

BON COEUR FINE WINES

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BURGUNDY 2024 EN PRIMEUR: A MODERN CLASSIC



Burgundy 2024 En Primeur: A Modern Classic

It's a pleasure to present our 2024 Burgundy En Primeur report. Andrew and I were once again delighted to return to Burgundy visiting all five main sub-regions on this trip: Côtes de Beaune, Côte de Nuits, Côte Chalonnais, Côte Mâconnais, as well as Chablis, to get to grips with the latest vintage. It is an experience we never take for granted; a moment in time where we are incredibly fortunate to be given the opportunity to taste direct from the barrel, discussing openly and at length with producers about all their hard work and strategies in both the vineyard and cellar, over the last 12 months.

Following on from the generous 2023 vintage, there are sadly certain appellations that have drastically reduced yields in 2024. However, despite Mother Nature proving difficult and volumes being lower than usual, the quality of wines produced is still to be very much admired and commended. The 2024 vintage is a modern classic; where precise, tense, and linear whites as well as charming, refined, and perfumed reds have been crafted. A nod to years gone by come to mind; a focus on moderate alcohols, vibrant acidity, and pure fruit profile thanks to advanced technology is the name of the game this year.

We always ask producers if the vintage we're tasting can be compared to another, purely as a reference point for our customers, though many are reluctant to do so, as each vintage truly is unique. However, during our morning in Chablis, Samuel Billaud revealed that he believes 2024 is like "a combination of 2014 (freshness and vibrancy) and 2021 (concentration and intensity of fruit)." Erwan Faiveley of Domaine Faiveley in Nuits-Saint-Georges kindly discussed the vintage in depth with us, and stated that 2024 was "like 2021 and 2017 for the whites: they are extraordinary with such precision and tension... and for the reds it's like 2021 with a touch of 2007, as they made themselves across the summer whilst in barrel, and in turn have charming purity and vibrancy."

As already mentioned, producers on average have roughly 20-30% less production compared to the 2023 vintage. Unfortunately, there are some dire situations throughout the region, where Domaines have registered the biggest losses for several generations. Most notably, AF Gros who suffered a historic 70% loss of overall production (even 100% in Savigny-Les-Beaune) due to localised hail and intense disease pressure, as well as Samuel Billaud who recorded losses of around 80% across some of his Premiers and Grands Crus vineyards in Chablis, due to a combination of frost and poor flowering.

Needless to say, during certain visits there was a distinct lack of barrels in the cellars for sale this En Primeur campaign. Naturally, we had hoped for price reductions this year, though once we knew the severity of yield reductions, we knew this would not happen. We therefore hoped that producers would hold their prices where possible and try not to raise them unnecessarily to keep Burgundy affordable and retain customer loyalty. Sadly, there is a mixed bag of pricing strategies from vigneronns and so we have been more selective than ever in our recommendation policy. When tasting En Primeur we are looking for true expression; that of terroir, balance, structure, purity, and harmony. Above all, we search for wines we truly believe in, feel represent value for money, and will offer you the utmost pleasure when you decide the time is right to pull the cork.

Vintage and growing conditions

A cold, wet December and January gave way to warmer than normal temperatures in February and March, forcing an early bud-break (roughly 8 to 10 days ahead of schedule) in April throughout various appellations. As a result, the risk of frost was certainly at the forefront of many producers' minds; and sadly, it arrived with a vengeance in both Chablis and parts of the southern Côte de Beaune, producing significant, albeit localised damage.

Unfortunately, Mother Nature wasn't finished in Chablis and once again showed her cruel hand on May 1st when rain turned to hail, with catastrophic effect specifically in the Premiers and Grand Crus vineyards on both banks of the River Serein. For some producers it was too much, wiping out their remaining vines post frost damage, and in turn, losing the whole harvest. Thankfully, the Côtes d'Or, Chalonnaise and Mâconnaise were all spared this additional ordeal.

Cool, rainy weather and lack of sun was common throughout May and June, which provided the perfect conditions for disease pressure (downy mildew) to spread like wildfire, hampering flowering and causing *couloure* (where not all flowers turn into berries), once again diminishing potential yields. Pinot Noir was affected the most, although this doesn't mean Chardonnay was untouched by any means. For organic and biodynamic producers, such as Rossignol-Trapet and AF Gros, these practices were an extra battle against the elements to deal with; they had to spray frequently and be more vigilant in the vineyard to combat mildew. Although contact sprays are more environmentally friendly, they do wash off more easily than commercial sprays after rain. It was therefore necessary to go above and beyond, putting in the hard yards in the vineyards from dusk until dawn, as well as nearly every weekend, to save the vintage.

Fortunately, there was a welcome break in the weather in August, which saw above average sunshine hours and warmer temperatures arrive to the relief of all producers. Though the thermometer didn't quite hit the heights of recent "solar" vintages of 2023, 2022, and 2020, the warm, dry weather acted as a much-needed reprieve allowing the remaining grapes to ripen before rains returned toward the end of the month. Mid-September came and with it more warm and sunny weather pushing grapes across the ripeness line and giving producers the green light for harvest. The majority started picking between 15th-17th September and had completed by around 24th-25th, with only a few exceptions. As expected, the utmost attention to detail was paid during picking, followed by another vigorous selection on the sorting tables, to guarantee the very best grapes made it into the cellar. Vinification was straightforward with the only real issue being lack of volume, which saw some producers refrain from making single cuvées, instead opting to make a Village blend.

Before our visits in November 2025, we knew it had been a challenging growing season for vigneronns and were aware of the scarcity of production. We remained open minded and tried not to draw any preconceived conclusions before taking our first taste. Thankfully, what we found in our glasses showed that with hard work and determination, some special wines have been made in the 2024 vintage.

White vintage score: 9/10

A very good (and in some places excellent) vintage for whites that has created appealing, vibrant, and lively wines with serious precision and drive. There's an emphasis on cooler citrus and white stone fruit underpinned by impressive saline, mineral acidity adding energy and verve. We believe the best value is found at both Village and Premier Cru levels from Samuel Billaud, Gérard Thomas, Saumaize-Michelin, as well as Vincent Latour, regardless of appellation. These wines will drink upon release giving immediate pleasure thanks to their tension and focus. However, for those who prefer their whites with a few years under bottle, they will certainly age gracefully mid-term (if you are patient enough to do so!)

Red vintage score: 8/10

A good vintage that has produced attractive, perfumed, and charming reds combining summer berry fruit with delicate floral overtones all wrapped up in ripe, velvety tannins. Again, we feel the best value is to be found at Village and Premier Cru levels from Jean-Jacques Girard, Faiveley, and Rossignol-Trapet, regardless of appellation. These wines will provide great pleasure and drinkability in youth due to the fantastic fruit purity and silky texture; that will also give them the potential to age medium-term in the cellar.

Our buying strategy

We continuously review our En Primeur buying strategy based on the performance of each vintage, with a focus on sourcing wines from producers that we believe are “the best in show” from each appellation. We can therefore give you, the customer, a more personal and tailored service to suit your palate/cellar as well as buying/investment strategies.

