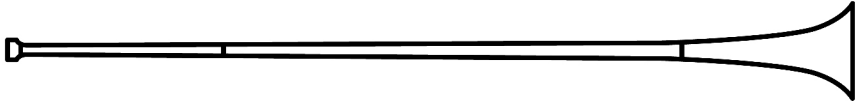


# CLARION WINES LIMITED



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## OPENING OFFER OF 2007s FROM BURGUNDY

### Foreword

With 2007 we are, once again, dealing with a grower's vintage: that is to say, a vintage in which – as with 2006 last year and 2008 next year - the skill with which the vineyards are handled is of paramount importance. The growing season began with an unusually hot April and, consequently, an unusually early flowering. Following the 100 day rule (that ripeness is generally reached 100 days after flowering) picking should have taken place even earlier than in 2003 – from around 20<sup>th</sup> August in the estimation of most growers. However, June, July and most of August were cool and wet (preserving the classicism of the vintage, as one optimistic producer remarked), and this put back the development of the fruit significantly. Not only that, but the twin threats of mildew and rot required vigilance and speed of response in the vineyards of a quite exceptional character. Only those growers who rose to this challenge had fruit in good enough condition to take advantage of the good weather when it finally came, towards the end of August. This entailed many additional hours in the vineyards keeping yields tightly controlled, treating the vines, removing leaves and removing any fruit in poor condition. For those who did all this, ripeness came quickly, and the fruit was picked in very good condition, with particularly ripe skins and pips thanks, we were told, to the longer growing season. The results, from the good addresses, are wines full of supple fruit, well balanced and suitable for drinking over the short and medium term – indeed on that note, most growers agree that the three recent vintages should be drunk in reverse order, beginning with 2007s, then 2006s and leaving the 2005s for as long as possible.

Richard Berkley-Matthews

8<sup>th</sup> December 2008

## **A note on prices...**

Although everything here is offered in sterling, because of the strength of the euro, and the continuing uncertainty over its future value against sterling, we have decided to make these wines available in euros also. Please enquire if this would be of interest.

## **Domaine Robert Arnoux**

Pascal Lachaux, son-in-law of the late Robert Arnoux, has established this domaine as one of the finest of the Côte de Nuits, making wines that are consistently among the very finest. Pascal described his 2007s as being close in style to his 2006s, with a little more fruit and a little less acidity, and exhibiting a fine, pure expression of Pinot Noir.

### **Red Wines**

**2007 Bourgogne Pinot Fin** **£132.00**

This year the Bourgogne includes wine from a newly purchased parcel of vines abutting Chambolle. It is extremely fine. Drink 2010-2013.

**2007 Nuits St Georges** **£240.00**

Drink 2010-2015.

**2007 Vosne Romanée** **£300.00**

Drink 2010-2015.

**2007 Nuits St Georges 1er Cru Clos des Corvées Pagets** **£480.00**

Superb intense flavours of red cherry fruit. Seamless structuring tannins. Outstanding. Drink 2010-2016.

**2007 Vosne Romanée 1er Cru Aux Reignots** **£840.00**

Drink 2010-2016.

**2007 Clos Vougeot Grand Cru** **Per 6 bottles £525.00**

Muscular and concentrated on the palate, the tannins are coated with delicious ripe fruit. Drink 2011-2019.

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## **2007 Echézeaux Grand Cru**

**Per 6 bottles £525.00**

Drink 2011-2019.

### **Domaine Simon Bize**

Patrick Bize, with the brilliant assistance of Guillaume Bott who trained at Sauzet, has produced an excellent range of wines in 2007 vintage. Picking of the domaine's 23 hectares of vines began on Tuesday 28<sup>th</sup> August and took just over a week. The 2007s are beautifully made with gentle, and slightly shorter than usual, macerations ensuring a seductive softness of style. With less glamorous appellations, the value for money here is extraordinary.

### **Red Wines**

#### **2007 Savigny Les Beaune Rouge Les Bourgeots £189.00**

Bursting with crunchy red fruit character. Drink 2010-2014.

