

Gevrey-Chambertin Villages Pack (1 available)

Contains 1 bottle each:

Domaine Jerome Castagnier Gevrey-Chambertin 2012 (2706). Normally \$105.50

Domaine Drouhin-Laroze Gevrey-Chambertin 2014 (3355). Normally \$120.95

Burghound: Here too there is just enough wood to notice on the ripe and fresh nose that evidences notes of dark currant, earth and discreet game nuances. There is fine detail to the delineated and stony middle weight flavors that possess good richness on the fleshy if mildly edgy finish. As with several wines in the range there is quite a bit of gas present that is probably responsible for the edginess and my range takes this into account. 2020+. 87-89 Points

Domaine Gilbert et Christine Felettig Gevrey-Chambertin La Justice 2015 (4256). Normally \$126.50

Wine Advocate - Neal Martin: The 2015 Gevrey-Chambertin la Justice has a pastille-like purity on the nose, not complex but nicely focused with black cherries, blueberry and iodine scents gently unfolding, the 10% whole bunch deftly integrated. The palate is medium-bodied with fine, supple tannin. This is nicely focused with well-judged acidity, caressing and silky towards the long finish. If there is any justice, this should be in your cellar. 90-92 Points

Domaine Roblot-Marchand Gevrey-Chambertin La Croix des Champs 2015 (4480). Normally \$92.95

Darren Harris: Les Croix des Champs is located on the eastern side of the D974. More weight and power than the Chambolle-Musigny Les Pas de Chats and a different aromatic profile with mineral and earth in addition to the red-black fruits. The palate is racy and fresh with good intensity and fine acidity adding to the finish. I like the vibrancy very much. This too is very representative of its village and a great comparison with the Chambolle.

Domaine Marchand-Grillot Gevrey-Chambertin En Songe 2015 (4209). Normally \$116.95

Darren Harris: 30% new oak. Nose of black cherry, a touch of earth and some mineral notes. Terrific extract which is lively and intense but not heavy. Some creamy oak adds texture to what is already an deep and complex Villages wine. This is very smart and also punches above its weight.

Domaine Georges Lignier Gevrey-Chambertin 2016 (5082). Normally \$127.95

Jancis Robinson: From lieu-dit Le Fourneau. More Morey in style! Bright ruby. Very slight reduction but lively and round with lots of floral aromas on a fruity base. Sweet and fine. Fine boned. Much lighter and fresher than the average Gevrey. Chalky finish. Atypical. Very persistent and floral. 16.5/20

Normally \$690.80 for the 6 bottles. Super Special \$483.00

Gevrey-Chambertin 1er Cru Red Pack (1 available)

Contains 1 bottle each:

Domaine Jean-Michel Guillon Gevrey-Chambertin 1er Cru La Perriere 2012 (2142). Normally \$169.95

Burghound: Once again there is borderline generous oak surrounding the red and dark cherry aromas that display background nuances of the sauvage and earth. There is an equally refined mouth feel to the overtly mineral-inflected medium-bodied flavors that terminate in an energetic, saline and mildly austere finish that offers fine length if not quite the overall depth of the Champeaux though this may well develop with time in bottle. A Sweet Spot Wine. 89-92 Points

Albert Bichot Gevrey-Chambertin 1er Cru Lavaux-St-Jacques 2014 (3066). Normally \$199.95

Wine Enthusiast - Roger Voss: This rich wine is dense with dark tannins and concentrated structure. The vineyard, with cool winds from the valley behind, gives wines that demand aging with their tannins and fragrant fruit. The aftertaste is full of promise. Drink after 2022. 94 Points

Domaine Henri Magnien Gevrey-Chambertin 1er Cru Les Champeaux 2014 (3447). Normally \$234.95

Guide Hachette: A menthol-like character with hints of cherry and redcurrant creates an engaging and complex nose, while a full-bodied, silky and very fine texture gives a feeling of fullness in the mouth. An already pleasant wine, which will be at its peak in a few years

Domaine Drouhin-Laroze Gevrey-Chambertin 1er Cru Au Closeau 2015 (4019). Normally \$182.95

Tim Atkin MW: Au Closeau is a Drouhin-Laroze monopoly on the Morey-St-Denis side of Gevrey located just below Mazis-Chambertin. It's a glossy, perfumed, eminently drinkable red showing the stylish oak integration that's part of the new approach at the domaine. Rich, exotic, yet underpinned by acidity and tannins. 2022-29. 94 Points

