



# Burgundy 2010

## En Primeur Offer

**THE SAMPLER**  
WINE MERCHANT



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# How this offer works

En Primeur is when a wine estate offers its wines to be sold in advance of their normal release dates. The wines are sold "under bond" which means that no duty or VAT is payable until the wines are delivered to you after the wines are shipped to the UK (in late 2012 or early 2013).

Burgundy is a little different to Bordeaux for en primeur. Burgundy has much less liquidity than cru classé Bordeaux, and so it is not normally considered to be an investment vehicle in the same manner. However, for some wines, particularly the grand crus, en primeur in burgundy is the only time that they will be available in the market.

If you wish to make an order, email what you would like to buy to:

[enprimeur@thesampler.co.uk](mailto:enprimeur@thesampler.co.uk)

before 5pm Tuesday 31<sup>st</sup> January. You can use the order form at the end of this document or downloaded from our website. If you make an order, you are accepting our terms detailed below.

## How will you know what you will get?

After we have received the orders, we will allocate the wines that are oversubscribed in the following manner:

First priority will be given to those that ordered the same wines last year

Second priority will be given to those ordering across the whole range of offers

In future years we will try to enable you to be able to continue to order the wines that you ordered in the previous year. This may not always be possible as it will depend on the sizes of allocations that we receive from each estate, and on whether we continue to buy from them, but we shall try to protect allocations as best as possible.

## Detailed Terms

This offer is open until Tuesday 31st January 2011, please let us know what you would like before then.

Quoted prices – which include shipment from France to UK bond - will be invoiced following the close of the offer. Payment is due immediately and we will reallocate if we do not receive payment promptly. Payments with credit cards will be charged at a 2% premium.

Duty (currently £21.72 per standard 12 x 75cl case) and VAT (currently 20%) will not be charged until the wine is dispatched from London City Bond, Tilbury docks.

The wine is scheduled to be shipped for delivery in late 2012 or early 2013, at which time we will request your delivery instructions.

We may be unable to store mixed tasting cases under bond and may invoice you for VAT, duty and onward delivery to you upon our receipt of the constituent wines from France.

If any prices are shown as estimates, we will not invoice you without prior agreement

Normal onward delivery charges from UK bond to your home address will apply.

All wines are offered subject to remaining unsold. We reserve the right to allocate wines as we see fit.

Our invoice will serve as confirmation that we are able to supply the wines requested.

# Burgundy 2010 – An Overview

I'm not going to bore you with a detailed regurgitation of the weather conditions in 2010 – I'm far too lazy and it's all available online if you are that interested. Suffice it to say that the weather was very good. It does however have a couple of very key contrasts though with the previous year:

- 2010 was a warm vintage, but not nearly as warm as 2009, so the wines are much more classically structured, with greater acidity and more tannin. In many places the wines are also much more elegant than the previous year. Because of this structure, most wines will need more time to reach maturity.
- The vines suffered from poor fruit set (“millerandage”) due to high winds and some hail in the spring. This means that volumes are down quite considerably on 2009. The fruit that did set properly gained extra concentration and minerality due to less competition from other berries.

Other interesting snippets are as follows:

- Both whites and reds did very well, with the whites showing much more balance than 2009. Stylistically the reds seem to be like a combination of 2005 and 2008, with the whites probably superior to any vintage since 2002.
- Acidity is generally quite high, and the reds show a moderate amount of tannin, although perhaps less than we expected before tasting them.
- The reds are likely to show reasonably well for the first couple of years after bottling, but are then expected to shut down and be inaccessible for 5 to 10 years after that – this is not a vintage for early drinking.
- Generally, the great growers made the best wines, and the best vineyards show their terroir more fully than in 2009.
- This seems likely to be a truly excellent vintage for long term keeping of the reds.
- Annoyingly, most quality wines will be in very short supply, and the top wines will be extremely hard to obtain.

We have again decided to only make an offer of wines from the Cote d'Or and from Beaujolais this year.

