

STONE, VINE & SUN



WINE MERCHANTS

Burgundy 2024 En Primeur

A "Traditional and expressive" vintage

2024 Burgundy En Primeur

The Weather

There is no getting away from the fact that the weather was tricky in 2024. François Lequin did not hold back when describing the weather as a "nightmare", Jean-Baptiste Clair, exercising a little more sang-froid, used the word "complicated". A combination of heavy rainfall, frost and mildew meant that at every turn our growers were beset with challenges. The months of April, May and June broke records for cumulative days of rain in the region which resulted in widespread mildew in the vines. This, coupled with an extreme frost in April, meant that large levels of crops were lost. Despite this inauspicious start, thankfully, the second half of the growing season was much better. July and August were drier and warm which allowed an even ripening season. Veraison was achieved around the 15th of August, a much more traditional date in Burgundy than recent vintages! This is also echoed in the harvest dates too. Domaine Faiveley were the first to start picking in the Côte Chalonnaise on the 11th of September, with both François Lequin and Thiébault Huber starting on the 16th of September.

The Wines

Whilst there is no getting away from the fact that conditions in the vineyard were tricky, the resulting wines, in particular the whites, are very rewarding. Thiébault Huber commented that the wines were "*traditional and expressive*" – a sentiment we very much agree with. There is a wonderful acidity running through the wines, giving them a delicious freshness and charm. What really elevates this vintage for me is the long growing season from July to September which allowed these wines to have develop a little more fruit than the 2021s, the most recent comparable vintage. Whilst these wines are traditional in style, they are very approachable too.

The Whites: Delicious and elegant at every level

The whites will be a joy to drink early, but the acidity means they will also develop beautifully over the mid to long term. Jean-Marie Chaland (Domaine Sainte Barbe) said that he will be putting more of his wines in magnum this year so convinced is he of the age-worthiness of this vintage. The quality is apparent from village to Grand Cru level – with some excellent Bourgogne Blancs too. The best are thrilling and elegant, and deserve a place in every cellar.

The Reds: Charming and approachable

With regard to the reds, this is a vintage to enjoy young while waiting for older, more reticent, wines to mature. The 2024s have a bright summer berry quality and will please lovers of traditional red Burgundy with lower alcohol levels. The village wines offer immediate enjoyment with vibrant red fruit flavours and soft, graceful tannins. Almost no whole bunch fermentation took place this year among our growers which again further emphasizes the elegance of this vintage. The top wines will not require long aging before being approachable either. I was amazed by just how delicious some of the Premier Cru and Grand Cru wines were when tasting; already open and full of life. Whilst this may not be a critically heralded vintage for the top reds it is one that will give plenty of enjoyment to the drinker. Finally, it is worth noting that Pinot Noir was much more affected than Chardonnay by the adverse weather conditions. As a result, I would urge you to act quickly if interested in certain wines as we will be restricted in reservations.

Prices and Availability

Yields were very low this year, this was Clair's smallest ever harvest. As a result of this some of the wines are only available in very low quantities. Reds in particular were affected. For example, Thiébault Huber's Monthélie, usually a staple of our offering, was not produced this year as he lost 75% of this to frost. Whilst yields are low, I am happy to say price rises have been minimal, and those have been largely driven by the exchange rate between the Pound and the Euro. It feels like stability is returning to Burgundy prices. Furthermore, some of the top wines have also been reduced in price this vintage. The Corton Charlemagne from François Lequin looks exceptional value.

I want to finish by saying this is a charming vintage. Yes, conditions made it very hard work for wine growers. However, the wines they produced in the face of this are refined, elegant and something both long term Burgundy buyers and people new to the region can enjoy. This is a vintage that can be bought and drunk with confidence.

Michael Peet

January 2026

How to Order

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2024 Burgundy En Primeur Tasting

Thursday, 15th January 2025, 6.00pm – 8.30pm

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 2024 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.

Chablis

Antoine et Laura Robin, Chablis

Laurent, the father, only began bottling in 2018 (before this 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). This year saw Laura, Laurent's daughter, step in and take over from him with her brother Antoine., a change now reflected in the label.

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. It should be noted that Chablis had a shocking year. Some producers lost up to 90% of their crop. Sadly we are not able to offer Fourrey En Primeur this year as a result.