Domaine Drouhin-Laroze Gevrey-Chambertin 1er Cru Clos Prieur 2015 (4018). Normally \$182.95

Burghound: Background notes of wood toast and earth easily allow the pretty, fresh and cool aromas of red and dark currant, forest floor and spice nuances to be appreciated. There is really lovely detail to the attractively textured, intense and beautifully complex medium weight flavors that deliver excellent length on the well-balanced finale. While this is presently somewhat youthfully austere, it still should drink relatively well early on. 90-93 Points

Domaine Drouhin-Laroze Gevrey-Chambertin 1er Cru Craipillot 2015 (4020). Normally \$182.95

Burghound: An exuberantly fresh nose offers notes of red cherry and currant that are liberally laced with earth, spice and oak hints. There is once again good vibrancy to the generously proportioned and fleshy medium-bodied flavors that display a mild touch of rusticity on the balanced finish. Overall this is finer than the En Champs but doesn't necessarily offer any better quality despite its 1er status. 89-92 Points

Normally \$1153.70 for the 6 bottles. Super Special \$807.00

Chambolle-Musigny Villages Pack NEW (5 available)

Contains 1 bottle each:

Domaine Michel Noellat Chambolle-Musigny 2014 (3455). Normally \$132.50

Domaine Michel Noellat Chambolle-Musigny 2015 (3939). Normally \$143.95

Wine Advocate - Neal Martin: The 2015 Chambolle-Musigny Village comes from Les Noirots. It offers plenty of dark cherry and crushed strawberry fruit on the nose, nicely defined and offering a pastille-like purity. There is certainly good intensity here. The palate is medium-bodied with fine tannin, a mixture of black and red berry fruit tinged with allspice and white pepper, fanning out gently towards the poised finish. This is a deftly-made, unpretentious Chambolle-Musigny that will give several years of drinking pleasure. 89-91 Points

Domaine Marchand-Grillot Chambolle-Musigny 2015 (4214). Normally \$124.95

Darren Harris: The black sheep of the family. The rest of Marchand-Grillot's wines are from Gevrey-Chambertin but this Chambolle-Musigny sings of its location. It is wonderfully aromatic with mostly red fruits and flowers. The mid palate texture is rounded and mouth coating suggesting old vines and low cropping. Often I find makers from across the border don't handle more elegant vineyards well but this is classic Chambolle made with a deft hand. Certainly with Premier Cru weight but so supple like the best the commune can produce. Delicious!

Domaine Jerome Castagnier Chambolle-Musigny 2015 (3595). Normally \$112.50

Wine Spectator: Vibrant, this red exudes violet, black cherry, blackberry and earth flavors. The firm backbone lends plenty of support, leaving room for a beam of pure cherry on the lingering aftertaste. Best from 2021 through 2036. 92 Points

Domaine Fougeray de Beauclair Chambolle-Musigny Les Veroilles 2015 (4538). Normally \$150.50

Jancis Robinson: Cask sample. The plot is just 1 metre away from Bonnes Mares, apparently. Deep crimson. Ripe and savoury on the nose, rocky but deep in fruit. This is much better balanced than any of the Fougeray de Beauclair reds tasted so far. It has firm dry tannins filled out with dark fruit and then freshness to make it whole. 16.5/20

Domaine Bertagna Chambolle-Musigny Le Village 2016 (4968). Normally \$151.95

Darren Harris: From a single parcel in the lieu-dit Le Village which adjoins the 1er Cru Les Feusselottes and Les Carrières. Old vines - 2/3 are 70+ years old. Deep red-purple. Very lifted aromatic nose with spicy red fruit. The palate displays the same character with minerals and spice and a wonderful freshness. Good weight. Finishes long with a little tannin on the end. The old vines ensure that this is always a high class Villages Chambolle.

Normally \$816.35 for the 6 bottles. Super Special \$571.00

Chambolle-Musigny 1er Cru Pack (2 available)

Contains 1 bottle each:

Domaine des Chezeaux (Ponsot) Chambolle-Musigny 1er Cru Charmes 2014 (3640). Normally \$235.00

Wine Advocate - Neal Martin: The 2014 Chambolle Musigny 1er Cru les Charmes has a tightly-wound bouquet that does not require too much encouragement to reveal scents of macerated small red cherries, blueberry and a hint of cold flint. There is something "cool" about this nose (temperature speaking). The palate is fresh and vibrant on the entry. I like the tannins here, precise and perhaps a little rigid, yet they frame the red berry fruit with style and lend wonderful mineralité on the finish. This is an impressive Chambolle Charmes that should age with style and grace. 92-94 Points

Domaine Michel Noellat Chambolle-Musigny 1er Cru Les Noirots 2014 (3462). Normally \$175.00

Domaine Roblot-Marchand Chambolle-Musigny 1er Cru Les Noirots 2014 (3362). Normally \$128.95

Darren Harris: A nose of dark fruit, restrained spice and earthy minerals. Finely structured with dark cherry, violets. Concentrated but not heavy. Layered palate with more savoury minerals rising on the finish. A mini Bonnes-Mares comes to mind with its restrained, brooding power and underlying muscularity.

