Domaine’s efforts to become fully carbon neutral across the production process, a level of detail which increasingly comes across in the Domaine’s wines. The 2024 whites are very delicious this year, showing a more unadorned character than usual, with lovely fresh acidities. Harvest started on the 16th September and lasted until just the 25th September – an unusually short 9 day window, which is not surprising given the size of the crop. For Stephane, the wines have less acidity and more presence than 2021, and are also more stable. “*We had no destabilising frost in 2024, we had all that we needed to get good ripeness, the mildew just meant we had fewer grapes to ripen*”. A hugely classy range of wines.

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ● Savigny Les Beaune, Les Peuillets, 1er Cru, Chateau de Meursault | 2024 | 2027 |
| A pretty sort of nose with reasonable polish to the soft red berry fruit, gentle acids and a sense of glowing charm. A characterful Savigny for early drinking. | | |
| ● Beaune, Grèves, Les Trois Jours, 1er Cru, Chateau de Meursault | 2024 | 2027 |
| Another charming red, showing off deeper hedgerow fruit than the red fruited Savigny. Gentle, full of charm on the palate, with an easy glowing acidity and a sense of effortless depth as crisp berry fruit marries with a light but balancing savoury earthiness. Such an underrated vineyard. The Chateau de Meursault plot is brilliantly situated, mid slope, and just to the north of the famed Enfant Jesus plot owned by Bouchard. An excellent wine. | | |
| ○ Bourgogne, Blanc, Clos du Chateau, Chateau de Meursault | 2024 | 2024 |
| Very open and fruity with pears and white fruits, almond and fine citrus. A charming, engaging and pleasingly unadorned Bourgogne Blanc and one that will give pleasure right out of the gates. | | |
| ○ Meursault, Limozin, Chateau de Meursault | 2024 | 2027 |
| A very correct and classic nose. Butter and citrus and salt. Fine balance, with moderate intensity and very clean lines. The depth of fruit says Meursault, with a well-integrated oak presence and a silky texture, while the zippy finish speaks to 2024. | | |
| ○ Meursault, Clos des Grands Charrons, Monopole, Chateau de Meursault | 2024 | 2027 |
| More white fruit than citrus, a light seam of butter below the fruit, and tighter and more focussed at core than the Limozin. This is excellent Meursault from one of the great village Lieu Dits of Meursault. With a core of tighter fruit just waiting to come out, and real energy and verve. Expressive but also driving and full of momentum. A touch of class here. | | |
| ○ Bourgogne, Blanc, Terroir d'Exception, Chateau de Meursault | 2024 | 2027 |
| A zesty stony nose and a salty citrus driven palate frame this vertical, straight ‘mini Perrieres’. Drinking much more like a Meursault than a mere Bourgogne, this is more powerful than Grand Charrons and more chiselled. A white Burgundy of tonic refreshment and presence. Another serious Terroir d’Expression. | | |
| ○ Meursault, Les Charmes Dessus, 1er Cru, Chateau de Meursault, 2024 | 2024 | 2028 |
| An absolutely classic rendition of Meursault Charmes with a broad sweep of delicious fruit that coats the palate with notes of conference pear and spice and golden lemon. Layered, long and rich, yet with a seam of energy too and a classy bead of acidity and vitality that keeps the glowing fruit in check. A long finish; rather glorious. | | |

CHÂTEAU DE MEURSAULT, MEURSAULT

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ○ Meursault, Les Perrières, 1er Cru, Chateau de Meursault | 2024 | 2028 |
| Les Perrieres offers a racy mineral nose and a totally different mouthfeel to the Charmes Dessus, with delicate minerality bringing energy, a leaner, lithe shape, very classy stony notes that speak a little bit of neighbouring Puligny. Saline, deft and full of dancing intensity. This is very good indeed. | | |
| ○ Puligny Montrachet, Champs Canet, 1er Cru, Château de Meursault | 2024 | 2028 |
| Half the plot ripped up. So much smaller production this year. More reductive and tightly wound with a very racy sort of nose. Smoky, stony and very Puligny in style. Palate has a certain depth, a citrus and limestone impression, a touch of stone fruit, and a real sense of dry extract. A wine of focussed intensity, old vine concentration, drive and impact. Half of the plot has been ripped up to be replanted, so volumes are sadly much smaller this year. | | |
| ○ Corton Vergennes, Grand Cru, Chateau de Meursault | 2024 | 2027 |
| A new wine in the line-up produced from younger vines that had previously been planted to Pinot Noir. With a spiced pear nose and buttery citrus notes, this is larger framed than anything else in the range with a sense of breadth and depth that gives the wine a reassuringly solid feel. | | |
| ○ Corton Charlemagne, Grand Cru, Chateau de Meursault | 2024 | 2029 |
| Much more youthful and backward in the range, with layers of rich broad powerful fruit under a cloak of smoky high-quality oak. A little bit of time required here as the elements coalesce. Deep, powerful, and layered, with a concentrated and persistent finish, there is a real sense of grandeur to this, and the clear promise of more to come. | | |

PIERRE GIRARDIN, MEURSAULT

The evolution of this excellent estate continues with a reduction in the number of red cuvées being produced, as Pierre chooses to focus merely on old vine parcels in the Cote de Beaune. Still young, Pierre is remarkably disciplined in his approach, turning out whites that make an indelible impression for their sizzling intensity and sheer precision. The few reds still in production remain wines of levity and translucency. Pierre is habitually one of the earliest pickers but not in 2024 when his initial forays indicated not-yet-brown pips. *“We did 20 organic sprays plus four with sulphur”* Pierre explained, *“so when it came to harvest we could afford to wait as the grapes were in good shape. In the end, waiting for phenolic ripeness meant our potential was better than expected given the growing season. We started harvesting whites on the 15th September and reds not until 1st October”*. With the domaine’s star very much in the ascendant, these are thrilling, nervy, white Burgundies of the highest order – get them while you can.

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ○ Eclat de Calcaire, Pierre Girardin, 6x75cl | 2024 | 2027 |
| Full of smoky style and real ambition for a Bourgogne, racy with zippy citrus and grapefruit pith, but also a sense of ripeness and drive. Very impressive Bourgogne that could easily pass for something grander. Currently produced from four plots in Meursault, with a tiny soupçon of Aligoté from Chassagne. | | |
| ○ La Petite Montagne, Chardonnay, Vin de France, Pierre Girardin | 2024 | 2027 |
| In 2024 this section of the Jura had a tiny bit of frost which lowered yields. Picking was done in two days between the 29th and 30th September. This is excellent, a smoky crushed rock and rock salt aroma that opens to reveal droplets of lemon juice and chalk. Shimmering and brilliant on the palate, this positively bristles with crystalline fruit and a Swiss watch-like precision. Bright, detailed and brittle, yet also intense. Very good. This particular vineyard sits on white marl soils dotted with limestone. | | |
| ○ Chassagne-Montrachet, Les Chenes, Pierre Girardin | 2024 | 2027 |
| A village plot situated below Clos de la Maltroie that offers a broader palate shape than others in the range, with Pierre’s typically smoky reduction above. Salty apricot fruit balances out a crisp acid profile. Palate-coating and satisfying. | | |
| ○ Chassagne Montrachet, La Maltroie, 1er Cru, Blanc, Pierre Girardin | 2004 | 2028 |
| Composed and crisp with essential citrus oils and a compelling smoky gunflint aroma. There’s a lightly perfumed character to the essential oil, more bergamot and grapefruit than straight lemon, while on the palate this is calm and refined, with a lovely texture and some real finishing length. A very smart Maltroie, where the combination of racy acids, fleshy fruit, and sleek lines aligns beautifully. | | |
| ○ Meursault, Les Grands Charrons, Pierre Girardin | 2024 | 2028 |
| Lovely pure fresh nose, very aromatically open and clear-eyed. Less reduction here, more of a dry crushed stone note than the essential oil of the Chassagnes. Very salty and precise but with great balance, poise and finesse. Really very good this, the fine fruit of Grand Charrons bringing a real sense of harmony to the racier elements. Another superb wine from this top Meursault Lieu Dit. | | |
| ○ Meursault, Narvaux, Pierre Girardin | 2024 | 2028 |
| Pierre’s section of this wonderful site is the special Gorge de Narvaux where there’s a high proportion of flint in the soils and the nose has the clacking quality of gunflint running through it. The practice of taking all the good lees from each site to barrel (to better faithfully represent each site) means here, with the smaller berries, there’s a greater influence from those lees and more reduction as a result. Salty, textured, complex and savoury, with layers of mineral complexity and excellent concentration (small berries again) and focus. Highly impressive. | | |

PIERRE GIRARDIN, MEURSAULT

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ○ Meursault, Perrieres, 1er Cru, Pierre Girardin | 2024 | 2028 |
| Pierre’s plot is in Perrières Dessous, in the northern sector, three plots from Genevrières, on complex soils that bring together clay, marl and limestone. This is all class, with fleshy citrus and yellow fruit delivered in a way that marries suppleness and clarity and really holds the attention. Ultra clear, with such easy flow and momentum. Very smart. Lovely finishing intensity after an easy silky attack. A real grower. Superb. | | |
| ○ Puligny Montrachet, Les Folatières, Pierre Girardin | 2024 | 2028 |
| Subtle touches of smoky flintiness frame the nose before the appearance of a tense mineral quality on the palate, delicate and dancing yet intense with it, with extract and grip and a certain stony chew. Lots of promise. The domaine’s vines are situated in the excellent lower part of Folatières, which is classified ‘villages’ due to a prior owner’s actions moving soil, and this is the first vintage which includes the newest plantings alongside the 65-year-old vines. | | |
| ○ Puligny Montrachet, Les Pucelles, 1er Cru, Pierre Girardin | 2024 | 2029 |
| A wonderfully pure nose with some real depths to fathom, and then a stony plumbline on the palate. This has a feeling of purity and fine minerals to it, and genuine intensity and tension as it rises up that line, vertically, powerfully. Wrapped up tight but there’s plenty of potential here. A Puligny of real purity and drive. Lots to come. | | |
| ○ Bâtard-Montrachet, Grand Cru, Pierre Girardin | 2024 | 2030 |
| Pierre’s vines sit on the top of the little dome in Bâtard, on the Chassagne side of the vineyard, right next to the lone tree. This is extremely tightly wound on the nose, but still this screams quality. On the palate, an extra layer of weight and breadth over anything that has come before, the elements sitting coiled and wrapped up like a loaded spring. And yet, there remains a sense of calm cool presence that is totally beguiling. A coiled tiger. Serious stuff indeed. | | |
| ○ Le Montrachet, Grand Cru, Pierre Girardin | 2024 | 2030 |
| Pierre’s Montrachet plot is 50m above the Bâtard, on exactly the same line, and sadly, just one single 456 L barrel was produced in 2024. This is quieter on the nose next to the Bâtard, with lots of promise but less expression in its youth. And yet, while this is all about potential from an aromatic standpoint, I’m wowed by the nimble dancing shape it has. This is no hulking Montrachet but one suffused with massive amounts of energy, dry extract and phenolic power and a ton of inner intensity that is straining to release. Patience required, but you can expect fireworks when the time comes. | | |



GÉNOT-BOULANGER, MEURSAULT

A small, but “not disastrously small” vintage at Genot Boulanger was a nice bit of good news to receive as we kicked off our tasting with the immaculately attired Guillaume Lavolée. “Simply put, yields were directly linked to the quantity of rain. The northern Côtes de Beaune and Côtes de Nuits were worst hit; further south, in some places we got normal yields.” While choosing to maintain their organic status wasn’t ever in question (“we’ve been doing it too long and it’s such a big part of our philosophy”), it clearly led to losses. Vinification here continues to be done with a very gentle hand on the tiller for the reds, resulting in ever silkier tannins and soaring aromatic profiles. A number of cuvées saw no new oak, and, building on the success of the 23s, the reds will now see a second winter in barrel before bottling. “Until June, I thought these were a bit like the 2021s”, Guillaume commented. “But since the summer they have gained more volume and there’s more depth than 2021. I love 2021, but 2024 is more serious in terms of volume and body and structure.” The whites continue to shine, with minimal oak influence, plenty of dry extract and fine- boned zesty mineral profiles. For all the attention given to the top handful of names in Burgundy, there’s great pleasure to be had in drinking wines produced by attentive winemakers with good holdings, especially when they’re made with this level of skill and attention to detail. A stalwart of our list, and rightfully so.

