



Handford Wines Burgundy 2013 En Primeur Offer

Burgundy 2013 Vintage Report

The Weather

Another short vintage means that some vigneronns have reaped the equivalent of only one year's harvest in the previous three vintages. In addition to the well publicised hailstorms of 23rd July, the very late flowering and fruit set coincided with a cool period in late June. Vines were less inclined to serve up a plentiful crop. But both hail and limited fruit set serve only to limit the quantity and not necessarily the quality. Hail damage does retard development as the plant must grow a new canopy before the berries continue to ripen. A naturally low yield can increase quality by concentrating energy into fewer, smaller bunches. Late July and August were steady, if not scorching but notably bright. This gave the plants a chance to regroup and build energy for the final furlongs. Most whites came in during the last week of September and the reds from 6th to 15th October. This was often the latest in the memory of most growers, 1980 being the last time that so much was gathered in mid October. The best growers made berry by berry selection to avoid rotten, damaged or unripe fruit. It took a bit of careful tasting but the wines here are pure; with good freshness; a touch lower in alcohol and often very expressive.

Cotes de Nuits

There was plenty of rain in the early season. Christophe Drag enjoys the story of ducks populating the puddles at the foot of vineyards to gobble up the worms as they tried to save themselves from drowning. The free draining soils, especially in the higher parts of Nuits, Vosne, Chambolle, Morey and the top of Clos Vougeot yielded superior reds. In contrast, the wines of Gevrey and the very north seemed to be a little less generous. The Cotes de Nuits Villages and Hautes Cotes de Nuits reds offer the best value of the vintage and there are some delicious single vineyard, village wines (lieu dits) from higher on the slopes. Try Nuits 6 Pieces from Chauvenet and Chambolle Clos de l'Orme from Cheron. Morey 1er Cru Clos de l'Orme offers great value too. The best 1er Cru are wonderful, and some on a par with the 2010s. For Grand Crus I favoured the top of Clos Vougeot, Musigny and Echezeaux over the great vineyards of Gevrey Chambertin.

Cotes de Beaune

The southern half of the Cotes d'Or did not fair as well given the devastating storm. The villagers of Volnay cooperated to fight hail with the rockets but the storm came too quickly, the stones were too large and it was all over in 7 minutes. Add to that that the stones were not spherical but often shard shaped, designed to inflict maximum damage! There is little Corton or 1er Cru from Savigny and Beaune. Thankfully the 1er Crus of Volnay and the whites were not badly damaged at all. So there are some very pretty reds and wonderful whites. Given the lower acid and alcohol these often make for delicious, early drinking, but there are some vins de garde out there. Village Meursault from both Matrot and Mikulski are stunning, despite yields of less than 2000 litres per

hectare (much less than half of the norm), and the 1er Crus, especially those from Mikulski and the high vineyard of Blagny (close to the Matrot's home). Finally, a big upside of this vintage is the Santenay Blanc from Bellene. With such a late harvest, Nicolas selected a few botrytised Chardonnays (just 2% of the total) to include in the ferment. The result is spectacular.

The Market

The demand for Burgundy has never been higher and it is quite a fight to secure these allocations. Growers have not increased prices despite the paucity of yield. On the one hand it seems a great time to buy, on the other it is a good time to support genuine artisans whose economy is visibly shrinking as a result of three or four tough years on the farm.

How the Offer Works

Prices are quoted per case of 12 (unless stated) in bond (i.e. duty free) at London City Bond. Wines may be stored by us or transferred in bond. Most wines will be shipped in the spring or autumn of 2015 for onward delivery. When you choose to receive wines the duty (currently £24.60 per case) and V.A.T. on the total value (including duty) must be paid prior to delivery.

Transfer under bond and delivery to the UK mainland are free for orders over £500 (in bond value). Otherwise delivery charged at £17.50 per address. Wines may be collected from 105 Old Brompton Road. Storage with us at LCB is £0.83 per case per month inc VAT.

Where possible I have included tasting notes to give an indication of style. More importantly Greg and I have tasted at least 10 wines for every wine chosen and most wines offered have been tried more than once during 2014 and early January 2015.

Drinking dates give an idea of when the wines will be ready. There are never fixed rules and wines should be enjoyed at as many stages of their life as possible. Village wines and generic Bourgogne should be tried, if not drunk in the early stages. Some orders may be stacked for allocation at the end of January. Others will be invoiced for payment by return.

Payment by credit card, if not with order, will be charged at 2%. And please note that we must charge this 2% if payment of duty bills is made by credit card.

James Handford MW and Greg Sherwood MW

Georges Lignier, Morey Saint Denis

I met Georges at a village tasting in 1994. His 1993 Bonnes Mares was the best of his extensive range and the star of the day. In good vintages, the Grand Crus are among the best in the region. Fermentation is allowed to run naturally resulting in high extract of both colour and flavour. Georges matures his best reds in 50% new oak. George's nephew, Benoit Stehly is usually found in one of the 100 parcels making up 16 hectares of vines. Benoit highlighted avoidance of rot versus leaving grapes as long as possible into October, as the key concern of 2013. He solved this puzzle, to an extent, by harvesting twice and is very pleased with the results, notably on the Morey side. The flagship Clos des Ormes is excellent and very good value.

Morey Saint Denis 2013 £215.00

Pure, fresh redcurrant, light raspberry and with piquant, pure yet supple red jellied fruits. Good persistence and with no little power at the core. This is not the last in the range to appear as a bud waiting to burst. Plenty of natural energy entombed in the bottle now, but can't wait to partner a portion of tender, pan fried lamb, or liver, or similar! 2015 to 2018.