Domaine Christian Clerget Chambolle-Musigny 1er Cru Les Charmes 2015 (4500). Normally \$257.95

Bill Nanson "The Burgundy Report": One part of this cuvée is just across from Les Amoureuses, plus 3 other small parcels. Bigger, but not simple and easy; there's a vibrancy and mineral aspect here, slowly adding a gorgeous floral-ity too. Faint reduction, extra tannin, but no grain. Really super, then it narrows into a more mineral finale. A long narrow, persistent line of flavour. Delightful...

Domaine des Chezeaux (Ponsot) Chambolle-Musigny 1er Cru Charmes 2015 (3984). Normally \$235.00

Decanter Magazine: Pure raspberry nose with exquisite aromas that one hopes to find, not always with success, in Chambolle. Heady and seductive. Rich, sleek fruits dance on the intense palate with nervous energy, backed by fine acidity that gives persistence and drive. Long, classy finish. Drinking Window 2018 - 2030. 93 Points

Domaine Olivier Guyot Chambolle-Musigny 1er Cru Les Baudes 2016 (5192). Normally \$235.95

Darren Harris: Red with a purple rim. Raspberry, nutmeg and other hard spices. A cherry pit character adds a intriguing note. Located below the Grand Cru Bonnes-Mares this wines shares many characteristics. Defined tannins on the finish will ensure a long life in the cellar.

Normally \$1267.85 for the 6 bottles. Super Special \$887.00

Vosne-Romanee Villages Pack #1 (3 available)

Contains 1 bottle each:

Domaine Christian Clerget Vosne-Romanee Les Violettes 2015 (4294). Normally \$195.00

Burghound: (from .50 ha parcel planted in 1946; Les Violettes abuts Clos de Vougeot). As the name would suggest there are indeed nuances of violets on the perfumed nose of red and dark currants that is liberally laced with various spice elements. The sleek, focused and vibrant middle weight flavors possess excellent depth and persistence for a villages level wine; moreover the natural class of Vosne is evident and this is worth checking out. 2021+. 89-91 Points

Domaine Fougeray de Beauclair Vosne-Romanee Les Damodes 2015 (4539). Normally \$150.50

Darren Harris: A 0.25 hectare parcel of 55 year old vines adjoining Les Malconsorts on the Nuits-St-Georges border. Most producers use the spelling "Damaudes", however, Fougerey de Beauclair choose the Nuits spelling "Damodes". A cool nose of black-red fruits - raspberry, blackberry with spice, violets and little smoke. Very aromatic. Round and concentrated on the mid palate with many layers. Autosuggestion or not, there is a mini-Malconsorts thing happening here. The wine finishes with minerals and serious, defined tannins. A real winner.

Domaine Jacques Cacheux Vosne-Romanee Les Ormes 2015 (5140). Normally \$153.95

Vosne-Romanee Les Ormes is one of the domaine's lieut-dits. It is a fine wine which speaks of its noble commune. Expect to see violets, plums and spice with a mineral finish. I only know of one other bottler of this vineyard.

Domaine Christian Clerget Vosne-Romanee Les Violettes 2016 (5101). Normally \$227.95

Burghound: (from .50 ha parcel planted in 1946; Les Violettes abuts Clos de Vougeot). This is also quite elegant and spicier with its blend of both red and blue pinot fruit, violet, sandalwood and an interesting hint of hoisin. The round, delicious, sappy and caressing medium-bodied flavors possess fine concentration before culminating in a firm but not austere finale. A high quality Vosne villages. 2023+. 89-91 Points

Domaine Cheillon-Chezeaux Vosne-Romanee 2016 (5024). Normally \$112.95

Darren Harris: 100% from the lieu-dit of La Croix Blanche. Deep red colour. Nose of spicy red fruits and flowers, open and aromatic. Unmistakably Vosne-Romanee. The palate is medium bodied with pristine, fleshy, juicy fruit typical of 2016. Just the right level of extract to produce a fine, balanced Vosne. Finishes with more spice and minerals and fine grained tannins. A delight at this level.

