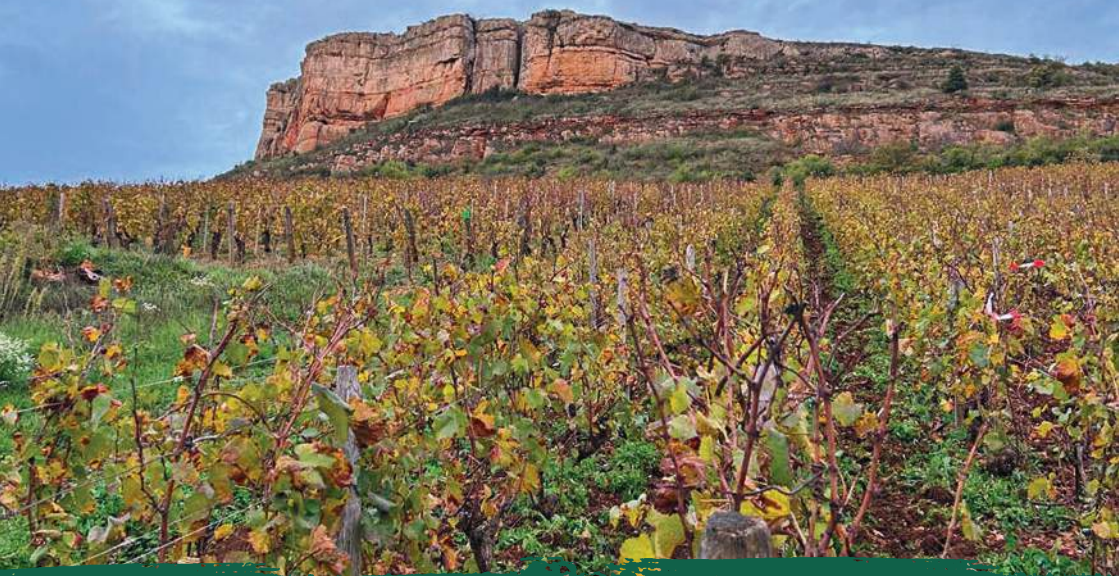




STONE, VINE & SUN

WINE MERCHANTS



BURGUNDY 2023 EN PRIMEUR

How sales 'en primeur' work. You choose the wines you want to buy now, and we will invoice you at the prices quoted. Effectively you are buying the wine overseas, often before it has been bottled. We will then invoice you for duty at the prevailing rate. (Note that from February 2025 the rate will depend on the level of alcohol. For example a bottle of wine with 12.5% of alcohol will incur duty of £2.76, whilst 13.5% will be £2.99). In addition we will invoice for VAT (currently 20%), on the cost of the wine and the duty, when it is shipped from the late spring of 2025 onwards. As an example, if you buy a case of 12 bottles now for £180.00 with 12.5% abv, then assuming VAT remains the same we will invoice you for £69.12 prior to sending you your wine. Prices are valid until the end of April 2025.

Terms and conditions. The wine is offered in 12 bottle, 6 bottle or 3 bottle units. **Please note that wine will NOT be available for delivery in bond.** To enable us to be as competitive as possible we ship all wine to our own warehouse, duty paid. We will then deliver it on to you or to your preferred place of storage at our standard delivery charge of £6.95 per case for orders under £120, or free above £120 (including the duty and VAT). For Highlands and Islands please ask us for a quote. Finally, whilst we make every effort to supply the wines listed below, if the wines fail to be made available by the producer, we will either offer to supply similar wines or alternatively refund any payments made.

For orders and all enquiries, please contact:

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2023 BURGUNDY *EN PRIMEUR*

The Weather

The weather in 2023 was excellent. Whilst it was technically the hottest year on record for Burgundy, this was largely a result of a very mild winter and spring as opposed to an intense summer. A cool late March and early April meant bud burst was slightly delayed with Chardonnay budding in mid-April and Pinot Noir towards the end of April. What followed was a warm May and June which allowed generous flowering and plentiful large bunches to form. The abundance of grapes on the vine meant that most of our producers conducted green harvests over the summer: for example Faiveley removed 30% of their grapes in July. Warm weather continued over the summer before a heatwave arrived at the end of August and early September. This initiated the harvest, with all of our producers picking in the first week of September. Guillaume Guiton started on the 8th September and admitted to me he wished he had started earlier, such was the effect of this mini heatwave on the vines. In spite of this, all of our producers were delighted with the harvest, bringing in grapes in excellent condition in abundance.

The Wines

Charming and elegant are the words that keep appearing in my notes for the 2023 vintage. The wines were an absolute delight to taste this year with many of them being approachable already. Whilst there are similarities to 2022, there is a little more freshness which adds some brightness. Both 2019 and 2017 were also used as comparisons for this vintage. Guillaume Guiton opened a bottle of Aloxe Corton 2017 whilst we tasted, and it showed that this vintage will develop brilliantly on top of being delicious early in its life. This holds for both reds and whites, with ripe fruit and vibrant acidity being a feature of both. The wines will be universally accessible early: the village wines, for the most, will be ready to drink as soon as available. However, it should be noted that because of the good acidity this will also be a vintage with ageing potential.

Prices and Availability

Yields were very good in this vintage; a bountiful harvest from Chablis down to the Mâconnais. As a result of this there are good quantities of wine to be had from all of our suppliers. François Lequin is even planning on holding some of this vintage back to cover thin years. As a result I am delighted to say that all of our prices are flat on 2022. I cannot emphasize strongly enough how good a vintage this is to buy, offering the rare combination of very high quality and fair pricing. Finally, it should be noted that the 2024 vintage was much trickier. We anticipate both availability and pricing will be less generous next year - all the more reason to stock your cellar now.

