



A&B Vintners

2008 Burgundy En-Primeur Offer

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Little Tawdsen Spout Lane Brenchley Kent TN12 7AS UK Tel 01892 724977 Fax 01892 722673 info@abvintners.co.uk www.abvintners.co.uk

The 2008 Burgundy vintage has had everything heaped against it; general gloom, the usual changeable weather conditions and the already feted 2009s pending. Furthermore, it has been a very challenging red vintage to assess from barrel. Aided by a cold winter and chilly cellars, the Pinot malo-lactic fermentations – the bacterial conversion of malic acid to softer lactic acid – have been exceptionally prolonged, making early or one-off judgments impossible. Consequently, Julie and I shuffled our diaries for a vital late tasting trip (my third visit in 2009, Julie being a 'local' these days) in mid-December. With everything complete, the wines had knitted and fleshed out beautifully, finally revealing their true potential. The very best Cote d'Or growers are far more consistent and resilient than many wish to believe. We left totally confident in our selections and delighted to have made the effort. It will be intriguing to see how others review.

2008 was pretty uninspiring weather-wise. Flowering was late and inconsistent, resulting in increased *millerandage* (bunches of small, tight-knit grapes) and reduced yields (less juice). The summer was poor, at best. If you talk to Jean-Marie Fourier, Pierre-Yves Colin etc, the absolute key to the vintage was to be in the vineyards every day throughout July, red alert, and deal immediately with any threat of rot. The 'deckchair vigneron' suffered badly, snoozing for 24 hours was enough. Incredibly that North wind came to the rescue again, blowing from the 14th September accompanied by cold nights and spectacular days. This dried out the grapes, accelerated maturity and concentrated both sugar and acidity; the acidity was not burnt off but retained, the best whites and reds being beautifully bright, vibrant and crystalline.

Analytically, the whites are very similar to 2007, but stylistically a very happy combination of the previous two vintages; lovely raciness and

fresh mineral backbone, all wrapped up in ripe fruit. Drink after your 2006s, but before the long-term and superlative 2007s. "They remind me of the 2001s, same fruit, but a bit finer" was Pierre-Yves Colin's verdict on his own majestic wines. St-Aubin and Chassagne-Montrachet were possibly the standout villages, but lovers of great Meursault should not overlook the efforts of Antoine Jobard; a stunning range, from Bourgogne Blanc upwards. Bravo.

For the reds, ignore any early-misguided comparisons with the friendly, forward 2007s. They both offer bright fruit, but these 2008s are far more serious; higher acidity, more density, more *goût de terroir*, wonderful aromatics, but most of all, these are wines for mid to long-term cellaring. The 'youngsters' compare to 2001, the seasoned campaigners to 1993, time will tell. Some imply that the 2008s out-perform the further north you travel – Gevrey, Chambolle – but then that ignores Nuits-St-Georges, where we tasted some mind-blowing offerings from Bertrand Chevillon and Pascal Mugneret. In our opinion, it's simply too hard to generalise.

"Is it a good or bad vintage?" Critics will shortly race to print to provide the answer, probably on awkward cask samples or a solitary visit. To us, enjoying the evolution of different vintages, quirky pleasures and surprises, is what buying Burgundy is all about. With careful selection, 2008 red and white undoubtedly merits involvement. We will share some fabulous Pinots and Chardonnays over time. We have been tight with our pricing, generally unchanged against 2007. Certain markets and merchants are noticeably stalling, yet 2009 looms; A&B have taken a deep breath, and bought carefully but aggressively, where opportunities exist. Of course, there is wine to sell, but trust and commitment shown now will be remembered, when the vintage-pickers revisit next year.



