

**Darren Harris**

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**Subject:**

Weekend Burgundy Bin Ends 6-Packs



Good morning,

Before you settle back for the long weekend take a look at our Weekend Burgundy Bin Ends 6-Packs. There's some lovely drinking for a song! To order simply email [Darren@grandmillesime.com.au](mailto:Darren@grandmillesime.com.au). First-in, first-served!



## **White #1 Domaine Brigitte Berthelemot Bins Ends Pack (1 only!)**

Comprises 1 bottle each:

## **Domaine Brigitte Berthelemot Puligny-Montrachet 1er Cru La Garenne 2012 (1876). Normally \$128.95**

In the middle ages at Garenne was a woodland reserved for hunting by the local lord or monastery. This site did belong to the Abbey of Mazieres. Located high on the slope it produces an elegant wine. Domaine Berthelemot own a tiny 0.2215 hectare parcel which was planted in 1935 and 1992. 2012 is the first vintage of this wine.

## **Domaine Brigitte Berthelemot Beaune 1er Cru Clos des Mouches Blanc 2015 (3747). Normally \$155.00**

### **Darren Harris**

Grapefruit, nuts, slate. The palate shows the same characters with some gun flint and a hint of sulphides adding complexity. Textured, slinky and lifted with high acidity and no excess fat. Quite piercing with a lime and salt character on the finish.

## **Domaine Brigitte Berthelemot Monthelie Blanc 2015 (3745). Normally \$69.95**

### **Producer**

From similar sized (small) parcels in Champ Rond and les Riottes (which is a Premier Cru). The Champ Rond grapes give a fullness to the palate whilst the Riottes add minerality and a delicacy.

## **Domaine Brigitte Berthelemot Meursault Les Tillets 2015 (3751). Normally \$109.95**

## **Domaine Brigitte Berthelemot Monthelie Blanc 2016 (4624). Normally \$71.95**

### **Darren Harris**

There's a lot of pleasure to be had with the wines of Monthelie. This sleepy town adjoining Meursault and Volnay produces whites and reds of quality at reasonable prices. Berthelemot's Monthelie Blanc is a blend of two parcels: the 1er Cru Les Riottes and Champ Rond. They only have 0.11 hectares in each vineyard so a blend is a necessity, even though one of the parcels is Premier Cru.

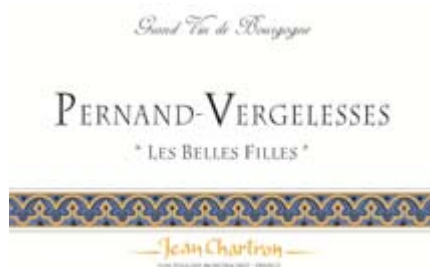
Nose of French patisserie with lemon curd. The palate is full of citric notes, is fresh with excellent acid and nice grip. There are some flowers and minerals. This wine looks like a theoretical blend of Puligny-Montrachet and Chablis - it is racy and fresh with an appealing depth of flavour.

## **Domaine Brigitte Berthelemot Puligny-Montrachet Les Levrons 2016 (4629). Normally \$111.50**

### **Bourgogne Aujourd'Hui**

Intense nose of yellow fruits, with notes of pastry. Nice balance in the mouth, with a creamy side and tension in the finish. 16/20

**Normally \$647.30 for the 6 bottles. Super Special \$453.00**



# White #2 Domaine Jean Chartron Bins Ends Pack (4 only)

Comprises 1 bottle each:

## Domaine Jean Chartron Rully Montmorin 2014 (2640). Normally \$53.50

**Wine Advocate - Neal Martin**

The 2014 Rully Montmorin, which sees 10% new oak for eight to nine months, has a slightly candied bouquet with touches of lime and orange zest unfurling with time. The palate is fresh on the entry, nice and saline in the mouth, gently opening towards the satisfying lime and green apple finish. This is a lovely little Rully that will give pleasure over several years, though I would not slap your wrist should you open it over the next few months. 87-89 Point