Michael Peet
January 2025



2023 BURGUNDY EN PRIMEUR TASTING

Date: **Thursday, 16th January 2025**

Time: **6pm – 8.30pm**

Venue: The McDonald Gallery, The Gurkha Museum, Peninsula Barracks, Romsey Road, Winchester, SO23 8TS

Ticket Price: **£20.00**

We will be pouring a wide range of whites and reds from the 2023 vintage alongside several of our winemakers from Burgundy. We would love you to come and join us. To purchase a ticket please go to our website, call the office on **01962 712 351** or email us at **sales@stonevine.co.uk**.

MÂCONNAIS

The Mâconnais is the source of the best value whites in Burgundy and the wines from both estates featured should be enjoyed by our customers for their generosity and balance. Balance is the key. It is not difficult to ripen grapes in this southern zone of Burgundy but it is an art to deliver wines with freshness and poise.

Domaine Sainte Barbe, Viré

We have been working with Jean-Marie Chaland's family since the 2002 vintage, selling his Mâcon-Villages and Viré-Clessé to good homes and discerning sommeliers. Jean-Marie is a young, determined winemaker tending just over 9 hectares of vines on 23 plots clustered around Viré and Montbellet. All the wines have been organically certified since 2003 and furthermore, all vines are tended biodynamically without certification.

Notable here is the age of the vines, with 75% between 50 and 100 years old. Undoubtedly this shows in the quality and lovely texture of his wines. Jean-Marie was on good form on my visit, with him being very happy to show off his 2023s. The wines were particularly expressive in this vintage but retained freshness. It is no wonder he looked so at peace with the world as we tasted. We offer our top of the range Mâcon-Villages, and two Viré-Clessés.

Mâcon-Villages, Les Tilles

12 bottles £150 **Code SAB123**

From a small, half a hectare parcel, on clay and limestone planted in the late 1960s. Jean-Marie delighted in just how expressive this was, maintaining the fruit of 2022 with just a touch more freshness. Fermented in stainless steel tanks. Bright pear and apple, with an almost chalky note on the finish. Do not hesitate to start enjoying this wine. Now-2028



Viré-Clessé, Les Chazelles, Vieilles Vignes

12 bottles £165

Code CHZ123

From a two-hectare sheltered plot on limestone, with vines between 50 and 100 years old including 30% of Chardonnay Musqué, a clone found in the Mâconnais responsible for its inimitable aromatic style. Aged in a combination of 3000l. foudres, demi-muids and old oak-barrels. Exuberant and bordering on tropical fruit. Yellow plum, apricot and a little white pepper on the finish. Now-2029

Viré-Clessé, L'Épinet

12 bottles £201

Code SAB323

From a very small plot at the top of the slope, planted in the 1940s on gravel and red clay soils. This wine was 100% barrel-fermented and aged, 5% in new oak. Long notes of citrus, baked apple overlaid with fresh honey. A superior Viré-Clessé that will reward in both the short and long term. Late 2025-2029

Domaine Saumaize-Michelin, Vergisson

Roger Saumaize is at the top of the hierarchy in the southern Mâconnais and his wines always show a perfect balance of generous ripe fruit, well-integrated oak and stimulating minerality. He is a great enthusiast of biodynamic viticulture (without certification) and maybe here, more than anywhere else, one notices the extra freshness and energy this practice promises. Following the announcement of the 1er Crus in Pouilly-Fuissé we are delighted to see the Sur la Roche vineyard receive the recognition it so richly deserves as a 1er Cru site.

Tasting at Domaine Saumaize-Michelin, nestled under the cliff at Vergisson is a delight. I arrived at the crack of dawn, hoping to see the sun rise over the valley but was sadly disappointed. Fog had shrouded the valley, even the cliff was a mystery to me that morning. Christine guided me out of the fog to taste in their huge farm kitchen, a most welcoming environment in which to taste the 2023s. Christine explained that they started harvesting this vintage at 5am each day to ensure maximum freshness and did not pick after 10am. This commitment to balance is very apparent in the wine. Despite the fog, I left feeling hugely satisfied with the wine and life in general.

Mâcon-Villages

12 bottles £144

Code SAU123

From 50-year-old vines located in a parcel called 'Les Sertaux' in the village of Bussière; half in stainless steel and half barrel-fermented and aged in older barrels. So enjoyable, a real bite to the green apple and lemon flavour apparent. Just a little weight too. Now-2028

Saint-Véran, Les Crèches

12 bottles £195

Code SAU823

3 magnums £105

Code SAU823M

Anchored at the foot of the Roche de Vergisson, by the village of Davayé, from two plots totalling just over a hectare on the same terroir facing south-east. Aged 12 months in 228l. oak barrels. Riper and more intense fruit than a standard Saint-Véran. It is refined too, seasoned with a little spice. Late 2025-2029

Pouilly-Fuissé, Pentacrine

12 bottles £207

Code SAU723

Named after the 5-sided marine fossils found locally, this wine is selected from three parcels across the estate and raised mainly in larger 600l. demi-muids. Honeyed stone fruit is here, with a voluptuous mouth feel. A gastronomic expression of Pouilly-Fuissé. Late 2025-2030

Pouilly-Fuissé, Aux Charmes

12 bottles £252

Code SAU623

3 magnums £132

Code SAU623M

Originally known as Les Ronchevats, the vineyard plot is on clay rich soil and has a southwest aspect with vines averaging 60 years of age. These factors combine to give a very intense expression of Pouilly-Fuissé. Delightful tension between acidity and fruit. There is a good dose of oak in this. It will need just a little time to reveal its best. 2026-2032

Pouilly-Fuissé 1er Cru, Sur la Roche

12 bottles £318

Code SAU423

From south facing vines at 380m. on the lower slopes of the Roche de Vergisson, this is one of his top cuvées from a site recently elevated to 1er Cru status. Power and finesse; tangerine, acacia, lemon and peach all apparent with some creaminess and spice on the finish. The wine is a triumph. 2026-2032



CÔTE CHALONNAISE

For years a glaring gap in our offering has been the Côte Chalonnaise. Well to the south of Beaune, the vineyards lie amongst rolling hills long considered too high and cool to ripen Pinot in particular. But the predominantly *argilo-calcaire* (clay and limestone) soils are similar to those in the Côte d'Or and with climate change this region has really come into its own – so here are two estates new to us, and Ecette new to the UK market.