#### **2007 Aloxe Corton Le Suchot £258.00**

Rounded fruit and supple tannins make this an unusually user-friendly Aloxe. Drink 2010-2014.

#### **2007 Savigny Les Beaune Rouge 1er Cru Les Fournaux £294.00**

Soft, plump and immensely seductive. Drink 2010-2015.

#### **2007 Savigny Les Beaune Rouge 1er Cru Les Guettes £294.00**

The ripest of the 1ers Crus as a result of which it was possible to keep some of the stems – this has given the wine a superbly structured intensity. Drink 2010-2015.

#### **2007 Latricières Chambertin Grand Cru £996.00**

The finest Latricières I have ever tasted at Bize. The wine is powerful, complex and wonderfully textured. Very fine indeed. Drink 2011-2019.

Prices are quoted per case in bond

## White Wines

**2007 Bourgogne Blanc Les Champlains** £117.00

Intense and fleshy with fine acidity. Drink 2009-2012.

**2007 Savigny Les Beaune Blanc** £198.00

Seriously good wine: full, peachy and fresh with lovely balance and length. Really superb. Drink 2009-2014.

**2007 Savigny Les Beaune Blanc 1er Cru  
Aux Vergelesses** £279.00

Firm citrus style and incredible complexity. Outstanding. Drink 2010-2016.

**2007 Corton Charlemagne Grand Cru** £930.00

Tremendous power here, giving an impression almost of chewiness on the palate. A great success. Drink 2011-2018.

## Domaine Daniel Bocquenet

Daniel spoke ominously of retirement in a year or two's time when we saw him in November. His loss would be a major blow, as although he has only about 4 hectares, and therefore necessarily makes very small quantities, his Nuits Aux St Julien in particular has become an established favourite with many. The wine is seriously long lived too – the 1988 we tasted with him was simply stunning. We plan to do our best to persuade him to keep going for a bit longer yet...

## Red Wines

**2007 Nuits St Georges Aux St Julien** £270.00

Very deep ruby colour. The wine is big, and has masses of ripe, fleshy fruit balanced by big ripe tannins. Superb. Drink 2010-2015.

**2007 Echézeaux Grand Cru** £579.00

Drink 2011-2019.

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## **Domaine Bouchard Père et Fils**

Joseph Henriot continues in his relentless quest to take this great house to ever higher levels of quality. The remarkable new cuverie and cellar which he has built on the edge of Beaune allow complete freedom to his winemaker, Philippe Prost, to work exactly as he wishes, meeting his three criteria of working entirely by gravity, in naturally cool cellars, and with no space restrictions whatever. Picking of Bouchard's 130 hectares began on Wednesday 22<sup>nd</sup> August with a team of 250 pickers and lasted for 18 days, rather than the usual 8-10, such was the rigour of selection work in the vines. Philippe was clearly delighted by the results of this monumental effort.

### **Red Wines**

**2007 Volnay 1er Cru Caillerets, £441.00**  
**Ancienne Cuvée Carnot**

Elegant, refined and supple. Drink 2010-2015.

**2007 Pommard 1er Cru Pezerolles £420.00**

Dark and plummy with beautifully integrated tannins. Drink 2010-2015.

**2007 Beaune 1er Cru Grèves, £690.00**  
**Vigne de L'Enfant Jésus**

The flagship of Bouchard's holdings in Beaune. Drink 2010-2016.

**2007 Vosne Romanée 1er Cru Per 6 bottles £420.00**  
**Les Malconsorts**

Very intense morello cherry fruit aromas. Plush and seductive on the palate and a long finish dominated by the most delicious fruit. Drink 2010-2016.

**2007 Echézeaux Grand Cru £1,050.00**

Drink 2011-2018.

**2007 Chambertin Clos de Bèze Grand Cru £1,500.00**

Extraordinary density here – the wine is so tightly packed, and clearly has huge potential. Drink 2011-2019.