## Domaine Jean Chartron Pernand-Vergelesses Les Belles Filles 2014 (3063). Normally \$79.95

**Wine Advocate - Neal Martin**

The 2014 Pernand-Vergelesses Les Belles Filles already has quite an endearing bouquet with white peach and nectarine aromas that gently "balloon" from the glass. The palate is fresh and vibrant with dried honey and citrus notes, good mineralité and the 25% new oak rounding out but not dominating the finish. This is worth checking out. 88-90 Points

## Domaine Jean Chartron Savigny-les-Beaune Pimentiers 2014 (3062). Normally \$79.95

**John Gilman "View from the Cellar"**

The 2014 Savigny-lès-Beaune "les Pimentiers" Blanc from Domaine Jean Chartron is also very fine, delivering a fine aromatic constellation of lime, a touch of crab apple, quince, white flowers, stony minerality and a topnote of orange peel. On the palate the wine is deep, fullbodied, crisp and nicely reserved in profile, with a good core, lovely focus and grip and a bright, snappy finish. This will want at least a year in the cellar to more fully blossom, but will be delicious. 2017-2035. 90 Points

## Domaine Jean Chartron Savigny-le-Beaune Les Pimentiers 2015 (3405). Normally \$81.95

**John Gilman "View from the Cellar"**

The 2015 vintage produced some lovely examples of Savigny blanc, in the cases where producers were not hustling to bring in their red grapes first in the village. This of course was not an issue at Domaine Chartron and their 2015 Pimentiers Blanc is excellent, offering up a vibrant nose of apple, pear, lime zest, chalky soil tones, spring flowers and discreet base of vanillin oak. On the palate the wine is deep, full-bodied, crisp and very well-balanced, with a good core, fine length and grip and a long, vibrant and nascently complex finish. 2016-2025+. 91 Points

## Domaine Jean Chartron Pernand-Vergelesses 2015 (3488). Normally \$79.50

## Domaine Jean Chartron Pernand Vergelesses Les Belles Filles 2017 (5242). Normally \$102.50

**John Gilman "View from the Cellar"**

The Pernand-Vergelesses blanc was one of the wines not produced in 2016 chez Chartron and I was happy to see it back in its customary place in this vintage. The wine is very pretty and stylish on the nose, wafting from the glass in a mix of apple, lemon, chalky soil tones, white flowers and a top note of citrus zest. On the palate the wine is crisp, full-bodied and has a nice touch of stylistic reserve to it today, with a good core, fine soil signature and lovely focus and

grip on the long finish. This is not quite as complex out of the blocks as the Savigny blanc, but that may come with a bit of bottle age. 2019-2035. 89+ Points

**Normally \$477.35 for the 6 bottles. Super Special \$334.00**



## Red #1 Domaine Albert Morot Bins Ends Pack (1 only!)

Comprises 1 bottle each:

**Domaine Albert Morot Beaune 1er Cru Les Aigrots Rouge 2012 (1970). Normally \$93.50**

**Wine Enthusiast - Roger Voss**

Poised between a rich, soft Pinot Noir and one with structure, this wine from a lesser-known premier cru is delicious. The fruits are restrained, but there is exuberance from the acidity, the fine tannins and the jammy finish. A wine that is evolving already, but will also age well. 92 Points

**Domaine Albert Morot Beaune 1er Cru Les Bressandes 2012 (1971). Normally \$103.50**

**Stephen Tanzer**

Bright, dark red. Complex, expressive nose combines redcurrant, spices, licorice and leather. Silky-sweet in the mouth; a texture apart from the previous 2012s. Lovely fat and fullness to the fresh red fruit flavors. This very sexy Beaune wine really saturates the palate, finishing with a serious tannic spine and lovely lingering red fruit intensity. 92 Points

