

2004 Armand Rousseau Offer



The 2004 vintage was challenging to say the least. There was the treat of disease, rot, excessive yields and on top of that there was four hail storms. The saviour was the constant warm days/cool nights and lack of rain throughout September that allowed the grapes that were well tended to achieve good levels of sugar and phenolic ripeness.

Once again, this is a year that shows the difference between good domaines who spend the extra time in the vineyard during the difficult times. Those that did put in the effort have produced wines that are fresh, elegant, pure and well balanced. These Burgundies will age well, but will also have more immediate appeal than years like 1999 or 2001.

All wine notes are by Allen Meadows from Burghound.

Domaine Armand Rousseau

One of the senior estates in Burgundy, Armand Rousseau have an established reputation for producing the very finest quality, to which many others are benchmarked – in particular for perhaps the last 50 years, they have produced the finest available Gevrey-Chambertin. To quote James Turnbull from his book - Burgundy, the 90 Greatest wines – “The Rousseau Chambertin is one of Burgundy’s greatest wines... in a good cellar 30 years is possible.”

The team at Domaine Rousseau say that vintage 2004 “had its fair share of challenges but other than the hail, we did not suffer greatly from any of the various maladies that plagued certain domaines.”

2004 Gevrey-Chambertin: A very pinot nose of red berry fruit aromas combined with Gevrey earthy notes merges into supple, forward and delicious middle weight flavors that are sweet and already accessible. This is on the lighter side but really quite pretty. (86-88)/2007+

2004 Gevrey-Chambertin “Les Cazetiers”: (40 to 45 year old vines). This too is exceptionally elegant, indeed more than usual as the nose of the Cazetiers usually runs towards deeper register dark fruit and warm earth aromas but they are on the redder side of the spectrum in 2004 though they do evidence classic game and earth nuances. There is a bit more extract and structure as well as more mid-palate fat, all wrapped in a delicious, persistent and quite finely detailed finish. (88-90)/2009+

2004 Gevrey-Chambertin “Clos St.-Jacques”: Much brighter and higher register red fruit and mineral-infused aromas of surpassing complexity introduce delicious, intense and much firmer medium full flavors that culminate in a subtly persistent finish. This is refined and exceptionally pure and while it is on the lighter side, the focus, detail and precision is extremely impressive. Like the Ruchottes, this trades on elegance and refinement yet there is no lack of flavor authority despite the absence of raw size and weight. (90-93)/2012+

2004 Mazy-Chambertin: Here the nose is more deeply pitched with earth, game, iron, leather and underbrush aromas adding nuance to the bright red berry fruit notes that continue onto the very supple, indeed almost light flavors and there is slightly more structure than can be found with the Charmes. I like the complexity and precision as well as the overall sense of harmony but this is on the lighter side compared to its usual weight. (89-91)/2011+

2004 Charmes-Chambertin: There is a bit more aromatic complexity here and the nose is certainly prettier but somewhat surprisingly, it's not necessarily any finer nor is there more fruit concentration to the sweet, delicious and generous middle weight flavors that offer reasonably good depth but this is more solid 1er quality than a true *grand cru*. (88-90)/2010+

2004 Clos de la Roche: Earth and brush undertones mix with a really pretty and spicy mix of red and dark berry fruit aromas nuanced with anise and violet notes that continue onto the surprisingly forward and accessible middle weight flavours underpinned by very refined tannins and solid persistence. This too is on the lighter side and trades more on finesse than power though the finish has good pop to it. (89-91)/2011+

2004 Ruchottes-Chambertin - Clos des Ruchottes: This is a huge step up in quality with its deeply pitched nose of earthy, violets and truffles trimmed in a subtle touch of wood spice leads to cool, classy and refined middle weight flavors underpinned by a firm minerality that gives both lift and punch to the sparkling finish. There is real energy here and dazzling length and while it's by no means a big wine, it is an admirably harmonious and pure example. (90-93)/2012+

2004 Chambertin-Clos de Bèze: Like the Ruchottes compared to the prior wines, this is an immediate and clear step up in quality and breed with a densely fruit and superbly complex nose of spice, earth, ripe red fruit aromas, leather and underbrush that leads to rich, supple, elegant and pure flavors where the structure arrives all at once on the seriously long finish. This is not a big Bèze by the usual Rousseau standards yet the explosive finish and outstanding depth suggest that this will age well and hold for much longer. (91-94)/2012

2004 Chambertin: The difference between Chambertin and Clos de Bèze is sharply etched in 2004 as this is bigger, richer and more powerful though less elegant and with a more limited range of spices specifically and aromatic breadth in general. The medium full flavors are tight, precise and very pure with extraordinarily good punch and precision, all wrapped in a firm, dusty and linear finish. I particularly like the mouth coating quality of the flavors as there is ample dry extract here, which serves to perfectly buffer the firmly tannic spine. Outstanding stuff and while not a truly great Rousseau Chambertin, it's knocking on the door. (91-94)/2014+

Order Form

May 2007

Please return this order form via post, email or fax (details below) **by 11th May 2007** to qualify for this arrival pricing. Orders will be taken after this date, but the prices may increase.

A further discount of 5% applies for orders of one dozen or more (can be mixed)

Stock will be assigned on a first come first served basis, orders will be confirmed as soon as possible. We reserve the right to adjust any orders if stock runs out, but will notify you of any changes, prior to charging.

Payment terms

100% due upon confirmation of order.

Please note: some wines are very limited and may sell out. We are trying to secure more stock so if there is anything you would like, please mark it down and we will attempt to source it. We have indicated a maximum number you can order for some products, if you would like more please write it down and we will fill your request if stock is available.

A note on 2005 offer: Due to high quality and demand for the 2005 vintage in Burgundy, we will be offering first chance to buy Domaine Rousseau 2005 to those customers who support the 2004 offer. This does not mean you won't get any 2005 if you do not buy 2004 but you may not get as much as you would like.

		Pricing		Bottles Req'd
		<i>Arrival</i>	<i>Offer</i>	
Domaine Armand Rousseau 2004				
GEVREY-CHAMBERTIN 375ml		\$70	\$65	<i>sold out</i>
GEVREY-CHAMBERTIN		\$125	\$115	<i>sold out</i>
GEVREY-CHAMBERTIN 'Les Cazetiers' 375ml	Premier Cru	\$90	\$82
GEVREY-CHAMBERTIN 'Les Cazetiers'	Premier Cru	\$165	\$154
GEVREY-CHAMBERTIN 'Clos Saint-Jacques' (Limit 3)	Premier Cru	\$335	\$300
MAZY-CHAMBERTIN	Grand Cru	\$205	\$190
CHARMES-CHAMBERTIN 375ml	Grand Cru	\$105	\$100	<i>sold out</i>
CHARMES-CHAMBERTIN	Grand Cru	\$205	\$190	<i>sold out</i>
CLOS DE LA ROCHE	Grand Cru	\$230	\$215	<i>sold out</i>
RUCHOTTES-CHAMBERTIN 'Clos de Ruchottes'	Grand Cru	\$280	\$265	<i>sold out</i>
CHAMBERTIN CLOS DE BEZE (Limit 3)	Grand Cru	\$420	\$395
CHAMBERTIN (Limit 3)	Grand Cru	\$420	\$395
		Sub Total	
		Less case discount (5%)	
		TOTAL	

Name _____ Contact Tel _____ Contact Email _____

Payment Method <input type="checkbox"/> MasterCard <input type="checkbox"/> Visa <input type="checkbox"/> Diners <input type="checkbox"/> AMEX Number _____ Expiry Date _____ Signature _____
--