Chablis

12 bottles £168 Code ROB224

From vines averaging 45 years old (the earliest planted in 1954), on a vineyard facing the 1er Cru of Vaillons, Crunchy Granny Smith and vibrant lemon, *Now- 2029*

Chablis 1er Cru, Vaillons

12 bottles £240 Code ROB524

From two parcels, one planted in 1954 and the other in 1982, in this top 1er Cru, which faces west in the line of the Grand Crus. Elegant and long with vibrant citrus and a slight saline note. *2027-2032*

Chablis 1er Cru, Montée de Tonnerre

12 bottles £300 Code ROB424

From two parcels, one planted in 1954 and the other in 1982, in this top 1er Cru, which faces west in the line of the Grand Crus. This is more structured and rich than Vaillons. Pleasing intensity with a long finish. *2028-2034*

Chablis Grand Cru, Blanchots

6 bottles £234 Code ROB624

Blanchots is the sole south-east facing Grand Cru, giving a longer ripening season – and arguably a boon in hot summers. This is vibrant and textured, the oak adding a hint of spice to ripe amalfi lemon. *2028-2034*



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 a delight. Nuit-St-Georges was bathed in autumn sun and I was expertly guided by Erwan Faiveley through the wines. 2024 was a tough vintage in Burgundy, but it was toughest in the Côte de Nuits, where a combination of frost and mildew severely impacted yields. It was the smallest crop Faiveley have ever harvested in the Côte de Nuits. Despite this, the expert wine making of Jérôme meant that the collection of wines I tasted were full of charm and character. Erwan talked about the elegance of this vintage, referring to its very classic style. For admirers of traditional Burgundy there is a lot to love in the wines from Faiveley this year.

Whites

Mercurey, Clos Rochette

6 bottles £143 Code FAJ124

Wholly owned by the family since 1933, a stony and rocky vineyard, hence the name with a southeast aspect. 100% in oak, 30% new for twelve months. Excellent, bright apple and lemon with a long finish. A classy wine. *Late 2026–2029*

Ladoix, Les Marnes Blanches

6 bottles £153 Code FAI124

From a northeast facing plot, originally planted with Pinot Noir. Salted lemons and concentrated green fruit. This is long and sustaining with pleasing intensity. *2027–2031*

Puligny-Montrachet, Les Champ Gain

3 bottles £261 Code FAJ324

The name apparently derives from a field reclaimed from the forest: it lies fairly high on the slope next to La Garenne. From a 1ha. site owned by the family since 2014. Incredibly long and intense wine, dominated by citrus and blossom with a wonderful saline note. Puligny at its racy best. *2027 – 2032*

Reds

Mercurey, La Framboisière

6 bottles £156 Code FAJ624

Just south of Clos Rochette on argilo-calcaire soils, this is another of the Domaine's wholly owned (monopole) vineyards. Bright summer berry fruit with a little sticky tannin. Very classic. *Late 2026- 2029*

Gevrey-Chambertin

6 bottles £276 Code FAJ524

Whilst no longer labelled as such, this is from old vines – planted from 1945 to 1969, over 20 plots. 12 months in oak barrels, 30% new oak and 70% 2- and 4-year-old barrels. Fragrant red fruited nose, with just a little spice. Already open and full of red fruit, with just a little structure. A classic and approachable style of Gevrey. *2027-2032*

Nuit St Georges, Montroziers

6 bottles £264 Code FAJ424

From multiple sites over 4ha. and named after Erwan's Grandmother, this is an elegant iteration of NSG. 1 year in barrel with 30% new oak. The soil is dominated by limestone which gives this wine fragrance and elegance. Bright strawberry and raspberry, with a long finish. Fragrant and with wonderfully integrated tannin. My personal favourite from the Faiveley stable this year. *Late 2026-2031*

Chambolle-Musigny 1er Cru, Aux Beaux Bruns

(Joseph Faiveley – see above)

3 bottles £258 Code FAJ824

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. Very elegant in this vintage with raspberry and cranberry dominating. Will need a year to open fully. *2028-2034*

Gevrey-Chambertin 1er Cru, Les Cazetiers

3 bottles £321 Code: FAJ724

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. Erwan said Faiveley considered this site to be of Grand Cru level. Very charming expression with a mixture of black and red fruit, underpinned by spice from the oak. It will be approachable earlier than most vintages. *Late 2027-2036*