**Domaine Albert Morot Beaune 1er Cru Les Teurons 2014 (3130). Normally \$108.50**

**Burghound**

This is notably more deeply pitched than the other wines in the range with its very somber and cool notes of plum, dark berries, earth, forest floor and humus. There is good richness to the dense, intense and sleek middle weight plus flavors that despite the richness retain a fine sense of delineation before terminating in a dusty, muscular, palate coating and overtly austere finish. This is definitely going to require extended time in bottle before it becomes more civilized as the youthful austerity is likely to persist for several years. Recommended provided this is cellared for a minimum of 5 years first. (Drink starting 2024). 92 Points

**Domaine Albert Morot Beaune 1er Cru Les Toussaints 2014 (3126). Normally \$102.95**

**Wine Enthusiast - Roger Voss**

This is a ripe wine. Red plum and berry fruits are given weight and richness by the solid tannins, smoky flavors and the dryness at the heart of the wine. Give this structured wine time to develop and drink from 2021. 92 Points

## **Domaine Albert Morot Beaune 1er Cru Les Teurons 2015 (4238). Normally \$108.95**

**Vinous: Stephen Tanzer**

(only about halfway through its malo): Bright, medium ruby-red. Extremely primary scents of kirsch and licorice. A wine of huge material but in need of the refinement of a racking. The black fruit and licorice flavors are accompanied by a tarry nuance. Very primary and very young, with its substantial tannins seemingly well supported by its impressive stuffing. Showed more animal and leather notes with air, which is typical for this often Gevrey-like Beaune wine. 90-92 Points

## **Domaine Albert Morot Beaune 1er Cru Les Bressandes 2015 (4235). Normally \$108.95**

**The Fine Wine Review**

Beautiful finesse here with lightness on the palate. The wine is long in the mouth with slight earthiness to the fruit to add complexity. 93 Points

**Normally \$626.35 for the 6 bottles. Super Special \$438.00**



## **Red #2 Domaine Chevillon-Chezeaux Bins Ends Pack (1 only!)**

Comprises 1 bottle each:

### **Domaine Chevillon-Chezeaux Nuits-St-Georges 1er Cru Les Crots 2012 (2242). Normally \$117.95**

Located just south of the village. Richer, darker, deeper fruit flavours. Spice, plum, earth, violets. From a tiny 0.24 hectare holding.

### **Domaine Chevillon-Chezeaux Nuits-St-Georges 1er Cru Les Bouscelots 2013 (2669). Normally \$117.95**

Les Bouscelots is located at the northern end of Nuits-St-Georges close to Vosne-Romanee. Here the wines tend to display more perfume and elegance - a theoretical combination of Nuits and Vosne. The domaine's holdings are just 0.36 hectares.

### **Domaine Chevillon-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 Chevillon-Chezeaux own just 0.36 hectares.

**Domaine Chevillon-Chezeaux Nuits-St-Georges 1er Cru Les Bousselots Rouge 2014 (3282). Normally \$113.95**

**Domaine Chevillon-Chezeaux Nuits-St-Georges 1er Cru Les Porets 2014 (3284). Normally \$105.50**

A tiny holding of 0.23 hectares. Located close to Les St-Georges this vineyard is powerful and structured with wild aromatics and often a note of liquorice.

**Domaine Chevillon-Chezeaux Nuits-St-Georges Vieilles Vignes 2014 (3287). Normally \$76.50**

**Normally \$649.80 for the 6 bottles. Super Special \$454.00**



## **Red #3 Domaine Roblot-Marchand Bins Ends Pack (1 only!)**

Comprises 1 bottle each:

**Domaine Roblot-Marchand Chambolle-Musigny 2012 (4508).  
Normally \$79.50**

**Darren Harris**

Maraschino cherry, smoke, a hint of earth. Elegant and aromatic. A background note of dried woody Asian spice - star anise and sesame. Five spice? Light and zippy on the palate. Very Chambolle in weight with a dry, elegant finale.