An additional word, about pricing... With Sterling perched uneasily above parity, it's debatable, over time, whether the vintage will look expensive or cheap. Currently, it looks like we were blessed (and sterling over-valued) in those heady glory years, 1999-2005. We negotiate hard, but such is the work involved, the tiny quantities produced and a worldwide appetite for top Burgundy (we stress 'top'), cellar door prices are never going to freefall. Not sure we want to go down the 'bullying' route either; successful, conscientious Burgundy growers invest in their domaines and the quality of their wines continues to soar. From the 2009 vintage, we are looking into the option of invoicing in Euros and would welcome any feedback.

Jean-Marie Fourrier, Gevrey-Chambertin

In our opinion, Jean-Marie is the most exciting young talent in the Côte-de-Nuits; his worldwide reputation continues to soar, almost at the same pace as Fourrier prices on the secondary market. And yet, despite all the attention, the Fourriers are completely grounded and candid. At dinner in December, Vicki Fourrier declined her husband's Gevrey Clos-St-Jacques, saying... "No, thanks, John... I drink Jean-Marie's wine all the time. It gets rather dull. I'd much rather try the Chevillon and Bertheau please"... made me chuckle.

As last year, we were completely bowled over by the whole cellar; beautifully pure, vibrant and aromatic Pinots, more terroir-driven than the 2007s, more serious. Jean-Marie believes the long malolactics will offer his 2008s fabulous ageing potential. Previous buyers will not require encouragement, but anyone new to Fourrier should look very closely at the village Morey and Gevrey. Both are of first-rate quality and, in our view, fabulous Burgundy 'values'... yes, even at twenty-five pounds per bottle.

Ps. if you decide to open young immature bottles of Fourrier, I suggest you always decant 20-30 minutes beforehand, which is against our usual 'evolve in the glass' Pinot rule. Jean-Marie bottles all his wines with higher than normal levels of CO₂, as a precaution against any possible oxidation. In addition, he uses untreated corks (from Corsica) and seals all bottles with wax, like Pierre-Yves Colin.



2008 Morey-St-Denis AC, Clos Solon £235.00 in bond case

I always feel this cuvée requires a tad longer in bottle than one suspects. A beautifully made and understated village wine, it lacks the initial youthful plumpness of the Gevrey. As an indication, the 2002 Clos Solon is a sheer delight now. Typical Morey spice and earth, fresh and mouth coating, with terrific finishing minerality. 2013-2020.

2008 Gevrey-Chambertin AC £245.00 in bond case

80-year-old vines from 'Champs Perrières', the northern end of Gevrey near Brochon. Intense dark berry fruit, very refined and pure flavours. A soul-warming red, that finishes with real punch and power. Those that tasted the 2007 and 2006 versions at our Autumn tasting will vouch for the quality. 2013-2020.

2008 Chambolle-Musigny AC £245.00 in bond case

2008 Gevrey-Chambertin 1er Cru Clos St Jacques £375.00 in bond case (6 bts)

2008 Griotte-Chambertin Grand Cru £250.00 in bond case (3 bottles)

Such is the worldwide demand, that both the above wines are on strict allocation to existing clients who buy 'across the board' from Fourrier or the offer.

Domaine Bertrand Maume, Gevrey-Chambertin

Thanks partly to the deep cold cellars, the 2009 malo-lactic fermentations will be finished *chez* Maume before all the 2008s! A very difficult vintage to judge certain wines here. However, the Lavaux is undeniably monumental, and the raw material of our favourite Mazis showed fabulous potential. For the moment, these are the only two wines we feel totally happy offering en-primeur. We shall re-visit the others in due course. We have however, uplifted two lesser 2006 parcels; a scrumptious parcel of Bourgogne Rouge and the final 20 cases of that totally individual and much-admired Gevrey AC. Please enquire.



2008 Gevrey-Chambertin 1er Cru Lavaux-St-Jacques £485.00 in bond case

2008 Mazis-Chambertin Grand Cru £665.00 in bond case

In line with most, Bertrand began harvesting on the 27th September; the grapes perfectly ripe and no subsequent chaptalisation was required. You can sense the quality of fruit in the superb Lavaux, which quite frankly is easily of Grand Cru class and style. Fresh, mineral, beautifully balanced and sophisticated velvet. The Mazis is typically spicy and savage, smoke and oak nuances, deep and dark, the apogee of Gevrey.