Having tasted over several intense days in Burgundy, 2024 is not a homogeneous vintage and there is much variation; some producers and appellations have exceeded our expectations, and others have sadly missed the mark. As such, we have been even more discerning this year and have only selected the Domaines and wines we fully endorse from this vintage. Our tasting notes are written from samples tried with producers at the estates, directly from the barrel, unless stated otherwise. As always, please be aware that some Premiers and Grands Crus wines are sold under allocation to those who have purchased them in previous years. However, if you are interested, please do let us know and we will do our very best to accommodate your request.

Pricing and delivery

Please note that all En Primeur wines are sold In Bond (excluding UK VAT and Duty) by the case as stated. They do, however, include shipping costs and insurance into our UK bonded warehouse at Moor Park, DL10 5PR.

The wines will arrive in 2026 (whites in Spring and reds in Winter). Storage, release, or transfer preferences are to be advised upon ordering. Once the wines have physically landed with us, we will email you to inform you of their arrival. If you wish to transfer your wines to another UK bonded warehouse or have them released from Bond to a UK mainland address, please be aware that UK Duty, VAT, and delivery/logistic charges will be applicable. E & OE.

As I am sure you will appreciate there is a lot of work that goes into producing this report. So, a big thank you to my fellow Wine Buyer and En Primeur taster, Andrew Ray, who has been instrumental in producing this report.

We do hope you enjoy.

Best wishes,
James Goodhart

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£125 IB (per 6)
£250 IB (per 6)
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£140 IB (per 6)
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Chambertin Grand Cru

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£1200 IB (per 6)
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£470 IB (per 6)
£470 IB (per 6)
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Bourgogne Chardonnay
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Puligny-Montrachet 1^{er} Cru 'Les Folatières'

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£130 IB (per 6)
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VINCENT LATOUR

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MAGS
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£105 IB (per 6)
£105 IB (per 3)
£290 IB (per 6)
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Savigny-Les-Beaune Rouge 1^{er} Cru 'Les Fourneaux'
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£140 IB (per 6)
£160 IB (per 12)
£125 IB (per 6)
£150 IB (per 6)
£170 IB (per 6)

OUR RECOMMENDATIONS

Under £150 (per 6 bottles)

White	Joseph Pascal Bourgogne Côte d'Or Chardonnay	£105 IB (per 6)
White	Vincent Latour Bourgogne Côte d'Or Chardonnay	£105 IB (per 6)
White	Samuel Billaud Chablis 'Les Grands Terroirs'	£125 IB (per 6)
White	Saumaize-Michelin Pouilly-Fuissé 'Pentacrine'	£130 IB (per 6)
White	Jean-Jacques Girard Pernand-Vergelesses Blanc 'Les Belles Filles'	£145 IB (per 6)
White	Gérard Thomas Saint-Aubin 'Champ Tirant'	£140 IB (per 6)
Red	Jean-Jacques Girard Savigny-Les-Beaune Rouge	£125 IB (per 6)

Between £150-£300 (per 6 bottles)

White	Gérard Thomas Saint-Aubin 1 ^{er} Cru 'Les Murgers des Dents de Chien'	£185 IB (per 6)
White	Saumaize-Michelin Pouilly-Fuissé 1 ^{er} Cru 'Sur La Roche'	£195 IB (per 6)
White	Vincent Latour Meursault 'Cuvée St Jean'	£280 IB (per 6)
White	Vincent Latour Chassagne-Montrachet 'Les Benoités'	£290 IB (per 6)
Red	Faiveley Mercurey Rouge 'La Framboisière'	£156 IB (per 6)
Red	Faiveley Mercurey Rouge 1 ^{er} Cru 'Clos de Myglants'	£168 IB (per 6)
Red	Jean-Jacques Girard Pernand-Vergelesses Rouge 1 ^{er} Cru 'Les Vergelesses'	£170 IB (per 6)
Red	Rossignol-Trapet Gevrey-Chambertin VV	£250 IB (per 6)
Red	Rossignol-Trapet Beaune 1 ^{er} Cru 'Les Teurons'	£295 IB (per 6)

Over £300 IB and excluding Grand Cru (per 6 bottles)

White	Jean-Louis Chavy Puligny-Montrachet	£320 IB (per 6)
White	Gérard Thomas Chassagne-Montrachet 1 ^{er} Cru 'Les Chenevottes'	£320 IB (per 6)

SAMUEL BILLAUD



Samuel Billaud is part of an esteemed Chablis family and was the former head winemaker at the iconic Chablis estate: Billaud-Simon. After an internal feud when the family Domaine was sold to Domaine Faiveley, he left and decided to go it alone – a bold, yet masterful move. Samuel built a new winery in the heart of Chablis, and crafts excellent wines from Village to Grand Cru level using both his own vines (after reclaiming parcels of Les Clos and Vaudésir Grand Cru), as well buying in grapes from only the very best *climats* and *lieux-dits* using his deep-rooted connections with vigneron in the village.

Samuel Billaud is without a doubt one of Chablis' rising stars with Neal Martin (Vinous), William Kelley (Wine Advocate), and most recently Jasper Morris MW (Jasper Morris: Inside Burgundy) having touted him as one of the region's top producers alongside François Raveneau and Vincent Dauvissat. We have worked with Samuel for over 20 years from his Billaud-Simon days, and it's wonderful to see his solo venture continue its meteoric rise.

Samuel started harvest on September 20th and despite severe losses, was still beaming with his 2024s, pronouncing them as concentrated, yet fresh, and focused.

Chablis 'Les Grands Terroirs' 2024

RECOMMENDED

£125 IB (6x75cl)

A combination of three parcels adjoining several Premier Cru vineyards. The backbone comes from the 80-year-old plot of 'Les Cartes' (located between Premiers Crus 'Vaillons' and 'Montmains', followed by 'Bas de Chapelots' (located below Premier Cru 'Montée de Tonnerre') as well as 'Les Pargues' (near the village of Préhy.)

"Abundance of lemon verbena and grapefruit with hints of white stone fruit with a touch of white flowers. Impressive mid-palate thanks to the supercharged, linear acidity that adds tension, vivacity and drive... so pure and precise. Multi-layered core of more citrus and white stone fruit with lots of white pepper spice on the long, focused finish. Stunning." Drink 2026-2029. (AR. Tasted at the Domaine with Samuel Billaud in November 2025)

Chablis 1er Cru 'Montmains' 2024

ON ALLOCATION

£250 IB (6x75cl)

One of the best Premier Cru vineyards thanks to its long, narrow trajectory and deep clay soil that creates wonderfully pure wines. Sadly, it was heavily affected by both frost and mildew resulting in an 80% loss and a mere 2-hectolitres per hectare produced. Due to this significant reduction in yields, it was fermented in oak barrels rather than the usual stainless steel tanks.

