

Clark Foyster

SPECIALIST WINE IMPORTERS

BURGUNDY 2017 EN PRIMEUR OFFER

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BURGUNDY 2017 EN PRIMEUR TASTING

THE VINTAGE

- Frost crisis averted followed by largely problem-free growing season.
- Fine summer weather - not too hot - and with enough rain to bring even ripeness.
- Clean grapes able to survive some harvest rain.
- Early abundant harvest with ripe flavours and crunchy freshness

After a tense and challenging 2016, 2017 brought much better weather, steady and regular maturation, easier harvest conditions and a good quantity for everyone in the Côte d'Or. In autumn 2017, just as harvest was complete and we were making appointments to visit and taste the 2016s, it was clear that 2017 was a very different story and that the growers felt relieved that the promising conditions of the growing season had brought them a plentiful and high quality crop.

The wines, particularly the reds, feel relaxed, easy to taste and quite open. They almost seem to mirror the relaxed conditions in which they came into existence.

2017 was, in a sweeping statement, a relatively easy, stress-free growing season and harvest for the growers, and the resulting wines seem to show this. Those of us lucky enough to visit Jean-Marie Fourrier for tastings often come away from the tasting with our vintage summary already half-written thanks to his insight and willingness to share his vintage experiences each year. He had little to say about 2017, but described it simply as a 'holiday vintage'.

Like in 2016, there was another frost scare in April. But this year the threat was averted, in Côte d'Or at least, largely by the growers' collaboration based on their experience from the year before. May was coolish, but June and July were fine and warm, as was August. There were no hailstorms to threaten the grapes, though there was enough rain to continue the ripening process. Most white harvests began in August. Sophie Cinier began very early on 19th, and picked for four days. At the end of the month the weather turned, and became much cooler and wetter. Most of our red wine producers picked between the 7th and 15th September. Some harvesting took place in the rain, but the grapes were in rude health until this point, and the rain inflicted little damage, unless a little dilution.

The wines are easy to taste, charming and reflect a delicious phenomenon of being both ripe and fresh. It is a vintage which clearly shows the characteristics of an early harvest with its ripe fruity notes, but even if analytically the acidity levels are lower than last year, the wines we are offering all seem to show a cool, crisp character more akin to a later harvest in a cool year. For Cyril Audoin, there is a paradox that 2017 tastes more like a late harvest than 2016, where actually it is the opposite.

There have not been many simultaneously good and abundant vintages in Burgundy in the last 15 years, but 2017 is certainly one of these. Is it a top vintage? I think we need to wait and see. But what it certainly is is a delicious vintage which is very easy to enjoy in its youth. Some commentators have considered that yields may be a little high for wines to show true concentration to mark 2017 as a great vintage. I don't believe I saw any of this from our producers. I think it is a vintage where growers blessed with old vines have been particularly successful. Yields naturally reduce as vines age, so there were fewer dangers of dilution in the old vineyards. We are lucky that many of our producers have a large proportion of vines well over 50 years. Perhaps Confuron-Gindre's Chaumes vineyard in

Vosne Romanée received a telegram of congratulations from the Président de la République on reaching its hundredth year in 2018?

In tasting young wines I look at the wines' overall balance, particularly that of acidity and tannin and how the wine feels, its texture in the mouth. The 2017s felt very balanced, and if they start life like this, they will remain harmonious. I always take great pleasure tasting young Burgundy, and often my top tasting experiences of the year take place in the Burgundy cellars tasting wines only 14 months old. This year was just the same. The best 2017s were an absolute joy, and the feeling amongst many commentators are that they are likely to remain so.

ALLOCATIONS

For most of the estates we work with we buy what we are offered and we work on similar principles when we allocate wines to our own customers. Please bear in mind that we have only tiny quantities of some of the most sought-after wines and for these wines we prioritise customers who support us through the rest of the range. We try not to be too prescriptive with strict ratios but we appreciate orders which are balanced.

We will aim to start work on allocations this week ; please let us now as soon as possible what you would like. The sooner we receive orders, the sooner we can confirm availabilities.

