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We're Wheeling out the Wine!

Foreword:

We have been extremely busy contacting our growers to seek their assistance to lessen the significant drop in the Australian dollar. In so doing, we have offered a drop in our profit margin together with pre-payments to the growers in return for a reduction in their current export tariff. I am delighted to report they have agreed with our plan - SO our price rises will be very small to those we offered throughout 2008.

We are delighted with this outcome and I expect you will be as well! Having settled this important problem we then set about to prepare a highly interesting and delicious selection of wines. We think we have succeeded as you will see when you examine this catalogue.

Vic is ensconced in Champagne at present and even had a cheeky little visit to Burgundy to catch up with things there. He has prepared an outstanding selection of our growers Champagne's whilst thanking them for their support of our efforts here in Oz. There are some very special Cuvees in this offer and you will be more than happy with our eventual prices.

We have surrounded the Champagnes with a good selection of Loire wines from Pabiot, Chateau de L'Oiseliniere, and our fabulous Rosé from nearby Lay! These have been laced with an excellent NEW Chablis before we then move on to Burgundy proper to top up with some more of the delectable 2006 Pinot Noirs. We then shoot down to Provence for some traditional Rosé of the highest order. Not a bad line-up?

It does not stop there as we have made a selection of the 'new-wave' Rhone valley producers which are just outstanding AND such great value. This will be a very 'special' offer indeed and well worth waiting for. The 'catalysts' for such a focus on the Rhone was our two old friends - Russell Collins and Paul Muntz. They attended the bi-annual tasting in the Rhone called the 'Découvrir de Rhone'. This event revolves around growers presenting their wines, for tasting, in an exhibition format. Both gentlemen were so impressed they urged me to revisit this region as a renaissance was taking place! And were they right, as this revival is simply exciting. The offer is scheduled for release in July and is something not to be missed.

So we have not been sitting around!!

I will be off to France in June to perform my usual barrel tastings and visits and I will also sneak up to Alsace to pull a few noses there.

Whilst the economic situation might be a bit gloomy we promise we will lift you spirits considerably.

I will be available for a short time before I leave in the first week in June and, as always, be available to help with any of your selections. Vic will arrive just as the catalogue comes out so he will take any of your calls as well.

Keep smiling and we trust you enjoy this romp through France as we continue to 'Wheel out the Wine!'

Cheers,

Ross

OFFER CLOSES: 26th June, 2009 - SHIPMENT DUE: 3rd JULY, 2009



Family vigneron for 3 generations, with 12 hectares, 15km west of Epernay covering Pinot Meunier, Pinot Noir and Chardonnay spread across Villers-sous-Chatillon, Le Breuil, Verneuil, Reuil, Chatillon-sur-Marne and Binson Orquigny. 65% is sold direct to clients in France, and the remainder exported across Europe. Vignerons for many generations sold their entire production to the big houses. Then in 1954 they decided to take full control and bottle the entire production themselves. Vinification is in stainless steel, large 600 litre oak barrels and small oak barriques. This is Pinot Meunier and Pinot Noir territory. All the big houses source their Pinot Meunier from the villages on the northern side of the Marne river. The style here is for vinosity and elegance. Jacky's Cuvée Pierre-Henri is made from very old Pinot Meunier vines - totally vinified in small barriques with no malo-lactic fermentation, no fining and no filtration. This is an absolute stand out Champagne. These villages along the Marne river are the happy hunting ground for Pinot Meunier with the big houses. Along with Vandieres, Verneuil and Venteuil, these are the 4 prestige premium Pinot Meunier villages north of the Marne river. Jacky's son Jean-Marc is now at the helm, taking this property to dizzy heights. Jean-Marc is very switched on - he has the passion and the vision to achieve greatness.



Jacky Charpentier NV Prestige Brut.

60% Pinot Noir, 20% Pinot Meunier and 20% Chardonnay. From old vines 2005 and 2004 reserve wines. Aromas of dried fruits and almonds with hints of white flowers. A very powerful and complex cuvée with mineral and vinous characteristics beautifully counter balanced by richer creamier red fruits. The Chardonnay component adds a hint of elegance and finesse. Perfect as an aperitif or with seafood and white meats. We tried sample bottles of this over a few days and were impressed with its seamless structure, complexity, intensity and finesse. The bottle is the classic Prestige white 'Fleur' design. Complex and persistent with perfect balance and mouth filling weight and length. The Pinot Noir portion is matured in large oak barrels giving this cuvée overtones of a mini Krug. Dosage 7g/litre.

\$55.00 pre-arrival Code 3626



Jacky Charpentier NV Prestige Rosé.

60% Pinot Noir, 20% Pinot Meunier and 20% Chardonnay. From old vines 2005 and 2004 reserve wines. This is similar in overall makeup to the superb 'Prestige' but with the addition of 10% red wine from Villers-sous-Chatillon (50/50 Pinot Noir and Pinot Meunier). Very much a mouth filling rich style - with forest floor, strawberries, cherries and smoke overtones. Can be used as an aperitif, but much better with grilled salmon, crispy quail or even Peking Duck! Again some large oak is used for the Pinot Noir portion.

\$56.00 pre-arrival Code 5738



Aurelien holds regular tastings with his vigneron friends – this time it was Blanc de Blancs !

Chavot is 4km south west of Epernay, perched high on the hill with a magnificent view of the valley. In 1889 Jean Baptiste Laherte created his own label. Thierry Laherte and his brother Christian are passionate vigneron with soils in both chalk, which is good for Chardonnay and pebbly clay which is perfect for Pinot Meunier. This little valley is only a hop away from the Cote des Blancs – and shares many similarities – but is classed as Marne Valley, which means you can grow some Pinot Meunier! Since 1999, Thierry has slowly been using more and more oak barriques to add complexity and weight to his range of Champagnes. They have a great array of 8 ha of vineyards (mostly old vines) spread across Le Breuil, Chavot, Chouilly, Vertus, Moussy and Epernay. Also they only use reconstituted grape must – RCGM for the dosage - not sugar. Thierry is in the process of growing a bio-dynamic vineyard just up the hill from the cellars. This is planted with some new grape varieties – Arbanne, Petit Mesliers, Pinot Blanc and Pinot Gris. We tasted the base wine of old varieties for this new cuvée. Very unique with great minerality and freshness. This may be released maybe in 2009 .

This will be a fascinating cuvée in time. Other cuvées include an intense single vineyard Chardonnay from Vertus and also his new single vineyard old vines oak fermented Pinot Meunier saignée rosé! Thierry's son – Aurelien – now works in the family business, and is the catalyst for expanding the terroir boundaries. The family runs a wonderful 3 level Gite – self serviced holiday accommodation – Gite Mont Felix - which is just about always booked out by Belgians! Also they have finally renovated a new Gite next to his bio-dynamic vineyard. This is quite luxurious, and can house up to a dozen people. This years cuvées are even better, and can no longer be ignored.