Corton, Clos des Cortons Faiveley, Grand Cru

3 bottles £573 Code FAJ924

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 Crus of the Côte de Nuits. Planted in 1932 on clay and limestone soil this has one year in barrel, 50% new oak and 50% one year old oak. A little closed, this will need time. There is powerful red fruit, and a wonderful tension to this wine. The potential here is fantastic. *2028-2035+*

Mazis-Chambertin, Grand Cru

3 bottles £750 Code FAJO24

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. Richer and riper than the Corton, there is pleasing density and weight here. Already showing good fruit, morello cherry and cassis are here. Will age well but will not require too much time to reveal itself. *Late 2027-2035+*

Latricieres-Chambertin, Grand Cru

3 bottles £750 Code FAJ224

From the south of Gevrey Chambertin, this is mineral and aromatic. It is always an absolute delight sampling this wine. So much intense red fruit. This year Faiveley made three barrels, normally they make 25. This wine will be a true collector's item. *2027-2035+*



The winery at Faiveley is a vinous Cathedral. A must for wine lovers to visit

Côte de Beaune

Françoise & Denis Clair, Santenay

Jean-Baptiste Clair oversees 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 first visit in Burgundy, and I was greeted by bright sunshine and bright wines. It was a tricky vintage in the vineyard for everyone, but Jean-Baptiste was particularly hard hit. Rain and frost combined to give him his smallest ever harvest, with reds most affected. However, whilst yields were small Jean-Baptiste was very happy with the quality and concentration of fruit. A more traditional vintage, Jean-Baptiste said that there was quite a lot in common with the 2021 vintage. Both are classic with fresh acidity. However, Jean-Baptiste believes this vintage to have more fruit and a wider appeal because of this.

White

Hautes Côtes de Beaune Blanc

12 bottles £204 Code CLBO24

A crisp and mineral wine. Grapefruit and apple with a lick of minerality on the finish. *Now–2028*

Santenay Blanc

12 bottles £249 Code CLB124

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 even in a cooler year. White peach and orange blossom with some fat on the palate. *Early 2027–2030*

Saint-Aubin Blanc

12 bottles £270 Code CLB224

From a very calcareous site and given 10–15% new oak. An elegant expression of St Aubin: this was incredibly refined. Amalfi lemon and white peach, with graceful acidity. Good length. *Late 2026–2030*

Saint-Aubin Blanc 1er Cru, Les Champlots

6 bottles £165 Code CLB324

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. On excellent form this year. A wonderful balance of freshness and weight. Rich citrus notes last on the palate. This wine will age with grace and be delicious for years. *2027–2032*

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

6 bottles £222 Code CLB424

Sited on the rocky slopes above the Montrachets, this is rightly considered one of the two top Premier Crus in the village. Still quite closed on tasting, but the power and concentration are evident. Crystalline acidity, that will age beautifully. A very complete wine, not to be missed. *Late 2027-2035*

Puligny Montrachet 1er Cru, La Garenne

6 bottles £378 Code CLB724

The calcareous soils of La Garenne help create an intense and mineral style of wine. Brilliantly open already, with white flowers and preserved lemon dominating. Elegance personified this will give pure pleasure to the drinker over the next decade. *2027-2035+*

Red

Hautes Côtes de Beaune Rouge

12 bottles £174 Code CLB624

All in barrel for a year. Old school HCDB, with crunchy red fruit and a little bite from the tannins. Pure drinking pleasure. *Late 2026-2029*

Santenay Rouge, Clos Genet

12 bottles £234 Code CLB524

An appellation which, with climate change, has become a source of great value Pinot Noir. The plot for this wine is just behind the house where Jean-Baptiste lives. The richest of Jean-Baptiste's reds, there is dark cherry here with good grip and intensity. *2027-2032*

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

12 bottles £252 Code CLB824

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. Excellent this year, the cooler conditions creating a wine of real sophistication and approachability. Summer pudding notes with a little dark fruit too. *2027-2032*

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. The 2022 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 is always superb fun to taste with, and this year was no different. Whilst construction on his new cellar in Santenay continued we tasted his elegant and distinguished 2024s. He pulled no punches when he outlined just how tricky a vintage this was. He had to be more hands on in the vineyard than ever to ensure the vines remained healthy. François' father said 1977 was the last vintage he could remember with this level of rainfall. However, in spite of these challenging conditions the wines are excellent. Harvest started on the 15th September, and wines of pure, bright fruit are the outcome.