“Exotic nose of grapefruit, mandarin and mango fill the glass. Generous and ample mid-palate thanks to a creamy, rounded texture that is suddenly intersected by amazing, electric acidity that adds striking tension and precision. The finish is lean and taught with similar citrus and exotic fruit with a lovely bitter pith finish. A serious Premier Cru that is delightful.” Drink 2026-2031. (AR. Tasted at the Domaine with Samuel Billaud in November 2025)

Chablis 1er Cru 'Vaillons' Vieilles Vignes 2024

ON ALLOCATION

£265 IB (6x75cl)

Grapes are sourced from 60-year-old vines in the heart of this famed vineyard with a south-easterly exposure that captures all the morning sun. Aged in stainless steel for 15-18 months on lees. 50% loss of yields this year.

“Pure and enticing aromas of peach, apricot and pineapple with a touch of honeysuckle. Impressive vibrancy and energy on the mid-palate thanks to the juicy, linear acidity that is complemented by the creamy, rounded texture that leads into a similar exotic core and a seamless, mineral-driven finish.” Drink 2026-2031. (AR. Tasted at the Domaine with Samuel Billaud in November 2025)

GÉRARD THOMAS ET FILLES



Gérard Thomas has led this Saint-Aubin estate since 1982; however, his two daughters: Anne-Sophie and Isabelle (pictured) now run the day-to-day operation. Gérard has expanded organically by purchasing vines throughout the Côte de Beaune with acquisitions in Saint-Aubin, as well as Chassagne-Montrachet and Puligny-Montrachet, and today the sisters own a combined total of 12-hectares throughout all appellations. Several passes through the vineyards during harvest ensure optimum ripeness; everything is done by hand with careful treatment of complete bunches to avoid oxidation. All wines are barrel fermented with 25% new oak (renewed annually), followed by ten months ageing in barrels with regular lees stirring to add depth and complexity. They have recently changed supplier from Gillet to Montgillard, resulting in finer, more elegant wines with less toasted oak emphasis.

The continuous refinement and attention to detail Anne-Sophie and Isabelle show year upon year why they are considered one of the best producers in Saint-Aubin. The 2024s are some of the finest wines we have tasted in recent years, and we feel they offer some of the best value in the Côte de Beaune. A short harvest from 16th to 20th September, with Isabelle describing the wines as tense, vivacious, and long-lived.

Saint-Aubin 'Champ Tirant' 2024

RECOMMENDED

£140 IB (6x75cl)

Vines are located to the west of the village bordering the 'Les Castets' Premier Cru vineyard. The combined 1.63-hectares on a gentle limestone slope produce one of the most consistent and best value White Burgundies in our portfolio.

“Charming nose of green apple, peach and apricot with a delicate floral uplift. Good concentration and silky texture balanced by wonderful vibrancy thanks to the zippy, pure acidity and further white stone fruit core with added mango. Really tense, pure and precise on the fine finish infused with white pepper spice.” Drink 2026-2029. (JG. Tasted at the Domaine with Isabelle Thomas in November 2025)

Saint-Aubin 1er Cru 'Les Murgers des Dents de Chien' 2024 **RECOMMENDED** **£185 IB (6x75cl)**
1.82-hectares of vines planted between 1981 and 1999. It borders the Puligny-Montrachet Premiers Crus vineyards of 'Champs Gains' and 'La Garenne' to the east and located above 'Chevalier-Montrachet' Grand Cru.

"A more powerful and intense nose (in comparison to Champ Tirant) with lots of citrus and white stone fruit fused with gently toasted oak spice. Rich and rounded mid-palate with a generous, creamy texture underpinned by fresh, bright acidity that adds vibrancy and energy. More peach and apricot with added grapefruit pith on the long, linear finish. Wonderful." Drink 2026-2030. (JG. Tasted at the Domaine with Isabelle Thomas in November 2025)

Puligny-Montrachet 'Le Trézin' 2024 **£250 IB (6x75cl)**
0.52-hectares of vines planted in 1973 and 1978. A hidden gem at the top of the slope bordering the Premier Cru vineyards of 'La Garenne' and 'Sous Le Puits'.

"Charming aromas of green apple, pear, and lemon with a hint of toasted hazelnut. Gorgeous silky texture supported by racy acidity that adds focus and drive, flowing into a white stone fruit dominant core with added clementine. Great tension and balance... Très bon." Drink 2026-2031. (JG. Tasted at the Domaine with Isabelle Thomas in November 2025)

Puligny-Montrachet 1er Cru 'La Garenne' 2024 **£320 IB (6x75cl)**
A 0.57-hectare parcel where vines date back to 1983. This is the highest of all the Puligny-Montrachet Premiers Crus vineyards and is situated at the top of the hill (on the Meursault side).

"A more concentrated nose (in comparison to Le Trézin) of green apple, lemon, and yellow plum with well-integrated toasted oak spice. Rich, creamy, and rounded, yet retains great freshness thanks to the uplifting acidity and core of citrus and white stone fruit. So pure and precise with a marathon finish. A great La Garenne." Drink 2027-2032. (JG. Tasted at the Domaine with Isabelle Thomas in November 2025)

Chassagne-Montrachet 1er Cru 'Les Chenevottes' 2024 **RECOMMENDED** **£320 IB (6x75cl)**
A small holding of just 0.32-hectares of vines planted in 1975, 1985 and some replanting in 2016. One of Chassagne-Montrachet's finest vineyards overlooking 'Le Montrachet' Grand Cru.

"Inviting nose of green apple, pear, and white peach with a touch of lemon verbena. Seriously impressive vibrancy, freshness, and energy on the mid-palate thanks to the taught, precise acidity that adds structure and tension. An explosion of more exotic notes such as mango, passionfruit and pineapple with added white pepper on the long, generous finish. A captivating Les Chenevottes." Drink 2027-2032+. (JG. Tasted at the Domaine with Isabelle Thomas in November 2025)

JOSEPH PASCAL



A true family affair as the Domaine started in the 1950s when Jean Pascal (who worked at Domaine Leflaive at the time) started buying up parcels of land with his wife Céline. Later in 1970s, their son Jean-Luc joined them and formed Domaine Jean Pascal et Fils, followed by their son, Jean-Luc, and his wife Alexandra (pictured with Andrew) in the early 2000s. Fast-forward to today, and the estate is now named after the next generation with Jean-Luc and Alexandra's son: Joseph Pascal.

Their 15-hectares of vines makes them one of the larger properties in Puligny-Montrachet, however, there is no compromise on quality with the crop now being vinified and bottled at the Domaine. All wines are barrel fermented and aged for 12 months in traditional 228-litre pieces supplied by four local tonnelleries; Berthomieu, Montgillet, Meyrieux, and Rousseau.

Alexandra told us harvest was completed between 12th and 20th September, with average yields for their white wines (they are one of the few remaining producers of Puligny-Montrachet Rouge). She stated the 2024 whites are rich, concentrated, and lively.

Bourgogne Côte d'Or Chardonnay 2024

RECOMMENDED

£105 IB (6x75cl)

The majority of grapes are sourced from Puligny-Montrachet with the remainder coming from vines in nearby Corpeau.

