

Clark Foyster

SPECIALIST WINE IMPORTERS

BURGUNDY 2022 EN PRIMEUR OFFER

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BURGUNDY 2022 EN PRIMEUR

- A really fine vintage. The best since 2015. Wines with structure, power but great freshness too – a lot more than in 2018, 2019, 2020. Good potential for ageing.
- Easy conditions in the vineyard and cellar. Like so many recent vintages it was a hot, dry summer, producing clean fruit with grapes harvested in great condition.
- A large crop, which seems to have delayed the ripening. Another early harvest, though a bit later than 2020.
- Modest alcohol levels after the monsters of 2020.
- Stable pricing, mostly, with the cellars full. (Another large crop was harvested in 2023).
- Good value offered by the high quality wines from the less exalted villages (Marsannay, Ladoix, Mercurey).

We made our regular trip in early November. As usual, we flew to Lyon and made our way north up to Marsannay. We'd heard, of course, that quantities were much improved after 2020, and especially 2021, and heard all the talk of a really good vintage over the past twelve months, so it is reassuring to be able to add now my own endorsement of the quality of the vintage. As a Burgundy lover brought up in a different era, I have struggled with some of the recent ripe vintages. But in 2022, though we have great ripeness and concentration, we also have balance and freshness, and energy. We have wines which look, smell and taste much more like a classic vintage. In most cases, the colours are red, not black. The nose is fresh and pure and shows all those classic, Burgundy perfumes. The palate is lively too. Firm and concentrated with sometimes powerful tannins, but overall, a great balance of fruit, structure and acidity.

The vintage escaped the frost scares which wrecked 2021, and with good weather during flowering and throughout the summer, everyone reports full cellars. In fact, some cellars are absolutely groaning under the weight of the wines produced. If 2022 was a huge relief after 2020 and 2021, then 2023 has produced substantially even more wine. I will write more about the 100 hl/ha stories next year.

Weather conditions: When they are challenging, you hear all about them – the dates of the frosts, the problems around the flowering, the summer hail bursts, the August 'canicule', the rainfall during harvest. In a year like 2022 there was none of that, just the theme – repeated everywhere – that the summer conditions were good, and that vintage was 'easy'.

Winter was dry. There was almost no frost, though it threatened, as usual, in early April. There was good rainfall in June, the perfect time, followed by glorious sunshine and no more rain until a crucial few grape-refreshing showers just before harvest. There was very little disease pressure, and excellent conditions for harvest, which began for some at the end of August, but for most, in the first days of September.

It's a hard task, understanding how the natural conditions lead us to what we taste in the glass, and there is an intriguing, and welcome paradox in 2022. Namely that such a hot vintage has produced wines which are often so crisp and lively. Perhaps, climatically, it was a little cooler than 2020, but the wines are much fresher, paler, slimmer than they were in 2020. The explanation given more than once for this is the quantity of the crop. A vine will ripen a larger volume of grapes more slowly than a small crop, with acidity levels more likely to remain high. It is also suggested in these warm vintages that tartaric makes up most of the acidity. It's a

stronger acid and, unlike malic acid, is not altered after the malolactic fermentation so is retained in the finished wine.

Many growers were nevertheless conscious that small berries would give concentrated wines, and so extraction was something to practise cautiously. Generally plunging (*pigeage*) was practised more sparingly than pumping over (*remontage*), and for some, it was sufficient to leave the skins and juice to infuse without much working of the must.

There are variations in time spent in barrel and bottling dates this year. Some growers (Heresztyn-Mazzini, Philippe Jouan) took their wines out of barrel a little earlier, while others (Confuron, Cathiard) will stick with their regular format of leaving the wines for two winters in barrel.

ALLOCATIONS

Quantities are better this year in most cases, though some top estates continue to reduce the amount they offer 'en primeur' (or to us at least). In allocating, we prioritise customers who support us through the rest of the range, and we appreciate orders which are balanced.

Please let us now as soon as possible what you would like. The sooner we receive orders, the sooner we can confirm availabilities.

PRICING

Burgundians like to have the current vintage in barrel before they fix pricing for last year's vintage. And the abundance of the 2023 vintage has persuaded most of our growers to leave prices largely untouched for the 2022 vintage. Though there are exceptions.

