



# CLUB MAGNUM

VINS ET EXPÉRIENCES

**Burgundy 2022 – Opening Offer**  
**May 2022**

EXCLUSIVE TO MEMBERS





CLUB MAGNUM

VINS ET EXPÉRIENCES

# INTRODUCTION



**THERE ARE YEARS THAT SEEM TO CARRY A CLOUD BUT WHEN IT COMES TO 2022, IT IS HARD TO LOOK BACK WITH ANYTHING OTHER THAN POSITIVITY.**

After two hard years of pandemic and lockdown, the euphoria that was released as the Covid period receded produced a surge of energy everywhere. For a while, it didn't matter what the question was, the answer was automatically 'yes'.

It's clearly a bit of a stretch to make a direct link between this phenomenon of positive human energy and the results of a particular growing season as experienced by plants. However, the wines produced in Burgundy in 2022 just seem to be 'happy'. The product of ripe, healthy fruit with a correct balance between sugars and acidity. Wines that give early pleasure and that will also make for some outstanding bottles over time, if so allowed. Wines that will only enhance our experience of being alive.

As you will know by now, I have made it a deliberate policy at Club Magnum to ignore entirely the point-scoring systems used by wine writers and wine critics and to exercise my own judgement on what I find to be good, great or indifferent, rather than retreat behind the safety blanket of someone else's ratings. Every single wine in this selection comes with Club Magnum's endorsement. Otherwise, it would not be here.

There are positives to be found in every vintage and I have long argued the case that we should celebrate diversity in wine styles rather than seek homogeneity. In 2022 however, it is pretty hard to go too wrong, so consistent are the wines. Yes, there were a few pitfalls (see vintage summary) but by and large, it is hard to disagree with the comment of the respected writer and Burgundy veteran, Jasper Morris MW ([insideburgundy.com](http://insideburgundy.com)) that "all other things being equal, I would recommend going large in 2022"- a comment that is all the more persuasive as Jasper is no longer selling wine!

Speaking of selling wine, it is also a joy to have a return to more workable quantities after the restrictions of 2021. We have taken the opportunity to add to our selection, both with additional cuvées from our established growers and also with two wines from a new grower in the Côte de Nuits, the highly-talented Amélie Berthaut. There are also separate offers for the wines of the Mâconnais, where our selection has now expanded to six domaines. 2022 is, therefore, the biggest offer of Burgundy for Club Magnum and, if you'll permit some bias, also the best yet.

With thanks for your ongoing support,

Best wishes



## CLUB MAGNUM

VINS ET EXPÉRIENCES

### HOW THIS OFFER WORKS

---

**ALLOCATIONS OF NEW RELEASES  
ARE ONLY AVAILABLE TO MEMBERS  
OF CLUB MAGNUM. PRICES CAN BE  
FOUND ON THE ACCOMPANYING  
ORDER FORM AND ARE EXCLUSIVE  
TO MEMBERS.**

Please take a moment to read a little on the vintage and on the wines selected. If you would like help and suggestions, then please do not hesitate to contact Mike in the usual way.

### NOT YET A MEMBER?

---

Applications to join Club Magnum are always welcome.

Please [click here](#) to learn more or email [mike@clubmagnum.com](mailto:mike@clubmagnum.com) to begin a discussion and / or application.



# 2022 VINTAGE SUMMARY

**ON THE FACE OF IT, THE  
CONSISTENCY OF 2022  
SUGGESTS A SEASON THAT  
WAS UNREMARKABLE.**

While it is true to say that major climatic episodes (think frost, hail, fire etc) were largely- thankfully- absent, 2022 was also one of the warmest, driest years ever recorded in the Côte d'Or. Squaring the data on temperature and humidity with the beautiful, fresh, healthy and happy fruit that we find in the wines is something of a puzzle. So let us take a moment to dive in to the detail and attempt to understand how this might have happened.





GROWING CONDITIONS

**THE WINTER OF 2021/2 WAS YET ANOTHER NOTED FOR ITS MILDNESS. ONLY JANUARY SAW TEMPERATURES BELOW THE SEASONAL AVERAGE: EVERY OTHER MONTH WAS BOTH DRIER AND SUBSTANTIALLY WARMER THAN THE HISTORICAL NORM.**

You are probably already thinking “I know where this is going”. Indeed, the vegetative cycle sprung into action bringing with it the risk of being caught by a spring frost. In early April, the mercury duly began to fall... but happily this time there were very few spots where temperatures passed more than a degree or two below zero. Whether it was through faith in science and forecasting or faith in the Almighty, most growers elected not to light their frost candles, happily saving valuable hours of labour, lost sleep and indeed, a not inconsiderable amount of euros. The unlucky ones that did take more than a glancing blow tended to be in places like the lower-lying sectors of Chassagne-Montrachet, a habitual battleground for frost. As one grower wryly observed, there is a reason why historically the later-budding Pinot Noir was planted there rather than Chardonnay.



Although not the subject of this offer, one area that did alas continue to take a shot right between the eyes was Chablis. Growers there suffered a further year of extensive damage and nobody can claim that the Chablisians have put their Chardonnay in the wrong place.

With the corner turned, proper Spring conditions set in. The second half of April saw fine conditions and by the time that the Club Magnum Members' Trip arrived in mid-May, it was most definitely shirtsleeve order. Flowering took place in excellent conditions, bringing the potential for good volumes. The only real fly in the ointment at this stage was the lack of water.



## 2022 VINTAGE SUMMARY

In June, however, that would be corrected by the nearest thing to a climatic incident: on 22nd June, a storm arrived that brought widespread rain, in particular to the Côte de Nuits.

In a few places, this rain was of biblical proportions with more than a month's rainfall (140mm) being recorded in 2 hours. Torrents of water came rushing down the hillside in Gevrey-Chambertin straight into the village, filling some unlucky cellars and causing widespread flooding. Worse still was a destructive line of hail that channelled down the Combe de Lavaux before swinging north, bringing damage to vineyards such as Clos St Jacques, Cazetiers and Champeaux before continuing north to Brochon and Fixin. A separate, localised hailstorm was also reported on a more minor scale in another famous hail hotspot, the southern sector of Nuits-St. Georges.

After the storm, the damage was assessed. For the majority, the downpour had been largely welcomed and would prove to be very helpful in the warm, dry weeks that would follow. Those hit by hail had to lick their wounds but the silver lining for them was the timing: hail before véraison means that damaged berries can drop off rather than split and rot and while there was an impact on volumes in these hail-hit sectors, it would have been a whole lot worse had it arrived on the eve of the harvest.

July was a fine, hot and dry month but never uncomfortably so, unlike elsewhere in France where widespread wildfires took hold, particularly in the Gironde, in Provence and across the Midi. In the Côte d'Or it was plain sailing into August, which would once again see the start of the harvest. There were even a few well-timed showers in the run-up to harvest, just enough to freshen things up as the risk of shut-down (blocage) threatened to bring complication.





THE HARVEST

WHILE GROWERS HAVE BEEN FORCED TO BECOME ACCUSTOMED TO AUGUST HARVESTS, NONE WOULD CHOOSE THEM. WITH THE EXTRA HEAT AND HOURS OF SUNSHINE STILL IN THE DAY, MANY DECIDED TO GET OUT INTO THE VINEYARDS AT FIRST LIGHT, HARVESTING ONLY IN THE MORNING TO THE BENEFIT OF BOTH FRUIT AND FRUIT-PICKER.



Many of those with distance to travel between vineyard and winery or with a backlog of fruit to process chose to use mobile container fridges. Cooling the grapes before arrival at the winery was cited by many as an important technique to preserve freshness and purity of flavour.

By and large, the fruit arrived in fantastic condition, in both colours. Harvesting started around 25th August in the Côte de Beaune with the Côte de Nuits following five or six days later although some domaines waited a further week. Most were complete by mid-September or at the latest before the final week of the month. Such a wide picking window suggests that harvest conditions were largely benevolent.

With the dry conditions, many growers had noted once more the advantage of older vines and combined with the very successful flowering, yields came in at a very good level, certainly a 'normal' or 'normal plus' year. When this happens, there is no real concern for Chardonnay which can certainly perform very well at higher yields. However for Pinot Noir eyebrows tend to get raised. In the past, this would have been justified: the fear with a larger volume of fruit is that it would not ripen fully or would be diluted. In our new climate era, lack of ripeness is far less of a concern (rather the opposite) and dilution in such a dry year was again unlikely to be the issue.

Sorting tables are commonplace in the Côte d'Or but 2022 was not a year where they made an enormous difference. Grilled or shrivelled berries, typically from the most exposed sites, could be eliminated but beyond that the conveyor belt was a beauty parade.



### IN THE CELLAR

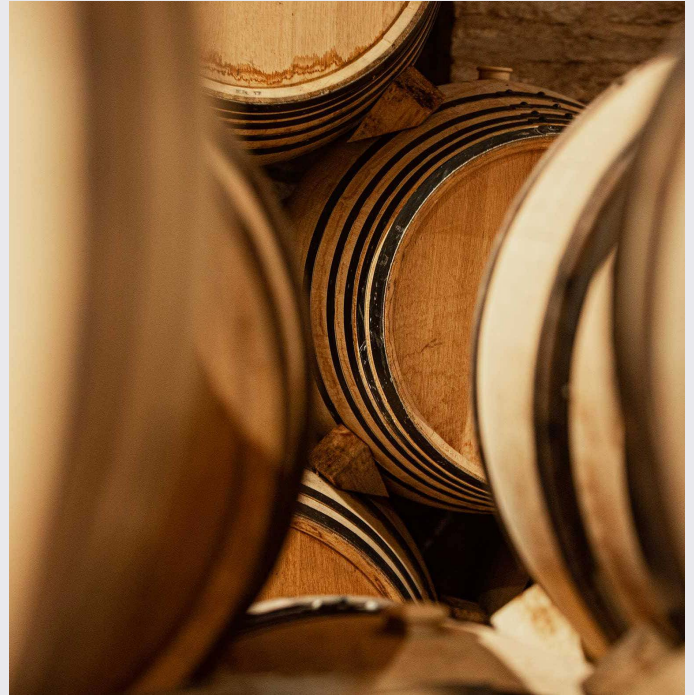
**AS THE FRUIT ARRIVED INTO THE CELLAR, IT QUICKLY BECAME APPARENT THAT SUGAR LEVELS WERE IN GOOD SHAPE: 12.5–13° WAS TYPICAL, RISING TO 13.5–14° IN SOME VINEYARDS INCLUDING SOME GRAND CRUS.**

We did find a wine at 14.9° but even this seemed to have a happy sense of balance. Brice de la Morandière at Domaine Leflaive was one who mentioned that the blocage experienced in certain locations in July/August had ultimately proved to be beneficial, saving the fruit from over-ripeness.