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ● Mercurey, En Sazenay, 1er Cru, Génot Boulanger | 2024 | 2026 |
| A terrific, aromatic and fine-boned Mercurey, given just 10% new oak. Lucid and perfumed, with spiced, sweet, red berry fruit, and remarkably well-managed tannins for the appellation. Impressive finesse. From a 1.81ha parcel situated at the top of a steep, east-facing slope, with a high limestone content for Mercurey. De-stalked and aged in oak barrels for 12 months followed by 6 months in tank. | | |
| ● Pommard, Vieilles Vignes, Génot-Boulanger | 2024 | 2027 |
| Deep cherry notes edged with wild strawberry, silky tannins and a layer of minerality below the fruit that sends this sliding across the palate. Tender in structure and fruit, with a pleasing backbone of freshness and polished minerality. A veritable old-vines cuvée split across two lieux-dits – Cras, and Chanière – half of the parcels were planted in the 1950s, the rest in the 1980s. | | |
| ● Beaune, Les Grèves, 1er Cru, Génot-Boulanger | 2024 | 2028 |
| An elegant, lithe Grèves with a typically Genot velvety touch to the tannins. Lighter-framed than normal, leaning to the saltier side of the fruit spectrum, with cherry stone fruit, good nerve and tension, and a seasoning of citrus amongst the red fruits. Refreshingly unadorned and crisp. No new oak in 2024. Half of the Genot Grèves was uprooted in 2022, which means this is exclusively produced from their oldest vines, planted in the 1960s. Well-exposed and well-drained, an early-ripening plot that sits above L’Enfant Jésus. A mid-slope, south-east-facing parcel planted on sandy clay and limestone soils spread over one hectare. | | |
| ● Pommard, Clos Blanc, 1er Cru, Génot-Boulanger | 2024 | 2028 |
| More depth here with both more limestone and more deeply-pitched yet crisp fruit. A touch of toasted earth, sesame, and salt, with crisp autumn raspberry and cherry, cleansing minerals and very fine tannins. There’s a limestone grip here which feels almost like dry extract as opposed to tannin. Very fine Pommard! No new oak in 2024. This comes from the northern sliver of Clos Blanc, adjacent to Grands Epenots. Half the plot is on white calcaires de Nantoux ? soils, the other half on redder soils, similar to Grands Epenots. | | |
| ● Corton, Les Combes, Grand Cru, Génot-Boulanger | 2024 | 2030 |
| A very fine-grained Corton Les Combes, with an emphasis on poise and detail over power and shoulders. For all that, there’s a nice line of energy, and bright, suave fruit, which has a touch more volume than the Clos Blanc. This is a velvety Corton Les Combes, built on translucent flavours and silky, elegant lines. Floral notes on the finish bring added interest. A south-facing plot on an unusually clay-heavy terroir, which retains water well and invariably leads to a gentle, elegant and approachable Corton. There are just three producers with this plot, Genot-Boulanger being the only one to label it Les Combes. | | |

GÉNOT-BOULANGER, MEURSAULT

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ● Clos de Vougeot, Grand Cru, G not-Boulanger | 2024 | 2030 |
| Earthy and spicy with hedgerow fruits, almond flower and black pepper over plum and damson. A very different shape of tannin here to the previous wines, more volume and grip. More deeply pitched with a bit of savoury nuance that gives the fruit a counterbalance. Hailing from a single plot in Les Baudes Bas, to the southern end of the vineyard. No new oak in 2024. Planted in 1986, the plot comprises a 150-metre-long row of vines that passes over a range of soil types, more clay in the lower part and rockier limestone in the higher part. | | |
| ○ Meursault, Les Meix Chavaux, G not-Boulanger | 2024 | 2027 |
| A crisp mineral nose with a tiny bit of smoke, crushed stones and essential citrus oil. On the palate this is both ripe and silky but with a seam of electric, energetic acidity. Excitingly mouthwatering and nervy at heart but not without some highly engaging fruit covering the freshness. With its north-east exposure and poor, sandy and stony soils, this is not your typical Meursault. Taut and mineral with an intensity coming from limestone terroir. Planted in 1950, this is typically a village Meursault of great class. Aged in 20% new oak for 12 months followed by six months in tank. | | |
| ○ Meursault, Clos du Cromin, G not-Boulanger | 2024 | 2027 |
| Zesty citrus notes on the nose, with nutty savoury tones below. A softer fruit set on the palate speaks to the brown clay rich soils. Broad and weighty next to the Meix Chavaux, a fan of salty earthy fruit with touches of lemon peel and quince on the finish. Rich, but very satisfying . A vineyard that works particularly well in warm, dry vintages because of the clay-rich topsoil. 40cm down you hit the mother rock, adding a balancing sense of complexity to the naturally full, open-knit fruit that characterises this wine. | | |
| ○ Puligny Montrachet, Les Nosroyes, G not-Boulanger | 2024 | 2027 |
| Glorious nose. A supple, silky and wonderfully balanced Puligny with very clear fruit that balances a raciness with great charm and silk. Subtle, yet with a focused inner intensity. No hard lines here, but plenty of excitement. What more could you want from a Puligny villages? A very fine Puligny village vineyard towards the top of the slope on the north side of the village, just underneath Les Perri res, here there is a predominance of limestone. A well-drained site that typically yields finely-etched but ripe-fruited wines with a chalky finish. | | |
| ○ Chassagne Montrachet, Les Vergers, 1er Cru, Genot Boulanger | 2024 | 2027 |
| Well-defined nose again with a touch more orchard fruit than in the Puligny. And on the palate, there’s more butter, more weight to the mid-palate, with a broad shape that fans out with real generosity. At heart though, as is so often the case with these 2024s, a racy seam of acid and energy gives pep to the overall feel. A fine east-facing vineyard with poor soils on the Saint-Aubin side of the village. | | |
| ○ Meursault, Les Bouch res, 1er Cru, G not-Boulanger | 2024 | 2028 |
| Excellent delineation and tension to the salty stony fruit nose. This has a real aromatic intensity; thrilling. The palate sees a great release of flavours with some earthy richness as well as a zesty citrus drive. Lovely poise and effortless persistence that signifies more to come. Power, well harnessed. An excellent vineyard, surrounded by Poruzots, Goutte d’Or and Genevri res, and the biggest appellation in the G not-Boulanger holdings (only Roulot have a bigger parcel of Bouch res). | | |
| ○ Puligny-Montrachet, La Garenne, 1er Cru, G not-Boulanger | 2024 | 2029 |
| Smoky, rocky, with touches of herbal honey and interesting green tea notes. On the palate this is silky,with stone fruit adding to the richer, more deeply-textured feel. Chock-full of extract and grip, this is a much more backward proposition than others in the range and will need a bit of time to reveal itself. Brooding Puligny. A south-east-facing vineyard, high up the hill just below the forest, planted on white, rocky limestone soils with fossils in the subsoil, this is a cool and mineral terroir. | | |

G NOT-BOULANGER, MEURSAULT

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ○ Puligny-Montrachet, Les Folati res, 1er Cru, G not-Boulanger | 2024 | 2029 |
| Parading a complex nose with touches of mint and eucalyptus, pine forest and essential oils, there’s a lot in this wonderful Folati res. On the palate, a silky yet deeply extracted heavy feel with a sense of dimension and matter, with earthy mineral notes as well as sleek citrus pulp. This is really quite grand in scale, with tightly-wound layers of fruit and stone and salinity. Rich, yet flowing and long. From a south-east-facing plot called “au Chaniot”, abutting Montrachet in the south-east corner of Folati res, touching Cailleret and Pucelles. Here the soil is an even mix of limestone and marne clay. Aged in barrel for 12 months followed by 6 months in tank. | | |
| ○ Corton-Charlemagne, Grand Cru, G not-Boulanger | 2024 | 2029 |
| Opening up nicely in the glass, with broad sunkissed lemon aromas, plenty of fleshy citrus pulp and a soft, crushed chalk feel. A remarkably fine-boned Corton- Charlemagne, all elegance and flow. A wine of poise and refinement, with not a hair out of place. This is from a small parcel of 0.29ha right in the heart of “Le Charlemagne” that was planted in 1940, facing south-west. The soils here are marney limestone, shallow and with a stony topsoil. | | |

DE MONTILLE, VOLNAY

There are a few changes to the range at de Montille this year, caused for the most part by the sale of Ch de Puligny to Artemis Holdings, but also other complicated longstanding lease arrangements coming to an end. With some notable exceptions, the overall plan moving forward is to focus the domaine’s primary efforts on Volnay, Pommard and increasingly Meursault – as the heart of the domaine. Harvest started on the 6th September after a season that saw them treat the vines 14 times. Overall, the crop is half of a normal yield, lower for the reds than the whites of course. In the winery, the Pinots saw a large amount of whole cluster, this year, for the logistical reason of having to achieve a critical mass in the old wooden vats. This required very careful and delicate extraction, gentle pump overs rather than punch downs for the reds. Brian Sieve and his team clearly managed this well for this is a beguiling, softly spoken range of filigree and floral reds that held our attention with their ornate, detailed structures and very fine perfumes. The whites are excellent across the board.

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ● Bourgogne, Rouge | 2024 | 2027 |
| Bittersweet sour cherry and herbal notes, floral whole bunch character, with less than 5% new oak. This is a bistro style Bourgogne, with crunchy just integrated whole bunche aromatics and a crisp and refreshing fruit set on the palate. From two plots, the oldest of 80–100-year-old vines, fermented with around 50% whole bunches. | | |
| ● Beaune, Les Sizies, 1er Cru | 2024 | 2028 |
| Quite a lean and brittle fruited sort of nose while on the palate there’s a delicate, light-to-mid weight character and pale, floral red berry fruit set amidst crisp tannins. A third whole bunches contribute to the flighty character. Always an early drinker, this feels as if brushed with a feather. Ready to drink upon landing. A bottling that hails from 35-year-old vines on clay soils, fermented with one third whole bunches and 10% new oak. Invariably designed to be broached young. | | |
| ● Beaune, Les Grèves, 1er Cru | 2024 | 2028 |
| Quite a nervy sort of Grèves with plenty of whole bunch character and a bittersweet cherry stone style. There’s more depth and structure than Sizies, as you’d expect, and also more of a leaning to herbal, dried flower and hedgerow berries and rosehips. 50% whole bunches were employed here. Elevage should bring a little more weight to this. From 65-year-old vines planted on soils with more clay than the Domaine’s Beaune Sizies giving a denser wine. Fermented with 50% whole bunches and aged in 15% new oak. | | |
| ● Volnay, Les Mitans, 1er Cru | 2024 | 2029 |
| A full two thirds of the blend were whole cluster, but it shows it less than the Greves. Demure on the nose but there’s genuine sweetness on the palate, a riper fruited, more flowing wine that screams Volnay, with supple lacy tannins and sweet flowing fruit, like light streaming through an open window. Delicate, transparent and pure, with well-integrated whole bunch character and a genuine prettiness. De Montille’s vines in Mitans are 55–60 years old; they produce tiny (millerande) berries every year that are highly concentrated. The vineyard’s soils are light and shallow with a strong limestone content. The grapes and bunches ripen very well most years so this often is fermented with a lot of whole bunches. | | |
| ● Volnay, Les Taillepieds, 1er Cru | 2024 | 2029 |
| Quite an arresting, if delicate, pure red fruit nose. Real pinot character here. Lacy minerals, lightweight fruit, with a fine seam of Taillepieds stones running up the middle. With a touch more red cherry stone character than Mitans, and more grip to the tannins, this is clearly a step up in authority, but also austerity. Taillepieds invariably takes a little longer to relax, and this looks to be no exception. Fermented with two thirds whole cluster in the blend. These are the domaine’s oldest Volnay vines at 70 years old. | | |

DE MONTILLE, VOLNAY

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ● Pommard, Les Pezerolles, 1er Cru | 2024 | 2028 |
| Up to 50% whole cluster this year and on the nose, this has a certain cool, stern quality, crushed stone, rosehip and redcurrant. Cleansing minerals sit below the austere fruit. Touches of herbal nuance, some floral notes too, over a bittersweet stony red fruit core. A saline touch on the finish. Firm, but not dense or heavy. A mid-weight Pommard of good purity and precision, for those who like cool minerality and a sense of cleansing stoniness. A blend of two plots within Pezerolles, Les Plants and Le Clos, the former destemmed, the latter fermented whole bunch, owing to vine age. | | |
| ● Pommard, Les Rugiens du Bas, 1er Cru | 2024 | 2030 |
| Compared to the Pezerolles, Rugiens is aromatically darker and more tightly wound, with more of a leaning to dark raspberries than the typical blood orange notes this cuvee sometimes offers up. And yet compared to prior vintages of Rugiens, this has a charming, compelling attack, with a relatively creamy, deep, supple texture, more on flow than growl it would seem. The ironlike strength of Rugiens is somewhat tamed this vintage, though you find a reassuring sense of straining power on the finish. 50% whole bunches. From the iron-rich “ <i>Bas</i> ” part of the vineyard considered the prime part of Rugiens. The vines are fifty-five years old. | | |
| ● Clos de Vougeot, Grand Cru | 2024 | 2030 |
| Attractive hedgerow fruit on the nose, leads initially to a much more dried flower, whole cluster character on the palate. Opening up across the palate there’s a suppleness to the fruit, a soft skinned red fruit and flower feel as well as a certain herbal, bitter orange character that speaks to the vintage’s character. Its aromatically becoming more interesting with air too, wilted roses coming through, and more of a composed feeling to the fruit. With time in the glass I am increasingly beguiled by this ornate Clos Vougeot, with its granular tannic presence and complex floral aromas. | | |
| ● Vosne-Romanée, Aux Malconsorts, 1er Cru | 2024 | 2030 |
| A middle weighted, aromatically reserved Malconsorts with a certain academic bookishness to it in its youth. With impressive purity, the palate offers up nimble, pert red berry fruit and a seam of tannic presence rising up at its core. There’s a real mineral tension that seems to enhance the tightness of the fruit. This is going to require a bit of patience, but the purity and focus is impressive and while tight and a little reserved, this remains one of those wines you want to spend time with, which tends to be a good indicator of future pleasure. Fermented with two thirds whole bunches. | | |
| ● Vosne-Romanée, Aux Malconsorts, Christianne, 1er Cru | 2024 | 2030 |
| A much more expansive and demonstrative wine than the straight Malconsorts at this early tasting, with more breadth and seduction and a feeling of more fruit sweetness. Deeper, darker berry fruits, a touch of spice, and a wonderful flowing sense of hedonic charm. Fermented with 100% whole bunches, but showing very little whole bunch character. Wonderful. From a very special part of the Malconsorts vineyard, a parcel that is the other side of the road to the main Malconsorts block, surrounded by the original part of La Tache. Aged in a little more new oak than the classic Malconsorts. | | |
| ○ Bourgogne, Blanc | 2024 | 2027 |
| A salty, citrus driven Bourgogne blanc, with lemon drop flavours the most prominent. On the finish, a stoniness gives a cleansing feel while at its core sits a little zip of freshening acidity. This is from the commune of Puligny and includes the younger vines from the Clos de Puligny. | | |

