



## **'DISCOVERY' OFFER**

### **FOREWORD:**

HAPPY NEW YEAR TO YOU ALL!!

Let's make a start to 2010 in wine terms??

We are aware that it is not possible to try every wine we ship nor is it likely to experience all of the various vigneronns we choose to ship and publish in our catalogues. Therefore, we have attempted to tantalise you with a range of 'DISCOVERY' packs to enable you to try some growers that you might not have met or tasted. All packs have been marked down to make the 'experience' more possible. We have added some comments to assist and always remain available by phone to help where we can. Victor has prepared some lovely Champagne 'enticement' packs in the same manner. All packs are limited in number so we suggest early ordering any of your preferences. When they are sold - they are sold!!

We bring to your attention a highly interesting and readable book that is included on the inside back cover. This came about when we made your donation to the bushfire appeal in 2009. To do so we came into contact with Jim Usher who was caught in the thick of the fires and experienced some dreadful sights. Since then, he and Mac Gudgeon teamed together to write about their own stories as well as research as many other tales of woe from the gallant fire-fighters as well as those that either lost loved ones or completely escaped the ravages of the inferno. The book is titled 'FOOTSTEPS IN THE ASH' and is a chilling but amazingly readable and historic account. We are happy to send you a copy of this book and all proceeds will go to the volunteer CFAs.

Well we trust you gain enjoyment from this offer and we look forward to another year together.

Our next offer will feature an exciting selection of our growers Champagne's.

Cheers,

Ross

**OFFER CLOSES 24<sup>th</sup> MARCH, 2010**

## **DISCOVERY PACKS**

Here is a great opportunity to introduce yourself to new wine experiences as well as being able to assess individual growers, regions, Crus and vintages - without having to purchase a full or half case of any one wine!! We have on offer a broad range of Burgundy and Champagne to enable this evaluation. We again stress that the packs are strictly limited in number so be quick and reserve your preferences immediately. We trust you appreciate this offer and enjoy the experience.

### **BOURGOGNE ROUGE PACK**

'We have developed a great reputation for the quality of the humble Pinot Noir - Bourgogne Rouge. Here are three (3) excellent examples.'

**Normal Landed Price - \$159.00 - Special Offer Price \$138.00 containing:-**

- 2 x Vaudoisey 2004 Bourgogne Rouge
- 2 x Sirugue 2006 Bourgogne Rouge
- 2 x Bachelet 2005 Bourgogne Rouge

**(CODE: B1)**

**Normal Landed Price - \$347.45 - Special Offer Price \$302.00 containing:-**

### **4 GROWERS - 5 VILLAGES - 5 APPELLATIONS - 3 VINTAGES**

**'An interesting selection with great variety.'**

- 1 x Digioia-Royer 2006 Bourgogne Rouge
- 1 x Digioia-Royer 2004 Chambolle-Musigny 'Les Fremieres' V.V.
- 1 x Thevenet Domaine de Bongrain 2002 Vire-Clesse Tadtion
- 1 x Bissey 2004 Pinot Noir V.V.
- 1 x Rapet 2006 Corton Grand Cru
- 1 x Rapet 2006 Aloxe Corton Village

**(CODE: B2)**

### **GRAND CRU FROM CORTON (THE LARGEST GRAND CRU AREA IN BURGUNDY)**

**Normal Landed Price - \$769.40 - Special Offer Price \$669.00 containing:-**

- 1 x Follin-Arbelet 2006 Corton Grand Cru
- 1 x Follin-Arbelet 2006 Corton Bressandes Grand Cru
- 2 x Follin-Arbelet 2006 Corton Charlemagne Grand Cru
- 2 x Rapet 2006 Corton 'Pougets' Grand Cru

**(CODE: C1)**

### CHAMBOLLE-MUSIGNY IN FOCUS

**'Delightful selection of feminine Burgundy featuring 4 different growers, 2 vintages and three standards - Bourgogne - Village - 3 Premiers Cru.'**