On the acidity side, the warmth of the year had burned away much of the malic acid. Analytically, acidities are in the low to mid range. The paradox is that the wines come across as fresh and focused when you taste them: never in a bracing, jarring way but with that correcting lift that offers refreshment and brings you back for a second slurp. A few growers suggested that the showers in August had helped to lift tartaric acid levels while many pointed out that the malolactic fermentation (MLF) had gone very quickly, often completed alongside or just after the alcoholic fermentation. This also meant that by the time we tasted the wines, they were further ahead in their evolution than would be the case from a year with more extended MLF.

With lower acidity and fast MLF, there was wariness around bacterial spoilage and brettanomyces. In a region as fragmented as Burgundy, with thousands of cuvées made across hundreds of addresses, it would be foolish to say that this didn't happen anywhere but honestly, in the several hundred samples that I tasted, I can only think of a handful that tasted anything other than whistle-clean.

In terms of winemaking trends, two themes consistently feature during discussions while tasting. The first relates to the use of oak barrels. There is a definite trend to using larger vessels or to switching away from wood entirely, in favour of concrete eggs, glass, stainless steel and amphorae.



Against this, with 2021 being such a small crop, there would have been very low purchasing of new barrels in the previous year, meaning that availability of one-year barrels for the 2022 vintage was compromised. As a result, many domaines will have made the decision to buy more new wood in 2022. Fortunately the '22s are wines that will handle an increased percentage better than the more slender preceding year.

The second theme, for red wines, is the use of whole bunches.

The overall trend here is very much towards their inclusion but in 2022 there were two reasons for caution. The first is that whole bunch fermentation tends to raise pH levels, meaning even lower acidity in a year where levels were already modest.

The second is that whole clusters take up more space in the vat than berries and in 2022, with a more generous yield, this meant that some growers had no choice but to destem.

In sum, however, having the full range of options when vinifying is exactly what winemakers would prefer. Whole bunch or destem, new wood or not, indeed wood or not, batonnage or not, punch-downs or pump-overs and so on: each winemaker was able to pick and choose the methods that best suit them in order to translate both vintage and terroir. Much better this than being dictated to by a season where there could really only be one way to do it.



WHAT ARE THE WINES LIKE?

**A YEAR WITH CONSISTENT RESULTS ACROSS BOTH CÔTES, IN BOTH COLOURS AND AT ALL CLASSIFICATION LEVELS IS PRETTY CLOSE TO THE IDEAL. WERE CONDITIONS TOO BENEVOLENT? IF SO, NORMALLY THIS MIGHT COME ACROSS IN ANY SENSE OF DILUTION, LACK OF INTENSITY OR TENSION OR JUST A SENSE OF BLANDNESS.**

Such accusations are wide of the mark in 2022. The extremes of the year- warmth and dryness- appear to have been tempered leaving a lovely easy, happy sense of balance. The wines really are impossible not to like and may turn out to represent a new high quality bar. At Domaine des Comtes Lafon, there is a feeling that the reds are quite possibly the best in a generation, something that is echoed elsewhere in the Côte de Beaune.



When we start to think of comparative years, the lack of water and the high temperatures- aka the 'new normal'- take us in the opposite direction from 2021. The flavour profile of the white wines recalls 2020, another consistently excellent year for Chardonnay. However, with the 2020s having a touch more power and concentration, it is perhaps against the wonderful 2017s that we then measure up.

With their open, amiable nature, fresh feel, ripe fruit and impeccable balance, the 2022s seem to have the best aspects of both of these years. In terms of villages, we found beautiful whites in all of the obvious spots but also in some of those less-visited too. Terroirs seem to come through and win over against any notion of a 'solar footprint'. Expect to see these on wine lists everywhere, not just reflecting the acute shortages of recent years but as positive choices for their ease, charm and flair.

In reds, 2017 again features among our thoughts. Of all the recent years, 2017 is often the one that we turn to time and again because of its consistency and approachability that recalled the best aspects of 2000 and 2007 from years gone by. The 2022s seem, however, to have more about them than the 2017s, with more than one grower venturing a cross between 2017 and 2019. Those with longer memories, such as Frédéric Lafarge, recalled 2002 and 1999. Elsewhere, 1985 was ventured. All three are excellent, first rank vintages however to directly compare these top years is where it gets a little harder as undeniably the climate was very different, so too the health of the vineyards in those earlier decades. What all of these had in common was a sense of early appeal, ripeness and balance as well as consistency across appellations. Unlike the 1999s and 2002s, however, it is hard to see the 2022s shutting down in quite the same way. Only time will tell on that but instinctively these feel like wines that will give themselves as willingly as the 2017s, 2007s and 2000s but that possess both a greater range and greater potential, in line with those fêted earlier years mentioned.

All of which leads us back to Jasper's exhortation: few of us would regret having a cellar boasting a full selection of such years as those just mentioned above. For the Burgundy lover as for the growers, 2022 is the sort of year that we all dream of and that we should take advantage of when it arrives.



THE MARKETPLACE

**THE PAST TWELVE MONTHS HAVE SEEN ECONOMIC HEADWINDS GATHERING, BE THEY THE RESULT OF GEOPOLITICAL TUSSLES OR MILITARISTIC AMBITION, POLITICAL INCOMPETENCE OR ECONOMIC MALAISE. ALL PRODUCERS— AS INDEED ALL CONSUMERS— HAVE HAD TO GRAPPLE WITH A WORLD OF RISING COSTS.**

From barrels to bottles, corks to capsules, inflation and supply-chain issues have been keenly felt and impossible to avoid and that is before we even consider the cost of labour, insurance, utilities and- particularly for the Burgundians- land, including the taxes levied thereon.

Burgundy has enjoyed a period as the darling of the fine wine market, setting the pace in auction rooms and winning ever larger market share for the spending power of the world's wine buyers, be they drinkers, collectors, traders or speculators. China seems to have largely disappeared as an active participant in the fine wine market- for now at least- and with it the speculation that had driven the secondary market to unimaginable levels has also reversed. A return to more normal market conditions can only be welcomed: wine is made for one purpose only and unless corks are being pulled, there will always be the chance of a correction coming down the tracks. Bubbles tend to burst.

The prices that accompany this offer simply mirror those directly from the producers. Some rose sharply last year on the back of the tiny 2021 vintage and now simply hold at their new level; others have sought to address the shortage over two years by taking two smaller steps up than one big leap; one or two have now chosen to reduce a little having made that big leap.

With elections taking place in much of the world this year, it is brave to forecast too far ahead- another headwind in itself. Will we see post-election bounces or will markets take a dim view of incoming governments? Certainly everyone will be watching keenly. When it comes to Burgundy however, the imbalance between supply and demand, particularly for the top domaines, continues as a key dynamic. Against this, producers are very conscious of the fortunes of their great historical rival, Bordeaux whose ocean of unsold, over-priced young wine continues to gather against cellar walls while claret drinkers rightly target less expensive older vintages that they can enjoy today. Burgundy must avoid following suit.





CONCLUSION

APPARENTLY, IT WAS KING  
JIGME SINGYE WANGCHUCK  
OF BHUTAN WHO IS CREDITED  
WITH CREATING THE ‘GROSS  
NATIONAL HAPPINESS INDEX’  
AS A SPIRITUAL RESPONSE  
TO THE MORE PROSAIC  
GROSS NATIONAL PRODUCT  
AS A MEASURE OF WHERE A  
COUNTRY STOOD IN THE WORLD.

Had he be born Burgundian, in 2022, both the good King and his economists would have plenty to smile about. The Côte d’Or’s Golden Slopes shine brightly, bringing elation to Burgundy lovers everywhere. Whether your tastes are Grand Cru or generic, Beaune or Nuits, red or white, we have a vintage that undeniably delivers strongly at all levels. With our growers representing the cream of the crop, exploring Burgundy’s unique mosaic of climats through their skilled hands will permit every facet of these vinous jewels to be brought gleaming into the light.



# CÔTE DE NUITS

## ET HAUTES CÔTES DE NUITS



MAPS REPRODUCED THANKS TO THE KIND PERMISSION OF THE BIVB  
WWW.VINS-BOURGOGNE.FR





# CÔTE DE BEAUNE

## ET HAUTES CÔTES DE BEAUNE



MAPS REPRODUCED THANKS TO THE KIND PERMISSION OF THE BIVB  
WWW.VINS-BOURGOGNE.FR

# DOMAINE MARQUIS D'ANGERVILLE



## IT WAS WONDERFUL TO SEE GUILLAUME D'ANGERVILLE BEAMING AS HE LED THE WAY INTO HIS CELLAR TO PRESENT HIS 2022S.

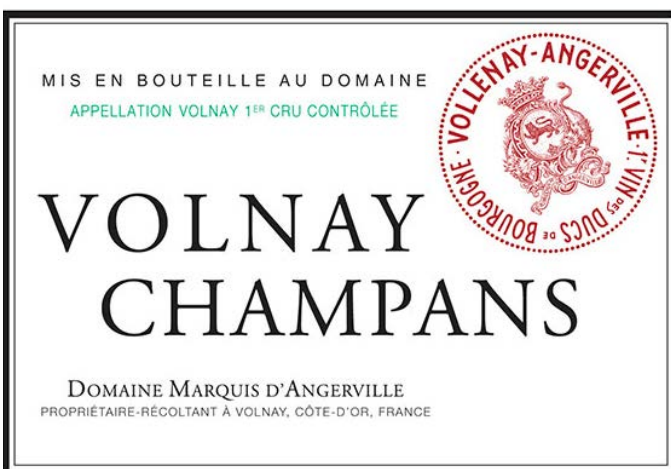
He recalled an "easy, benign season- everything went well. Everything went quick too- budding, flowering, harvesting..." Drawing on his experience, Guillaume's chief fear, given these patterns, was over-ripeness and so, as in 2020, he took the decision to risk a little phenolic maturity in favour of freshness. His harvest date of 23rd August- the same date as in the heatwave vintage of 2003- is one of the earliest that we recorded but he is convinced that he made the right call.

