

2004 Burgundy 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 Francois Raveneau

Domaine Francois Raveneau is world renowned for their Chablis. They have holdings in the best vineyards and each year the wines clearly define their Terroir. The hallmark of Raveneau wines is purity and intensity, which is achieved as much by the work in the vineyards as it is in the winery.

2004 Chablis "Montee de Tonnerre": A ripe nose of orchard fruit, citrus and a lovely stony character highlights the big, powerful and intense flavors that possess excellent depth of material and perhaps the best complexity of any of these 1ers. This is a racehorse with firm acidity and terrific focus and it can compete with the *grands crus* in 2004. (90-93)/2010+

2004 Chablis "Vaillons": Here the nose is bright, elegant, spicy and redolent of citrus and lemon peel with subtle oyster shell and seaweed notes that precede intensely mineral and beautifully defined and pure medium full flavors, all wrapped in a tight, pure and long finish. This is really lovely stuff. (89-92)/2010+

2004 Chablis "Butteaux": This is strongly reduced and as such, it's almost impossible to read the nose though the flavors are reserved and tight but with good buffering fat and plenty of minerality on the impressively intense and persistent finish. I quite like the balance here and this should be capable of 5 to 8 years of improvement. (90-92)/2010+

2004 Chablis "Les Clos": A much more modulated background touch of wood frames an ultra pure and fine nose of wet stone, white flower, sea water and iodine and precedes delicious, full, detailed and impeccably well balanced flavors that are tight but long with a laser-like sense of focus and coherency. This too finishes with noticeable austerity yet there is real presence, indeed vibrancy here. The '04 Le Clos will require at least 5 to 7 years to really begin to open up but once it does, it should drink well for 15. (92-94)/2011+

2004 Chablis "Blanchot": Fairly strong wood spice and vanilla presently mark the nose and fight with the otherwise pretty white flower and floral aromas for center stage though there appears to be plenty of mid-palate density to the rich, round, intense and powerful medium full flavors that despite the richness, retain a fine sense of finishing detail. There is good minerality and fine balance but again at present, this is not noticeably better than the Montée de Tonnerre. (90-93)/2011+

2004 Chablis "Valmur": This is a much different, more classically styled nose with ripe but austere green fruit brimming with oyster shell and seawater bottom notes that introduce elegant, pure and sweet flavors all wrapped in a beautifully balanced and wonderfully detailed finish that also displays some austerity. This is built on a base of pungent minerality and will require ample time to come around. A Chablis lovers Chablis. (91-93)/2011+

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 Mazis-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+

Domaine Mongeard-Mugneret

The Mongeards are one of Vosne's oldest families. They have a large holding of land with vines in some of the best premier and grand cru vineyards in Burgundy. The Domaine puts a lot of effort into the vineyard so they can consistently produce wines of great fragrance, delicacy and elegance.

2004 Vosne-Romanée: (from a blend of Aux Réas and Les Violettes). A completely different nose of spice, earth and black pinot fruit aromas that lead to precise, edgy and again, flavors that have limited phenolic maturity, all wrapped in a finish that is tight and firm if not hard. Pretty enough but it's not going to seduce you. (85-88)/2009+

2004 Echézeaux: (from the climats of Echézeaux du Dessus and Les Treux and 75% new oak). The underlying material here is less ripe than the Boudots and while the nose is elegant and nicely expressive, the flavors are backward, very tight and rather awkward today. Curiously, despite the reserved state of the wine, it is delicious with a very edgy finish. My score offers the benefit of the doubt as this is normally quite a good effort *chez* Mongeard. (87-90)/2012+

2004 Clos de Vougeot: (85% new oak). More aromatically expressive and slightly riper with textured, precise and detailed flavors that are on the light side for a Clos de Vougeot and while there is nothing wrong with trading elegance for power, especially when there is good intensity like there is here, I worry when the phenolic maturity is limited. As with the Echézeaux, my score offers the benefit of the doubt that this will round out and deepen with moderate bottle age. (87-90)/2012+

2004 Grands-Echézeaux: A very attractive and notably complex nose of floral, spice and black pinot fruit and violet aromas complements intense, linear and balanced medium full flavors that offer good punch, moderate power and fine length. I like the style and harmony of expression but this phenolic maturity is barely sufficient. (88-91)/2014+

2004 Richebourg: (from vines adjacent to those of Domaine de la Romanée Conti in Richebourg proper; whole cluster vinification). An intensely floral nose leads to austere, understated, structured and powerful flavors of superior complexity and intensity, culminating in a very edgy, tight and borderline hard finish. The tannins are very prominent and while I admire the complexity and intensity, it's not at all clear that this will harmonize, particularly with the utilization of a whole cluster fermentation approach in a vintage where there was limited phenolic ripeness. (88-91?)/2015+

Domaine JF Mugnier

JF Mugnier is a tiny domaine with holding of only 4ha. Though the parcels of land that they have, including Musigny and Bonnes Mares, certainly make up for the lack of area. While even the village wine from Mugnier offers a great expression of top quality Burgundy that can age gracefully, the best wines are exquisite; beautifully aromatic and become ethereal with age. Sadly, demand is always far greater than supply.