DE MONTILLE, VOLNAY

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ○ Beaune, Sur les Greves | 2024 | 2026 |
| A new addition to the range resulting from the deal that saw Etienne sell Chateau de Puligny to Artemis Domaines. A mid-weight, saline and energetic Beaune with plenty of high vineyard nerve and deftness, that smells of lemon scented stones and herb and offers up a cleansing palate profile, with ripe yet vital 2024 acidity. A high, terraced vineyard that sits above Greves and Teurons on a mixture of limestone and clay. | | |
| ○ Meursault, Les Clous Dessous | 2024 | 2027 |
| A high Meursault lieu dit that sits adjacent to Tillets and above Casse Têtes. Brimming with high toned citrus skin herbal character on the nose, on the palate this is neat, elbows tucked in, with pleasing clarity, with a certain amount of Meursault butter on the finish, but also a high vineyard freshness. Enlivening and bright. 25% new oak. | | |
| ○ Meursault, Saint-Christophe | 2024 | 2027 |
| A touch more golden fruited than Clous Dessous, with fine oak integration. Another wine full of energy and brisk acids, but here a touch more flesh over the architecture. A harmonious combination of Meursault breadth and stones, with golden fruit. A blend of Casse Têtes and Petit Charrons, this is an excellent St. Christophe that is now produced entirely from Domaine fruit. | | |
| ○ Meursault, Les Perrières, 1er Cru | 2024 | 2028 |
| Smells fabulous, a golden melange of oak and stones and taut fruit. On the palate this has intensity, salinity, a sense of energy but also a caressing feel. There’s drive here and a sense of deep minerality, but also lovely tender fruit above. Power plus pleasure. Very good indeed. From the higher part of the Perrieres vineyard, so particularly mineral even for Perrieres. Raised in a combination of demi-muid and barrique, of which just 20% was new oak. | | |
| ○ Puligny-Montrachet, Le Cailleret, 1er Cru | 2024 | 2028 |
| A very pure stony, crystalline quality, typical of this site, and a really well-defined nose suggest another excellent Caillerets in the making. With wonderful flow and silkiness to it, this is an effortless and sweeping Caillerets; all class, with no need to shout or show off. This promises to be extremely good. Caillerets is an exceptionally well-situated vineyard with Montrachet and Chevalier-Montrachet as neighbours. Only 20% of this is aged in new oak and the barrels are a mixture of barriques and larger demi-muid barrels to minimise their influence. The vines are 50 years old. | | |
| ○ Corton-Charlemagne, Grand Cru | 2024 | 2029 |
| A broader more citrus cream inflected nose than Caillerets, with some sweet oak overlaying the fruit. Here the picture is one of breadth, depth and amplitude, the wine coming from the earth rather than lifted up to the heavens. Powerful, spherical, with sweet citrus notes, cooked lemon pith and rich minerals. Broad framed and rich, yet with a neat, tear drop finish. This has the gravitas and presence of a true Grand cru. Impressive. From behind Pougets, a mid-slope, south, south-east facing vineyard of 35 years old, aged in a mixture of small barriques and larger demi-muid barrels to minimise oak influence. | | |



MARQUIS D'ANGERVILLE, VOLNAY

Guillaume d’Angerville described 2024 as “*one of the most difficult seasons in memory – certainly under my tenure,*” as demanding for the vines as it was for the vigneron. Treatments were arduous; tractors risked damaging the soils, and although the domaine was spared frost and hail, what was not lost to those threats was taken instead by coulure and mildew. “*An annus horribilis,*” he concluded. With a minute crop on their hands, Guillaume and Margaux decided to take a different tack to the one they’d chosen in 2021. Instead of producing every cuvee in minute quantities, this year sees an enhanced Volnay 1er Cru cuvee that brings together Fremiets, Clos des Angles, Taillepieds and Caillerets – a rare one off that hopefully allows for a modicum of volume to be shared amongst customers. Given the vintage is marked by what Guillaume termed a “*fragile balance*”, and with everything now resting in tank, élevage will be slightly shorter than usual, with only Champans and Clos des Ducs getting the usual duration in wood. For all the challenges, the hallmarks of the vintage chez d’Angerville are perfume, finesse and minerality. Quantities are painfully small, but what has emerged carries the imprint of meticulous biodynamic farming (the domaine converted in 2006) and the estate’s unerring stylistic clarity.

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ● Bourgogne Rouge, Marquis d’Angerville | 2024 | 2027 |
| Finely crushed strawberries with a whisper of verdant freshness. Silky and feather-light in structure, with touches of iris on the mid-palate. A barely-there yet joyful finessed Bourgogne from the Volnay commune, with vines averaging 30 years. | | |
| ● Volnay, Marquis d’Angerville | 2024 | 2028 |
| Pretty purple-berry fruit and sweet stony minerals. More defined tannins than the Bourgogne, with bittersweet cherry, dried flowers and classical, understated Volnay charm. Elegant and authentic. From two plots within Volnay, Les Pluchots and Les Grands Champs, abutting the Premiers Crus vineyards. | | |
| ● Volnay, 1er Cru, Marquis d’Angerville | 2024 | 2029 |
| More reserved and inward at this stage, clearly deeper and more concentrated with greater density and drive. Crisp red fruits, wilted rose, fresh white flowers and a firm, cleansing mineral line. You can feel the imprint of the stonier sites here – the mineral cut of Taillepieds runs through the mid-palate. An enhanced 1er Cru cuvee for 2024 that brings together Clos des Angles, Fremiets, Taillepieds and Caillerets. | | |
| ● Volnay, Champans 1er Cru, Marquis d’Angerville | 2024 | 2029 |
| Slightly more savoury aromatically than the 1er Cru, with wild hedgerow fruit and a gently sauvage note. The palate shows the classical Champans glide: sweet, sappy fruit wrapped around precise, elegant tannins. More expressive on the finish than the blended 1er Cru, combining succulence with inner tension. A beautifully judged combination of polish and energy. A big vineyard in the middle of prime Premier Cru Volnay territory on the south side of the village below Taillepieds, well exposed to the south-east. The soil is redder here than higher up the slope. At the top of the vineyard the soil is very rocky but becomes deeper and more clay influenced towards the bottom of the slope, giving some of the most complete Volnays that, despite ageing very well, can be extremely rewarding in youth. | | |
| ● Volnay, Clos des Ducs, 1er Cru, Monopole , Marquis d’Angerville | 2024 | 2031 |
| More backward than Champans, but with a sense of reserved grandeur that sets it apart in this context. With fruit that runs beyond simply being red, fine spices, a mid-weight delivery, and complex notes of stones, flowers and wild sweet berry fruit, this is extremely compelling and distinguished. Haunting, perfumed and intricate; acerebral Clos de Ducs. The 52 ‘ouvrees’ or 2.15 hectares that this great Clos vineyard spans, measures exactly the same as it did in the early part of the 16th century, its earliest recorded mention. The poor soils and steep, well drained slope of this limestone and Marne vineyard tilts towards the south and south-east. The wines typically boast contrasting elegance and structure. Complex and harmonious, they have a great ageing capacity. | | |

MARQUIS D'ANGERVILLE, VOLNAY

| ○ = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ○ Bourgogne, Blanc, Marquis d’Angerville | 2024 | 2026 |
| Green apple, citrus zest and a whisper of stone fruit over a leesy complexity. Classic in style, calm and composed. Good freshness, with quietly layered orchard fruit on the finish. A tiny parcel of Bourgogne Chardonnay within the Volnay commune | | |
| ○ Meursault Santenots 1er Cru, Marquis d’Angerville | 2024 | 2028 |
| Gently reductive at first, with smoky, leesy tones to the fore. The palate shows polished stones, golden citrus and moderate density. Pure, cleansing and traditionally styled, with impressive clarity. | | |

DOMAINE DE LA COMMARAINÉ, POMMARD

Paul Krug was on cheerful form when we met him. They might have lost a drastic amount in the Cote de Nuits, but Clos de la Commaraine fared a little better, leaving them with approximately half a crop across the board. “We are back to the freshness of the ‘21s but these ‘24s are more stable, more charming, with more flesh and less crunch. Also, we didn’t have the botrytis pressure that was felt in 2021. In ‘24 we had to sort out the dry mildew grapes but that does not affect flavour, and anyway, the ‘24 grapes were in much better condition and were easier to sort.” The practice of approaching the clos as being made up of eight individual parcels served them well in 2024. Just as in Clos des Lambrays (to which Clos de la Commaraine bears something of a resemblance to this year, certainly in terms of texture and complexity), the highly tailored, individual parcel approach allows them to dial in every aspect of each plot, from pruning to the eventual oak regime. The precision and sensitivity this engenders allows each plot to excel – something that shines bright in 2024. A further development was the reduction in new oak, by 25%, as a result of having so many one-year-old barrels from the 2023 vintage. A happy accident on one hand, but on the other, the result of numerous experiments over the years. Given the soaring aromatic complexity of the 2024, it’s a direction the team has decided to adopt going forwards. It’s not hard to see why. The great Clos was a standout wine in 2024, gracious, complex, effortless; all the things we look for in great Pinot Noir.

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ○ Saint-Aubin, Les Murgers des Dents de Chien, 1er Cru | 2024 | 2027 |
| An impressive, commanding Murgers de Dents de Chien, which offers highly expressive spiced white fruits and pungent bergamot and lemon peel aromatics. Silky and supple, with ample breadth across the palate and a seam of animating acidity. Tasted just prior to going into tank for six months, where it will invariably firm up, this promises to provide lots of pleasure. An excellent hillside vineyard situated just above En Remilly, balancing superb exposure to the sun with the cooling effects of a little altitude. | | |
| ○ Meursault, Les Santenots, 1er Cru, Domaine de la Commaraine | 2024 | 2028 |
| A tiny .3ha plot made up an equal proportion of 70- and 12-year-old vines, and set to do a second winter in barrel, unlike the St. Aubin. A touch more new oak impact here, but of the dry and smoky type, with a scratched citrus oil note and a supple texture. Clearly less ready than the St Aubin, with a mid-weight, subtle character that I fully expect to grow over a second winter on the lees. | | |
| ● Nuits St Georges, Les Roncieres, 1er Cru, Domaine de la Commaraine | 2024 | 2028 |
| A balanced, poised Ronciere full of charming, tender fruit and a certain style. Deep and intriguing at first, it opens, via dark wild hedgerow fruit, to reveal a saline, floral wine built on fine grained tannins that run from start to finish. Stylish. A superb, steep vineyard with poor soils neighbouring Pruliers. | | |
| ● Pommard, Chanlins Bas, 1er Cru, Domaine de la Commaraine | 2024 | 2029 |
| A new wine to the range in 2024 and one Paul Krug is very excited about. “This is my underdog” he beamed. It is a plot on white soils that neighbours Rugiens, very much on the slope, where the Domaine managed to secure a .38ha parcel in good condition. And it’s good, with a stony, cleansing, vertical character on the palate, plenty of structure, energy and Pommard presence, while maintaining a sense of transparency and red fruit. Feels like there’s a fair bit more to come here. | | |
| ● Pommard, Clos de la Commaraine, Monopole, 1er Cru | 2024 | 2030 |
| Take off time! Complex and floral with notes of sweet rose and fine red berry fruit, fine layers and an extra layer of aromatic complexity over anything that has come before in the range. It reminds me of Clos des Lambrays, all tender fruit, complexity and gentle persistence. Sumptuous, yet delicate, gently structured yet complete. And there’s real length too. The sweetness of the tannins belies the volume of sheer internal architecture. A floating, haunting, complex Pommard that totally flies in the face of what so many suppose Pommard to represent. Superb plus. “Having the eight plots really helped us in 2024 with the picking dates” Paul explained. “We can see that the plot-by-plot approach works. Furthermore, more than a third of the Clos was planted just after WW2, before the arrival of clones. For the past three years we’ve been studying everything about this massale selection, how many clusters, dates of flowering, susceptibility to mildew, and so on, and we’ve now identified around 300 plants from which to propagate.” The future of the Clos would appear to be in very safe hands. | | |



JOSEPH DROUHIN, BEAUNE

Drouhin’s 2024s emerge from one of the most arduous seasons the Domaine has faced in decades. Biodynamic discipline, usually a strength, became a liability in 2024 and sixteen appellations will not be produced at all. Côte de Nuits yields are on average down by 90% the Côte de Beaune by half, and Chablis by around 70%. Musigny, Bonnes-Mares and Amoureuses amount to a single barrel each. As Frédéric Drouhin reflected, it was a vintage of “double frustration”. A disastrous season involving huge amounts of work resulting in wines that taste almost annoyingly good! There is a sense of delicacy and precision to these Drouhin 2024s that signals a return to classical Burgundy: a high-fidelity rendering of vineyards covering the length and breadth of the Côte.