Gevrey Chambertin 2013 £270.00

More open and with some black fruits and even more searing but fine acids. There's a touch of greenness to the damson and currant fruits so this will need a couple of years to knit together in bottle. 2016 to 2020

Chambolle Musigny 2013 £299.00

Benoit describe this as a running child; all the pieces are in place, it's full of energy but needs a little time to find its best qualities. There is plenty of green plum and redcurrant, though the finish is riper than that suggests. Certainly one to try. 2017 to 2021

Morey Saint Denis 1er Cru Clos des Ormes 2013 £315.00

There is lovely delicacy to this; tea leaf, mocha and fresh raspberry notes. There is even a hint of menthe and certainly a touch of nutmeg and then liquorice. Wonderfully complex as new flavours keep appearing. A suggestive wine, perhaps what red Burgundy is all about. There is good depth and a certain richness, without being creamy. Super wine. 2018 to 2026

Gevrey Chambertin 1er Cru les Combottes 2013 £545.00

Squeezed between two Grand Crus the Combotte is a tighter, four-square, firm red that is built on a scaffold of tannin and grape skin acidity. Flavours build on the mid palate though doesn't quite reach the almost raisin sweetness of many a vintage. Perhaps not a bad thing! 2020 to 2028

Clos Saint Denis 2013

£345.00 (6)

My pick of the Lignier basket, this is so pure and with trade mark, ripe, raspberry juice and cherry notes. Though 2 of the 4 barrels are new, this is hardly touched by raw wood flavours or too much vanilla and spice. There is power and elegance in the same glass. The Morey, Clos des Ormes and this Clos St Denis are contiguous and give the best impression of the domaine. Difficult to resist all three! 2022 to 2031

Clos de la Roche 2013

£425.00 (6)

Spicy, strong, fruit cake and black, almost raisin fruit. There's more than a hint of marzipan too. Much of the character comes from barrels from a new cooper, Cadus, so this one is tough to judge at this stage. Power, length and balance all point to an excellent future so very much worth awaiting the verdict. 2024 to 2033

Bonnes Mares 2013

£545.00 (6)

A little under one third of a hectare producing just 2 barrels this year (600 bottles). This though is delightful. On the one hand, a fine mix of power and distinction, on the other, a delicate, tea, coffee, soft spice, red cherry and vanilla. Great poise and stunning length. 2025 to 2036

Jean Chauvenet, Nuits Saint Georges

Jean's cellars are just off the main road. Fork right as you go north out of town and you will be treated to some of the best in town. Vineyard holdings are relatively large here but in Bousselets, Vaucrains and Perrieres, Jean has some of the finest 1er Cru vineyards in the Cotes de Nuits. Truly outstanding in recent years such as 2006, 2008, 2009, 2010 and 2011. Son in law Christophe Drag is one of the biggest movers in quality terms. He harvests into very small crates and so cleaner and less damaged fruit can be moved directly into the fermentation vats without the need of auger or pump. Christophe's key notes in 2013 were the value of the well drained sites in shrugging off the early rains and a very gentle pigeage or tapotage at fermentation. (these are the ways of mixing the skins and juice to optimise extraction. Both are very gentle but, in 2013, he went for even more careful maceration). He still got some rich colour for the vintage. Wines are not filtered and rarely fined here; Christophe adds a small amount of pectic enzyme that allows for natural settling prior to the final racking from barrel. Stunning range and the Vaucrains is world beater.

Bourgogne Pinot Noir 2013 £130.00

Largely from the very carefully tended vines around Jean Chauvenet's house on the northern edge of the village. As is often the case here, the depth of colour is note worthy. There is a great combination of power and harmony of plum and raspberry fruit. A lively wine to introduce a fantastic range. 2015 to 2107

Nuits Saint Georges 'les 6 pieces' 2013 £199.00

From six well chosen sites, with vines aged no younger than 25 years, this is an exceptional glass of Burgundy. There are redcurrants, raspberry, black cherry and hints of sweet spice all wrapped up in a delicate envelope of fine acid and a hint of ripe tannin. There a touch of cream on the finish too. The level of quality is way above that indicated by the price. 2015 to 2019

Nuits Saint Georges 2013 £245.00

We would usually offer only one of these two Nuits, but they are so remarkable in 2013 that we couldn't resist buying both! Fruit comes from 3 climats, Alliotics, Charmottes and St Julien. All are iron rich and with gravel or sand to give good drainage. They come together to yield a deeply coloured, chewy, bramble fruit red with a tense, mineral side. There is more complexity to come. These wines are reminiscent of the great 2010 vintage. 2017 to 2023

Nuits Saint Georges 1er Cru Aux Argillas 2013 £360.00

A south facing vineyard which is more expressive and more typical of a wine at this stage. Argillas has power and energy stored in a taught mid palate. The plum and black cherry fruits are not so evident now as tannins and acids dominate. Great balance and persistence. An ugly duckling. 2020 to 2028

Nuits Saint Georges 1er Cru Bousselots 2013 £360.00

Just around the corner from Argillas, and often expressing warm characters, this is more lifted and broad with crunchy tannins, a garnish of honeycomb and creme fraiche to the ripe, but tense, red fruits. Exceptional length of flavour. 2019 to 2028

Nuits Saint Georges 1er Cru Damodes 2013 £450.00

One of the best known vineyards and deservedly so. These vines were planted by the young Jean Chauvenet and his father in 1953 and 1954. Super ripe, deep and with rounded blackberry, even a touch of cassis, cinammon and liquorice spice. A lush burgundy that seems to completely defy the vintage character and will be difficult to resist in its youth. 2018 to 2027

Nuits Saint Georges 1er Cru Rue de Chaux 2013

£360.00

Moving south of town these wines tend to be a little denser and slightly softer. There are only 2 barrels of this one (normally 4 or 5). Dense and deep in appearance and with great pressure on the palate. At final tasting this was a little too tight and reduced to judge but, strangely, it had been the most open and playful of the 1er Crus here in 2014. A dark horse, likely to age very well. 2021 to 2029

Nuits Saint Georges 1er Cru Poulettes 2013

£395.00

So rare it should be called 'Dents de Poulettes'. Like the Damodes it is beautifully rounded, open and easy to drink young. The sheer concentration alone will demand some cellaring but there is both skeleton and stuffing beneath these plump breasted chickens. 2019 to 2028.

Nuits Saint Georges 1er Cru les Perrieres 2013

£450.00

The final two need little introduction; they are two of the greatest 1er Cru in Burgundy. Again quite different, this emphasizes the more abrasive, stones and mineral aspect of Nuits. It has a little of everything; red and black fruits, soft spice, vibrant acids and crunchy, red apple skin tannin. the length and balance seems the most perfect in the range. It's a smaller version of the great Vaucrains. . Likely to be limited as Christophe has most demand for this one. 2022 to 2031

Nuits Saint Georges 1er Cru Vaucrains 2013

£295.00 (6)

This should surely be considered for Grand Cru status; the politics though are that there are just a handful of local owners in les Saint Georges, including the Hospices, but, at neighbouring Vaucrains, there are 22, and those owners are more dispersed throughout the region. Christophe has 42 ares that usually produce a healthy 8 barrels. The wine itself is truly exceptional and the closest 1er Cru to 100 points for me ... a blockbuster! Firm tannins and bright acids enshrine a feast of meaty red fruits, hints of yeast and dusty mineral notes. Raw power that will melt together in time. Ten years in the cellar will reap dividends. It's a classic. 2025 to 2036.