"Charming aromas of green apple, lemon and white peach. Bright, lively and fresh thanks to the clean, zippy acidity and pure core of more green and citrus fruit complemented by the saline, mineral finish. Fresh, fun, and very good." Drink 2026-2029. (AR. Tasted at the Domaine with Alexandra Pascal in November 2025)

Puligny-Montrachet 2024

ON ALLOCATION

£285 IB (6x75cl)

A total of 3.5-hectares coming from several plots with the majority in the lieu-dit of 'Les Noyers Brets' in the direction of Chassagne-Montrachet. Other parcels include 'Les Nosroyes', 'Au Paupillot', 'Derrière la Velle', 'Les Meix' (underneath Premiers Crus 'Les Pucelles' and 'Clos des Meix') as well as 'Les Grands Champs' (underneath Premier Cru 'Les Clavoillons').

“Attractive nose of lemon, white peach and apricot. So pure and precise on the mid-palate thanks to the finely tuned streak of crisp, linear acidity that provides the wines backbone and structure. There’s more green fruit on the finish with notes of apple and pear, fused with white pepper spice minerality on the seamless finish. Puligny perfection.” Drink 2027-2032. (AR. Tasted at the Domaine with Alexandra Pascal in November 2025)

Puligny-Montrachet 1er Cru 'Les Folatières' 2024

ON ALLOCATION

£420 IB (6x75cl)

Without a doubt one of the finest Premier Crus in Puligny-Montrachet. A small 0.62-hectare parcel of vines from the lower section of the vineyard underneath Premier Cru 'Champs Gain'. Found at the same level on the slope as 'Chevalier-Montrachet' and 'Le Montrachet' Grands Crus with similar chalky-limestone soil.

“Enticing nose of candied lemon, peach, and apricot with a gentle chamomile overtone. Taught, pure, and precise on the mid-palate thanks to the electrifying acidity that supercharges the further citrus and white stone fruit core. Serious tension and focus with a reverberating finish that goes on for minutes. A fantastic Folatières.” Drink 2026-2034+. (AR. Tasted at the Domaine with Alexandra Pascal in November 2025)

JEAN-LOUIS CHAVY



Jean-Louis Chavy is based in the heart of Puligny-Montrachet where he has 7-hectares of vines (his share of the family estate: Domaine Gérard Chavy), which was divided between his younger brother, Alain, and himself. Production is split approximately 25% Bourgogne Blanc, 50% Village and 25% Premier Cru (including holdings of 'Le Champ Gain', 'Le Clavoillon', 'Les Perrières' and 'Les Folatières'). The wines represent such good value that there is a long waiting list of merchants desperate for an allocation; therefore, naturally we are delighted to receive ours once again.

Jean-Louis' son, Paul (pictured with Andrew), continues to be ever prominent in all aspects at the Domaine and is seemingly a chip off the old block, carrying on the house style of crafting pure and precise wines allowing the superb fruit quality to shine through using old vines, as well as integrated use of oak.

Jean-Louis and Paul mentioned how the harvest was short and sweet, albeit they started later than most producers on 16th September for a week. Paul described 2024 as a "very classic vintage" thanks to the pure fruit and vibrant, taught acidity.

Bourgogne Chardonnay 2024

£130 IB (6x75cl)

Roughly 2-hectares of vines from five parcels across Puligny-Montrachet (90%) and Meursault (10%) that lie at the bottom of the slope. Vinified in 228 litre and 350 litre barrels, of which 5% are new.

"Lively and lifted nose of lemon verbena, peach and apricot with a hint of pineapple. Lovely purity and tension thanks to the vibrant and fresh thanks to the oyster shell minerality and core of similar citrus and white stone fruit with a serious linear finish. All the hallmarks of a young Puligny-Montrachet!" Drink 2026-2029. (JG. Tasted at Domaine with Paul Chavy in November 2025)

Puligny-Montrachet 2024

RECOMMENDED

£320 IB (6x75cl)

A blend of eight different parcels from across the appellation culminating in 2.5-hectares of vines, giving an excellent representation of Puligny-Montrachet's terroir. Fermented and aged in 350 litre oak barrels, of which 20% are new.

“Forward and seductive aromas of peach, apricot and pineapple with delicate orange blossom overtones. Rich, and rounded with a wonderful, silky pure texture and juicy acidity that knits together with more exotic fruit and white pepper spice. A superb Puligny-Montrachet.” Drink 2026-2031. (JG. Tasted at Domaine with Paul Chavy in November 2025)

Puligny-Montrachet 1er Cru 'Les Perrières' 2024

ON ALLOCATION

£495 IB (6x75cl)

A minute 0.34-hectare parcel of 45-year-old vine from one of the most famous Premiers Crus in Puligny-Montrachet.

“Alluring nose of peach and apricot with added mango and vanilla spice. Generous and ample with a broad mouthfeel that's kept in check by the great tension and uplifting acidity. Similar core of white stone and exotic fruit with tingling white pepper spice minerality that adds length and focus. Perrières perfection.” Drink 2027-2032. (JG. Tasted at Domaine with Paul Chavy in November 2025)

Puligny-Montrachet 1er Cru 'Les Folatières' 2024

ON ALLOCATION

£520 IB (6x75cl)

Two separate plots totalling 1.3-hectares. The first is in the steepest stoniest part close to Blagny, which contributes excellent acidity and structure; the other is from lower down the slope where the soil is richer, in turn giving greater richness and concentration.

“Seductive aromas of candied lemon, peach and apricot intermingle with honeysuckle and toasted oak spice. Intense and compact with impressive creamy texture balanced by the zippy, taught acidity adding tension and drive. More orange and bitter grapefruit supported by a lovely white pepper spice infusion on the fantastic finish. Bravo!” Drink 2027-2032. (JG. Tasted at Domaine with Paul Chavy in November 2025)

VINCENT LATOUR



The Latour-Labille family boast a long, rich history and have been making wine in Meursault since 1792. Vincent took over the family Domaine from his father Jean in 1998. He was then joined by his wife, Cécile, and changed the name from Domaine Jean Latour et Labille, to Domaine Latour from the 2010 vintage onwards. Since his arrival Vincent has implemented many changes (and in turn improvements), from the inclusion of whole cluster fermentation, adaptation of demi-muids and foudres, as well as longer élevage (12 months in old or large oak, followed by 4 to 6 months in stainless steel vats without any bâtonnage to avoid masking fruit).

Vincent is certainly one of Meursault's rising stars, and has gained local as well as international recognition in recent years. A new cellar and state-of-the-art tasting room have both been recently completed, taking this already impressive Domaine to another level. The next generation is coming through too as Vincent's son, Thomas, has joined the family business.

The harvest ran from 11th to 18th September and volumes are down by roughly 20%. However, impressive ripeness was achieved and there is excellent acidity in the wines; Vincent defined his 2024s as fresh, vibrant, and pure.

Bourgogne Côte d'Or Chardonnay 2024

RECOMMENDED

£105 IB (6x75cl)

£105 IB (3x150cl)

A combination of two plots 'Les Malporiers' and 'Les Dressoles' totalling 0.57-hectares on the lower slopes of the Meursault appellation. Fermented and aged in 600-litre barrels from Tonnellerie Rousseau.