Domaine François Bertheau, Chambolle-Musigny

*UK Exclusivity

This is quite simply one of the finest estates in the village. A breathtaking range of ballerina Chambolle-Musignys, the most pure and silken textured Pinots we buy. Wines of remarkable grace and perfume, but depth and great intensity too. Lovers of the Frédéric Mugnier wines will adore these too. This 6.2ha domaine deserves much greater coverage, but François is not your stereotype mannish vigneron, and seems happy hidden away from the village and critics, which is a great shame.



2008 Bourgogne Rouge

£125.00 in bond case

Last year was the first time François was persuaded to export this wine. In 2008, the wine tasted so utterly delicious, we have doubled our quantities. A stunning Bourgogne, that drank equally beautifully on the Eurostar home, the last train through the tunnel before those horrific delays. We hope this wine brings you as much pleasure and err, good fortune! 2011-2016.

2008 Chambolle-Musigny AC

£295.00 in bond case

Relatively pale colour and gentle texture, yet excellent depth and refinement. An elegant beauty. 2013-2020.

2008 Chambolle-Musigny 1er Cru

£435.00 in bond case

As each are too small to vinify individually, a blend of four top-notch 1er Crus (Noirots, Gruenchers, Baudes, Groseilles), each lying under and close to Bonnes-Mares. In 2008, this is very vivid and incisive, premier cru vigour clearly showing. 2016-2025.

2008 Chambolle-Musigny 1er Cru les Charmes

£595.00 in bond case

Pale, subtle and ridiculously graceful, its strength hidden by a cloak of delicacy. Sumptuous tannins and Pinot baby fat make this impossible to spit out. 2015-2022.

2008 Chambolle 1er Cru les Amoureuses

£425.00 in bond case (6 bottles)

"Fabulous"...that's what my notebook says. Wickedly pure nose, all pitted cherries and violets. On the palate sheathed power, intense and seductive, and thrillingly tenacious on the finish. A stunner.

2008 Bonnes-Mares Grand Cru

£495.00 in bond case (6 bottles)

More black fruits than the above, spicy, generous and multi-dimensional. Qualitatively equal to the Amoureuses, both having outstanding potential and stately grandeur. All that is required is a robust bank account and patience. 2013-2022 plus.

Domaine Robert Groffier, Morey-St-Denis

We met with Nicolas Groffier directly after our Bertheau *rendez-vous*; what a contrast in styles! To us, the Groffier 2008s seem more confident, more hedonistic than their own 2007s. Dense, lavishly fruited, with a very obvious Cote de Nuits stamp of power to them. Give the wines time to integrate, but once mature, Groffier admirers will adore the rich, perfumed flavours.

The other major development here is the pricing. The details are tedious, but simply to say we have negotiated 'our corner', without submission, and prices are markedly lower, so take advantage.



2008 Bourgogne Passetoutgrains £110.00 in bond case

2008 Bourgogne Rouge £185.00 in bond case

A concentrated Passetoutgrains for easy drinking and a pure, expressive Bourgogne.

2008 Gevrey-Chambertin AC £330.00 in bond case

From vines opposite the Mazoyères part of Charmes-Chambertin, the 'wrong' side of the road, gravelly and well-drained soil. As a result, Groffier's Gevrey village is always more elegant than those found on the Brochon side. Very much a Chambolle-lover's Gevrey, in 2008 very *gourmand*, ample and soft. From 2014.

2008 Chambolle-Musigny 1er Cru les Hauts Doix £635.00 in bond case

2008 Chambolle-Musigny 1er Cru les Sentiers £685.00 in bond case

What's the difference? Think junior Musigny and Bonnes-Mares, particularly this year. The former pretty and very stylish, the latter more black fruit, richer, more opulent. From 2015.