With fruit in perfect condition and alcohol levels falling precisely within Guillaume's target zone of 12.5-13°, the team in the winery had everything that they could wish for. Vinifications proceeded without incident and Guillaume was one of many to note the speed of the malolactic fermentation.

His only real change in technique is to bring sulphur levels down, something that he has been working on for a few years now, with free sulphur in 2022 two-thirds below what would have been normal four or five years ago.

From the very first nose of his Bourgogne Passetoutgrain right through the exemplary range of Volnay premiers crus, each terroir came through brightly and clearly and bringing with it the sense of generosity and openness that characterise this vintage in its youth. Guillaume has no concerns about longevity for these wines either but also understands that many of the domaine's long-term fans will revel in being able to enjoy these wines at all stages.

Please [click here](#) for background information on Domaine Marquis d'Angerville.





**ROUGE**  
**VOLNAY 1ER CRU CHAMPANS**

2022 is a year which accentuates Champans' natural curvature. The beautifully rounded tannins provide the seamless supporting structure for a sumptuous swirl of summer fruits, moving through sweet red cherries, black raspberries and into mid-plum. Critically, there is also sufficient acidity to ensure a feeling of freshness, the wine moving with a stylish swish, supple, lithe and flowing. Around the edges, a little spice adds aromatic range together with a gentle note of toast. On the finish, any fears of heaviness are allayed, with a long, lingering forward flow. A top rank beauty. Drink from 2029.

**BOURGOGNE ROUGE**

The team at Marquis d'Angerville have worked hard on this cuvée in recent years and their efforts have paid off, with the domaine's Bourgogne Rouge truly meriting its place in such a noble line-up. All of the parcels for the regional wines are found down the slopes from Volnay, across the route nationale where the land is flatter, less stony and with greater depth of soil. This gives wines of more easy, directly fruity appeal but without the layered structure that requires time to unwind. The 2022 is already approachable, tempting us with its strawberry and red cherry juiciness. However, rather than explode in the mouth, there is something more unexpectedly discreet in the transition to the finish where a gentle, graceful fragrance lingers. Drink from 2025.

**BLANC**  
**BOURGOGNE ALIGOTÉ**

The renaissance of Aligoté continues to grow with consumers enjoying the wines made from this authentic regional grape for their low alcohol, zippy acidity and lack of ceremony. Guillaume's wine is made exactly in this vein: a wine to refresh palates, open the senses and bring any gathering alive. Fresh floral aromas with a little burst of grapefruit and lemon barley. A few magnums to have on hand at home never seem to stay there very long! Drink from 2024.

**ON THE SUBJECT OF**  
**DRINKING DATES**

To set some thoughts out early in these wine-by-wine notes, we always try to give guidance on when best to drink the wine in question despite this being something that is an inherently personal choice. The easy answer to the question is, of course, "whenever you feel like it!". Wine is extremely democratic in this regard. So often the best experiences with wines come when caution is thrown to the wind and you just select something that catches your mood.

Whenever I am asked to define what makes a wine worthy of being categorised as a 'fine wine', I always borrow from Hugh Johnson. Hugh's description of a fine wine as a "wine worth talking about" seems to me to capture the essence of the unknown range of possibilities contained within a bottle and the conviviality and transformative effect it can have on any social gathering.

Like all of us, while we can be fun and entertaining in our youth, we tend to add a little depth and become more interesting over time, not least through the acquisition of experience. The Volnay Champans just described above is a super example of the difficulty of giving a precise drinking date. It quite clearly has the potential for long-term development, well into the late 2030s and 2040s. Indeed, given that we can still enjoy well-cellaried bottles from the 1980s and 1990s today, then even this is a conservative estimate.

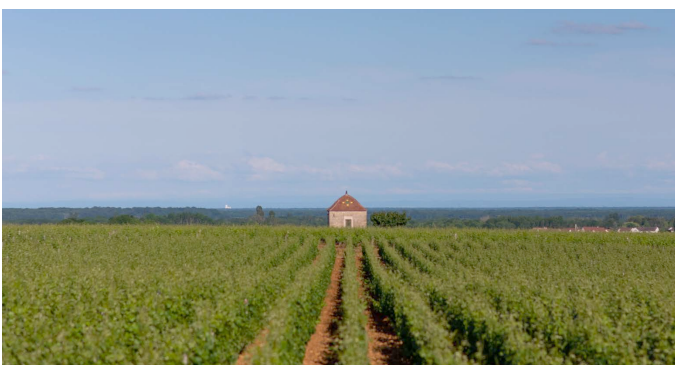
However, to miss the pleasure of its youthful fruits as they will be expressed in the mid to late 2020s would also be a shame. So, taking a read from a recent magnum of the 2017, which was already drinking beautifully but that just got better and better as the evening went on, the 2022 should hit prime time around 2029-30, whereupon it can then be enjoyed at any point over the next 15-20+ years, depending on personal taste. It will, of course, like all of us have good days and bad days along the way but being able to follow it on its journey through life is invariably an enriching process. There are, after all, good reasons why fine wine is sold by the case!



# DOMAINE DE BELLENE



**THROUGH CAREFUL  
OBSERVATION, NICOLAS POTEL  
HAS BEEN VERY ALIVE TO THE  
CHANGES IN THE VINEYARD AND  
SURROUNDING ENVIRONMENT.**



He has thoughtfully adjusted his approach in both vineyard and cellar and remains alert to the needs for adaptation, wishing to take a proactive approach wherever possible. Managing water shortage is a constant theme for him while he also talks openly about the possibility that the Côte d'Or may simply become too warm in the future to make the style of wines that we are used to seeing.

As for 2022, Nicolas simply describes it as "a nice growing season" and elected to begin his harvest in his Côte de Beaune vineyards on 28th August, with the Côte de Nuits following quickly thereafter. Sorting tables were only used to remove any grilled or dried berries and across the estate, Nicolas retained on average only 25% of the crop as whole clusters as the relatively high pHs deterred him from going further. Maceration times were also shortened by a week while punchdowns and levels of new oak were reduced too, all decisions made in order to keep a fresh feel to the wines.

As to the end result, Nicolas professes that he didn't expect to find this level of freshness. Old vines have once again proved to be a terrific advantage but so too a wise, experienced head.

Please [click here](#) for background information on Domaine de Bellene.





## DOMAINE DE BELLENE

### ROUGE



#### VOSNE-ROMANÉE 1ER CRU SUCHOTS

Nicolas' vines in this fabulous premier cru are just a touch older than Joe Biden yet in 2022, the wonderfully healthy fruit that they produced only added to the case of keeping faith with old timers.

From the first nose, you couldn't be anywhere other than Vosne-Romanée. Tiny blackcurrants and tight black cherries are overlaid with a little menthol, exotic five-spice and the beautiful scent of violets. On the palate, there is considerable depth and power on display, the wine quickly moving through the gears and building in intensity across the palate. Then the transfer: a clean, mineral spine emerges, carrying the flavours forward as they shape and lift towards the vanishing point.

With its depth of seductive fruit, this will certainly give pleasure in its early years- particularly if given some air in carafe first- but experience of this wine is that it will take its first ten years in its stride and only become more rewarding thereafter. Drink from 2030.

#### BEAUNE 1ER CRU HOMMAGE À FRANÇOISE POTEL

This blend of five small premier cru parcels- Pertuisots, Montée Rouge, Reversés, Bressandes and Clos du Roi- is named in honour of Nicolas' mother, Françoise and we introduced it to our selection last year to great enthusiasm. With Beaune an appellation that continues to offer very good value, the attraction is understandable and the success of the 2022 will certainly provide little assistance to those wishing to keep it under the radar.

With an average vine age around 55 years, there is a sense of stately calm and composure here with nothing forced, rushed or out of place. The tannins show both finesse and grip: sculpted strength without bulging muscle. The fruit flows fluidly, never exuberant or overdone and the finish is commanding without being overbearing: straight and purposeful. This is an assured wine of natural balance that will most certainly reward a few years in bottle. Drink from 2029.



# DOMAINE BERTHAUT-GERBET



**IT IS A GREAT PLEASURE TO BE ABLE TO FEATURE THE WINES OF AMÉLIE BERTHAUT FOR THE FIRST TIME THIS YEAR. AMÉLIE HAS DONE AMAZING THINGS AT HER FAMILY DOMAINE SINCE TAKING THE REINS AND HER SUCCESS HAS ALSO PROVIDED AN IMPORTANT BOOST FOR FIXIN, HER HOME VILLAGE.**

We look forward to building a long-term relationship with her and are delighted to feature two key wines that represent the historic paternal (Fixin) and maternal (Vosne) holdings of the domaine although we must advise please that these are in very small quantities, so we will endeavour to share them around as best we can.

As for 2022, Amélie described a hot, dry season which made her anticipate a re-run of 2018 or 2020. In August, her vines were on the cusp of blocage but the arrival of timely rain showers freshened things up beautifully, allowing the fruit to reach a perfect 13° natural. She began to harvest on 26th August, retaining whole bunches as she desired and freely admits to her fondness for the vintage.

Please [click here](#) for background information on Domaine Berthaut-Gerbet.





## DOMAINE BERTHAUT-GERBET

### ROUGE

#### FIXIN 1ER CRU LES ARVELETS

The Berthaut family holdings comprise just under one hectare and sit in the middle of this excellent but small vineyard on the slopes above the village, just under the woods. The vines are across four plantings stretching back to 1956 and Amélie typically chooses to retain some whole bunches here, which rose in 2022 to a full 50%.

You can place a safe bet that any well-worn wine dictionary is likely to have the word 'rustic' in the description for Fixin. Those authors cannot have tasted a wine like this. With its gorgeous, velvety textures and enveloping fruit, there is a level of seductiveness here that would be at home in the grandest appellations of the Côte. Pure, flowing fruit with energy and movement, this is a wine to simply revel in. Drink from 2027



#### VOSNE-ROMANÉE

The holdings in and around Vosne-Romanée are from the Gerbet family. For this village blend, three parcels are combined from the south side of the village, chiefly from Aux Réas but also from La Rivière. Six different plantings between 1929 and 1964 mean that once again we have the fruits of some wonderful old vines to enjoy but this time, Amélie has destemmed everything. When asked why, she confessed that she simply ran out of space in the vat- not the first time we would hear that in 2022!