**Normal Landed Price - \$416.00 - Special Offer Price \$355.00 containing:-**

- 1x Sigaut 2006 Chambolle-Musigny 'Les Sentiers' 1er Cru V.V.
- 1 x Sigaut 2006 Chambolle-Musigny 'Les Fuees' 1er Cru
- 1 x Sigaut 2006 Chambolle-Musigny 'Les Chatelots' 1er Cru
- 1 x Sirugue 2006 Chambolle-Musigny 'Les Mombies'
- 1 x Dessaunay-Bissey 2006 Chambolle-Musigny 'Combe D'Orveaux'
- 1 x Digioa-Royer 2004 Bourgogne Rouge

**(CODE: CH1)**

### GEVREY-CHAMBERTIN **2 GROWERS - 4 VINTAGES**

**Normal Landed Price - \$680.00 - Special Offer Price \$591.00 containing:-**

- 1 x Trapet 2004 Chambertin Grand Cru
- 1 x Trapet 1998 Chapelle-Chambertin Grand Cru
- 2 x Trapet 1999 Gevrey-Chambertin 'Ostrea'
- 2 x Amiot 2004 Gevrey-Chambertin

**(CODE: GC 1)**

### GEVREY STUDY IN 2006

**Normal Landed Price - \$559.70 - Special Offer Price \$486.00 containing:-**

- 1 x Trapet 2006 Chapelle-Chambertin Grand Cru
- 1 x Trapet 2006 Gevrey-Chambertin 'Ostrea' - 375 ml
- 2 x D-Bissey 2006 Gevrey-Chambertin 'VV'
- 1 x Richard 2006 Gevrey-Chambertin 'Aux Corvees'
- 1 x Richard 2006 Charmes Chambertin

**(CODE: GC 2)**

### MOREY ST DENIS

**'A great study of modern Morey St Denis'**

**Normal Landed Price - \$608.00 - Special Offer Price \$528.00 containing:-**

- 1 x Amiot 2004 Morey St. Denis 'Les Ruchots'
- 1 x Amiot 2006 Morey St. Denis 'Aux Charmes' 1er Cru
- 1 x Amiot 2006 Morey St. Denis Village
- 1 x Lambrays 2006 Morey St Denis 'Les Loups' 1er Cru
- 1 x Lambrays 2006 Clos des Lambrays Grand Cru
- 1 x Sigaut 2006 Morey St Denis 'Les Millandes' 1er Cru

**(CODE: MSD1)**

***FINAL CASE FROM DOMAINE ARNOUX - GOODBYE!!***

**Normal Landed Price - \$792.00 - Special Offer Price \$688.00 containing:-**

12 x Arnoux 2004 Nuits St. Georges 'Les Poisets'

**(CODE: NSG1)**

**NUITS ST GEORGES MIXTURE**  
**'Highly entertaining'**

**Normal Landed Price - \$445.00 - Special Offer Price \$387.00 containing:-**

1 x Tardy 2006 Nuits St. Georges 'Aux Bas de Combe' V.V.

1 x Tardy 2006 Nuits St Georges 'Les Boudots' 1er Cru

1 x Tardy 2006 Fixin 'La Place'

1 x Tardy 2006 Vosne-Romanee 'Vigneux'

1 x Arnoux 2004 Nuits St. Georges 'Les Poisets'

1 x Dessaunay-Bissey 2006 Nuits St Georges 'Les Belle Croix' V.V.