PRICING

Price rises from the domaine are modest, though many have increased by a few per cent to further compensate for the short quantities of 2016.

Our currency rate is a little lower than last year too, so there are increases in nearly everything though we hope these will be seen as modest. The reality is that the world, with all the uncertainty that surrounds us, seems still to want to buy Burgundy, so we, and the Burgundians, should be grateful that this is still how things are.

Prices which follow are quoted in £ Sterling per bottle, delivered into our bond at LCB. We have also shown the price for a standard case of six, though please note that a few wines are packed in three or twelve packs.

Shipment will take place in Spring and Autumn 2019 and we will aim to release wines for onward delivery or collection when the final shipments have arrived from France. We will avoid despatches in December 2019 when the warehouse is under particular pressure.

Lance Foyster MW

Domaine Charles Audoin, Marsannay-la-Côte

Cyril Audoin is a fifth generation winemaker from this 15ha family domaine in the northern-most wine village of the Côtes de Nuits. The family has been bottling wine since 1972. He is a golf and rugby-loving, laid-back, relaxed young man, but he is also a focused and precise winemaker. He would like to have come to the tasting this year, but, once again, will be in Florida as we are tasting his wines. With his American wife Britney and their young daughter Charlie, they find January the best moment to escape for a dose of sun. He will be visiting us in February when he comes over for England v. France at Twickenham: 'Le Crunch'.

Marsannay, the village, only received its AOC (Appellation Contrôlée) in 1987 - fifty years after the more illustrious villages just to the south. The village relied on the demands of Dijon, five miles to the north to sell its wines, so somehow never felt the need to develop its sales further afield. And then of course it put most of its eggs into the rosé basket in the last fifteen years, with the result that its fine terroirs, in no way inferior to some of those much better known a little to the south, have been slow to realise their potential for fine red wine.

A Premier Cru classification is overdue and is much discussed in the village and will come along in the fullness of time. But for now we have wines which smell and taste expensive, but which are affordable, at least in the overheated context of the Côtes de Nuits.

After last year's frost which hit the southern part of the Marsannay vineyards so cruelly, he has a much happier story to tell of 2017. All the single vineyards were made, and we have chosen a selection for this offer.

Longeroies and Clos du Roy represent the more supple, fruity style of wine produced on the lighter, more sandy soils of the northern part of the appellation, where Favières and Champs Salomon and Clos de Jeu offer wines with more structure, density and tannin from further south. These three, along with Cyril's darling from Fixin will need a few years to show their full colours.

Cyril made an interesting observation in comparing 2016 and 2017. The former was the cool year, late-harvested in - mostly- small quantities. 2017 is the warm and more abundant early harvest. (He began picking on 7th September). But in many ways, and I agree with him, 2017 tastes more like a cool, late-harvested year, and 2016 with its super-ripe, turbo charged concentration tastes more like wines from an early harvest. Vive le paradox!

There is confidence and modesty here in balance and the wines are of exceptionally high quality. The 'village' wine, Cuvée Marie Ragonneau, is a blend of parcels, to contrast with the single vineyard wines, the future Premiers Crus. For now, they each cost significantly less than the village wines from further south.

		bottle	case of 6
AUBOR17B	Bourgogne Rouge	£12.00	£72.00
AUMAR17B	Marsannay, Cuvée Marie Ragonneau	£17.50	£105.00
AUMLO17B	Marsannay, Les Longeroies	£22.50	£135.00
AUMCR17B	Marsannay, Clos du Roy	£22.50	£135.00

AUMCJ17B	Marsannay, Clos de Jeu	£22.50	£135.00
AUMFA17B	Marsannay, Aux Champs Salomon	£22.50	£135.00
AUFX17B	Fixin, Le Rozier	£22.50	£135.00
AUMCS17B	Marsannay, Les Favières	£26.00	£156.00

Domaine Fourrier, Gevrey Chambertin:

This must have been written before, but there is something so deceptively simple about Jean-Marie Fourrier's wines (and the way he describes them). Yes of course he has magnificently-located old vines which are lovingly and painstakingly tended, and he thinks deeply about his approach to each different vintage. But the final result, to my palate at least, is the creation of something which is beautiful in its simplicity and purity. There were a lot of superlatives in describing the results that we tasted in this cellar last November. It was a beautiful range from start to finish.