Prices are quoted per case in bond

## White Wines

**2007 Meursault 1er Cru Genevrières** £498.00  
Drink 2010-2017.

**2007 Meursault 1er Cru Perrières** £528.00  
Highly focused mineral scents. Ripe and fleshy on the palate, with a powerful minerality and superb purity. Drink 2010-2017.

**2007 Corton Charlemagne Grand Cru** £978.00  
Very seductive hints of pineapple fruit over an intensely mineral structure. Drink 2011-2018.

**2007 Chevalier Montrachet Grand Cru** £1,800.00  
Creamy, complex and wonderfully generous. Drink 2011-2018.

**2007 Chevalier Montrachet La Cabotte Grand Cru** £3,240.00  
Subtle, incredibly refined, and with terrific complexity, this builds in mineral intensity to a finish of exceptional length. Drink 2011-2018.

**2007 Le Montrachet Grand Cru** £3,600.00  
Complex and powerful, and also with a honeyed richness. Stunning. Drink 2011-2018.

## Domaine des Clos

At an early age, Grégoire Bichot decided that he did not want to follow the tradition of his family and join the family firm of Bichot in Beaune. So with the help of his semi-retired father Bénigne, this estate was born. It has undergone something of an upheaval this year, as Grégoire's tenure of his cellars in Vosne Romanée came abruptly to an end. He is temporarily housed in premises on the edge of Gevrey while he seeks a permanent new home. Since the beginning this has been an outstanding source of hand-crafted, impeccably made, sensibly priced Burgundy. To help offset the strength of the euro, Grégoire agreed to reduce his prices significantly. As a result, these represent very good value.

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## Red Wines

**2007 Beaune Vieilles Vignes** £144.00

Concentrated fruit and fine tannins with very nice weight. Drink 2010-2014.

**2007 Beaune 1er Cru Les Grèves** £198.00

Drink 2010-2015.

**2007 Nuits St Georges 1er Cru Les Crots** £249.00

Full and amply concentrated with a lovely dark fruit style. Drink 2010-2016.

## Domaine Darviot Perrin

With their cuverie in Meursault and their house and cellars in Monthélie, Didier and Julie Darviot straddle these neighbouring villages – and in typical Burgundian fashion are regarded as a result with just a hint of suspicion in both. This is one of the very best sources for fine, mineral Meursault with an exceptional capacity for age. The reds, of which we list four, are also superb, showing Pinot in all its elegance and finesse.

## Red Wines

**2007 Monthélie Les Crays** £147.00

Plenty of soft red fruit character with well integrated tannins. Drink 2010-2014.

**2007 Volnay Les Blanches** £222.00

Very seductive style, the wine has finely delineated fruit and lovely firm, ripe tannins. Drink 2010-2014.

**2007 Beaune 1er Cru Les Béliassands** £255.00

Big concentration here, with plenty of red fruit overlaid with a hint of toasty oak. Long, fruit-dominated finish. Drink 2010-2015.

Prices are quoted per case in bond

**2007 Volnay 1er Cru Santenots****£480.00**

Superb – bursting with cherry and plum fruit supported by soft, integrated tannins. Drink 2010-2016.

**White Wines****2007 Meursault Le Tesson****£297.00**

Fabulous minerality – a village wine of exceptional quality. Drink 2010-2016.

**2007 Meursault 1er Cru Charmes****£420.00**

Seriously concentrated on the palate with a lovely touch of richness to go with the mineral structure. Drink 2010-2017.

**2007 Meursault 1er Cru Genevrières****£480.00**

Rich on the palate, with massive intensity allied to huge mineral power. Drink 2010-2017.

**2007 Meursault 1er Cru Perrières****£480.00**

Fabulously complex citrus fruit and a long, chalky finish. Drink 2010-2017.

**2007 Chassagne Montrachet Blanc 1er Cru****£720.00****Blanchot Dessus**

Vineyard immediately abutting Le Montrachet – a honeyed richness is brilliantly combined with fine acidity. Great wine. Drink 2011-2018.

