

Comte Lafon offer



Clive Coates says of Comte Lafon 'Quite simply, this is the best white wine domaine in Burgundy, and it also makes excellent red wines'. This of course means that the wines are in high demand and very hard to come by. However, when you do find them, and let them rest in bottle for a few years, you see what all the fuss is about.

2006 Monthelie "Les Duresses": A pretty and expressive nose of dark berry fruit and subtle earth aromas lead to round, rich, fresh, sweet and delicious flavors that are forward, supple and balanced. This isn't overly serious but it's impossible not to like for its fruit and generosity. (86-89)/2009+

2004 Volnay "Santenots du Milieu": (from 40 year old vines planted in shallow, high clay content soil sitting on a bed of solid rock). This is notably more elegant with a pretty nose of ripe red pinot fruit that complements perfectly the delicious, fresh and sweet mouth coating flavors that are really impressively refined and silky. Despite the low yields, this is not particularly dense though it retains a fine sense of balance and could surprise to the upside. (88-90)/2009+

2006 Volnay "Santenots du Milieu": (from 40+ year old vines planted in shallow, high clay content soil sitting on a bed of solid rock). This too is mildly reduced though it's instantly obvious even through the funk that this is a wine of refinement and class as the rich, full and sweet flavors offer lovely detail and a subtle minerality on the punchy, deep and long finish supported by relatively light but sophisticated tannins. I really like the balance here and this moderately fruit-driven effort should reward mid-term cellaring. (90-92)/2013+

2006 Meursault: (from a blend of fruit that includes parcels of villages vines in En la Barre and Lurales plus the usual declassified juice from young vines Genevrières and Charmes; in 2006, the 1ers comprise about 25%). This is a lovely combination of ripe orchard fruit and overt citrus aromas where the latter can also be found on the rich, naturally sweet and generous flavors that possess an undertone of finishing minerality on the persistent finale. (87-89)/2011+

2006 Meursault "Clos de la Barre": An expressive nose of orchard fruit, especially peach and apricot, combines with roasted hazelnut notes that continue onto the rich, full and admirably concentrated medium-bodied flavors that possess plenty of punch and verve on the mouth coating finish. Solid if not truly distinguished quality for its level. (88-90)/2011+

2004 Meursault "Charmes": (a blend of fruit coming from 35 and 75 year old vines all in Charmes Dessus, which is the best part directly below Perrières and abutting Combettes). A striking nose of elegance, refinement and subtle honey notes add nuance to the peach and floral aromas that introduce rich, round and sweet flavors blessed with superb focus and much more minerality than is typical for this cru. This is a seriously impressive effort and finer than usual as well. (91-93)/2011+

2006 Meursault "Charmes": (a blend of fruit coming from 35 and 75 year old vines all in Charmes Dessus, which is the best part directly below Perrières and abutting Combettes). This is quite a bit riper though there is no overt exoticism present with aromas of peach, spiced pear and apricot that merge into exceptionally rich and relatively big flavors blessed with ample amounts of palate coating dry extract that completely buffer the firm spine of ripe acidity and intense finishing minerality. This is balanced and driving with a linear finish that slowly fans out as it lingers. Superb. (91-94)/2013+

Comte Lafon		Retail	Available	Qty
2006	MONTHELIE Les Duresses 1er	\$115	1	_____
2004	VOLNAY Santenots du Milieu 1er	\$195	1	_____
2006	VOLNAY Santenots du Milieu 1er	\$250	1	_____
2006	MEURSAULT	\$190	1	_____
2006	MEURSAULT Clos De La Barre	\$220	1	_____
2004	MEURSAULT Charmes 1er	\$310	1	_____
2006	MEURSAULT Charmes 1er	\$330	1	_____
			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 _____
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