

2006 White Burgundy Pre-Arrival Offer

June 2008



Allen Meadows of Burghound says the 2006 vintage is **“A very good to sometimes excellent vintage but not a great one”**

Cameron and I travel to Burgundy in May 2008 and taste a wide range of the wines from the 2006 vintage. We tasted a lot more Red than white but the feeling we got was that the whites were amazing. Perhaps it is more variable when you go down the quality ladder, but at the top end the wines we saw were clean, pure, balanced, focused and very well built. I'll certainly be buying as much as I can afford to tuck away in the cellar.

Below is a selection of 2006 White Burgundy from a range of our favourite producers. We have included notes where possible but if you wanted more information please get in touch.

Domaine Bouchard Pere et Fils

After a long history of family ownership, Bouchard is now owned by the Henriot empire. Henriot has made a lot of changes including investment in vineyards and a new winemaking facility. This always Bouchard to consistently make great wines from great vineyards.

2006 Puligny-Montrachet “Folatières”: Here the nose is ever-so-slightly riper with citrus and white flower aromas that offer a small step up in overall complexity while leading to lemon peel-infused medium full flavors that possess a subtle exotic fruit character that ultimately culminates in a rich, full, mineraly and mouth coating finish. Because of the ample mid-palate fat, this is a bit more forward than the average 1er in the Bouchard range but it should age very well too. 92/2011+

2006 Puligny-Montrachet “Pucelles”: A very subtle hint of wood highlights the honeysuckle, anise and clove nuanced aromas as well as the rich, palate staining and intense medium full flavors that are also blessed with plenty of dry extract that gives the explosively long finish a real textured quality. Like the Perrières, it's not hard to see the class of this wine. 93/2012+

2006 Meursault “Les Clous”: This offers a small step up in aromatic purity and refinement with a beautifully elegant and airy mix of orchard fruit, nuts and acacia blossom that introduces rich, full and sweet flavors that retain a fine sense of detail on the strikingly intense, mineral suffused finish that is even longer than the preceding wine. Recommended. 90/2011+

2006 Meursault “Les Genevrières”: (Prost says that Bouchard now owns an incredible 2.7 ha, which would make Bouchard the largest owner, surpassing the 2.5 ha of Latour-Giraud). A very deftly wooded nose, where it's clear that the oak treatment will be rapidly integrated, sets off pure, expressive and equally exotic fruit aromas that are even spicier while serving as a dramatic introduction for the detailed, focused and almost painfully intense flavors that possess a tangy and driving finish that does a slow build from the mid-palate on back. A classic Genevrières that should age beautifully. 93/2013+

2006 Meursault “Les Perrières”: A stunningly pure and elegant nose of gorgeously scented white rose and green apple that also offers up subtle stone notes that continue onto the brilliantly delineated and almost pungently mineral middle weight flavors that are a study in class, subtlety and grace. There is an intensity and refinement here that allow everything to remain in perfect proportion on the chiseled and crystalline finish. A 'wow' wine. 94/2013

2006 Bâtard-Montrachet: (from the Puligny side). A flowery and slightly exotic fruit nose that displays subtle spice and toast notes introduces big, rich, full and notably powerful flavors that drench the palate with extract. This is a big yet elegant Bâtard that possesses everything it needs, in particular fine balance, to age for years. Worth a look if you can find it. 94/2014+

2006 Chevalier-Montrachet: (from a 2.54 ha parcel that gave only 25 hl/ha in '05 due to the very tiny berries that had little juice). Prost was, justifiably, extremely proud of this wine and observed that it may be the best “straight” Chevalier that he's ever made. Not surprisingly, this is a good deal more elegant than the Bâtard with gorgeously pure floral and white fruit, stone and subtle spice aromas that seamlessly merge into the almost painfully intense and vibrant flavors that, like the Perrières, possess crystalline purity and huge length. This is a knockout Chevy and if you can find it, don't miss it. 96/2014+