One of Jean-Marie's concerns is the long-term future of the region, and the best way to preserve the unique style that only Burgundy can produce as vintages become earlier and summers hotter. Standing proudly next to the oak 'pieces' in the cellar this year are half a dozen 500 litre clay amphoras whose influence on the maturing wines is being closely studied in the 2017 and 2018 vintage. The aim of these experiments is to find ways of helping the wines retain their freshness. One of these contained some Combe aux Moines 2017 which we expect will be incorporated into the final blend this year.

The wines manage to shine with a clarity and lustre which has become the domaine's hallmark in recent years, and I only wish we could find more estates making wines in this relaxed, elegant, less-is-more kind of way.

We have a bit more wine this year after last year's shortages, but I know there will not be enough to go around. Our quantities of the top two wines has barely changed. Please understand that, as always, we will have very little to offer.

I'm pleased to report that the experiment to bottle the Gevrey Vieille Vigne in Diam corks has been abandoned. We are back to the real thing.

		bottle	case of 6
DFBOB17B	Bourgogne Blanc	£18.00	£108.00
DFMSD17B	Morey St Denis, Clos Solon	£37.00	£222.00
DFGCH17B	Gevrey Chambertin, Vieille Vigne	£40.00	£240.00
DFGCC17B	Gevrey Chambertin, 1er Cru Cherbaudes	£82.50	£495.00

DFGCG17B	Gevrey Chambertin, 1er Cru Les Goulots	£90.00	£540.00
DFCAM17B	Gevrey Chambertin, 1er Cru Combe aux Moines	£90.00	£540.00
DFCSJ17B	Gevrey Chambertin, 1er Cru Clos St Jacques	£210.00	£1,260.00
DFGRI17B	Griotte Chambertin, Grand Cru	£230.00	n/a

Domaine Heresztyn-Mazzini, Gevrey Chambertin:

It was during a phone conversation with Florence Heresztyn-Mazzini in November 2017, when I phoned to arrange our visit to taste the 2016s, that I first realised what a blessed relief the 2017 harvest had been for many producers in Burgundy. Her voice was light, almost melodious, and had a carefree tone when she described a full cellar of young wine with a fine potential. For a young couple, still forging their new reputation, Florence and Simon have had plenty to contend with in their first six vintages since taking over from her parents. They are successfully negotiating the transition to fully biodynamic operation, so it was a relief for them to have a fine and relatively problem-free vintage to enjoy after the enormous challenges in 2016.

Their energy and determination to question everything in the chain of production is refreshing and inspiring. High levels of whole bunch pressing are still featuring in most of the wines, and they are consistently reducing chaptalisation and SO2 additions and looking vary carefully at their choice of coopers

2017 is another very good vintage where they can take stock of where they have got to. They have an wonderful selection of old vines to work, with some vines now into their tenth decade. There is a fascinating and impressive range of different styles in the various village wines and the Premier Crus, from the vibrant lightness of Goulots and the gentle texture of La Perrière, through to the muscular Champonnets, with its 70% whole bunch pressing.

N.B. The wines are again sealed with Ardea closures (www.ardeaseal.com).

		bottle	case of 6
DHGCH17B	Gevrey Chambertin, Vieilles Vignes	£35.00	£210.00
DHGCV17B	Gevrey Chambertin, Clos Village	£39.00	£234.00
DHGCS17B	Gevrey Chambertin, Les Songes	£38.00	£228.00
DHGCI17B	Gevrey Chambertin, Les Jouises	£38.00	£228.00

DHGCP17B	Gevrey Chambertin, 1er Cru La Perrière	£56.00	£336.00
DHGCG17B	Gevrey Chambertin, 1er Cru Les Goulots	£56.00	£336.00
DHGcc17B	Gevrey Chambertin, 1er Cru Les Champonnets	£56.00	£336.00
DHMOM17B	Morey St Denis, 1er Cru Les Millandes	£60.00	£360.00
DHCSD17B	Clos St Denis, Grand Cru	£145.00	£870.00

Domaine Henri Jouan, Morey St Denis:

Philippe would have been with us in London this week for the first time, but he feels the vintage is suited to earlier bottling than normal, so he is busy in the cellar this week preparing for this crucial next stage on his wines' journey.