The Champagnes of Thierry Laherte are an absolute bargain for the price – but are no longer undiscovered. Stephen Tanzer gives a glowing review to the entire range – so availability may get scarce and prices may rise. Damn! Thierry's real problem is that Chavot is regarded as an unfashionable village – being a stones throw away from Cramant, means that tourists and media flock to the popular villages and bypass him. But as the word spreads – Chavot will achieve the fame that it deserves.

The global climate change is an issue that concerns all the young vigneron.



The vital essence that drives great Champagne is the underlying acid structure. This gives the wine elegance, finesse, purity and creaminess. Research into the older varieties may uncover information about varieties that produce more acid, thrive in different soils and yield less. Also Aurelien is already blocking malo-lactic fermentation for certain parts of the cuvées – to preserve freshness and vivacity.

Laherte NV Brut Tradition

A wonderfully complex style, very smartly vinified and blended with components from 2005 and older reserve wines. 60% Pinot Meunier, 30% Chardonnay and 10% Pinot Noir. 40% has been partly aged in large old oak barrique. Oh so elegant and complex - there is real spice here with beautiful length and structure - lovely acid and finesse. The subtle oak adds a hint of citrus to a complex palate. A real bargain in terms of quality. Also Aurelien is searching to preserve the acid and freshness in this cuvee, and is hence blocking the malolactic fermentation for about 30%. Dosage of 7g/litre using 'must concentrate'.

\$44.00 pre-arrival Code: 3532



Laherte NV Brut Rosé

Made from 10% Chardonnay with the remainder a blend of Pinot Noir and Pinot Meunier from the villages of Moussy, Pierry and Chavot. Blend of 2005, 2004 and 2003. This rosé is made by the addition of red wine - 12% barrel matured Pinot Noir. Sour cherries and cedar intensity. Keeping in style with the Laherte range - so very complex and subtle. A classic style with delightful red fruits and spice. A great success last year. Beats the pants of the big house pinks that we see on retail shelves. Dosage 8g/litre.

\$51.50 pre-arrival Code: 5744



Laherte NV Blanc de Blancs Brut Nature

Aged in large and small barrels - from a blend of 2005 and older reserve wines. The minerality of the unique terroir is allowed to explode on the palate - citrus and lime zest with piercing acidity - this may now be the best 'extra brut bone dry' Chardonnay on the market. This is a new cuvée so at this stage we only have a tiny allocation. Inspiring Champagne!

\$52.50 pre-arrival Code: 3718



Laherte Les Vignes d'Autrefois Extra Brut

Another new cuvée from Aurelien - 100% pinot meunier from vineyards planted between 1947 and 1953. Grapes are picked up by hand when fully ripened and pressed in a traditional vertical press. Alcoholic fermentation occurs in 4 year old barrels from Burgundy. Frequent stirring of lees and the malolactic fermentation is blocked. Amazing minerality here - this has the mouthfull and citrus of chardonnay - with just that extra red fruits that the meunier can impart. Great wine from a great young winemaker. Very limited. Disgorged by hand. This is predominantly from a single vintage - 2004 - but overtime Aurelien will incorporate some reserve wines.

\$66.50 pre-arrival Code: 3719





Marie-Noelle and father Daniel cultivate 10ha of vines in Villers-Marmery 1er Cru (Chardonnay) and Verzenay, Verzy Grand Cru (Pinot Noir). The original Henriet family specialised in Champagne production whereas the Bazins were grape growers – and now four generations later, father and daughter are producing some sensational Champagne from Grand Cru and 1er Cru vineyards in some of the best locations in the Montagne de Reims. 80,000 bottles are produced annually with 40% going to the Swiss, Italy, England and U.S.



Phare of Verzenay Museum

The commune of Villers-Marmery is very famous for its unique clone of Chardonnay – but for this offer our focus is more on the excellent quality of Pinot Noir from Verzenay and Verzy Grand Cru. Verzy and Verzenay are directly next to each other and enjoy an east to north-easterly aspect at a height of 140-220 metres. These are prestigious vineyards indeed with Krug, Bollinger, Taittinger, Laurent-Perrier, Veuve Clicquot, Moët et Chandon and Roederer owning vineyards, and buying as many grapes as they can. Many of the big houses have huge pressoirs in these villages – such is the importance of maintaining the quality at the highest possible level. Transporting grapes huge distances can damage the outer grape skin layer, and hence affect the quality of the pressed juice. Vinification is classic in tank, no oak is utilised and malo-lactic fermentations are blocked for all cuvées.

The Pinot Noirs are vinous with pepper, iron, mineral and gunpowder aromas – and these characteristics are essential to the great Krug, Bollinger and Roederer prestige cuvées. In Verzy and Verzenay more than 80% of the vineyards are planted to Pinot Noir with the remainder being Chardonnay. Unfortunately many growers followed ‘market trends’ in the early 80’s and started using more and more Chardonnay in their cuvées – in an attempt to produce fresher commercial styles. Now the trend is being reversed and we are seeing more Pinot dominant styles emerging. Henriet-Bazin was never one to follow trends, and has always allowed the terroir to dictate what grape

variety should be planted.

The entire range of Champagnes is a pure delight – so much so that we have obtained some of their other sensational Grand Cru cuvées.

Henriet-Bazin Brut Grand Cru Blanc de Noirs.

100% Pinot Noir from 2005 and 2004 from the great black grape villages of Verzenay and Verzy. Average vine age here is 26 years with a low dosage of 8g/litre. Colour is a pale bronze with a shimmering fine mousse, nose is classically terroir – red fruits, minerals and gunpowder. Palate continues the aromas along with hints of brioche. Finish is subtle and persistent. A classic and rare Grand Cru Blanc de Noirs from arguably the most important and famous of all the villages in the Montagne de Reims. This really does have hints of Bollinger and Krug about it. Perfect with roast spatchcock stuffed with dried fruits such as prunes and apricots, and great with a soft sheep or goat cheese. This is our second shipment of this cuvée this year. Very popular.



\$51.50 pre-arrival Code: 4111

Henriet-Bazin Brut Grand Cru Rosé NV.