**(CODE: NSG2)**

**TERROIR TASTING OF 2 VILLAGES.**

**Normal Landed Price - \$246.00 - Special Offer Price \$214.00 containing:-**

1 x Rapet 2005 Pernand Vergelesses 'Sous Fretille' 1er Cru

1 x Rapet 2000 Pernand-Vergelesses 'En Caradeux'

1 x Rapet 2007 Pernand-Vergelesses 'Les Combottes'

1 x Rapet 2006 Aligote

1 x Seguinot-Bordet 2008 Chablis

1 x Millet 2008 Petit Chablis

**(CODE: P1)**

**COTE DE BEAUNE - VILLAGE, PREMIER CRU, GRAND CRU - WHITE AND RED!**

**Normal Landed Price - \$455.00 - Special Offer Price \$395.00 containing:-**

1 x Rapet 2006 Beaune 'Les Bressandes' 1er Cru

1 x Rapet 2006 Aloxe-Corton

1 x Rapet 2006 Pernand-Vergelesses 'Les Belle Fille'

1 x Rapet 2007 Pernand-Vergelesses 'Illes des Vergelesses' 1er Cru

1 x Rapet 2006 Corton Grand Cru

1 x Rapet 2006 Corton-Charlemagne, G. Cru - 375 ml

**(CODE: P2)**

**WELCOME TO PULIGNY MONTRACHET**

**'A terrific selection from this superb village.'**

**Normal Landed Price - \$535.00 - Special Offer Price \$465.00 containing:-**

- 1x Dublere 2006 Puligny-Montrachet
  - 1 x Chavy 2006 Puligny-Montrachet 'Les Folatieres' 1er Cru
  - 1 x Chavy 2006 Puligny-Montrachet 'Les Clavoillons' 1er Cru
  - 1 x Chavy 2007 Puligny-Montrachet 'Les Charmes'
  - 1 x Lambrays 2006 Puligny-Montrachet 'Les Folatieres' 1er Cru
  - 1 x Dublere 2006 Chassagne-Montrachet 'Les Chaumees' 1er Cru
- (CODE: PM1)**

**D'ANGERVILLE VERSUS VAUDOISEY??**

**Normal Landed Price - \$426.00 - Special Offer Price \$370.00 containing:-**

- 1 x Vaudoisey 2004 Bourgogne Rouge
- 1 x Vaudoisey 2006 Pommard 'Clos Micault' 1er Cru
- 1 x D'Angerville 2004 Volnay 'Taillepieds' 1er Cru
- 1 x D'Angerville 2004 Volnay 'Champans' 1er Cru
- 1 x D'Angerville 2004 Volnay 'Caillerets' 1er Cru
- 1 x D'Angerville 2004 Volnay Village

**(CODE: V1)**

**A HIGHLY RECOMMENDED PACK FROM THE FAMOUS VINEYARDS OF VOSNE**

**Normal Landed Price - \$520.00 - Special Offer Price \$452.00 containing:-**

- 1 x Cacheux 2006 Vosne-Romanee 'Les Chalandins'
- 1 x Tardy 1999 Vosne-Romanee 'Les Chaumes' 1er Cru
- 1 x D-Bissey 2006 Vosne-Romanee Village
- 1 x D-Bissey 2006 Vosne-Romanee 'Les Rouges' 1er Cru
- 1 x Sirugue 2006 Vosne-Romanee 'Vieilles Vignes'
- 1 x Sirugue 2006 Vosne-Romanee 'Les Petits Monts' 1er Cru

**(CODE: V3)**

**A REAL DISCOVERY PACK OF THIS UNDER-RATED VILLAGE - MARSANNAY**

**Normal Landed Price - \$237.00 - Special Offer Price \$206.00 containing:-**

- 1 X Bart 2006 Marsannay 'Les Champs Salomon'
- 1 x Bart 2007 Marsannay 'Les Champs Salomon'
- 1 x Bart 2006 Marsannay 'Les Echezots'
- 1 x Bart 2007 Marsannay 'Les Echezots'
- 1 x Bart 2006 Marsannay 'Les St Jacques'
- 1 x Bart 2007 Marsannay 'Les Finottes'