"Bright aromas of ripe green apple, lemon citrus and a touch of pineapple. Attractive and buttery in style with vibrant, zippy acidity adding striking tension and energy for a Bourgogne Chardonnay. Similar citrus and white stone fruit core fused with integrated white pepper spice on the long finish. A mini-Meursault." Drink 2026-2029. (AR. Tasted at the Domaine with Vincent Latour in November 2025)

Chassagne-Montrachet 'Les Benoités' 2024

RECOMMENDED

£290 IB (6x75cl)

£290 IB (3x150cl)

A small parcel of vines that border the Premier Cru 'Morgeot' vineyard. Fermented and aged in a single 900 litre foudre from Rousseau.

"Appealing nose of green apple, pear, and lemon verbena. Zesty and energetic attack thanks to the racy acidity that reverberates on the mid-palate. There's a riper, more exotic fruit core with notes of white stone fruit and pineapple, with a dash of mineral spice on the seamless finish. A charming Chassagne-Montrachet." Drink 2027-2032. (AR. Tasted at Domaine with Vincent Latour in November 2025)

Meursault 'Cuvée St Jean' 2024

RECOMMENDED

£280 IB (6x75cl)

£280 IB (3x150cl)

A blend of three lieux-dits in Meursault: 'Les Vireuils', 'Les Crotots' and 'Meix Chavaux'. Vines were planted in 1925, 1926, 1992, 1998 and 2001. Vinified in 228 litre pieces from Tonnellerie Gauthier.

"Enticing aromas of lemon, white peach, and clementine fused with delicate chamomile overtones. Rich, rounded, and buttery balanced by a fine bead of mineral acidity leading into a more citrus dominant core of orange and grapefruit with a lovely white pepper spice infused finish. Classic Cuvée St Jean." Drink 2027-2032. (AR. Tasted at Domaine with Vincent Latour in November 2025)

Meursault 'Les Grands Charrons' 2024

£320 IB (6x75cl)

A small 0.93-hectare plot planted in 1956, 1988 and 1989 on limestone-clay soils. It is one of the finest vineyards surrounded by the lieux-dits: 'Le Tesson', 'Les Petits Charrons', 'Au Moulin Landin' and 'En Luraule' in the heart of Meursault.

"Wonderfully rich and seductive nose of baked apple, mango, pineapple and quince spice. Full, rich, and rounded yet knitted together by the refreshing, zippy acidity that adds balance, focus, and tension. There's more exotic-verging-topical fruit with undertones of wild honey on the long, long finish. Wow. A gorgeous Grands Charrons." Drink 2028-2034. (AR. Tasted at Domaine with Vincent Latour in November 2025)

Meursault 1er Cru 'Poruzots' 2024

ON ALLOCATION

£560 IB (6x75cl)

A 0.88-hectare plot planted between 1947 and 1991. Situated in the centre of Meursault and surrounded by the Premiers Crus vineyards of 'Les Genièvres', 'Les Bouchères' and 'La Goutte d'Or'.

"Complex and concentrated aromas of grapefruit, clementine, and tarte tatin with added vanilla spice. Powerful and intense on the mid-palate thanks to the creamy, ample texture and multi-layered core of orange and grapefruit with added pineapple all wrapped up in a streak of taught, mineral acidity. Great purity and precision." Drink 2028-2035. (AR. Tasted at Domaine with Vincent Latour in November 2025)

SAUMAIZE-MICHELIN



Saumaize-Michelin was created in 1977, when Roger Saumaize received 4-hectares of vines in Vergisson (the heart of the Pouilly-Fuissé appellation). A year later in 1978, he fully took over his father's estate. Over the subsequent decades alongside his wife Christine (whose maiden surname is Michelin, hence the winery name), they have naturally increased vineyard holdings throughout Mâcon, Saint-Véran, and Pouilly-Fuissé to its current holding of 9.5-hectares. The Domaine has been producing wines according to biodynamic principles since 2005, and as a result, the old vines (40 to 45-years-old) are naturally low-yielding and disease-resistant, resulting in wines with increased complexity and concentration. The Domaine is in the hands of the next generation with siblings: Vivien and Lisa, who tread the same path as their parents, yet with a more modern approach.

As prices have continued to rise in the Côte de Beaune, regions such as the Mâconnais have become more popular and attractive. Even more so since the approval of Premier Cru status for Pouilly-Fuissé from the 2020 vintage, in addition to wine critics and writers such as Neal Martin (Vinous), William Kelley (Wine Advocate), and Allen Meadows (Burghound) confidently placing Saumaize-Michelin beside iconic producers such as Jean-Marie Guffens-Heynen and Daniel Barraud.

Unfortunately all the family were away when we were in Burgundy, and so we could not visit the Domaine. Therefore, samples were sent to us, and we tasted through them at Puligny-Montrachet HQ.

Mâcon-Villages 2024

£90 IB (6x75cl)

Grapes come from the village of Bussières falling just outside the Pouilly-Fuissé appellation and near to the Premier Cru 'Sur La Roche' vineyard. However, it is vinified in oak with the same care and attention to detail and the rest of the Domaine's wines and offers superb value for money.

"Lifted aromas of lemon verbena, green apple and pear with a delicate floral edge. Lovely pure texture that fills the palate. Wonderfully balanced by bright, racy acidity that wraps around a juicy core of green apple and lemon with a touch of almond on the fine finish." Drink 2026-2029. (JG. Tasted at Puligny-Montrachet HQ in November 2025)

Saint-Véran 2024**RECOMMENDED****£100 IB (6x75cl)**

A blend of two parcels; the first from the village of Davayé (marl soils), and the second from Prissé (limestone soils) where vines have an average age of 15-years-old. Fermented and aged in 228 litre pieces and 450 litre demi-muids.

“Attractive nose of peach, apricot, and orange blossom with a touch of almond. Lovely weight, intensity and creamy texture, offset by super fresh, saline acidity that drives through a core of further white stone and orange citrus fruit studded with generous white pepper spice. Pure and precise with great tension.” Drink 2026-2029. (JG. Tasted at Puligny-Montrachet HQ in November 2025)

Pouilly-Fuissé ‘Pentacrine’ 2024**RECOMMENDED****£130 IB (6x75cl)**

A collection of plots in the village of Vergisson where with a high proportion of chalk comes from the star-shaped fossils (from which the vineyard takes its name.) Fermented and aged for 12 months in 228 litre and 450 litre oak barrels.

“Charming aromas of ripe lemon, nectarine, and white peach with gentle floral overtones. Impressive weight and power thanks to the creamy, rounded texture balanced by lovely tension and pure, precise acidity. Excellent energy and vibrancy provide backbone and is supported by a multi-layered core of further citrus and white stone fruit with added vanilla spice. Bravo.” Drink 2026-2030. (JG. Tasted at Puligny-Montrachet HQ in November 2025)

Pouilly-Fuissé 1er Cru ‘Sur La Roche’ 2024**RECOMMENDED****£195 IB (6x75cl)**

A major owner of this star Pouilly-Fuissé vineyard with 1.45-hectares of southeast-facing, 42 to 100-year-old vines. Located above the Premiers Crus vineyards of ‘Les Crays’ and ‘La Maréchaude’ in between the villages of Bussières and Davayé.