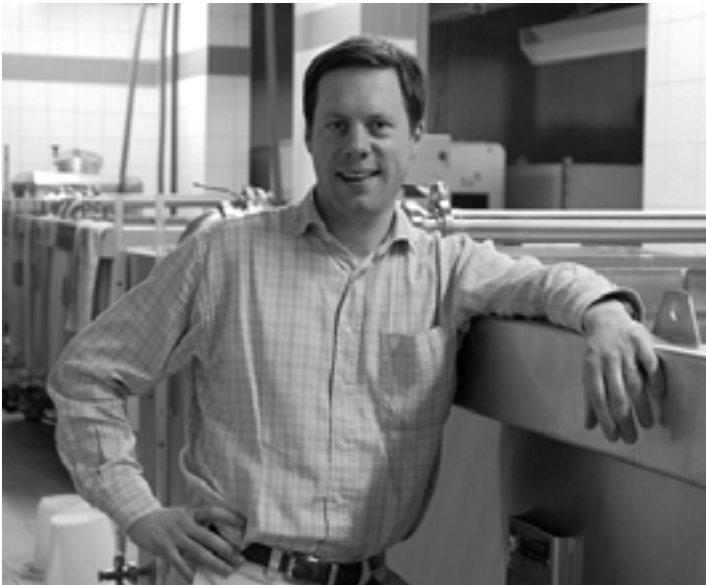
50% Pinot Noir and 50% Chardonnay from a blend of 2005 and 2004 reserve wines. This rosé is made by the addition of red wine. In this case by the addition of 20% old vines Pinot Noir from Verzenay. There is an abundance of strawberries and other red fruits – counterbalanced with great acid and oodles of smoky Pinot Noir aromas. Dosage of 8g/litre. This cuvée has been impossible to obtain but we reserved some way in advance. A classic.

\$54.00 pre-arrival Code: 4137



Launois Pere et Fils

Le Mesnil-sur-Oger – Cote des Blancs
22 hectares



Benoit Marguet in the new cuverie



Bernard Launois

Bernard Launois makes a sophisticated and elegant range of classic Le Mesnil-sur-Oger Chardonnay. Established in 1872 and now 36 ha in size with 22 ha of vineyards in Le Mesnil-sur-Oger, Avize, Oger and Cramant, and 14 ha of vines in Sezanne. 22ha is bottled by the family with the remainder being sold off. Viticulture is all certified organic – average vine age is high and picking here is always a week later than other growers, as Bernard is searching for full ripeness and maturity. The vinification style is classic in flat bottomed stainless steel tanks, leaving the wines to enrich on their lees for much longer than usual. Bernard is one of the best producers in Le Mesnil-sur-Oger – most Champagne journalists say he is the best after Salon! His wines have been impossible to procure in the past, with 80% of bottles going to local clients, with the remainder to Netherlands and Japan, but finally we are managing to secure tiny but reasonable quantities. A little is better than nothing! The style here is for purity, intensity, weight and finesse.

Bernard is a warm and gentle personality who always finds the time to talk to passing visitors. Daughters Severine and Caroline, along with husbands Benoit and Franck, are pushing the family business to new levels of greatness. Severine is married to Benoit Marguet from the, as of now 'defunct', Champagne Marguet-Bonnerave in Ambonnay. Benoit has recently started up a new negociant business called 'Marguet Pere et Fils'. So not only does Benoit manage this new 'negociant' he is also responsible for vine propagation at Launois. He is currently working on a project to use best cuttings material from their own very old vineyard plots to replace dead vines. Monsieur Marguet has worked as far away as Washington State and is interested in biodynamics and geo-biology. Bernard has established a delightful wine museum in the cellars of his property, with many artefacts from years gone by. Always a joy to visit when touring around the region – naturally the museum tour is followed by a tasting.

The family has been busy over the last few years building a new cuverie in the flat pastures just east of Oger. They have had to sell some grapes to finance the construction – which has meant there has been less wine to spread around. Also they have sold off their old cuverie in Avize to Eric de Sousa, for his new negociant business. This new facility has finally

been completed, and now production can scale up as less grapes are sold off. This means we will get larger allocations of these classic Champagnes. Demand for Launois Champagne is very high. Having been discovered many years ago by the Swedish Champagne guru Richard Juhlin, means that the Swedes get a huge allocation. Launois really made its mark at a huge '2000 Millenium Tasting' of all the great cuvées going as far back as 1928. The Launois 1990 Special Club was rated as the 'best 1990' beating the likes of Selosse, Salon, Crystal etc. We are pushing hard to increase our allocations but it is not easy – every last bottle is reserved – every last bottle is pre-sold. The style at Launois is at the richer end of the spectrum – with longer lees contact in tank, adding much more weight and complexity compared with Cazals or Moncuit. When we tasted in May of this year, all the base wines for this years production were still in tank – maturing and gaining that tiny amount of complexity that Bernard and Benoit are looking for. The new facility has three presses and they contract press grapes for Moet et Chandon during the vintage.

There has been a bottle and label change across the range – necessitated by the fact that an unscrupulous pretender by the name of 'Leon Launois' in the same village has been masquerading his wines as 'Launois Pere et Fils'. Rather than fight them in the courts – Benoit has revamped the range, with a copy of the 'original' family designed ancient Champagne bottle, and a new elegant label.

Launois NV Cuvée Reserve Grand Cru Blanc de Blancs.

Blended from 2005 and 2004 with some older reserve wines, all Grand Cru Chardonnay predominantly from Le Mesnil-sur-Oger, with Cramant, Oger and a little Avize. Racy and elegant with typical Le Mesnil wet stone, yet still showing richness, weight and intensity thru the extended lees contact. Mousse is gently foaming and very persistent. An absolute classic Le Mesnil! Perfect as an aperitif, and a sensation at the tastings held across Australia. A real favourite and demand always exceeds supply. Restaurant 'Vue de Monde' would take all of this if we let them! Ezards have been pouring this by the glass also. We can never get enough of this cuvée.



Code: 3533 \$50.50 pre-arrival

Launois 2004 Grand Cru Blanc de Blancs.



Pure Le Mesnil-sur-Oger and Oger from an excellent Chardonnay vintage. There is the familiar wet stone austerity typical of the terroir and citrus toast overtones. There is purity and subtlety all encompassed in the classic overt vibrancy that makes wines from this village so special. Amazingly tight and very intense – almost nervous. The 2004 vintage was very successful in the Cote des Blancs, – tight and piercing with hints of richness and opulence with just a gentle notion of tropical fruits. Demand very much exceeds supply so we will have to ration this cuvée – 3 bottles maximum per customer. Mid slope vineyards in Le Mesnil, Oger, with Lieux dits such like Les Corroies, Les Tartelettes, Belles Voies, Moissonnière, Les Chétillons, Derrière la Maison – all well exposed parcels, with age between 20 to 50 years.

Code: 4114 \$56.00 pre-arrival 3 bottle limit.

Launois NV Cuvée Mesnil Quartz Grand Cru Blanc de Blanc.

Blended from 2005 and 2004 with some older reserve wines, all Grand Cru Chardonnay from Le Mesnil-sur-Oger, Cramant, Oger and a little Avize. Previously known as 'Cuvée Sablé' – but the name had to be changed due to copyright issues with another producer who already had a 'Sablé' – Aubry. This has a similar overall make up as the cuvée reserve but the 'pressure' here has been reduced to 'cremant' style at 4 atmospheres – making this a little more delicate and subtle – a delightful adjunct to great seafood and as an aperitif. Unctuous and persistent. A classic and only made in small quantities. This is a very popular cuvée indeed. Limited.