2008 Chambolle 1er Cru les Amoureuses £495.00 in bond case (6 bottles)

2008 Bonnes-Mares Grand Cru £525.00 in bond case (6 bottles)

2008 Chambertin Clos-de-Bèze Grand Cru £595.00 in bond case (6 bottles)

Three of the Cote-de-Nuits most sought-after wines, so priority must go to existing clients but please enquire. The Groffier Amoureuses ranks as one of the finest, more intense than the Haut-Doix, sophisticated and very serious. The Bonnes-Mares is like an iron fist in a velvet glove, more masculine and muscular than the Chambolles but oozes purity and distinction. The Chambertin Clos-de-Bèze... well, to quote the writer and historian, Hilaire Belloc... "I forgot the name of the place; I forgot the name of the girl; but the wine... was Chambertin". Three classy thoroughbreds, which given time (8 years plus in bottle), will be wonderful drinking experiences.

Domaine Ghislaine Barthod, Chambolle-Musigny

Unfortunately, similar quantities to last year, some 20-30% lower than normal, due to the thick grape skins and lack of juice. Real shame, as Ghislaine - aided by her partner, Louis Boillot - has made some extraordinary 2008s. The wines are darker and noticeably richer than her 2007s, thanks to the protracted malos and elevage.

These are very classy Chambolle-Musignys, each Cru clearly displaying its own character.



2008 Bourgogne Rouge

£130.00 in bond case

From the *lieu-dit*, Bon Bâtons. Fresh and aromatic, with appealing richness and flesh. Always a first-rate and savvy purchase. From 2012-13.

2008 Chambolle-Musigny AC

£295.00 in bond case

2008 Chambolle-Musigny 1er Cru les Beaux Bruns

£475.00 in bond case

Sweet, silky and totally expressive of the terroir. Plump and perfectly balanced. Exquisite. From 2015.

2008 Chambolle-Musigny 1er Cru les Combottes

£475.00 in bond case

2002 was the first individual bottling of this cuvee, and as the vines get older, it is very noticeable how the wine gains concentration. Intense, tasty Chambolle fruit fills the mouth, then a long, silky, perfumed aftertaste. From 2015.

2008 Chambolle-Musigny 1er Cru les Cras

£495.00 in bond case

Les Cras is always the most restrained young juice in the Barthod cellar; chiselled, mineral and understated. For comparison, I opened the 1993 Cras over Christmas. Still vibrant, still young, still beautiful. This 2008 will need plenty of patience, a time-bomb, but once mature will be Grand Cru quality in all but name. From 2016 plus.



Domaine Gérard Mugneret, Vosne-Romanée

*UK Exclusivity

We are delighted to announce that we have secured the UK exclusivity here. Bizarrely, our much larger competitor dallied on shipping their 2007 allocation, and we swooped... '*Qui ose gagne*'...

Subsequently, we have additional stocks of the 2007 Vosne village and Nuits Boudots arriving in early spring, for anyone thirsty for sumptuous Pinot juice. Please enquire.

Pascal Mugneret adores the 2008 vintage, comparing it to 1993; he was bursting with pride at the quality of his wines, when we re-tasted in December. The wines have fleshed out and knitted beautifully, exhilarating bottles for the long-haul. This is unquestionably the finest vintage here since 2005. The Clive Coates description in his latest Burgundy tome sums up perfectly... "The results are impressive: pure, focussed, rich and stylish".



2008 Bourgogne Passetoutgrains

£105.00 in bond case

A bracing, bouncy Burgundian blend of Gamay and Pinot (appellation law says it must be at least one third Pinot Noir). We adored this in 2008, unpretentious and hedonistic. Tuck away a case or two, delicious everyday Burgundy, easy enough to drink with or without food. Drink from summer 2010.

2008 Vosne-Romanée AC

£265.00 in bond case

Pascal's Vosne village is always one of the most ravishing examples. Irresistible young, this is suave and stylish. A classic Vosne-Romanée aroma, pristine fresh fruit from that unique *terroir*. Focused, feminine in texture, this is showed quite beautifully in December. Alongside the Fourrier Gevrey, our favourite village wine in 2008. From 2013.