Domaine de L'Ecette, Rully

My visit to Rully was an absolute delight. Bathed in sunshine, the autumn colour of the vines and surrounding woodland was a vision to lighten the soul. Domaine de L'Ecette, like the entire village of Rully, sits in the shadow of the magnificent, medieval, Château de Rully, on a plain where most of the village fruit is grown. It is surrounded by hills, sites of most of the premier crus. Vincent Daux met me and proceeded to take me with great care through his wines, both the 2022 and 2023 vintages. The variety of terroirs he works with showed brilliantly. The wines are splendid.

Domaine de L'Ecette has been in the Daux family since 1983. After Vincent took over from his father in 1997 he has gradually expanded the estate from nine to eighteen hectares. He takes great pride in working only with estate-grown fruit as well as respecting the domaine's varied terroirs, largely on classic *argilo-calcaire* soils.

White

Rully Blanc, Maizieres

12 bottles £186 Code ECC123

From an east facing plot, planted in 1992; aged and fermented in stainless steel tanks, with lees aging. Vincent vinifies deliberately this way to preserve and showcase the terroir of this specific plot. Incredibly elegant with rounded citrus and stone fruit. Long and charming. Now-2029



Rully Blanc, Les Gaudoirs

12 bottles £210 Code ECC223

A calcareous single plot just above the premier cru sites on the hill above the village planted in 1982; south facing so produces wines of depth and intense fruit. This is fermented and aged in new *foudres*, large oak. Wow. A waft of intense peach and apple, with a glorious oaky note underpinning it. Decadent and gastronomic. 2026-2030

Red

Rully Rouge, Clos de Vesignot

12 bottles £186 Code ECC723

A south facing plot in the heart of Rully planted in 1980, fermented and aged in a mixture of used *foudres* and *demi-muids*. Ripe berry fruit; textured and intense. Generous. Just a faint lick of tannin. Ready to be enjoyed now, ideally some with country paté. Now-2029

Rully Rouge, Les St Jacques

12 bottles £210 Code ECC823

Les St Jacques lies at the foot of one of Rully's most famous premier crus, Clos St Jacques. The proximity to this pedigree shows in the wine. Despite the vineyard being one of Vincent's youngest, planted in 1997, the concentration on show here is fantastic. This was cold soaked and then aged and fermented in barrels, a proportion new. Dark fruit makes an appearance, with glossy black cherry and strawberry apparent, with a little vanilla at the end. Very smooth and engaging. Late 2025-2032

Château du Bourgneuf, Mercurey

Nestled in the heart of Mercurey, overlooked by the varying 1er Cru vineyard sites, is the 18-hectare estate of Château du Bourgneuf. Pulling into the courtyard of the Château I was greeted by a vintage 2CV and Loïc and Blandine de Suremain, along with their children, and parents. A true family run estate, now run by the seventh generation! This impressive start was exceeded by the quality of their wines. Tasting village red Mercurey alongside their five 1er Cru wines was a true education in what wonderful Pinot can be produced in Mercurey. Loïc was very happy with the quality of the 2023s and commented on their open red fruit.

Loïc and Blandine ensure a high-quality approach is taken with all wines being hand harvested, and hand sorted before vinification. Each wine spends a year in barrel, typically *demi-muids*, with only the proportion of new to old oak varying. When finishing the tasting Loïc expressed his view that the top wines of the Côte Chalonnaise were the equal in quality to those in the Côte de Beaune. It is hard to argue with this based on the wines I tasted here.

White

Mercurey Blanc

12 bottles £216 Code BGN123

A tiny production wine, just one old *demi-muid*. Bright and energetic. Apple, lemon and white peach form an elegant palate. Good length. Now-2028

Mercurey Blanc, 1er Cru En Sazenay

12 bottles £288 Code BGN223

From a hectare plot at the top of the hill, planted on clay. En Sazenay is their top 1er Cru site. This was aged in *demi-muids*, 90% of which were new. Rich and savoury, with pleasing plushness. Toasted apricot and orange, slightly salty with vibrant acidity. High quality. Late 2025-2030

Red

Mercurey Rouge

12 bottles £216 Code BGN723

From four different *lieux-dits* spread over seven hectares on clay-limestone soils. This had jewel red and dark fruit. Textured and with a bit of structure from the tannins, this is very classic. Late 2025-2029

Mercurey Rouge, 1er Cru Clos

L'Evêque

12 bottles £288 Code ECC823

From an east facing plot. Even in warm vintages this retains freshness and perfume. Violets and lavender on the nose with intense raspberry and wild strawberry on the palate. Delicious and moreish, a complete winner. 2026-2032



CHABLIS

Domaine Fourrey, Chablis

We have been working with Jean-Luc Fourrey for 15 years, and during that time we have seen his 1er Crus get better and better, delivering more concentration and terroir definition. The estate is now in conversion to organic viticulture.

Chablis 1er Cru, Côte de Lechet

12 bottles £189

Code FRR723

3 magnums £96

Code FRR723M

The Fourreys own a healthy 3.60 hectares of Côte de Lechet, divided amongst six plots over the hillside. It's a steep, south-facing slope just above their cellar in Milly with lots of clay and that combination delivers ripe and forward wines: wines from this 1er Cru often show well young. Overt apple with a little blossom. Already quite open. Late 2025-2030

Chablis 1er Cru, Mont de Milieu

12 bottles £189

Code FRR523

Mont de Milieu is a hillside vineyard facing south and south-east, and as such the vines are well-exposed. We used to find this wine steely in youth and recommended keeping it for a few years, but recent vintages have been silkier. Vibrant minerality, with a grapefruit and green fruit finish. Almost herby with rapier acidity. Late 2025-2031



Antoine et Laurent Robin, Chablis

Laurent, the father, only began bottling in 2018 (before that the grapes went to the co-operative), just as he was joined in the enterprise by his son Antoine. They have inherited some 14 hectares in total, with a notably high average vine age. (Do remember that in Chablis the more ruthless *vignerons* grub up their vines about every 20-30 years in the pursuit of high yields).