Code: 5746 \$51.50 pre-arrival 6 bottle limit.



Launois 2002 Cuvée Maxime Grand Cru Blanc de Blancs.

This is a very rare cuvée produced in tiny quantities to celebrate the birth of Bernard Launois' grandson Maxime in 2000. Nervous and taught with great precision and vibrancy. Minerals and citrus in abundance with huge length and intensity. Only slightly below the quality of the Special Club but a different style. Produced from a few hectolitres of the very best vineyard parcels used for the regular 2002 vintage (Les Corroies and Les Chétillons), plus a few hectolitres from the Cramant and Oger vineyards used for the Special Club . A sensational cuvée and we must ration this to a maximum of 6 bottles per customer. Classic 2002 intensity and vibrancy.

\$60.00 pre-arrival 6 bottle limit. Code: 4143



Launois 2000 Special Club Grand Cru Blanc de Blancs.

Made from two plots of very old vines, one in Grand Cru Cramant planted in 1952 and one in Oger planted in 1947. The 1999 version of this was ripe and exotic whereas the 2000 is tight and spine tingling. This cuvée has so much power and weight that Bernard prefers to give it less time on lees than his regular vintage cuvée. He believes that aging the wine on cork produces a more complex age worthy wine than extended aging on lees. But then again this has had 5 years on lees any way! Minerals, wet stone, tangerine, walnuts and hints of brioche and herbs. Classic for the cellar but try one now to see what great Champagne is all about. Often compared to a young Salon. Always in very high demand with direct clients and Michelin rated restaurants. We only have a few cases so we need to ration this to 6 bottles per customer

\$72.00 pre-arrival Code: 5745 6 bottle limit



There are strict rules and regulations that members of the 'Special Club' adhere to. Alcohol, acid, concentration and flavours are all parameters. The 'vin clairs' or 'wines in tank' are tasted by a panel of judges, and approval needs to be given to allow the bottling to proceed using the authentic squat Special Club bottle. When the finished wine is ready for release, it is tasted again before it is allowed to be sold as the Special Club. If the wine fails the 'vins clair' tasting, it needs to be used as a reserve wine, or if already in bottle, opened, emptied and used as reserve wine. Often the grower may fail the 'vin clairs' tasting, but only once has a grower been asked to empty all his bottles.



Jean-Paul Hebrart runs this property, and is one of the super growers in this very much under-rated village. Mareuil-sur-Ay is rated at 99% so is technically a 1er Cru, even though it is right next door to Ay, and there are many experts who believe it deserves true 100% Grand Cru status. It is home to Billecart-Salmon and the also the famous Philipponnat "Clos des Goisses" vineyard at the extreme eastern end. The style here is similar to Ay, but with maybe a little more minerality and finesse. Also Jean-Paul has some great Chardonnay in Chouilly and Oiry, with a very high average vine age. Quality is at a very high level, to the extent that Jean-Paul supplies some grapes to Bollinger. Annual production from 13.5 ha of vines is 90,000 bottles.



As luck should have it, Jean-Paul is married to Isabelle Diebolt – daughter of Jacques Diebolt from Cramant. The vineyards are spread across Ay, Mareuil-sur-Ay, Avenay Val d'Or, Bisseuil. They also possess some prestigious Grand Cru Chardonnay vineyards in Chouilly and Oiry on the other side of the Marne. Dosages are low and the terroir is allowed to shine. Jean-Paul is a sensitive and gentle person, who always finds the time to look after his many passing customers, especially since the cuverie is directly on the main corner leading across the Marne river! He is also a member of the 'Club de Tresors,' and produces a sensational 'Special Club' Cuvée. Other cuvées are a Prestige and a Rosé. Only a small quantity of Jean-Paul's Champagnes get to the export market – the remainder gets consumed by the French! Jean-Paul took over the running of the estate in 1983, at the age of 19. Jean-Paul is also developing a new cuvée – a small barrel matured blend of Ay Pinot and Chouilly Chardonnay. As yet he has no name for it, but it will be available end of next year or early 2011.

Marc Hebrart NV Cuvée Reserve 1er Cru

80% Pinot Noir from Mareuil-sur-Ay, Avenay Val d'Or and Bisseuil and 20% Chardonnay from Oiry and Chouilly. A blend of 2005 and 2004 with reserve wines from 2003 and 2002 - all from vineyards with an average age of 24 years. This rests on lees (sur lattes) for 24-30 months. Dosage 8g/litre. The style here is for purity and elegance. There are delightful piercing citrus and floral overtones – with just a hint of hazelnut. The palate is perfectly balanced with a super intense mousse. An excellent aperitif-food style. We drank this a number of times – with consistently high scores and we were constantly amazed at the quality for the price. This wine is certainly indicative of the quality of the 2002 vintage in Champagne. This cuvée is a little richer and spicier to previous releases due to the ripeness of the 2003 vintage component in the blend as well as a larger proportion of their mature, reserve wines.

Code: 3534 \$46.20 pre-arrival



Marc Hebrart NV Cuvée Rosé 1er Cru

50% Pinot Noir from Mareuil-sur-Ay, Avenay Val d'Or and Bisseuil, 50% Chardonnay from Oiry and Chouilly. 50% from 2005 and 50% from 2004. This rosé is made by addition of 10% red wine from Mareuil-sur-Ay – from the great 2004 vintage, which has been aged in small oak barriques. Dosage 6g/litre. This is a sublime cuvée which Jean-Paul has only sold in France and Japan. The Japanese take more than half of his entire rosé production and in fact, they love their rosé so much, that often they order their rosé and have it air-freighted immediately! Good sushi cannot wait! We are indeed privileged to receive a tiny allocation. Thank you Jean-Paul!

Code: 5722 \$49.50 pre-arrival



In the very heart of the Champagne region between Reims and Epernay is located the home of Raymond Boulard. The Boulard family has been tending their vines for five generations, since 1792. They own 10.25 ha of vineyards in seven villages and grow the three classic Champagne grape varieties. Francis Boulard looks after the vineyards and vinification, and brother Dominique looks after the bottling and maturation. These are fastidious and passionate vigneronns whose attention to detail can only be described as awesome. Because of the numerous terroirs farmed by the Boulard's they can offer quite a unique range of truly artisan Champagnes.