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ● Vosne-Romanée | 2024 | 2029 |
| Seductive, supple fruit – sweet raspberry, fine spice and polished tannins. Silky in texture, gently mineral, and immediately, unmistakably Vosne. Full of charm. | | |
| ● Chambolle-Musigny | 2024 | 2029 |
| A floral, lifted, high-toned Chambolle. Precise red fruits, a fine mineral backbone and a sense of translucency. Beautifully perfumed and detailed. | | |
| ● Chambolle-Musigny, 1er Cru | 2024 | 2029 |
| A complex and aromatically complete Chambolle, with crystalline red fruit, poise and a flowing silk-like texture. A vivid core, lovely energy and touches of spice interwoven with the fruit. Seductive yet lively; a particularly successful wine in 2024. | | |
| ● Beaune, Clos des Mouches, Rouge, 1er Cru | 2024 | 2029 |
| A wine of relative density in 2024, with bittersweet hedgerow fruit, ripe tannins and salty-earthy minerality. Notes of dried flowers, tobacco and fractured rock dot the finish. Long, sapid and with noticeable extra gears. Very Clos des Mouches. | | |
| ○ Puligny Montrachet | 2024 | 2028 |
| Immediately mineral: crushed stones, dancing citrus, rock salt. Fine-boned on the palate with crisp minerality, s sweet-edged lemon and a finishing floral lift. Lovely shape and an overall sense of refined Puligny grace. | | |
| ○ Meursault | 2024 | 2028 |
| Lovely clear fruit, slightly more extracted across the palate with salty, citrus-leaning dry extract grip that gives an almost tannic feel. Powerful drive beneath classic Meursault texture. | | |
| ○ Chassagne-Montrachet, Morgeot, Marquis de Laguiche | 2024 | 2028 |
| Silky, ripe, generous, just as you’d want it to be. Such a dependable cuvée, with its typical exotic hints offering notes of guava and mango alongside more white-fruited pear and apple. Exuberant and generous with its charms. Destined to give great pleasure. | | |
| ○ Beaune, Clos des Mouches, 1er Cru | 2024 | 2028 |
| Stony citrus zest, salt and crushed stones; crisp and linear. Serious intensity, a chiselled shape and driving white-fruited tension. A notably successful Mouches Blanc with wonderful drive and energy. | | |
| ○ Corton-Charlemagne, Grand Cru | 2024 | 2029 |
| Silky, bright and subtly rich, with bergamot cream, white Saturn peach and hazelnut. Rock salt, lemon droplets, nutty-citrus cut and a sense of breadth balanced by energy. A lovely, complete Corton-Charlemagne. | | |

JOSEPH DROUHIN, BEAUNE

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ○ Le Montrachet, Marquis de Laguiche, Grand Cru | 2024 | 2030 |
| Golden fruit, sweet butter and a texture entirely of another order. Concentrated, deep, broad with fruit; peach, citrus, pomelo and hazelnut. Powerful yet composed – luxurious, stately, with a base note of minerality that carries the fruit long on the palate. A wine of scale, dimension and mind-bending length. | | |

Owing to the small quantities produced, the following wines were not available to be tasted, but will feature in our offer:

Chablis, Le Clos, Grand Cru, Moulin des Vaudons 2024

Pommard, 2024

Vosne Romanée, 1er Cru, 2024

Vosne Romanée, Les Petits Monts, 1er Cru, 2024

REMI ROLLIN, PERNAND-VERGELLESSES

The Rollin’s 14 ha domaine received 16 treatments in 2024, twice their usual regime, as well as significant amounts of deleafing across the vineyards to try to encourage a dispersal of the humidity that dogged the growing season. “It was an incredible amount of work to make 2024, but we are happy in the end” the down-to-earth Simon Rollin said with a smile. “After the season we had, the quality of the wines is unbelievable.” Simon considers the two-week window of decent weather before the harvest, a major contributing factor, in helping their crop to achieve the sort of easy balance that makes these wines such a pleasure to drink. With 70% of a full crop they deserve to feel content, even more so given the enjoyment these wines will give those satisfied to eschew a big-name commune on the label.

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ○ Pernand-Vergelesses, Blanc | 2024 | 2026 |
| No new oak here in 2024. Lovely clear nose; on palate fine sweet fruit, ripe citrus and pear. Delicate white fruits and a line of acidity that is enrobed in luminous fruit. This is seamless and effortless and rather lovely. Impressive intensity too. | | |
| ○ Pernand-Vergelesses, Blanc, Sous Frétille, 1er Cru | 2024 | 2027 |
| This smells wonderful with lovely oak integration with creamy fine citrus fruit, flowers, complex minerals with fine buttery texture. Raised in 30% new oak, adding an extra dimension to the fruit, this is finer, longer and more impressive than the villages, with real elegance and persistence. Love the combination of ripe white fruits, pear and salt. Very satisfying. | | |
| ○ Corton-Charlemagne, Grand Cru | 2024 | 2030 |
| A smaller crop than some others in the range as the plot in Le Charlemagne was hit harder by mildew, though Simon couldn’t explain why. Still extremely youthful, with a clear complexity, depth and a profound minerality, but still some way to go for the parts to find their way together. Wait a while. From two fine parcels, one in the north-west facing En Charlemagne and the other in the south-facing Le Charlemagne, which can, incredibly, be harvested up to two weeks apart. | | |
| ● Pernand-Vergelesses, Rouge | 2024 | 2027 |
| No new oak here but overall, a younger average barrel age because of the smaller crop. A refreshing, juicy, PV full of bittersweet crystalline fruit that enters gently but finishes with a flourish of lift and freshness. | | |
| ● Pernand-Vergelesses, Ile des Verglesses, 1er Cru | 2024 | 2029 |
| Fine flowing red fruits with a touch of peach and orange peel. Some complex earthy notes but they’re fine and well-integrated with the fruit. Fine-boned and very Pinot on the palate, mineral at its core with fine berry and floral fruit garlanding the supple tannins. Really lovely energy and momentum to this. A superb effort. The south-east facing Ile des Verglesses vineyard is composed of poor, very rocky soils and the resulting wine always has a firm mineral dimension with suave fruit above. | | |

TOLLOT BEAUT, CHOREY-LES-BEAUNE

Remarkably, Tollot-Beaut only lost 15-20% of their crop in 2024, which they put down to having been very attentive with treatments throughout the season. “Harvest was easy to determine as we had a nice big window. Fermentations went well, we chaptalized a bit, but the grapes were generally ripe. They were a pleasure to vinify and they are very easy to drink,” Jean-Paul Tollot explained, Nathalie having been called away on the day we tasted. Had Nathalie been there, you can be sure this a vintage she would have been pleased with. Digest wines, elegant structures, moderate alcohols. Wines to be drunk and enjoyed in good company.

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ● Bourgogne, Côte d’Or, Rouge, Tollot Beaut | 2024 | 2026 |
| An easy, fragrant, red fruited Bourgogne with a supple structure and pretty fruit galore. Strawberries in the sun. This will provide exceedingly lovely early drinking. A large 2ha chunk of these vineyards used to be Chorey-les-Beaune before the appellation lines were redrawn. The vines are old and the yields low, resulting in excellent value Bourgogne. | | |
| ● Chorey Les Beaune, La Piece du Chapitre, Monopole, Tollot Beaut | 2024 | 2028 |
| Bright, chiselled cherry aromas jump from the glass, and then on the palate a touch of blood orange and orange pith. Gentle tannins provide the backbone for this easy flowing Chorey with a spiced Amaro note alongside the red fruit. A fine finish. Piece du Chapitre is a fine Chorey single parcel, a monopole of the Tollot-Beaut estate, that is influenced by the cool Pernand valley and as such, always one of the last to be harvested. | | |
| ● Savigny les Beaune, Lavieres, 1er Cru, Tollot Beaut | 2024 | 2028 |
| Invariably on the elegant, fragrant side, this is all floral finesse in 2024, with mid-weight cherry stone fruit and a gentle, nimble structure. A south facing plot with shallow limestone and sand soils, resulting in supple, elegant wines that are often very expressive in their youth. | | |
| ● Beaune, Grèves, 1er Cru, Tollot Beaut | 2024 | 2029 |
| Always the first to be harvested, this parades wild red fruits and dark cherry, as well as a sweet spiciness on the mid-palate. Ripe supple tannins provide a springboard for the fruit, a benefit of the very old vines that dominate the Tollot Beaut parcel in this excellent vineyard. Very calm and pure and yet also complex with seductive depth and richness. | | |
| ● Aloxé-Corton, Fournières, 1er Cru, Tollot Beaut | 2024 | 2029 |
| Another domaine favourite – a wine that offers slightly redder fruits and a touch more tannin than the Grèves, with roses and red fruits and a saline note on the finish. Good energy here with gourmand structure – an Aloxé of charm and finesse. Tollot-Beaut’s Fournières vines average 50 years old, planted on poor stony soils, and yield intense but velvety Aloxés. | | |
| ● Corton, Bressandes, Grand Cru, Tollot Beaut | 2024 | 2030 |
| Fine dark fruits with a creamy structure. What muscle it has is gentle and covered by a richness of fruit and a fine base of gourmand tannins. A well-mannered Bressandes with good energy, a fine acid line and a mix of deeper earthy fruit and raspberry highlights. Lots to enjoy here. From two parcels which, combined, equal just one hectare, with the oldest vines planted in the 1950s. Nathalie’s Bressandes tends to yield refined wines of great finesse. | | |
| ○ Corton-Charlemagne, Grand Cru, Tollot Beaut | 2024 | 2028 |
| A Corton Charlemagne with plenty of body, grip and extract here. Long finish, fine citrus complexity and a sense of mineral drive. Really kicks on at the end. A driving persistence. Great balance. An east-facing plot right at the top of the hill, from vines planted in 1965 on very poor soils. Invariably a Corton Charlemagne of energy and racy precision. Aged in 60% new oak. | | |



ALEX MOREAU, CHASSAGNE-MONTRACHET

Alex Moreau managed an overall harvest of around 35hl/ha, which, given the travaux of the vintage, he was pretty happy with. This is a little gem of a domaine, where the easy winemaking style allows each vineyard plenty of space to breath and express itself. We only wish we had a little more to offer.

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ○ Chassagne-Montrachet | 2024 | 2027 |
| Comprised from 15 plots, one third from the sector between Morgeot and Champs Gain, and two thirds from the northern side of the village, closer to Puligny. Golden-fruited, very Chassagne in attack, with yellow-fleshed peach and nectarine and the zest of Sicilian lemon. A rich and comfortably-appointed Chassagne villages. | | |
| ○ Chassagne-Montrachet, Clos Saint Jean, 1er Cru | 2024 | 2028 |
| Fine-boned silky finesse defined the Clos St Jean, a wine of flowing grace with citrus and butter, and fine stones on the finish. This is all about sleek, silky lines – a harmonious and very measured bottle, from one of the great unsung vineyards of Chassagne. | | |
| ○ Chassagne-Montrachet, Morgeot, 1er Cru | 2024 | 2028 |
| More almond flower and patisserie notes, with a savoury, extract-laden character that lends this a more commanding character than the Clos St Jean. Elemental fruits, white currant and spice with quince and medlar on the finish. This hails from one parcel in Les Farendes, which always produces powerful, masculine wines and rewards early picking. | | |
| ○ Corton-Charlemagne, Grand Cru, Alex Moreau | 2024 | 2030 |
| Surprisingly perfumed and floral on the nose, with a peachy intensity on the palate, huge straining energy and a very long finish. Electricity flows through the concentration. Very good and full of excitement. | | |

CÔTE DE NUITS





JACQUES-FREDERIC MUGNIER, CHAMBOLLE-MUSIGNY

The losses at Mugnier were severe this year, due in part to the large percentage of old vines in the Domaine's holdings, which suffered particularly badly at flowering. Clos de la Maréchale yielded a paltry 13hl/ha, and other climats were even worse affected. Francois remarked that even harvest was a challenge, with a stop start nature that led to a ten-day harvest period, a full three days longer than the norm. Élevage is set to follow the standard protocol at Mugnier this year, with Frederic keen to give the wines a second winter to enrich and support them on their way into bottle. What I tasted in the cellar here spoke clearly of the season, with delicate, ornate perfumes and gentle elongated palate impressions. Even the Maréchale, so often a wine of stature, is detailed and finely etched with complex mineral and floral notes, giving it the air of a wine from another era.

● = Red ○ = White

Vintage

Drink From

● **Nuits-Saint-Georges, Clos de la Maréchale, 1er Cru**

2024

2030

A touch of toast frames a nose that's replete with savoury brambly complexity. With salty dark fruits, but also lighter red berry notes too, there's an undeniably ornate and traditional feel to this, a Burgundy from another time, with as much in the mineral non-fruit and spice register as otherwise. A lacy butterfly of a Maréchale. Most beguiling. At 9ha it is the largest monopole in the Cote d'Or, with an average vine age of 50 years old. Based in the Premeaux Prisse commune, where the wines are very structured, Clos de la Marechale is built for ageing. Freddy Mugnier's skill has been in taming the naturally tannic character of the wines without supressing any vineyard expression.



HENRI GOUGES

We had a brilliant tasting with Gregory Gouges looking at these 2024s – due on one hand to Gregory’s ungarded openness about the vintage, and on the other, to the excellence of the wines. *“For us, this vintage was four times the work for one third of the result,”* Gregory summed up, having run us through the myriad challenges of the growing season. One positive in their eyes is that they maintained their organic certification, figuring that after flowering so much had already been lost that it didn’t really make sense to employ systemic treatments. Sorting saw them cutting individual grapes from bunches – painstakingly precise work – while extraction was a finely calibrated affair, the window for *“exactly the right amount,”* markedly smaller than usual. In the cellar, an innovation was the use of ceramic vats for the Village and Clos des Porrets cuvees, to cut down on barrel time and preserve fruit and clarity in the wines. It all worked brilliantly. Talk of an evolution of style here is now a truism. What we are seeing in this vintage is a domaine functioning so smoothly that it is able to fashion a silk purse of a range from the most exacting of conditions. Happily, the Gouges cousins very much threaded the needle this year; the wines they’ve made in 2024 simply do not taste like they came from a vintage of challenges. Bravo!

| ● = Red ○ = White | | Vintage | Drink From |
|---|---|---------|------------|
| ● | Nuits St Georges, Henri Gouges | 2024 | 2029 |
| A super pretty style of Nuits St Georges, brimming with hedgerow red fruits, sweet cherry and rosehip, with a light touch of something a little more earthbound below. With a base of fine tannin and a fleck of salt holding the fruit, genuine peeps and a sweet translucency throughout, this is very harmonious and alluring. | | | |
| ● | Nuits St Georges, Clos des Porrets, 1er Cru, Henri Gouges | 2024 | 2029 |
| A more deeply pitched nose than the villages, with some fine sweet spice and darker polished berry damson notes. Very lovely and pure with fine definition and good depth. On the palate a seam of NSG minerality is evident with a low frequency purr of sweet earth and polished plummy fruit. This is also lovely, more elemental but with polished fruit too. A wine of balance and calm layers that retains that touch of Nuits austerity, but brings a sense of sophistication too. | | | |
| ● | Nuits St Georges, Les Pruliers, 1er Cru, Henri Gouges | 2024 | 2029 |
| Higher toned red fruits define the Pruliers with a touch of fresh rose giving a floral lift lilt to the wild strawberry, raspberry and red cherry fruit. This has a very pretty, perfumed red fruit allure, with a fine saltiness too. Very fine tannins and pleasing inner tension. This will require a few years but should emerge as a dancing high toned Pruliers full of cherry stone and flowers. | | | |
| ● | Nuits St Georges, Les Vaucrains, 1er Cru, Henri Gouges | 2024 | 2030 |
| A more complex nose of deep cherry and complex stones, then on the palate, a sleek mineral core underpinning chiselled brambly fruit. Corseted and crisp, with clearly much more in reserve, but also a sense of depth that signifies the quality of this vineyard. Salty red and dark fruits interwoven with commanding yet very fine tannins, sweet spice, touches of dried orange, and a long finish. There’s lots in this wonderfully vertical Vaucrains, but it’s all very finely delivered never losing its sense of poise and balance. Sadly, only four barrels were produced. | | | |
| ● | Nuits St Georges, Les St Georges, 1er Cru, Henri Gouges | 2024 | 2031 |
| Where Vaucrains offers verticality, Les St Georges offers a sweeping, grand, hedonistic wine of incredible expression and presence. Glorious waves of fruit meld with notes of spice and flower, with sweet succulent tannins providing a springboard for the graceful concentration and multi-layered persistence. Not a hair out of place her, a wine of huge interest and seduction. | | | |

ROBERT CHEVILLON, NUITS-SAINT-GEORGES

A very good Cheillon vintage this, though sadly one very much depleted in volumes. Some of the worst affected cuvées are down as much as 80% on a normal crop. As elsewhere, the losses hit the old vine parcels hardest – which here means Cailles, Vaucrains and Les St Georges. A great shame. The Cheillon style often excels in these less solaire vintages, and so it is in 2024, where a small crop of “*magnificent*” grapes has given rise to a range of wines that glow with complex fruit and unmistakably Nuits minerality. These are expressive wines, built for sheer drinking pleasure rather than intellectual ceremony – and there’s nothing wrong with that.