The resultant wine, however, lacks nothing for style or fragrance. It brings a lovely burst of acidity just at the right moment and that hallmark saline touch on the finish is Vosne to a V. This is an excellent village that shows depth and just the right amount of tension. Drink from 2027.



# DOMAINE SIMON BIZE



**AFTER A TORRID 2021, CHISA BIZE WAS VERY HAPPY WITH THE MORE STRAIGHTFORWARD CONDITIONS OF 2022. SHE DID, HOWEVER, THROW IN A FEW NOTES OF CAUTION, EXPLAINING THAT YOU COULD NOT AFFORD TO SWITCH OFF COMPLETELY.**

In particular, close attention was required in the vineyards where stress from the drought was never far away while in the cellar, high pHs could lead to high levels of volatile acidity and the threat of bacterial spoilage. Anthony Hanson's famous quote that "great Burgundy smells of shit" rightly belongs in another era!

Harvest here started on 24th August and as has long been the preference at Bize, Chisa retained 100% of the crop as whole clusters wherever possible. Yields between 40 and 45 hl/ha were right in the sweet spot and with extractions happening easily, there was no need to go too hard with the number of punchdowns, while the length of vatting time was also reduced.

In the calm of the cellar during the intervening months, the wines have behaved impeccably too, gaining in focus, depth and range. This is without question a very strong vintage at Bize and the many fans of the domaine will have much to enjoy in the years to come.

Please [click here](#) for background information on Domaine Simon Bize.





## DOMAINE SIMON BIZE

### ROUGE

#### SAVIGNY LES BEAUNE

A blend of six parcels in the climats of Les Bourgeots and Les Planchots, planted between 1965 and 1978, this beautiful village wine carries such a joyful, open style to its fruit that it is almost disarmingly good to drink now. With soft plums, ripe cherries, gentle scents of summer flowers and supple, rounded textures on the palate, this positively glides in the mouth and recalls the delicious 2019 that so many members have been enjoying over the last year or two. Available in both half-magnums and magnums. Drink from 2025.



#### SAVIGNY LES BEAUNE AUX GRANDS LIARDS

There are four plantings here in this excellent vineyard on the lower slopes of the hill, just below the premier cru of Les Lavières, each made by a successive generation of the Bize family. It is with such information that one can begin to understand the depth of attachment to the land from growers in Burgundy and that explains their passion and respect for it. How wonderful to be able to walk in your vine garden and feel a physical connection with your parents, grandparents and great-grandparents.

It also helps enormously when the vineyards are able to give such fine results. Grands Liards has a darker, more concentrated fruit profile than the village blend, with earthiness and black pepper featuring in the aromatics and a heightened sense of energy and layered profile on the palate. There is a strongly red clay element to the soil here and a little more muscle. While there is much to enjoy early on, this will definitely benefit from some cellaring. Drink from 2028.

#### SAVIGNY LES BEAUNE 1ER CRU AUX VERGELESSES

Very much the senior Savigny in the line-up, Vergelesses is on commanding form in 2022. On thin calcareous soils on a steep slope, such exposed sites can suffer in dry years. However, with vines planted in 1939, 1949 and 1954, there are well-developed root systems in these parcels meaning that hydric stress has been avoided. With its situation on the turn of the hill, the vines also catch the north wind, taking the sting out of the summer sun.

On the first nose, we find a classic, stylish, confident wine that holds its head high. Aromatics are lifted, subtle yet captivating, drawing you into the glass. On the palate, there is an immediate sense of energy, the active limestone element kicking in but there is also a roundness that comes with it, avoiding any sense of rigidity or square shoulders. As you work it, the wine intensifies and its complexity becomes apparent, an aspect that points towards the demand for time to allow it to develop further. Great vintages of Bize Vergelesses can age for decades and this is clearly in that line. Drink from 2029.



# CHARODON

LOUIS VALLET'S NAME IS NO LONGER A WHISPER AMONG GLOBAL BUYERS, SOMETHING THAT WILL COME AS LITTLE SURPRISE TO THOSE WHO HAVE TRIED THE CHARODON WINES. IF THIS DOESN'T YET INCLUDE YOU, NOW IS THE TIME TO LEAP ABOARD.



2022 sees a significant step forward, with production up substantially, further phases of his winery renovation completed and new cuvées introduced. For this, our third offer of Louis' wines, we expand our selection to seven wines and expect to offer a further six or seven later in the year, albeit in volumes of no more than a handful of magnums of each.

Louis took care to explain his key decisions in 2022. Most crucial of all was the choice of harvest date, with his team picking 100% of the fruit and therefore able to choose their ideal moment.

Like many, he was also very conscious of the need for a light touch in the winery, reducing vatting times to 15-20 days, using whole bunches (typically 10-20%) and keeping levels of new oak low. Louis' growing success is fully deserved and with his energy levels seemingly unstoppable we are excited to see the continued development of Charodon in the years to come.

Please [click here](#) for background information on Charodon.



# CHÂTEAU DE CHARODON

## ROUGE

### BOURGOGNE ROUGE CÔTE D'OR

Louis produces this blend from parcels in the lower sectors of Pommard but elects to bottle it under the appellation of Bourgogne Côte d'Or, something that growers are being encouraged to do to get behind the attempt to distinguish the regional wines of the Côte d'Or from those of other districts, such as Côtes Auxerrois, Chalonnois or Mâconnais. These are old vineyards and it shows in the depth of fruit here, with bright red cherries and rich plums coming forward alongside the summery fragrance of rose and lavender. Unlike many generic wines, however, this also displays substance and length. It will be hugely enjoyable straight out of the gate and over the next 5-7 years. Drink from 2024.

### FIXIN LA CROIX BLANCHE

Another strong showing for this cuvée, sourced from a well-situated lieu-dit in the centre of the village, just to the north of Les Crais, below the route des Grands Crus. Louis has a rental contract on about a hectare of vines here and clearly feels right at home. The famous Fixin tannins have been well handled with a polished, sculpted feel, driven pure black fruit flavours and a charming violet and spice-laden top note providing lift. This offers excellent value for this quality. Drink from 2026.

### CÔTES DE NUITS VILLAGES

From Pommard we go up to the Fixin/Brochon border for this wine and into territory well known to the Vallet family. The fruit is sourced from three parcels belonging to an old friend of Louis' family who allows Louis first pick. The profile is darker and more focussed than the more open and juicy Bourgogne Côte d'Or and offers a little pepperiness on the palate. The perfect wine for a casual steak-frites. Drink from 2025.

### POMMARD 1ER CRU CLOS DES ARVELETS

Les Arvelets is situated to the west of the village of Pommard, on a steep, south-facing slope above the little stream that runs down the hill from Nantoux and bisects the village. The Clos is the heart of the vineyard, enclosed in the early 17th century and like many of the best vineyards in the village, the red tinge in its soil points to the iron oxide component that is the common explanation for the structured style.

This image of sturdy Pommard may be hard to shake off yet paradoxically, growers are finding ways of producing wines of greater elegance. This cuvée is a prime example, offering up sweetly scented black fruit and a smile rather than a frown. On the palate, the earthier elements start to come forward, first with some black pepper around the edges and then a little clove and brown spice on the back. It carries itself forward with a sense of elegance, however, a wine of pedigree and balance that will develop beautifully over time. Drink from 2028.



# CHÂTEAU DE CHARODON

## BLANC

### ST. AUBIN 1ER CRU FRIONNES

We have been on the lookout for a good St Aubin for the Club Magnum selection for a few years now so when Louis revealed this well-regarded premier cru for the first time in 2022, senses were quickly engaged. Les Frionnes lies in the heart of the slope above the village of St Aubin, facing south-east and sandwiched between Perrières and Es Champs with soils of decomposed limestone.

Louis elected to keep part of this in stainless steel, blending it with the barrel portion before bottling. Dialling down on the oak element has allowed the lightly medicinal side to come through, with a lovely tarragon note accompanying the little citrus fruits. It was bottled just before the following harvest and is already beautifully composed and drinking like a charm. Drink from 2024.

### MEURSAULT

This is a textbook Meursault blended from plots at opposing ends of the village. Its aromatics bring forward white nuts, ripe orchard fruits and lightly toasty, creamy elements before straightening up on a confident fresh finish. Bottled before Christmas, this is another wine that will be hard to resist straight away and that we also offer in small format. Drink from 2024.

### MEURSAULT 1ER CRU LE PORUZOT

Louis was very excited to be able to offer this famous vineyard that sits between Goutte d'Or and Genevrières, just below Les Bouchères. Wines from this sector can see Meursault at its fullest and this is no exception, with a weight of creamy, ripe, peachy fruit balanced with a counterpoint of zesty orange rind. On the palate, mid-citrus fruits interplay with toasty, sappy elements suggesting that this will benefit from a few years to settle and integrate. The length of flavour on the finish, however, is as always a big clue to the quality and there is no doubt that this is great success in this excellent vintage. Drink from 2026.



# DOMAINE COMTE ARMAND

PAUL ZINETTI DESCRIBED A “GENEROUS YEAR WITHOUT EXCESS”. HYDRIC STRESS AND SHUTDOWN HAD BEEN NARROWLY AVOIDED BY TIMELY AUGUST SHOWERS AND WITH THE EARLY START TO THE VEGETATIVE CYCLE, PAUL HAD HIS PICKERS LINED UP ON 24TH AUGUST IN HIS VOLNAY VINEYARDS, DESCENDING INTO THE CLOS ITSELF THREE DAYS LATER.



Even with the dry conditions and the low-yielding older vines in the Clos, yields of between 35 and 40 hl/ha were possible, the only downside being that he did not have enough space in the cuverie and therefore was forced to destem the entire crop.

The resulting wine comes in just over 13.5° and Paul finds it ripe yet balanced. He elected to use 8% press wine, feeling that the mass of concentrated fruit would benefit from this supporting element. When asked about the likely evolution, Paul ventured that he does not see a vintage that will shut down but definitely sees a vintage with all the signs of a long life. He very kindly pulled out a couple of older wines to demonstrate different evolutionary paths. Most instructive was the 2018 which was showing really nicely but still in a primary phase. Paul then revealed that he had opened the bottle two days earlier: for him this is a vintage that will just go and go.

