



CLUB MAGNUM

VINS ET EXPÉRIENCES

Burgundy 2019 – Opening Offer

EXCLUSIVE TO MEMBERS



CLUB MAGNUM

VINS ET EXPÉRIENCES

INTRODUCTION



I HAVE LEARNED TO LOOK FORWARD TO VINTAGES THAT END IN A '9'. 1999 WAS THE FIRST VINTAGE THAT I WAS ABLE TO TASTE EXTENSIVELY FROM BARREL AND IT HAD ME FALLING HOOK, LINE AND SINKER FOR BURGUNDY FROM THE FIRST SWIRL OF MY TASTING GLASS.

Ten years later, 2009 arrived to considerable acclaim too and looking backwards, 1989, 1979, 1969, 1959 (especially) and 1949 have all produced memorable experiences whenever I have encountered them.

Regrettably, my first-hand experience of drinking pre-war vintages is somewhat less (although I do remain open to offers...) but the history books invariably read 'very good' or 'fine' for most vintages ending in nine. So, no pressure then.

The detailed breakdown of the vintage, the experience of each producer and the tasting notes on the key wines follows in the normal way: please read on to discover whether 2019 follows the trend. The preparation of this offer, however, has been somewhat complicated. Normally, I would have been able to make several visits in order to prepare our selection but the pandemic has meant that my last visit to Burgundy was in February 2020, when it was too early to do any more than take a first trimester scan on the young wines. My notes are thus taken from samples that producers have kindly prepared and sent to me directly either side of Christmas and where that was not possible, from the producers' own notes and comments.

The pandemic has dominated life over this past year and we all hope that the global vaccination programme delivers us the way out. Wine lovers will have been thankful for a cellar of wine to accompany them through these challenging times and no cellar will want to be without some 2019 Burgundies to enjoy in the future, come rain or shine. In the meantime, my sincere thanks for your ongoing support throughout this tumultuous year and I look forward to sharing bottles, insight and laughter around a table with you in the very near future.

With best wishes,

Mike

HOW THIS OFFER WORKS

Allocations of new releases are only available to members of Club Magnum. Prices can be found on the accompanying order form and are exclusive to members. Please take a moment to read a little on the vintage and on the wines selected. If you would like help and suggestions please do not hesitate to contact Mike in the usual way.

NOT YET A MEMBER?

Applications to join Club Magnum are always welcome.

Please [click here](#) to learn more or email mike@clubmagnum.com to begin a discussion and / or application.

2019 VINTAGE SUMMARY

**IT'S ALWAYS HUMBLING TO
THINK ABOUT THE LONG
EXPANSE OF HISTORY,
PARTICULARLY IN RELATION TO
A UNIQUE AND SPECIAL WORLD
HERITAGE SITE, SUCH AS THE
CÔTE D'OR.**



It's also helpful: when your task for a vintage report is to provide analysis and insight on a 12-month stretch as well as predictions for the future, a bit of context can go a long way.

Whether we are experiencing more violent seasonal fluctuations or a more long-term climate shift (or both) is the debate of our times. Even with our science, learning, computer modelling and satellite imaging, no one has the definitive answer.

But what can we learn from nature? How have vines, for example, survived and adapted over centuries, even millennia?

2019 brings a very successful decade to a close but there is unease in the air: yet another vintage of high temperatures and low rainfall leaves growers feeling nervous. Should they be, though? After all, the vines seem to have produced the raw materials for some pretty special wines...



2019 VINTAGE SUMMARY

GROWING CONDITIONS

Anything pre-Covid already feels like another lifetime... but let's try to cast our minds back quickly to a time when face masks were found in operating theatres and when theatres were still operating.

You will remember that the headlines of the 2018 growing season were heat and lack of water. Well, the autumn of 2018 continued the drier-than-average theme, the vines having to wait until the new year for the first meaningful rainfall. Even then precipitation between January and March 2019 was only a third of the volume received the previous year- there would be no generous water reserves to draw from this time- and once again, there was scarcely any winter snow. Then in February there was an extraordinary burst of warm weather, with temperatures well above 20°C. Shirtsleeve order and glorious early barbecue weather for humans but also the signal for vineyards to awake. Uh-oh.



Thus the familiar rollercoaster exited its starting position. Sure enough, a big dip appeared in early April with temperatures plunging below zero and tender buds exposed to the freezing conditions. Given the timing, the buds were not fully open, particularly on Pinot Noir, thus some natural protection was retained. However, despite the best efforts of growers with their ever-increasing arsenal of protective measures, there was still loss: most severely in lower lying Chardonnay vineyards (mainly Bourgogne and village vines) of the more exposed villages such as Chassagne-Montrachet, Puligny-Montrachet and St. Aubin but also certain sectors of Meursault.

There would be a further frost-fight the following week, this time with the buds that little bit more advanced so catching some young Pinot also and while damage was, mercifully, more limited than in 2016 or 2017, casualties were added to the count. The month of May was curiously cool and windy, setting an erratic pattern that would continue into June and disrupt the flowering. The advanced cycle that had been kickstarted in February retreated further and with flowering protracted in blustery conditions, coulure and millerandage were widespread. Arriving on top of the frost damage, a smaller crop was guaranteed.

The 100-day rule of thumb from mid-flowering had notionally set the harvest date for the last two weeks of September but the second half of June saw temperatures begin to climb, culminating in a short but scorching heatwave (well over 35°C) at the end of the month. July was a fine month which also saw a heat-wave spell and August was consistently hot and dry, with just a couple of welcome light showers to provide relief. Total rainfall April-August was very much in line with 2018 and with hours of sunlight similarly abundant, the net effect was once again to pull the harvest date forward.



HARVEST

HARVESTING WAS HOWEVER AN ALL–SEPTEMBER AFFAIR, THE FIRST PANNIERS BEING FILLED ON 3RD SEPTEMBER. BY 9TH SEPTEMBER, THE ENTIRE CÔTE DE BEAUNE WAS HARD AT IT WITH THE CÔTE DE NUITS GENERALLY TAKING OVER THE ACTION FROM AROUND 13TH.

While most had finished by the last week of the month, a few laggards were still happily picking as month end approached. As ever, the choice was to pick earlier, preserve freshness but risk an element of under-ripeness; or to go the full 100 days (or more) and get fully mature fruit with higher levels of sugar and lower acidity. Curiously, both paths seem to have permitted success, which is not often the case. The detail, however, is important here, particularly relating to individual vineyard management and specifics of site.