**Domaine Faiveley**

A house with a long history and today the largest vineyard owner in Burgundy, Faiveley was founded in 1825 by Pierre Faiveley. The foundations of its modern success however were laid by Georges Faiveley, who saw the firm through the difficult inter-war years when it was said that a new barrel cost more than the wine which filled it. His grandson François, has now handed control over to his own son Erwan, having together put in place a dynamic new team to control both the winemaking

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and the business. Erwan has put in place a new team – most significantly perhaps it includes Bernard Hervé as Managing Director – he supervised the transformation of Bouchard after Joseph Henriot’s purchase and starting with 2006 vintage, has begun a similar transformation here. 2007 is the new regime’s second vintage – and is a huge success.

## Red Wines

**2007 Mercurey Rouge 1er Cru Clos des Myglands**      **£198.00**

Soft, supple, ripe and juicy. Drink 2010-2014.

**2007 Nuits St Georges 1er Cru Les Damodes**      **£399.00**

An outstanding vineyard site on the northern side of Nuits, the vines abut Vosne Romanée Les Malconsorts. Drink 2010-2016

**2007 Corton Clos des Cortons**      **Per 6 bottles**      **£399.00**

### Grand Cru

One of the jewels in the domaine’s crown, this site produces some of the finest wines of the great hill of Corton. The wine is bursting with fleshy fruit. Drink 2011-2018.

**2007 Gevrey Chambertin 1er Cru Combe aux Moines**      **£408.00**

Complex and incredibly fine on the palate. Superb. Drink 2010-2016.

**2007 Gevrey Chambertin 1er Cru Les Cazetiers**      **£435.00**

Drink 2010-2016.

**2007 Echézeaux Grand Cru**      **Per 6 bottles**      **£420.00**

Very intense fruit aromas, and an attack of sumptuous sweet fruit on the palate. Velvet soft tannins wrapped in fine fruit. Outstanding. Drink 2011-2019.

**2007 Latricières Chambertin**      **Per 6 bottles**      **£459.00**

### Grand Cru

Drink 2011-2019.

Prices are quoted per case in bond

**2007 Mazis Chambertin**                      **Per 6 bottles**                      **£498.00**  
**Grand Cru**

Powerful and brooding. The attack on the palate is seductively sweet, then followed by an intense, mineral power that gives the wine real vibrancy.  
Drink 2011-2019

**2007 Chambertin Clos de Bèze**                      **Per 6 bottles**                      **£735.00**  
**Grand Cru**

Drink 2011-2021.

## **White Wines**

**2007 Mercurey Blanc Clos Rochette Monopole**                      **£150.00**

Seriously fine white Burgundy full of lemony, zesty fruit. Drink 2009-2013.

**2007 Corton Charlemagne**                      **Per 6 bottles**                      **£690.00**  
**Grand Cru**

Vibrant and firmly structured with stunning flinty fruit character. Drink 2011-2018.

## **Domaine Fontaine Gagnard**

Richard Fontaine continues to produce among the very finest white wines of the Côte d'Or. Now helped by his obviously extremely capable daughter Céline, the future of this first class estate has never looked better. Their main period of picking began on Wednesday 29<sup>th</sup> August and the results, in Richard's opinion, are wines that are between 2000 and 2004 in style – the ripeness of the 2000s with the acidity of the 2004s – a very promising combination. Demand for these wines has become enormously strong in recent vintages, with quantities strictly limited.

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## Red Wines

**2007 Chassagne Montrachet Rouge** £144.00  
Highly scented, full of plump fruit and with fine grained tannins. Brilliant wine and extremely good value. Drink 2010-2014.

**2007 Pommard 1er Cru Les Rugiens** £285.00  
Drink 2010-2015.

**2007 Volnay 1er Cru Clos des Chênes** £330.00  
Drink 2010-2015.

## White Wines

**2007 Chassagne Montrachet Blanc** £246.00  
Seriously seductive style – ripe and fleshy with lovely fresh acidity on the finish. Drink 2010-2016.