Alongside, the 2017 showed a more aromatic, fluid and playful expression. Without quite the heft of the 2018, Paul felt that this was probably not a true long-distance runner but we both agreed that it was the vintage to be enjoying in the short-mid term. The 2022 has elements of both of these excellent vintages. Only time will tell whether it surpasses them.

Please [click here](#) for background information on Domaine Comte Armand.





## DOMAINE COMTE ARMAND

### ROUGE

#### POMMARD 1ER CRU CLOS DES EPENEUX MONOPOLE

In an undoubtedly excellent vintage for the reds of the Côte de Beaune, one looks to the leaders in each appellation. As a village, Pommard has definitely picked up its act over the last ten years or so and the influence of its leaders in that resurgence cannot be underestimated.

As soon as the wine arrives in the glass, its deep, glossy tones already bring the promise of a substantial encounter. Sweet, purple mulberry fruit releases willingly, already surrounded by a little pepper and leather. On the palate, there is controlled power and an undeniable sense of scale as the wine fills the mouth, showing rich black cherry fruit, damsons and blackberries. Around the fruit, the carefully rounded tannins provide the framework. The barrels are still in evidence at this early stage but without any dryness, rather via the notes of wood spice and toast. On the finish, the sensation is of surprising freshness and energy when one could have expected something more glossy and heavy. The depth of flavour that shows on the finish however is highly impressive and leaves little doubt of the ability of this wine to develop over many years.

A great example for the long-term. Drink from 2032.



# DOMAINE MICHEL LAFARGE



**IT WAS A PLEASURE TO SEE THE ANCIENT, ATMOSPHERIC LAFARGE CELLAR FULL OF BARRELS ONCE AGAIN THIS YEAR, WITH A FULL LINE-UP OF WINES PRODUCED DURING AN EXCEPTIONALLY SUCCESSFUL SEASON FOR THE FAMILY.**

With all three of their children now working across both estates, Frédéric and Chantal are rightfully proud of the way that the family's legacy is being taken forward. Frédéric drew comparisons to 1999 and 2002, two of the most noted vintages from the era where he was working alongside his legendary father, the late, great Michel Lafarge.



Harvest began here on 26th August and was completed in just over a week, save for the Aligoté which followed after a further fortnight. With settled conditions overhead, their harvest team were able to work without stress or interruption and reported that no triage was needed at all. With good yields delivered, the use of a mobile 'frigo' ensured that they were able to process the fruit in optimum conditions and with vinifications conducted without a hitch, Frédéric remarked upon the profile of a vintage that allows the "terroir to be brought forward".

Domaine Michel Lafarge remains one of the true benchmarks of traditional Burgundy, widely respected both in the region and among their legion of international admirers. Even the humbler wines here outperform the appellation. 2022 marks a new high for the family: this is a range of wines that is simply a must for any serious cellar.

Please [click here](#) for background information on Domaine Michel Lafarge.



## DOMAINE MICHEL LAFARGE

### ROUGE

#### L'ANTHOLOGIE, BOURGOGNE PASSETOUTGRAIN

This cuvée appeared for the first time in 2018 on the occasion of the 90th birthday of both Michel and this parcel of amazing old vines, co-planted in the traditional manner of half and half Pinot Noir and Gamay.

Having separated out the old vine fruit for vinification, the next decision was over élevage. Frédéric and daughter Clothilde elected two 500 litre fûts, one of them new. This is a wine with a strong presence that definitely has something to say. There is incredible depth, tension and focus here with little blackcurrants and berries lifting out with wonderful clarity, overlaying a more red fruit core of wild strawberry. The finish seems to cascade on and on too. Don't be fooled by this wine: despite being 'only' a Passetoutgrain and therefore offered at a modest price, this is a great wine with quite wonderful range. Only bottled in magnum (bien sûr), this is a wine that will fascinate Burgundy lovers and that should be stashed away greedily. Drink from 2027.

#### BEAUNE 1ER CRU GRÈVES

It is always an exciting moment when we arrive at the Grèves. Over the years, Frédéric has been kind enough to share bottles from his cellar from such legendary years as 1959 and 1964 and these have formed some of the strongest influences in my own journey through understanding the beauty of Burgundy. Without hesitation, we have taken our entire, precious allocation in magnum.

In 2022, these centenarian vines managed to yield an impressive 32 hl/ha, enough for 7 barrels. Mere fruit descriptors fail to do this justice. The interwoven layers of rich plum, cherry, sloes and deep mulberry fruit are so seamlessly integrated that one has the impression of a palate coated in silk. But this is Grèves, a site noted for its strong terroir and unmistakable minerality and once the seduction phase is complete, the drive through the middle palate takes over, bringing notes of fine tea and exotic spice. The focus and carry through to the finish are the unmistakable hallmarks of a great wine. Drink from 2032.

### EN PLUS

Once again, in order to broaden access to their wines given the tiny amounts available, the Lafarges have kindly allocated some further wine from their Domaine to Club Magnum members.

#### LAFARGE MAGNUM TRIOS

##### TRIO A VOLNAY

BEAUNE 1ER CRU CLOS DES AIGROTS BLANC  
VOLNAY 1ER CLOS DES CHÊNES

##### TRIO B VOLNAY

BEAUNE 1ER CRU CLOS DES AIGROTS BLANC  
VOLNAY 1ER CLOS DU CHÂTEAU DES DUCS

#### BOUTEILLE 75CL

All available as 6 x 75cl.

##### ROUGE

BOURGOGNE PINOT NOIR  
BOURGOGNE PASSETOUTGRAINS L'EXCÉPTION  
VOLNAY 1ER CRU MITANS

##### BLANC

BOURGOGNE ALIGOTÉ RAISINS DORÉES

#### MAGNUM 150CL

##### ROUGE

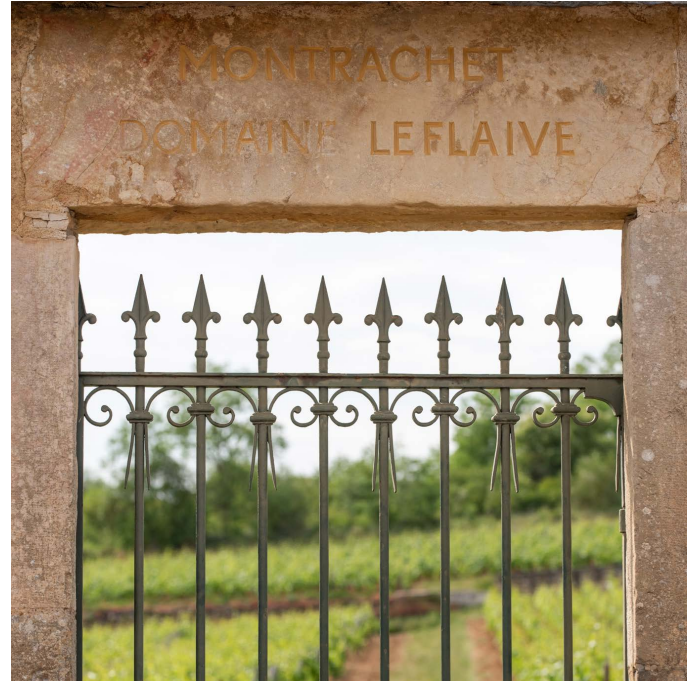
VOLNAY 1ER CRU PITURES  
VOLNAY 1ER CRU CAILLERETS





# DOMAINE LEFLAIVE

**THE TRANSFORMATION AT  
DOMAINE LEFLAIVE IN RECENT  
YEARS HAS BEEN TRULY  
IMPRESSIVE. THE EXTENSIVE  
BUILDING PROJECTS ARE  
NEARING COMPLETION  
ALTHOUGH THE FIRST OF THESE,  
THE NEW CUVERIE, WAS  
ALREADY IN OPERATION FOR  
THE 2022 HARVEST.**



Previously, it took a minimum of eight days for the Domaine to complete its harvest with the major constraint being the processing speed of the old cuverie. Picking date has always been a key decision but with a warmer climate it has arguably become THE key decision. In an estate so focused on one village, this inevitably meant that choices were made that prioritised picking one vineyard before another, even if the optimum moment had arrived for both. With the new set-up, Brice de la Morandière and his team can now be assured to bring in everything at exactly the right moment.

The investments haven't stopped there: inside the new buildings, there are state of the art facilities that would be the envy of winemakers everywhere. Brice's mantra of taking the entire process apart and looking for the marginal gains at every step along the way has meant that no stone has been left unturned. It is fascinating to see the obsession and dedication. This is an estate that really understands that when you are a leader everyone is chasing you and you therefore have to work even harder to stay out in front.

Like a virtuoso musician, the vineyards themselves are, of course, both the ultimate advantage and a gift of birth. The foresight of Joseph Leflaive in assembling these holdings is not lost on the family, who have added to them over the generations and who were among the pioneers of biodynamics in the region, a vital step in reconnecting Burgundians with the health of their soils and local environment.

2022 at Domaine Leflaive is everything that we would expect it to be and much much more. Brice describes "an excellent surprise for its generosity in quantity and quality" finding the wines to be "well balanced and full of energy". It's not often that a tasting finishes with a round of applause.

Please [click here](#) for more information on Domaine Leflaive.

## DOMAINE LEFLAIVE

### BLANC

#### PULIGNY-MONTRACHET

The handsome holdings at Domaine Leflaive include 4.6ha of Puligny villages, divided between six parcels that surround the village to the north, south and west. The oldest vines were planted in 1955 however the key with this set-up is to maintain a high average vine-age, something that has again proved its weight in gold with a dry vintage like 2022.

The Puligny begins with a pure, direct nose showing lemon zest and tight citrus fruit. The hallmark elegance of the village is clearly here, with the fragrances delivered in a steady, swirling flow rather than an explosive rush. On the palate, a little buttery richness is allowed to join but so too a pleasing burst of minerals. The revitalising energy on display ensures that attention is fully focused through to the finish which begins to fan out like a flower to the sun. Drink from 2025.

#### PULIGNY MONTRACHET 1ER CRU PUCELLES

The Leflaive holding in Les Pucelles, which includes the Clos du Meix, is divided between three plots, with an average vine age in excess of 50 years maintained across this emblematic premier cru. Time after time, Pucelles emerges as top of the class but never does so through outlandish, boisterous or domineering behaviour rather, it would seem, by some function of superior breeding or natural talent. If you wish to experience Puligny-Montrachet at its most pure and sophisticated, this is the candidate to consider.