Domaine Cheillon-Chezeaux Vosne-Romanee 2017 (5756). Normally \$117.50

Darren Harris: 100% from the lieu-dit of La Croix Blanche. Aromatic and fresh with spicy red fruit, violets and a some of the citric acidity that runs through many of the 2017's. Medium weight with good length. A classic Vosne-Romanee Villages.

Normally \$957.85 for the 6 bottles. Super Special \$670.00

Vosne-Romanee Villages Pack #2 (3 available)

Contains 1 bottle each:

Domaine Michel Noellat Vosne-Romanee 2014 (3456). Normally \$148.50

Darren Harris: A blend from three parcels in Vosne - Aux Communes, Les Ormes and Les Vigneux (an important part of Henri Jayers Vosne). All over 40 years of age. Deep nose of black-red fruit, violets, spice, herbs and smoke. A pleasing depth of fruit on the palate, textured, with good underlying structure. Finishes savoury with nice length. Excellent drinking.

Domaine Jerome Chezeaux Vosne-Romanee 2015 (4068). Normally \$120.95

Jancis Robinson: Cask sample. Lovely pure fruit; really fragrant and nimble on the nose. Excellent bitter juniper notes contrasting with the ripe red fruit, and just enough tannin to give some grain to the finish. Renders the perfume of

the appellation very well. 17/20

Domaine Michel Noellat Vosne-Romanee 2015 (3940), Normally \$156.95

Wine Advocate - Neal Martin: The 2015 Vosne-Romanée Village comes from les Communes and a small parcel in Aux Ormes. A little deeper in color than the Nuits Saint-Georges. The fruit here is darker than the other crus, perhaps demonstrating a little more skin maceration, though it maintains satisfying delineation and focus. The palate is medium-bodied with sappy black fruit tinged with sea salt. Nicely balanced, if just a little heavy on the finish, this "hearty" Vosne-Romanée is best consumed over the next 5-6 years. 85-87 Points

Domaine Jacques Cacheux Vosne-Romanee 2015 (4568). Normally \$133.50

Domaine Jean Chauvenet Vosne-Romanee 2016 (5065). Normally \$132.95

Burghound: (from Ravioles). A discreet touch of wood can be found on the spicy mix of red currant and plum scents. There is fine volume to the round, rich and velvety middle weight flavors that possess sneaky good length and a lovely sense of harmony. This should be a quality Vosne villages in time. 2022+. 88-91 Points

Domaine Robert Sirugue Vosne-Romanee 2015 (4673). Normally \$144.50

Normally \$837.35 for the 6 bottles. Super Special \$586.00

Nuits-St-Georges Villages Pack (8 available)

Contains 1 bottle each:

Domaine Gilbert et Christine Feletting Nuits-St-Georges 2015 (4254). Normally \$115.95

Wine Advocate - Neal Martin: The 2015 Nuits-Saint-Georges Village was cropped at just 25 hectoliters per hectare and saw 50% new oak (not that you could really tell). It had just a touch of reduction, although there appeared to be sufficient blackberry and bilberry fruit underneath. The palate is medium-bodied with slightly chewy tannin that fortunately do not detract from the delineation or precision, whilst I particular enjoy the sorbet-like freshness and delicacy demonstrated by the finish, thanks to the fineness of the tannin. Just an outstanding village cru from Feletting. 90-92 Points

Domaine Jean Chauvenet Nuits-St-Georges 2015 (4053). Normally \$108.95

Burghound: (from the northern portion of Nuits, specifically Aux Allots and Aux St. Jacques). This is distinctly earthy with plenty of humus and forest floor characters infusing the notably ripe liqueur-like black pinot fruit aromas. There is excellent concentration to the sleek and sappy medium-bodied flavors that are quite serious, all while retaining impeccable balance on the lingering finish. This energetic effort is a fine Nuits villages and worth a look. 2022+. 89-91 Points

Seguin-Manuel Nuits-St-Georges Vieilles Vignes 2015 (4467). Normally \$132.50

Wine Advocate - Neal Martin: The 2015 Nuits Saint Georges Vieilles Vignes is from a new source this year. It has an intense bouquet with dark berry fruit and wild hedgerow scents, a nose that wants to make an impression. The palate is medium-bodied with citrus fresh black cherry and strawberry fruit, fleshy with supple tannins with a vibrant finish that just needs to flesh out. This is worth looking out for. 90 Points