“Rich and inviting nose of lemon, grapefruit and orange with delicate orange blossom in the background. Generous and ample, yet there’s also lovely purity and precision on the mid-palate thanks to the vivid, taught beam of acidity. More citrus fruit, verging white stone fruit core with peach, apricot, and nectarine coming to the fore with a touch of vanilla spice. A serious Sur La Roche!” Drink 2027-2032. (JG. Tasted at Puligny-Montrachet HQ in November 2025)

JEAN-JACQUES GIRARD



Founded in 1529 by Jean Girard, the Domaine lays claim to be run by one of Savigny-Les-Beaune's oldest vigneron families. Spearheaded by Jean-Jacques Girard and his wife, Agnès, together they own a total of 18-hectares throughout the Côte D'Or; namely in Savigny-Les-Beaune as well as small parcels in Pernand-Vergelesses, Beaune, Pommard, Volnay and Aloxe-Corton. In certain circumstances Jean-Jacques purchases grapes from long-term, trusted contacts for wines where he has no plantings of his own (e.g. Meursault and Corton-Charlemagne). There is no denying that Domaine Jean-Jacques Girard is one of our favourite producers that provide a great range for all occasions delivering consistent quality and superb value wines.

We have worked closely with the Domaine for over two decades, and in the last few years there has been a changing of the guard as Jean-Jacques' sons, Vincent (pictured), and François, have stepped forward to lead the estate. However, the spirit and ethos remain the same and although Jean-Jacques is still on hand to guide and advise, his son's seemingly carry his Midas touch as the wines demonstrate typical house trademark vibrancy and juiciness.

Harvest ran from 15th to 26th September with good yields; 50 hl/ha for the whites and 40hl/ha for the reds, thanks to meticulous work in the vineyards during the wet spring and summer with staff helping on weekends too. Vincent describes his 2024s as pretty, attractive, and appealing.

Pernand-Vergelesses Blanc 'Les Belles Filles' 2024

RECOMMENDED

£140 IB (6x75cl)

Located on the opposite side the Premier Cru vineyard 'Sous Frétilles' and the Corton-Charlemagne hill. 50% is fermented and aged in 500 litre oak casks from Tonnellerie Cadus, and the other 50% solely in stainless steel.

"Wow... charming aromas of lemon, grapefruit and orange with a subtle smoky edge. The luscious, creamy texture is balanced by zippy acidity that providing freshness and focus, leading into a further core of more citrus and white stone fruit with added white pepper spice on the long, tense finish." Drink 2026-2030. (AR. Tasted at the Domaine with Vincent Girard in November 2025)

Bourgogne Pinot Noir 2024

£160 IB (12x75cl)

Vineyards are located between the villages of Savigny-Les-Beaune and Beaune. One of the best value and most consistent Bourgogne Pinot Noir's... it's seriously hard to beat!

“Bright and vibrant notes of red cherry, raspberry, and strawberry with floral overtones. Juicy, pure, and luscious mid-palate thanks to the ripe, soft tannins that wrap around a similar red fruit core with added white pepper spice. So delicious and a real gem that won't disappoint.” Drink 2026-2029. (AR. Tasted at the Domaine with Vincent Girard in November 2025)

Savigny-Les-Beaune Rouge 2024

RECOMMENDED

£125 IB (6x75cl)

Grapes are sourced from three lieux-dits: 'Les Pimentiers', 'Aux Champs Chardons' and 'Godeaux' nestled away in between Pernand-Vergelesses, Savigny-Les-Beaune, and Aloxe-Corton. A varied terroir of limestone topped with clay, pebbles and in parts, some sand.

“Enticing aromas of strawberry, red cherry, and blackberry with a delicate iris uplift. Luscious and elegant with rounded, silky tannins that lead into more summer berry fruit core and touch of well-integrated liquorice spice.” Drink 2026-2030. (AR. Tasted at the Domaine with Vincent Girard in November 2025)

Savigny-Les-Beaune Rouge 1er Cru 'Les Fourneaux' 2024

£150 IB (6x75cl)

An extremely small parcel of just 0.20-hectares bordering the Premier Cru 'Les Lavières' vineyard on the Aloxe-Corton side of the hill. One of the finest Premiers Crus vineyards which has a lot of clay in soil, resulting in richer and concentrated wines.

“Melange of red and black cherry fused with added blackberry and loganberry. Rich, rounded, and concentrated, yet retains good balance and purity thanks to the ripe tannins and vibrant acidity. There's darker black and hedgerow fruit that comes to the fore on the mid-palate with a savoury complexity on the long black pepper infused finish.” Drink 2027-2032. (AR. Tasted at the Domaine with Vincent Girard in November 2025)

Pernand-Vergelesses Rouge 1er Cru 'Les Vergelesses' 2024

RECOMMENDED

£170 IB (6x75cl)

One of the original Premier Cru vineyards in the appellation found to the west of the Corton hill. A 0.42-hectare parcel of vines that vary in age between 30 and 85-years-old.

“Attractive and vibrant aromas of red cherry, raspberry, and strawberry. Soft, silky and seductive though don't be fooled, there's plenty of power and concentration in the background supported by the ripe, rounded tannins and juicy texture. Lovely intensity and concentration thanks to the dark black fruit fused with lashings of black pepper spice for good measure. Bravo.” Drink 2027-2032. (AR. Tasted at the Domaine with Vincent Girard in November 2025)

FAIVELEY



The Faiveley family have lived and worked Nuits-Saint-Georges since 1825. From 2007, Domaine Faiveley has been in the capable hands of the seventh generation with siblings Erwan (pictured), and Eve Faiveley, working alongside head winemaker Jérôme Flous. The 115-hectare Domaine is split between a 78-hectare estate in Mercurey (Côte Chalonnaise), as well as a further 37-hectares throughout several leading appellations in the Côte d’Or including Nuits-Saint-Georges, Gevrey-Chambertin, and Chambolle-Musigny as well as lesser-known appellations such as Marsannay and Ladoix.

It is now one of the largest producers in Burgundy, though the vineyards are run with military precision where nothing is left to chance, as several teams keep a close eye on the viticultural programme led by Head Winemaker: Jérôme Flous. Their aim for elegance and finesse is now being rewarded with each wine possessing individual character and quality, a great reflection of the Domaine’s terroir. Faiveley’s impressive brand-new winery completed in 2017, as well as contributes to their steady rise in quality, profile, and demand for their wines around the world.

We were fortunate to spend our afternoon with Erwan who spoke at length about the growing season and the challenges the team overcame through lots of hard work and planning. Harvest started on 11th September in the Côte Chalonnaise and 16th September in the Côte d’Or, with the last grapes coming in on 24th September. Erwan was pleased with the 2024s stating the whites are fresh, lively, and vibrant whereas the reds are pure, aromatic and charming.