**2007 Chassagne Montrachet Blanc 1er Cru  
La Maltroie** £324.00

With 1/3<sup>rd</sup> of the vines over 60 years old, and none of them younger than 20 years old, no wonder there is so much mineral concentration here. Drink 2010-2017.

## Domaine Gagnard Delagrange

Jacques Gagnard (father-in-law of Richard Fontaine) makes some of the longest lived white Burgundies I have ever tasted; he opened a 1982 Bâtard for us when we visited which was sublime. Jacques' wines are tight in youth, always pure, and become wonderfully expansive with age. He celebrated his 80<sup>th</sup> birthday on 2<sup>nd</sup> November 2008, and makes less wine each year as he steadily hands his vineyards over to his two daughters. These are consequently increasingly rare; no cellar should be without them for the future enjoyment they promise.

Prices are quoted per case in bond

## Red Wine

### **2007 Chassagne Montrachet Rouge 1er Cru** **£198.00**

Frequently regarded as one of the picks of our list as the wine comes from 80 year old 1er Cru vines planted in the year of Jacques' birth (1928). Big concentration of red fruits with firm, integrated supporting tannins. Drink 2010-2015.

## White Wines

### **2007 Chassagne Montrachet Blanc** **£249.00**

Fresh, vibrant and full of minerality. Drink 2010-2016.

### **2007 Chassagne Montrachet Blanc 1er Cru** **£387.00**

#### **La Boudriotte**

Drink 2010-2017.

### **2007 Bâtard Montrachet Grand Cru** **£900.00**

Drink 2011-2018.

## Domaine Robert Groffier

One of the greatest domaines of the Côte de Nuits, the three generations of the Groffier family now working the domaine (Robert mostly in the vineyards, his son Serge and his grandson Nicolas) are producing some of the most sought-after wines of Burgundy. As so often, Robert's vineyard work, informed as it is by many years experience, was surely crucial to the success of these 2007s. They were picked in 3 days from Monday 27<sup>th</sup> August and are outstanding.

## Red Wines

### **2007 Bourgogne Rouge** **£228.00**

Seriously good weight of fleshy fruit and lovely length. Drink 2010-2014.

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**2007 Gevrey Chambertin** £390.00  
Drink 2010-2015.

**2007 Chambolle Musigny 1er Cru Les Hauts Doix** £720.00  
Seductive style, bursting with red fruit character. Drink 2010-2016.

**2007 Chambolle Musigny 1er Cru Les Sentiers** £795.00  
There is considerable power and weight in this densely packed, concentrated wine. Drink 2010-2016.

### **Domaine Hudelot Noëllat**

Alain Hudelot has handed over effective control of this great domaine to his grandson Charles van Canneyt, ably assisted by Vincent Mugnier, who has been at the domaine since March 2005. Vincent has proved his worth with the domaine's excellent 2005s and 2006s, and evidently enjoys a very close working relationship with Charles. Judging by the success of their 2007s, this domaine looks sure to remain among the greats of the Côte de Nuits.

### **Red Wines**

**2007 Bourgogne Rouge** £117.00  
Full of soft ripe cherry fruit. Delicious fine Pinot. Drink 2010-2013.

**2007 Chambolle Musigny** £285.00  
Very attractive sweet fruit character, supported by succulent tannins. Drink 2010-2015.

**2007 Vougeot 1er Cru Les Petits Vougeot** £366.00  
This unusual appellation has been consistently superb here over recent vintages. The 2007 has really impressive intensity. Drink 2010-2016.

**2007 Vosne Romanée 1er Cru Les Beaumonts** £396.00  
The fruit in the Beaumonts is underpinned by a most impressive mineral power. Great length of flavour. Drink 2010-2016.

Prices are quoted per case in bond

**2007 Nuits St Georges 1er Cru Les Murgers** £465.00

Thick, layered and ripe - very good indeed. Drink 2010-2016.