Jean Marc Millot, Nuits Saint Georges

Jean Marc has been in charge of his family's small domaine for nearly two decades now. He has combined his experience with a relatively new chai at Nuits Saint Georges and is coming out with some very solid wines indeed. There is a tendency to pick a little later (though never the last for the Cotes de Nuits Villages), use careful selection and then vinify in the natural way. There is just a little new oak on the Grand Crus and the Suchots but the wines rely on a very natural feel and intensity of fruit. The Cotes de Nuits Villages has been a great value wine for some years. Jean Marc and Christine's second daughter, Alix, has started working at the domaine this year so we are hoping for a bit of the feminine touch in 2014!

Savigny les Beaune 2013

£145.00

This is from three plots of village Savigny. The majority is from Aux Fourches, next to 1er Cru Fourneaux on the Aloxe side; the rest is from the south facing and more generous soils of Les Gollardes and les Vermots to the west of the village. A difficult year in terms of quantity as Savigny suffered devastating hail storms in July. But the quality of this continues to shine as, since the 2011, Jean-Marc has truly got to grips with these three small holdings to offer a bright, open raspberry, vanilla Pinot that drinks well in its youth. 2015 to 2017.

Cotes de Nuits Villages 'Clos des Faulques' 2013

£145.00

The Millots are rightly proud of this outstanding plot. It is an old Clos within the rising vineyards of Cotes de Nuits at Comblanchien, at the southern end of the Cotes de Nuits. Supple, sweet strawberry fruit aromas but more vibrant loganberry, floral notes and with a hint of cream on the finish. With Nuits St Georges offering perhaps the most consistent and expressive wines of the vintage, this is perhaps the best value wine of the offer. 2015 to 2018

Vosne Romanee 2013

£325.00

A similar example of the wonderful expression of 2013 chez Millot. Jean Marc has allowed the bright red fruit characters to stand out, maintained a lifted and lively style without overdoing the tannins or oak. Silky redcurrants and so refreshing. 2016 to 2021

Vosne Romanee 1er Cru Suchots 2013

£595.00

Between Echezeaux and Clos Vougeot this is another of the great 1er Crus. A bit of research into the name here as Suchots holds many possibilities in French. Likely to be named for tree stumps (souches) in what was a forested area. Again, freshness is the key but plenty of depth here with hints of spice and a floral touch. 2017 to 2024

Echezeaux 2013

£795.00

Sandy soils in this part of Echezeaux allow free drainage. So the early rains presented little problem resulting in one of the outstanding wines of 2013. Plenty of complexity of black fruits, savoury cep aromas and with a very generous mid palate. There are some firm tannins in the background and no little fine acidity to keep this gem well into the next decade. Only 8 barrels this year, one less than 2012. 2019 to 2028.

Clos Vougeot 2013

£850.00

The upper parts of the Clos were chosen as most suitable by the monks of the Abbey of Citeaux and first planted in 1098. Much of the area known as Grand Mapertui, where Jean-Marc's holding is situated, lies within this prestigious section. In 2013 there seems to be a huge difference between this section and the rest. Indeed reds from Grand Mapertui, as well as neighbouring Echezeaux, Grands Echezeaux and Musigny are the most appealing of all in 2013. Like the Echezeaux, this shows great balance between the earthy, mineral side and ripe, red fruit and floral notes. It is worth holding a bottle or three back for a very long time. 2020 to 2031.

Philippe Cheron, Nuits Saint Georges

Philippe Cheron lost his long time management role at Domaine Belland following the sale of the business. He must have been pretty chuffed to learn that his grandfather, Paul Misset, purchased vineyard land in Clos Vougeot, Vosne Romanee and Chambolle Musigny in the 1930s and 1950s and the long leases had finally expired. The 2011 vintage was the first to be registered as Domaine Philippe Cheron (this registration is done per harvest and not per bottling). There are 1.4 hectares in Clos Vougeot, split 50/50 between the high and low part; a stunning lieu dit above Richebourg in Vosne and 12 tiny parcels in Chambolle. With gentle handling, only a little de-stemming, cool settling and no fining and rarely any filtration, Philippe is going for a simple and natural style. It's wonderful to watch the development of a grower so determined to express wonderful fruit. He aims to be organic next year.

Chambolle Musigny 'les Quarante Ovrees' 2013

£350.00

Perhaps the stars of the Cheron show, these Chambolles are remarkable. Philippe has managed to achieve characters in this wine that few others come close to in this vintage. There is cocoa, caramel, even a hint of honeycomb to fill out the smooth, yet refreshing redcurrant fruit characters. Exceptional. 2017 to 2022

Chambolle Musigny ‘Clos de l’Orme’ 2013

£395.00

Astounding in its depth and concentration this is weightier than the village wine and, though full in body and flavour, retains a natural style with bright acids and fresh red fruits. There is a hint of chalky minerality too. Certainly of 1er Cru quality and will age as such. 2019 to 2026.

Vosne Romanee ‘les Barreaux’ 2013

£350.00

These vines are immediately above Richebourg. Deep and bright in colour and showing a clean, leafy and classic pure Pinot nose, this is surprisingly powerful in the mouth. Philippe is one of a number of growers choosing to leave a part of the crop on the stems resulting in a more forceful red with some green characters. These will continue to ripen through the maturation process to leave the soft and silky, black cherry scented wine. Highly recommended for the medium term. 2017 to 2023.

Clos Vougeot 2013

£850.00

As well as retaining a few of the stems in a long and cold maceration, a triage in the vineyards has been introduced here; only the best bunches are used in the domaine wine with others sold off to negociant. The pigeage is ever more gentle; it seems ever more evident to me that the truly fine wines of the world are made with the minimum possible of pumping, pushing and poking during the maceration (the assimilation of flavour, colour and acidity from the skins and pulp prior to, or sometime during fermentation). Still with the bright, red fruit notes that dominate the best reds of 2013, this shows great harmony and a memorable, cool finish. 2020 to 2031

Domaine Faiveley, Nuits Saint Georges

Domaine Faiveley is located in the heart of viticultural Burgundy in Nuits-Saint-Georges. The Faiveley family has progressively extended its domaine and today owns vineyards in the finest climats, including Gevrey-Chambertin, Pommard, Volnay, Puligny-Montrachet, Mercurey and others. François Faiveley took over the domain at the age of 25 and was able to give it a new boost – using a precursor of the sorting table and carrying out new techniques like cold maceration. At the same age as his father, Erwan Faiveley, the seventh generation, took over in 2007. He renewed and reinforced his team and invested in the winery and the vineyards. He brought new dynamics to the business, while remaining faithful to his predecessors' values.