This is a small domaine of just under three hectares, which manages to fly under the radar of many journalists, and yet we still have a loyal and enthusiastic band of customers.

We've been working together since the 2009 vintage, and we have come a long way together in that time. When I first visited I was received by father Henri, but Philippe has gradually taken over and has run things his own way for the past five years. The amount of wine sold in bulk to Maison Joseph Drouhin continues to decline, though it's still an important part of the estate's cash flow. As the number of barrels retained for the domaine label increase, Philippe has equipped a second cellar under his father's house to accommodate the extra barrels needed, and each year there is a new piece of kit in the cellar, though there appear to be no plans to replace the faithful old wooden basket press.

For him 2017 is a great success. This is another domaine, blessed with a high proportion of old vines, which tends to produce regular quantities from one year to the next. In fact in 2017, the total production was very similar to 2016 as Morey was spared most of the frost damage of 2016.

The grapes are all de-stemmed, though in the last few years Philippe has been putting back into the must around 10% of the stems to help the wines' freshness. There is a three to four day cold maceration then a fairly short two week cuvaision. They like a quick malolactic fermentation (the cellar is heated to have the malos through by Christmas) and they rack off the lees straight after.

There is always a charming sweet fruitiness to these wines which appeals strongly to my palate. If it is not a heresy to describe fine - and expensive - wines in this way, I would describe them as 'simple', in the best sense of the word. Or perhaps we should say 'pure; transparent, forward and easy to grasp'.

We can offer Clos Sorbé and Clos St Denis in magnum this year. Please ask.

		bottle	case of 6
DJCOB17B	Côteaux Bourguignons	£11.50	£69.00
DJMSD17B	Morey St Denis	£32.50	£195.00
DJCHM17B	Chambolle Musigny	£41.50	£249.00
DJGCH17B	Gevrey Chambertin, Aux Echézeaux	£39.00	£234.00
DJMCS17B	Morey St Denis, 1er Cru Clos Sorbé	£70.00	£420.00
DJCSD17B	Clos St Denis, Grand Cru	£135.00	£810.00

Domaine François Bertheau, Chambolle Musigny:

François is back to a full complement in 2017 after the meagre pickings of last year, when we visited to taste the frost-ravaged 2016s in a half-empty cellar. There's not really much new to say at this domaine. François follows his own tried and tested recipe, which varies little from year to year, and yet he manages to turn out, each year, some real beauties. The 2017s wines are ripe and rich, as befits his style as always one of the later harvesters in Chambolle. But he always seems to manage to produce a range of really classic Chambolle wines which shine with a delicacy and 'feminine style' he is so proud of.

This is a domaine where very little is done to 'make' the wine, though the wines exude the sense of a sympathetic and very delicate hand. François generally practises total destemming and fifteen days of extraction with one remontage and pigeage per day. The 2017s have spent 12 months in barrel as they usually do, and will be bottled, in February or March. Throughout the range, including the top wines, only about 20 % is new oak.

As the domaine sells out all its stock en primeur these days, our allocation reflects that. We have a lot more this year than last, but still much less than we had before the wines became as famous and sought-after as they are now.