2004 Chambolle-Musigny: (from two different parcels of vines, one located in the *premier cru* Les Plantes, which was planted in 1968 and the second from the *villages*-level portion of La Combe d'Orveau, 60% of which is young vines and the remainder is 40+ year old vines). A nose of ultra fine and pure red pinot fruit aromas combines with fresh, sweet and beautifully detailed flavors that are textured and long. This is really an exceptionally pretty wine and Classic Chambolle in both style and character. (87-89)/2009+

2004 Chambolle-Musigny "Les Fuées": (from 50 year old vines – this is Mugnier's favorite vineyard in terms of its fruit quality). This too is exceptionally elegant but slightly deeper with richer fruit nuances and hints of spice and earth that lead to briar and raspberry-infused flavors that are supple yet concentrated while remaining focused on the long finish that offers notes of violet and plum plus the classic Fuées minerality. Fine intensity here as well as impeccable balance. (88-91)/2012+

2004 Chambolle-Musigny "Les Amoureuses": (from old vines of an indeterminate age). A strikingly seductive nose of spice, hoisin and anise that adds nuance to the largely black pinot fruit aromas and continue onto the sappy, rich and mouth coating middle weight flavors that possess a bit more mid-palate fat and an explosive, fresh and harmonious finish. I particularly like the transparency here and this is an exceptionally stylish effort. (90-93)/2012+

2004 Bonnes-Mares: (50% of the vines were planted in 1980 and 1988, with the remainder planted in the '50s). As one would expect, this is a bigger wine that offers a bit more aromatic complexity with attractive aromas of violets, earth and cassis that precede racy, edgy and powerful medium full flavors that are direct, indeed even rather linear on the borderline stern if not hard finish. This is built to age and a wine that I doubt will be overly approachable young. (89-91)/2014+

2004 Musigny: A simply sublime mix of spicy, elegant, pure and sophisticated red and black fruit aromas that blend into supple, rich and again, extremely pure, indeed crystalline medium full flavors that are restrained and backward but not stern like those of the Bonnes Mares, all wrapped in a vibrant finish of exceptional intensity. This is superbly well focused and almost etches itself into the palate though the tannic spine is well buffered by plenty of mid-palate sap. (92-94)/2016+

Domaine Comte Georges de Vogue

This is the top domaine in Chambolle and they offer the best expression of it's top vineyard, Musigny. It has even been said by those who can find and drink the V.V Musigny that it is the best pinot noir in the world. All the wines produced by this domaine are impressive to say the least and certainly merit the attention of any serious Burgundy drinker.

2004 Chambolle-Musigny: (from vines in the southwest portion of the village and includes some declassified 1ers from Les Baudes and Fuées). Gorgeously pure and elegant red pinot fruit aromas are nuanced by subtle spice and violet notes that lead to round, sweet and detailed flavors that are at once supple yet possess good depth, particularly on the minerally and very fresh finish. I especially like the balance here and while this is not dramatically concentrated, it should age gracefully for up to a decade. (88-91)/2011+

2004 Chambolle-Musigny "Les Amoureuses": A beautifully expressive and moderately high-pitched and very spicy nose of red and black pinot fruit with violet and floral notes introduces textured, sweet and pure medium full flavors that also display an almost pungent minerality and striking precision. This has real rigor to it with laser-like focus and the finish is almost crystalline in its purity. Impressive and quite different from the seductive character this wine usually presents. (90-93)/2014+

2004 Bonnes-Mares: (from a 2.7 ha parcel situated entirely in *terres rouges* soil in the south west portion of the vineyard). Cool and reserved with restrained aromas of dark berry fruits, particularly blueberry with spice and earth undertones give way to rich, full and sweet flavors that are muscular and taut though there is currently a lovely suppleness to the mid-palate, which causes this to seem unduly forward yet the finish reminds one that we're drinking Bonnes Mares as it simply explodes with huge amounts of dry extract and solid minerality. This seems to positively drench the palate in extract of dark berries yet this is dry and serious with plenty of structure and this will need 12 to 15 years to really show what the underlying material is capable of. This is closer to the quality of the Musigny than usual and is quite a wine. (92-95)/2016+

2004 Musigny Vieilles Vignes: Millet told me that this had been racked only 3 days before which had knocked the aromas down somewhat and indeed it was true as the nose was almost non-existent and even extended swirling could only coax glimpses of very ripe and ultra spicy red and black berry fruit notes. Happily, the flavors were another story as they were sweet, supple and utterly classy and while they presently lack the size and weight of the Bonnes Mares (which could also be from the constricting effect of the sulfur), it more than makes up for it in intensity as this just blows by on the finish with a superbly long and intensely precise finish that, like the Amoureuses, is crystalline in its purity and exactness. There is a rigorous element here that suggests this will require the better part of 15 years to be at its best but when it gets there, this is going to be a thrill ride. (93-96)/2018+

Order Form

July 2006

Please return this order form via post, email or fax (details below) by 15th August 2006 to qualify for this pre-arrival pricing. Orders will be taken after this date, but we may supply all wines, and 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

50% deposit due with order, with balance on arrival.