AT HARVEST, IT WAS CLEAR THAT THE FRUIT WAS IN EXCELLENT CONDITION.

The last vintages where any notable degree of rot had been seen were in 2013 (whites) and 2014 (reds) - and of course sorting tables were already widely employed in any case. In 2019, the tables de trie were used to enable growers to fine tune their crop, eliminating the instances of grilled fruit but not for the first time, no one could claim them to be essential.

No complaints could be made about conditions during harvest either. Winds had been blowing consistently in late summer, concentrating the fruit further. The uneven crop that had resulted from the difficult flowering still meant that this would not be a uniform vintage but all growers I spoke to seemed very content with the quality if not the quantity, which in some places was reduced by 50%.



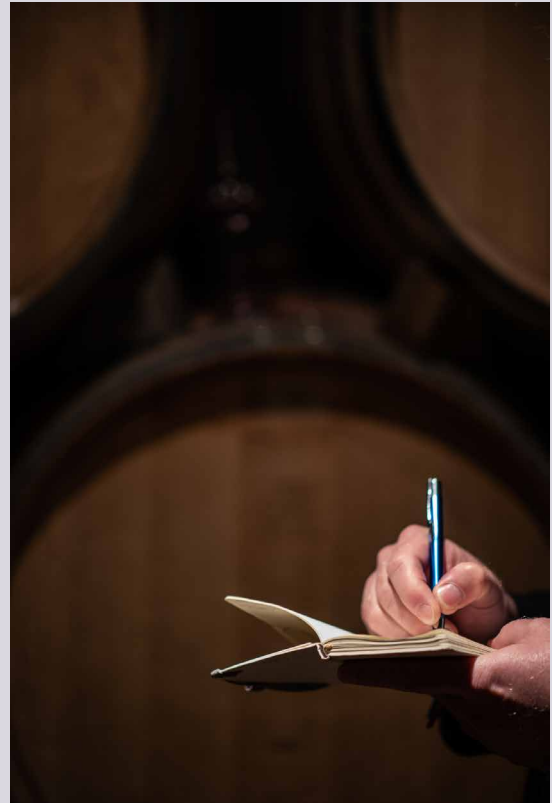
IN THE CELLAR

THERE WAS TO BE NO REPEAT OF THE SURPRISES OF 2018— WELL, CERTAINLY NOT IN VOLUME TERMS AT ANY RATE.

Twelve months before, growers had found themselves with unexpectedly high ratios of juice to solids, many having to scramble to find extra vessels in which to contain it. In 2019, the numbers were inverted, meaning presses had to work harder to extract juice, producing a strong feeling of concentration in the wines.

The surprises were in the acidities. Throughout the winter of 2019 as the young wines started to form in barrel and the first comments filtered back, growers talked animatedly about the 'freshness' of the wines, something that I found very hard to reconcile with the ripe fruit I had picked under hot conditions in September. Could this have been a touch of hyperbole to counter the comments that had also filtered out about high alcohols? I have no doubt that there will be examples of over-ripe, flabby wines but having now tasted, albeit a more limited sample set than usual, it is clear that this is a warm vintage that offers both ripeness and freshness and in that respect it is remarkable.

Let's attempt to explain it. When a plant has a smaller fruit load from the outset (frost, millerandage, coulure, drought), it requires less water and nutrient to ripen the fruit. When hot weather arrives, if there is a sustained period above 35°C, survival mode kicks in and the plant stops photosynthesising and diverts resources away from reproduction ie fruit. Indeed, the plant is able to use its own fruit as an emergency water reserve if so needed. So, very hot weather actually slows down ripening. If heatwaves are confined to a few days at a time, the interruption is recoverable and if good conditions then resume, then it's happy days for the vine, particularly if a helpful refreshing shower appears on cue, which is indeed what happened in 2019. So, good ripe, clean, healthy but smaller fruit. Tick.



As for the acidity, we know that sustained heat burns it away. In years of prolonged canicule (heatwave)- 2003 being the most famous example- the loss of acidity is almost unavoidable. However, the current generation of growers have learnt much. Today, there is much more adoption of organic and biodynamic viticulture which has enabled the plant to better resist all forms of adversity, including heat and drought. In addition, in 2019 not only were the summer nights cooler than in 2003, allowing some respite, but the most intense heat arrived in short spikes meaning that overall less acidity was burnt.

Combine this with the reduced water component and the improved natural resistance and we can perhaps begin to see how the acidity constitutes a more significant presence in the fruit come harvest time.

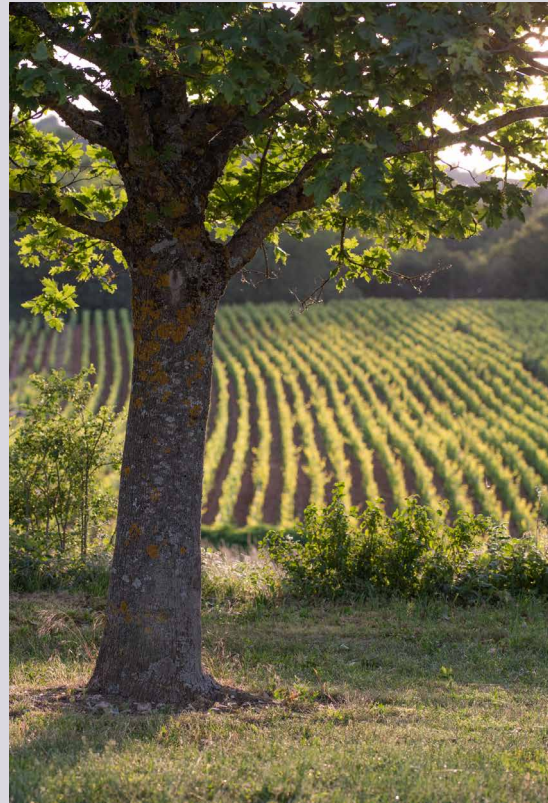
As to the cellar work, generally speaking the vinifications were unremarkable in 2019. The trend continues towards greater use of whole bunches in reds; there is certainly less stirring of lees in white and much lower use of new oak in both colours. Chaptalisation (addition of sugar) was definitely not required and by and large yeasts seemed to be active, meaning low incidence of stuck fermentations and resultant problems such as brettanomyces.

PLACING 2019

NOW THAT I'VE HAD A CHANCE TO TASTE, I AM HAPPY TO CONFIRM THAT THE PATTERN OF VINTAGES ENDING IN NINE HAS CHALKED UP A WORTHY NEW ADDITION.