But tantalisingly, these are smashing wines. Vibrant, crunchy, crisp, but super ripe and sweet. Tannins never seem like a hugely important component in these wines, but they are certainly there, though they melt into the overall flavour and texture of the wine better than ever.

		bottle	case of 6
FBCHM17B	Chambolle Musigny	£47.00	£282.00
FBCPC17B	Chambolle Musigny, 1er Cru	£62.00	£372.00
FBCMC17B	Chambolle Musigny, 1er Cru Les Charmes	£82.00	£492.00

FBCMA17B	Chambolle Musigny, 1er Cru Les Amoureuses	£225.00	£1,350.00
FBBOM17B	Bonnes-Mares, Grand Cru	£240.00	£1,440.00

Domaine Confuron-Gindre, Vosne Romanée:

Edouard Confuron is taking an increasingly important role in the running of the domaine now, and Claudine and François are happy to leave him to represent the domaine on their behalf abroad. The total area is now 13 hectares, but with a sizeable portion made up of Bourgogne Rouge and Côteaux Bourguignons. Edouard has already initiated some changes and I'm sure there will be more further down the line. There are a few bottles of a new wine, Vosne Hautes-Maizières, this year which they have decided to vinify separately from the generic Vosne Village.

We are pleased to have a little more of the excellent Bourgogne Rouge, as they now bottle everything under their domaine name. It's a pity that their Premier Cru holdings are so small relative to the village wines, (they make only 2 barrels of Brûlées: 600 bottles) but we are grateful for what we receive. Their Chaumes vineyard is 100 years old this year.

They picked everything this year in one week from 11th September, using 60 pickers for the last few days - quite a logistical challenge. Old wood fermenters are used, and the must gets a five to six day cold soak before fermentation and a total of up to three weeks on the skins with regular pigeage and some remontage. The style is structured, but the wines have class and ageing potential. Around 30% whole bunch pressing has crept into the vinifications in the last few years, but without making too obvious a change to the wines.

The style is a little more muscular than some producers, but the wines are concentrated and dense and age really well. The wines are made in a cold cellar, so malolactic fermentations come slowly, and the wines are often more backward at this time of the year than some others. From such a prestigious village, these wines are not expensive.

We have some half-bottles available of Nuits St Georges and Vosne Romanée.

		bottle	case of 6
CGBOR17B	Bourgogne Rouge	£9.50	£57.00
CGGCH17B	Gevrey Chambertin	£31.50	£189.00
CGNSG17B	Nuits St Georges	£31.50	£189.00
CGVOR17B	Vosne Romanée	£35.00	£210.00

CGVOH17B	Vosne Romanée, Les Hautes-Maizières	£39.00	£234.00
CGVRC17B	Vosne Romanée, 1er Cru Les Chaumes	£49.00	£294.00
CGVBR17B	Vosne Romanée, 1er Cru Les Brûlées	£49.00	£294.00
CGVBE17B	Vosne Romanée, 1er Cru Les Beaumonts	£49.00	£294.00
CGECH17B	Echézeaux, Grand Cru	£80.00	£480.00

Domaine Sylvain Cathiard et Fils, Vosne Romanée:

There was an addition to the range last year: a tiny parcel of Gamay/Pinot from the Hautes Côtes for a Coteaux Bourguignons. And next year there will be several more new wines, red and white, from the Hautes Côtes, so we await these with interest.

Quantities in the cellar are back to something like normal this year, though our own allocation has only partly recovered. There have been many new importers chipping away at our allocation since we first began with Sébastien's father Sylvain in 1999, and now Sébastien has decided to keep back some wine for the French restaurant trade to offer at a later date. (I wonder what they will cost.) But this makes sense as the stylistic shift has certainly been towards the creation of wines which are a little more structured than his father's, and which will probably need longer to come into their own.

2017 is Sébastien's seventh vintage since taking over from Sylvain. It seems clear - as his father predicted to me - that he has taken the domaine to a new level, as one of the very most sought-after domaines in Burgundy. He picked from 13th September, and described the vintage as straightforward and the wines as 'transparent'. The must is cooled after fermentation before it is run into the cellar, and this helps delay the onset of the malolactic fermentation, which in this year ran, for different wines, between April and August. This always has a dramatic effect on the tasting in November, as the wines recently through malos are much less easy to taste than the wines which completed in the spring.