Mercurey Rouge ‘La Framboisière’ 2024

RECOMMENDED

£156 IB (6x75cl)

Monopole vineyard with 11.11-hectares of vines owned since 1993. Planted between 1949 and 2002, it lies adjacent to the Clos Rochette vineyard. A hidden gem whose name comes from the nearby raspberry bushes!

“Perfumed nose of red cherry, raspberry and cranberry fused with subtle toasted oak spice. Plump, luscious and generous mid-palate thanks to the ripe, rounded tannins and crunchy fruit core of cranberry and red cherry. Lovely energy and bite on the long, pleasing finished with dashes of black pepper spice.” Drink 2026-2031. (JG. Tasted at the Domaine with Erwan Faiveley in November 2025)

Mercrey Rouge 1er Cru 'Clos de Myglands' 2024

RECOMMENDED

£168 IB (6x75cl)

Monopole vineyard with 6.31-hectares of vines planted between 1963-1982. Without a doubt known as one of the best Premier Cru vineyards in the Côte Chalonnaise.

“Dark, dense, and brooding nose of red and black cherry, loganberry, and mulberry with floral iris overtones. Concentrated and powerful yet retains vibrancy and juiciness thanks to ripe, rounded tannins and more hedgerow fruit fused with well-integrated smoky, toasted oak spice. So juicy and pure with a lingering finish.” Drink 2027-2032. (JG. Tasted at the Domaine with Erwan Faiveley in November 2025)

ROSSIGNOL-TRAPET



Archives show that the Rossignol family have run vineyards in the famous Côte de Nuits since the 16th century so brothers Nicolas and David Rossignol, have plenty of experience to draw upon when creating their wines. The Domaine has grown steadily over the last few decades thanks to a refinement in winemaking techniques, the construction of a new winery in Gevrey-Chambertin in the late 1990s, as well as the improvement and management of vineyard health.

Conscious that great wines are made first and foremost in the vineyard, the brothers started their change to biodynamic farming in 1997, beginning with the Chapelle-Chambertin Grand Cru vineyard. They converted the whole Domaine in 2004 and were fully certified in 2005. They own a total of 13-hectares of vines throughout Gevrey-Chambertin as well as a few plots around Beaune, creating excellent quality wines with incredible elegance and sophistication. We are great supporters of Rossignol-Trapet having bought their wines for over 15 years now. It is a real joy to have seen the development and progression of the estate in that time, which has seen them become one of the true superstars of Burgundy.

The 2024 harvest took place quickly from 15th until 19th September. Sadly, due to poor flowering and issues with mildew, yields are very low this year averaging 15 hl/ha in the Cote de Nuits and 25 hl/ha in the Cote de Beaune. Nevertheless, Nicolas (pictured) was happy declaring 2024 a “very classical vintage” with lots of elegance and finesse.

Beaune 1er Cru ‘Les Teurons’ 2024

RECOMMENDED

£295 IB (6x75cl)

From the highest, most favoured part of the site located directly below the Premier Cru ‘Aux Cras’ vineyard. It is quite warm, but the stony soils always provide balanced freshness and good purity.

“Striking nose of red cherry, strawberry, and raspberry fused with floral overtones. Juicy and plush on the mid-palate supported by ripe, enveloped tannins and further red fruit core. Impressive purity and precision on the long, fine finish studded with white pepper spice.” Drink 2028-2033. (AR. Tasted at the Domaine with Nicolas Rossignol in November 2025)

Gevrey-Chambertin 'Vieilles Vignes' 2024**RECOMMENDED****£250 IB (6x75cl)**

Despite owning eleven parcels in Gevrey-Chambertin, this cuvée is made from a selection of the three oldest plots; Villages, 'Les Crais' as well as 'Jouise' where vines have an average age between 50 to 85-years-old.

"Charming, fragrant aromas of red and black cherry, blackberry and loganberry with a delicate floral violet touch. Elegant, pure, and juicy mid-palate thanks to the silky-smooth tannins and multilayered red and black fruit core with a touch of black pepper spice. A great Gevrey." Drink 2027-2032. (AR. Tasted at the Domaine with Nicolas Rossignol in November 2025)

Gevrey-Chambertin 1er Cru 'Petite Chapelle' 2024**ON ALLOCATION****£600 IB (6x75cl)**

As the name implies this is viewed as a "mini" Chapelle-Chambertin. It is in fact a continuation of 'Chapelle-Chambertin' Grand Cru, despite a faint slope separating the two.

"Enticing aromas of loganberry, black raspberry and black cherry with a floral uplift (more perfumed edge than 1er Cu Clos Prieur). Lovely purity and structure thanks to velvety tannins and further hedgerow fruit core and black pepper spice on the refined and graceful finish. It just oozes class and sophistication in abundance." Drink 2029-2034. (AR. Tasted at the Domaine with Nicolas Rossignol in November 2025)

Chapelle-Chambertin Grand Cru 2024**ON ALLOCATION****£1200 IB (6x75cl)**

Positioned directly underneath 'Clos de Bèze' Grand Cru and beside 'Griottes-Chambertin' Grand Cru on the gentle hill incline south of the village. 0.55-hectares of vines planted in 1924 on a limestone base covered with a shallow pebble-topsoil (0.5m).

"Delicate yet serious summer berry fruit nose; a culmination of raspberry, strawberry and cranberry fuse with a gentle iris overtone. Pure and elegant with seamless balance and juicy acidity, all knitted together by the ripe tannins and finely tuned minerality on the driven finish. Real grace and charm." Drink 2030-2035+. (AR. Tasted at the Domaine with Nicolas Rossignol in November 2025)

Latricières-Chambertin Grand Cru 2024**ON ALLOCATION****£1200 IB (6x75cl)**

Situated directly south of 'Chambertin' and above 'Mayozères ou Charmes' Grands Crus vineyards, on the Morey-Saint Denis border. A total 0.73-hectares of vines planted on deep clay soils, which benefit from the cooler climate; a combination of the valley and westerly winds means it is always the latest ripening vineyard.

"Intense and concentrated aromas of red and black cherry, blackberry and toasted oak spice with hints of black tea. Rich, dense, and compact with restrained power and intensity adding structure and presence; so juicy and ample on the mid-palate with silky tannins and luscious, pure dark black fruit with added mocha spice on the marathon finish. Regal and refined." Drink 2031-2036+. (AR. Tasted at the Domaine with Nicolas Rossignol in November 2025)

Chambertin Grand Cru 2024**ON ALLOCATION****£1950 IB (6x75cl)**

Situated in between 'Latricières-Chambertin' and 'Clos de Bèze' Grands Crus. A 1.60-hectare plot where the oldest vines date from 1919, with subsequent plots planted in the 1950s, 1970s and 2000s.

"Deep, dark, and grabs your attention from the get-go... then a delicate floral element comes to the fore and intermingles with red and black cherry, mulberry and loganberry. Compact and concentrated, yet still so pure and precise. An abundance of dark black fruit builds in waves and leads into a crescendo finish that last for minutes. A sleeping giant." Drink 2032-2037. (AR. Tasted at the Domaine with Nicolas Rossignol in November 2025)

A.F. GROS



In 1988, Anne-Françoise Gros established Domaine A.F. Gros, when her parents, Jean and Janine Gros, decided to retrieve a few parcels of the family Domaine. At the same time, Anne-Françoise acquired another Domaine in Flagey-Échezeaux, and later with her husband, François Parent, purchased a vineyard in Savigny-Les-Beaune.