Please note: some wines are very limited. We have indicated a maximum number you can order, if you would like more please write it down and we will endeavour to fill your request.

		Pricing <i>Pre-Arrival</i>	Bottles Req'd
Domaine Francois Raveneau 2004 – due September 2006			
<i>The Grand Cru Raveneau wines are very scarce. And as such we are allocating one Grand Cru for every three Premier Cru ordered.</i>			
CHABLIS "Montee de Tonnerre"	Premier Cru	\$75
CHABLIS "Montee de Tonnerre" 1500ml	Premier Cru	\$150
CHABLIS "Chapelot"	Premier Cru	\$75
CHABLIS "Vaillons"	Premier Cru	\$75
CHABLIS "Butteaux"	Premier Cru	\$75
CHABLIS Clos 2004 <i>Extremely Limited</i>	Grand Cru	\$120
CHABLIS Blanchot 2004 <i>Extremely Limited</i>	Grand Cru	\$120
CHABLIS Valmur 2004 <i>Extremely Limited</i>	Grand Cru	\$120	<i>Sold Out...</i>
Domaine Armand Rousseau 2004 – due April 2007			
GEVREY-CHAMBERTIN 375ml		\$59
GEVREY-CHAMBERTIN		\$105
GEVREY-CHAMBERTIN 'Les Cazetiers' 375ml	Premier Cru	\$74
GEVREY-CHAMBERTIN 'Les Cazetiers'	Premier Cru	\$139
GEVREY-CHAMBERTIN 'Clos Saint-Jacques' (Limit 3)	Premier Cru	\$284
MAZY-CHAMBERTIN	Grand Cru	\$172
CHARMES-CHAMBERTIN 375ml	Grand Cru	\$90
CHARMES-CHAMBERTIN	Grand Cru	\$172
CLOS DE LA ROCHE	Grand Cru	\$195
RUCHOTTES-CHAMBERTIN 'Clos de Ruchottes'	Grand Cru	\$237
CHAMBERTIN CLOS DE BEZE (Limit 3)	Grand Cru	\$357
CHAMBERTIN (Limit 3)	Grand Cru	\$357
Domaine Mongeard-Mugneret 2004 – due late September 2006			
VOSNE-ROMANEE		\$84
VOSNE-ROMANEE 'Les Suchots'	Premier Cru	\$135
VOSNE-ROMANEE 'Les Petit Monts'	Premier Cru	\$135
ECHEZEAUX	Grand Cru	\$153
ECHEZEAUX <i>Vieille Vigne</i>	Grand Cru	\$176
CLOS de VOUGEOT	Grand Cru	\$213
GRANDS-ECHEZEAUX	Grand Cru	\$222
RICHEBOURG	Grand Cru	\$487

Domaine JF Mugnier 2004 – due November 2006

CHAMBOLLE-MUSIGNY		\$103
CHAMBOLLE-MUSIGNY 'Les Fuees'	Premier Cru	\$167
CHAMBOLLE-MUSIGNY 'Les Amoureuses'	Premier Cru	\$345
BONNES-MARES	Grand Cru	\$345
MUSIGNY	Grand Cru	\$510

Domaine Comte Georges de Vogue 2004 – due September 2006

CHAMBOLLE-MUSIGNY		\$157
CHAMBOLLE-MUSIGNY 375ml		\$98
CHAMBOLLE-MUSIGNY Young vine Musigny	Premier Cru	\$263
CHAMBOLLE-MUSIGNY 'Les Amoureuses'	Premier Cru	\$565
CHAMBOLLE-MUSIGNY 'Les Amoureuses' 1500ml	Premier Cru	\$1139	Sold Out...
BONNES-MARES	(Limit 2) Grand Cru	\$565
BONNES-MARES 1500ml	(Limit 1) Grand Cru	\$1139	Sold Out...
MUSIGNY 'Vieilles Vignes'	(Limit 2) Grand Cru	\$687
MUSIGNY 'Vieilles Vignes' 375ml	(Limit 3) Grand Cru	\$363
MUSIGNY 'Vieilles Vignes' 1500ml	(Limit 1) Grand Cru	\$1383	Sold Out...

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