There have been subtle changes to viticulture, winemaking and élevage. For a quietly-spoken young man it's very clear that he knows where he is going. Perhaps more than his father, he's making wines to age and wines which actually need time.

		bottle	case of 6
SCCOB17B	Côteaux Bourguignons	£14.50	£87.00
SCBOR17B	Bourgogne Rouge	£22.50	£135.00
SCNSG17B	Nuits St Georges	£50.00	£300.00

SCVOR17B	Vosne Romanée	£55.50	£333.00
SCCHM17B	Chambolle Musigny, Les Clos de l'Orme	£58.00	£348.00
SCNUT17B	Nuits St Georges, 1er Cru Aux Thorey	£96.50	£579.00
SCNUM17B	Nuits St Georges, 1er Cru Aux Murgers	£107.00	£642.00
SCVRR17B	Vosne Romanée, 1er Cru Aux Reignots	£137.50	£825.00
SCVRO17B	Vosne Romanée, 1er Cru En Orveaux	£137.50	£825.00
SCVRS17B	Vosne Romanée, 1er Cru Les Suchots	£164.50	£987.00
SCVRM17B	Vosne Romanée, 1er Cru Aux Malconsorts	£247.00	£1,482.00
SCRSV17B	Romanée St Vivant, Grand Cru	£635.00	n/a

Domaine Ravaut, Ladoix/Corton:

We continue to enjoy success with Vincent Ravaut's wines. 2017 is our fourth year working with this estate. As I wrote last year, if the biggest names of Burgundy are disappearing out of sight in affordability, it's wonderful to be able to offer really fine Burgundy, from classic terroirs at realistic prices. And we can do this here. Ravaut is predominantly a red wine estate, but we have a little of the iconic Corton Charlemagne, and, almost as impressive, the Ladoix Blanc Hautes Mourottes, right at the edge of Corton Charlemagne where the boundary lines between appellations and communes are incredibly complicated.

Vincent and Céline Ravaut are now running the family domaine where Vincent has worked with his father since 2007. Vincent represents the sixth generation of a domaine which has actually been bottling wine since the 1920s. This is most unusual for the region. They farm 12 hectares. It is in many ways a traditional domaine using low levels of new oak (20% - 25%) and making a wide range of expressive single vineyard wines from Ladoix and Corton. But since Vincent has taken full control of winemaking there is a supple, approachable and modern style which is winning them many customers.

The domaine straddles the fault line between Côtes de Beaune and Nuits, with most of their wines in the southerly region. They picked from 9th September, relatively late for the area and Vincent describes 2017 as a classic vintage with good concentration, though less than 2016, easy to taste, commercial and 'gourmand' which I can only translate as 'delicious'. The Ladoix and Corton red wines will drink young. Aloxe Corton 1er Cru (a blend of Paulands and Fournières) is firmer and will need a little longer.

		bottle	case of 6
DRLBB17B	Ladoix Blanc, Les Hautes Mourottes	£30.50	£183.00
DRCCH17B	Corton-Charlemagne, Grand Cru	£59.00	£354.00
DRCDN17B	Côte de Nuits Villages	£15.50	£93.00
DRLCO17B	Ladoix, La Corvée	£20.50	£123.00
DRLBR17B	Ladoix, 1er Cru Le Bois Rousot	£20.50	£123.00
DRLMB17B	Ladoix, 1er Cru, Les Basses Mourottes	£20.50	£123.00
DRACP17B	Aloxe Corton, 1er Cru	£26.50	£159.00
DRCBR17B	Corton Bressandes, Grand Cru	£45.00	£270.00

Domaine Thierry Violot-Guillemard, Pommard :

This is our second year offering these wines from a fifth generation, 6.5 hectare estate, predominantly based in Pommard, with a few vines in Beaune, Meursault and Volnay. It's predominantly a red wine estate, but we are offering a little Meursault this year .

The estate is run by Thierry and Estelle Violot-Guillemard and their son Joannès. Since our first visit in 2017 the cellar has been enlarged to accommodate the first abundant vintage in a long time, and it must be wonderful for them to see a full cellar.

We loved the 2016s we bought last year, and a small quantity of 2015 which they offered us as a late release, but these 2017s are something else. These are a really special from a great vintage for the region. I'm tempted to say that there is something Fourrier-esque about the clarity and purity of their red wines in 2017. Wines of the quality of Pommard Epenots and Pommard Rugiens would cost a lot more if they came from Côtes de Nuits.