2006 Chevalier-Montrachet “La Cabotte”: (Bouchard has been separately vinifying this parcel, which at one time was part of Montrachet, since 1992 though the first commercial release was not until 1997; Prost jokingly refers to this parcel as “Montrachet du haute pente”, or upper slope Montrachet). Here the aromatic profile is less elegant than that of the Chevalier but actually more complex and as it virtually always is, it seems to combine most of the elegance of a classic Chevalier with most of the power and depth of a classic Montrachet though from one vintage to another, it can reflect more of the character of one than the other. In 2006, this is more Montrachet than Chevalier. Either way, it's a terrific wine and also more than worth buying if you can find it. 96/2014+

2006 Montrachet: (from a .89 ha parcel of Puligny vines). While it's almost hard to believe, here the highly perfumed nose is more complex still with a superb range of floral, orchard fruit, spice, toast, roasted nut and acacia blossom aromas that complement to perfection the big, rich, concentrated and seriously intense big-bodied flavors brimming with dry extract that confers an almost chewy texture on the magnificently long finish. This is a Montrachet with both style and power yet it remains elegant, pure and is still very much of a baby. Great but note that patience is required. 97/2016+

Domaine Louis Carillon

Carillon has around 11ha of vineyards planted to reds and whites. Of the whites, which are much acclaimed, they have holding is some of the best Premier Crus in Puligny plus a tiny amount of Bienvenue-Batard-Montrachet.

2006 Puligny-Montrachet: (from 11 different parcels scattered about Puligny with an overall average vine age of approximately 35 years – aged in 15% new oak). A moderately exotic nose features ripe melon and white flower aromas that complement nicely the rich, full and voluminous flavors that are delicious if not exactly classic in style. Still, there is good length and fine overall balance if not the fine typicity that wine usually displays. (86-89)/2009+

2006 Puligny-Montrachet “Champs Canet”: (40+ year old vines aged in 30% new wood). A bit more elegance is in evidence with a pretty nose of floral notes and citrus nuances that continue onto the rich, full and delicious medium-bodied flavors that possess ample mid-palate fat and fine finishing depth and persistence. Again, solid quality if perhaps not quite at the level I usually find. (88-91)/2010+

2006 Puligny-Montrachet “Les Combettes”: (very young vines here; the first year this was again released on its own was 1996 though the vines were productive in '94 and '95; in those vintages, the fruit was added to the Puligny *villages* – the last year it was released from the old vines was in 1986). A complex and expressive nose is again ever so slightly atypical with aromas of straw, apple, peach and pear that merge into rich, full and generous flavors that possess the same level of midpalate fat but with a bit more dry extract on the mineral-infused and persistent finish. (89-91)/2011+

2006 Puligny-Montrachet “Les Perrières”: (from 30+ year old vines). A slightly more elegant nose offers up aromas of orange peel, fresh citrus juice and acacia blossom that precedes detailed and finer middle weight flavors that possess an attractive underlying tension on the punchy and lively finish. In a word, lovely. (89-92)/2011+

Domaine Blain Gagnard

Blain Gagnard is a small estate at only 8ha with almost the entirely holdings within Chassagne. The focus is definitely on quality. The whites are simply outstanding, but the reds are often overlooked but offer value and great drinking.

2006 Chassagne-Montrachet: (from a mix of young vine 1er and *villages* fruit). A very ripe yet fresh nose is dominated by mostly yellow orchard fruit aromas that merge into very rich, full and nicely complex flavors that possess a generous midpalate and a hint of finishing warmth. This is delicious and already approachable. 88/now+

2006 Puligny-Montrachet: (from Le Rue au Vache). Despite its humble *villages* status, this is distinctly more elegant with a layered, lacy and airy white flower and green fruit nose that complements the equally pure and refined flavors that possess fine detail on the stylish, indeed classy finish. This is lovely for what it is and recommended. 89/2009+

2006 Chassagne-Montrachet “Boudriotte”: Here the nose is even more floral and amply laced with citrus notes that complement the citrusy, rich and nicely full-bodied flavors that possess good energy and surprisingly good detail on the admirably long finish. It's rare when a Boudriotte is more elegant than a Clos St. Jean but here is one such example. 90/2009+

2006 Chassagne-Montrachet “Morgeot”: White orchard fruit aromas, especially peach and pear, introduce rich, full and obviously muscular flavors that possess good detail and punch and this too is unusually fine relative to its usual robust flavor profile and borderline rustic character and while this is certainly not a wine of finesse, neither does it lack a certain refinement. The only nit is a touch of finishing warmth. Worth a look. 90/2009+