I will confess, however, to feeling uncomfortable with those yelling words such as 'great' or 'legendary' from the roof tops. Partly, I will concede some British reserve and argue that greatness needs to be earned and proven over time. However, I do think that 2019 will be a very strong candidate, continuing a quite stunning run not just of the 'nines' but also throughout much of the past decade, where the weakest point (2013) would comfortably figure as a perfectly good vintage in previous decades.

This rare combination of ripeness and freshness is where finding a replica year becomes difficult. On top of that, there is the fruit character to consider: generally ripe, powerful citrus in whites and a red-black mixture in the reds. What I do feel more able to conclude at this stage is that with the power and concentration in evidence, we have a vintage with long keeping potential and while the tannins appear to be beautiful, lithe and textured, there are plenty of them and coupled with the lack of juice it would not surprise me if we see a dormant period for these wines between their primary and secondary stages.



As for the échelle des crus, there is a degree of playing fields being levelled but not fully. What is perhaps more apparent is that certain soils and exposures have come into their own in these conditions. The heavier water-retentive clay soils of Pommard for example, have performed very well whereas the exposed, rocky hillsides in places like Chambolle-Musigny have had to battle hydric stress, particularly for their young vines. Outlying villages or 'back-country' locations- places that historically struggled to ripen fully- have also fared well and with the small volumes available in the frontline appellations, they will provide a very useful source of lovely wines to fill the supply gap.



CONCLUSION

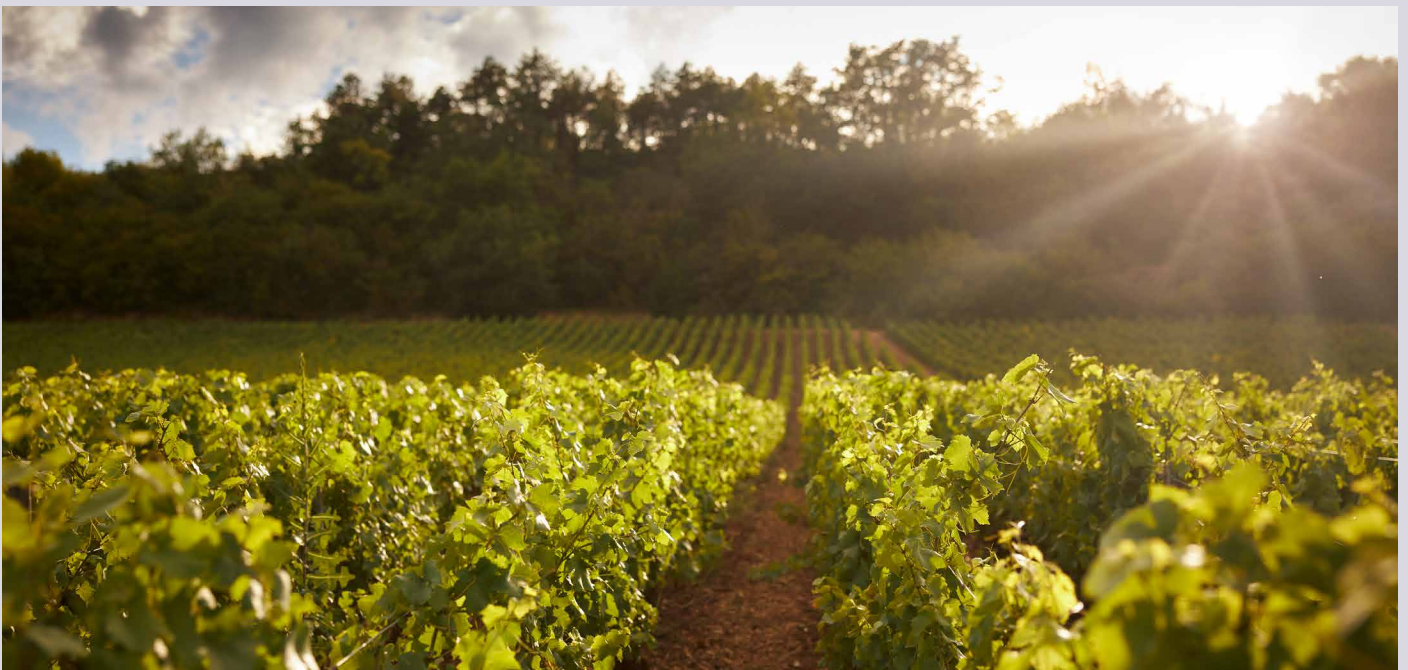
**I COME BACK TO THE QUESTION
POSED AT THE START: WHAT
IS NATURE TELLING US ABOUT
THESE 'NEW' CONDITIONS?**

**AT THE RISK OF ANSWERING A
QUESTION WITH A QUESTION,
MIGHT IT BE POSSIBLE THAT
THE VINES ARE FINDING A WAY
TO THRIVE DESPITE A CHANGING
CLIMATE AND PERHAPS AS
THEY HAVE DONE THROUGHOUT
HISTORY?**

The growers that you find in the these pages are some of the very best in their field (if you'll excuse the pun) and they have earned that status from hard work, talent and particularly from their ability to intelligently observe. When they see a plant as notoriously capricious as Pinot Noir produce outstanding quality in a year such as 2019, or Chardonnay able to retain its freshness in such warm conditions, many are openly questioning whether it is that the plant is finding a way to deal with the conditions. In turn, this encourages the grower to work with the plant and with the conditions, rather than against, and the more intelligent ones come up with more of the right strategies than their neighbours.

The results can surely only suggest that they are finding the right path. Perhaps if this is now a story of mankind no longer seeking to forcefully control nature but rather to work with it, we might find longer term balance and sustainability.

There is still much to be done. Mother Nature moves slowly and temperatures accelerated by human activity may ultimately prove to be too fast for Her. But for the moment, for the Burgundy-loving consumer, we have a remarkable and captivating new vintage, small in number yet great in potential giving wines which capture the unique majesty of these special climats de Bourgogne. Lucky are we to be the ones who may enjoy them for many, many years to come.