We have a slightly better FX rate than last year, which of course helps our customer who are buying in Sterling, though we are paying a lot more for refrigerated transport and warehousing / onward delivery. But on balance, even if Burgundy doesn't reduce its prices, we can, so there are quite a few wines which cost less this year.

The En Primeur prices which follow are quoted in £ Sterling per bottle, ex duty and VAT. 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. Please also note that the top wines from the most sought-after domaines will be sold as individual bottles without domaine-labelled outer cases.

Shipment will take place in Autumn 2024 and we will aim to release wines for onward delivery or collection when the final shipment of each customer order has arrived from France. We will avoid despatches in December 2024 when the warehouse is under particular pressure.

Prices include onward In Bond UK delivery. Freight and customs costs are currently very hard to predict; if inward shipping costs increase significantly over our estimates then we reserve the right to make additional charges to cover this.

LAYOUT OF THIS OFFER

Sophie Cinier's white Maconnais wines come first, followed by **Xavier Thivolle's** wines from Chiroubles and Morgon.

Then we follow a North – South route down the Côte, from **Marsannay** to **Mercurey**

Domaine Sophie Cinier, Pouilly-Fuissé. 4.5 ha (+ négociant wines).

Sophie and her husband, Alain, continue their working partnership. Alain is essentially in the vineyards and Sophie in charge of the cellar. Their son, Kauri, is in New Zealand preparing for harvest near Christchurch (and no doubt playing some Rugby). Unless he finds a vineyard for them all to relocate to out there, he should be back next year to join his parents fully on the domaine.

They continue to farm organically, applying some biodynamic practices too, though without any plans for certification. More grass left in the vineyards helps retain freshness and moisture in the soil. We have started to see this widely throughout Burgundy these days.

Sophie has done very well in 2022. As with the 2020s, she is delighted and relieved to see how fresh the wines have turned out, despite the warm conditions, which she feels were largely similar in the two vintages. Her malic acidity levels were higher than she expected they would be and the 2022s have more total acidity and a lower pH, something she does not fully understand. Quantities were much improved on the catastrophic 2021. You may remember that in 2021 she suffered both frost in April and hail damage in June. The frosted vineyards of 2021 rebounded with a full crop in 2022, but the hailed vineyards did not, as the buds for both the current and the following year are often destroyed by hail. So, her overall quantities this year, while much better than in 2021, are still below average. She harvested early, from 21st August.

Early malolactic fermentation as has been the case for the past few years, made vinification and maturation (élevage) easy. As usual, all the wines except for Vers Crâs and Les Longeays (with its 118-year-old vines) and the Pouilly Fuissé C1 are already bottled. These three will be bottled in late spring.

Highlights:

Viré-Clessé

Pouilly Fuissé Vers Crâs

		bottle	case of 6
CIMLC22B	Mâcon-Villages Le Clos	£16.50	£99.00
CIMAF22B	Mâcon-Fuissé	£18.50	£111.00
CIMAP22B	Mâcon-Fuissé, Les Perrières	£19.50	£117.00
CISTV22B	St Véran	£23.00	£138.00
CIVCL22B	Viré-Clessé	£22.50	£135.00
CIPOF22B	Pouilly-Fuissé Classic	£22.50	£135.00
CIPOL22B	Pouilly-Fuissé C1		tbc
CIPVC22B	Pouilly-Fuissé, 1er Cru Vers Crâs	£42.00	£252.00
CIPVL22B	Pouilly-Vinzelles, Les Longeays	£42.00	£252.00
CIBOR22B	Bourgogne Rouge, Le Clos	£18.00	£108.00

Domaine Xavier Thivolle, Chiroubles. 3.8ha

In Chiroubles and Morgon, at the northern end of Beaujolais, we are about 30 miles south of Beaune. The climate here is a little different and the topography completely different. But I see a great future for these classic wines. Perhaps more than any other red wine region, they are suited by the description 'fresh'. They do age if you want them to, especially Morgon, and they look positively cheap next to the wines of their more northern neighbours. Here, of course, we are looking at wines from the Gamay grape.

Xavier comes from Normandy, so is not a vigneron by birth. He worked as a financial analyst for EDF, and continues this on a part time basis to help support these early years establishing himself in Beaujolais. Many of his vines are old, some as old as 90 years. Vineyards are planted on sandy granitic soils, the Chiroubles at elevations of up to 600m: high for the area, and where he can harvest late. Xavier works all his vines himself, biodynamically, and is organically certified with the 2022 vintage.