The style of the Robin wines is distinct from the wines of Domaine d'Elise and Fourrey, our other two sources in Chablis, with the top cuvées appearing more racy but also more withheld – and needing longer keeping.

Chablis

12 bottles £159

Code ROB223

From vines averaging 45 years old (The earliest planted in 1954), on a vineyard facing the 1er cru of Vaillons. Bright green apple and cut lemon abound. There is good persistence and refreshing acidity. This will be enjoyable soon. Late 2025-2029

Chablis 1er Cru, Vaillons

12 bottles £228

Code ROB423

This is from four scattered parcels in this large south and south-east facing 1er Cru; from vines averaging 45 years old. Good aromatics, almost something herbal to go with green fruit. This is long and engaging, and very elegant. 2026-2030

Chablis 1er Cru, Montée de Tonnerre

12 bottles £228

Code ROB423

From two parcels, one planted in 1954 and the other in 1982, in the top 1er Cru, which faces west in the line of Grand Crus. Good substance and intensity. Mineral and long with intense grapefruit and lemon notes. A powerful and balanced wine. 2026-2032

Chablis Grand Cru, Blanchots

6 bottles £222

Code ROB623

Blanchots is the sole south-east facing Grand Cru, giving a longer ripening season – and arguably a boon in hot summers. This was unable to be sampled, however previous vintages have been excellent with long length and impressive power and fruit. 2026-2032

CÔTE DE BEAUNE

Françoise & Denis Clair, Santenay

Jean-Baptiste Clair is in charge of the domaine created by his late father Denis. He was always more technically minded than his father and his wines are more consistently excellent. The domaine has 15 hectares, producing about 2/3 red wine and 1/3 white, in the appellations of Santenay and Saint-Aubin. The domaine is one of few still offering red Saint-Aubin, and Jean-Baptiste is so far resisting the temptation to convert his land to Chardonnay, which would offer larger yields and higher prices.

Jean-Baptiste was my second visit in Santenay. I found him busy at work in the winery and was greeted by his dog Syrah (an excellent non parochial name!) The tasting was a delight. He enthused about the increased freshness in his 2023s compared with the 2022s. It was a good year to be a wine maker he said, with excellent yields at ideal ripeness. He was also firmly of the opinion that all his wines, including the premier crus, will be ready to drink in the next eighteen months.



White

Hautes Côtes de Beaune Blanc

12 bottles £195

Code CLB023

An elegant expression of Chardonnay with green fruit and gentle citrus. A little roundness on the palate too. A delightful expression of the Hautes Côtes. Now-2027

Santenay Blanc

12 bottles £237

Code CLB123

Little white Santenay is made but it is becoming increasingly popular amongst drinkers seeking a generous and not too expensive Côte de Beaune; here the clay soils give real body. It is always a favourite of mine. Pleasing weight from the oak, and peach and tangerine notes to accompany. Late 2025-2028

Saint-Aubin Blanc

12 bottles £258

Code CLB223

From a very calcareous site and given 10-15% new oak. An elegant expression of St Aubin: despite the warmer year this maintains real freshness. Lemon and apple dominate with a mineral note on the finish. Linear and precise. Late 2025-2029

Saint-Aubin Blanc 1er Cru, Les Champlots

12 bottles £315

Code CLB323

Champlots lies on a south-west facing slope above the hamlet of Gamay with calcareous soils that imbue the wine with a definite mineral edge. There is wonderful tension in this wine, weight and drive but energetic citrus fruit too. Will develop beautifully. 2026-2030

Saint-Aubin Blanc 1er Cru, Les Murgers des Dents de Chien

6 bottles £213

Code CLB423

Sited on the rocky slopes above the Montrachets, this is rightly considered one of the two top Premier Crus in the village. This always need a little time to show well. However, the intensity of fruit, along with something slightly savoury and spicy, shows just what potential there is. Incredibly long and complex. Stunning. Late 2026-2032

Puligny Montrachet 1er Cru, La Garenne

6 bottles £360

Code CLB723

The calcareous soils of La Garenne help create an intense and mineral style of wine. Jean-Baptiste makes six small barrels of this in a good year. Thankfully this is a good year! So open already, with acacia and orange blossom and fresh lemon. Excellent length, with all this fruit maintaining for minutes on the palate. 2026-2030+

Red

Hautes Côtes de Beaune Rouge

12 bottles £168

Code CLB623

3 magnums £93

Code CLB623MAG

An appellation which, with climate change, has become a source of great value Pinot in warmer vintages. All in barrel for a year. A little wild on the nose, with summer berry pudding dominating on the palate. Some nice concentration with just a little grip from the tannin. Very authentic. Late 2025-2029

Santenay Rouge, Clos Genet

12 bottles £228

Code CLB523

This is showing just as well as the lovely 2022. A rich cherry and red plum profile greet you. There is an ambitious quality to this wine, with good structure and persistence. Late 2026-2032

Saint-Aubin Rouge 1er Cru, Sur Le Sentier du Clou

12 bottles £252

Code CLB823

A southern-facing parcel located above the village in the middle of the slope from 45-year-old vines. Jean-Baptiste mourned the ever-diminishing plantings of Pinot Noir in St Aubin, saying only 20% of the vines were now Pinot Noir as more are grubbed up in favour of Chardonnay. Fortunately, this site is going nowhere. A brilliant balance of red and dark fruit, some of the fruit showy. This will not need the same bottle age as some vintages. 2026-2032

René Lequin-Colin, Santenay

We work principally with François Lequin's white wines from an amazing range of vineyards - from Bourgogne Chardonnay to Corton Charlemagne - assembled by a marriage between a Santenay Lequin and a Chassagne Colin. François's wines continue to offer wonderful value right across the range. Last vintage's Bourgogne Chardonnay, Back to the Roots, was described as "*Serious Burgundy at a good price. VGV*" by Julia Harding MW on jancisrobinson.com. Reviews like this are a common occurrence for François's wine. All the wines have now been certified organic, after years of farming organically but uncertified, so you will now see the green leaf symbols on his labels.