Mercury Blanc “Clos Rochette” Monopole 2013

£130.00

The 2013 Clos Rochette Blanc is a superbly fresh wine, with a crisp green apple, smoky, yellow pastille and lemon nut aromas, long, opulent flavours, taught acidity, and a pure crystalline finish. This is an affordable, classy and lusty white for drinking over 3 to 4 years from release.

Mercurey La Framboisiere Monopole 2013 £160.00

The 2013 Mercurey “La Framboisiere”, with its dark purple colour and fragrant, full intense nose of raspberries and cherries, possesses plenty of fleshy concentrated fruit, a sweet expansive texture, soft tannins, vivacious acidity and a spicy, opulent finish. 2016 to 2020

Mercurey 1er Cru Clos des Myglands 2013 £175.00

The 2013 Mercurey 1er Cru Clos des Myglands is slightly denser in structure, darker, broodier and broader on the palate than the Framboisiere, with more dark cherry and black plum characters. A sweet, round, concentrated wine with great upfront fruit, mineral tannins and plenty of vibrant acidity to provide enjoyable drinking over the next 8 to 10 years.

Beaune 1er Cru Clos de l’Ecu 2013 £145.00 (6)

This Beaune exhibits lifted, exotically fragrant musky red fruits, elegant extraction and concentration, medium body weight with a deep, supple texture, and soft mineral tannins masterfully balanced by crisp, vibrant acids on the red fruited finish. 2016-2025

Nuits Saint Georges 1er Cru les Porets-Saint-Georges 2013 £199.00 (6)

The 2013 has a lovely toasty, bruleed, undergrowth-tinged bouquet with plenty of red berry fruit mixed with touches of wet clay and hedge row spice. The palate is medium-bodied with firm but ripe tannins, good concentration, and a fresh, energetic finish. A well crafted wine from one of the vintage’s top performing appellations. 2018 to 2028

Gevrey Chambertin 1er Cru La Combe aux Moines 2013 £225.00 (6)

This is a very pure, delineated Gevrey that’s medium bodied with attractive underlying bruleed sweetness and a black cherry fruit intensity. The concentration and power is commensurate with its 1er Cru standing making this a very attractive wine. The wine finishes with the vintages signature vibrant acidity, taughtness and impressive palate breadth. 2018 to 2027

Gevrey Chambertin 1er Cru Les Cazetiers 2013 £265.00 (6)

Les Cazetiers 2013 has a detailed nose, savoury earthy red fruits and a touch of wet straw and hedge row spice. The palate is vibrant and taught on the entry, quite delineated and masculine, showing dusty mineral tannins on the finish. Plenty of fruit weight is framed by a classical structure that suggests this is one to lie down in the cellar for 5 to 8 years. 2019 to 2030

Clos de Vougeot Grand Cru 2013

£535.00 (6)

The bright ruby coloured Clos de Vougeot exhibits dark broody aromatics of black plum, violets and salty cassis. It is impressively concentrated, well-structured, powerful and vivaciously fresh in the mouth, showing plenty of sweet fleshy red and black cherry fruit tinged with mocha choc espresso spice. This outstanding wine possesses a ripe sweet tannin frame and a fine, textural sophistication. 2019 to 2031

Clos de la Roche Grand Cru 2013

£595.00 (6)

The Clos de la Roche is a marvellously complete wine. A big, extroverted fragrant bouquet leads to exuberant, concentrated fruit. This is a suave, polished but opulent red bursting with energy. Layers of fruit blossom in all directions as the wine saturates every corner of the palate in stunning style. The textured, fresh, enveloping finish leaves a lasting impression. 2018 to 2033

Latricières-Chambertin Grand Cru 2013

£615.00 (6)

The 2013 Latricieres-Chambertin is a big, powerful wine that captures the essence of this cool site. It remains tightly coiled and intensely structured but with an adequate hint of its long term potential on display. Crushed flowers, red and black berries, with toasted brulee and espresso nuances emerging on the direct, virile, concentrated finish. 2020 to 2036+

Corton Charlemagne Grand Cru 2013

£650.00 (6)

This pedigree wine is dense, opulent, rich and broad with a reticent, but promising nose of minerals, super-ripe lemon, oranges and green apples. In the mouth, there is admirable weight, glycerol body and extraction of fruit, but with an alluring crisp acidity buttoning everything together immaculately. Start drinking in 4 years from release and over the next 10 to 15 years.

Bienvenues-Bâtard-Montrachet Grand Cru 2013

£875.00 (6)

The Bienvenues-Batard-Montrachet from Faiveley is modelled on a recipe of exquisite textural finesse, palate concentration and elegance. A wine of exceptional class, showing admirable richness, chiselled acids, deep seamless fruit purity and excellent minerality. 2017 to 2028

Dufouleur Freres, Nuits Saint Georges

A new grower to us, Dufouleur is run from their historic Chateau at the ‘gateway’ to Nuits Saint Georges. The family’s activity dates back to 1596 with Maison Dufouleur founded in 1848. This divided into Freres and Pere et Fils that co-exist today. Dufouleur Freres has been revitalised by the current generation, managed by cousins, Francois-Xavier and Marc Dufouleur. The main focus is on farming their own plots. There have been plenty of changes in the cellar with the aim of offering wines with a fresh, juicy style with concentration appropriate to each vineyard. The Musigny 2013 is a classic example; a trailblazer for wonderful things to come here.

Gevrey Chambertin ‘Combe Dessus’ 2013

£135.00 (6)

In the middle of the slope and close to the Chateau, this is a truly profound Gevrey with a delicious contrast between saline, mineral notes on the one hand and ripe reds fruits and citrus peel on the other. Great concentration, chunky acids and ripe tannins. Robust yet attractive and mouth watering. A good portent as this is one of the better Gevreys tasted. 2020 to 2029

Nuits St Georges 1er Cru les Saint Georges 2013

£260.00 (6)

The best known vineyard, that benefits from the deep brown limestone that runs across the southern half of Nuits. Just one barrel of this but what a barrel it is; solid briar and cassis with both chalky acids and velvet fruit. A wonderful combination with great persistence. 2023 to 2033

Musigny 2013

£799.00 (6)

Again, one large barrel, but that will always be the yield here. This opens with straightforward Pinot freshness and fruit character but, in time, it fills the mouth with its ethereal complexity, concentration and minerality. One of the last reds tasted but a highlight of my visits. Stunning. 2025 to 2038.

Domaine Roche de Bellene

These are two stunning whites from Nicolas Potel’s own vines, where Maison Roche de Bellene wines below are from vineyards managed by him or from grapes bought on long term contracts.