White

Bourgogne Chardonnay

12 bottles £144 Code LEQ824

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. Ripe apple and clementine with just a hint of blossom. *Now-2028*

Bourgogne Chardonnay, Back to the Roots

12 bottles £192 Code LEQ524

From two vineyard plots bordering Santenay. 100% barrel fermented, with 10% new oak; and given regular lees stirring to develop texture and breadth. Delicious as always. Even in a tricky vintage this still feels like a baby Chassagne. Lots of citrus and a little stone fruit, acacia and some spice notes. Long and impressive. *Late 2026 -2030*

Santenay Blanc, Les Hâtes

12 bottles £228 Code LEQ424

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. The clay ensures the intensity in this wine, with good minerality too. White peach and orange, nice roundness on the palate. An all-rounder. *Late 2026 -2031*

Chassagne-Montrachet, Clos Devant

6 bottles £201 Code LEQ224

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. Pink grapefruit, fresh cashews and something herbal. Energetic and exciting. *2027-2032*

Chassagne-Montrachet, Les Charrières

6 bottles £201 Code LEQ124

An SVS favourite has returned. Replanted in 2021 this is the second vintage from the new vines. Already showing superb depth and concentration. This is rounded and joyous. Lots of fruit and spice. A real delight of a wine. *2027-2032*

Chassagne-Montrachet 1er Cru, Les Caillerets

6 bottles £318 Code LEQ324

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. I wrote "Goldilocks" in my notes to describe this wine. Not too fresh, not too ripe, this is just brilliant. Everything you could want from a top white Burgundy, lively acidity, broad and ripe fruit from Seville orange and lime to nectarine, with a dusting of baking spice. Give it a year or two and this will be singing. *Late 2027-2034*

Corton-Charlemagne, Grand Cru

3 bottles £306 Code LEQ024

From the south facing lieu dit Languettes. Corton Charlemagne always needs time, and this is no exception. Intense minerality and acidity. Huge promise here, a truly age worthy Corton. Brooding fruit, with herbal and nutty notes. Driven and very long. *2028-2036*

Red

Bourgogne Pinot Noir

12 bottles £144 Code LEQ624

Wild strawberry with bright sappy tannin. Juicy and ready to drink now. *Now-2028*

Santenay Rouge 1er Cru, La Comme

12 bottles £264 Code LEQ724

From a very well-sited south-east facing 1er Cru on the border with Chassagne-Montrachet. Tasted from tank this has real persistence and intensity. Good balance of red and dark fruit with something earthy too. Plenty of character. *2027-2032*



Vines in Chassagne where François makes some of his best wines.

Agnès Paquet, Meloisey

Meloisey sits at the top of a hill in the heart of the Hautes Côtes region, made up of largely quiet back streets and the most magnificent medieval church, with an imposing belfry that dominates the skyline. Visiting late in the day, the village was bathed in autumn sun light. I was greeted by Jackpot, a friendly Golden Retriever, shortly followed by Agnès. Ascending to the tasting room it was a delight to taste through Agnès' wines. She began harvest on the 18th September, and put the grapes through a rigorous sorting before vinifying. The resulting wines are of good concentration and intense fruit. A truly traditional vintage.

Most of Agnès 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.

White

Bourgogne Chardonnay

12 bottles £189 Code PAQ124

10 months in oak before returning to steel. This has excellent balance with good orchard fruit and vibrant citrus. *Now-2029*

Hautes Côtes de Beaune Blanc

12 bottles £228 Code PAQ024

This spent 10 months in 456l. barrels and is from two plots both with limestone soil. Already bottled this has fresh lemon and lime, with good texture and a little saltiness on the finish. *Late 2026-2029*

Auxey-Duresses Blanc

12 bottles £276 Code PAQ224

From the oldest plot of vines on the estate, averaging 85 years of age. Matured in oak for 12 months, 15% new. A wine that has never disappointed me. Really classical this vintage, with elegant fruit and some spice from the oak. It will drink for a decade if you have the patience. *2027-2032*

Red

Hautes Côtes de Beaune Rouge

12 bottles £228 Code PAQ724

From two plots in Meloisey with forty-year-old vines. It underwent a twenty-day fermentation in concrete before then spending twelve months in 228l. barrels. Normally there is some whole bunch in the fermentation, but the grapes were completely destemmed in this vintage. Vibrant raspberry and loganberry, with a little crunch from the tannin. The soul of old Burgundy lives in this wine. *Now-2029*