**Domaine Roblot-Marchand Chambolle-Musigny 1er Cru Les Noirot 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 Roblot-Marchand Chambolle-Musigny 2015 (4478).  
Normally \$93.95**



## **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.

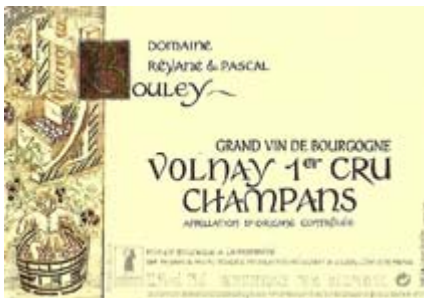
## **Domaine Roblot-Marchand Gevrey-Chambertin Chazieres 2015 (4479). Normally \$92.95**

## **Domaine Roblot-Marchand Vosne-Romanee 1er Cru Les Rouges du Dessus 2015 (4481). Normally \$140.95**

**Darren Harris**

Deep red colour. Completely different aromatic profile to the Chambolles. Raspberry and cherry and a very pronounced Asian spice element. On the palate the wine is dark fruit and violets with exotic spice elements and a stoney mineral tang. Balanced, fresh and medium bodied on the mid palate. I like the way the tannins gently enter and drive the wine to its finish. Benchmark refined Vosne-Romanee from a great vintage.

**Normally \$629.25 for the 6 bottles. Super Special \$440.00**



## **Red #4 Domaine Pascal Bouley Bins Ends Pack (5 only)**

Comprises 1 bottle each:

## **Domaine Pascal Bouley Monthelie 1er Cru Les Clous 2014 (4324). Normally \$72.50**

**Burghound**

An attractively spicy nose features perfumed notes of plum, black raspberry and soft earth nuances that are also reflected by the delicious and lush medium weight flavors that are shaped by relatively fine tannins on the ever-so-mildly austere, balanced and persistent finale. This is firmer but finer than the Fournereaux but not more complex or longer. 2021+. 89 Points

## **Domaine Pascal Bouley Volnay 1er Cru Champans 2014 (4329). Normally \$106.50**

**Burghound**

A pretty, cool and very restrained nose of ripe red currant, dark cherry and soft earth and spice notes are also trimmed in a deft touch of wood. The supple yet powerful medium weight flavors possess good size and weight while displaying a relatively refined mouth feel thanks to the fine-grained tannins, all wrapped in a concentrated, balanced

and impressively persistent finish. This classy and beautifully balanced Champans will need 5 to 7 years to shed at least some of its tannic core and should reward 10 to 12. 2024+. A Sweet Spot Wine. 92 points

## **Domaine Pascal Bouley Volnay 1er Cru Clos des Chenes 2014 (4328). Normally \$106.50**

### **Burghound**

Here too a background application of wood sets off the attractively layered nose that features notes of spice, pungent earth and a cool but ripe mix of various red berry fruit and plum scents. There is excellent punch to the intense and broad-shouldered flavors that exhibit a sleek muscularity as well as ample minerality on the powerful and youthfully austere finale. This is impressive if not quite as harmonious as the Champans. Still, this very firmly structured effort is worth checking out provided that you have at least some patience. 2026+. A Sweet Spot Wine. 91 Points

## **Domaine Pascal Bouley Volnay 1er Cru Robardelle 2014 (4325). Normally \$102.95**

### **Burghound**

There are subtle hints of menthol and violet sitting atop the spicy red and dark currant aromas that are lightly nuanced with earth and spice. The lilting, lacy and racy middle weight flavors possess really lovely detail before culminating in a mineral-inflected saline and ever-so-mildly austere finish. This is a textbook Volnay of finesse but even so it will need all of 8 to 10 years to shed the firm core of tannins. 2022+. 90 Points