Santenay Blanc ‘les Charmes Dessus’ 2013

£145.00

Given a slightly more humid finish to the vintage, Nicolas noted some noble rot on these Chardonnays. He carefully selected a few berries, just 2% or so, to include in the final wine. The result is phenomenal. A classic, crisp and flinty white Burgundy with a streak of marmalade, peach skin and a richesse that will make it irresistible from the outset. 2015 to 2017

Savigny les Beaune Blanc 2013

£165.00

Querky but excellent with a lovely combination of sweet fruits, delicate acidity and fine balance. Corton Charlemange in style. 2014 to 2016.

Maison Roche de Bellene, Beaune

Nicolas Potel's latest trick is to manage the red wine cellars by candle light as normal lighting damages the resveratrol; a key compound in the cholesterol reducing properties of red wine. Ageing is more and more in larger barrels and there are now soft wax capsules for Grand Crus.

Bourgogne Pinot Noir Vieilles Vignes 2013

£95.00

Made from selected old vines this has long been a popular red at Handford. Looking stern and serious at the moment but this will settle well in bottle; early tastings showed masses of vibrant fruits. 2015 to 2018

Volnay Vieilles Vignes 2013

£195.00

Old vines that hark back to the great days of Nicolas's father at Domaine de la Pousse d'Or and are situated in the north eastern corner of the village, adjacent to Pommard. This has always proved a magnificent wine and the 2013 is fine and typical. There is a sweet core of ripe, red fruits with wonderful purity. A village wine that is worth laying down for a bit. 2017 to 2021.

Chambolle Musigny 1er Cru les Groseilles 2013

£450.00

A wine that I loved in 2012 and the follow up is not too shabby. Silky, seamless with a little milk chocolate note, this is a wine of romance and relaxation. 2018 to 2025.

Charmes Chambertin 2013

£575.00 (6)

Piercing, deep, rich and round with massive natural acids and silky tannin. Velvet textured and with hints of spice and mocha. Exceptional. 2024 to 2035

Le Chambertin 2013

£995.00 (6)

One of those wines that shows the class of 2010 with its fine structure, cool fruit and manifold flavours on the long finish. Though the mid palate is weighty, this is closed up for now and, I suspect, will be one of the truly long keepers of the vintage. 2027 to 2039.

Domaine Bonneau de Martray, Savigny les Beaune

“The occasionally grotesque, brutal conditions of 2013 were in some ways a surreal mirror image of 2012.” ~ Jean-Charles le Bault de la Morinière October 2014

At 13.64 hectolitres per hectare for the Corton Charlemagne, the domaine was presented with around 30% of a normal harvest - a terrible price to pay for such lovely quality. This follows a similarly reduced crop in 2012 and is once again the reason for the wines being offered in 6 bottle cases only.

Corton Charlemagne Grand Cru 2013

£499.00 (6)

Pale, limpid, gold green colour. The nose offers tight, focussed green-white fruit, intense, almost shockingly pure which, after a few moments becomes both zesty and creamily rich. The palate has a similar intensity, very taut, pure but with a creamy density and concentration, succulent on the finish, seductive even, there is nevertheless that characteristic mineral lift that is the beautiful hallmark of the Domaine. Drink from 2018 to 2024+

Domaine de Comte Armand, Pommard

After a seven year apprenticeship, the capable Paul Zinetti has taken over here and made a big success of the very limited 2013. Fully organic since 2005 and now certified as biodynamic, the lower parts of the vineyard are worked by horse and the reduced compaction is already resulting in a better soil structure. Epeneaux is, of course, one of the great reds of the Cotes de Beaune.

Pommard 1er Cru Clos des Epeneaux

£435.00 (6)

At just over 5 hectares, this is one of the largest monopole vineyards in Burgundy. It is managed biodynamically and with utmost respect not only for the vineyard, but for the expression of its constituent parts. Focussed and ripe this offers an unusually sweet note of red fruit confit. It is certainly not overripe to taste having a solid, natural acid feel with bright, bramble and cherry fruit. Just the right extract to keep the balance pure and feeling natural. 2019 to 2029.

Michel Lafarge, Volnay

In recent years, Michel Lafarge's reds have become the most sought after in the Cotes de Beaune. He is a committed and studious man who appears to have arrived at a near perfect formula. Of his 8 hectares, only one is of 1er Cru standing, but their fruit combines delicious Pinot flavours with layers of firm mineral character and delicate vanilla from a short-ish oak ageing. I have noted consistent depth, complexity and perfect balance across the range. Although Michel is very much hands on, the domaine is now run by his son Frederic. This was one of the outstanding tastings of 2013 and the 1er Cru ageing cellar, again sadly rather empty, remains one of my favourite places to be! There are a few bottles of the 1er Crus. Please ask.

Bourgogne Aligote Raisins Dores 2013 £120.00

A patch of very old vines that tends to ripen with a heavier colour and flavour. Always a remarkable wine that tends to benefit from a couple of years in bottle.

Bourgogne Passetoutgrains a l'Exception 2013 £120.00

As ever this is half Pinot and half Gamay. The vines, planted by Frederic's grandfather, are now over 90 years old and the planting is mixed and so this is a 'field blend' from an exceptional site on the Beaune side. Frederic tells me that, with such old vines, meagre yields and small berries it is not always easy to tell the Gamay from the Pinot in the field. This was the first wine to be bottled and sold directly from the domaine in 1934. Big on purity and with great balance there is plenty of red fruit on the mid palate. 2015 to 2017

Bourgogne Rouge 2013 £140.00

50+ year old vines. Lively and fresh fruit salad nose with a supple strip of raspberry and vanilla on the palate. Bright acids are strong in the context of 2013 and this will fatten up nicely in the coming months. 2016 to 2020

Volnay 2013 £315.00

Slightly burnt stone and flinty mineral character adds another dimension to the deep, forest fruits. There is a little cream on the pure and balanced finish. Though not so vigorous at the moment these smaller wines from Lafarge will round out well after bottling. 2017 to 2022

Volnay 'Vendanges Selectionnees' 2013 £345.00

Selected from certain terroirs in the centre of the village and just below the 1er Crus, this is much more powerful with a sweet, loganberry nose. The core palate is super charged and there are hints of ripe tannin too. Again this will progress well in bottle to drink 2018 to 2026.