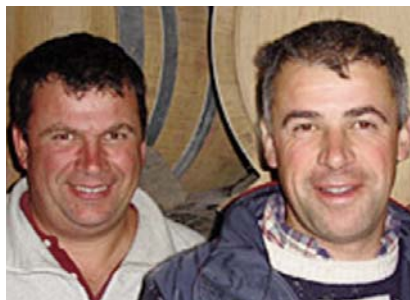
2008 Nuits-St-Georges 1er Cru les Boudots

£395.00 in bond case

A noticeable step-up, this is the jewel of the Mugneret collection. Sure, they own Echezeaux vines, but we think their old-vine Boudots is superior. It has that indefinable quality called *grandeur*. An intense, delicious core of peppery Pinot fruit fills the mouth, barely evolved but masses of complexity and depth. 2015-2025+.

Domaine Robert Chevillon, Nuits-St-Georges

Tasting with Bertrand Chevillon in Nuits is as revealing as a visit to Ghislaine Barthod in Chambolle, eight stunning 1er Crus under one roof. Yet each cuvée has its own profile and character, particularly in 2008.



With the downturn, we have taken a major position here; the pristine vinification, superb terroirs and old vine fruit are too thrilling to ignore now or long-term. We are far from alone in regarding this domaine as the best in Nuits-St-Georges, indeed one of the best in the whole of the Côte d'Or.

The classy stable offers a range of styles but to make the decision process easier, we have selected just three wines, our absolute favourites. The elegant Cailles and powerful Vaucrains are effectively Nuits 'Grand Crus' and are terrific value vis-à-vis the sublime quality too. 2008 vintage is an absolute success *chez* Chevillon.

Ps. To truly establish our position here, we have also bought some delicious 2006 and 2007s of the wines below. Please ask about availability.

2008 Nuits-St-Georges AC, Vieilles Vignes

£275.00 in bond case

Originates from 'la Charmotte' and 'au Chouillet', both at the south end of the Vosne sector. This is a terrific introduction to the Chevillon style, such an explosive offering, fresh and energetic. Luscious texture on the palate, cassis and chalk above all, packed with superb flavours. From 2014.

2008 Nuits-St-Georges 1er Cru les Cailles

£460.00 in bond case

2008 Nuits-St-Georges 1er Cru les Vaucrains

£460.00 in bond case

Two wines from the greatest *climat* in the village, both will make fabulous bottles of Burgundy. The Cailles is all about astonishing perfume and subtlety; not fat, not thin – just right. To my palate it's the most impressive wine in the cellar, such sappy intense Pinot flavours, wonderful balance and length. The Vaucrains is forceful and rich, the rockier soil offering a more muscular structure. Deep, generous and multidimensional, this will need time to unfurl.

Domaine Michel et Frédéric Lafarge, Volnay

Michel and Frédéric Lafarge run one of the most iconic domaines in the whole of Burgundy. The family and their ancestors have been making wine in the village since at least the French Revolution, almost certainly earlier. There is a sense of family tradition and communal responsibility here. Year after year, they produce some of the most elegant and delicate expressions of Pinot Noir, true to their terroir. But, the wines are very much built for the long-term and can appear quite austere in their youth. Have a little patience and you'll be rewarded.



Since their conversion to biodynamics in 1999, the quality bar has been raised higher still. Despite the poor weather in 2008 - including hail damage - they harvested perfectly healthy fruit, although quantities are unfortunately severely down.

2008 Volnay AC, Vendanges Selectionnées £285.00 in bond case

From the oldest and favoured Village vines. Always worth the extra over the basic AC, more refined, more complexity. Pure Volnay; vivid raspberry fruit and suave tannins. Give this time though, from 2014 onwards.