2022 is his fourth vintage. It brought warm, dry conditions, but the season began with some damaging frost. The lack of rain in summer meant low disease pressure, however the summer drought blocked grape maturation, and Xavier reports that ripening development was slow.

All three wines receive the traditional Beaujolais treatment of semi-carbonic maceration using natural yeasts and whole bunches. Temperatures are kept low during alcoholic fermentation, with just a sprinkling of juice from the bottom of the tank each day to keep the bunches at the top of the cap moist. Chiroubles ferments for around two weeks like this, Morgon a little more, before pressing and the fermentation of the last few sugars.

The result is three excellent wines: serious, expressive, and true to terroir, but nevertheless unmistakably Beaujolais in style. There is great regional typicity – vibrant, crunchy red fruit layered upon a cool stream of volcanic acidity.

Highlight: Chiroubles, Tradition

		bottle	case of 6
XTCHI22B	Chiroubles Tradition 2022	£13.50	£81.00
XTCHA22B	Chiroubles Amphora 2022	£15.50	£93.00
XTMOR22B	Morgon Le Charmeur 2022	£14.00	£84.00

Domaine Charles Audoin, Marsannay-la-Côte. 14 ha.

Cyril is a really fine vigneron and winemaker and combines infectious enthusiasm for his job and his wines with precise and thoughtful vineyard and cellar work. His ability to extract and manage tannin is impressive, creating wines that are silky, rounded and balanced, even when faced with the hot, concentrating character of recent vintages. We're still awaiting the confirmation of Premier Cru status for the top vineyards, which he mentioned when we began working together over ten years ago, but we're not quite there yet. (Ladoix, in comparison, has had its Premier Crus since 1972)

He picked at the beginning of September. He feels that the rainfall, which came at the end of August, was a huge help in refreshing and filling out the berries, which had begun to struggle with heat stress earlier in the month.

Once again, he decided not to use any stems in the vinification. He is the least dogmatic of our producers when considering this. He likes what fermenting with stems can bring to a wine, but in vintages where the final stage of ripening passes quickly, he feels that stems are not always ripe enough. As usual, about 10-15% new oak is used on the village blend and 25% in the Premier Crus. This is Cyril's second vintage since being certified organic by Ecocert.

We mostly think of Cyril as a red wine producer, but there is excellent quality in the whites, though they are yet to benefit from the same increase in demand as the reds. What we do have to offer is wonderfully vibrant. Cuvée Charlie, shows great concentration, a tight citrus core underpinned by a wave of fresh acidity and a light touch of oak.

Highlights:

Marsannay, Longeroies

Fixin, Le Rozier

		bottle	case of 6
AUMCB22B	Marsannay Blanc, Cuvée Charlie	£27.00	£162.00
AUBOR22B	Bourgogne Rouge	£18.50	£111.00
AUMAR22B	Marsannay, Cuvée Marie Ragonneau	£27.00	£162.00
AUMLO22B	Marsannay, Les Longeroies	£34.50	£207.00
AUMCR22B	Marsannay, Clos du Roy	£34.50	£207.00
AUMCJ22B	Marsannay, Clos de Jeu	£34.50	£207.00
AUMFA22B	Marsannay, Les Favières	£34.50	£207.00
AUMCS22B	Marsannay, Au Champ Salomon	£34.50	£207.00
AUMCP22B	Marsannay, Charme aux Pretres	£34.50	£207.00
AUFIX22B	Fixin, Le Rozier	£34.50	£207.00

Domaine Fourrier, Gevrey-Chambertin. 12 ha.

This is a seriously famous domaine these days, and its wines are highly sought after. We receive much less than we used to, but we are grateful for what we get, and always love the style. A special highlight for us last year was serving the 2013 Clos St Jacques at one of our 20th anniversary celebrations. We were received this year for our tasting by Jean-Marie and Vicki's son, Louis. Remarkably composed for a 17-year-old, he will shortly be off to gain wine experiences elsewhere after having worked the 2023 vintage at his home domaine this year.