CÔTE DE NUITS

ET HAUTES CÔTES DE NUITS

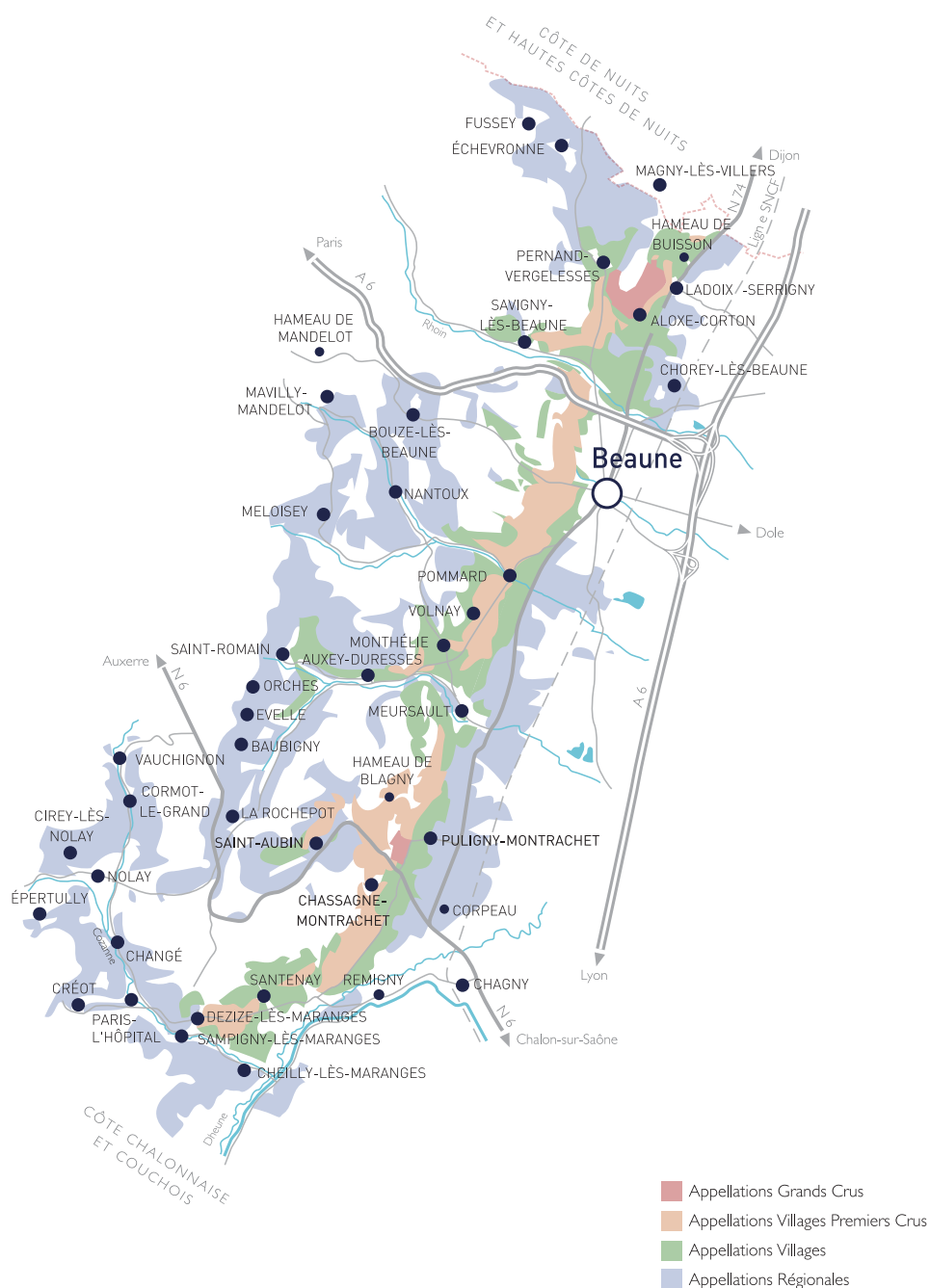


MAPS REPRODUCED THANKS TO THE KIND PERMISSION OF THE BIVB
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CÔTE DE BEAUNE

ET HAUTES CÔTES DE BEAUNE



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DOMAINE MARQUIS D'ANGERVILLE



HARVEST 2019 BEGAN AT DOMAINE MARQUIS D'ANGERVILLE ON 12TH SEPTEMBER UNDER BEAUTIFUL CLEAR SKIES AND A FULL MOON. THE FIRST MORNING IS ALWAYS A TIME OF EXCITEMENT AND THE MAGNIFICENT SIGHT OF MONT BLANC, 200KM AWAY ACROSS THE SAÔNE TO THE EAST BUT UNFORGETTABLY SILHOUETTED AGAINST AN ORANGE SUNRISE, ONLY RAISED SPIRITS EVEN FURTHER.



The signs in the sky were certainly auspicious but how about on the ground? First to be picked was Meursault Santenots, a change to the usual pattern. Guillaume has always preferred his Meursault to have a racy, energetic quality and he felt that leaving it any longer would put the acidity at risk. From there into the reds: first as always Frémiets, then each premier cru in turn with Le Clos des Ducs gathered to the sound of Sunday churchbells. By the afternoon of 16th September, the task was complete, Guillaume triumphantly punching the air to the sound of the cheering harvest crew.

While picking was trouble free, in the winery the mood was initially less ebullient, the quantities coming in being rather less than expected.

However, any negativity was soon removed as the fermenting aromas filled the cuverie: wonderful, swirling, richly scented and with plenty of promise. Fast forward through an extraordinary twelve months and I asked Guillaume how he now felt about the wines as bottling approaches. "The freshness is the real surprise" was his answer. We discussed at length how this might have happened. Guillaume ventures that it must be that the plant is actually adapting to the conditions by itself. While he is far too modest to claim credit, the health of his vineyards, now fully biodynamic for more than a decade, must surely give his vines the very best chance possible. This great estate goes from strength to strength.

Please [click here](#) for background information on Domaine Marquis d'Angerville.



DOMAINE MARQUIS D'ANGERVILLE

BOURGOGNE ROUGE

With 90% of the domaine's production in premier cru, it is perhaps not surprising that the regional and village wines are less well-known. However, at long last, Guillaume has been able to add to his small existing parcel in lieu-dit 'Grands Terres', bringing the total holdings up to nearly 2ha. The new vines include a further parcel in Grands Terres plus another plot just five minutes walk away, all under the commune of Volnay. The new plants include a proportion of old vines and were in good condition although Guillaume will replant as needed.

In the cellar, the Bourgogne is treated to exactly the same vinification and élevage regime as the grander wines, the only exception being that no new oak is used at all. Generally, the Bourgogne is always bottled a touch before its siblings but that is still after a full second winter: the 2019 is slated for bottling in April 2021. It is the perfect introduction to the wines of the domaine and while it will drink well from the outset, well-cellared bottles will develop beautifully too, if so desired.