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ● Bourgogne, Rouge, Robert Cheillon | 2024 | 2027 |
| Pretty red fruits, crystalline at heart, with silky smooth edges and lovely inner freshness. Charming. A truly lovely Bourgogne that hails from a single parcel in Nuits. | | |
| ● Nuits St-Georges, Vieilles Vignes, Robert Cheillon | 2024 | 2028 |
| A fragrant and charming Nuits villages, brimming with sweet cherry, autumn raspberry and rosehip. There’s allure and also ornate, traditionally leaning floral elements. A lovely rendition with good depth of fruit and supple, melting tannins. A joy to drink. From multiple plots of 50 to 60-year-old vines, aged in 15% new oak. | | |
| ● Nuits St-Georges, Les Chaignots, 1er Cru, Robert Cheillon | 2024 | 2029 |
| Utterly charming, as Chaignots so often is, with a texture that speaks to its proximity to Vosne – supple glossy tannins, silky flowing floral fruit, with touches of plum and sweet spice and an overall sense of refined ease. Very expressive. A Nuits premier-cru vineyard on the Vosne side of the appellation and thus usually one of the silkier and lighter wines of the Cheillon cellar. | | |
| ● Nuits St-Georges, Les Boussselots, 1er Cru, Robert Cheillon | 2024 | 2029 |
| A deeper fruit set – still velvety, but darker and sweeter with notes of blackberry and cassia, mint and plum-skin. Virile and clearly Nuits in style, but with surprisingly fine tannins. Like Chaignots, this is on the Vosne side of the appellation, but is an entirely different beast. hailing from richer soils. | | |
| ● Nuits St-Georges, Les Pruliers, 1er Cru, Robert Cheillon | 2024 | 2030 |
| Supple and charming with gorgeous, polished tannins, behind which lurks a powerful core of fruit. Still youthful but a fine persistent finish suggests an excellent future. Supple power and melting tannins. Lovely. One of Nuits’ unsung heroes, Les Pruliers is well situated with a gentle slope and a good mix of clay and stones, consistently producing very complete, structured, mineral wine in the typical Nuits mould. | | |
| ● Nuits St-Georges, Les Cailles, 1er Cru, Robert Cheillon | 2024 | 2031 |
| Cooler red fruits with a touch of menthol. Classically Cailles with great mineral depth and a firm tannic spine. Cool, sapid fruit, translucency and lots of underlying mineral character. Very true to type. An exemplary, stony vineyard situated mid-slope next to Les St Georges, Cheillon’s is a fine parcel of 80-year-old vines, the oldest on the estate. | | |
| ● Nuits St-Georges, Les St-Georges, 1er Cru, Robert Cheillon | 2024 | 2031 |
| An expressive St Georges that offers up a medley of wildly complex fruit, running from raspberry to peach to hedgerow berries. On the palate this offers up all the velvety power of LSG – volume, dimension and enrobed fruit that’s both compelling and complex and seductive – in a wine that is already hugely compelling to consider. There’s lots to get into here. The great vineyard of Nuits St Georges, perfectly situated mid slope, that has the potential to be the region’s only grand cru. | | |

ROBERT CHEVILLON, NUITS-SAINT-GEORGES

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ● Nuits St-Georges, Les Vaucrains, 1er Cru, Robert Cheillon | 2024 | 2031 |
| Deeper and darker, more backward and closed than any other wine in the range, but there’s a reserved power here, a sense of brooding depth. On the fruit front it is a much darker prospect than LSG, with small dark berries and a fine-grained tannic spine. Mineral to the core, with a slick of savoury dark fruit above. One of the great vineyards of Nuits that often rivals Les St Georges, above which it sits directly, albeit in a more brooding and muscular style. | | |

SYLVAIN CATHIARD, VOSNE-ROMANÉE

Sebastian Cathiard was one of those who made the decision to employ systemic sprays in 2024 and therefore his average yield was only 40% less usual. (He had taken a similar decision in 2016 and 2021 and, not being certified, found it an easy path to take in 2024.) The wide divergence in yields across his various climats, some as low as 15hl/ha, others as high as 40hl/ha, Sebastian puts down to the varied impact of poor flowering; the old vines simply suffered more during that period of inclement weather. Harvest for Sebastian started on the 20th September with his vineyards on the Côte, following on with the Haut Côtes plots three days later. With the exception of the first Cathiard cuvée ronde, a blend of Nuits 1er Crus aux Thorey and Murgers, and a marginally longer than usual maceration so as to enrobe the structure as much as possible, winemaking and élevage followed their usual rhythm at the domaine this year.

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ● Bourgogne, Rouge, Sylvain Cathiard | 2024 | 2027 |
| A blend of two parcels – a historic plot in Vougeot and a more recent purchase in Vosne, between 30 and 60 years old, aged in one-year-old barrels. Crunchy and full of hedgerow and dark berry fruit. A Bourgogne with plenty of peps. | | |
| ● Hautes Côtes de Nuits, Rouge, Sylvain Cathiard | 2024 | 2028 |
| Crunchy bittersweet fruit with a mineral tannic line. It’s not fleshy, indeed there’s an earthy honesty to this at heart, with a touch of Cathiard gloss rounding it out. From plots in the village of Villers-la-Faye up on the plateau, the vines here are planted on slightly deeper soils with more clay than Sebastian’s other Haut Côtes cuvées. | | |
| ● Hautes Côtes de Nuits, Rouge, Aux Chaumes, Sylvain Cathiard | 2024 | 2028 |
| A mix of reasonably deep clay and limestone soils, up on the plateau, adjacent to Dames Huguette, this is loaded with bittersweet wild plum notes and a sense of rosehip and redcurrant snap. Nice lifting energy and cleansing mineral notes on the finish. | | |
| ● Hautes Côtes de Nuits, Rouge, Les Dames Huguette, Sylvain Cathiard | 2024 | 2028 |
| The poorest soils of the Cathiard Haut Côtes vineyards produce, predictably, the firmest more mineral wine, but also the most refined. A firm core of stony bittersweet fruit leads to a fine lacy finish. A lovely Haut Côtes from an excellent vineyard situated at the top of a slope above NSG; the rows are planted east to west, neighbouring Chaumes, with an even greater proportion of limestone in the soils. | | |
| ● Gevrey Chambertin, Sylvain Cathiard | 2024 | 2029 |
| Crunchy primary freshness defines the Gevrey villages as we move from the Haut Côtes wines. A seam of mineral firmness zipping up the core, with crunchy purple fruit and supple melting tannins that carry you through to the easy, balanced finish. The fruit for this cuvée hails from a single parcel called Champs Francs, situated to the east of Gevrey. | | |
| ● Vosne-Romanee, Sylvain Cathiard | 2024 | 2029 |
| A much darker-fruited, more tannic and more serious proposition than the Gevrey villages, as is so often the case. A brooding Vosne with plenty of earthy grip and dark toned, sultry fruit. Habitually a Vosne showing distinct “Nuits” traits. Aged in 50% new oak barrels originating from five parcels of vines aged between 30 and 60–years old | | |
| ● Nuits St Georges, 1er Cru, Sylvain Cathiard | 2024 | 2029 |
| The first blended Cuvée Ronde that Sebastian Cathiard has produced, and it brings together his holdings in Aux Thorey and Murgers, to the tune of roughly half each. A velvety robe of fruit here covers any explicit structure, giving this a well-mannered and somewhat noble feel, with dark fruit and fine minerals and Murgers-like touches of dark chocolate and cacao on the finish. Both vineyards are comprised of some of Sebastian’s oldest vines, at 70–80 years old. | | |

SYLVAIN CATHIARD, VOSNE-ROMANÉE

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ● Vosne-Romanee, aux Malconsorts, 1er Cru, Sylvain Cathiard | 2024 | 2031 |
| Deeper than the blended Vosne 1er Cru, with a more salient saline line running through the dark polished berries. With more density and tannic breadth, this clearly needs a second winter to round out and come together.... but it’s all there waiting to knit. A Malconsorts with real presence. One of the top Vosne Premier Cru vineyards situated next door to the Boudots of Nuits St Georges, making wines that show a similar power but with a silky Vosne refinement. The vines are 45 years old. | | |

Owing to the small quantities produced, the following wines were not available to be tasted, but will feature in our offer:

Nuits St Georges

Vosne-Romanee, Reignots 1er Cru

Vosne-Romanee, Suchots, 1er Cru

Vosne-Romanee, En Orveaux, 1er Cru

Romanee-St-Vivant, Grand Cru

MÉO-CAMUZET, VOSNE-ROMANÉE

New holdings join the ranks at Meo-Camuzet in 2024 – initially as négoce labellings before moving to Domaine labellings in 2025. And they are well timed, with the domaine’s production 40% down overall this year (and not vastly bigger in 2025). With a considerable cover crop in the early spring, simply getting into the vineyards was a challenge early in the season, and as such, organic treatments were twice eschewed in favour of conventional ones, before and after flowering, simply to try to stem the spread of mildew. Never before had the domaine seen such pressure as early as May. When it came to harvest, “*the weather was good*”. Vinification saw most cuvées spending a bit longer than usual in tank, with more punching down than in 2023, and longer cold soaks. Malos went through at some pace, and while it is an overall gentle vintage here, there are no plans to shorten élevage.

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ● Pommard, Méo Camuzet Freres et Soeur | 2024 | 2028 |
| From a vineyard that has since joined the Meo-Camuzet domaine, vinified with 30% new oak for 13 months. Very much at the surprisingly polite end of the Pommard spectrum, with silky fruit, red berries and cherry stone, easy tannins and plenty of cool charm. | | |
| ● Chambolle-Musigny, Méo Camuzet Freres et Soeur | 2024 | 2028 |
| Since 2023 this has been composed of five plots across the appellation, Les Condemennes, Les Maladières, Les Mal Carrées, Les Babillères and Les Drazéys. In 2024, all of them were co-fermented in a single tank. A little touch of oak frames cherry-red fruit. Sweet tannins, moderate concentration. Limpid fruit with a core of limestone minerality. Not the snappiest but with a pleasing salinity. 30% new oak employed for élevage. | | |
| ● Vosne Romanée, Méo Camuzet | 2024 | 2029 |
| A blend of two plots: 80% of the blend comes from the high-altitude, calcaire-and-limestone plot Les Barreaux, a vineyard not dissimilar to Aux Brûlées in character – all freshness and mineral spine; and 20% comes from Aux Communes, a low vineyard close to the village that always provides volume and density. Aged in half new barrels. While they would usually vinify apart, 2024 was fermented in a single tank. Plummy purple brambly fruit, with more depth than the Chambolle and creamier, silkier tannins. Lovely drive and energy and a fine long finish. | | |
| ● Nuits St Georges, 1er Cru, Méo Camuzet | 2024 | 2030 |
| A first for the domaine, a rare ‘cuvée rond’ that sees the two emblematic Meo-Camuzet plots of Boudots and Murgers brought together in a single cuvée. “We didn’t really want to do it. We vinified separately and barrelled down separately, but assembled, it just tasted better” assistant winemaker Nacha Navarra explained. In the end, the blend comprises 60% Boudots with 40% Murgers, and it’s a well-mannered blend that offers hints of Nuits power and stature below a mix of vivid red and dark fruit, sweet earth and voluptuous tannins. At once sophisticated and unhurried, with touches of savoury stony saltiness towards the finish. | | |
| ● Vosne Romanée, Les Chaumes, 1er Cru, Méo Camuzet | 2024 | 2029 |
| As you might expect compared to the Nuits before it, the Chaumes offers up a wave of velvety fruit, with soft-set plum notes and a broader feel to the tannins. Bittersweet notes of rosehip and cherry stone bring lift, while the finish brings an earthiness into play. A relatively rich and generous Vosne that comes from a vineyard with a good amount of clay in the soils, situated just below Malconsorts. | | |
| ● Chambolle Musigny, 1er Cru, Méo Camuzet Freres et Soeur | 2024 | 2029 |
| Another blended cuvée, this time composed of Charmes, Feusellots, Chatelots and Fuées, and amounting to just five barrels in total. Aromatically reserved on the day we tasted it, though undeniably a wine of red-fruited Chambolle charm on the palate. Elegant, silky and fluid, with fine inner tension and a polished river-stone feel to the finish. | | |

MÉO-CAMUZET, VOSNE-ROMANÉE

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ● Clos de Vougeot, Grand Cru, Meo Camuzet | 2024 | 2030 |
| A more spiced and deeply pitched wine than the Chambolle 1er Cru, with sweet earth notes and larger-framed yet still polished tannins. Indeed, this has a good deal more stature than anything preceding it in the tasting. Savoury complexity rides below the plummy fruit on the persistent finish. Just a single cuvée of Clos Vougeot will be produced in 2024. Méo-Camuzet has brilliantly- situated vines in Clos de Vougeot; one big parcel just in front of the Château at the northwest end of the vineyard and a second smaller plot in Grand Maupertuis. A third of the vines were planted in the 1920s, a third in the1960s and the rest are 20-30 years old. | | |
| ● Vosne Romanée, Aux Brûlées, 1er Cru, Méo Camuzet | 2024 | 2030 |
| A nice purity of red fruit flavours, with touches of rose too. Fine-grained silky tannins surrounded by flowing fruit that runs vitally across the palate. A sophisticated texture, very elegant and refined, with a mineral core and excellent limestone energy throughout. Super wine. Méo-Camuzet own a 0.5 ha plot on the Richebourg side of the vineyard that always produces wines of a certain full richness. | | |
| ● Richebourg, Grand Cru, Méo Camuzet | 2024 | 2032 |
| Backward and reticent, nascent even, but as it crosses the palate there’s a mid-palate presence of flowers and fine spice, sweet tiny red berries, a web of lacy yet crisp tannins and a sweet floral finish. Such a persistent finish: tightly wound and corseted today, it’s the finish that shows off the focused intensity of this wine. All the elements are there, they just need time to come together. A 0.45 ha parcel, abutting the domaine’s Cros Parantoux parcel that tends to give more acidity than other Richebourgs. The oldest plantings date back to the 1950s. | | |

DOMAINE DU COMTE LIGER-BELAIR, VOSNE-ROMANÉE

Our visit to Domaine du Comte Liger-Belair in October 2025 was a bittersweet experience. Bitter, because descending the stairs beneath the Chateau it was quickly became obvious that the cellar was worryingly empty. “*Marvellous in quality, but a nightmare in quantity*” Louis-Michel surmised. Indeed, with four fifths of a crop lost, and an average of just 7 hl/ha these are the smallest yields Louis-Michel has ever produced.

