

2001 Burgundy Offer

February 2004



"2001 – A Very Good, Classically Styled Vintage of Exceptional Elegance and Transparency."

Allen Meadows, Burghound. (tasting notes on following pages)

		Pricing		Bottles Req'd
		Regular	Special	
Bonneau du Martray				
CORTON CHARLEMAGNE 2001 375ml	Grand Cru	110	99
CORTON CHARLEMAGNE 2001 750ml	Grand Cru	215	195
CORTON CHARLEMAGNE 2001 1500ml	Grand Cru	435	390
Domaine Francois Raveneau				
MONTEE DE TONNERRE Chablis 2001	Premier Cru	80	72
Domaine Dujac				
MOREY ST DENIS 2001		86	77
GEVREY CHAMBERTIN "Aux Combottes" 2001	Premier Cru	149	130
CHAMBOLLE MUSIGNY "Les Gruenchers" 2001	Premier Cru	162	145
CHARMES CHAMBERTIN 2001	Grand Cru	162	145
CLOS SAINT DENIS 2001	Grand Cru	189	165
CLOS DE LA ROCHE 2001	Grand Cru	189	165
ECHEZEAUX 2001	Grand Cru	199	175
BONNES MARES 2001	Grand Cru	270	240
Domaine Rene Engel				
VOSNE-ROMANEE 2001		82	74
VOSNE-ROMANEE "Les Brulees" 2001	Premier Cru	110	99
CLOS de VOUGEOT 2001	Grand Cru	160	145
GRANDS-ECHEZEAUX 2001	Grand Cru	190	170
Domaine Mongeard-Mugneret				
ECHEZEAUX "Vieilles Vignes" 2001	Grand Cru	175	160
Domaine Comte Georges de Vogue				
CHAMBOLLE-MUSIGNY 2001	Premier Cru	230	210
BONNE MARES 2001	Grand Cru	440	395
MUSIGNY "Vieilles Vignes" 2001	Grand Cru	525	475

Minimum order quantity for "Special" price is 3 bottles - which can be mixed.

We reserve the right to adjust any orders if stock runs out, but will notify you of any changes, prior to charging. Unless noted, all these wines have just arrived in the country, though may not yet be in stock.

Please return this order form via post, email or fax – details below – **by February 20th**.

Name _____
Contact Tel _____
<input type="checkbox"/> Pickup <input type="checkbox"/> Deliver to: _____

Payment Method (Please select <input checked="" type="checkbox"/>)
<input type="checkbox"/> Mastercard <input type="checkbox"/> Visa <input type="checkbox"/> Diners <input type="checkbox"/> AMEX
Number _____
Expiry Date _____
Signature _____

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Tasting Notes by Allen Meadows from Burghound, where available. Unless noted, they are all from Burghound Issue 13 - January 2004.

Bonneau du Martray

Although Bonneau produce red and white, it is the white for us that really shines – provided you have the 10+ years patience generally needed to see the wines into maturity. Planted on a south facing slope, Bonneau maintain more acid and 'steeliness' than many of their neighbours, which translates into the superb balance these wines show.

2001 Corton-Charlemagne: The aromas are riper than the 2000 version though with a similar mix of green apple, melon and muscat notes followed by extremely fresh and wonderfully pure chardonnay fruit suffused through and through by an intense stoniness followed by relatively big and still quite tight middle weight, taut, muscular flavours of considerable tension and breed. This is a stunning effort for the vintage and may ultimately equal the excellent 2000. (90-92)/2007-14 (Issue 11, July 2003)

Domaine Francois Raveneau

Undoubtedly one of the greats of Chablis. We unfortunately see too little of this here in Australia.

2001 Chablis "Montée de Tonnerre": The purest of these first three '01s (*Butteaux, Forêts & Montee*) and though it is presently less aromatically expressive, it also possesses the best material. Ripe aromas of orchard fruits, especially apple and appealing spice undertones lead to rich, powerful, sappy flavours that have the best acidity and sense of minerality of any wine to this point plus an almost painfully intense finish. In a word, this is gorgeous. 90/2006-12 (Issue 12, October 2003)

Domaine Dujac

This domaine rarely need much introduction, which is amazing considering it is surprisingly youthful (less than 4 decades old) when compared to most domaines. Jacques Seysses created a domaine of great importance and focus, which in our view is most prevalent when you consider not just the fine details they extend to the winemaking process, but the fact that they go so far as to age their own oak, outdoors, for 2 years prior to coopering.

2001 Morey St.-Denis: Perfumed and very bright strawberry fruit aromas lead to soft, sweet, supple flavours that offer lovely intensity and just enough structure to suggest that it will need 3 to 5 years of cellar time. 87/2006-11

2001 Gevrey-Chambertin "Aux Combottes": Remarkably elegant Gevrey with wonderfully elegant, precise, mineral-laden fruit and finely detailed, fresh, indeed lively flavours underpinned by moderate, ripe structure and excellent length. Stylish, classy, precise and brilliantly refined all highlighted by perfect balance. 91/2007-13

2001 Charmes-Chambertin: Bigger and richer but not finer, offering up very ripe, earthy and fresh red fruit aromas with classy, pure, beautifully defined middle weight flavours of impressive intensity and excellent length. First rate quality here in an understated, rather elegant style and while this will come around quickly for a grand cru, it should hold for many years. 91/2008-15