ROUGE VOLNAY 1ER CRU CHAMPANS

The harvesting of Champans is always a pivotal moment in the d'Angerville harvest: for the pickers, the long and rather intimidating rows present the crest of the physical challenge; for Guillaume, his family and for the permanent team, the performance of this important vineyard for the domaine will go a long way to determining the overall success of the year.

That it has become such a consistent, and consistently excellent, wine makes it an easy selection for any buyer. Year upon year, Champans seems to capture not only the textbook clichés of Volnay- graceful, floral, curvaceous- but also its more robust, assertive, mineral side too. Something for the head but something for the heart too. In 2019, Guillaume remarks that the vintage reminds him in part of 2009 and in part of 2010, the ripeness, approachability and succulent fruit of the former with the power, focus, direction and terroir expression of the latter. That's a pretty dynamite combination in any book. There is little reason to doubt that this will become a future great for this wonderful vineyard.



DOMAINE DE BELLENE



EVER THE BUSTLING MAN OF ACTION, NICOLAS POTEL CONTINUES TO PUSH HIMSELF TO FIND WAYS TO RESPOND TO THE CHALLENGES IN THE VINEYARD. A FEW WEEKS PRIOR TO THE HARVEST, WE SPENT A LITTLE TIME TOGETHER WALKING THROUGH LES SUCHOTS WITH NICO SHARING HIS THOUGHTS ON HOW GROWERS MIGHT NEED TO ADAPT THEIR WORK SO THAT BURGUNDY CAN CONTINUE TO PROSPER IN A WARMER CLIMATE.



The density of planting, choice of vine material, ploughing techniques, trellising- all are open questions for Nico who plans to conduct experiments on new land purchased in the Hautes-Côtes in order to test his theories.

There has always been a restlessness about Nico which explains so much of his fascinating career story. Domaine de Bellene continues to reach new qualitative heights thanks to his energy and drive. Harvest 2019 began on 14th September in the Côte de Beaune but finished on 25th September, making Bellene one of the later domaines to complete.

As a producer who likes to include whole bunches, the little extra push for maturity is generally sought here. The fruit quality was excellent and vinifications were trouble-free with low levels of malic acid enabling malolactic fermentation to happen quickly. In turn, this has allowed earlier bottling on some of the cuvées. As with most estates, the only negative is the smaller volumes but in terms of quality, one can have absolutely no complaints at all.

Please [click here](#) for background information on Domaine de Bellene.



DOMAINE DE BELLENE

ROUGE VOSNE-ROMANÉE 1ER CRU SUCHOTS

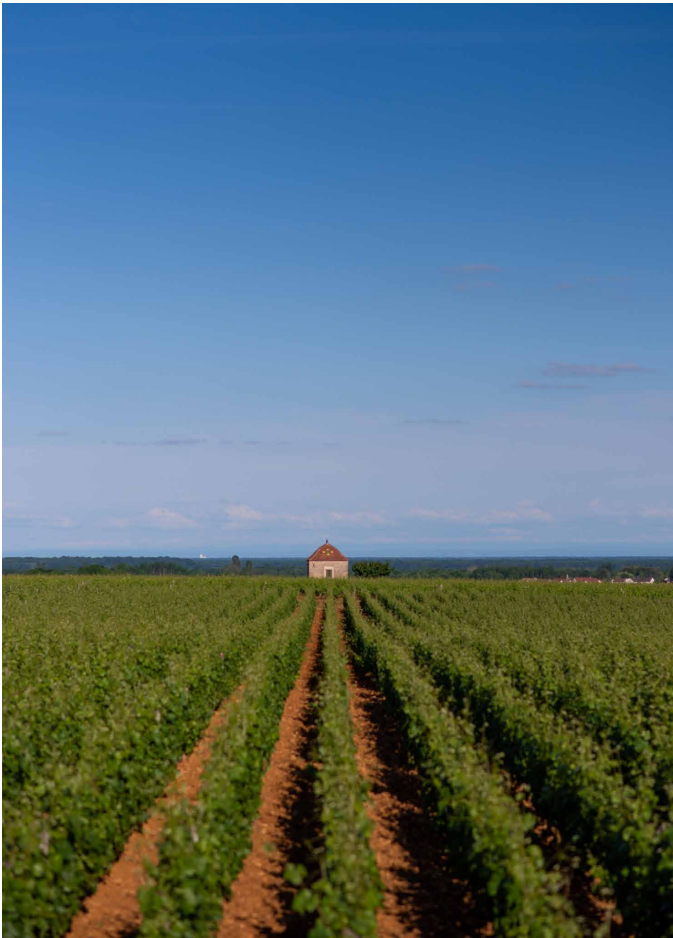


Nico was kind enough to send a number of samples, which allowed me to taste the Suchots in context of its siblings. The vines are from massale selections, planted north-south in 1937 and farmed organically. With a parcel of just over 0.21ha, production is already small before accounting for the old vine and vintage factors. Yet, once again, this wine emerged as the clear winner. Vinified gently with 100% whole clusters, using only pump-overs and foot treading, after three weeks the wine is put through a light vertical press and then settled for two days before being barrelled down by gravity. There is such an abundance of talent on display: this is the kind of wine that you find yourself wanting to spend more and more time with, something which points towards excellent potential for the future.

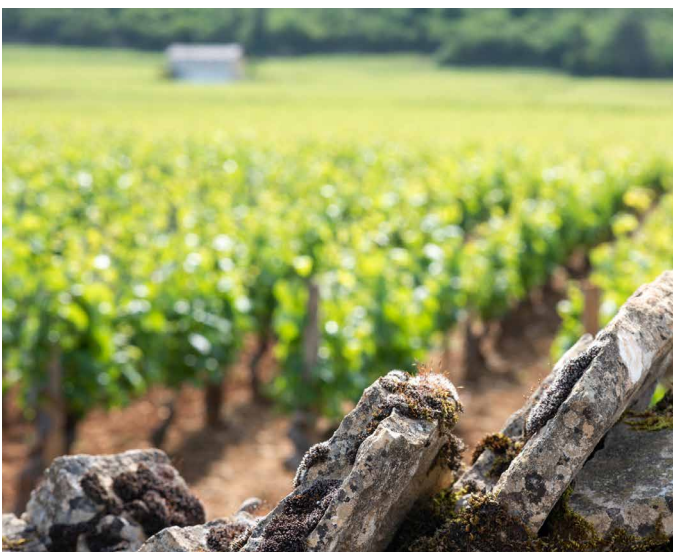
From the first encounter, a lifted, fragrant nose of young, crunchy black fruits framed by violets both captures your attention and immediately places you in the heart of Vosne-Romanée. On the palate, the class really shows strongly with impressive detailing in the little black fruits around a strong, assertive mineral core. The tannins provide additional framework and grip but not a hint of dryness. Proportions are correct, with no excesses on display: this is finely tailored around a well-toned body. Moving through to the finish, there is abundant length already if not quite yet the full flourish. This has several gears more to explore and time will be needed to go through them. All in all, this is a very assured performance from a proper, grown-up wine that is an excellent representative of this exceptional terroir and still represents good value in today's market context.