There are plenty of ongoing experiments here aimed at retaining freshness in warmer conditions. This is of especial concern here, I sense, perhaps in large part because the hallmark of the domaine's wines is their lightness, perfume and delicacy. So they continue to add some stems during vinification. They are trialling using small stainless steel barriques, to reduce oxygen contact during maturation, and they are very satisfied with the results of the part of their vinification which takes place in amphoras.

They picked the domaine wines from 10th September. However warm the vintage might have been, they had plenty of rainfall in Gevrey-Chambertin in June, and the wines have a perfect balance between ripeness and freshness. As always, tannins are present but delicate and silky. Perfumes are amazing, both on the nose and on the palate, and there is great purity, a little spice, and, for such delicate wines, impressive persistence on the palate.

Highlights:

Gevrey-Chambertin Vieille Vigne Combe aux Moines

		bottle	case of 6
DFBOB22B	Bourgogne Blanc	£24.75	£148.50
DFMSD22B	Morey-Saint-Denis, Clos Solon	£48.00	£288.00
DFGCH22B	Gevrey-Chambertin, Vieille Vigne	£51.00	£306.00
DFGCC22B	Gevrey-Chambertin, 1er Cru Cherbaudes	£120.00	£720.00
DFGCG22B	Gevrey-Chambertin, 1er Cru Les Goulots	£120.00	£720.00
DFCAM22B	Gevrey-Chambertin, 1er Cru Combe aux Moines	£130.00	£780.00

Domaine Heresztyn-Mazzini, Gevrey-Chambertin. 5.5 ha.

This is a domaine with the ambition to become one of the top names in the village. Florence and Simon have some famous neighbours to measure themselves against, but their intent is clear, and the wines have come on impressively since their first harvest in 2012, when they took over from the previous generation. A short visit with Simon into the Clos village vineyard showed just how engaged they are with their soils, and what they feel their biodynamic viticulture can bring to their wines. Interestingly, from our point of view, they have also served as a source of inspiration to the new generation. Both Sophie Cinier's son Kauri, and Vincent Ravaut's son Jules, have served an apprenticeship here; both these young men returning back to their family domaines inspired by what they have learnt, and in turn converting their parents to some of the organic and biodynamic practices in operation here.

Florence and Simon are also very meticulous in their matching of barrel to vineyard, and have experimented with a number of different coopers over the years. There is a sense that the experiments here may continue forever, such is their perfectionist approach to do their utmost to coax the very best out of their terroirs and their wines.

They are hugely enthusiastic for the contribution they believe whole bunch fermentations bring to the wines, and 2022 takes the levels of whole bunches used to 70% in some of the cuvées. I have noticed increasing subtlety and delicacy in the wines from this domaine in the last few years, even in the warm vintages, and this has absolutely continued this year. The wines were moved from barrel to tank in mid-October to preserve the freshness will be bottled in early spring.

Highlights:

Gevrey-Chambertin, Clos Village

Gevrey-Chambertin, 1er Cru Les Goulots

		bottle	case of 6
DHGCH22B	Gevrey-Chambertin, Vieilles Vignes	£50.00	£300.00
DHGCV22B	Gevrey-Chambertin, Clos Village	£55.00	£330.00
DHGCS22B	Gevrey-Chambertin, Les Songes	£58.00	£348.00
DHGCP22B	Gevrey-Chambertin, 1er Cru La Perrière	£101.00	£606.00
DHGC22B	Gevrey-Chambertin, 1er Cru Les Goulots	£101.00	£606.00
DHGCC22B	Gevrey-Chambertin, 1er Cru Les Champonnets	£108.00	£648.00
DHMOM22B	Morey-Saint-Denis, 1er Cru Les Millandes	£101.00	£606.00
DHCSD22B	Clos-Saint-Denis, Grand Cru	£255.00	£1,530.00

Domaine Philippe Jouan, Morey-Saint-Denis. 3 ha.

I began buying wine here from Philippe's father, Henri. Now the next generation has embraced the family activity. Thomas, Philippe and Karin's son, is in apprenticeship at a local domaine, and will be taking over in due course. We are so proud to have these wines on our portfolio. I have written before that the wines seem to fly below the radar of many of the critics, but we sell them consistently well, year after year and they have a loyal following. I have also noticed a big increase this year in demand for older vintages. As a result, there is very little mature stock left.