François was my first tasting in Santenay this year and it was a lot of fun! The tasting finished with us sampling his home made apricot liqueur having worked our way through all his wines. François is a big character, always fascinating to be around, and this carries over to his wines which are always brimming with the same verve and interest. He was very happy with the 2023 vintage, commenting on the sunny nature and charming personality of the wines. I cannot argue with this assessment in the slightest.

White

Bourgogne Chardonnay

12 bottles £144 **Code LEQ823**

This, from fruit grown in vineyards close to his home village of Santenay, is half fermented in tank and half in barrel, with 10% new oak. So open and moreish. Apple and white peach, with a little weight. A wine to be a staple of one's collection. Now-2027

Bourgogne Chardonnay, Back to the Roots

12 bottles £192 **Code LEQ523**

From two vineyard plots bordering Santenay. 100% barrel-fermented, with 10% new oak; and given regular lees stirring to develop texture and breadth. This could easily pass for a superior Santenay in a blind tasting. Ripe and broad fruit, both citrus and orchard, with a pleasing chewiness on the finish. As ever, a grand wine at a great price. Late 2025-2029

Santenay Blanc, Les Hâtes

12 bottles £228 **Code LEQ423**

Les Hâtes is a *lieu-dit* in the mid-slope of the Côte, close to the village on clay and limestone soils. Around 15% new oak. This is our second vintage of this wine, with last year's being a roaring success. Good power is apparent - almost opulent. The oak framing gives the citrus and stone fruit an extra dimension. Late 2025-2030

Chassagne-Montrachet, Clos Devant

12 bottles £402 **Code LEQ223**

This is little-known *clos*, a walled (or once walled) vineyard, beneath the village of Chassagne, on the same mid-slope line as the Grand Crus, and just two vineyards away from Criots. An elegant expression of Chassagne. Superb tension between fruit and acidity, with the promise of more complexity coming at the finish. Long and just a little minerality too. 2026-2030

Chassagne-Montrachet 1er Cru, Les Caillerets

6 bottles £318 **Code LEQ323**

The name of this 1er Cru originates from "*cailloux*"; its calcareous soil is full of stones and known to produce wine with a steely elegance. This wine stopped me in my tracks, already approachable and displaying such elegant fruit. Seville orange, lime and nectarine with a little toasty oak at the end. This will not need a lot of time to be singing. 2026-2031

Corton Charlemagne Grand Cru

6 bottles £804 **Code LEQ023**

From the south facing *lieu-dit* Languettes. Corton Charlemagne always needs time, and this is no exception. Intense minerality and acidity. The promise of broad citrus and apple fruit is there. Such submerged power. Give it time and something magnificent will appear. 2027-2034

Red

Bourgogne Pinot Noir

12 bottles £144 **Code LEQ623**

All the wine goes into barrel but only 10% new. "*Glou glou*" feels unfair, but it is not inappropriate. Bright red cherry fruit and supple tannin. Drink immediately with pleasure. Now-2028

Santenay Rouge 1er Cru, La Comme

12 bottles £264 **Code LEQ723**

From a very well-sited south-east facing 1er Cru on the border with Chassagne-Montrachet. There is good complexity and concentration here. Raspberry and black cherry with just a lick of oak bringing it together. It will drink nicely young but has a long life ahead of it. Late 2025-2032



Agnès Paquet, Meloisey

Visiting Meloisey was a slightly otherworldly experience. Meloisey sits at the top of a hill in the heart of the Hautes Côtes region, largely quiet back streets and the most magnificent medieval church, with an imposing belfry that dominates the skyline. All of this was cloaked in fog on my visit - I felt like a character in an M.R. James story. Agnès welcomed me into the winery, and we ascended to her tasting room above her courtyard. Wines of superb quality greeted me, balanced and ripe. The whites in particular were brilliant and we are pleased we have managed to secure more than ever before.

Most of Agnès Paquet's vines lie in the Auxey-Duresses appellation, including a plot that has been in her family since the 1950s, and it is here that she is carving a reputation for consistently producing wine of value and quality. Now organically certified, the house style here is to let the wine express itself without too much intervention in the cellar: whole bunch pressing and no lees stirring in order to achieve wines with a linear structure.

White

Bourgogne Chardonnay

12 bottles £177 **Code PAQ123**
10 months in oak before returning to steel this has an excellent core of pear and lemon, with a little spice to it as well. Slightly broader in style than the Hautes Côtes. Now-2028

Hautes Côtes de Beaune Blanc

12 bottles £219 **Code PAQ023**
This spent 10 months in 456l. barrels and is from two plots both with limestone soil. There is real freshness and bite to this wine. Grapefruit and apple and very nicely textured. Now-2028

Auxey-Duresses Blanc

12 bottles £270 **Code PAQ223**
3 magnums £141 **Code PAQ223M**
From the oldest plot of vines on the estate, averaging 85 years of age. Matured in oak for 12 months, 15% new. Delicious toasty oak notes, with riper stone fruit to go along with some citrus. Good weight on the palate with a refreshing mineral finish. Excellent - as ever. Now-2028

Red

Hautes Côtes de Beaune Rouge

12 bottles £219 **Code PAQ723**
From one plot in Meloisey with forty-year-old vines. It underwent a twenty-day fermentation in concrete before then spending twelve months in 228l. barrels. Really vibrant and tense. Plush red fruit with just a hint of lavender. A wine made for game and instant enjoyment. Now-2029

Auxey-Duresses Rouge

12 bottles £270 **Code PAQ623**
From two parcels, one of 50 years of age and one planted in 2000. Matured in oak for 12 months, 15% new, with 45% whole bunch fermentation. So juicy and approachable. This reminds me of her red from the 2019 vintage, which as an office we adored, intense red and dark fruit. All underpinned by fine-grained tannin. Effortlessly enjoyable already. 2025-2030



Domaine Jean Guiton, Bligny-lès-Beaune

Since Guillaume Guiton took over the family domaine in 2005 he has hugely increased quality. He believes in minimal intervention, uses indigenous yeast, doesn't fine his reds and only gives a gentle filtration to the first two wines in this selection. His motto is that a wine should be balanced from the start. Guillaume was the last stop on my tour of Burgundy and his wine ensured I left the region with a spring in my step. He was very happy with both the quantity and quality of the vintage. He said the ripeness of the 2023 vintage was similar to 2022, but there was more freshness this vintage. He started picking on the 8th September although he believes he could have begun earlier. Guillaume commented that due to the ripeness this year there was almost no need for punching down with the reds; he was able to take a light touch in the winery. This shows in the wine with brilliant, pure red fruit being apparent in all of them.