**2007 Chambolle Musigny 1er Cru Les Charmes** £504.00

Drink 2010-2016.

**2007 Vosne Romanée 1er Cru Les Malconsorts** £567.00

Drink 2010-2017.

**2007 Clos Vougeot Grand Cru** £720.00

Powerful, muscular and intense, with terrifically long, balanced finish.

Drink 2011-2019.

### **Domaine René Leclerc**

An old-fashioned domaine, René makes few, if any, concessions to modernity; unusually, this approach is fully endorsed by his son François who, despite a sojourn making wine in the States, has embraced René's strictly traditionalist approach and now effectively runs the domaine (with his sister Anne looking after the administrative side). As always, the Leclercs bucked the trend, picking later than most – from 10<sup>th</sup> September. They have done this on a number of occasions in the past (most notably 2003) without any apparent loss of quality. Gentle macerations may be part of the explanation. The wines are beautifully crafted to express the purity of the Pinot grape through the prism of Gevrey's outstanding *terroir*, without ever having to resort to an excess of extraction or power.

### **Red Wines**

**2007 Bourgogne Rouge** £108.00

Dark red colour. Very aromatic, and bursting with ripe fruit on the palate.

Lovely fine-grained tannins. Drink 2010-2013.

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**2007 Gevrey Chambertin Clos Prieur** **£210.00**

Although only a village wine, the Clos Prieur shows tremendous pedigree - unsurprising when you consider that it lies just below Mazis Chambertin. Really complex and long. Drink 2010-2015.

**2007 Gevrey Chambertin 1er Cru Lavaux St Jacques** **£315.00**

Seriously good wine, this has really intense and concentrated fruit on the palate. Fine tannins and great length. Drink 2010-2016.

**2007 Gevrey Chambertin 1er Cru Combe aux Moines** **£330.00**

Spiced and peppery aromas; very concentrated on the palate. Drink 2010-2016.

## **Domaine Marc Morey**

Bernard Mollard (son-in-law of Marc Morey) runs this domaine with his daughter Sabine. Its wines win friends every time we show them at tastings as they are superbly made, versatile and incredibly 'user friendly'. Picking began on Monday 3<sup>rd</sup> September and Bernard was clearly delighted with the results. From the very modestly priced Bourgogne to the grander 1ers Crus, these offer tremendously good drinking, and are a testament to the fact that Bernard is a first-rate wine maker.

## **White Wines**

**2007 Bourgogne Blanc** **£117.00**

Pale green-gold colour. Fleshy and intense with lovely persistence – as delicious as ever. Drink 2009-2012.

**2007 St Aubin 1er Cru Charmois** **£198.00**

Lovely mix of citrus and pineapple fruit, with lemon-fresh minerality. Drink 2010-2016.

Prices are quoted per case in bond

**2007 Puligny Montrachet****£255.00**

Bernard's Puligny has become very firmly established as among the best buys of the list – a great combination of soft fruit and fine mineral acidity. Drink 2010-2016.

**2007 Chassagne Montrachet Blanc 1er Cru  
En Virondot****£348.00**

One of the village's highest lying vineyards, owned almost in its entirety by the domaine, this superb site produces a wine of powerful minerality with superb ageing potential. Terrific breadth of fruit with powerful mineral structure and tremendous length. Drink 2010-2017.

**2007 Puligny Montrachet 1er Cru Les Pucelles****£450.00**

Very fine floral, honeysuckle aromas. Chalky and mineral, with delicious complex fruit too. Very long, fresh finish. Superb. Drink 2010-2017.

**Jean Rijckaert**

I have known Jean since his earliest days in wine, when he provided the financial backing for Jean-Marie Guffens of Verget fame, and have followed his own wines since he began producing in the late 1990s. This has consistently been one of the very best sources of well-priced white Burgundy, with vineyard and winemaking techniques more usually associated with the very greatest appellations brought to bear on the more modest appellations of the Mâconnais and even the Jura (due east of Beaune). More than almost any grower I know, Jean illustrates how intelligent vineyard management, winemaking and *élevage* can produce spectacular results from vineyards that more often underperform in the hands of others. Jean has made a big effort on price in order to go some way towards alleviating the strength of the euro. This has helped to make his 2007s exceptionally good value.