Auxey-Duresses Rouge

12 bottles £276 Code PAQ624

From two parcels, one of 50 years of age and one planted in 2000. Matured in oak for 12 months, 15% new. Normally there is 50% whole bunch, and each plot is vinified separately. This year all fruit was destemmed, and both plots were fermented together. There is good structure here, with red and dark fruit being held up by fine boned tannin. A must in any Burgundy lover's cellar. *2027-2032*

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 in good form when I visited, having tasted his 2024s I can quite understand his good humour. He has taken a more restrained approach with this vintage, less punch downs, less new oak and less whole bunch fermentation. This is to ensure the balance and elegance of the vintage shows through, and I can confirm that he has been successful. Guillaume was kind enough to open a bottle of Beaune 1er Cru Les Sizies 2016 which he thinks is like this vintage, still incredibly fresh with both good fruit and tannin. If we can expect the same of his 2024s then this is a vintage to buy with confidence.

Reds

Bourgogne Côte d'Or Pinot Noir

12 bottles £174 Code GUI124

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. Bright and poised with moreish red fruit. Polished and with a little weight, this provides great value. *Late 2026-2029*

Savigny-lès-Beaune

12 bottles £252 Code GUI224

From plots in Les Saucours and Les Fourneaux, from very old vines. Aged in 500l. oak barrels, 15% of which is new. Floral and lifted aromatics. There is spice and lavender here with good cherry notes that come through. *2027-2031*

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

6 bottles £159 Code GUI324

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 15% new oak, less than usual. This is concentrated and has good notes of dark fruit and a very persistent finish. Pound for pound this wine is hard to better. *Late 2027-2031*

Pernand-Vergelesses 1er Cru, Les Vergelesses

6 bottles £171 Code GUI024

From very old vines on an east facing plot, this was one hundred percent whole bunch fermented, an outlier among all growers in this vintage, and the first time Guillaume has done this with this wine. The colour is a resplendent ruby; with so much polished fruit. Energetic and delicious. Potentially my favourite vintage of this wine. *Late 2027-2034*

Volnay, Les Petits Poisots

6 bottles £192 Code GUI724

From soils with a high proportion of clay, this is always rich and opulent. 20% whole bunch fermented. Very aromatic with some toasty oak mingling with red fruit. The palate has good breadth and spicy notes. Classical and sophisticated and this will show wonderfully soon. *2027-2034*

Pommard

6 bottles £207 Code GUI924

From four separate plots, which were picked separately and vinified together. This is remarkably approachable already. Not a hint of any rusticity which can often be a hallmark of Pommard. Blackcurrant and some blood orange with a little spice, very sophisticated. Pleasing balance and good length. *2027-2036*

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.

Tasting with Thiébault is always a highlight of my year. His knowledge and enthusiasm for his wines and vineyards is something to behold. With his commitment to organic and biodynamic viticulture there was no hiding from just how hard a vintage in the vineyard this was. Frost in April meant fifty percent of his crop was lost. Seventy five percent of his vines in Monthélie were lost which means sadly we cannot offer this wine as Thiébault did not make any. Mildew caused further complications, with this vintage. Despite all of this, and in the face of a cold north wind, picking began on the 16th of September and whilst the fruit was half the quantity normally expected, the quality was every bit as good. Thiébault described this vintage as "traditional and expressive", I cannot argue with that assessment.

White

Bourgogne Aligoté Vieilles Vignes

12 bottles £183 Code HBV124

Offered for this first time, this was too good a wine to pass up. From two old parcels, one 70 year old in Volnay and one 50 year old in Meursault, this is fermented and aged entirely in old barrels. Bright green apple with a fantastic waxy texture. Elegant and delicious. *Now-2029*

Bourgogne Côte d'Or Chardonnay

12 bottles £210 Code HUBO24

From a single plot by the winery in Meursault. This year it was 100% barrel fermented and aged. Orange blossom and conference pear. Elegant and sophisticated. *Now-2029*