2006 Chassagne-Montrachet “Les Caillerets”: The aromatic profile is superbly elegant with its pure nose of white flower, lemon rind and hint of rosemary that merges into rich, full and racy flavors that possess obvious minerality, all delivered with outstanding intensity and obvious class together with that lovely quality of underlying tension. This is arguably the most refined vineyard in all of Chassagne and this '06 certainly upholds admirably that argument. 91/2010+

2006 Criots-Bâtard-Montrachet: (from 3 separate parcels that aggregate only .2 ha). Criots almost always achieves a high degree of ripeness and it's no surprise that this is the ripest wine in the range with its nose of compote of yellow fruit, spice and a discreet touch of earth that complements well the rich, full and mouth coating flavors that possess real muscle and excellent concentration, all wrapped in a palate staining finish. As big a wine as this is, there is absolutely no sense of heaviness or undue weight as it remains balanced and impeccably proportioned. 92/2011+

2006 Bâtard-Montrachet: (from 3 different plots measuring .48 ha in Chassagne with vines planted in '52, '77 and '86). A subtle touch of *pain grillé* frames an expressive nose of primarily ripe yellow orchard fruit and a hint of orange peel dissolves into rich, powerful and tautly muscled flavors that are bigger and more structured than those of the Criots yet somehow slightly finer as well though perhaps slightly less complex. This too is impeccably proportioned. A qualitative choice. 92/2012+

2006 Montrachet: (Blain produces 1 to 2 barrels annually). In contrast to the expressiveness of the Bâtard, this is reserved to the point of reluctance though aggressive swirling coaxes shy aromas of white flower, subtle oak, green apple and spiced peach to emerge before dissolving into big, rich and ultra intense big-bodied flavors that remain a study in refinement, all wrapped in a huge, palate staining and explosive finish. This is a Monty that is almost impossibly fine given the sheer power in evidence. However in 2006, it's no contest and this is potentially a truly great Montrachet as everything is in place to allow this to age for a long time. 95/2013+

2006 White Burgundy Pre-Arrival Offer

June 2008



NOTE: Stock is due as noted below. A further discount of 5% applies for orders of one dozen or more (can be mixed). These prices will only apply until 31/7/08, after which they will revert to the shelf pricing.

All wines (and especially Grand Cru) are very limited. Stock will be assigned on a first come first served basis, orders will be confirmed as soon as possible.

Payment are 50% due upon placing the order. The balance will be due on arrival.

	Level	Price	Order
Domaine Bouchard due June & August 08			
MEURSAULT Les Clous	Village	\$95
MEURSAULT Charmes	Premier Cru	\$175
MEURSAULT Genevrieres	Premier Cru	\$180
MEURSAULT Perrieres	Premier Cru	\$185
PULIGNY-MONTRACHET Folatieres	Premier Cru	\$185
PULIGNY-MONTRACHET Pucelles	Premier Cru	\$240
CORTON-CHARLEMAGNE	Grand Cru	\$320
BATARD-MONTRACHET	Grand Cru	\$630
CHEVALIER-MONTRACHET	Grand Cru	\$630
CHEVALIER-MONTRACHET La Cabotte	Grand Cru	\$1200
LE MONTRACHET	Grand Cru	\$1300
Domaine Louis Carillon due July 08			
PULIGNY-MONTRACHET	Village	\$110
PULIGNY-MONTRACHET Les Combettes	Premier Cru	\$165
PULIGNY-MONTRACHET Les Champs Canet	Premier Cru	\$165
PULIGNY-MONTRACHET Les Perrieres	Premier Cru	\$165
Domaine Blain Gagnard due June 08			
PULIGNY-MONTRACHET	Village	\$105
CHASSAGNE-MONTRACHET	Village	\$97
CHASSAGNE-MONTRACHET Morgeot	Premier Cru	\$120
CHASSAGNE-MONTRACHET Boudriotte	Premier Cru	\$120
CHASSAGNE-MONTRACHET Caillerets	Premier Cru	\$125
CRIOTS-BATARD-MONTRACHET	Grand Cru	\$285
BATARD-MONTRACHET	Grand Cru	\$285
LE MONTRACHET	Grand Cru	\$700
		SubTotal
		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 _____