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## White Wines

### **2007 Côtes de Jura Les Sarres Chardonnay** **£93.00**

Both this and the Arbois below have been warmly reviewed in Parker's Wine Advocate – having quite rightly been identified as offering outstanding value for money. Drink 2009-2012.

### **2007 Arbois En Paradis Vieilles Vignes Chardonnay** **£108.00** **Côtes de Jura**

Jean's top cuvée from the Jura, produced from old Chardonnay vines above the stunning village of Arbois. This and the wine above come from his own vineyards, and show how brilliant Chardonnay can be from the Jura when vinified in the Burgundian manner. Drink 2009-2012.

### **2007 Viré Clessé L'Épinet** **£96.00**

Honeyed and intense on the palate. Lovely complex fruit. Drink 2009-2012.

### **2007 St Véran En Jullié Très Vieilles Vignes** **£102.00**

Firm, well structured and well balanced, this has excellent freshness and a long, fruit-dominated finish. Drink 2009-2013.

### **2007 Mâcon Montbellet En Pottes Vieilles Vignes** **£108.00**

Lovely peach and white flower aromas. Soft, rich and honeyed. Very good length of flavour. Delicious. Drink 2009-2013.

### **2007 Viré Clessé Les Vercherres Vieilles Vignes** **£111.00**

Firm acidity underpins the supple ripe fruit. Very long, tightly wound finish. Drink 2009-2013.

### **2007 Pouilly Fuissé Les Bulands Vieilles Vignes** **£159.00**

Lovely creamy fruit character. Drink 2009-2013.

### **2007 Pouilly Fuissé Les Boutières Vieilles Vignes** **£159.00**

Intense, complex and extremely long-lasting. Drink 2009-2013.

Prices are quoted per case in bond

**2007 Meursault Les Narvaux Vieilles Vignes** £240.00  
Gorgeous nutty and toasty overtones. Very firm mineral character. Spot on. Drink 2010-2015.

**2007 Puligny Montrachet 1er Cru Champ Gain** £297.00  
Firm, fresh and really lively, with powerful mineral structure. Drink 2010-2016.

**2007 Puligny Montrachet 1er Cru Les Garennes Vieilles Vignes** £330.00  
Pure and precise, and with incredible length of flavour. Drink 2010-2016.

**2007 Corton Charlemagne Grand Cru** £675.00  
Drink 2011-2018.

### **Etienne Sauzet**

G rard Boudot runs the great Sauzet estate with his daughter Emilie and son-in-law Benoit Riffault. Their 2007s were picked from 1<sup>st</sup> – 8<sup>th</sup> September and are as fine a range of wines as I have tasted at this very highly sought-after producer. Quantities available of each wine are miniscule.

### **White Wines**

**2007 Puligny Montrachet** £357.00  
Very fine floral aromas and a lovely touch of richness on the front of the palate. Fleshy fruit dominates the finish, with fine supporting acidity. Drink 2010-2016.

**2007 Puligny Montrachet 1er Cru Perri res** £525.00  
Drink 2010-2017.

**2007 Puligny Montrachet 1er Cru Les Foliati res** £585.00  
Very expressive fruit aromas with a hint of smoked bacon. Great depth of fruit on the palate with seriously intense underlying minerality and very long, mineral finish. Drink 2010-2017.