As the name suggests, there is a teasing, inviting and almost coquettish air to this wine. Duly lured in, we revel in the fresh cut flowers, the gentle citrus and orchard fruit and the floating, ethereal styling. On the palate however, any thoughts of easy seduction are dismissed. Here we find tension, presence and confidence, indeed a certain aloofness keeping us keen but at a distance. The strongly saline thread connects us with a dry, almost intimidating finish, a shooting star that races across the sky. A dynamic, sublime and captivating experience. Drink from 2027.

#### PULIGNY MONTRACHET 1ER CRU CLAVOILLON

The heavier, water-retentive soils of Clavoillon have proved to be quite an asset in recent years, permitting this beautiful wine to carry on its ascent. The 2022 effortlessly marries the natural strength of those clay-rich soils with the floral finesse of the fruit. On the palate, a burst of grapefruit brings a vibrant splash of colour and as you work the wine, there are all sorts of hints over its future aromatic direction as further flecks of fragrance flicker in front of us. With its length of flavour already impressive, we can see a wine that is still forming and that therefore requests our patience. Drink from 2027.

### EN PLUS

Brice has also generously allocated some very small quantities of the following wines:

### BLANC

PULIGNY-MONTRACHET  
BOUTEILLE / 6X75CL

PULIGNY MONTRACHET 1ER CRU  
CLAVOILLON- BOUTEILLE / 6X75CL

PULIGNY MONTRACHET 1ER CRU PUCELLES  
BOUTEILLE / 3X75CL

BIENVENUES-BÂTARD-MONTRACHET GRAND  
CRU- BOUTEILLE / 3X75CL

BÂTARD-MONTRACHET GRAND  
CRU- BOUTEILLE / 3X75CL

BÂTARD-MONTRACHET GRAND  
CRU- MAGNUM / 1X150CL



# BENJAMIN LEROUX

THE ALWAYS IMPRESSIVE AND MUCH-ADMIRED BEN LEROUX IS A MAN ON TOP OF HIS GAME. HE PLEADS THAT HE IS A 'RELAXED WINEMAKER' WHO 'MERELY GUIDES, KEEPS AN EYE' ON HIS WINE: SOMETHING THAT YOU CAN REALLY ONLY DO IF YOU ARE CONFIDENT THAT THE MATERIAL YOU HAVE TO WORK WITH IS OF TOP-NOTCH QUALITY.



Arriving at this position where your terroirs can all express themselves fully is the dream scenario. As for any child, to see them fulfil their potential makes your chest swell.

A consistent year for both Côtes and for both colours leaves an embarrassment of riches to choose from in a cellar as replete as that of Rue Colbert. Ben fired the starting pistol on the 2022 harvest on 26th August, almost exactly 100 days after the mid-point of flowering. With potential alcohols broadly within his 13° target zone, there was no need to make any adjustments in the winery. The fruit arrived in the cellars in wonderful condition, the dry summer dismissing any fear of rot and the regular, small August showers swelling the berries just enough to ensure that a little extra juice could be contained inside those lovely, evenly-ripened skins.

As to our selection, those who attended our splendid Gala Dinner with Benjamin in London in April will not be surprised to see three Meursaults and three wines from Gevrey-Chambertin.

All six wines are from top sites where Ben's skills have ensured benchmark examples. To these we add two further wines.

Firstly, we have a return for the Blagny 1er cru La Pièce Sous le Bois which is magnificent in this excellent Beaunois vintage. Secondly, a wine that I have been casting a covetous eye over ever since I first ventured into Ben's cellar: the rarissimo 1er cru of Vosne-Romanée Au-dessus des Malconsorts.

On top of all of this, Ben remains a big fan of the magnum format, often choosing to exclusively bottle in magnum for his very top wines. Such enlightened thinking not only chimes very precisely with our own but also ensures that the wines are allowed to mature in the optimum format and in one that will inevitably be shared between good friends.

Please [click here](#) for background information on Benjamin Leroux.





## BENJAMIN LEROUX

### BLANC

#### MEURSAULT VIREUILS

Ben chose the 2017 Vireuils to kick off proceedings at our Gala dinner and if this 2022 can get anywhere close to the barnstorming display put on by its elder sibling that night, then future treats are ensured. There is already much in the aromatic make-up of the younger wine that recalls the older wine, particularly the little touches of aniseed and menthol. On the palate, a burst of sweet mandarin delights before a rocky, flinty minerality is released. Today, this sappy, tense, chalky aspect is almost too much and as with the 2017, a few years in magnum will see this relax and blossom. When Vireuils is able to perform in a vintage like this, it is not hard to see why so many top winemakers regard this vineyard so highly. Drink from 2026.



#### MEURSAULT BLAGNY 1ER CRU LA PIÈCE SOUS LE BOIS- CUVÉE 1950

With a full and healthy crop in Blagny, Ben has been able to produce two white wines once again, separating out the oldest vines for this small, magnum-only cuvée. This wine brings a reassuring sense of grace and calm, confidently bringing forward beautiful mid-orange tones and a little cossetting creaminess. On the palate, there is a touch of brine and a gently perfumed top note, adding a correcting balance to the sweet fruit. There is an assuredness here, a wine that will hold its own in any company without ever feeling the need to seek attention. Drink from 2027.



#### MEURSAULT 1ER CRU GENEVRIÈRES-DESSUS

2022 enabled Ben to revert to his preferred practice of separating the fruits of the vines in the upper and lower sections of this great vineyard. The cuvée from the upper (Dessus) section being the one that Ben bottles in magnum makes it an easy choice for us but tasted blind, it always seems to have just a little more tension, zip and energy to it. However, that also means that it is the wine that asks for a little more of our patience. All good things come to those who wait.

At this young stage of its life, it's unusual to get quite this sense of completeness from this wine. There is wonderful purity of fruit and an unerring sense of focus. The wine is full, rounded and engaging but moves along at an upbeat pace, the minerality seemingly driving it forward. A little crackle of sherbet on the palate adds to this impression of movement and activity. Drink from 2028.



## BENJAMIN LEROUX

### ROUGE

#### GRIOTTE CHAMBERTIN GRAND CRU

The nine Grands crus of Gevrey are some of the most prime real estate in Burgundy. The little vineyard of Griotte is the smallest of them, situated in the middle of this upmarket neighbourhood, with Chambertin and the Clos de Bèze above, Chapelle to the north and Charmes to the south. Because of its size, it is inherently rare and Ben's version is invariably one of the very best that can be found.

There is a plushness and richness to the fruit here but also a breezy, floral aromatic that provides a compelling contrast. On the palate, the wine is compact, layered and with controlled power, paradoxically backward despite the open, inviting aromatics. In magnum, this will be fabulous but give it time to fully express itself. Drink from 2030.

#### MAZIS-CHAMBERTIN GRAND CRU

Comparing Griotte and Mazis side by side is not the most arduous of tasks to be faced with. Both are wonderful wines and at our Gala dinner, our guests had the chance to do precisely that, with the room evenly split for preference between the two. Mazis is the continuation of the Clos de Bèze to the north, the last Grand Cru before arriving into the village of Gevrey itself. It is similarly a powerful wine and there is a sense of richness and heightened concentration in Ben's version, of which he makes just the one barrel, all bottled in magnum. Ben elected to retain 100% as whole clusters in 2022 and the aromatics appear a little more open than otherwise they might, with notes of crushed raspberry, raspberry coulis and mulberry in evidence. On the finish, there is almost a sense of opulence, the sweet fruit overlaid by a touch of licquorice and fresh saddle leather. Drink from 2030.



#### VOSNE-ROMANÉE 1ER CRU AU-DESSUS DES MALCONSORTS

This would be a particularly unfair wine to throw into a blind tasting, the chances of anyone having tasted it before being so very slender. At just over a hectare in size, this tiny plot that sits just above Aux Malconsorts is separated from the Grand Cru of La Tâche by a tiny slither of another rare 1er cru, Les Gaudichots. It was only given its own 1er cru designation in 1988 and Ben's ability to sniff out enough fruit here to fill even one barrel shows not only his connections in the Côte but the regard in which he is held.

With wines at this level, there is invariably a luxurious feeling, in this case a cashmere softness to the beautifully polished fruit that lightly coats the palate without ever adding any weight. Stylish, lightly spicy and scented, at the moment the minerality has yet to emerge but Ben's feeling is that everything is exactly in place, waiting for its moment. Drink from 2030.

## BENJAMIN LEROUX

### ROUGE

#### GEVREY CHAMBERTIN 1ER CRU CAZETIERS

Cazetiers was one of the few vineyards to be hit by the line of hail that arrived on 22nd June, along with the biblical deluge. Ben explained that the violence of the storm brought fears of disaster but in the end, the reduction of the crop, with the damaged berries drying out and falling away, has only served to concentrate the wine. This is certainly a dense wine, with an overtly black fruit character. Ben elected to retain two-thirds as whole bunches, a sign in itself of his confidence with the condition of the crop. As you work the wine, more lifted, wilder fruit characters begin to emerge proving a useful counterpoint to the more muscular elements. A mainstay in our selection with Ben from the beginning, this latest edition again speaks clearly of the pedigree of this vineyard. Drink from 2029.



#### BLAGNY 1ER CRU LA PIÈCE SOUS LE BOIS

There remain at most 5 hectares of Blagny 1er cru planted in Pinot Noir, the global pressure for white burgundy almost pushing this historic appellation to extinction. While he could (and does) certainly make a very fine white here, and receive a larger return for it, Ben's feeling is that the soils in the lower section of La Pièce Sous le Bois lend themselves more to Pinot. He is also firm in his belief that the Burgundians should be careful to preserve their heritage rather than sacrifice it too readily.

The wine begins with a direct redcurrant and red cherry nose that slowly opens out to reveal a little floral fragrance and gentle spice. On the palate there is tension too, the iron in the soil bringing some surging minerality and sense of structure albeit with filigree tannins. Tasting alongside the heavyweights of the Côte de Nuits, this indeed feels like a wine from an entirely different zone, a wine of distinct personality offering a different voice and with its own proud story. Drink from 2027.