And yet also sweet, because for all the missing volume, these are wines to fall in love with; soaring yet delicate, fragrant and fine fruited, beautifully weighted and graceful. Quality is as high as you’d expect from this most exacting of domaines. With such a tiny harvest, Louis-Michel was able to examine every cluster on the sorting table, ensuring only immaculate fruit reached the vats. Everything was destemmed in 2024, and élevage is likely to be a little bit shorter than normal, to preserve the wines’ perfumed, expressive character. The result is an elegant, refined collection destined to be every bit as difficult to secure as they will be delightful to drink.

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ● Vosne-Romanée, Domaine du Comte Liger Belair | 2024 | 2029 |
| The first cuvée ronde we encountered sees Aux Reas and Colombiere join the eleven regular plots in this very impressive village Vosne. Showing notable density for the vintage and offering a supple glowing core of fine polished red fruits with the suggestion of an earthy dimension below, this is a wonderful villages. Just six barrels were produced in 2024. A blend of 13 different parcels situated in the north, west and south of the appellation at varying high and low altitudes. The vines range between 40-60 years old and are planted on a mixture of clay and limestone soils. | | |
| ● Vosne-Romanée, Clos du Château, Monopole, Domaine du Comte Liger Belair | 2024 | 2029 |
| Tender and highly translucent as is so often the case with this cuvée, and also fragrant, beguilingly so, with roses and peonies and great delicacy to the flavours that dance across the palate. Sadly only four and a half barrels were produced in 2024. A Monopole of the domaine whose slope and higher limestone content differs from its slightly flatter clay-dominated neighbour, La Colombiere. The wines are less powerful but more elegant as a result. | | |
| ● Vosne-Romanée, 1er Cru, Domaine du Comte Liger Belair | 2024 | xxxx |
| The second of Louis-Michel’s blended cuvees this year is an alternative take on the Vosne 1er Cru he produced in 2021, this year featuring fruit from Chaumes, Brûlées and Croix Rameau. Succulent and tender, supple and fresh, offering up wild red fruit, rosehip and sweet cherry aromas over suggestions of something deeper. A sensual and highly seductive 1er Cru cuvee. | | |
| ● Nuits St Georges, Clos des Grandes Vignes, 1er Cru, Domaine du Comte Liger Belair | 2024 | 2030 |
| There will be no Grand Vignes Blanc in 2024; the few Chardonnay grapes they were able to harvest were co-fermented with the reds for the first time, to the tune of just over 10%. And perhaps as a result, this comes across as a very lifted Grande Vignes, with a fine sweetness of fruit at its core, touches of stone fruit and impressive inner palate perfume. Tender, mid-weighted and succulent. A great success. A fabulous parcel of Nuits in the Premeaux-Prissey commune bought by Louis-Michel in 2012. The red all comes from the highest part of this Monopole vineyard. | | |
| ● Nuits St Georges, Aux Cras, 1er Cru, Domaine du Comte Liger Belair | 2024 | 2030 |
| Small dark berry fruit defines Aux Cras this year, a focussed sweetness surrounding very fine tannins. Bullace and salt and autumn raspberry against a background of wild hedgerow fruit and touches of earthy depth. And considerable persistence. A thrilling wine but sadly, another single barrel cuvee. A fine mid-slope Nuits vineyard on the northern Vosne side of the commune, planted with 75-year-old vines on very poor shallow, stony soils. | | |

DOMAINE DU COMTE LIGER-BELAIR, VOSNE-ROMANÉE

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ● Vosne-Romanée, Petits Monts 1er Cru, Domaine du Comte Liger Belair | 2024 | 2032 |
| Noticeably less open and expressive than the previously tasted wines, but wow does it have some inner energy. A fabulous combination of polished tannins, sleek texture and bright clear soulful fruit. Haunting length. Floral and fine red fruit on the finish. A wine that packs a lot into a high wire package. A stunning Vosne vineyard, high up on a steep slope with very poor limestone-influenced soils. | | |
| ● Vosne-Romanée, Aux Malconsorts 1er Cru, Domaine du Comte Liger Belair | 2024 | 2032 |
| An athletic, structured, sculptural Malconsorts that ripples with dark savoury fruit and touches of sweet spice. A sweet smoked earth note plays off the dark cherry and blackberry fruit, with salty minerals dotting the finish. A refined power reigns here. New to the fold since Louis Michel Liger-Belair took on some of the Lamarche vineyards, this cuvée emanates from two plots, one from the bottom and one from the top of the vineyard on the south side. | | |
| ● Vosne-Romanée, aux Reignots, 1er Cru, Domaine du Comte Liger Belair | 2024 | 2032 |
| A sensational Reignots whose combination of clarity and energy propels it to another level of quality. With extraordinary precision and focus it offers a seamless melding of structure, brilliant fruit, spice, floral fragrance and impact. An absolutely gorgeous wine. The parcel is bordered on the east by the wall of La Romanée and climbs to more than 200 metres on the hill. The Domaine’s vines represent close to half of this Premier Cru and it is the only parcel that includes all the different types of soil going from the bottom to the top of the appellation. The soils here are not deep, rarely more than 20 to 25cm of earth lying on heavily fissured limestone. These fissures permit the roots to travel for more than 10 metres of depth in order to seek both water and nutritive elements. | | |
| ● Clos de Vougeot, Grand Cru, Domaine du Comte Liger Belair | 2024 | 2032 |
| A sumptuous, supple and flowing Clos Vougeot that offers a feeling of having its feet in the earth and its fruit wonderfully polished. Wild rosehip and sweet plum notes with a touch of sweet earth set amongst flowing Clos Vougeot tannins. This is relatively approachable for a Grand Cru yet has a more gripping tannic heart than Reignots. From an organically farmed vineyard of fifty-year-old vines. | | |
| ● Echézeaux, Grand Cru, Domaine du Comte Liger Belair | 2024 | 2032 |
| Sporting the most glorious texture, super fine grained yet present tannins, cooler darker fruits, with a lovely touch of sweet spice and a real finishing flourish. A cooler fruit profile, but such luxurious texture and a seamless sense of dimension and grandeur. Louis-Michel is a master of Echezeaux, harnessing and tempering the vineyard’s natural hedonism. A blend of parcels in Cruots/Vigne Blanche and Champs Traversins that average 65 years old and now also includes the Clos St Denis plot that was originally farmed by Lamarche. | | |
| ● Grands Echézeaux, Grand Cru, Domaine du Comte Liger Belair | 2024 | 2032 |
| A wine of exceptional energy and poise, redder fruited than the Echezeaux, with a sense of nobility and deftness which sets it apart. Racy, beautifully well-defined, precise flavours gracefully race across the palate with a sense total ease and seamlessness. Such potential here. A real beauty. Just a single barrel was produced in 2024. | | |
| ● La Romanée, Grand Cru, Domaine du Comte Liger Belair | 2024 | 2036 |
| Surprisingly open at this stage, perhaps due to the warm weather when we tasted, La Romanée 2024 is strikingly aromatic, with hugely detailed, swirling complexity and great immediate seduction. Utterly seamless in its delivery, with a sense of refined presence, calm power and noble, aristocratic persistence. Hauntingly long, yet effortless, it grows across the palate gaining momentum all the time. Invisible power and ethereal complexity; of another register entirely. A hallowed 0.84ha Monopole, this is the jewel in the crown of Domaine du Comte Liger-Belair. The soil structure is complex, a mix of marl and red and yellow gravel over clay, silt and limestone. Unusually the vines, that average fifty years old, are planted on a north-south axis, protecting them from sunburn. | | |

CHRISTOPHE ROUMIER, CHAMBOLLE-MUSIGNY

We tasted the Roumier range with Alexis, Christophe’s nephew, who has been increasingly involved since 2020 and now works closely in the vineyards and cellar alongside his cousin Clément. With Christophe beginning a gradual retirement, it is good to see the next generation firmly embedded in the day-to-day running of this storied estate. After generous volumes in 2022 (c. 200 barrels) and 2023 (c. 250 barrels), 2024 brought a dramatic fall to just 100 barrels, representing the smallest harvest here in half a century. And while the headline figure of 17.5 hl/ha across the domaine may not be disastrous compared with others, it masks a harsher truth: the Domaine will produce no Musigny nor any Bourgogne Rouge, just a single barrel of Amoureuses, and only two barrels each of Charmes-Chambertin and Ruchottes-Chambertin. Once again, the old-vine parcels were hit hardest. The low volumes shaped every decision in the cellar. Vinification of such tiny lots was a technical challenge; whole-bunch use was adjusted plot by plot, sometimes as much for practicality as style. Only a single new barrel was ordered for the entire vintage—effectively no new oak, versus the usual approximately25%. Oak management was driven by logistics, but the lighter touch suits the fruit purity of 2024. Élevage will follow its customary path, perhaps marginally shorter, though they will adjust as the wines evolve. Despite the challenges, the 2024s show remarkable clarity, precision and mineral detail. Reduced volumes have concentrated the fruit without amplifying weight, resulting in wines of crystalline definition and classical restraint. They are luminously pure expressions of their terroirs—at times austere, at times perfumed—but always guided by the domaine’s trademark finesse.

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|-------------|
| ● Chambolle-Musigny, Domaine Christophe Roumier | 2024 | 2029 |
| Around 40% whole bunch. Crystalline and lifted, with fine cherry fruit and delicate, floral, whole-bunch perfume. Lacy, detailed and gently sweet at the core, shaped by a glinting line of pure Chambolle finesse. Sourced from ten parcels, the harmony and inner brightness are immediately appealing. | | |
| ● Morey-Saint-Denis, Clos de la Bussière, Domaine Christophe Roumier | 2024 | 2029 |
| The outlier of the cellar in terms of yield, producing an unusually generous 30–31 hl/ha. This sits on the more translucent, red-fruited end of the Bussière spectrum—sleek tannins, polished berries and a wonderfully saline, lifted profile. Cooler, more chiselled and more transparent than recent years, with a lovely, quiet authority. Abutting the commune of Chambolle, a walled Monopole that is very often the first of the Roumier vineyards to be harvested. Fermented with 50% whole bunches. | | |
| ● Chambolle-Musigny, Les Cras, Domaine Christophe Roumier | 2024 | 2029 |
| A gentle whole-bunch, dried-flower character threads through brilliant, cool red fruit. Fresher and more vertical than in warmer years, with crisp, shapely tannins and a firm lattice of structure beneath the sapid fruit. Rigorous, taut and precise. It will benefit from further élevage as the tannins knit. The Roumier holding of Les Cras is the biggest, at 1.8ha. Along with Verailles and Fuées, Cras is one of the higher Chambolle vineyards and has very poor, stony soils that produce, racy, reserved wines that blossom with age. Fermented with 65% whole bunches | | |
| ● Charmes-Chambertin, Grand Cru, Domaine Christophe Roumier | 2024 | 2030 |
| Just two barrels made. Whole bunch is more prominent here, giving a floral, slightly verdant aromatic lift. The palate is tightly wrapped and reticent, driven by limestone tension and a chiselled sense of place. Silky tannins run through the finish. Reserved today but with haunting purity. | | |

CHRISTOPHE ROUMIER, CHAMBOLLE-MUSIGNY

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|-------------|
| ● Ruchottes-Chambertin, Grand Cru, Domaine Christophe Roumier | 2024 | 2030 |
| Perfumed, floral and beautifully pure. There’s a fine line of acidity and an exquisitely delicate seam of tannin through the centre. More expressive and welcoming than Charmes, with great clarity, cool energy and cleansing limestone detail. Always one of the domaine’s most precise wines; in 2024, it is a quiet beauty. From a notably cool, high-lying parcel of very white, limestone-rich soils—often prone to water stress but always lending superb aromatic lift. 100% whole bunch. | | |
| ● Bonnes-Mares, Grand Cru, Domaine Christophe Roumier, | 2024 | 2031 |
| From multiple plots, including sections on both white and darker soils—around 55% terres blanches overall—making this one of the most complete holdings in the appellation. Smoky limestone, gunflint notes and wild mineral fruit define the nose. The palate is firm, fresh and deeply stony, with dark berries and a powerful mineral backbone. A commanding, stone-etched Bonnes-Mares with great drive and definition; whole-bunch use around 75%. | | |

GHISLAINE BARTHOD, CHAMBOLLE-MUSIGNY

At Barthod, every cuvée was produced in 2024, although a number of them amount to just a single barrel, and in one case, merely half a feuillette. It is the smallest harvest ever recorded here, with final yields between 8 and 15 hl/ha. Natural degrees reached around 12–12.3%, necessitating a light chaptalisation across the range, and for élevage new oak usage was minimal—a maximum of 10% for the Bourgogne, and none at all on the premiers crus. “*These wines are not about power, but they’re very distinguished,*” Ghislaine remarked during our visit. “*Truly I find the wines more brilliant than the vintage was... they don’t suggest the year they came from.*” And indeed, the 2024s possess a wonderfully pretty balance: delicate, shimmering Chambolle fruit and fine, lifted mineral structures are very much the theme. The house style of luminosity, finesse, and impeccable definition is beautifully intact this year.