2008 Volnay 1er Cru Clos du Château des Ducs £565.00 in bond case

2008 Volnay 1er Cru les Mitans £565.00 in bond case

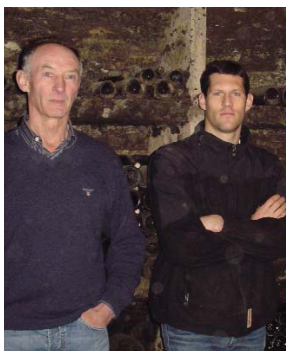
2008 Volnay 1er Cru Clos des Chênes £595.00 in bond case

2008 Volnay 1er Cru les Caillerets £595.00 in bond case

Availability of the acclaimed and sought-after Lafarge Volnay 1er Crus is very limited, even more so in 2008. Preference will be given to previous buyers, but please register your interest. Fabulous quality, huge energy and drive in each cuvée, aristocratic Volnays. The Clos des Chênes and Caillerets are possibly the finest red growths in the Cote-de-Beaune.

Domaine Antoine Jobard, Meursault

All change, with Antoine's name on the label and Francois now officially retired. We sense a certain 'softening' of style here too, which is meant as a very positive comment, as Antoine's 2008s are simply sensational!



2008 Bourgogne Blanc

£155.00 in bond case

Fresh and mineral, a wine of Meursault quality. From 2012.

2008 Meursault AC, en la Barre

£315.00 in bond case

Badly hit by hail, quantities are cruelly lower here. However, the resultant wine is somehow denser and even more concentrated than usual. Great puissance and very 'Meursault', this will age gracefully. Owners of the 2004 and 2006 la Barre should pull corks, as both are an absolute delight now. 2013-2020 plus.

2008 Meursault AC, les Tillets

£315.00 in bond case

From higher, stonier terroir, les Tillets is always a very vibrant wine, exceptionally elegant and precise. Without the fat of the la Barre, this needs a little longer in bottle too, drink from say 2014 onwards. Two exceptional village wines from Antoine, both clearly showing their respective terroirs.

2008 Meursault 1er Cru les Poruzots

£445.00 in bond case

2008 Meursault 1er Cru les Genevrières

£465.00 in bond case

2008 Meursault 1er Cru les Charmes

£465.00 in bond case

The quality of raw material in each 1er Cru is simply first-rate. Tasting notes are a bit superfluous here because they taste so different when fully mature as opposed to when we have to judge them young; just choose whether you want the opulence of the Poruzots, the spicy generosity of the Genevrières or the flowery, gently honeyed character of the Charmes. Please note, however, that quantities are very restricted. All from circa 2015 onwards.

Domaine Marc Colin, St Aubin

Damien Colin totally agrees with our opinion that his recent vintages appear fresher and more expressive, explaining that "we want to return to the style that was being made in Burgundy 15 to 20 years ago, which is a steelier, more precise and more terroir-driven style". They have seemingly achieved this without sacrificing that early accessibility and charm in their wines. These 2008s match their dazzling 2007s.



2008 St Aubin AC, la Fontenotte £150.00 in bond case

A long-standing favourite of A&B clientele. From a tiny vineyard next to the 1er Cru Champlots, a wonderful white Burgundy 'value'. Mineral and delicious. Drink from 2011 onwards.

2008 St Aubin 1er Cru en Remilly £195.00 in bond case

A step-up in elegance and class, as one would expect. All lemons and limes, with a subtle spicy background. A stunning racy example, with a driving finish. 2012–2017.

2008 Puligny-Montrachet AC, les Enseignières £255.00 in bond case

This has a privileged position lying just below the grand cru vineyards of Bâtard-Montrachet and Bienvenue-Bâtard-Montrachet. An absolutely classic Puligny, a total success in 2008. A combination of succulence, nervosity, and dry crispness. 2012–2018.

2008 Bâtard-Montrachet Grand Cru £665.00 in bond case (6 bottles)

An electric Batard in 2008, ravishing purity and totally compelling. From 2015.