So, how to pick what to buy?

There are 3 options:

- Come in to the South Ken shop from Friday 13<sup>th</sup> January until the 20<sup>th</sup> or so and taste some!
- Read through all of the offers in the following pages, and then take a punt
- Don't bother with any of that, and just select from our top picks below:

Most Exciting yet Affordable White:  
Maroslavac Leger St Aubin 1er Cru "Les Murgers des Dents de Chien"

Most Exciting yet Affordable Red:  
Hudelot Baillet Chambolle Musigny Les Charmes (again!)

Most bonkers:  
Everything from Henri Gouges (wild wines, gamey yet full of fruit)

Best Value  
Jean Foillard Morgon Cote de Py

Biggest Positive Surprise  
Daniel Rion Nuits St Georges 1er Cru Vignes Rondes

Sell your Family to Obtain  
Fourrier Mixed Case

# The Wines

*All prices are for 12 bottle cases under bond unless otherwise indicated*

## Beaujolais

### *Jean Foillard, Morgon*

Foillard is now widely regarded as the finest maker in Beaujolais, and for very good reason. His wines are a brilliant combination of delicacy, finesse and concentration. The only problem is persuading yourself not to drink them all far too early. The Cote de Py is his benchmark wine on clay soils with power and depth. Courcelette is on a sandier part of the vineyard and shows amazing delicacy and perfume. The 3.14 "Py" is a super cuvee, released late (this is from the 2009 vintage) – incredibly rich and exotic yet with the structure to age for decades.

Morgon Corcelette 2010	£170.00
Morgon Cote du Py 2010	£170.00
Morgon Cote du Py 2010 magnum x6	£175.00
Morgon Py 3.14 2009	£260.00
Morgon Py 3.14 2009 magnum x6	£265.00

## Gevrey Chambertin

### *Dujac Fils et Pere*

Domaine Dujac itself won't be released until later in the year (stay tuned!). These wine are made with purchased grapes and provide a great value introduction to the great wines of Dujac. Here the bunches tend not to be destemmed, giving lovely structure to the wines.

Gevrey-Chambertin	£285.00
Morey-Saint-Denis	£285.00
Chambolle-Musigny	£285.00

### *Sylvie Esmonin*

A really top class domaine. Sylvie uses quite high stem proportions, giving more structured wines than some. The Gevrey Chambertin appears paradoxically more concentrated than the Clos St Jacques when young, but time lets the grander wine sing. Both wines are unfortunately in short supply.

Gevrey Chambertin	£340.00
Clos St Jacques x6	£330.00

## *Jean Marie Fourier*

Jean-Marie Fourier's reputation has risen spectacularly in the last few years, putting his wines clearly amongst the A list of burgundy estates. Jean Marie is a proponent of reduced sulphur, reduced new oak and destemming, making elegant, fruit driven wines.

Demand for Fourier is currently sky-high, so instead of just offering the grandest wines to the highest bidder, we are offering the top wines as part of a mixed case only – hopefully these will eventually be drunk rather than just traded. All wines are very limited.

2010 Gevrey-Chambertin Vieilles Vignes £320.00

2010 Bourgogne Blanc £120.00

### Mixed Case Offer

1X Griottes Chambertin, 1X Clos St Jacques £500.00  
1X Goulots, 1X Cherbaudes, 1X Gruenchers,  
3X Gevrey, 4X Bourgogne Blanc

*Please note, mixed cases cannot be stored under bond, so VAT and duty will be charged upon receipt of the wines into the UK.*

## *Rossignol Trapet*

Again, another top quality domaine, Rossignol Trapet are biodynamically certified and make quite a luscious and rich style of Gevrey yet without any heaviness or marked use of oak.