In addition to their own vines, Thierry has some informal arrangements with neighbours and friends to buy fruit. Pommard 1er Cru Fremiers comes into this category.

In a conversation with Thierry on red wines, the word 'finesse' crops up regularly. Indeed this is immediately obvious in tasting. These are far from the old-fashioned view of rustic Pommard. There is structure in the wines - plenty in the case of Rugiens and Epenots, two of the village's designated Grand Crus, if ever the day comes. But these are also gentle wines, where the balance of the fragrance and perfume of pinot, allied to savoury mineral flavours, create wines of real charm and delicacy. Certainly Rugiens and Epenots will need a little time, but the Pommard Brescul and Pommard La Platière (80 year vines) will bring great pleasure quite soon. Vines are almost all old (60+ years) and the estate has been certified organic since 1999. Everything is de-stemmed, there is a three to four day cold-

soak, then a daily pumping over and punch-down during fermentation. The red wines ferment solely with natural yeasts. By modern standards, quite a lot of new oak - 60% - is used, from coopers François Frères and Damy. But the toast is very light, and the seasoning of the wood is extended to four to five years, which results in a barely perceptible oak influence. They are unfinned and unfiltered.

		bottle	case of 6
VGMEU17B	Meursault, Les Meix-Chavaux	£33.50	£201.00
VGBOR17B	Bourgogne Rouge	£12.50	£75.00
VGBMD17B	Bourgogne, Les Maisons Dieu	£15.00	£90.00
VGPEB17B	Pommard, En Brescul	£31.00	£186.00
VGPF17B	Pommard, 1er Cru Fremiers	£41.50	£249.00
VGPEP17B	Pommard, 1er Cru Epenots	£57.50	£345.00
VGPLR17B	Pommard, 1er Cru Les Rugiens	£57.50	£345.00

Domaine Sophie Cinier, Pouilly-Fuissé :

There is a general discussion this year as to whether 2017 is a greater success for whites than reds. We're ill equipped with our range to profit from this, if indeed it is true, but we have some evidence here with a very good vintage for Sophie. (Though she has already used the word 'great' to describe her 2018s)

She has added a whole hectare to her total in the last year, and now makes wine from 3.5 hectares, including a parcel of Pinot Noir which she has been dreaming of for years. She supplements this with some grape purchases from friends in the area, so the range is larger than might be expected from such a small domaine.

The Mâcon wines are vinified without oak, the other wines ferment and mature in mostly used barrels without batonnage or manipulation. Except for the top two wines: Vers Crâs and Les Longeays, the wines are already bottled.

Sophie describes the wines in 2017 as rich but balanced and at present a little tight and closed. There's a very lively acidity and tautness to these wines which mirrors the citrusy notes of 2014, but there is more of the richness of the 2015s.

She has again separated one of her favourite vineyards, the 62 year old La Dame Charnay, with its tiny berries and old vines to produce her Pouilly-Fuissé Collection. Then there are the 82 year old vines from Pouilly-Fuissé Vers Crâs, a parcel of 0.3 hectares, producing

eight barrels (2,000 bottles) and the 100 year old vines of Pouilly Vinzelles, Les Longeays, producing just three barrels.

We will also have some magnums available of Pouilly-Fuissé Classic, Pouilly-Fuissé Collection, Pouilly-Fuissé Vers Crâs and Pouilly Vinzelles Les Longeays.

		bottle	case of 6
CIMAF17B	Macon Fuissé	£10.75	£64.50
CIVCL17B	Viré-Clessé	£13.75	£82.47
CISTV17B	St Véran à la Côte	£14.00	£84.00
CIPOF17B	Pouilly Fuissé Classique	£16.00	£96.00
CIPOC17B	Pouilly-Fuissé Collection	£17.00	£102.00
CIPVC17B	Pouilly-Fuissé, Vers Crâs	£20.00	£120.00
CIPVL17B	Pouilly-Vinzelles, Les Longeays	£20.00	£120.00