Bourgogne Côte d'Or Chardonnay, Pré aux Dames

12 bottles £240 Code HUB124

A blend of 85% Chardonnay and 15% Chardonnay Musqué (a very aromatic clone of Chardonnay) from one plot planted in 1972, just outside the village of Puligny. Due to frost a third of the usual quantity of this wine was made. Two barrels were made of this wine, one new 500l. and 350l. barrel, this wine was one hundred percent barrel aged and fermented. Glorious. Tarte tartin and cream, blossom and a tumbling vein of acidity. Delicious now, with a long life ahead. Superb. *2027-2030*

Meursault, En Dressolles

6 bottles £333 Code HUB224

From 59-year-old vines on sandy and limestone soil. Thiébault made four barrels, one of which was new. Intense gingerbread and spiced apple, with a slightly savoury note on the nose. The palate is broad with waves of spice, stone fruit and nuttiness. Aristocratic. *Late 2027-2032*

Red

Bourgogne Côte d'Or Pinot Noir, Les Constances

12 bottles £210 Code HUB324

From two parcels on the plain of Volnay, this was 50% fermented and aged in concrete with the rest going into old oak barrels. Textured and vibrant, this is full of crushed red fruit with a pleasing sappiness. *Now-2029*

Volnay

6 bottles £198 Code HUB724

Normally we sell the single vineyard Volnay Les Lurets, however frost damage meant Thiébault vinified all of his village Volnay into one wine. Ten barrels were made with only one of them new. All the fruit was destemmed. So smooth, with velvety tannins, aromatic red fruit and a subtle toast note. Minimal pump overs were carried out in the cellar to create a wine of supreme elegance. *Late 2027-2032+*

Pommard, En Vaumuriens Hauts

6 bottles £201 CODE HUB424

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 exposed nature of the vineyard helped save it from the worst of the frost and mildew. Two barrels were made, one 500l and one 225l, 20% new oak. Darker in profile than the Volnays, black cherry and blackberry, with a little creaminess. There is something brooding in this wine, in a good way. *Late 2027-2032*

Volnay 1er Cru, Les Fremiets

6 bottles £318 Code HUB824

From a very small parcel of vines planted in 1984 in this sought after 1er Cru, "un terroir très solaire", sheltered and one which attracts the morning sun. The soil is orange here, rich in iron oxide. One 500l. new oak barrel was used along with one three-year-old barrel. Impressive balance and power. A true connoisseur's wine, one that cannot help but put a smile on even the toughest of critics. *Late 2027-2034+*



A bucolic scene in Meursault. These are the vines surrounding Thiébault's winery.

Côte Chalonnaise

For years a glaring gap in our offering was 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. We introduced two new estates last year and both proved to be successes, so we are delighted to offer their wines again this year. Both continue to be an excellent source of great value red and white Burgundy.

Domaine de L'Ecette, Rully

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.

Visiting and tasting with Vincent was my final tasting on a marathon day of appointments. Whilst my palate was weary on arrival, the array of fresh, mineral whites and bright, red fruited reds soon awoke and enlivened my general demeanour. The Côte Chalonnaise was not as badly affected as other areas in Burgundy by frost and mildew and this subsequently took some of the pressure off wine makers. Vincent enthused about the more classic nature of this vintage and its elegant profile. Driving away in the evening light, watching the sun set over the magnificent, medieval, Château de Rully, which dominates the village, it was hard not to be as enthused about the wines as Vincent was.

White

Rully Blanc, Maizières

12 bottles £189 Code ECC124

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. Sampled from tank. Good notes of white blossom and citrus. Very charming. *Now-2029*

Rully Blanc, Les Gaudoires

12 bottles £219 Code ECC224

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 a combination of foudres, and small oak barrels, some new. A pleasing waft of oak with stone fruit and red apple. Long and complex. *2027-2032*

Red

Rully Rouge, Clos de Vésignot

12 bottles £189 Code ECC724

A south facing plot in the heart of Rully planted in 1980, fermented and aged in a mixture of used foudres and demi-muids. An array of berry fruit; cranberry, loganberry and strawberry jump to mind. Well-balanced and just a little texture. *Now-2030*

Rully Rouge, Les St Jacques

12 bottles £219 Code ECC824

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 fermented and then aged and fermented in barrels, a proportion new. There is a good mix of red and dark fruit here, a more serious wine. Structured and impressive length. *Mid 2027-2033*

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 Blandine Vincent who runs the estate with Loïc de Suremain. This is a true family run estate, now run by the seventh generation. During my tasting I met Blandine's daughter and father, and he was kind enough to open a bottle of 2012 Clos L'Eveque 1er Cru for me to try. Being able to taste an old vintage of their wine, surrounded by the family is a mark of what generous hosts and people they are. Moments like this truly make these trips special.