The whole Domaine is now run by their children, Mathias who is the winemaker, and Caroline (pictured) who oversees commercial sales. They create some of the most elegant, sophisticated, and sought-after wines in Burgundy. They currently own 10-hectares of vines throughout the appellations of Vosne-Romanée, Gevrey-Chambertin, Chambolle-Musigny in the Côte de Nuits, Pommard in the Côte de Beaune, as well as Moulin-À-Vent in Beaujolais. There is a négociant side to the business too where grapes are bought through long-term contracts with trusted growers, which are bottled under the label: Maison Parent-Gros.

Interestingly for 2024 vintage, the siblings took the decision not to buy any contract grapes to ensure the consistency and quality of the wines. Despite having excellent relationships with growers, given the year's unique challenges, they couldn't guarantee that purchased grapes would meet the quality of their own harvest.

To add insult to injury, they lost a historic 70% of their owned vineyards, mainly due to some localised frost in Spring (100% loss in Savigny-Les-Beaune) as well as high disease pressure across all appellations throughout the growing season. It was a "relentless battle" that required 17 treatment sprays that are more environmentally friendly compared to commercial treatments, yet they are sadly also more easily washed away by rain. Harvest began in the Côte d'Or vineyards on September 18th and concluded on September 22nd, before rain resumed.

Despite everything 2024 threw at them, Caroline was in high spirits during our visit and classified the 2024s as aromatic, classic, and balanced.

(Domaine) Chambolle-Musigny 2024

ON ALLOCATION

£470 IB (6x75cl)

Five parcels totalling less than 1-hectare that always produces a great representation of the appellation.

“Wow. Intense aromas of red cherry, raspberry and cranberry with a perfumed floral uplift. Soft, silky, and effortlessly smooth on the mid-palate; incredibly refined, balanced, and elegant due to the plush, velvety tannins and seamless finish. Impressive concentration and depth on the red fruit finale with added white pepper spice.” Drink 2026-2031. (JG. Tasted at the Domaine with Caroline Parent-Gros in November 2025)

(Domaine) Vosne-Romanée ‘Les Chalandins’ 2024

ON ALLOCATION

£470 IB (6x75cl)

The parcel straddles the border between Vosne-Romanée and Flagey-Echezeaux and is surrounded by the vineyards of ‘Basses Maizières’, ‘Vigneux’ and ‘Aux Ormes’.

“Seductive nose of red and black cherry, blackberry and loganberry fused with smoky, toasted oak spice. Lovely weight, structure, and concentration with impressive tension and focus that flows into layers of dark black fruit infused with freshly cracked black pepper spice. The finish is so elegant and sophisticated, bravo Mathias!” Drink 2027-2032. (JG. Tasted at the Domaine with Caroline Parent-Gros in November 2025)

(Domaine) Vosne-Romanée ‘Aux Réas’ 2024

ON ALLOCATION

£470 IB (6x75cl)

A 1.1-hectare plot from the excellent lieu-dit located on the Nuits-Saint-Georges / Vosne-Romanée border. It’s flanked by Premier Cru vineyard of ‘Clos des Réas’ to the north, as well as the vineyards of ‘Les Jacquines’ and ‘Au-dessus de la Rivière’ to the south. In recent years Mathias has been using ceramic vessels more across the full range; he feels it allows each wine to fully express itself and lets the specific terroir and characteristics of each plot to shine without being overpowered by new oak. The barrel sample adds weight, structure and intensity and is balanced by the ceramic egg sample, which provides tension, purity and aromatics.

Barrel sample

“Intense and inviting aromas of black cherry, blackberry and mulberry. Elegant, silky texture from the ripe, plush, and rounded tannins that add structure to the concentrated core of further dark black fruit... seriously luscious and pure on the fine, sophisticated finish. Restrained power and precision.”

Ceramic egg sample

“A much brighter nose and palate of red cherry, raspberry and cranberry with a violet edge – so perfumed and attractive. Good weight and structure, however, the emphasis is on the wonderful vibrancy, juiciness, and energy that will blend effortlessly with the richer, rounded barrel sample. Finely tuned, focused, and simply fantastic... as always, it’s a firm favourite!”

Drink 2027-2032. (JG. Tasted at the Domaine with Caroline Parent-Gros in November 2025)

(Domaine) Clos de Vougeot Grand Cru 2024

ON ALLOCATION

£905 IB (3x75cl)

Miniscule 0.53-hectares from three parcels situated near Château Clos de Vougeot.

“Aromatic and expressive nose of red cherry, raspberry and mulberry with integrated subtle toasted oak spice. Rich, dense, and compact mouthfeel underpinned by juicy, luscious tannins that envelop more dark black fruit and black pepper spice. So graceful and pure with wonderful vibrancy and focus on the fine, marathon finish.” Drink 2030-2036+. (JG. Tasted at the Domaine with Caroline Parent-Gros in November 2025)

(Domaine) Echezeaux Grand Cru 2024

ON ALLOCATION

£960 IB (3x75cl)

Produced from vines with an average age of 90-year-old. Sections of the vineyards are currently being replanted, and therefore only 0.45-hectares are in production.

“Expressive nose of black cherry, blackberry, and mulberry with savoury, smoky overtones. Striking power, complexity, and structure, yet still so graceful and balanced thanks to the silky-smooth texture and multilayered dark black fruit core with generous lashings of white pepper spice. Impressive tension, vibrancy and focus on the refined finish.” Drink 2030-2036+. (JG. Tasted at the Domaine with Caroline Parent-Gros in November 2025)

(Domaine) Richebourg Grand Cru 2024

ON ALLOCATION

£2010 IB (3x75cl)

Situated near the Grand Cru vineyards of ‘La Romanée’, ‘La Romanée-Conti’ and ‘Romanée-Saint-Vivant’. Richebourg has a combined total of 8-hectares, of which A.F. Gros own 0.59-hectares, therefore making them the second largest occupant after Domaine de la Romanée-Conti.

“Vibrant and elegant nose of pure summer berries; strawberry, raspberry, and red cherry intermingle with floral iris notes. Powerful and plush, with a rich, velvety texture that flows across and fills the palate due to the rounded tannins and more bramble fruit dominant core with added mocha spice for good measure. Wonderful elegance and sophistication on the majestic finish.” Drink 2032-2038+. (JG. Tasted at the Domaine with Caroline Parent-Gros in November 2025)

We would be very happy to talk you through the vintage and provide advice on what will best suit your needs. Burgundy 2024 is a small vintage and so many wines are only available in limited quantities; we recommend ordering at your earliest convenience to avoid disappointment.

Please be aware that some Premiers and Grands Crus wines are sold under allocation to those who have purchased them in previous years. However, if you are interested, please do let us know and we will do our very best to accommodate your request.

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