# DOMAINE THIBAUT LIGER-BELAIR

A TASTING WITH THIBAUT IS ONE OF THE HIGHLIGHTS OF ANY TOURS DES CAVES, NOT JUST FOR THE OUTSTANDING QUALITY OF HIS WINES OR HIS ENGAGING, UPBEAT PERSONALITY BUT FOR HIS INSIGHTS AND SHARING OF THOUGHTS ON BURGUNDIAN LIFE.

Every detail in his cellar has been carefully thought through, from the use of energy and water, the materials chosen, the golden 'Phi' ratio of his design for his vats and the timing of the key tasks such as racking and bottling. In the vineyards too, this meticulous approach pushes the team to observe carefully, achieve balance with nature, all with the aim of delivering even ripeness across bunches and parcels and with it the full transmission of the terroir.



Thibault considers 2022 to be a vintage of "pure pleasure" offering "immediacy, stylishness, sweetness and directness". He began harvesting on 6th September, bringing in fruit with average alcohols between 13° and 13.5°, with one or two cuvées achieving 14°. He varied his use of whole bunch vinification from one cuvée to the next, further evidence of his desire for accuracy. He did fall victim once again to some hail in his Nuits-St. Georges holdings, including Les St. Georges, but as elsewhere, the timing seemed to only affect quantity.

There were changes to communicate in his line-up too with some of his rental contracts, including Gevrey-Chambertin En Créot, ending after the harvest while there will be some replanting in a few other parcels, including Chambolle-Musigny. With volumes improved in 2022, we offer village wines from Nuits, Gevrey and Chambolle here alongside the flagship 1er cru of Les St Georges and will once again have a small "top-up" offer of tiny volumes, including Grand Crus, later in the year.

Please [click here](#) for background information on Domaine Thibault Liger-Belair.



## DOMAINE THIBAUT LIGER-BELAIR

### ROUGE

#### NUITS-ST. GEORGES 1ER CRU LES ST. GEORGES

Les St Georges is one of the more imposing wines, with its power, muscle and sense of control impossible to ignore. However, this is no one-dimensional brute: the active mineral component, which Thibault explains rises up from the fault line that bisects his parcel, brings energy and athleticism. This extra dimension makes all the difference, the wine able to pivot and move, revealing multiple facets and undeniable complexity. The finish is long, sophisticated and intense. Grand vin. Drink from 2032.

#### GEVREY-CHAMBERTIN EN CRÉOT

The last vintage of this wine brings inevitable sadness but it leaves with a deep bow to the audience. With 30cm of clay soil here sitting on top of the eroded rock from the Combe, there is a lovely easy, flowing depth to the fruit meaning that you don't have to work too hard before this opens up and shows its wares. Thibault has destemmed all of the fruit here, enjoying the purity and natural elegance of the fruit and we agreed that it will be a super choice for those who wish to get the corkscrew into action early. Drink from 2025.

#### CHAMBOLLE-MUSIGNY VIEILLES VIGNES

A blend of old vine parcels that surround the village, the enhanced vine age in these holdings once again showed their benefit in the dry conditions of 2022. The lifted raspberry nose is classic Chambolle, clean, bright, purposeful and delightful. On the palate, there is excellent depth of fruit, a flinty, chalky undertow and a glorious scent of violet and lavender over the top. This is a wine of considerable keeping potential but that will also provide fabulous drinking in its youth. Drink from 2028.

#### NUITS-ST. GEORGES BELLE CROIX

This is also from deep clay soils but here there is no limestone, only iron and some flint and there is more evident muscularity as a result. You feel its more compact nature with the extra palate weight, the wine pushing down on the palate and with tannins in greater evidence too. The fruit is darker too, with a little toasty, spicy element also contributing. Be patient here while it takes some time to relax. Drink from 2029.





# DOMAINE DE MONTILLE

**THERE'S VERY RARELY A QUIET MOMENT AT DOMAINE DE MONTILLE, WITH THE EVER-ENERGETIC ETIENNE CONTINUING HIS MISSION TO RESTORE THE PROMINENCE OF THE ESTATE AS WELL AS TO EXPAND THEIR GLOBAL PRESENCE.**

With their Côte d'Or holdings now approaching 40 hectares, the long road back to reach the scale of the estate as it was in the 19th Century, before the phylloxera crisis, has been achieved. So too the magnificent renovation of the family's handsome home in Volnay. Away from the Côte d'Or, the Racines project in Santa Barbara County, California continues to mature while Etienne's adventures in Hokkaido, Japan has already seen vines planted in at least 10 hectares of vineyard- and rising!

With all this activity, having a strong, settled team at home is paramount. Etienne's right-hand, Brian Sieve, has been the calming presence alongside since 2010 and their partnership is achieving new heights. 2022 sets a new level for quality here in the modern era. Harvesting began on 26th August and continued non-stop over the following 12 days, finishing with their vines in the Côte de Nuits. Alcohol levels were all within the range of 12.5°-13.5° and whole bunch vinification was very much in evidence, up to 100% and frequently more than 50%. There was almost no punching down either, in substantial contrast to years gone by.

As for our selection, we are thrilled to be able to add a few magnums of the most stylish Pommard 1er cru, Les Pézerolles to the line-up this year. In the era when Pommard was routinely as hard as nails, this was always the go-to wine for those seeking a little more elegance and it remains one of the most attractive in the village, with Domaine de Montille making the top example.

Please [click here](#) for background information on Domaine de Montille.





## DOMAINE DE MONTILLE

### ROUGE

#### BEAUNE 1ER CRU GRÈVES

Les Grèves is a large vineyard of some 30ha right in the heartland of Beaune's middle slopes. Its reddish soil comes from the iron oxide component and the structured, rich and dense style of the wines owes much to this. Etienne's holding is 1.26ha and sits immediately to the south of the prime piece, the *Enfant Jésus* of Bouchard.

The 2022 looks set to be a classic Grèves, easily displaying its earthy, smoky, stony side and a strong, confident mid-palate with evident muscularity and structure. The fruit is rich in hedgerow berries and damsons but with good acidity to counterbalance, there is a lifted finish with the wine stretching beyond expectation and suggesting considerable upside potential. Drink from 2032.

#### POMMARD 1ER CRU PÉZEROLLES

It is lovely to welcome back this old friend, a charmer in a somewhat stern village. The de Montille holding is 1.36 ha in the centre of the vineyard, where the former Clos des Pézerolles was located and a third of the crop was retained as whole bunches. Aromatics are very much in the red fruit sector, cherries and raspberries being the most prominent as well as a strongly floral fragrance across violets, roses and peonies. On the palate, there is a gentle, lilting style in contrast, say, to the more assertive Grèves tasted before. This is more relaxed and under-stated but the lasting impression is still totally commanding of your attention. Drink from 2029.

#### VOSNE-ROMANÉE 1ER CRU AUX MALCONSORTS

We are resolutely back in darker fruit territory here, with this decadent wine bringing forward tiny blackcurrant fruit, the *crème de cassis* oozing freely, surrounded by the wonderful fragrances of violets and perfumed tea leaves. On the palate, a little dusting of chocolate adds to the sense of richness and depth, joined by a darker, warmer spice note that picks up the pace, carrying the aromas through to the finish with purpose and control. Etienne has used 50% new wood on this wine and a little time for this to integrate is advisable, although for a wine that is destined to last for decades, that really shouldn't be too limiting. A wonderful example from a superb vineyard. Drink from 2032.

#### VOLNAY 1ER CRU TAILLEPIEDS

Another favourite vineyard, this is also one of the historic holdings of the domaine when it was reduced to its smallest size (3ha) after WWII. Taillepieds is on a steep slope, beneath the wood to the south side of the village and its thin, white soils with their active limestone give the clue to its styling.

This 2022 is a textbook example, bringing forward lifted scents of blood orange, pomegranate and soft strawberries. On the palate, there is a cascading effect with the fruit, a waterfall of flavour to tantalise but also to refresh. On the finish, it is the earthy, rocky side that takes over however, with notes of licquorice, a whiff of pepper and a savoury, spicy note adding into the mix. A fine, energetic Taillepieds with fine tannins that will allow early pleasure but that will also develop for years and years to come. Drink from 2029.

#### CLOS VOUGEOT GRAND CRU

Arguably the most famous vineyard of them all, Clos Vougeot remains an iconic site for Burgundians, drawing visitors from all around the world. It is a unique, historic location and one that never fails to transport you back to the time of the monks from the nearby Abbaye de Cîteaux who did so much to understand the secrets of the Golden Slopes.

With a third of this retained as whole clusters, there is an immediate fragrance here which draws you in, showing toastiness, spice, a little soft leather and gentle game. Slowly the fruits start to come out but their delivery is more restrained, a little dark plum and rich cherry with a touch of macerated sloes but without any sense of explosiveness. The tannins are certainly present on this wine but at no time do they dry or dominate. The feel is of a compacted, multi-layered wine, with dark earthiness and a serious side that points to autumnal cuisine. Drink from 2034.



## DOMAINE DE MONTILLE

### BLANC

#### PULIGNY-MONTRACHET 1ER CRU LE CAILLERET

Puligny has performed very well in 2022 and this was an impressive showing from one of the senior 1er crus in the village. The wine begins with a lightly grilled nut and whiff of smoke, a little reduction at this stage being no bad thing at all. Feeling the need to give it plenty of air, we slosh it around our glasses and after a little while, there is a transformative moment where the anticipated flowers, blossoms and gently peachy fruit begin to release. This is what we've come to find. On the palate, this fine, elegant styling continues with a whistle clean finish and a trailing perfume that immediately invites the next sip. Drink from 2027.

#### CHEVALIER-MONTRACHET GRAND CRU

The noble knight sits up on the hill, surveying the mortals below. The image of this lofty, privileged position is indeed hard to remove from your mind when you taste this wine. It has a vertical movement, ethereal as if carried upwards towards the clouds and the full range of its flavour possibilities are ones that cannot be claimed elsewhere. It is frankly unnecessary at these levels to try to describe each and every fruit and flower. It is not really the point. For a wine like this, it is an experience, a sense of that privilege and grandeur denied to most. Not for nothing is it considered one of the world's greatest white wine vineyards. We will do our level best to share our few magnums as fairly as we can but must ask for your understanding of the inherent difficulty this brings as well as asking for your support for the other wines of the domaine. Drink from 2029.