There are very many very old vines on this estate. Some in Gevrey Aux Echézeaux are 'centenaires'. In the Chambolle parcels a majority are 80 years old; in Clos Sorbé they are 60 and 70 years old; and in Clos-St-Denis a large part are 85 years old.

Philippe is really satisfied with the vintage. With the casks of 2023 also in his small cellar, I have never seen it so full. He describes the vintage as floral and fruity. He was cautious in his extraction, and reduced time on skins to 14 days, noticing that the berries were small, and with thick skins. The wines have a really vibrant, juicy freshness behind the sweet fruit. The paradox of a very warm vintage producing such fresh wine is as evident here as anywhere else. Like a few others, Philippe took the wines out of barrel a little earlier this year, and they were all in tank by the end of October. It's not a fragile vintage, but he wants to preserve that freshness and the wines were all bottled by Christmas.

Highlights :

Gevrey-Chambertin, Aux Echézeaux

Morey-Saint-Denis, 1er Cru Clos Sorbé

		bottle	case of 6
DJMSD22B	Morey-Saint-Denis	£52.00	£312.00
DJCHM22B	Chambolle-Musigny	£61.00	£366.00
DJGCH22B	Gevrey-Chambertin, Aux Echézeaux	£60.00	£360.00
DJMCS22B	Morey-Saint-Denis, 1er Cru Clos Sorbé	£114.00	£684.00
DJCSD22B	Clos-Saint-Denis, Grand Cru	£190.00	£1,140.00

Domaine Confuron-Gindre, Vosne-Romanée. 11.5 ha.

The cellar which looked so starkly new and pristine two years ago now looks quite lived-in, and there are reassuring patches of mould on the walls. Winemaking and maturation is now all under one roof, which has considerably simplified their work. Edouard continues to work in partnership with his mother and father. They have different ideas on winemaking, as evidenced by tasting Edouard's own wines this year for the first time (see next page), but the three of them work well together and there has certainly been a cross-flow of ideas between father and son.

There is a bit more use of whole bunches here than there used to be: 25% this year for village wines and 30% for the Premiers Crus. It used to be difficult to taste here in November as the malolactic fermentations were so late. But since the new cellar was completed, this is no longer the case. Nevertheless, the young wines are always a bit denser and tannic-structured here. There are lots of old vines, of course, but it's easy to see that these are wines built to last. François is always keen to demonstrate this with an old bottle at the end of the tasting. We enjoyed a 1994 village Vosne this year.

They picked this year from 6th September, and reported a 40-42 hl/ha average across the domaine. The size of the domaine has reduced very slightly as a few parcels have been handed over to Edouard, but they still have over 60 separate parcels in their 11.5 ha.

Highlights:

Nuits-Saint-Georges

Vosne-Romanée, La Colombière

		bottle	case of 6
CGCOB22B	Coteaux Bourguignons	£10.50	£63.00
CGBOR22B	Bourgogne Rouge	£14.00	£84.00
CGGCH22B	Gevrey-Chambertin	£37.50	£225.00
CGNSG22B	Nuits-Saint-Georges	£37.50	£225.00
CGVOR22B	Vosne-Romanée	£37.50	£225.00
CGVOC22B	Vosne-Romanée, La Colombière	£48.50	£291.00
CGVRC22B	Vosne-Romanée, 1er Cru Les Chaumes	£56.00	£336.00
CGVBR22B	Vosne-Romanée, 1er Cru Les Brûlées	£56.00	£336.00
CGVBE22B	Vosne-Romanée, 1er Cru Les Beaumonts	£56.00	£336.00
CGVRS22B	Vosne-Romanée, 1er Cru Les Suchots	£73.00	£438.00
CGECH22B	Echézeaux, Grand Cru	£108.00	£648.00

Domaine Edouard Confuron, Vosne-Romanée. 1.8 ha.