The vine growing at Champagne Boulard is all about respect for the environment and real passion to preserve the terroir. The dedication to producing optimal quality fruit is staggering. Organic manuring and organic conditioning by using the fresh bark of broad-leaved trees and bovine manure. Manual training of the vines on wires for a good separation of shoots and bunches. During summer, partial hand thinning of the leaves - aeration of bunches on the eastern side of the vines. Partial picking if necessary & short pruning. Manual harvesting "late" to allow for optimum ripeness and maximum aromas and hence less necessity to chaptalise. Very selective picking of the grapes. Deep ploughing of the soil after the harvest. Older Burgundy barrels are used for Pinot Noir and Bordeaux barrels for Chardonnay. Natural yeasts or selected dry yeasts in case natural ones do not work. Malolactic fermentation may or may not be avoided depending on the style of the cuvée. Dosages are kept low and only "must concentrate" is used for the dosage NOT sugar. Avoiding fining and filtration. Battonage in the barrels. Phew, it's a long list and it is a very much condensed version! The dedication to the vineyard and wine making is truly "Artisan".



Raymond Boulard Cuvée Reserve Brut.

A delicate blend of 50% Pinot Meunier, 30% Pinot Noir, 20% Chardonnay (all from 2005 vintage) with 20% older reserve wines which have been aged in 225 litre oak barriques. Average age of the vines is 25 years. Dosage 7gm/litre. Clean and fresh with hints of smoke and apple along with the added richness of the Pinot Meunier. Micro-fine mousse that pierces the tongue. Palate lingers for an eternity. This champagne is ideal for any celebrations or will work well with shellfish and simple fish dishes. A truly complex cuvée and a credit to the amazing talent of Francis!

Code: 3494 \$47.30 pre-arrival

Patrick Le Brun is a fastidious producer whose Champagnes are classic examples of Avize terroir. We first came across his wines over lunch with an English Champagne importer at a delightful little restaurant near Le Mesnil - Auberge Saint-Fergeux in Gionges – just up behind Le Mesnil in the hills. Prices for food and wines are very reasonable and we tried the Le Brun Selection and a Launois Cuvée Reserve. We were simply bowled over by the quality of the Le Brun Champagne – equal in quality to the Launois but different in style.



Our English friend made an appointment to visit Le Brun the next day and we visited one week later. This is a very serious grower – Patrick Le Brun is the president of the Syndicat General des Vignerons (SGV). This is a position which is elected by the growers. The SGV's main tasks are to defend the appellation, provide technical assistance, set standards policies and procedures and represent the growers at a national and regional level. Needless to say – to be elected to this position you have to be a damn good wine maker and command respect from your peers.

Patrick used to export very little Champagne – most going to direct customers and restaurants. But with three sons going thru the Lycee wine school – Patrick realises that he needs to expand his markets and create an ongoing legacy for his next generation. The entire range of Champagne is extra-ordinary and we have reserved some sensational 1998 and 2000 old vine cuvées for shipment later in the year.



\$45.50 pre-arrival
Code: 5932

Le Brun Servenay Brut Selection Avize Grand Cru

100% Chardonnay being a blend of 50% 2005, 20% 2003, 20% 2002 and 10% 2001. This particular cuvée is always a blend of 4 vintages – and good ones at that. Fermentation is classic in tank and the malo-lactic fermentation is blocked. Rich and tight, very complex with oodles of Avize spice – coupled with subtle overtones of white fruits. There is purity and weight and the lack of malo-lactic fermentation adds a level of finesse and freshness which makes this a great aperitif or food style. This is primarily from Avize with a little Cramant (vineyard right on the Avize border) and a little Oger. The 'Wine Advocate Advocate' December 2008 issue rates this at 90/100. *'a serious, weighty wine endowed with notable richness and depth. This powerful Champagne offers layers of mineral-infused Chardonnay fruit with superb length on the palate and remarkable harmony..'* This is such a great Champagne – Rockpool in Sydney are pouring this by the glass.



Le Brun Servenay 1998 Avize Grand Cru Vieille Vignes Blanc de Blancs

Spice and toast with massive length here. Great perfume and weight – approachable now and drinks perfectly. 1998 was a great year for the Cote des Blancs. The 'Wine Advocate Advocate' December 2008 issue rates this at 92/100. *'a creamy textured expansive wine with a sweet core of perfumed fruit that blossoms on the palate..'* This is quite awesome! Limited so be quick.

\$51.00 pre-arrival Code : 3720

Le Brun Servenay 2000 Avize Grand Cru Vieille Vignes 'Exhilarante' Blanc de Blancs



This is the super-duper cuvée of the entire range. Patrick would normally make this into the special club – but he had some extra-ordinary material to work with and wanted to create something much greater than what 'the club' would allow him. Along the lines of the 1998 V.V. but with much more minerality and zest – piercing length with exotic Avize terroir character. If the 1998 V.V. gets a rating of 92/100 this would have to be 96/100 ! Very limited.

PS. Also we have a very small allocation of some Magnums of a 100% Grand Cru Blanc de Blancs Cuvée Diaphane Prestige which is a 50%/50% blend of 1996/1997. Very limited. (\$116.50 PER Magnum Code: 3722)

\$59.00 pre-arrival Code: 3721

Jean Vesselle

Bouzy – Montagne de Reims 11 hectares



Bouzy is famous for its Pinot Noir. Compared to Ambonnay, it is more mineral and has less macerated red fruit character. There is a certain nervous edge to the wines. Large in overall structure, maybe even robust with smoky bacon overtones but there is still an under-lying elegance, acid and mineral kick that concentrates all the flavours.

The Vesselle family have been vigneron in Bouzy for 300 years and farm 11 ha of vines in two parcels. All Grand Cru with 90% Pinot Noir and 10% Chardonnay. Delphine Vesselle carries on the family tradition after her father passed away at an early age in 1996. After 6 years at "lycée viticole de la Champagne" she did work experience in South Africa, Australia and Japan. The wines show their Pinot Noir heritage but there is a subtlety and elegance which makes the entire range of Champagnes very enchanting. We feature two great rosés in this unique offer.

Changes are underway in the cuverie with a redesign and extension allowing room to store wines in bottle for longer and also to allow for more oak. Delphine's husband David is the technocrat – bringing new ideas and innovation into an already top performing property. David is the black sheep of the family being from a grape growing family in Chouilly – he has adapted very quickly and is open to new ideas and tastes widely across all wine styles from all countries. He is now the driving force behind this leading producer in Bouzy.

One of the highlights of the entire Jean Vesselle collection is the unique 100% Pinot Noir Champagne "Le Petit Clos" made from the .0822 acres which constitutes the little walled area next to the winery in Bouzy. This tiny micro-climate allows the grapes to be picked at optimal maturity, then vinified and stored in small oak barriques from Meursault using natural yeast, no fining, no filtration, battonage and no malolactic fermentation. They only make one or two barrels of this. The quality of this remarkable cuvée is testament to the wine making passion of Delphine and David.



Jean Vesselle NV Brut Rosé Œil de Perdrix Bouzy Grand Cru.