DOMAINE SIMON BIZE



I SPOKE TO CHISA BIZE A COUPLE OF TIMES EITHER SIDE OF CHRISTMAS AND DESPITE THE CHALLENGES OF LE CONFINEMENT, SHE WAS IN FINE SPIRITS. REGARDING THE 2019 VINTAGE, SHE RECALLED ITS CHALLENGING NATURE, WITH THE HEAT AND LACK OF WATER A PROBLEM NOT ONLY FOR HER VINES BUT ALSO FOR HER TEAM. AS A RESULT, AS MUCH OF THE VINEYARD WORK AS POSSIBLE WAS CARRIED OUT IN THE EARLY MORNING, WHICH PROBABLY DIDN'T THRILL THE NIGHT OWLS ON HER TEAM BUT IT DID ENSURE THAT ENERGY LEVELS WERE WELL MAINTAINED THROUGHOUT THE HOT SUMMER.



Chisa continues to favour the use of whole bunches in vinification, as did Patrick but she has reduced the amount of extraction, conducting fewer punchdowns. In her view, a little less structure in the wines is no bad thing if more fragrance and fruit can be obtained and in any case, there was no shortage of colour and concentration in the fruit with this vintage. About the long-term prospects for 2019, she has only positive words and like many of her colleagues,

she notes the combination of ripeness and freshness as well as the long-keeping potential. Her wines continue to earn admiring words from far and wide but pricing remains very much in line with the long-term policy, ensuring that loyal customers return year after year.

Please [click here](#) for background information on Domaine Simon Bize.



DOMAINE SIMON BIZE

ROUGE SAVIGNY-LÈS-BEAUNE 1ER CRU AUX VERGELESSES

This is such a well-positioned vineyard that ripening fruit is rarely an issue here. What can be a problem is hydric stress and this is where the great advantage of old vines, with their well-established root systems, cannot be overestimated. The vineyard remained in excellent condition and while yields were certainly down on 2018, there was no great alarm. Chisa is very content with the vintage.

While her wines are undoubtedly a little more giving in their youth than in the past, they remain outstanding candidates for the cellar and none more so than Vergelesses. From its elevated hillside position, there is appropriate command and control displayed here, nothing rushed, muddled or hurried but rather a calm, refined display. In warmer years such as this, the little boost of ripeness can be easily accommodated and with plenty of energy and freshness in the wine, refreshment and vivacity are maintained. This is very complete, very accomplished and simply outstanding quality at the price.



DOMAINE COMTE ARMAND



THE PROGRESS
BEING MADE AT
THIS LANDMARK
PROPERTY
CONTINUES TO
IMPRESS WITH
PAUL ZINETTI
AND HIS TEAM
ABLE TO FIND
GRACE AND
FINESSE IN AN
APPELLATION
THAT HAD
BECOME A
SYNONYM FOR
TOUGH AND
ANGULAR.

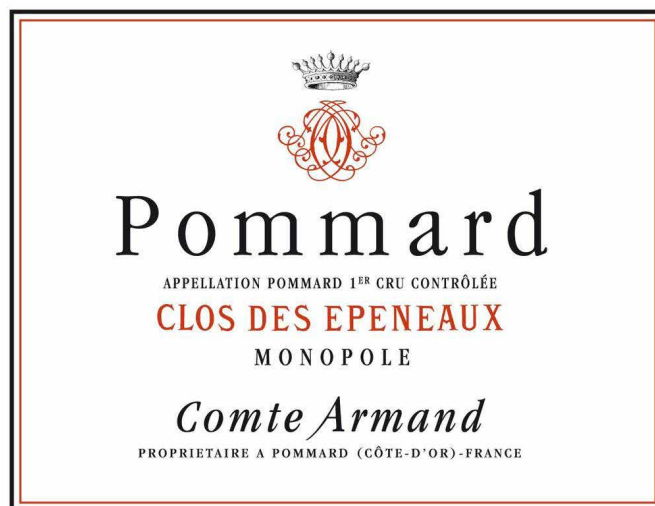
In the vineyard, the parcel by parcel approach has been key, allowing the team to tweak and fine tune according to the specifics of soil, vine age and exposure. In the cellar, while macerations remain longer than the average, punch-downs have been replaced by pump-overs. The fruit is all destemmed but care is taken to vinify whole, rather than crushed, berries.

Harvest began in the Clos des Epeneaux on 17th September and was completed over three days with a yield of 25 hl/ha.

Paul notes that it was the third warmest vintage of the century so far but "with remarkable balance considering the heat". In particular, he points to the perfect ripeness of the skins of the grapes, something which has a big impact in this location and to the "silkeness of the tannins".

Pressing him for a verdict, he simply comments that "2019 is, and will be, a very great vintage for the Clos des Epeneaux".

Please [click here](#) for background information on Domaine Comte Armand.



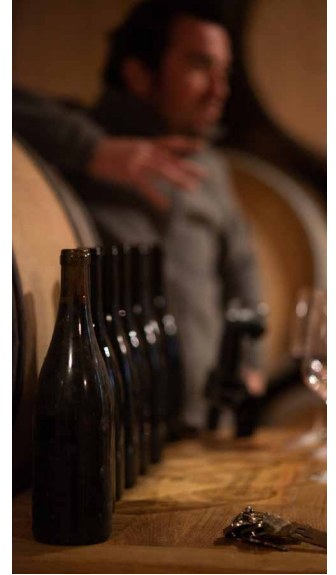
DOMAINE COMTE ARMAND

ROUGE POMMARD 1ER CRU CLOS DES EPENEUX MONOPOLE



If the aim is to please all five senses, then this wine scores on every count. With its deep, lustrous colour and inviting nose of blackberries, fresh pastry and a dash of cream, lips are already licked before the first sip. On the palate, the fruit character is brighter and more lifted with floral notes also contributing while the textures are voluptuous and sumptuous. As you work the wine, the power and ripeness are in evidence but they are punctuated by a little spice here, a touch of pepper there before driving through to a confident, flowing finish. Is that the sound of heart beats quickening?