Bourgogne Côte d'Or Pinot Noir

12 bottles £171 **Code GUI123**
From four parcels, two in Bligny and two between Bligny and Pommard, 75% given 11 months in barrel, second or third fill. The rest is left in stainless steel. Incredibly charming and up front. Lots of red cherry and raspberry fruit which is supple as well as fresh. Soft and ready for drinking almost immediately. Now-2028

Savigny-lès-Beaune

12 bottles £237 **Code GUI223**
From plots in Les Saucours and Les Fourneaux, from very old vines. Aged in 500l. oak barrels, 15% of which is new. There is good drive to this, with a pleasing balance of fruit and structure. There is a dominance of red fruit with the new oak just adding a hint of something more. Late 2025-2029

Savigny-lès-Beaune 1er Cru, Les Hauts Jarrons

12 bottles £306 **Code GUI323**
From old vines planted 60 years ago on a well-drained steep slope, east-facing and very close to Beaune, this is given 14 months in 228l barrels, about 20% new oak. Guillaume says Les Hauts Jarrons is at its best in warm vintages due to the east facing nature of the vineyard. It is hard to argue with him. Deep ruby in the glass with delicious dark and red fruit mingling. It is showing well now but will develop deliciously. A sweet spot of price and quality. 2026-2031

Pernand-Vergelesses 1er Cru, Les Vergelles

12 bottles £318 **Code GUI023**
From very old vines on an east facing plot, this had a long maceration with a small amount of pumping over. This wine has the darkest fruit profile of Guillaume's wines this year. Brooding black cherry and almost a hint of black pepper are apparent. It will need a little time to open up but will reward patience. 2027-2034

Volnay, Les Petits Poisots

6 bottles £183 **Code GUI723**
From soils with a high proportion of clay, this is always rich and opulent. My first word in my notes is "Big" and by this, I mean the aromatics and fruit not the body. Velvety red fruit, wild strawberry and loganberry, something a little toasty too. This sustains brilliantly on the palate. An absolute banker of a wine for the short and long term this vintage. 2026-2035

Pommard

6 bottles £198 **Code GUI923**
From four separate plots, which were picked separately and vinified together. There is a mineral quality to this wine, with textured and aromatic dark fruit appearing in it. There is pleasing use of oak too which adds a richness to the fruit and gives it an air of approachability already. Wonderfully balanced, this, like a Brahms symphony, is both substantive and charming. 2026-2038

Domaine Huber-Verdereau, Meursault

Thiébault Huber, who trained in the hotel business and worked as a sommelier, inherited some vines from his grandfather and took on others belonging to Marie-France Verdereau, his wife. His first vintage at Domaine Huber-Verdereau was in 1994. He was always driven to look after his vines as naturally as possible and began working organically to achieve certification in 2001. Wanting to go further he began working with the late Pierre Masson, one of the most respected figures in biodynamic agriculture, and by 2005 his whole estate was certified biodynamic.

In 2010 Thiébault decided to buy a plot of land to build a winery in Meursault; his first vintage there was 2016. His estate now covers 32 parcels of vines over 9 hectares, from which he makes no less than 20 wines. In terms of work in the cellar, Thiébault has a gentle touch, using 350 and 500 litre barrels, minimal sulphur and no lees stirring. All his vines are farmed using organic and biodynamic practice, though certification varies a little within his range. He believes organic and biodynamic practice preserves the identity of each plot.

This year I found Thiébault in ebullient form. The recent return of his son from Australia (where he had been working at a vineyard), combined with preparations for the 164th Vente des Vins at the Hospices de Beaune, meant that the winery was a hive of positive activity. 2023 was a generous vintage for Thiébault with the warmth of the summer enabling picking to commence on the 6th September, a week earlier than usual. He was very happy with the wine he made this vintage, commenting that it is an incredibly accessible year that will appeal to a all wine drinkers. We are offering a wider range of his wines than ever before.

White

Bourgogne Chardonnay Cote d'Or 12 bottles £207 Code HUB023

60% is fermented and aged in stainless steel with the remaining 40% going into old oak. Bright and energetic, this has a core of citrus fruit with some Conference pear thrown in for good measure. Pleasing balance. Now-2027

Bourgogne Côte d'Or, Pré aux Dames 12 bottles £237 Code HUB123

A blend of 85% Chardonnay and 15% Chardonnay Musqué from one plot planted in 1972, just outside the village of Puligny. This was aged and fermented exclusively in 500l barrels, 20% of it new oak. Such ripe and moreish fruit is apparent in this. Orange, with some apricot and white peach. The oak gives it some spice and weight. Very much in a Meursault idiom, this can be drunk immediately and will give immense enjoyment. Now-2028

Auxey-Duresses, Les Ecusseaux 6 bottles £183 Code HUB523

Les Ecusseaux is a narrow, south facing vineyard, very stoney and calcareous, just below Les Duresses and the 1er Crus. Three barrels were made this year, all of them vinified in old oak. This is such a mineral and elegant wine. Grapefruit and amalfi lemons, with an almost saline finish. In a warmer vintage this still feels crystalline and incredibly refreshing. Late 2025-2028