How exciting to have a new domaine to offer this year! Edouard made a few wines in 2021, but this is the first year he has offered us some to sell. We've been waiting keenly to see what he would come up with. This is his own domaine, coming entirely from vineyards he either owns or has rented. One or two have moved across from his parents' domaine. He is making them in the old cellar, which belonged to his grandfather at the bottom of the village. It's a cramped and ramshackle place, where until 2020 they used to vinify the family domaine's wines, but he's made six excellent red wines: Coteaux Bourguignon (50% Gamay) and Bourgogne Rouge, which together make up about half of his total. And then a few barrels of four single vineyards in Nuits, Aux Allots, Gevrey, Les Seuvrées, and two really good and contrasting Vosne wines: charming and delicious, Le Pré de la Folie and the more serious, Hautes Maizières, which he refers to as 'my grand cru'. From such a small domaine we have an unsurprisingly tiny allocation, but it's a start, and the wines are a real credit to him.

He picked a couple of days earlier than at the family domaine. We know how keen he is on whole bunch fermentations. So, most of the wines retained about 50% of their stems. SO2 additions are very low, and he works the must less hard, concentrating more on infusion, he says, than extraction. Time on the skins is also closer to two weeks compared to the three or more at the family domaine.

The overall result is a range of really charming, flattering wines. They are more gentle than the wines he makes with his father and will be accessible for earlier drinking than those from the family domaine. He is working organically.

Highlights:

Nuits, Aux Allots

Vosne, Hautes Maizières

		bottle	case of 6
ECCOB22B	Coteaux Bourguignons	£17.00	£102.00
ECBOR22B	Bourgogne Rouge	£20.00	£120.00
ECNSG22B	Nuits St Georges, Aux Allots	£49.50	£297.00
ECGCH22B	Gevrey Chambertin, Les Seuvrées	£49.50	£297.00
ECVOP22B	Vosne Romanée, Le Pré de la Folie	£57.50	£345.00
ECVOH22B	Vosne Romanée, Les Hautes Maizières	£57.50	£345.00

Domaine Sylvain Cathiard et Fils, Vosne-Romanée. 12.4 ha.

This was the most exciting tasting here since the wonderful 2015s. The whole range looked great, with Nuits Murgers my wine of the trip. Amazing how time flies, but this is already Sébastien's 12th vintage. As many as I bought from his father. He presents a modest and reserved character, but he must be hugely proud of what he has achieved, and he responds openly and honestly to comments and questions. Things have changed hugely here in recent years with all the new projects and the new building to house the increased production from the Hautes Côtes vineyards, which now represent two thirds of the total area of the domaine, but Sebastien seems to be managing admirably this expansion. All the vineyards are now farmed organically, though without certification.

It is impressive to see the effects of this work in the new wines from the Hautes Côtes. Chaumes and Les Dames Huguette now look like wines with all the poise and class of the wines from the Côtes, even if without quite the same complexity. Though we should not forget that this is already his fourth vintage working these new vineyards. The newer still arrival in the increased portfolio, the generic Hautes-Côtes de Nuits, will take a year or two longer to reach quite this class.

All the wines show what I enjoy so much in the vintage: a really tight core of concentrated red fruit, with supremely attractive perfumes, and delightfully fresh and lively energy from great acidity support. All the wines vary between 12% and 13.6% alcohol.

Sébastien harvested in the Côtes for four days, from 2nd September, and then for five days in the Hautes-Côtes, from 7th September. He noted how at harvest the leaves were all still green, unlike in 2020. As always here, all the fruit was destemmed. By leaving the wine for a week after fermentation and then running it into a barrel cooler, he managed to delay malolactic fermentations, so that they only occurred between March and July. This is very important for him, in wanting to prolong the time in barrel. As usual, the wines will spend a second winter in barrel before bottling next spring. Sébastien feels that the vintage will be accessible more quickly than 2020 and 2018.

Highlights:

Hautes-Côtes de Nuits, Aux Chaumes

Nuits-Saint-Georges, 1er Cru Aux Murgers

SCBOA23B	Bourgogne Aligoté (NB 2023)	£21.00	£126.00
SCCOB22B	Côteaux Bourguignons, Les Croix Blanches	£26.00	£156.00
SCBOR22B	Bourgogne Rouge	£41.00	£246.00
SCHCN22B	Hautes Côtes de Nuits	£46.00	£276.00
SCHNC22B	Hautes Côtes de Nuits, Aux Chaumes	£47.00	£282.00
SCHND22B	Hautes Côtes de Nuits, Les Dames Huguette	£48.00	£288.00
SCGCH22B	Gevrey-Chambertin	£79.00	£474.00