Thierry Matrot, Meursault

Run by the charismatic Thierry Matrot, this domaine is Meursault's most significant in terms of vineyard holding and quality combined. I assure you that the red Meursault, 'La Piece sous le Bois' is as great as ever. It's unusual but I cannot commend it to you highly enough. I was pleased to see Thierry and Pascale's daughters now working full time as they have done short stints of work here in the past. Adele is in the office and Elsa in the winery. Their third daughter has recently taken over the hotel le Chevreuil in Meursault and that comes highly recommended. The selection of whites is astounding in the context of the vintage and there is plenty of interest in the reds, with lots of different expressions from the smaller appellations.

Bourgogne Chardonnay 2013 £99.00

Attractive, vanilla nose (there is 10% of new oak here) with custard apple and pear. Excellent richness with a twist of lime acid on the finish. Very good. 2015 to 2016.

Meursault 2013 £295.00

20% new wood here and bottled before the 2014 harvest. Again, yields are just 18hl/ha, comfortably less than half the norm, this is not going to stick around for long, not least because it's astounding wine! Mid weight but with an attractive fruit core and a happy sort of ripeness that seems to persist in an intermittent sort of way, as if to say, 'keep on trying me'. There is lime, biscuit, pear an nectarine. If not on paper, this smacks of a great vintage in the glass and has been a wine well worth collecting over the past 15 years or so. 2016 to 2022.

Meursault 1er Cru Blagny 2013 £415.00

Given that this vineyard is higher up the slope and avoided the worst of the storm, the Blagny is possibly the pick of the Matrot crop. Lifted apple and pear fruits float above the tongue and are enveloped delicately by a fine acid structure. That acid and minerality runs through the ripe fruit like the fat marbling a perfect cut of beef. Near perfect. 2018 to 2026.

Meursault 1er Cru Charmes 2013 £450.00

There's a deeper colour, slightly more extract and a solid mineral side. Wonderful wine with more of the Blagny character, almost as if the two are switched in 2013! 2019 to 2026

Puligny Montrachet 1er Cru Les Chalumeaux 2013 £450.00

Full and rich in body, with a spice and liquorice note. Fruits are a little more classic; lemon, white peach and maybe a hint of grapefruit or pineapple too. A delicious, creamy fatness and vibrant acid runs through another perfectly poised classic from Thierry.

Meursault 1er Cru les Perrieres 2013

£545.00

Thierry has half a hectare here which is a pretty decent holding in what is possibly the finest 1er Cru white vineyard. The vines are 50 and 55 years old producing a miserly 200 dozen. Exquisite as ever, but in quantities too ridiculous to bring to market! 2019 to 2027

Monthelie Rouge 2013

£195.00

Certainly serious with its almost white wine like, chalky acids, fine tannins and generous, strawberryfruit on the middle of the tongue. A gourmet wine with a certain density that will make it pair well with pink lamb or duck. 2016 to 2019

Blagny Rouge 1er Cru la Piece sous le Bois 2013

£315.00

As with the white this matches the best of vintages. Soft spice and blackberry fruit, a good grip of tannin and bright, uplifting acidity. Will need a bit of time to polish up those tannins but certainly back on top form and worth making space in the cellar for this one. 2020 to 2027.

Domaine Francois Mikulski, Meursault

Francois' father was a Free Polish fighter at Arnhem. After the war he married Pierre Boillot's sister and determined to follow a life in the vines. Francois himself has travelled the world, purely for research purposes of course, and has become a sought after name in white Burgundy circles. The domaine was born from land inherited from Pierre and has been supplemented his wife, Marie-Pierre's family holdings. The vineyards are fully mature now with the newest plantings in les Poruzots now a quarter of a century old. Aligote vines are famously planted in 1929 and possibly the oldest in the region, if not the world! Look out for a few magnums of Charmes 2013, a special bottling to celebrate the vines planted in 1913, on offer later in the year. Fruit is carefully selected, de-stemmed. There is a cool settling before fermentation and ageing in barrels. Francois uses around 20% new oak. Being less easy to manage in such low yielding years, there are some 450 litre barrels in the cellar now.

Bourgogne Aligote Vieilles Vignes 2013

£49.00 (6)

From very old vines and there is no sign of overpowering acidity or leanness here; fresh, citrus fruit with a little milky fat to it. Great balance and persistence. Surprisingly fine and even Chablis-like. 2015 to 2017

Bourgogne Chardonnay 2013

£69.00 (6)

An annual treat for a few clients, this is as close to Meursault as you get without writing it on the label. It's from 2 parcels on the eastern border of the appellation, Herbeaux and Lombois (long wood). Focussed, rich, almost sweet nose of lemon and nectarine. No hard edges here but there is some unexpected delicacy and a pure, even finish. Many village Meursaults will be less appealing than this. 2015 to 2018

Meursault 2013

£150.00 (6)

In such a short vintage Francois puts all his lovely eggs into one basket. So this has those 100 year old vines in Limousin, some of the Poruzots fruit as well as the classic 3 parcels of Meix Chavaux, Charmes and Narvaux. Apricot, nectarine, citrus and even some exotic fruits. No lack of lead in the Mikulski pencil despite the challenging conditions. Soft nectarine and ripe peach with an acidity that is very easy on the palate. Gentle, silky citrus and stone fruit with a cool, refreshing finish. Very attractive. 2016 to 2019

Meursault 1er Cru Poruzots 2013

£225.00 (6)

Already the wines chez Mikulski appear to be superior for the vintage but the complexity here is of a truly serious white; clementine peel, white flowers, hints of truffle, sandalwood and very soft, sweet spice. The wood is beautifully integrated and the depth and length astounding. Real quality here. 2017 to 2022

Meursault 1er Cru Genevrieres 2013

£275.00 (6)

Wonderful aromas of green and orange glace fruits with hints of soft vanilla and a touch of salted caramel. The palate starts with delicate water melon, orange blossom and develops to orange and a touch of grapefruit. This is a highly scented wine with a certain modesty as well as plenty of hidden force. Delicious. 2017 to 2023

A very few magnums of these two premier Crus are available. Please ask.

Gerard Thomas, Saint Aubin

Gerard is a robust and ruddy faced farmer whose life has been dedicated to his vineyards. He has rebuilt some unusually precarious terraces, replanted and maintained his Chardonnay vines with pride. There are two Saint Aubin 1er Crus on offer. The first is endearingly known as 'dog's tooth' by many clients; the old stone gate posts look like giant dogs teeth. The second takes its name from the cats that bask in the sun. For me, La Chateniere is one of the best wines of the village and represents very good value for money. Gerard is still going strong despite telling me he would be passing the domaine to his daughters some 5 years ago. The range of 1er Crus here is particularly good.