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or email [info@clarionwines.co.uk](mailto:info@clarionwines.co.uk)

## **Domaine Sigaut**

Hervé and Anne Sigaut run this 7 hectare domaine based in Chambolle Musigny where the Sigaut family built its cellars in 1847. Their approach combines the best of tradition, tempered with judicious modernity – some of the vines are worked by horse, others (according to the terrain) by tractor; much of the treatment is carried out according to bio-dynamic principles; vinification takes place in temperature-controlled, stainless steel tanks. Use of new wood is kept to a maximum of 1/3<sup>rd</sup>. Anne Sigaut told us that they worked harder than ever in the vineyards and that, as a result, the fruit was harvested in excellent health, from 3<sup>rd</sup> September.

### **Red Wines**

**2007 Morey St Denis 1er Cru Millandes** **£375.00**

Very deep ruby red colour and lovely dark fruit aromas. Concentrated and layered on the palate. Drink 2010-2016.

**2007 Chambolle Musigny 1er Cru Noirots** **£396.00**

Terrifically fragrant. Succulent, textured fruit with velvet soft tannins. Drink 2010-2016.

**2007 Chambolle Musigny 1er Cru Sentiers** **£438.00**

Very fine and complex with outstandingly fresh, lively fruit character. Seriously long lasting on the palate. Drink 2010-2016.

## **Domaine du Clos de Tart**

The 7.5 hectares of the Grand Cru Clos de Tart have been owned as a block, with only three changes of ownership, since 1141 – a truly remarkable record. The Mommessin family has owned it since 1932, and under the stewardship of manager Sylvain Pitiot much has been done, particularly in the cuverie, to enhance the quality of this great wine. In 2007, the fruit was harvested from 7<sup>th</sup> September. Yields fell as low as 27 hectolitres per hectare, such was the rigour of the green harvesting, and 90% of the fruit was destemmed. The wine is seriously impressive, having really remarkable complexity.

Prices are quoted per case in bond

## Red Wine

### **2007 Clos de Tart Grand Cru Monopole**

**£TBC**

Drink 2011-2021.

## Domaine Tessier

The young, and clearly talented, Arnaud Tessier has taken over the family's 5½ hectares of vines in Meursault, and has decided to make and bottle his own wine rather than selling the production in bulk to the négociant market; 2007 is his second vintage. We tasted the wines in June and again in November and on both occasions were extremely impressed by their purity and precision.

## White wines

### **2007 Meursault Les Casse-Têtes**

**£296.00**

3 barrels made – vibrant and full of intense citrus fruit. Lovely persistence. Drink 2010-2016.

### **2007 Meursault 1er Cru Les Genevrières**

**£330.00**

4 barrels made from very young – 7 year old – vines. Intensely aromatic and, despite the youth of the vines, very concentrated and complex on the palate. Drink 2010-2017.

### **2007 Meursault 1er Cru Les Charmes Dessus**

**£474.00**

3 barrels made. Tremendous breadth of flavour on the palate, this is plump and honeyed, yet with a very fine mineral backbone running through it. Superb. Drink 2010-2017.

## Terms & Conditions

- 1 All prices are quoted per case of 12 bottles (or per case of 6 bottles/6 magnums where stated) In Bond and therefore exclude duty (currently £18.88 per 12 bottles) and VAT.
- 2 The minimum order size is 12 bottles.
- 3 For many of the wines, quantities available are extremely limited. All wines are offered subject to availability, and orders will be taken on a first come first served basis.
- 4 Orders with a value of £200 in bond or more will be delivered free of charge to any single UK mainland address. Orders below this value, or orders with multiple deliveries where individual deliveries carry a value below £200 in bond, will attract a delivery charge of £15 including VAT.
- 5 The wines will be shipped during the course of 2009, at which point you may either:
  - a) have your wines delivered to your title under bond or
  - b) have your wines delivered duty paid.
- 6 In Bond transfer fees and/or delivery as applicable, and duty and VAT at the prevailing rate on clearance from bond, must be settled by cheque, debit card or direct transfer (not credit card please, as these charges are passed on at cost) prior to transfer or delivery.
- 7 For a full set of our Terms & Conditions please call us on 020-8747 2069 or visit our website: [www.clarionwines.co.uk](http://www.clarionwines.co.uk)
- 8 E & O E.