This cuvee is a re-discovery of a traditional rosé style. The story goes that every time a new press is installed in the winery, some special bottles of Champagne are buried in the new concrete. When Delphine Vesselle's father unearthed bottles that his grand father buried during their last press upgrade, they were amazed to find this amazing pale rosé style. Checking back thru the archives they discovered that this was made from very ripe low yielding pinot noir which was pressed very slowly so as to extract and keep the pink colour. Utterly delighted by this style, Delphine has continued the tradition of this authentic cuvée. 100% Pinot Noir with a dosage of 5g/litre. Colour is a gentle pale salmon, hints of smoke and red fruits, apple and cherries. An elegant aperitif style. A few Sydney restaurants have fallen in love with this special rosé and Ezard and Juliets in Melbourne pour this by the glass. Blend of 2005 + reserve wines.



**Price \$47.20 pre-arrival
Code 3434**

Jean Vesselle NV Brut Rosé Bouzy Grand Cru.



This is a true rosé produced by maceration (saignée) method. After a 36-48 hour maceration on the grape skins - the must is pressed and fermented in tank. Vines are 30 years of age, 100% Pinot Noir with a dosage of 9g/litre. A classic style with typical Bouzy aromas of smoke and apple, along with small red berries, with a very fine persistent mousse. The palate has sour cherries and strawberries in abundance, all sitting in perfect balance. A complex rosé and a bargain. This style of rosé beckons for grilled tuna, quail, duck, chicken or veal. Blend of 2005 and reserve wines.

Price \$49.00 pre-arrival Code 3622

Gaston Chiquet

Dizy – Marne Valley
22 hectares



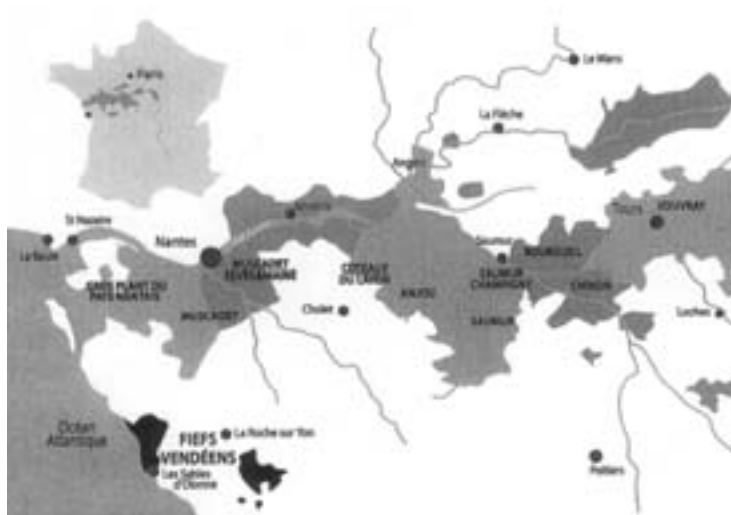
Gaston Chiquet Brut Tradition NV.

A blend of 80% 2005 and older reserve wines. 35% Chardonnay, 20% Pinot Noir and 45% Pinot Meunier with a dosage of 8.8gm/litre. This is a delightfully round and balanced cuvée with a persistent and elegant mousse. Colour is a straw gold, aromas of brioche and apple leading to a complex and unctuous palate, no doubt enriched by the quality Pinot Meunier component. Always an approachable rounder style and perfect as an aperitif or with any seafood or white meat. A bargain.

\$47.00 pre-arrival Code: 3417

Wandering through the Barossa
Was an unprepossessing old josser
But he did know his wine
When they asked him to dine –
A welcome free loader and tosser!

MAREUIL SUR LAY DE LAY



MOURAT ROSE IS BACK IN TOWN!!!!

O.K. I apologise, so I didn't order enough Mourat Rosé, yet again! Well we have remedied the situation by ordering twice as much stock. Now it's over to you this time! If this is not one of the juiciest and succulent Rosés I have encountered then I will eat a bottle of it. Take a look at the location of Mourats vineyards which is only a part of the story. The maritime climate created by nearby Atlantic ocean creates a dramatic backdrop as one stares out of the window of their stunning and medieval chateau. Toss in the exotic mix of three impressive red grapes - Negrette, Pinot Noir and Cabernet Franc and you have a Rosé bursting with strawberry and blackcurrant fruit combined with just enough acidity to retain freshness and *vive* to the palate. I strongly urge anyone going to France to plan a visit to this impressive location as the drive takes in most of the famous scenery of the beautiful Loire valley.

Well, I have responded to your many requests and we will have enough Rosé to take a bath in??? For those of you that have not tried this marvellous wine then here is a chance to rectify such a horrible oversight!!

MOURAT 2008 COLLECTION ROSE
CODE: 3711 \$19.50/BOTTLE pre-arrival





MAS DE CADENET - PROVENCE ROSE

I seem to have gone mad on Rosé at the moment. And why not?? It is now the fastest growing wine style in the world at present!!! The funny thing is, I have never shipped a Provence Rosé and for the life of me I don't know why? I have tasted scores of them over the years and can honestly say that I have never had a bad one. They just don't make average Rosé in Provence thus the average quality is just so good **AND** the prices are absurdly cheap!!! Therefore, over the past year I have been searching for a Provence Rosé to overcome my complete oversight of shipping this lovely wine style.

One does not sip Provence Rosé, one just gulps and gulps some more. It evaporates in your glass!!!

Always ripe and zesty with red berry fruits delicately poised and never too acid or hard – just soft and juicy. Mas de Cadenet have been making Rosé for 6 generations so if they don't know how to make the real article then they had better give up.

What can I say?? I am an idiot for not shipping a Provence Rosé any sooner.

MAS DE CADENET 'ARBAUDE' 2008 ROSE

CODE: 3712 \$18.00/BOTTLE pre-arrival



*A gullible girl of Waroona
Went for a cruise in a schoona
But out of the blue water
The skipper caught her
And yanked her under his doona.*

HIP, HIP HOORAY!! I HAVE FOUND A RARE BEAST!!! A 'REAL' CHABLIS!!!

DOMAINE MILLET

As you well know I continue to find it more and more difficult to find real live Chablis. Domaine Millet is somewhat of a newcomer to Chablis as Monsieur Millet decided, at the ripe old age of 21, to leave his native Loire to search for a farm in the Yonne valley to farm cereals and poultry. In 1980 a Mr Creuseveau, from whom he rented certain lands, advised him that his land was eligible to grow AOC Chablis. Our Monsieur Millet decided he would switch from cereal farming and begin growing grapes, of which he had little knowledge. However, he proved to be a quick learner, quickly planting 9 hectares of Petit Chablis to later plant an additional 3.70 hectares of Chablis AOC then 1 hectare of Premier Cru, Vaucoupin. Not a bad start? For some years Millet just grew the grapes and sold them to various growers until he finally erected his own vat room for vinification plus an area for eventual labelling of his own marque. In 1987 his son, Paterne joined him following viticultural training in Beaune, Burgundy. In 1998 Paterne was joined by his brother Baudouin who also gained professional training in viticulture and vinification. The team was now complete and in 2002 they launched their label onto the market. I only found them last year and was immediately impressed as it was authentic Chablis. No new oak just flinty, minerally fruit and crisp and precise showing the 'terroir' on their native land. What a great find?