2001 Clos St.-Denis: Structurally similar but this is even more aromatically complex with more of a compelling mix of red and black fruits and a stunningly precise and pure flavour profile of abundant mineral notes and a chalky, slightly dusty finish. There is a really lovely mouth feel as the flavours are velvety and mouth coating. As good a Dujac Clos St. Denis as I can remember since perhaps the unmatched '78. 93/2009-18

2001 Clos de la Roche: Powerful and dense aromas of earth, black and red fruit plus subtle notes of soy, coffee and hoisin explode from the glass that merge seamlessly into bigger, richer, rounder and more muscular flavours. Authoritative, gorgeously textured and very stylish with pronounced tannic structure and plenty of buffering sap. Impressive and extremely long, this will require at least a decade of bottle age to reach maturity. 93/2011-20

2001 Echezeaux: Utterly seductive black cherry fruit nose with abundant Vosne spice notes and big, rich, full, mouth coating flavours with a fine sense of minerality and super finishing intensity. This doesn't have the density and sap of the Clos de la Roche but this is a very impressive wine in its own right and is every bit as powerful. 92/2009-16

2001 Bonnes Mares: Austere, backward and brooding nose of red and black fruit, crushed herbs and a touch of earth and leather with full, complex, driving, muscular and very powerful flavours that are more linear and direct in character than either the Clos de la Roche or the Echézeaux and possess outstanding persistence. This is solidly structured yet not hard but it will require every bit of a decade to begin drinking well and it should age gracefully for years. In a word, gorgeous. 93/2011-20+

Domaine Rene Engel

Although small in size (average annual production of 26000 bottles), the name Rene Engel has always created richly flavoured, and beautifully structured wines, that have developed well in the cellar over the years.

2001 Vosne-Romanée: Racy, pretty and spicy Vosne fruit with deep, rich, relatively dense flavours underpinned by solid structure and plenty of sappy extract. This finishes with flair and a dusty mouth feel with obvious structure. 87/2008-13

2001 Vosne-Romanée "Les Brulées": Typical young Brulées with its black, spicy, floral Vosne fruit and austere, backward, tight, medium weight flavors and a discreet, precise, mineral-laden finish. There is better integration of the tannins compared to the *villages* and excellent finishing complexity. In short, this is very impressive. 90/2008-15

2001 Clos de Vougeot: Remarkably fine, elegant and pure black fruit aromas contrast with big, robust, austere, earthy, tannic flavors and marvelous length. This is easily the most powerful of these '01s yet it is delicious, remarkably classy and subtly persistent as the finish lasts for minutes. This is really quite impressive. 92/1010-18

2001 Grands Echézeaux: This too offers terrific complexity with its dense black fruit and big, muscular, powerful flavors that are austere and backward but the sleek tannins and intense *goût de terroir* combine to create a powerful effect of both harmony and excellent length. A very impressive yet understated wine with first rate potential. (90-93)/2010-18 (Issue 9, January 2003)

Comte Georges du Vogue

Since 1528 this estate has been in the hands of the de Vogue family, and it has long been associated with sublime experiences the world over. The Musigny is a superb wine that attracts immense attention, but the Chambolle-Musigny, which comes from the younger vines of the Musigny vineyard should never be overlooked.

2001 Chambolle-Musigny "1er": A considerable step up in weight, depth and intensity with a richly detailed, expressive nose and impressively pure and harmonious flavors that offer superb clarity of expression. Like the Chambolle *villages*, this is not especially dense but this is classical Burgundy lover's dream with linearity, purity, harmony and simply knock out delineation plus a subtle complexity that is finesse personified. 91/2011-18

2001 Bonnes-Mares: There is superb aromatic density here as aromas of blueberries, earth and *animale* notes blend perfectly with soaring black pinot fruit and big, robust, intense, sturdy yet refined flavours underpinned by firm but ripe structure. This is much bigger than the 1er with more intensity but not the sheer breadth of complexity. Structured and rather dry at the moment but this just seems to ooze freshly crushed black fruit sap everywhere and the tannins are completely buried. 92/2013-20

2001 Musigny Vieilles Vignes: One of the finest wines of the vintage, this is simply a spectacular effort that has captured every bit of the potential it originally displayed in cask. Restrained and backward nose of a fantastically complex mix of blackberries, spice, cedar, soy, anise and dried herbs followed by full-bodied, multi-layered flavours of amazing length. Opulent and lavish yet all remains exquisitely balanced and this is astonishingly precise. A real stunner of a wine that is as classy and graceful as they come. 95/2015-30

Domaine Mongeard-Mugneret

One of Vosne's older families, the Mongeards, produce wines of delicacy and fragrance. Here winemaking is traditional, with the emphasis on elegance rather than power and body. Their Echezeaux holding of 73 acres produces on average only 2500 bottles, and while delightful as a young wine, can age gracefully for 20+ years.

2001 Echezeaux-Vieilles Vignes: (from vines in Les Rouges du Bas planted in 1929). So heavily reduced that it is impossible to judge at this point. Not rated. (Issue 9, January 2003)

Note: This wine had just been racked and thus was severely "reduced". For "reference", below is Allen's notes for the Grand Echezeaux 2001.

Rich, ripe, slightly earthy and subtly nuanced fruit introduces big, intense, sappy flavors that are only moderately dense yet possess plenty of authority and good delineation. The back end is particularly long and intense and while there is certainly noticeable oak spice, it is much better integrated than either the Echezeaux or the Clos de Vougeot. (88-91)/2009-15