There is a modern, polished feel to this wine with the tannins showing fine detailing as well as an overall sense of precision. It is substantial in scale yet with its compôte of forest fruits it is able to offer pure pleasure at this stage. After a second winter in barrel, one would expect the wine to tighten up a little, allowing the more savoury elements to emerge along with a clearer sight at the mineral core. To see a swagger in Pommard might raise an eyebrow for traditionalists but the terrific array of flavour and taste sensations in this wine surely provide ample compensation for all but the most buttoned-up among us.



DOMAINE MICHEL LAFARGE

THE LAFARGE FAMILY REMEMBER CONDUCTING THEIR WINTER PRUNING IN T-SHIRTS AND SUNGLASSES. THIS EARLY BURST OF WARMTH MEANT THAT THE VINES WERE ALREADY ADVANCED WHEN TEMPERATURES PLUNGED IN EARLY APRIL AND THE FROST DAMAGE HIT THEM PARTICULARLY HARD ON THEIR REGIONAL AND VILLAGE VINEYARDS.

THE UNEVEN FLOWERING CONDITIONS ALSO LED TO MANY INCIDENTS OF ABORTED BUNCHES AND COMBINED WITH THE LOW RAINFALL HAS SEEN THEIR TOTAL YIELD ACROSS THE DOMAINE DECLINE BY 60%. DESPITE THE DROUGHT HOWEVER, THE VINES WERE ABLE TO RESIST VERY WELL, SOMETHING WHICH THEY ATTRIBUTE TO THE HEALTH AND RESILIENCE OF THE BIODYNAMIC REGIME.



They were also very thankful for a couple of gifts from the skies in the shape of well-timed showers in the lead up to harvest.

The picking began on 9th September in the Clos du Château des Ducs, as is the tradition. The trend towards whole bunches continues to be resisted here- if anything they are going further in the other direction by rolling out their practice of hand de-stemming on wicker pans to four of the premier crus, a real labour of love.

After a relatively short (15-day) fermentation, the wines are barrelled down into the 13th century cellars beneath the house. Only the premier crus will see any new barrels but just 15% at that- this remains one of the ultimate addresses at which to see the terroir allowed to speak. As for quality, Frédéric, Chantal and daughter Clothilde are happy to nail their colours to the "Grand millésime" mast, hailing the finesse and balance achieved alongside the expression of place.

Please [click here](#) for background information on Domaine Michel Lafarge.



DOMAINE MICHEL LAFARGE

ROUGE BEAUNE 1ER CRU GRÈVES - MAXIMUM 1 MAGNUM PER MEMBER -



These lovely old vines have produced another superb wine in 2019. Following on from tasting the village wines, there is notably more colour and depth, with dark, earthy spice notes combining beautifully with the fruit. In 2019, the extra richness has given the fruit a purple hue, in the mulberry, dark raspberry part of the spectrum. On the mid-palate, there is evident power and density, the wine sitting regally in the mouth, holding court. The tannins frame it beautifully without any hint of dryness and allowing the long, driven finish to take over. This is a serious, imposing wine with enormous talent and character, the perfect wine to show to any remaining Beaune non-believers.

EN PLUS

Once again, in order to broaden access to their wines given the tiny amounts of Beaune Grèves available, the Lafarges have kindly allocated some further wine from their Domaine to Club Magnum members.

LAFARGE MAGNUM TRIO

Available as 3 x 150cl, containing 1 magnum each of:

- Volnay villages;
- Beaune 1er cru Clos des Aigrots Blanc;
- Volnay 1er cru Clos des Chênes

BOUTEILLE 75CL

All available as 6 x 75cl.

ROUGE

Bourgogne Pinot Noir
Bourgogne Passetoutgrains L'Exception

BLANC

Bourgogne Aligoté Raisins Dorées



DOMAINE LEFLAIVE

**DESPITE THE PRESENCE OF
LEFLAIVE'S IN PULIGNY SINCE 1717,
THERE REMAINS CONSIDERABLE
APPETITE AT THE DOMAINE TODAY
TO MAKE CHANGES AND FURTHER
REINFORCE THE FAMILY'S PRE-
EMINENT POSITION, NOT ONLY IN THE
VILLAGE BUT INDEED AMONG THE
GLOBAL WHITE WINE ÉLITE.**

Further extensions and renovations are planned in the cellars, with the stated aim to provide increased facilities for in-bottle ageing. At vineyard level, the 2019 release saw a new wine in the ranks- Chassagne-Montrachet 1er cru La Maltroie- and the Domaine has also been planting new vines in the Hautes-Côtes, near Nantoux. Exciting times.

As for the 2019 vintage, Brice de la Morandière hinted at disappointment for the "return to volumes much closer to the averages of recent years" but professed himself "very pleased with the quality of the vintage". Together with régisseur Pierre Vincent, they regard the wines to be well balanced between elegant minerality and a certain generosity on the palate but also commenting on the "reflective" nature of the vintage, as contrasted to the more outward-going 2018.

Puligny, with its higher water table, fared better than many other villages in the dry conditions but the poor conditions at flowering provoked lots of millerandage (shot berries), both affecting eventual volumes but also ensuring a high proportion of skin to juice and a notable influence of dry extract in the wines. At the end of the season, maturity was rising fast in the fruit and the team wasted no time, keen as always to preserve freshness and tension. Picking began on 11th September.



Brice and Pierre are evidently very happy with the new vintage, noting its tension and concentration but still having achieved the balance needed to capture the essence of these outstanding vineyards. It is great to see the Domaine firing on all cylinders, investing in the future, achieving high levels of performance in the present and living up to the formidable reputation established in the past.

Please [click here](#) for background information on Domaine Leflaive.



DOMAINE LEFLAIVE

BLANC

PULIGNY MONTRACHET 1ER CRU PUCELLES

- MAXIMUM 1 MAGNUM PER MEMBER -

Viewed as one of the quintessential vineyards of Puligny, not least for its ability to deliver a register of fragrance and perfume that can be rare to find elsewhere, Pucelles has proved itself more than adaptable to the tests of differing vintage conditions. There is such inner strength here that Pucelles appears to be able to carry itself with poise and elegance almost regardless of what is thrown at it.

In 2019, the watchwords are control, seductive perfume and rippling, toned lines. The extra power and concentration are channelled effortlessly: extra gears that will be kept for full use when the right moment arrives, when the time is right. Watching this wine develop and unfurl over the years will be fascinating and humbling.