**(CODE: MR 1)**

## DISCOVERY PACK FROM COTE CHALONAISE

**Normal Landed Price - \$260.00 - Special Offer Price \$226.00 containing:-**

1 x Meix-Foulot 2006 Mercurey 1er Cru  
1 x Meix-Foulot 2006 Mercurey 'Les Veleys' 1er Cru  
1 x Meix-Foulot 2006 Mercurey 'Les Saumonts' 1er Cru  
1 x Meix-Foulot 2006 Mercurey 'Clos Montagui' 1er Cru  
2 x Ninot 2007 Rully 'Chaponnier'

**(CODE: M1)**

## COTE ROTIE THE GREAT

**Normal Landed Price - \$390.00 - Special Offer Price \$310.00 containing:-**

1 x Remiller 2000 Cote Rotie  
2 x L. Drevon 2000 Cote Rotie  
2 x J. Lionnet 2000 Cote Rotie 'Cornas'  
1 x Chateau Montfaucon 2005 Viognier'

**(CODE: NR1)**

## 2004 INTRODUCTORY 6 BOTTLE TASTING PACKS

The 2004 vintage in Burgundy produced delightful, juicy Burgundy when young but after 18 months in bottle they all began to close up. The nose exhibited herbal, green notes and this followed onto the palate faithfully. Consequently there has been a question mark over this vintage - until now. They are beginning to open up and show the initial fruit from their youth. This will continue slowly and I am more than confident they will flower more and become lovely examples of Burgundy Pinot Noir. We have kept a selection of the 2004 wines which we now propose to you as excellent examples that are redolent of their early potential.

**Each pack contains 1 bottle each of the listed wines.**

## **2004 BOURGOGNE/VILLAGE PACK**

**Normal Landed Price - \$271.80 - Special Offer Price \$ 236.00 containing:-**

Dessaunay Bissey Bourgogne Rouge V.V.  
D'Angerville Volnay Village  
Digioia-Royer Bourgogne Rouge  
Lambrays Morey St. Denis  
Morot Beaune 'Bressandes'  
Vaudoisey Bourgogne Rouge

**(CODE: INT1)**

## 2004 EXTRAVAGANCE PACK

**Normal Landed Price -\$693.20 - Special Offer Price \$ 585.00 containing:-**

Trapet Chapelle-Chambertin  
Tardy Vosne-Romanee 'Les Chaumes' 1er Cru  
Liger-Belair Clos Vougeot Grand Cru  
Castagnier Latricieres-Chambertin Grand Cru  
D'Angerville Volnay 'Taillepieds' 1er Cru  
Richard Mazoyeres-Chambertin Grand Cru

**(CODE INT2)**

## 2004 COTE DE BEAUNE Vs COTE DE NUITS PACK

**Normal Landed Price -\$386.45 - Special Offer Price \$336.00 containing:-**

Trapet Gevrey-Chambertin 'Ostrea'  
Vaudoisey Volnay 'Les Mitans' 1er Cru  
Amiot Gevrey-Chambertin  
D'Angerville 'Caillerets' 1er Cru  
Morot Beaune Cents Vignes  
D'Angerville Volnay 'Champans' 1er Cru

**(CODE INT3)**

## 2004 GREAT DOMAINES PACK

**Normal Landed Price -\$815.50 - Special Offer Price \$695.00 containing:-**

Trapet Chambertin Grand Cru  
Trapet Latricieres-Chambertin Grand Cru  
Tardy Echezeaux 'Les Treux' Grand Cru  
Tardy Vosne-Romanee 'Les Chaumes' 1er Cru  
D'Angerville Volnay 'Champans' 1er Cru  
D'Angerville Volnay 'Taillepieds' 1er Cru

**(CODE INT4)**

## Champagne Discovery Selection #1 – Blanc de Blancs

Why the popularity of Blanc de Blancs in Australia? The Champagne region is planted to approximately 1/3 of each of the three main varieties – with Pinot Noir and Pinot Meunier being black grapes and Chardonnay a white grape. Our warmer climate and love of all things seafood is probably the key. Chardonnay Champagnes are a little more elegant, more mineral, more citrus and leave a fresher cleaner palate. The black grape Champagnes are a little richer and heavier and match seafood or white meats in a colder climate.