Blandine and Loïc 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. Blandine was very happy with the quality on offer in the 2024 vintage. More perfumed and elegant than the 2023s, this was a "traditional" vintage in Blandine's eyes.

White

Mercurey Blanc

12 bottles £216 Code BGN124

A tiny production wine, vinified in old demi muids, only 2000 bottles produced. This has a little weight to go with bright white peach and pear. A textured palate. *Now–2030*

Mercurey Blanc, 1er Cru En Sazenay

12 bottles £285 Code BGN224

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. Again, this is very limited production. A more intense and aromatic wine, with a little baking spice and stone fruit. A pleasing saline note on the finish, which is very long. *2027–2032*

Red

Mercurey Rouge

12 bottles £216 Code BGN724

From four different lieux-dits spread over seven hectares on clay-limestone soils. Soft and very attractive red fruit, cherry and raspberry with just a hint of supple tannin. Pure enjoyment. *Now–2030*

Mercurey Rouge, 1er Cru Clos L'Evêque

12 bottles £270 Code BGN824

From an east facing plot. The aromatics on this are fantastic, parma violets and rosehip. Really good bright red fruit with a lick of spice from the barrels. A truly excellent wine and a must for all Burgundy lovers' cellars. *Late 2027–2032*

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.

Jean-Marie Chaland, Domaine Sainte Barbe, Viré

We have been working with Jean-Marie Chaland's family since the 2002 vintage, selling their Mâcon-Villages and Viré-Clesse to good homes and discerning sommeliers. The Mâconnais can be the source of the best value whites in Burgundy and the wines from both estates featured in this list should be enjoyed by our customers for their generosity and balance.

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 made no bones about the fact that this was a tough vintage for him, he commented on the high volume of rain and cooler growing seasons producing wines of very high boned acidity. Across the range he has given wines longer on the lees to balance these acidities. It should be said however, the wines are incredibly fresh and elegant and will age beautifully. Jean-Marie is considering putting a higher proportion of his wines in Magnum this year too, a sign that he truly believes in the aging potential of them.

Mâcon-Villages, Les Tilles

12 bottles £156 Code SAB124

From a small, half a hectare parcel, on clay and limestone planted in the late 1960s. This was given longer on the lees this year, which gives nice weight on the palate. Intense grapefruit and green apple with racy acidity. Delicious now but will last. *Now-2030*

Viré-Clessé, Les Chazelles, Vieilles Vignes

12 bottles £174 Code CHZ124

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. More tropical and aromatic than Les Tilles. Incredibly enjoyable this has a slight honeyed note, with apricot and lemon notes. *Now-2030*

Viré-Clessé, La Forétille

12 bottles £210 Code SAB324

This cuvée is now replacing L'Epinet but is made up largely of the same plots. This has a wonderful smokiness on the nose. There is good fruit on the palate but a salty, savoury quality too. Intense, and a wine that will develop beautifully. Wow. *Late 2027-2032*

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 Clos Sur La Roche vineyard receive the recognition it so richly deserves as a 1er Cru site.

The next generation are now steering the ship, with Lisa Saumaize and her brother Vivian taking on the day-to-day challenges. When I arrived in Vergisson on a glorious sunny day I was greeted enthusiastically by Lisa. After touring the cellar, we sat in their huge farm kitchen and tasted our way through the 2024s. When I asked about how the 2024 vintage was for them, Lisa bluntly replied "Pluie. Beaucoup de pluie." However, her enthusiasm for this vintage, despite its hardship in the vines, was infectious. Whilst the conditions made work in the vineyard tough, Lisa said the wines are of excellent quality and this is a true "connoisseurs" vintage. Discussing this whilst stood under the Rock of Vergisson, surrounded by their vines, in brilliant autumn sunshine it was not hard to see why Lisa was so enthusiastic about this vintage.