SCNSG22B	Nuits-Saint-Georges	£79.00	£474.00
SCVOR22B	Vosne-Romanée	£89.00	£534.00
SCCHM22B	Chambolle-Musigny, Les Clos de l'Orme	£93.00	£558.00
SCNUT22B	Nuits-Saint-Georges, 1er Cru Aux Thorey	£172.00	£1,032.00
SCNUM22B	Nuits-Saint-Georges, 1er Cru Aux Murgers	£185.00	£1,110.00
SCVRR22B	Vosne-Romanée, 1er Cru Aux Reignots	£304.00	£1,824.00
SCVRO22B	Vosne-Romanée, 1er Cru En Orveaux	£304.00	£1,824.00
SCVRS22B	Vosne-Romanée, 1er Cru Les Suchots	£382.00	£2,292.00
SCVRM22B	Vosne-Romanée, 1er Cru Aux Malconsorts	£492.00	£2,952.00
SCRSV22B	Romanée Saint Vivant, Grand Cru	£1,225.00	£7,350.00

Domaine Gaston et Pierre Ravaut, Ladoix, Corton. 12 ha.

Vincent and Céline's son, Jules, is now well-established back at the domaine after completing his education and apprenticeships. Estates like this one, as well as Domaine Audoin in Marsannay, are increasingly important for us in supplying wines which are still relatively affordable. There are some great terroirs in both places, and no reason – that I can see – why wines from these villages shouldn't be considered as equal (at least potentially) to wines from the better-known villages. Geologically this is a complicated corner of Burgundy. We are at the fault line between the two Côtes: Beaunes and Nuits, and the laws are fantastically complex, depending on whether the appellation is Ladoix, Corton, or Corton-Charlemagne, and whether it is planted with red or white grapes. The Hautes Mourottes vineyard, for example, can produce wines at all three levels: village, Premier Cru and Grand Cru (Corton rouge).

Vincent represents the sixth generation of a domaine which has been bottling wine since the 1920s. This is really noteworthy. With typical Burgundian complexity, it still retains the original name of Gaston et Pierre Ravaut, but the estate now belongs to Vincent and Céline. 80% of the production is red. The 20% of whites are vinified in 400 litre casks.

2022 is their second year in organic conversion and the 2024 vintage will be certified organic. They have noticed this is lowering the total yield compared with the former days. They picked the whites from 2nd September and harvested over 9 days in total. The wines have a remarkable freshness and vivacity, full of red fruit – cherries in particular – as well as having plenty of structure. Vincent remarks that he sees quite a lot of tannin in the wines, which reminds him of wines in many ways similar to 2015 and 2016. As usual here, everything is destemmed. The grapes were worked gently, with a light extraction and very little pigeage, but these are wines which will age well. Yields are good, between 45 and 50 hl/ha.

Highlights:

Ladoix, 1er Cru Les Basses Mourottes

Aloxe-Corton, 1er Cru

		bottle	case of 6
DRBOA22B	Bourgogne Aligoté	£13.00	£78.00
DRLAB22B	Ladoix Blanc	£27.00	£162.00
DRCCH22B	Corton Charlemagne	£85.00	£510.00
DRLAD22B	Ladoix	£22.00	£132.00
DRLAC22B	Ladoix Les Carrières	£24.00	£144.00
DRLBR22B	Ladoix, 1er Cru Le Bois Roussot	£28.00	£168.00
DRLBM22B	Ladoix, 1er Cru Les Basses Mourottes	£28.00	£168.00
DRACO22B	Aloxe-Corton	£33.00	£198.00
DRACP22B	Aloxe-Corton, 1er Cru	£45.00	£270.00
DRCBR22B	Corton Bressandes, Grand Cru	£57.50	£345.00

Domaine Thierry Violot-Guillemard, Pommard. 8 ha

Joannès has free reign over all the strategic decisions here, though still needs his parents for admin. support. There's evidence here of a lot of experimentation with glass globes and small ceramic tanks for fermentation. The ceramic barrels allow some oxygen exchange, but much less than oak. So they help to preserve fresh, tight characteristics, especially in warm vintages. A casual glance in the cellar – virtually empty 18 months ago – shows how quickly we've moved from famine to feast. Côtes de Beaune villages have suffered disproportionately in recent years from frost and hail, so it's good to see the cellar groaning under the weight of all the barrels which they have been able to fill from 2022 and 2023. In addition to the domaine vineyards, there are another 15,000 bottles made from different sources of purchased fruit.