**A superb selection of six palate tingling Chardonnay Champagnes including a 'pink'.**

### **Voirin-Jumel NV Cramant Grand Cru**

All citrus and lime-zest with classic Cramant minerality and finesse. Cramant is one of the oldest Grand Cru villages in the Champagne region and the only Grand Cru actually set in the middle of the vineyards. The wines have balance and purity, not too heavy and always a perfect acid balance.

### **Le Brun Servenay Brut Selection NV Avize Grand Cru**

Tight and intense with typical Avize spice. Avize is one of the richer and fuller Grand Crus, sometimes too heavy and often tasting more like a Pinot Noir in old age. Patrick Le Brun blocks the malolactic fermentation and hence retains cleansing acid and finesse. Patrick was the President of the Sydicat General des Vignerons until recently.

### **Veuve-Fourny 1er Cru NV Vertus**

Minerals and spice – real finesse here. Charles and Emmanuel have reshaped the terroir of Vertus. The key is old vines classically positioned on the Le Mesnil-sur-Oger side of the village. Purity and minerality, with spine tingling chalky overtones. Emmanuel trained in Burgundy and understands the importance of using a hint of oak matured base wine.

### **Launois NV Cuvee Reserve Grand Cru Le Mesnil-sur-Oger.**

This is now becoming a benchmark Blanc de Blanc Champagne from the greatest Chardonnay village. Wet stone, minerals, hints of brioche, passion-fruit and almonds. Classic. Bernard Launois is a real character and one of the great personalities in the village. His wine museum is a must see when visiting the region.

### **Guy Charlemagne 2005 Grand Cru Le Mesnil-sur-Oger.**

We had to include a vintage wine in this pack and this is one of the best Blanc de Blancs we have come across. Pure and intense. From 'that' village again! Philippe and Delphine are turning this property around to be a new superstar. In Norway, Guy Charlemagne is the third biggest selling Champagne after Moet and Veuve Clicquot.

### **Le Brun Servenay Rose Selection.**

Yes a pink Champagne in the Chardonnay pack. This tastes and behaves like a Blanc de Blanc but with the added spice and richness of strawberries and red fruits thanks to the addition of a tiny amount of barrel matured Pinot Noir and Pinot Meunier. Very versatile and works well as an aperitif or with richer dishes.

**Normal Landed Price - \$357.90 – Very Special Offer Price \$304.50!!**

**(CODE: CH 1)**

## Champagne Discovery Selection #2 – Terroir

This range of six Champagnes allows you to discover the great diversity of terroirs and wine-making – all of which makes Growers' Champagnes very special and damn interesting.

### **Bruno Michel NV Carte Blanche.**

The terroir of Pierry, just south of Epernay, allows for great Chardonnay and Pinot Meunier. Bruno is the mayor of Pierry and son of Jose Michel from the neighbouring village of Moussy. Bruno loves the complexity of just a hint of oak and has a cellar full of barrels from Burgundy to prove it. The blend here is 60% Pinot Meunier and 40% Chardonnay. Citrus and smoke – with quince overtones, almonds and a hint of white flowers.

### **Boulard Cuvee Reserve Brut NV.**

Francis Boulard's vineyards are up north past Reims in richer sandy soils. He believes in minimal intervention in the vineyard and in the winery. Wines are not filtered or chaptalised. He relies on low yielding vineyards to give the concentration. Now moving into biodynamic viticulture with great success. This wine is a powerful blend of all three grape varieties with a hint of oak. Weight and power – but all kept in balance with perfect acidity and freshness.