Saint Aubin 'Champ Tirant' 2013 £130.00

This vineyard has been a revelation in recent years. On first taste there is a wild and slightly raw taste to the clean, piquant, lemon fruit. But this becomes plumper in the glass to give a rounded and long glassful that will offer fantastic refreshment in the short term. 2015 to 2016

Saint Aubin 1er Cru Murgers des Dents de Chien 2013 £175.00

The vineyard is named after the stone gate posts that look like dog's teeth and it borders Puligny 1er Garenne. Intense and expressive, this is a favourite at Handford that will soften a little more in bottle to give perfect drinking this summer and next. 2015 to 2017

Saint Aubin 1er Cru la Chateniere 2013 £185.00

Down the slope, and close to chez Thomas at the southern end of the village, the vineyard is named for the wild cats that bask in the warmth of this sun trap on the lower slopes. This can take on New World proportions in warmer vintages. Once again limited to a paltry 5 barrels the 'Cat' has a rich, ripe nose of white flowers, light pepper, an array of botanics and a hint of soft wood. Classic white Burgundy that I thought truly serious and enjoyed very much. 2016 to 2019

Puligny Montrachet 1er Cru la Garenne 2013 £275.00

High up on the hillside, and virtually contiguous to the Murgers des Dents de Chien vineyard of Saint Aubin, this offers some density, plenty of mineral character as well as typical, lemon and lime fruits. The wood is very well integrated here (Thomas uses 20% new oak across the range). Very good indeed. 2017 to 2023

Please call 020 7589 6113 for more advice, or e-mail james@handford.net or greg@handford.net

James Handford MW and Greg Sherwood MW

En primeur and Fine Wine Offers

En primeur, or futures, are wines purchased on release in advance of bottling and shipment. Handford buys only directly from growers or from established negociants (French wine merchants). Where offered by the producer, different bottle sizes may be specified at the time of ordering.

Prices and Payment

Prices are quoted in bond (duty unpaid and exclusive of VAT) at London City Bond, Tilbury (LCB). Payment is due at the time of order. Handford can neither reserve en primeur wines, nor refund en primeur orders.

Shipment

Shipping dates are specified on each offer. Generally, Bordeaux and vintage port arrive 3 years after vintage. Most others arrive 2 years after vintage. All wines are shipped to LCB under bond.

Duty and VAT

All wines sold in the UK are subject to Duty and VAT. A bonded warehouse acts as a 'duty free island' and so duty must only be paid on release of good.

Duty rates per 9 litre case are currently; table wine £24.60, sparkling wine £31.57, fortified wine £32.79, plus VAT. VAT, currently 20%, is charged on the value of all goods and duties on release from LCB for payment prior to delivery.

So a case of wine bought and paid for en primeur for £100 would be invoiced as duty, £24.60 and VAT on £124.60, £24.92, a total of £49.52. A delivery charge may apply.

Duty and VAT are not applied to orders transferred to another UK bonded warehouse in bond. Again, a delivery charge may apply, and this will depend on the location of the other warehouse. Duty and VAT may not be paid in advance of the wines arriving into our bonded warehouse.

Delivery of En Primeur Wines and wines from Fine Wine Offers

Wines are normally delivered directly from LCB but free collection may be arranged from LCB, Tilbury, or from us at 105, Old Brompton Road, SW7 3LE.

Delivery to anywhere on the UK mainland is £25 (inc VAT) for orders totalling less than £500 per address (including any duties), or free for orders above £500.

We urge you to check deliveries carefully on arrival and notify us of any errors within 14 days of arrival.

Exports and deliveries to islands by arrangement with us. In Bond transfers are charged at the same rates as deliveries.

Storage

Wines are stored, either bonded or duty paid, in temperature controlled conditions at LCB, Tilbury. Wines are fully insured to full replacement value and we are happy to send a copy of that agreement to clients.

Storage is charged retrospectively at £0.68 + VAT per month per 9l case and £0.34 + VAT per month per 4.5l case.

Individual's stock statements are available at any time. Information is sent by e-mail and so we urge you to keep us up to date with any change of e-mail address, as well as your home address and best telephone number.

Managing your Collection

With 2 Masters of Wine and experienced staff we are here to help you build and manage your collection. Your stock is listed by region along with its location and purchase price. We advise on drinking dates and planning for future drinking. Given quantities available, many wines are offered on release to interested clients and previous purchasers so it is important that we are aware of your budget and preferences.

To discuss this further please call 020 7589 6113 to arrange an appointment.

[Handford Terms & Conditions](http://www.handford.net) are online at www.handford.net

Handford Wines

105, Old Brompton Road, SW7 3LE 0207 589 6113 james@handford.net www.handford.net