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ● Bourgogne | 2024 | 2027 |
| Pale, crystalline and lightly-fruited. A Bourgogne of délicatesse and flowers—luminous and animated, charming and aerial. From vines in the Chambolle commune aged in a combination of oak barrels and foudres. | | |
| ● Chambolle-Musigny Village | 2024 | 2028 |
| Spicy, crunchy, high-toned red cherry fruit. Translucent, energetic and unmistakably Chambolle. Elegant clarity; a wine of poise and lift. An invariably charming and textbook Chambolle villages, the result of a blend of 13 parcels aged in large barrels and 1500L foudres. | | |
| ● Chambolle-Musigny, Les Gruenchers, 1er Cru | 2024 | 2029 |
| A very stony terroir just below Fuées. Initial white-pepper lift and stony tension lead to crisp, clear fruit. Discreet, mineral and cleansing. Pure Chambolle elegance—wonderful poise. Effortless. A vineyard with relatively poor soils, situated just below Fuées. The vines are now 60 years old. Ghislaine was fortunate enough to buy this vineyard from Pousse d’Or in 2009. | | |
| ● Chambolle-Musigny, Les Charmes, 1er Cru | 2024 | 2029 |
| From two plots—one rockier, one deeper. Slightly less together at this early stage, with a firm mineral core and more edge to the fruit. Redcurrant and citrus notes bring both flesh and freshness. A wine of two halves that needs a bit of time to settle. Just one barrel produced; 80-year-old vines lend underlying power. Charmes is very distinct from the Cras, Véroilles or Fuées in being one of the lower Chambolle vineyards. One of the earliest of Barthod’s vineyard parcels to ripen, its wines are always very flamboyant and full. | | |
| ● Chambolle-Musigny, Les Véroilles, 1er Cru | 2024 | 2029 |
| Very fine, sweet, delicate fruit from this 0.37 ha parcel—a monopole for Barthod in the 1er cru sector. Gorgeous texture; shimmering, flowing fruit. A beautifully fine, lifted wine with exquisite definition. Lovely plus. This is one of Chambolle’s higher Crus, sitting adjacent to Bonnes-Mares. It also has denser soils than its neighbouring Chambolle vineyards, often producing very intense, mineral but powerful and compact wines, rather like Bonnes-Mares in style. | | |
| ● Chambolle-Musigny, Les Fuées, 1er Cru | 2024 | 2030 |
| One barrel. More spice and non-fruit complexity: black tea, iron, blood orange and herbal notes. Deeply-structured and tightly-wound, with real gravitas. Serious, inward and built for the long term. One of Chambolle’s highest Premier Cru vineyards, Ghislaine’s parcel is over 75 years old and produces intense, deeply complex and very refined wines from its rocky, stony, ferrous soils. | | |

GHISLAINE BARTHOD, CHAMBOLLE-MUSIGNY

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ● Chambolle-Musigny, Les Cras, 1er Cru | 2024 | 2029 |
| At 0.87ha this is the biggest plot Ghislaine has, yielding just 5 barrels in 2024. Much more inviting and expressive than Fuées on the day, with creamy tannins, and succulent, very complete fruit over a firm mineral line. Salty, long, seductive and gorgeous. One of Barthod’s higher Chambolle vineyard parcels, where the soil is very white and stony, strongly influenced by chalk and limestone; this is naturally very fresh, lifting and mineral, if often a little reserved in its youth. | | |



ROBERT GROFFIER, MOREY-SAINT-DENIS

There are people in life who seem destined to tread paths that few others would dare attempt. Exceptions to the rule; iconoclasts, mavericks, free spirits. Nicolas Groffier is clearly one of them. More often than not he is to be found amongst his immaculately kept Cordon de Royat vines, tending them with a near-obsessive precision, drawing on an instinctive feel for the season that very often allows him to sidestep the pitfalls that so easily ensnare others. A case in point: in 2024 Nicolas has produced something close to a normal harvest. Furthermore, he chose to vinify the entire crop as whole bunches. Yet, in typically illogical, typically brilliant Groffier fashion, it works, beautifully. Macerations were handled with extraordinary care to keep any overt stem character at bay, and in the cellar he dialled back the new oak slightly, allowing the perfume of the year to shine unimpeded. From Bonnes-Mares upwards, it was hard to find the words to describe these wines. These are singular, arresting wines, up there with the very best of the vintage in 2024.

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ● Bourgogne, Passetoutgrain | 2024 | 2027 |
| Crunchy, crisp and full of energy, with brisk bittersweet berry and bay notes before a palate that offers more charm and silk than you might expect. Full of life. A blend of a maximum 25% Gamay and 75% Pinot Noir aged in used oak barrels only. | | |
| ● Bourgogne, Pinot Noir, Robert Groffier | 2024 | 2027 |
| A similar bittersweet air to the PTG, but then the seduction of pure Pinot takes over. Lovely flesh and clarity. An ornate floral nose with some slightly spicy notes, the whole bunch character present but integrated. A silky and charming Bourgogne with some real class to it. | | |
| ● Gevrey-Chambertin, Les Seuvrées | 2024 | 2029 |
| The Gevrey Seuvrees, vinified with 100% whole bunches, offers up a strikingly floral, aromatic petitgrain scented nose in its youth. On the palate this shows a fine balance, with crisp and brittle rosehip and red currant fruit, and a touch of Gevrey coming through in the underlying minerals and structure. Focussed through to a fine finish. Vinified with just 15% new oak in 2024. | | |
| ● Chambolle-Musigny, Les Hauts Doix, 1er Cru | 2024 | 2029 |
| Significant whole bunch aromatics on the nose, which is highly ornate and bristling with dried flowers and essential oils. Across the palate this has a more of a tender, tannic weave than Seuvrees, with glorious crystalline fruits and sweet flowing tannins. Supple and fluid yet precisely rendered and full of energy – this is rather lovely and speaks clearly to Chambolle-Musigny. Aged in 20% new oak in 2024. | | |
| ● Chambolle-Musigny, Sentieres, 1er Cru | 2024 | 2030 |
| Another exceptionally perfumed nose with fine floral whole bunch character and again a suggestion of fine petitgrain. Always a wine that needs time to relax the palate shows a denser side, with more depth and darker fruit. More volume and dimension too. Beautifully poised with noble tannins and a wealth of complex elemental fruit. A quite insistence defines this. From a parcel of very old vines that regularly produce small, millerande grapes.” | | |
| ● Bonnes-Mares, Grand Cru | 2024 | 2031 |
| A very silky yet quietly powerful Bonnes mares that is evidently hugely complex and full of layering and depth despite being extremely youthful and tightly wound. Giving it ample time in the glass, this relaxes to reveal a wine of superb balance and refined power. Focussed and long, with ultra fine tannins and a very sophisticated texture; it has none of the Bonne Mares firmness you sometimes find, just lift and detail and flow. This will be brilliant in time. The Groffier holdings comprise a blend of red and white soils, with a majority of the blend coming from the former. | | |

ROBERT GROFFIER, MOREY-SAINT-DENIS

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ● Chambolle Musigny, Les Amoureuses, 1er Cru, La Grâce des Argiles | 2024 | 2031 |
| Very aromatic and rather arresting whole bunch aromatics – essential oils, lavandin, petitgrain, and then gosh the texture. If you come to Amoreuses for texture, look no further; this is a glowing, floating caress of a wine, lower in register than the Bonne Mares before, a real purr of fruit that strokes the palate. Absolutely seamless as it fans out across the palate, seductive fruit with a seam of saline freshness. There’s more, the challenge is decoding it all. Glorious. These two Amoreuses make so much sense in 2024! | | |
| ● Chambolle Musigny, Les Amoureuses, 1er Cru, La Délicatesse des Sables | 2024 | 2032 |
| There’s a little less whole bunch character on the Sable cuvee, and more of a feeling of finesse and refined restraint. But it’s seriously exciting in that context; very much the more balletic of the two, up en pointe dancing across the palate. Precision flow and ultra fine tannins. A fusion of crystalline fruit, salt and delicate minerality. There’s so much going on in this wine, it’s a bit of a marvel. These two Amoreuses make so much sense in 2024! | | |
| ● Chambertin, Clos de Beze, Grand Cru | 2024 | 2032 |
| The two Amoreuses are quite an act to follow and to compound matters, this is a much more backward wine than either of them. The Groffier Beze is given a touch more new oak in elevage to complement its salty, wild fruited character, so that stands to reason. And of course this is a parcel of old vines in a prime spot in one of the greatest vineyards in Burgundy, so immediacy is not expected. For all that, there’s a core of taut sweet berry fruit, a saline edge, and a feeling of focussed driving power. Grand, vertical, persistent, with a finish that is all salty stones and complex haunting fruit. There’s clearly so much more to come, but for now, the sense of energy and drive is absolutely thrilling. | | |

DROUHIN-LAROZE, GEVREY-CHAMBERTIN

“2024 was not so dramatic here”, Caroline Drouhin revealed early on in our tasting: “We lost about 25% compared to a normal harvest”. Across almost all the range, the Drouhins did 15% whole- bunch, except for Lavaut St Jacques, Clos Vougeot and Bonnes Mares. 2024 was also notable here for it marks the first vintage that Nicolas and Caroline have been able to vinify in their new winery, which, through things like vat-specific thermoregulation, allows for much more precision in their winemaking. These are very elegant, refined examples of their type. With silken textures and no hard edges, they in no way taste like they came from a challenging vintage. A calm hand evidently guides the tiller here.

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ● Gevrey Chambertin, Dix Climats, Drouhin Laroze | 2024 | 2028 |
| A nicely fragrant fruit-driven and clear-eyed Gevrey villages with succulent tannins, and polished fruit of the wild cherry and bramble sort. Very silky and well-mannered with a graceful overall feel. A blend of 10 village parcels, fermented with 15% whole bunches and aged in 40% new oak of light toast. | | |
| ● Gevrey Chambertin, En Champs, Drouhin Laroze | 2024 | 2028 |
| A more concentrated sweetness here, with touches of cola nut and sweet spice, suave tannins, a compact core, and touches of polished stone amongst the fruit. A fine, cool village vineyard situated on the northern side of Gevrey. Fermented with 20% whole bunches. | | |
| ● Gevrey Chambertin, Au Closeau, 1er Cru, Drouhin Laroze | 2024 | 2028 |
| A fine brambly berry nose showing lovely definition and finesse. Much more creamy fruit on the palate, with crème de mûre, black cherry and plums coming together in a wave of velvety seduction. Generous, and built of layers of compelling fruit. Au Closeau benefits from having very deep soils with water reserves. Fermented with 15% whole bunches. | | |
| ● Gevrey Chambertin, Lavaut St Jacques, 1er Cru, Drouhin Laroze | 2024 | 2029 |
| Confit red fruits with a fine sweetness to the fruit, more tension and snap, a crisp dark and red cherry character, with good minerality below the fruit. All destemmed. Lovely balance and tension, with a cleansing mineral line below. An excellent 1er Cru, one of the appellation’s higher, cooler vineyards next to Clos-St.-Jacques. | | |
| ● Chapelle Chambertin, Grand Cru, Drouhin Laroze | 2024 | 2030 |
| Lovely purity of fruit, very gracious red berry, flowing, silky, with bags of lacy charm. There’s a web of lacy minerals below this, and a floral character. Lifted mineral architecture and a very cleansing finish again. Fermented with 15% whole bunches. | | |
| ● Latricières Chambertin, Grand Cru, Drouhin Laroze | 2024 | 2030 |
| More polish here. Beautifully refined tannins, raspberry fruit and coulis, touches of mint and herb. Ripe red strawberries and sumptuous, gracious, flowing fruit on the finish. One of Gevrey’s great Grand Crus, the Drouhin-Laroze parcel is majorly influenced by the surrounding forest, which helps to offset the warm, stony soils. Fermented with 15% whole bunches and aged in 75% new oak. Latricières is a stonier and windier terroir than the other Grands Crus of Gevrey. | | |
| ● Clos de Vougeot, Grand Cru, Drouhin Laroze | 2024 | 2031 |
| Here a deeper more mineral drive, more sweetly spiced and dark-fruited. Silky, with a fine core of taut fruit, touches of nuts, and crisp cacao nib notes. All destemmed this year, unusually. | | |

DROUHIN-LAROZE, GEVREY-CHAMBERTIN

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ● Clos de Vougeot, Grand Cru, Drouhin Laroze | 2024 | 2031 |
| Almond-flower and plummy fruit over deeply-polished tannins. Ultra-fine talc-like grip to the structure here, very creamy-fruited with an earthy touch and a certain architectural presence. The domaine has one hectare of vines, spread over two lieux-dits in the north-western corner of the vineyard: “Plante l’Abbé” and “Quartier de Marei Haut”, in the sector called “des Papes” – owing to the fact that the produce from this sector was traditionally reserved for the Popes of Avignon. | | |
| ● Chambertin, Clos de Bèze, Grand Cru, Drouhin Laroze | 2024 | 2032 |
| Creamy, savoury and deeply fruited, with a really high-quality feel to the fruit. Silky and clear. The savoury, mineral complexity offers a nice counterpoint. Sleekly packaged, this feels very grown up and sophisticated as it glides to a long, long finish. The 70-year-old vines in the one-and-a-half hectare Drouhin-Laroze parcel abut that of Nicolas Groffier, and run the full length of the vineyard. Fermented with 15% whole bunches. | | |

Owing to the small quantities produced, the following wines were not available to be tasted, but will feature in our offer:

Musigny, Grand Cru, Drouhin Laroze, 2023



BRUNO CLAIR, MARSANNAY

There are two camps in 2024, those bottling early to preserve freshness and those looking to wait longer to nourish the wines. The Clair's fall into the second camp. *"I was a little worried the wines were too light at first"* Arthur remarked, *with characteristic candour, "but they've grown considerably during élevage and so we're going to wait until March, and even a bit later for the Grand Crus, to help them grow in volume and stature"*. Volumes sadly are tiny this year, with the biggest cuvees a mere 50% down, and most cuvees seeing a 70-80% decrease – Marsannay being particularly hard hit. After the tumult of the season, harvest took place under untroubled skies. *"Ripeness progressed slowly so we had plenty of time to make picking decisions. Also, we could harvest 4ha in a day rather than 2 in a normal year, as there were so few grapes. In the end we started on September 18th and were finished ten days later."* Bruno joined us halfway through the tasting and told us the last vintage he could remember with this much mildew was 1977, the difference being back then nothing got past 10.5%, while in 2024 everything was harvested between 12 and 12.5%. In the end, empty cellar to one side, this is a range of highly site-specific wines made in a characteristically transparent way by a domaine at the very top of its game.