### **Jacky Charpentier NV Prestige Brut.**

The Charpentiers have been selling grapes to the big houses for many years and only in the last fifty years have they started to bottle their own wine. The son – Jean-Marc is moving to the use of larger oak foudres to add a little smoke and complexity. This is pinot territory with both meunier and pinot noir the dominant varieties. The Prestige is a blend of all three varieties with a hint of oak maturation. We call this the 'mini Krug'. Great balance with hints of hazelnuts, brioche and floral. Great on its own or with food.

### **Tarlant Brut Zero NV.**

The village of Oeuilly is perched high up looking over the Marne river. Benoit Tarlant is slowly taking over the helm and introducing new cuvees and ideas into the superb range of Champagnes. Being in the Marne, meunier is an important variety. The Brut Zero is an equal blend of three varieties. Crisp, complex and quite intoxicating. This wine makes up over 50% of the Tarlant total production. It is the best 'Zero' on the market. Why? There is richness, weight and great length – all kept in balance and no hardness!

### **Henriet-Bazin Rose NV Grand Cru.**

The Bazin family have their home in Villers-Marmery but own important vineyards in neighbouring Verzy and Verzenay. The terroir here is Verzenay and Verzy – famous for its spicy Pinot Noir. The big houses chase the Pinot from this area – the intensity and weight is important for their blended wines. This wine is 50/50 Pinot & Chardonnay and 20% wood matured old vines Verzenay Pinot is added for the color. rose. Superb.

### **Launois NV Quartz Grand Cru Blanc de Blancs – Le Mesnil-sur-Oger.**

Yes, more Launois. This is one of our most popular Champagnes and justifiably so. The Quartz cuvee is made at a slightly lower pressure compared to the Cuvee Reserve. This adds a little more finesse and creamy texture, along with more minerals and chalk – adding real intensity and depth. Perfect balance and great length. Positively stains the tongue!

**Normal Landed Price - \$366.00 – Special Offer Price \$322.75**

**(CODE CH. 2)**

## Champagne Discovery Selection #3 – Style Extreme

This range of six Champagnes allows you to discover the great style diversity in the Growers' Champagnes.

### **Bruno Michel NV Cuvee de la Terre Blanc de Blancs.**

Here Bruno is expressing his passion for oak maturation and vineyard terroir. Tight and intense biodynamic single vineyard Chardonnay with smoky oak maturation. A mini Seloisse style. Bruno plans to convert all his vineyards to biodynamic in due course. Lovely tight style, great acid.

### **Jose Michel Carte Blanche NV.**

Jose is the master of Meunier – and this delightful Meunier /Chardonnay blend is a classic in his repertoire. Complex and rich – a perfect match with fish. Jose made his first Champagne in 1955 and he is still going strong!

### **Veuve Fourny Rose Vertus.**

Charles and Emmanuel are acknowledged as the best vigneron in Vertus. This rose is a blend of Chardonnay and oak matured Pinot Noir. Here we have the classic Vertus freshness and acid all entwined with spicy oak matured Pinot Noir.

### **Jacques Lassaigne Les Vignes de Montgueux.**

Emmanuel Lassaigne is the champion of the Champagne making process with great vineyards in the tiny region of Montgueux just outside of Troyes. Montgueux is all about deep chalk with perfect east/south-east aspect for growing Chardonnay. Tight and small bubbles, quince and lemon overtones with white peaches. Sensational. He is 'the master'.

### **Henriet-Bazin Blanc de Noirs NV Grand Cru.**

Spicy red fruit Pinot with hints of flint and gunpowder are the hallmark of wines from Verzenay and Verzy. Powerful and masculine in style and perfect with white meat like quail. The big houses need the richness of these wines to add flavour and intensity to what would otherwise be thin and weak commercial wine.

### **Roger Pouillon Carte Blanche Blanc de Blancs.**

Spicy Chardonnay from a blend of Grand Cru and 1er Cru vineyards – from the same village as Billecart Salmon. Length and finesse. Chalk, almonds and hints of white flowers.

**Only 12 packs available - Normal Landed Price - \$375.00 – Special Offer Price \$337.00**

**(CODE CH. 3)**