# DOMAINE GUY ROULOT



**ANYONE PASSING BY THIS CELEBRATED DOMAINE OVER THE PAST YEAR WILL HAVE NOTICED A SUBSTANTIAL BUILDING SITE WHERE JEAN-MARC IS EXPANDING HIS FACILITIES, ALLOWING HIM TO REORGANISE HIS CELLARS AS WELL AS TO CREATE SPACE FOR HIS INCREASING ACTIVITIES WITH HIS LIQUEURS AND EAUX DE VIE.**

I did check to see if there was also a doubling of Meursault 1er cru about to come our way but maybe we'll have to wait for another year.

Despite dealing with builders day in, day out for many months, Jean-Marc was on top form. After 2021 which savaged his volumes, we have a normal crop here once more and that always helps one's mood. Jean-Marc described a dry year apart from 100mm that fell at the end of June and that would prove vital to sustaining the vines up until harvest. The picking team were in action on 25th August and all of the wines came in within the range of 12.8°-13.2°. As with many, the chief concern was to maintain freshness in the wines and so everything was racked before the 2023 harvest, spending an extended period in stainless steel over the autumn and winter before bottling that was due to be carried out this spring.

Domaine Roulot offers a distinctive style of Meursault, far removed from the richness and plumpness of yesterday's image. Year after year, these are some of the most sought-after wines in the world and it is a great pleasure and honour to be able to continue to offer them to our members. Later this year, we will also have a further instalment of an older vintage offer as we continue to address the shortages of last year.

Please [click here](#) for background information on Domaine Guy Roulot.





## DOMAINE GUY ROULOT

### BLANC

#### MEURSAULT LES NARVAUX

The Roulot holding in Les Narvaux is a shade over a quarter-hectare, high up on the hill where the vines are exposed fully to the sun and on thin, rocky soils. This solar aspect is something that Jean-Marc is particularly mindful of and Narvaux is often one of the first parcels to be harvested. In particular, he feels that it is one of the most obvious beneficiaries of the second winter in stainless steel, tightening the wine up and allowing it to seemingly shed a little of the fat to which it can be prone.

As a result of its extra density, Jean-Marc usually serves this as a transition before the 1er crus. In 2022, this has given a terrific showing, encouraging Jean-Marc to choose it to bottle some magnums for us. Its generosity of white fruits and the clean, zippy, linear delivery will make this a perfectly understandable choice for those who want to revel in youthful exuberance while those looking for greater subtlety will find that too as it reaches maturity. Another fabulous Meursault from the maestro! Drink from 2027.

#### BOURGOGNE BLANC

This benchmark Bourgogne was showing great promise on the day of our tasting, confident and vibrant with lovely aromas of white peach and crisp pears and just a little gentle touch of mid-orange citrus fruit for contrast and acidity. Fully ripe, this offers itself as a prime candidate for enjoying early although no concern should you choose to keep some back either. There's more than enough suffused within here to permit upside development. Drink from 2025.



# DOMAINE TAUPENOT-MERME



**THE EVER-THOUGHTFUL  
ROMAIN TAUPENOT BEGAN HIS  
HARVEST ON 2ND SEPTEMBER ON  
THE HILL OF CORTON BEFORE  
RACING UP TO CHAMBOLLE AND  
CONTINUING ON FROM THERE.**

The picking order seems to change every year, something not lost on Romain who sees an uncertain climate and the need to reinterpret the season carefully each time rather than roll out a standardised formula.

The deluge of late June had been less severe in Morey-St. Denis but Romain was another who was thankful for it, describing conditions in July where 35°C was common, on the cusp of blocage for the vines. When it came to the harvest, sorting tables were on hand to help with the removal of shrivelled or burnt fruit and with them the cooked, pruny notes that they would generate. Grapes coming from the exposed hillside slopes and those parcels with younger vines were the ones most commonly cited as needing careful sorting.

In terms of style, Romain sees a half and half split between 2019 and 2020, fresh with salinity that comes from the combination of lower acidity and lower alcohol levels. All things are relative, however as most of his wines fell in the 13-13.5° range- hardly "low" unless you are talking about comparison to some others in the Côte de Nuits who favour late harvests!

Please [click here](#) for background information on Domaine Taupenot-Merme.





## DOMAINE TAUPENOT-MERME

### ROUGE

#### MAZOYÈRES-CHAMBERTIN GRAND CRU

Romain considers that this really should be called Mazoyères- St. Denis, something that becomes even more compelling as a thought when we make the inevitable side by side comparison to the more relaxed Charmes-Chambertin. With its spices, crunchy fruit, assertive character and rippling muscles it is amusing to think that the two could both, legally, be called Charmes. Burgundians are never slow if there is a chance to provide a little mystery!

This was a very strong showing for a wine that always tends to win over those who taste it. Mazoyères is not only hard to say but is arguably the least recognised name among the Gevrey Grand Crus. If that means that there is an element of insider secret here, then we who have tasted it will certainly not complain! This combines intense blackcurrant and dark raspberry fruit with a sense of scale and grandeur that ensures that it stands out from the pack. It will take time to fully evolve but will emerge into a very serious Grand Cru. Drink from 2032.

### BLANC

#### ST ROMAIN BLANC

A warm, sunny vintage plays right into the hands of a higher altitude appellation like St Romain. There is a delightful, floral-infused nose here that combines beautifully with the fresh lemon and clementine fruit while on the palate, the crunch of a red apple gives a further burst of freshness. With good persistence on the palate and an unwavering drive to the finish, this wine has plenty of character but it is so good to drink already that it would be easy to understand if one chooses to tuck right in. Drink from 2024. 75cl only.





# SUMMARY OF WINES

## NORTH TO SOUTH VILLAGES ET CRUS – EN MAGNUM

● ROUGE

● BLANC

FIXIN 1ER CRU LES ARVELETS, DOMAINE BERTHAUT-GERBET
FIXIN LA CROIX BLANCHE, CHARODON
GEVREY-CHAMBERTIN EN CRÉOT, DOMAINE THIBAUT LIGER-BELAIR
GEVREY-CHAMBERTIN 1ER CRU CAZETIERS, BENJAMIN LEROUX
MAZIS-CHAMBERTIN GRAND CRU, BENJAMIN LEROUX
GRIOTTE-CHAMBERTIN GRAND CRU, BENJAMIN LEROUX
MAZOYÈRES-CHAMBERTIN GRAND CRU, DOMAINE TAUPENOT MERME
CHAMBOLLE-MUSIGNY VIEILLES VIGNES, DOMAINE THIBAUT LIGER-BELAIR
CLOS VOUGEOT GRAND CRU, DOMAINE DE MONTILLE
VOSNE-ROMANÉE 1ER CRU SUCHOTS, DOMAINE DE BELLENE
VOSNE-ROMANÉE 1ER CRU AUX MALCONSORTS, DOMAINE DE MONTILLE
VOSNE-ROMANÉE 1ER CRU AU-DESSUS DES MALCONSORTS, BENJAMIN LEROUX
VOSNE-ROMANÉE, DOMAINE BERTHAUT-GERBET
NUITS-ST. GEORGES BELLE-CROIX, DOMAINE THIBAUT LIGER-BELAIR
NUITS-ST. GEORGES 1ER CRU LES ST. GEORGES, DOMAINE THIBAUT LIGER-BELAIR
SAVIGNY-LÈS-BEAUNE 1ER CRU AUX VERGESSES, DOMAINE SIMON BIZE
SAVIGNY-LÈS-BEAUNE AUX GRANDS LIARDS, DOMAINE SIMON BIZE
BEAUNE 1ER CRU HOMMAGE À FRANÇOISE POTEL, DOMAINE DE BELLENE
BEAUNE 1ER CRU GRÈVES, DOMAINE DE MONTILLE
BEAUNE 1ER CRU GRÈVES, DOMAINE MICHEL LAFARGE
POMMARD 1ER CRU PÉZEROLLES, DOMAINE DE MONTILLE
POMMARD 1ER CRU CLOS DES EPENEUX MONOPOLE, DOMAINE COMTE ARMAND
POMMARD 1ER CRU CLOS DES ARVELETS, CHARODON
VOLNAY 1ER CRU CHAMPANS, DOMAINE MARQUIS D'ANGERVILLE
VOLNAY 1ER CRU TAILLEPIEDS, DOMAINE DE MONTILLE
MEURSAULT LES VIREUILS, BENJAMIN LEROUX
MEURSAULT 1ER CRU LE PORUSOT, CHARODON
MEURSAULT, CHARODON
MEURSAULT NARVAUX, DOMAINE ROULOT
MEURSAULT 1ER CRU GENEVRIÈRES-DESSUS, BENJAMIN LEROUX
MEURSAULT-BLAGNY 1ER CRU LA PIÈCE SOUS LA BOIS- CUVÉE 1950, BENJAMIN LEROUX
BLAGNY 1ER CRU LA PIÈCE SOUS LA BOIS, BENJAMIN LEROUX
PULIGNY-MONTRACHET 1ER CRU LE CAILLERET, DOMAINE DE MONTILLE
PULIGNY-MONTRACHET 1ER CRU CLAVOILLON, DOMAINE LEFLAIVE
PULIGNY-MONTRACHET 1ER CRU PUCELLES, DOMAINE LEFLAIVE
PULIGNY-MONTRACHET, DOMAINE LEFLAIVE
CHEVALIER-MONTRACHET GRAND CRU, DOMAINE DE MONTILLE
ST AUBIN 1ER CRU FRIONNES, CHARODON

For the full list of wines, including in 75cl, please consult the order form.

Further releases will follow in the months ahead, including Domaine des Comtes Lafon and some selected older vintages.





## CLUB MAGNUM

VINS ET EXPÉRIENCES

### CLUB MAGNUM'S EVENTS ENABLE OUR MEMBERS TO MEET, TO LEARN AND TO HAVE FUN TOGETHER.

Members are encouraged to bring guests and every effort is made to ensure convivial surrounds, fantastic food and wonderful wine.

Members all receive two complimentary places at Club dinners per membership year. In addition, to the Club dinners, trips to wine regions and dinners with growers all form part of our programme.

Come and join in the fun!





# CLUB MAGNUM

VINS ET EXPÉRIENCES

[WWW.CLUBMAGNUM.COM](http://WWW.CLUBMAGNUM.COM)    [INFO@CLUBMAGNUM.COM](mailto:INFO@CLUBMAGNUM.COM)

+33 (0)785 144968

PHOTO CREDITS

Photography by Nick Reader, Susannah Ireland and associated domaines