Burgundy 2013 Order Form

| | bt/case | £case in bond | cases | £total |
|---|---------|---------------|-------|--------|
| <i>Georges Lignier, Morey Saint Denis</i> | | | | |
| Morey Saint Denis 2013 | 12 | 215.00 | | |
| Gevrey Chambertin 2013 | 12 | 270.00 | | |
| Morey Saint Denis 1er Cru Clos des Ormes 2013 | 12 | 299.00 | | |
| Chambolle Musigny 2013 | 12 | 315.00 | | |
| Gevrey Chambertin 1er Cru les Combottes 2013 | 12 | 545.00 | | |
| Clos St Denis 2013 | 6 | 345.00 | | |
| Clos de la Roche 2013 | 6 | 425.00 | | |
| Bonnes Mares 2013 | 6 | 545.00 | | |
| <i>Jean Chauvenet, Nuits Saint Georges</i> | | | | |
| Bourgogne Pinot Noir 2013 | 12 | 130.00 | | |
| Nuits Saint Georges 2013 'les 6 pieces' | 12 | 199.00 | | |
| Nuits Saint Georges 2013 | 12 | 245.00 | | |
| Nuits Saint Georges 1er Cru Aux Argillas 2013 | 12 | 360.00 | | |
| Nuits Saint Georges 1er Cru Bousselets 2013 | 12 | 360.00 | | |
| Nuits Saint Georges 1er Cru Damodes 2013 | 12 | 450.00 | | |
| Nuits Saint Georges 1er Cru Rue de Chaux 2013 | 12 | 360.00 | | |
| Nuits Saint Georges 1er Cru Poulettes 2013 | 12 | 395.00 | | |
| Nuits Saint Georges 1er Cru Perrieres 2013 | 12 | 450.00 | | |
| Nuits Saint Georges 1er Cru Vaucrains 2013 | 6 | 295.00 | | |
| <i>Jean Marc Millot, Nuits Saint Georges</i> | | | | |
| Savigny les Beaune 2013 | 12 | 145.00 | | |
| Cotes de Nuits Villages 'Clos des Faulques' 2013 | 12 | 145.00 | | |
| Vosne Romanee 2013 | 12 | 325.00 | | |
| Vosne Romanee 1er Cru Suchots 2013 | 6 | 290.00 | | |
| Echezeaux 2013 | 6 | 399.00 | | |
| Clos Vougeot 2013 | 6 | 445.00 | | |
| <i>Philippe Cheron, Nuits Saint Georges</i> | | | | |
| Chambolle Musigny 'les Quarante Ouvrees' 2013 | 12 | 350.00 | | |
| Chambolle Musigny 'Clos de l'Orme' 2013 | 12 | 395.00 | | |
| Vosne Romanee 'les Barreaux' 2013 | 12 | 350.00 | | |
| Clos Vougeot 2013 | 12 | 850.00 | | |
| <i>Domaine Faiveley, Nuits Saint Georges</i> | | | | |
| Mercury Blanc "Clos Rochette" Monopole 2013 | 12 | 130.00 | | |
| Mercury La Framboisiere Monopole 2013 | 12 | 160.00 | | |
| Mercury 1er Cru Clos des Myglands 2013 | 12 | 175.00 | | |
| Beaune 1er Cru Clos de l'Ecu 2013 | 6 | 145.00 | | |
| Nuits St Georges 1er Cru les Porets St Georges 2013 | 6 | 199.00 | | |
| Gevrey Chambertin 1er Cru la Combe aux Moines 2013 | 6 | 225.00 | | |
| Gevrey Chambertin 1er Cru les Cazetieres 2013 | 6 | 265.00 | | |
| Clos de Vougeot Grand Cru 2013 | 6 | 535.00 | | |
| Clos de la Roche Grand Cru 2013 | 6 | 595.00 | | |
| Latricières-Chambertin Grand Cru 2013 | 6 | 615.00 | | |
| Corton Charlemagne Grand Cru 2013 | 6 | 650.00 | | |
| Bienvenues-Bâtard-Montrachet Grand Cru 2013 | 6 | 875.00 | | |
| <i>Dufouleur Freres, Nuits Saint Georges</i> | | | | |

| | | | | |
|---|-------|--------|--|--|
| Gevrey Chambertin 'Combe Dessus' 2013 | 6 | 135.00 | | |
| Nuits St Georges 1er Cru les Saint Georges 2013 | 6 | 260.00 | | |
| Musigny Grand Cru 2013 | 6 | 799.00 | | |
| <i>Domaine Roche de Bellene (Nicolas Potel), Beaune</i> | | | | |
| Santenay Blanc 'les Charmes Dessus' 2013 | 12 | 145.00 | | |
| Savigny les Beaune Blanc 2013 | 12 | 165.00 | | |
| <i>Maison Roche de Bellene (Nicolas Potel), Beaune</i> | | | | |
| Bourgogne Pinot Noir Vieilles Vignes 2013 | 12 | 95.00 | | |
| Volnay Vieilles Vignes 2013 | 12 | 195.00 | | |
| Chambolle Musigny 1er Cru les Feusselots 2013 | 6 | 250.00 | | |
| Charmes Chambertin 2013 | 6 | 575.00 | | |
| Le Chambertin 2013 | 6 | 995.00 | | |
| <i>Domaine Bonneau de Martray, Corton</i> | | | | |
| Corton Charlemagne Grand Cru 2013 | 6 | 499.00 | | |
| <i>Domaine de Compte Armand, Pommard</i> | | | | |
| Pommard 1er Cru Clos des Epeneaux 2013 | 6 | 435.00 | | |
| <i>Michel Lafarge, Volnay</i> | | | | |
| Bourgogne Aligote Raisins Dorees 2013 | 12 | 120.00 | | |
| Bourgogne Passetoutgrains a l'Exception 2013 | 12 | 120.00 | | |
| Bourgogne Rouge 2013 | 12 | 140.00 | | |
| Volnay 2013 | 12 | 315.00 | | |
| Volnay Vendanges Selectionnees 2013 | 12 | 345.00 | | |
| <i>Domaine Matrot, Meursault</i> | | | | |
| Bourgogne Chardonnay 2013 | 12 | 99.00 | | |
| Meursault 2013 | 12 | 295.00 | | |
| Meursault 1er Cru Blagny 2013 | 12 | 415.00 | | |
| Meursault 1er Cru Charmes 2013 | 6 | 225.00 | | |
| Puligny Montrachet 1er Cru les Chalumeaux 2013 | 12 | 450.00 | | |
| Meursault 1er Cru les Perrieres 2013 | 6 | 275.00 | | |
| Monthelie 2013 | 12 | 195.00 | | |
| Blagny Rouge 1er Cru la Peice sous le Bois 2013 | 12 | 315.00 | | |
| <i>Domaine Francois Mikulski, Meursault</i> | | | | |
| Bourgogne Aligote Vieilles Vignes 2013 | 6 | 49.00 | | |
| Bourgogne Chardonnay 2013 | 6 | 69.00 | | |
| Meursault 2013 | 6 | 150.00 | | |
| Meursault 1er Cru Poruzots 2013 | 6 | 225.00 | | |
| Meursault 1er Cru Genevrieres 2013 | 6 | 275.00 | | |
| <i>Domaine Guy Roulot, Meursault</i> | | | | |
| Meursault 2013 | 6 | 265.00 | | |
| Meursault 2013 | 3 Mag | 285.00 | | |
| Meursault 1er Cru Les Boucheres 2013 | 6 | 695.00 | | |
| Meursault 1er Cru Les Boucheres 2013 | 3 Mag | 715.00 | | |
| <i>Domaine Leflaive, Puligny Montrachet</i> | | | | |
| Bourgogne Blanc 2013 | 6 | 160.00 | | |
| Puligny Montrachet 2013 | 6 | 260.00 | | |
| Meursault 1er Cru Sous le Dos d'Ane 2013 | 6 | 425.00 | | |
| Puligny Montrachet 1er Cru Clavoillon 2013 | 6 | 340.00 | | |
| Puligny Montrachet 1er Cru les Folatieres 2013 | 6 | 625.00 | | |
| Puligny Montrachet 1er Cru les Combettes 2013 | 6 | 685.00 | | |
| Puligny Montrachet 1er Cru les Pucelles 2013 | 3 | 725.00 | | |
| Bienvenues Batard Montrachet Grand Cru 2013 | 3 | 655.00 | | |
| Batard Montrachet Grand Cru 2013 | 3 | 700.00 | | |