Domaine Michel Noellat Nuits-St-Georges 2015 (3941). Normally \$120.95

Wine Advocate - Neal Martin: The 2015 Nuits Saint-Georges Village comes from two parcels in Aux Allots and Aux Barrières. It has a fragrant bouquet with blackcurrant pastilles, raspberry coulis and overripe Satsuma aromas. There is just a touch of reduction here. The palate is very well balanced, spicier than the other village cru, quite elegant and poised towards the silky smooth finish. This is a lovely village cru. 88-90 Points

Domaine Jean Chauvenet Nuits-St-Georges 2016 (5056). Normally \$110.50

Jancis Robinson: Cask sample. Mid crimson. Deliciously fragrant with red fruit and almost a touch floral. Light and

juicy on the palate and then with decent persistence. Scented on the palate as much as on the nose. Dry, chalky texture well suited to the fragrance. No need to wait too long to enjoy this. 16/20

Domaine Cheillon-Chezeaux Nuits-St-Georges Vieilles Vignes 2016 (5022). Normally \$91.95

From 1.61 hectares of vines in the lieux-dits of Les Charmois, Aux Athees, Aux Tuyaux and Aux Herbues. The vines are 60 years of age. Intense with great old vine character.

Normally \$680.80 for the 6 bottles. Super Special \$476.00

Nuits-St-Georges 1er Cru Pack (2 available)

Contains 1 bottle each:

Domaine Cheillon-Chezeaux Nuits-St-Georges 1er Cru Aux Champs-Perdrix 2013 (2668). Normally \$117.95

Aux Champs Perdrix is a small vineyard at the Vosne-Romanee end of Nuits-St-Georges. The style is fine and elegant. There are not many owners of this Premier Cru. Domaine Cheillon-Chezeaux own just 0.36 hectares.

Domaine Jean Chauvenet Nuits-St-Georges 1er Cru Rue de Chaux 2015 (4056). Normally \$162.95

Burghound: Moderate wood influence surrounds the ultra-fresh if somewhat somber aromas of black cherry, plum, earth and once again a whiff of the sauvage. There is a distinct sense of restraint to the cool, precise and concentrated middle weight flavors that also evidence a sleek muscularity to the lingering, complex and built-to-age finish. This is a powerful and notably serious effort that is most impressive though I underscore that it will not be an enticing candidate for early consumption. 2027+. 90-93 Points

Domaine Jerome Chezeaux Nuits-St-Georges 1er Cru Aux Boudots 2015 (4066). Normally \$151.50

Jancis Robinson: This has the flesh and richness missing from their Charbonnières Vieilles Vignes. Fragrant violet character. Confident tannin and tangy acidity. Built to last – though not as foursquare as some Nuits-St-Georges. 17+/20

Domaine Michel Noellat Nuits-St-Georges 1er Cru Les Boudots 2015 (3950), Normally \$239.50

Wine Advocate - Neal Martin: The 2015 Nuits Saint-Georges 1er Cru Aux Boudots demonstrated a little reduction on the nose when I tasted it from barrel, though there was clearly plenty of fruit underneath. The palate is medium-bodied with sappy black fruit tinged with black pepper and licorice. I appreciate the energy conveyed by this Nuits Saint-Georges and it gently fans out towards the "confident" finish, offering a lovely peppery aftertaste. 91-93 Points

Domaine Cheillon-Chezeaux Nuits-St-Georges 1er Cru Aux Champs-Perdrix 2016 (5017). Normally \$133.95

Darren Harris: Deep red. Compared to the prior wines the Champs Perdrix is a little closed today. It is located high at the Vosne end with very little topsoil. As Jasper Morris says the wine is always "fine boned". Cheillon-Chezeaux own half of the total vineyard area of 0.73 hectares. The wine displays mineral and fruit notes, with bright earth on the nose. The palate is cherries and plums with a significant mineral streak. Less exuberant than the other wines but may be just needs a little more time to open up.

Domaine Cheillon-Chezeaux Nuits-St-Georges 1er Cru Les Crots 2016 (5018). Normally \$133.95

Darren Harris: I always find Les Crots to be the most elegant of the Nuits 1er Crus here. The 2016 has lifted fruit with cherry and plum. Aromatic and floral. The palate is very fine for Nuits-St-Georges showing juicy 2016 fruit coating fine grained tannins. There is a real sense of elegance here that makes the wine very appealing right now.

Normally \$939.80 for the 6 bottles. Super Special \$657.00