Mâcon-Villages

12 bottles £150 Code SAU124

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. White flowers and citrus bite. Pleasing balance. *Now-2029*

Saint-Véran, Les Crèches

12 bottles £198 Code SAU824

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. Very superior to a standard Saint-Véran, with good weight on the palate and some spice from oak barrels. Superb value. *2027-2030*

Pouilly-Fuissé, Pentacrine

12 bottles £219 Code SAU724

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. Stone fruit, honey blossom and ripe apple combine with a nice minerality. An excellent expression of Pouilly-Fuissé. *2027-2032*

Pouilly-Fuissé, Aux Charmes

12 bottles £255 Code SAU624

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. Gastronomic. Intense notes of honey and salted lemon. A wine that will develop beautifully. *Late 2027-2034*

Pouilly-Fuissé 1er Cru, Clos sur La Roche

6 bottles £162 Code SAU424

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. A truly age worthy wine. This was tasting excellent now but will hit its stride in the coming years. Tight citrus, apple and ginger notes with something creamy in the background. Good acidity and structure, a 1er Cru masquerading as a Grand Cru. *2028-2034*

Mixed Dozens and a Half Dozen

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

Explore Six

£145 CODE ES24

A half dozen selection including one bottle each of the following six wines.

- **Chablis, Domaine Robin**
- **Bourgogne Côte d'Or Chardonnay, Domaine Huber-Verdereau**
- **Pouilly-Fuissé, Pentacrine, Domaine Saumaize-Michelin**
- **Bourgogne Côte d'Or Pinot Noir, Les Constances, Domaine Huber-Verdereau**
- **Hautes Côtes de Beaune Rouge, Françoise & Denis Clair**
- **Mercurey Rouge 1er Cru, Clos L'Evêque, Château du Bourgneuf**

Classic Chardonnay Dozen

£245 CODE CC24DOZ

Includes three bottles each of the following four whites.

- **Saint-Véran, Les Crèches, Domaine Saumaize Michelin**
- **Bourgogne Chardonnay, Back to the Roots, René Lequin-Colin**
- **Rully Blanc, Les Gaudoirs, Domaine de L'Ecette**
- **Saint-Aubin Blanc 1er Cru, Les Champlots, Françoise & Denis Clair**

Pristine Pinot Noir Dozen

£230 CODE PPN24DOZ

Includes three bottles each of four red Burgundies.

- **Bourgogne Côte d'Or Pinot Noir, Domaine Jean Guiton**
- **Mercurey Rouge, 1er Cru Clos L'Evêque, Château du Bourgneuf**
- **Santenay Rouge 1er Cru, La Comme, René Lequin-Colin**
- **Hautes Côtes de Beaune Rouge, Françoise & Denis Clair**

2024 Côte d'Or Mixed Dozen

£400 CODE CO24DOZ

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

- **Santenay Blanc, Françoise & Denis Clair**
- **Chassagne Montrachet, Clos Devant, René Lequin-Colin**
- **Pommard, En Vaumuriens Hauts, Domaine Huber-Verdereau**
- **Nuit St Georges, Montroziers, Domaine Faiveley**

How en primeur sales work

Ordering

You choose the wines you want to buy now and, subject to availability, we will invoice you at the sterling prices quoted. Effectively you are buying the wine overseas, before it has been shipped. The wines will be shipped to the UK later this year. **We expect most to arrive in the autumn and all wines to be available for delivery before the end of 2026.** Once the wine arrives in the UK, we will raise a second invoice for duty & VAT at the prevailing rate at time of shipping. From February 1st 2026, a wine of 12.5% alcohol has duty of £34.44 per dozen and VAT is 20%.

Example (based on 2026 duty levels and VAT at 20%)

You purchase a 12 bottle case of a 12.5% abv wine en primeur for £200. You pay £200 on ordering and then will be invoiced £34.44 duty + 20% VAT when the wine arrives in the UK. £200 + £34.44 + 20% = £281.33 total meaning the second invoice will be for £81.33.

Wines offered duty paid and by the case only

Individual wines are only offered in unsplit cases of 3, 6 or 12 bottles as stated in this offer. The only exception to this is the pre-mixed cases on page 20. Wines are only available on a Duty Paid basis.

Delivery

Once duty & VAT payments are received, we will deliver the wine to you or to your preferred place of storage at our standard rate of £6.95 per case for orders below £120, or free above £120 (including the duty and VAT). For delivery to the Highlands and Islands, please ask for a quote.

Availability

Finally, whilst we make every effort to supply purchased en primeur wines, if the wines fail to be made available to us by the producer we will either supply similar wines or alternatively refund any payments made.



Autumn sun light on vines at Vergisson.