Bourgogne Rouge £130.00

Gevrey-Chambertin Vieilles Vignes £252.00

Beaune 1er Cru Teurons £280.00

Gevrey-Chambertin 1er Cru Clos Prieur £520.00

Latricières Chambertin Grand Cru £820.00

Chambertin Grand Cru £1,170.00

## Chambolle Musigny

### *Hudlot Baillet*

For the second year in a row, if there was one domaine that we think you should buy this year, its this one. Virtually no-one has heard of it, and as such prices are amongst the keenest in the whole of the Cote d'Or. Over the last few years, techniques have been changed with less and less intervention and less new oak, leading to really superlative wines. Vibrant fruit and real finesse.

Bourgogne Pinot Noir	£90.00
Hautes Cote de Nuit Villages Rouge	£110.00
Chambolle Musigny Village	£210.00
Chambolle Musigny 1er cru Les Charmes	£315.00
Bonnes Mares x6	£380.00

### *Georges Roumier*

In complete contrast to the above, if there was an estate that has already made it, its Domaine Roumier. We get very little of these wines, and sell them all as part of mixed cases only. This year volumes are down from 2009, so we've had to reduce the mixed cases to 3 bottles only. Preference will be given to those that purchased last year.

Mixed Case Offer -

1X Chambolle Musigny, 1X Morey-St.-Denis 1er Cru Clos de la Bussiere	£200.00
1X Chambolle 1er Cru Le Cras	

*Please note, mixed cases cannot be stored under bond, so VAT and duty will be charged upon receipt of the wines into the UK.*

## Vosne Romanee

### *Daniel Rion et Fils*

Rion always totally destems and keeps fermentation temperatures down in order to preserve freshness and fruit, and to avoid extracting too many tannins. This gives very elegant wines which are light on their feet and very charming. These wines have been showing incredibly well at recent tastings – one of our best buys of the vintage, particularly the Vignes Rondes.

Nuits-Saint-Georges Vieilles Vignes	£280.00
Vosne-Romanée Village	£300.00
Nuits-Saint-Georges 1er Cru Vignes Rondes	£420.00
Clos Vougeot	£715.00

## Nuits St Georges

### *Henri Gouges*

Gouges is one of the real traditionalists in burgundy, eschewing new oak and long hang times to produce wines that traditionally need a long time to become accessible, but when they do, provide a lovely purity and balance. Some limited changes have started at Gouges with up to 20% new oak being allowed for the first time, but yields remain very low and the wines will need some time. In recent tastings, Gouge's 2010s have shown absolutely bags of character – full of smoked meat and hung game. Wild but wonderful.

Mixed Case Offer -

1X Les St Georges, 2x Les Vaucrains, 3X NSG 1er Cru Les Porrets, 6X Nuits St Georges	£460.00
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*Please note, mixed cases cannot be stored under bond, so VAT and duty will be charged upon receipt of the wines into the UK.*

## Savigny Les Beaune/ Aloxe Corton

### *Jean-Jacques Girard*

This domaine is all about accessibility, with low prices and an easy to enjoy, red fruited tastiness. Savigny is a much under-rated village and under Jean Jacques winemaking shows real quality. The Lavieres is again the pick of the wines for us – a bit more structure yet no heaviness.

Savigny-Lès-Beaune rouge	£145.00
Savigny-Lès-Beaune 1er Cru Peuillets	£180.00
Savigny-Lès-Beaune 1er Cru Lavières	£185.00
Volnay Vieilles Vignes	£195.00

## Pommard

### *Comte Armand*

This great estate is continuing its recent run of successes, making it one of the finest in all of burgundy. The Pommard Clos des Epeneaux remains one of my favourite wines in burgundy with power, concentration and yet elegance.

Auxey-Duresses 1er Cru	£228.00
Pommard Clos des Epeneaux x6	£360.00

## *Domaine Lejeune*

This is the first time that we have offered these wine en primeur, but such is their quality that we thought we better get a move on before someone else does. This is a very traditional domaine using a partial carbonic fermentation to aid perfume and vitality. The wines take some time to mature but rank amongst the very finest in Pommard once they are ready. Our pick of the bunch is the 1er Cru Argillieres – old vines that show great complexity. The Rugiens is as fabulous as you would expect but will need some time.