## **Domaine Pascal Bouley Volnay 1er Cru Santenots 2014 (4327). Normally \$102.95**

### **Burghound**

(from Santenots Blanc). A background application of wood sets off earthy and somber aromas of both red and dark berries, spice and warm earth nuances. There is a seductive, even lush mouth feel to the very round and impressively concentrated flavors that exude plenty of minerality on the mildly austere finale. This is a very serious and muscular wine that possesses good depth but not nearly the refinement of the best here. 2022+. 90 Points

## **Domaine Pascal Bouley Volnay 1er Cru Robardelle 2015 (4438). Normally \$112.95**

### **The Fine Wine Review**

With but two barrels (about 600 bottles) of this wine in 2015, there is no new wood here. The wine is floral and perfumed in the nose. The mouth is round and deep with yellow peach and dark fruits, and it shows good freshness and finesse. 90-93 Points

**Normally \$604.35 for the 6 bottles. Super Special \$423.00**





## Red #5 Domaine Brigitte Berthelemot Bins Ends Pack (3 only)

Comprises 1 bottle each:

### Domaine Brigitte Berthelemot Pommard Noizons 2010 (420).

**Normally \$89.95**

#### Decanter Magazine

Decanter World Wine Awards 2013 equal top Red Burgundy. Morello cherries on the nose, sweet raspberry coulis joining on the palate. Carefully crafted, lovely structure, with room to get even better.

### Domaine Brigitte Berthelemot Santenay 1er Cru La Maladiere 2014 (3438). Normally \$63.95

#### Bourgogne Aujourd'Hui

15/20

### Domaine Brigitte Berthelemot Monthelie Rouge 2015 (3755).

**Normally \$64.95**

#### Producer

A blend from the vineyards Pierrefittes (75%) and Joueres (25%). The vines are between 30 and 50 years of age. The Pierrefittes grapes add colour with aromas of blackberries and violets with persistent minerality. The Joueres grapes are more red fruited, fullbodied and add a silkiness to the wine.

### Domaine Brigitte Berthelemot Monthelie Rouge 2016 (4632).

**Normally \$65.50**

#### Bourgogne Aujourd'Hui

Intense ruby with aromas of fresh red and black fruits, with a spicy note. Dense, balanced, precise, with fine firm tannins and nobility. Superb village! 16.5/20

### Domaine Brigitte Berthelemot Pommard Noizons 2016 (4637).

**Normally \$89.95**

#### Darren Harris

Bright red with hints of purple. Black fruits, smoke, liquorice and earth. Silky and refined with deep fruit flavours and freshness not always seen in Pommard. Drinks very well now but 5 years in the cellar would see this blossom.

### Domaine Brigitte Berthelemot Beaune 1er Cru Greves 2016 (4633).

**Normally \$89.50**

Greves, located in the north, is considered one of, if not the, best vineyard in the commune producing the most structured and longest-lived wines of Beaune. The vineyard is quite steeply sloped with a reddish soil with more stone towards the top. Domaine Berthelemot own 0.67 hectares.

**Normally \$463.80 for the 6 bottles. Super Special \$324.00**



## Red #6 Domaine Jerome Chezeaux Bins Ends Pack (3 only)

Comprises 1 bottle each:

**Domaine Jerome Chezeaux Bourgogne Pinot Noir 2014 (3242).  
Normally \$45.95**

**Domaine Jerome Chezeaux Bourgogne Pinot Noir 2015 (4062).  
Normally \$46.50**

**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 Jerome Chezeaux Nuits-St-Georges 1er Cru Rue de Chaux  
2015 (4065). Normally \$151.50**

**Domaine Jerome Chezeaux Nuits-St-Georges 1er Cru Vaucrains 2015  
(4067). Normally \$166.50**

**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

**Normally \$682.90 for the 6 bottles. Super Special \$478.00**

Kind regards,  
Darren

Darren Harris  
Managing Director



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