Harvest began on 29th August, with Pommard Epenots. Joannès feels the vintage has more concentration than 2019, but less extract than 2020.

There is a very cool feeling to all the wines here: ample freshness in everything we tasted, and such an attractive purity. All the wines range between 13% and 13.5%. Whole bunch fermentations are very close to Joannès' heart, with most of the wines showing 50% or more. This is already a great source of Pommard and the neighbouring appellations, and Joannès has proved himself a brilliant winemaker. We observe how their reputation is growing. The style reminds me in some ways of Domaine Fourrier, even though there are many differences of approach. At the top end, Rugiens and Epenots are both magnificent wines. In a vintage like this they reignite the debate as to why there are no red wine Grand Crus in the Côte de Beaune.

Highlights :

Pommard, 1er Cru La Platière

Pommard, 1er Cru Les Epenots

		bottle	case of 6
VGMEU22B	Meursault, Les Meix-Chavaux	£63.00	£378.00
VGBMD22B	Bourgogne, Les Maisons-Dieu	£26.00	£156.00
VGPEB22B	Pommard, En Brescul	£56.00	£336.00
VGPLP22B	Pommard, 1er Cru La Platière	£69.00	£414.00
VGPEP22B	Pommard, 1er Cru Les Epenots	£88.50	£531.00
VGPLR22B	Pommard, 1er Cru Les Rugiens	£88.50	£531.00

Domaine Philippe Garrey, Saint-Martin-sous-Montaigu, Mercurey. 5 ha.

The village of St Martin lies at the southern end of the Mercurey appellation. The climate is a little warmer here. We are only 15 miles south of Beaune, but there is a feel of a little extra ripeness in the grapes, and weight in the wine. Philippe farms everything himself, biodynamically since 2007, certified by Demeter since 2010.

He is not looking for power or extraction; for him, balance is crucial, often picking early favouring freshness over too much concentration. Grapes are picked into small 7kg boxes and receive a 4–5 day cold maceration before 20–23 days on the skins during and after fermentation, with natural yeasts only.

Philippe is a calm, considered guy. He speaks carefully and articulately in good English. His wines show a similar character – precise, well-crafted, and elegant. I'm not sure that this helps the wines but he is a very committed Arsenal supporter.

There is a new wine this year: The first harvest of a young plantation in Clos des Boilles Bourgogne Blanc, as well as a return of the Mercurey Blanc La Chagnée, which was not made in 2021. These two wines are 2/3 fermented in small ceramic tanks and 1/3 in new 350L oak barriques. But of course, the estate, like the appellation, is primarily focused on red wines. In 2022 there are some juicy, rich and explosively ripe flavours offset by a firm acidity. Whole bunches were used at around 30 – 40% in 2022, though Clos du Paradis is entirely destemmed. A small amount of sulphur was added only after malolactic fermentation. The reds age in barrel for 12 months, and new oak (lightly toasted) is used sensitively at 15% (a little more for Clos du Paradis and Beaune). Vines are a good age, with a large proportion in many of the cuvées 50 -60 years old. All wines range from 13% to 13.5%.

There is another new wine this year, new to us at least: a small allocation of the village wine from Le Châtelet vineyard where Philippe fills only two barrels.

Highlights:

Bourgogne, Clos des Boilles

Mercurey, 1er Cru Clos de Montaigu

		bottle	case of 6
PGMBC22B	Mercurey Blanc, La Chagnée	£28.00	£168.00
PGBOB22B	Bourgogne Blanc, Clos des Boilles	£19.50	£117.00
PGBOR22B	Bourgogne, Clos des Boilles	£20.00	£120.00
PGMEC22B	Mercurey, Le Châtelet	£25.50	£153.00
PGMCM22B	Mercurey, 1er Cru Clos de Montaigu	£30.50	£183.00
PGMLC22B	Mercurey, 1er Cru La Chassière	£30.50	£183.00
PGMCP22B	Mercurey, 1er Cru Clos du Paradis	£35.00	£210.00
PGBLS22B	Beaune 1er Cru, Les Sizies	£55.00	£330.00