DOMAINE MILLET 2008 PETIT CHABLIS

'A very floral aroma. The 'attack' is crisp with lively acidity followed by lime notes and mineral edge. No new oak intrudes just lovely lean and clean fruit. Balanced beautifully.'

CODE: 3713 \$22.00/BOTTLE pre-arrival

DOMAINE MILLET 2008 CHABLIS AOC

'Stoney, gravelly nose. Richer middle palate fills out the palate. The acid is there as is the flinty character of 'real' Chablis. Flowery and the flavour builds as one tastes. A delightful Chablis indeed!'

CODE: 3714 \$27.00/BOTTLE pre-arrival

LOIRE

DOMAINE JEAN PABIOT, POUILLY-FUME



The 2007 vintage for Sauvignon Blanc from Pouilly-Fume was much cooler, thus more traditional wines resulted. The acid levels were a shade higher than both 2005 and 2006 with more intense mineral edges and racy style. They literally scream out for a plate of oysters or some juicy crayfish or scallops! In fact the style of this wine takes me back to the very first time we shipped Pabiot's delectable Pouilly, some 25 years ago. When I reflect upon their wines I have always been impressed by their consistently high quality. We have only received compliments from many of you and as time has passed our customer list just continues to grow with each vintage. Many restaurants have had great success with the Pabiot label as their reputation just grows and grows. The 2007 wine will add more devotees I'm sure!

JEAN PABIOT 2007 POUILLY-FUME 'FINE CAILLOTES'

CODE: 3715 \$28.00/BOTTLE pre-arrival



*There was a young girl in Toorak
With morals deplorably slack;
She didn't think it rude
To go around in the nude
Waving a small Union Jack.*

CHATEAU L'OISELINERE, MUSCADET



Here is another Loire beauty! Gone are the days when Muscadet sometimes tasted like 'battery-acid'! The L'Oiseliniere (quite a tongue twister to pronounce) has changed all of that with delightfully ripe but lean fruit character more in the apple/grapefruit spectrum. Sure there is acidity there but not biting or raspy at all! Muscadet is now back in fashion with restaurants as the quintessential 'seafood' white that is affordable no matter how many Michelin stars an eatery possesses.

The grape used to make Muscadet has its origins in Burgundy where it is known as the Melon de Bourgogne. In fact there is still some of the variety grown in Verzelay, just near Chablis. Strangely, it is rarely grown outside of Burgundy and the Loire despite its high popularity throughout France, for decades? Here is an excellent opportunity to experience this lovely white wine that would be accentuated with a piece of King George Whiting or filleted Garfish, or both!

This is new stock from France as we ran out of stock a few weeks ago!!!

CHATEAU DE L'OISELINIERE 2007 MUSCADET 'SUR LIE' - CUVÉE LES ILLUSTRES

CODE: 9205 \$19.50/BOTTLE pre-arrival



BURGUNDY



MAITRE DE CHAIS - GILLES DE REMY

SPARKLING CREMANT DE BOURGOGNE - PAUL CHOLLET

Another of our favourites that are back in town! Made in the traditional Champagne methode using the finest Pinot Noir, Chardonnay and Aligote. Chollet are considered the best exponent of the Cremant (creamy) style of sparkling wine in Burgundy. Many growers simply send their base wines down to Chollet to have them convert the still wine into high quality sparkling wine. The base wines of both the Blanc de Blancs and the Rosé are from the 2005 and 2006 vintages so the quality is particularly high. The Rosé is very fragrant and full of strawberry fruit whilst the Balnc de Blancs is crisp and lively with very fine bubbles and refreshingly low *dosage* (sugar addition).

Both wines offer exceptional value, great as an aperitif, or just on it's own. We have had particularly success with Chollet's Cremants for weddings and birthday celebrations as they satisfy a broad audience of many tastes!

PAUL CHOLLET CREMANT DE BOURGOGNE BLANC DE BLANC

CODE: 3716 \$24.00/BOTTLE pre-arrival

PAUL CHOLLET CREMANT DE BOURGOGNE ROSE

CODE: 3717 \$25.00/BOTTLE pre-arrival



2006 RED BURGUNDY - TOP UP STOCK!!

We have secured a small, additional allocation of several 2006 vintage Burgundies from Vaudoisey, Tardy, Desaunay-Bissey, Sigaut, Amiot and Bart. We have included my original notes on each wine being offered for your convenience.

DOMAINE CHRISTOPHE VAUDOISEY

VOLNAY



Christophe Vaudoisey - Dressed for a Beaune fashion extravaganza????

'All of Christophes 2006 Burgundys were excellent and, as always, great value!'

DOMAINE VAUDOISEY 2006 VOLNAY 'LES MITANS' 1er CRU

'Deeper flavour and more persistent. Yes, soft and silky, but longer on the palate.'

CODE: 7093 \$54.00/BOTTLE pre-arrival

DOMAINE VAUDOISEY 2006 VOLNAY 'CLOS DES CHENES' 1er CRU

'Just when I thought 'Caillerets' was number one, the 'Clos des Chenes' chimes in. A dead heat.'

CODE: 7095 \$58.00/BOTTLE pre-arrival

DOMAINE VAUDOISEY 2006 VOLNAY 'LES CAILLERETS' 1er CRU

'Fabulous wine. This is now his most impressive P. Cru. Such power, spice and balance. Silky as well.'

CODE: 7094 \$62.00/BOTTLE pre-arrival

DOMAINE VAUDOISEY 2006 POMMARD 'CLOS MICAULT 1er CRU

'What a lovely wine. Certainly on the same level with 'Caillerets' and 'Clos des Chenes'. They have taken Pommard back to Volnay, as this is so soft, sweet and round.'

CODE: 7096 \$58.00/BOTTLE pre-arrival

*Said a lively old man of Katunga
Who had an insatiable hunga:
'The more I eat
Fish, fowl or meat
I feel younga and Younga and younga.'*



DOMAINE JEAN TARDY 2006 N.S.G. 'LES BOUDOTS' 1er CRU

I know that Jean Tardy (Guills Dad), regards this as his best wine, and other agree. Stephen Pannel from the great Pannel family of winemakers in W.A. and S.A. certainly agrees. Exquisite balance, but a power and sweetness I have not seen before. This is, again, more Vosne than Nuits. For Gods sake don't let that man move out of his native village. This is a sublime Burgundy, well above its appellation and a credit to the tradition of 'Boudots'. Even Jean thinks Guill has taken it to another level. A serious Burgundy!

CODE: 7151 \$99.00/BOTTLE pre-arrival

'A terrific range of elegant and refined Pinot.'