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ● Marsannay, Les Vaudenelles, Bruno Clair | 2024 | 2027 |
| An early drinking, pretty Marsannay Vaudenelles that parades a floral, delicate, fine-boned character with wild cherry and strawberry notes on the palate. Gentle and translucent this should drink well straight out the gates. Fermented with minimal whole bunches and aged in predominantly used oak barrels. Vaudenelles is a relatively high Marsannay vineyard whose white marl soils produce fine- grained, elegant wines that can often be approached relatively young. | | |
| ● Marsannay, Les Longeroies, Bruno Clair | 2024 | 2028 |
| Clearly more depth with fine blood orange notes, crispy, chewy stone notes and more dimension and density than the Vaudenelles. Just four barrels out of a possible 25 were produced. A first rate vineyard planted on poor soil, situated mid-slope, that is one of the prime candidates for elevation to Premier Cru status, a process Marsannay vigneron hope will be confirmed before too long. Fermented with around 20% whole bunches and aged in predominantly used oak barrels. | | |
| ● Savigny Lès Beaune, La Dominode, 1er Cru, Bruno Clair | 2024 | 2029 |
| Vivid fruit on the nose and then classic Dominode minerality and grip. Wild dark fruits, floral notes, and a touch of sweet earth. A little wildflower note here, and a ridge of gripping tannin to steer the wine and cleanse the finish. Bittersweet, savoury undertones, but also a gentle structure. This has classic Dominode character set in the gentle vintage style. Really successful. Arthur and Edouard have been adapting their approach to this cuvee over the last couple of vintages, by lowering the whole bunch percentages and extracting more gently. A legendary Savigny parcel of extremely old vines many of which were planted back in 1902. | | |
| ● Chambolle Musigny, Les Véroilles, Bruno Clair | 2024 | 2029 |
| Very floral, very Chambolle. Intricate roses and fine peach skin leading to a haunting floating finish. This is a gentle wine, with lacy tannic backbone. It may not make old bones, but the finishing fragrance suggests much pleasure in the medium term. Véroilles is one of the highest vineyards in the commune producing tense, high-toned wines that retain that Chambolle charm and texture. | | |
| ● Morey St Denis, En La Rue de Vergy, Rouge, Bruno Clair | 2024 | 2028 |
| A touch of whole bunch character brings a dried flower ornateness to the otherwise mineral character. Mid to lightweight fruit, a touch more earthbound with ripe tannins and some noble bitterness on the finish. Located just above Bonnes Mares, En la Rue de Vergy is planted on poor, rocky limestone soils that invariably produce a wine of earthy tones and crunchy tannins. | | |

BRUNO CLAIR, MARSANNAY

| ● = Red ○ = White | Vintage | Drink From |
|---|---------|------------|
| ● Chambolle Musigny, Les Charmes, 1er Cru, Bruno Clair | 2024 | 2029 |
| One third of a crop came in off Charmes in 2024 and it shows an excellent sense of balance and refinement – continuing the positive evolution of this site in recent years. Indeed, the red clays of this site seem to have worked particularly well, and there’s a sense of completeness as a result. Glossy fruit, fine depth. This is lovely. Recent years have seen a marked improvement in this cuvee as Arthur tweaks the winemaking to enhance the wine’s natural expression. | | |
| ● Vosne-Romanée, Les Champs Perdrix, Bruno Clair | 2024 | 2029 |
| Les Champs Perdrix offers up alluring aromas of strawberries and raspberries in a pure, charming and direct package. Very much a return to a style of Champs Perdrix from before the recent hot vintages, with a sense of high vineyard energy and rocky stony tannins underpinning the fruit. Brisk and neatly punctuated. A superb Vosne villages vineyard situated next to Reignots 1er Cru, a touch higher up the slope. | | |
| ● Gevrey-Chambertin, Bruno Clair | 2024 | 2029 |
| The Gevrey village shows a clear step up in tannin density from the preceding wines, with fruit that leans to the wild, herbal, hedgerow side of things. Clearly holding a fair bit of ripe tannin amongst the mid-weight fruit – very much true to type. Only three and a half barrels were made. This comes from two plots on rich clay soils, Les Carrougots and En Jouise. | | |
| ● Gevrey-Chambertin, Petite Chapelle, 1er Cru, Bruno Clair | 2024 | 2029 |
| A gentle cherry fragrance, with more sweetness to the fruit and finer tannins than the villages. Wild cherry and ripe strawberry notes, pliant tannins and a sense of purring sweetness at the finish. Situated just under Chapelle Chambertin, where the soils are typically “Gevrey” and clay dominated. | | |
| ● Gevrey-Chambertin, Clos du Fonteny, 1er Cru, Bruno Clair | 2024 | 2029 |
| Summer pudding, raspberry and an aromatic whole bunch fragrance, dried flowers, some creamy raspberry. On the lighter more lifted side, with a leaning to orange and raspberry fruit and more stark minerality than the Petit Chapelle before. A slightly North facing Gevrey 1er Cru, influenced by the cooling combe. The vines produce tiny millerande berries every year, making for deep, dark fresh wines. | | |
| ● Gevrey-Chambertin, Les Cazetiers, 1er Cru, Bruno Clair | 2024 | 2029 |
| Just a single barrel of Cazetieres was produced in 2024 and what a shame, for the fragrance here is gentle but impeccable. Fine grained and fine fruited, with a seam of cleansing minerals running through the fruit. Not a Cazetieres of impact, but one of delicacy and detail. A first-rate Gevrey Premier Cru vineyard high up on the slope next door to Clos St Jacques. Whilst there is a similar aromatic quality to the wines of its neighbour the taste profile is very different, with suaver, rounder fruit coming from the white clay soils found here in this limestone-influenced parcel in the upper part of the vineyard. | | |
| ● Gevrey-Chambertin, Clos St Jacques, 1er Cru, Bruno Clair | 2024 | 2031 |
| As ever, Clos St Jacques is in a class of its own, with a layered deepness yet also fresher, fine and more ethereal fruit. Airien and floating yet also full of presence, this is both gentle and very persistent. Star quality shines through. One of Gevrey’s great Premiers Crus situated high up on the slope, many believe it to be more deserving of Grand Cru status than a number of Gevrey’s more dubious Grands Crus. This high situation and red clay-based soils make for wines of freshness, tension and well-defined structure. The vineyard was planted in 1957, a massale selection of Pinot Fine made by Bruno’s father, resulting in low yields – rarely more than 30hl/ha. | | |

BRUNO CLAIR, MARSANNAY

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ○ Bonnes Mares, Grand Cru, Bruno Clair | 2024 | 2032 |
| An ornate Bonnes Mares that sings with wild cherry and beautifully integrated, subtle, dried flower whole bunch notes. A surprisingly floral Bonnes Mares, fragrant with peach blossom, red fruit and wild orange notes. Lovely inner tension and very fine structure, this is a beguiling rendition that appears to show off the more Chambolle side of the vineyard, even if the Clair vines are predominantly on the Morey side. Apart from one tiny parcel of 0.12 ha situated on the Chambolle side of the vineyard, the core of this cuvée comes from two parcels in the Morey commune, one of which is next to Clos de Tart. One part was planted in 1946 another in 1980. This makes Bruno Clair the only producer with Bonnes Mares vines within the Morey St Denis commune. Bruno describes the wine as being three quarters from red soil based vines and one quarter white limestone marne-based soils, resulting in a wine of great intensity and vigour. | | |
| ● Chambertin, Clos de Bèze, Grand Cru, Bruno Clair | 2024 | 2031 |
| A jewel-like quality defines the Clos de Beze his year, with a bright-eyed feeling, and glassy, sleek architectural lines. The fruit is darker and more mineral than CSJ and the whole impression is one of greater presence and dimension, even if this an understandably lighter rendition than normal. Still young, the quiet authority of this Clos de Beze promises much more to come. The Clairs are blessed with an excellent old vine parcel of Clos de Beze. Two thirds of this plot were planted in 1912 and the remainder in 1972. The parcel extends upwards on the slope. The upper part, poorer and stony, gives an aromatic wine of great finesse whereas the lower part, richer and more clay dominated brings power and richness. | | |
| ○ Marsannay, Blanc, La Charme aux Prêtres, Bruno Clair | 2024 | 2026 |
| A fine nose that brims with zesty citrus notes and then well-defined crystalline fruit on the palate, with touches of nut, salt and essential oil intensity. There is a lot to enjoy here and judging by the tension and finish, more to come too. A great success and something of a coming-of-age vintage perhaps. A well situated, east facing vineyard adjacent to Grasses Têtes. | | |
| ○ Morey-St-Denis, En La Rue de Vergy, Blanc, Bruno Clair | 2024 | 2028 |
| So very different from the Marsannay, with much more emphasis on yellow fruit, even into the tropical register, with compelling sweetness and really expressive notes of pineapple and guava. Gregarious and silky, a winning combination! Even since 2019 the new barrels for the whites have been of virtually no toast. A vineyard planted in 1981 located just above Bonnes Mares, En la Rue de Vergy is planted on poor, rocky limestone soils. | | |
| ○ Corton Charlemagne, Grand Cru, Bruno Clair | 2024 | 2029 |
| More complex, multi-layered and multi-dimensional, showing some genuine Grand Cru presence and stature, this is not just impressive but also delicious, with an abundance of citrus, flowers, nuts and a firm core of mineral power. Impressive intensity and detail, a real winner. From two plots in Le Charlemagne, planted in 1972 and 1976, located in the upper part of the slope on the Pernand side of Aloxe-Corton where the wines offer ripeness and freshness in equal measure. | | |

CECILE TREMBLAY, MOREY-SAINT-DENIS

“All I tried to do was make ‘good’ this year”, Cecile told us, a tiny bit enigmatically. She went on to explain that this wasn’t a year for experimenting, “you just had to survive it”. With less than a third of a crop this is the smallest vintage Cecile has made, yet the standard is typically high. Particularly impressive was the level of density she’s achieved in the wines, the sense of vivacity and life in each cuvee, and the wonderful detail that runs across the range. With such a small vintage on her hands she took the decision not to show several cuvees, so we have to offer these without tasting notes. Based on the range we tasted, we have full faith that they’ll be just as exceptional as one would hope. ‘Freshness and flesh’ I noted down halfway thorough my tasting – it’s a seriously compelling combination. Sadly, with 2024 at one third of a crop and 2025 just two thirds, the pressure on demand looks set to continue chez Tremblay.

| ● = Red ○ = White | Vintage | Drink From |
|--|---------|------------|
| ● Bourgogne, Côte d’Or, Cecile Tremblay | 2024 | 2028 |
| A tiny bit of spice adding to a highly vivid fruit delivery, with really lovely verdant freshness, salty dark fruits, and great definition. A high-quality Bourgogne of superb pedigree that comes from vines aged between 30-70 years old planted in the Chambolle and Vosne communes. | | |
| ● Chambolle Musigny, Les Cabottes, Cecile Tremblay | 2024 | 2029 |
| So utterly Chambolle, with a lifted fragrance and fine red berry fruit, this is gorgeous, crystalline and vital. Essence of Pinot Noir. A blend of three parcels dotted around the Chambolle appellation, aged in less than a third new oak. | | |
| ● Vosne Romanée, Beaumonts, 1er Cru, Cecile Tremblay | 2024 | 2030 |
| Cecile’s new Vosne Beaumonts cuvée possesses the most wonderful silken texture, it is utterly Vosne in that regard, with saline dark fruits and a touch of bramble. Flowing and very seductive, with a well of fruit and supple mineral notes. Gorgeous. This is the second year that includes both of Cecile’s parcels of Beaux Monts, both very old, the most recent addition from her grandfather’s holdings. | | |

Owing to the small quantities produced, the following wines were not available to be tasted, but will feature in our offer:

Nuits St Georges, Aux Murgers, 1er Cru, Cecile Tremblay 3x75cl

Vosne Romanée, Les Rouges du Dessus, 1er Cru, Cecile Tremblay, 3x75cl

Clos de Vougeot, Grand Cru, Cecile Tremblay, 3x75cl

Chapelle Chambertin, Grand Cru, Cecile Tremblay, 3x75cl

Echézeaux, Grand Cru, ‘BB’, Cecile Tremblay, 3x75cl

Echézeaux, du Dessus, Grand Cru, Cecile Tremblay, 2024, 3x75cl



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