Meursault, En Dressolles 6 bottles £285 Code HUB223

From 57-year-old vines on sandy and limestone soil. Thiébault made two barrels and one oak "egg" of this cuvée this year. (The egg keeps the lees constantly moving, replicating the act of *bâtonnage*) So rich and aromatic, I could have spent an hour just smelling this wine. There is no new oak in this wine and the intensity of the fruit is something to behold. Citrus and stone fruit with orange blossom and something slightly savoury combine with weight on the palate. An aristocrat of a wine. Late 2025-2028

Puligny Montrachet, Les Leuvrons 6 bottles £318 Code HUB523A

This is the first year Thiébault has had complete control of this single plot of 50-year-old vines, Fermented and vinified in a mixture of one new 500l. oak barrel and one 225l. three-year-old oak barrel. There is thrilling and laser-like fruit here. No *bâtonnage* has taken place so there is excellent purity. Green apple and salted lemon dominate. There is something ethereal about this wine. Late 2025-2028

Red

Bourgogne Côte d'Or Pinot Noir, Les Constances 12 bottles £207 Code HUB323

From two parcels on the plain of Volnay, this was 80% fermented and aged in concrete with the rest going into old oak barrels. Sappy and moreish red fruit. An elevated Bourgogne rouge. It is, like many wines this vintage, very approachable now. Now-2029

Hautes Côtes de Beaune, Le Cretôt a Droite 12 bottles £237 Code HUB923

From a single vineyard planted in 1962 on limestone soil vinified in 500l. and 350l. oak barrels. This is 480 meters above sea level and this altitude shows in the wine. A floral and aromatic nose, an almost wild note too. The palate has crunchy red fruits and just a lick of tannin. Late 2025-2029

Monthélie, Combe Danay 12 bottles £264 Code HUB623 3 magnums £138 Code HUB623M

From vines planted in 1981. The plot is quite exposed, so cooler and therefore later ripening. Into one year old 500l. barrels. This is always a firm favourite at SVS and I am sure it will be this vintage. Balanced and long, with a vibrant note of *frais des bois*. A wine to stock up on, especially as Thiébault lost almost all his crop of Monthélie in the 2024 vintage. Late 2025-2029

Volnay, Les Lurets 6 bottles £198 Code HUB723 3 magnums £204 Code HUB723M

This is a well-sited vineyard bordering Les Santenots: this wine used to be labelled as Les Robardelles but that name is now reserved only for the upper, 1er Cru part of the vineyard. Vines planted in 1946. Nine barrels were made of this wine with only one of them new. 30% of the fruit was whole cluster whilst 70% was destemmed. Perfumed, with a ripe and supple array of red fruits. Already open, a wine to indulge in. Late 2025-2030+

Pommard, En Vaumuriens Hauts 6 bottles £198 CODE HUB423

Vaumuriens Hauts is a *lieu-dit* which lies across the road from the smart 1er Cru Rugiens. This comes from five plots all planted between 1949-1979. The fruit was all destemmed and 15% of this was fermented in new oak. A darker profile; slightly closed now. Some sweet spice underpins this dark fruit: a wine that will reward a little patience. Late 2026-2032

Volnay 1er Cru, Les Fremiets 6 bottles £315 Code HUB823

From a very small parcel of vines planted in 1984 in this sought after 1er Cru, "*un terroir très solaire*", sheltered and which attracts the morning sun. The soil is orange here, rich in iron oxide. One 500l. new oak barrel was used with the rest going into old oak. Superior notes of blood orange, redcurrant and a toastiness. Smooth and mouth filling with good length. 2026-2030+

Pommard 1er Cru, Les Bertins 6 bottles £315 CODE HUB923

Vines planted in 1955 by his grandfather in this 1er Cru below Rugiens on the Volnay side of Pommard. This is Thiébault's favourite plot. 50% was vinified destemmed and 50% whole cluster. Four 500l. barrels were made, with one new. Daily pumping took place. So delicious. Glossy notes of black cherry and blackberry, with some violets adding an aromatic dimension. It could be drunk now but give it a little time and it will blossom into something truly magnificent. Late 2026-2034



CÔTE DE NUITS

Domaine Faiveley, Nuits-Saint-Georges

Domaine Faiveley is one of the real movers and shakers in Burgundy now. Established in 1825, this family owned domaine is controlled by seventh generation Erwan Faiveley. Continuing to acquire some highly sought-after plots, Faiveley is one of the grandest vineyard holders in Burgundy, producing an extraordinary array of wines.

Under Erwan the domaine has been completely transformed: in terms of infrastructure with the construction of an impressive winery in Nuits-Saint-Georges; and in winemaking with the appointment of Jérôme Flous. Jérôme has quietly changed the whole profile of the reds from long term keepers, which could be closed when young, to wines which give great pleasure in their youth as well. Whilst we were first drawn to Faiveley by the sheer elegance of their whites, our admiration for the reds has grown. The top reds see a high proportion of new oak barrels - 50% for the Grand Crus - so do demand time before opening. Patience will be rewarded though as the top wines are magnificent at 15 years old.

Certain wines are labelled as Joseph Faiveley rather than Domaine Faiveley. This is to mark vineyards not actually owned by the family. However, as the vineyards are rented on long-term contracts and both viticulture and wine making are by the same team, the quality of the wines is equally high.

The visit this year was excellent. The winery has the feel of a cathedral, with its soaring vaulted ceiling and air of quiet calm. The wines were as impressive as the architecture. I was taken around the extensive cellar by the cellar master tasting exclusively from barrel. The approachability of the premier crus and grand crus was something to marvel at. These are joyous wines and this vintage is one to stock your cellar with.