DOMAINE DESAUNAY-BISSEY 2006 BOURGOGNE ROUGE V.V.

'A dark, scarlet and vibrant colour. Sweet strawberry fruit nose with a stunningly soft and round palate. Great balance. I cannot remember tasting a Bourgogne Rouge from the barrel that has impressed me more.'

CODE: 7134 \$27.00/BOTTLE pre-arrival

DOMAINE DESAUNAY-BISSEY 2006 GEVREY-CHAMBERTIN 'V V '

'Deep colour again but gentle tannins and fine acidity. For the first time there is spice (cinnamon) and some fruit tannin to add more weight. A luxurious palate and so feminine for a Gevrey.'

CODE: 7136 \$56.00/BOTTLE pre-arrival



DOMAINE DESAUNAY-BISSEY 2006 VOSNE-ROMANEE

(Lieu-dit) 'Pre de la Folie' - 'Les Beaux Monts' & 'Aux Raignots'

'A classic Vosne style, silky, soft and pliable tannins and heaps of luscious red berry fruits all the way through the finish. An engaging village wine indeed!'

CODE: 7138 \$56.00/BOTTLE pre-arrival

DOMAINE DESAUNAY-BISSEY 2006 V-ROMANEE 'LES ROUGES' V.V. 1er CRU

'Extremely approachable right now. Always a 'fruit-bomb' and ever so luscious and silky. One of my great favourites and certainly one of Brunos signature wines. I love the style.'

CODE: 7139 \$73.00/BOTTLE pre-arrival

DOMAINE HERVE SIGAUT

CHAMBOLLE-MUSIGNY



'Herve excelled himself in 2006 and I know he loves the vintage greatly.'

DOMAINE H. SIGAUT 2006 CHAMBOLLE-MUSIGNY 'LES CHATELOTS' 1er CRU

'Thirty year old vines here. A Pinot of some substance, but is more feminine this vintage. It exudes the elegance of Chambolle wines, and is stunning in every way. The best 'Chatelots' Herve has made.'

CODE: 7169 \$77.00/BOTTLE pre-arrival

DOMAINE H. SIGAUT 2006 CHAMBOLLE-MUSIGNY 'LES NOIROTS' 1er CRU

Excellent imposing colour and shimmering in the glass. The nose is fragrant and highly scented. There is 30% new oak which adds weight and complexity but does not dominate the palate. The 25 year old vines give the wine more flavour and depth, and there is an engaging cinnamon note to the lush and feminine palate. This is a tremendous wine and well above Premier Cru quality. Fabulous from start to finish. One of the top wines I tasted from 2006. It has everything!'

CODE: 7168 \$76.00/BOTTLE pre-arrival

*A shearer's cook opened, at Shelley,
An oddly indigenous deli
With the wombat ragout,
The broiled jabiru
And, for pudding, the sugar-ant jelly.*

'Keep your eye on Domaine Amiot as it is emerging as one of the hottest properties in Burgundy. These 2006 wines were among the greatest of the vintage. Only a small lot available here, so BE QUICK!!!'

DOMAINE PIERRE AMIOT 2006 MOREY ST DENIS

'Flowery nose, with an elegant, fruity, ripe palate. Extremely pure and quite feminine.'

CODE: 7178 \$52.00/BOTTLE pre-arrival

DOMAINE PIERRE AMIOT 2006 M.S.D. 'AUX CHARMES' 1er CRU

'A fiery and vibrant deep ruby colour sets the scene for this beautiful Burgundy. Glorious weight of cherry/red berry fruits. Full of lush, ripe Pinot Noir, mouled into a very feminine structure. The tannins are soft and the acid non intrusive. The vines here are aged between 49-62 years of age, which accounts for the great depth and silky texture to this very impressive wine. This is one for everybody!!'

CODE: 7179 \$76.00/BOTTLE pre-arrival

DOMAINE PIERRE AMIOT 2006 M.S.D. 'LES RUCHOTS' 1er CRU

'This was a bit closed, but it illustrated fineness within a solid framework. My notes from 2007 indicated the fruit is there, and just needs bottle age. This is one of the flagship wines from this Domaine.'

CODE: 7180 \$79.00/BOTTLE pre-arrival



DOMAINE PIERRE AMIOT 2006 G-CHAMBERTIN 'LES COMBOTTES' 1er CRU

'Goodness, a deep purple colour indicates a ripe and full wine and the palate confirms this as well. A great impact of strawberry/cherry fruit that is round and velvety all the way through its intense flavour. What a charming and enthralling wine of the first order. Just irresistible!'

CODE: 7181 \$96.00/BOTTLE pre-arrival

DOMAINE PIERRE AMIOT 2006 CLOS DE LA ROCHE, GRAND CRU

'Jean-Louis exclaimed 'a salad de fruits' (fruit salad!). There is more structure here than the 'Denis'. The tannins are firmer, but the fruit is just so concentrated and luscious. This is a great wine and will get greater with time. One of the top three wines I tasted during my trip.'

CODE: 7183 \$120.00/BOTTLE pre-arrival



Domaine BART
Grands Vins de Bourgogne

'We had so many calls for this range following arrival and quick tasting. The Bourgogne rouge is just marvellous and such incredible value. Wines not to be missed!'

DOMAINE BART 2006 BOURGOGNE ROUGE

'Gloriously soft, gentle Pinot Noir essence. This is as soft as a Melbourne footballer! Such great value for a humble Bourgogne Rouge. Martin and Pierre you've done it again!'

CODE: 7202 \$25.50/BOTTLE pre-arrival

DOMAINE BART 2006 MARSANNAY 'LES ECHEZOTS' (LIEU-DIT)

'The spelling for this 'lieu-dit' (specific site) had to be changed, as it could be considered it was passing off for 'Echezeaux' which is a Grand Cru. However, great depth of ripe, red berry fruits, with a light spice and a very deep colour. Imparted by 30 year old vines.'

CODE: 7203 \$35.00/BOTTLE pre-arrival

DOMAINE BART 2006 MARSANNAY 'LES ST JACQUES' (LIEU-DIT)

'This was the first to finish its malo-lactic fermentation, so it was the most approachable of all the Marsannay village wines. Once again this is more complex and highly concentrated. Fine balance and lingering after-taste.'

CODE: 7204 \$36.60/BOTTLE pre-arrival

DOMAINE BART 2006 MARSANNAY 'LES FINOTTES'

'This particular vineyard is a bosom buddy of our mate 'Echezots' nestled high up the Cote (hill or slope). Consequently the wine possesses more acid and tannin which will require some time in the cellar. It is a beautifully constructed wine which lingers long after the wine is slurped. This little beauty finished off the impressive quartet of Marsannay village wines from Domaine Bart and for those 'toffy' Burgundy tasters, you are missing out on something quite 'special'

CODE: 7206 \$32.60/BOTTLE pre-arrival



PIERRE BART



MARTIN BART