Pommard Village les 3 Follots	£230.00
Pommard 1er Cru les Poutures	£270.00
Pommard 1er Cru Les Argillieres	£280.00
Pommard 1er Cru Les Rugiens	£500.00

## **Volnay**

### *Domaine de la Pousse d'Or*

This domaine has been making great strides in recent years and is unusual in taking really quite a modernist approach to its winemaking. Goodness, they even have a facebook site. The wines are rich and full bodied with smooth tannins and impressive length. Our fave is the Volnay Clos de 60 Oevrées - brilliant stuff.

Volnay 1er Cru En Caillerets	£450.00
Volnay 1er Cru Clos des 60 Ouvrées	£520.00
Chambolle Musigny	£380.00
Chambolle Amoureuses X6	£550.00

## **Meursault**

### *Yves Boyer-Martenot*

Boyer Martenot is a long time favourite in the shop, combining typical Meursault richness with definition and a sense of balance.

Meursault	£270.00
Meursault Charmes	£410.00
Meursault Genevrieries	£460.00

## Puligny Montrachet

### *Jacques Carillon*

This is the first vintage where the Louis Carillon domaine has been split between the two brothers Jacques and Francois. Jacques was the winemaker whilst Francois tended the vines, so we reckon that Jacques is the safer bet for the time being! The domaine is justifiably famous as one of the finest makers of white wine in the world – understated yet complex wines that show their terroir beautifully. Prices will be confirmed in February – we will not invoice until these have been received. Very limited.

Puligny-Montrachet	£340 estimate
Puligny-Montrachet 1er Cru Perrières	£585 estimate

### *Philippe Chavy*

Classically styled wines here with really solid winemaking. The Rue Rousseau is probably the value pick here – it is a particularly well sited part of the vineyard that makes real quality yet only slightly more expensive than the straight village wines.

Bourgogne Chardonnay	£145.00
Puligny Montrachet	£300.00
Puligny Montrachet Rue Rousseau	£360.00
Puligny Montrachet 1er Cru les Folatieres	£500.00

### *Maroslavac Leger*

This is another first for us – we have sold the domaine's wines for some time, and now have the confidence with them that they should very well en primeur. A good friend of Jean-Francois Coche Dury, Roland Maroslavac Leger's wines are aged in only 25% new oak and he doesn't filter or fine. These are extraordinarily good value and really superb, mineral driven wines.

St Aubin 1er Cru "Les Murgers des Dents de Chien"	£170.00
Chassagne Montrachet "Les Voillenots"	£190.00
Puligny-Montrachet "Les corvées des Vignes"	£220.00
Puligny-Montrachet 1er cru "Les Folatières"	£340.00
Puligny-Montrachet 1er cru "Les Combettes"	£350.00

## Chassagne Montrachet

### *Domaine Vincent et François Jouard*

And finally we come to Jouard, another relatively unknown domaine making really solid wines that show their terroirs off beautifully. Not overdone, even the Batard Montrachet is admirably restrained, looking more for subtlety and precision than flamboyance and vanilla.

Chassagne-Montrachet Vieilles Vignes	£240.00
Chassagne-Montrachet 1er Cru Maltroie	£330.00
Bâtard-Montrachet	£1,050.00

# Order Form

Fill this in and return via email to [Enprimeur@thesampler.co.uk](mailto:Enprimeur@thesampler.co.uk), or drop it in to us at

En Primeur, The Sampler, 35 Thurloe Place London SW7 2HP

Your Name:

Your Email Address:

Phone Number:

Full Address and Post Code:

Preferred Payment Method: (Please highlight or circle)

*-Bank transfer -Debit Card -Credit Card (2% card charge applies) -Cleared Cheque*

<b>Wine</b>	<b>Price Per Case £IB</b>	<b>Cases Required</b>	<b>Total</b>