2008 Le Montrachet Grand Cru £1375.00 in bond case (6 bottles)

Multi-layered concentration and mineral depths plus, of course, a bewildering finish that only Burgundy's greatest Chardonnay site can deliver. From 2016.

Domaine Pierre-Yves Colin-Morey, Chassagne-Montrachet

*UK Exclusivity

"There was one producer last week whose wines really stood out for me and, since his wines are made in strictly limited quantities and some of them are already in the marketplace, I thought I would draw them to your attention... I was enchanted by his (Pierre-Yves Colin) 2008s."

Jancis Robinson



We released our original 2008 Colin-Morey offer in September and, as always, appetite was very high. Pierre-Yves is delighted with the way his wines are selling in the UK, so, we gave him a 'friendly' nudge for additional 2008 stock. He responded positively, including additional (but tiny) quantities of his top wines originally allocated elsewhere in the world.

This glittering range of 2008s will rank among the finest and most highly rated white Burgundies of the vintage. For those who have not experienced the wines of Colin-Morey, we cannot recommend them highly enough.

2008 St Aubin AC, le Banc £175.00 in bond case

2008 St Aubin 1er Cru les Champlots £225.00 in bond case

2008 St Aubin 1er Cru la Chatenière £225.00 in bond case

2008 St Aubin 1er Cru en Remilly £225.00 in bond case

Newly purchased parcels of the St Aubin le Banc village and Champlots. The former is bursting with fresh white flowers, crisp and vibrant. Les Champlots is very fine and discreet, subtle, with a palate-staining finish. Odd cases remain of the Chatenière and Remilly too.

2008 Chassagne-Montrachet AC, les Ancegnières £265.00 in bond case

2008 Chassagne-Montrachet 1er Cru les Caillerets £445.00 in bond case

Is there another Chassagne village to rival PYs Ancegnières (known as Ensegnières elsewhere)? 85-year-old vines, inherited from father's Marc Colin domaine, enjoying a privileged position next to Bâtard-Montrachet and it shows – stylish and refined, intense and energetic but not a hint of clumsiness, a perfect example. Les Caillerets is one of the outstanding 1er Crus in the cellar. Very old vines in the finest sector, well exposed but sheltered and facing directly southeast. Just 5 cases remain.



2008 Puligny-Montrachet AC, le Trezin £285.00 in bond case

2008 Puligny-Montrachet 1er Cru les Champs Gains £475.00 in bond case

The 2008 Trezin is an absolute corker! The additional flesh of 2008, combined with the natural minerality of this high vineyard, have combined to make Pierre-Yves's finest Puligny village to date in our opinion.

2008 Meursault AC, les Narvaux £250.00 in bond case

2008 Meursault 1er Cru les Charmes £495.00 in bond case

In our view, no-one makes finer village white (Chassagne, Puligny, Meursault) than Pierre-Yves. His Narvaux oozes seductive quality, easily of 1er Cru standard. Will drink beautifully early or cellar. A rich and refined Charmes (Dessus) is almost chiseled from the limestone, knife-like precision, beautifully textured. Cellar for 4 years and drink till 2025.

2008 Criots-Bâtard-Montrachet, Grand Cru £795.00 in bond (6 bts) case

2008 Bienvenue-Bâtard-Montrachet, Grand Cru £795.00 in bond (6 bts) case

Tiny quantities remain of just two of Pierre-Yves's astounding Grand Crus, collectors' items.

Terms and Conditions

The price quoted is in-bond per case (12 x 75cl) excluding duty (presently £19.26) + vat.

The wines will be shipped mid-late 2010. We will contact upon shipment to organise delivery or storage.

Delivery: 5cs or more no charge. 1–4 cases £10 ex vat London and inside the M25, £15 ex vat Home Counties and beyond. For those who already have wine with us, and are expecting a delivery, any new order can be tacked on or alternatively we are happy to hold onto the stock whilst a larger consignment is built up. Unless of course you would prefer us to store on your behalf or transfer to another bonded warehouse account.