White

Mercurey, Clos Rochette

12 bottles £279

Code FAJ123

Wholly owned by the family since 1933, a stony and rocky vineyard, hence the name. About 55% in oak, 25% new. Rounded with an attractive richness, lively with grapefruit and pears. Late 2025-2027

Puligny-Montrachet,

Les Champ Gain

6 bottles £495

Code FAJ323

The name apparently derives from a field reclaimed from the forest: it lies fairly high on the slope next to La Garenne. A pure delight to taste from barrel. Intense apple and citrus, incredibly expressive on the palate with some weight. It will spend 16 months in the barrel before release. 2026-2030



Red

Mercurey, La Framboisière

12 bottles £300

Code FAJ623

Just south of Clos Rochette on *argilo-calcaire* soils, this is another of the domaine's wholly owned (*monopole*) vineyards. Some whole bunch fermentation and 20% new oak barrel. Strawberry nose, with bright red cherries, fresh and approachable. 2025-2028

Gevrey-Chambertin

6 bottles £246

Code FAJ523

3 magnums £255

Code FAJ523M

Old vines - planted from 1945 to 1969. About 25% new oak. Open nose. Luscious and red fruited with a silky texture backed by medium tannins and a nice length. 2026-2030

Chambolle-Musigny 1er Cru,

Aux Beaux Bruns

(Joseph Faiveley - see above)

6 bottles £492

Code FAJ823

From a well-known site (think Barthod, Mortet etc.) near the centre of the village. This 1er Cru has proved a consistent winner for us. Intense and jewel red fruit. Very aromatic with notes of violet and blood orange. Elegant and persistent on the finish. 2026-2032

Gevrey-Chambertin 1er Cru,

Les Cazetiers

6 bottles £600

Code: FAJ723

Les Cazetiers has a distinguished position, sitting high on the slope above the village between two of the greatest 1er Crus in Gevrey, Clos St-Jacques and Combe aux Moines. Faiveley own about half the vineyard and this wine is always a banker in their cellar, ageing comfortably over 15+ years. A serious and intense expression of Cazetiers. Slightly closed, there is powerful dark fruit, cherry, and blackcurrant with a little spice. Excellent structure. A wine that will develop brilliantly over the coming years. A true connoisseur's wine. Late 2026-2036

Corton, Clos des Cortons Faiveley, Grand Cru

6 bottles £1,080

Code FAJ923

From a 3-hectare vineyard at the Ladoix end of the hill wholly owned by the family since 1874. The family call it their flagship wine, although it's more modestly priced than the Grand Cru of the Côte de Nuits. The final wine I tasted when visiting the Domaine and it did not disappoint. Incredibly expressive and perfumed already. Soaring red fruit, raspberries, strawberries, and redcurrants appear, and there is superb concentration. Pure, vital, and refreshing. It will not require a lot of aging to enjoy this wine at its best. 2027-2035+

Mazis-Chambertin, Grand Cru

3 bottles £705

Code FAJ023

We tasted nine grand Crus from the Côte de Nuits chez Faiveley - and this is consistently the most intense and showy. Remarkably high average vine age in this northernmost Grand Cru in the Côte de Nuits, some planted between 1930 and 1945, delivers fruit of amazing concentration. Ripe red and dark fruits combine, with a beautiful plush mouthfeel. Very extrovert in its aromatics, tannins merely supporting the fruit. It is very open already but give it some time to truly enjoy this masterpiece. Late 2027-2040+

Latricieres-Chambertin, Grand Cru

3 bottles £705

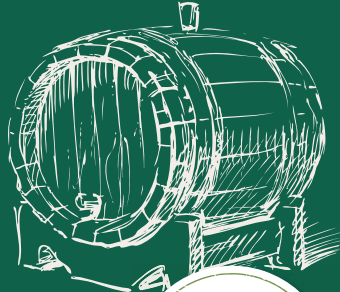
Code FAJ223

From the south of Gevrey-Chambertin, this is mineral and aromatic. It is always an absolute delight sampling this wine. Pure, vibrant with large notes of red fruit and something almost herbal. A charming wine that would amaze newcomers to Burgundy as well as delighting purists. 2028-2040+



Mixed Dozen

Please note that all prices exclude duty and VAT
(see the front of the list for details)



COOL CHABLIS DOZEN

Includes four bottles each of the following three whites

Chablis, Robin	p.9
Chablis 1er Cru, Mont de Milieu, Fourrey	p.8
Chablis 1er Cru, Montée de Tonnerre, Robin	p.9

£198.00

Code:
CH23DOZ

CLASSIC CHARDONNAY DOZEN

Includes three bottles each of the following four whites

Mâcon-Villages, Les Tilles, Domaine Sainte Barbe	p.4
Rully Blanc, Maizieres, Domaine de L'Ecette	p.6
Bourgogne Chardonnay Côte d'Or, Huber-Verdereau	p.16
Saint-Aubin Blanc, F&D Clair	p.11

£206.00

Code:
CC23DOZ

PRISTINE PINOT NOIR DOZEN

Includes three bottles of each of the following four reds

Bourgogne Côte d'Or Pinot Noir, Domaine Jean Guiton	p.15
Mercurey Rouge, Château du Bourgneuf	p.7
Auxey-Duresses Rouge, Agnès Paquet	p.14
Pommard, En Vaumuriens Hauts, Huber-Verdereau	p.17

£269.00

Code:
PP23DOZ

2023 CÔTE D'OR MIXED DOZEN

Includes three bottles of each of the following four wines,
two whites and two reds

Auxey-Duresses, Les Ecusseaux, Huber-Verdereau	p.16
Chassagne Montrachet, Clos Devant, Lequin-Colin	p.12
Volnay, Les Petits Poisots	p.15
Gevrey-Chambertin, Faiveley	p.19

£412.00

Code:
CO23DOZ

For orders and all enquiries, please contact:

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Stone, Vine & Sun 13 Humphrey Farms, Hazeley Road, Twyford, SO21 1QA
Monday to Friday 9am to 5.30pm

☎ 01962 712351 ✉ sales@stonevine.co.uk

Stone, Vine & Sun Unit 1, The Vine, High St, Stockbridge, SO20 6HF
Tuesday to Friday 10am to 6.30pm, Saturdays 9am to 4pm

☎ 01264 311628 ✉ shop@stonevine.co.uk