PULIGNY MONTRACHET 1ER CRU CLAVOILLON

- MAXIMUM 1 MAGNUM PER MEMBER -

In 2019, the deeper, richer clay soils of Clavoillon have, once again, proved to be to its advantage. When one looks back over the past decade, which has arguably seen the best ever examples of this wine produced, perhaps we must also acknowledge the influence that climate has had alongside the well-documented human factors.

Certainly, the Leflaive team continue to astound long-time observers of this wine with its newfound ability to display levels of energy, precision and detail that were rarely, if ever, seen in the past. Remember, this was a red wine vineyard once upon a time! In 2019, the concentration of white fruits, the burst of citrus acidity and remarkable tension make for a significant success.



EN PLUS

Brice has also generously allocated some very small quantities of the following wines:

BLANC

PULIGNY MONTRACHET - MAGNUM / 1X150CL

PULIGNY MONTRACHET - BOUTEILLE / 6X75CL

PULIGNY MONTRACHET 1ER CRU CLAVOILLON - BOUTEILLE / 6X75CL

PULIGNY MONTRACHET 1ER CRU PUCELLES - BOUTEILLE / 3X75CL

BIENVENUES-BÂTARD-MONTRACHET GRAND CRU - BOUTEILLE / 3X75CL

BÂTARD-MONTRACHET GRAND CRU - BOUTEILLE / 3X75CL



BENJAMIN LEROUX

THE REMARKABLE BEN LEROUX CONTINUES TO MAKE WAVES IN BURGUNDY, HIS WINES HAPPILY GOING TOE TO TOE WITH CENTURIES—OLD ESTABLISHED DOMAINES AND FREQUENTLY EMERGING IN FRONT. HAVING MADE OUR DÉBUT WITH HIS 2018S LAST YEAR, WE HAVE ALSO BEEN ABLE TO OFFER SOME OLDER VINTAGES TO CLUB MAGNUM MEMBERS DURING THE YEAR AND THE FEEDBACK HAS BEEN NOTHING BUT POSITIVE. THE 2019S ARE CERTAIN TO ONLY WIN HIM MORE FANS.



This year, our selection comes exclusively from within Gevrey-Chambertin. Burgundy's very own 'northern powerhouse', Gevrey likes to run its own race, often harvesting later than the rest of the Côte while the Gibryaçois are noted for their strong, independent character. Despite being a Beaunois, Ben has become well-placed within the commune and is able to access some of the best parcels in some of the greatest vineyards.

Ben confesses himself to be "very, very happy" with the vintage. From harvest time and through conversations during the year, there was a lift in his voice whenever he mentioned 'dix-neuf' and while I couldn't get him to be drawn on favoured status, I think there is more than a chance that there is a new love...

Please [click here](#) for background information on Benjamin Leroux.



BENJAMIN LEROUX

ROUGE

MAZIS CHAMBERTIN GRAND CRU

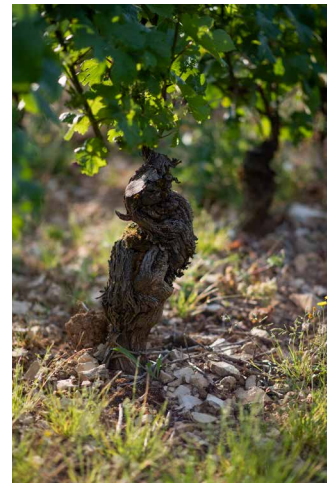
Sitting above the Route des Grands Crus, Mazis effectively forms the northern extension of the Clos de Bèze but differs from it as a result of the higher proportion of scree washed down from the Combe de Lavaux, particularly evident in the deeper soils of Mazis-Bas. By contrast, Mazis-Haut has perhaps more in common with Ruchottes-Chambertin which lies above it on the slope. Both sections are first-rate locations and in Ben's cuvée the two are in any case combined to give a wine that is therefore truly representative of the entire climat.

With the thinner topsoil of Mazis-Haut, the steeper gradient of both sections and the more exposed position on the hillside, Mazis-Chambertin can struggle when water is scarce: growers need to be on their guard in warm years. In 2019, Ben indeed reports a small yield but he has worked hard to ensure that he had enough fruit to fill one barrel. Half of the cuvée had whole bunches retained and once again it is only offered in magnum. It will be quite the thrill to be able to compare Mazis, Griotte and Cazetiers against each other in the years to come. The three are fascinating, contrasting expressions of this fabulous village and whether it is the wilder fruit of Mazis, the perfume of Griotte or the exuberance of Cazetiers that you prefer, each offers something distinctly different from the other, particularly in the hands of one so talented.

GRIOTTE CHAMBERTIN GRAND CRU

At just over 2.5ha, this is one of the smallest Grand Crus of them all—a genuine rara avis. All of the Grand Crus in Gevrey are found to the south of the village, with Griotte nestled in an amphitheatre between Chapelle and Charmes Chambertin, just below the Clos de Bèze and Chambertin itself. This is undoubtedly the cream of Gevrey's high society. With only six owners, all of whom are highly-regarded in their own right, Ben has had to be particularly persuasive to get access to some grapes here but once again he has worked his magic, with two highly prized barrels proudly sitting in his cellar.

In 2018, my admiring glances at them were diverted by the explanation that the entire amount had been reserved for one longstanding client. So it was with some surprise, and no little excitement, when Ben mentioned that he would be happy to offer some rare magnums to us in 2019. Griotte is noted for its beautiful perfumes and graceful fruit which make it very appealing in its first flush but with the additional concentration in 2019, Ben suggests that this wine will age beautifully too. Truly a cherry on the cake.



BENJAMIN LEROUX

ROUGE

GEVREY CHAMBERTIN 1ER CRU
CAZETIERS

Les Cazetiers is a steep vineyard high up on the Côte St Jacques, facing east. At just under 8.5ha, a little over a quarter of it is in the hands of one owner with the remainder split into tiny parcels among a host of others. It is the closest rival to the famous Clos St Jacques, which is its next door neighbour. Les Cazetiers was a new wine to Ben's range in 2018 and from the very first tasting we had no hesitation in selecting it for Club Magnum.

In addition to the reputation as one of the outstanding premier crus in Gevrey, tasting it alongside some of its peers it was such a clear winner that it became the first name on the list.

So it was with some excitement to hear Ben say that the 2019 represents an advance. With the conditions of 2019, the vines yielded small, concentrated bunches but they were so beautifully balanced between ripeness and freshness that they constitute a vigneron's dream.

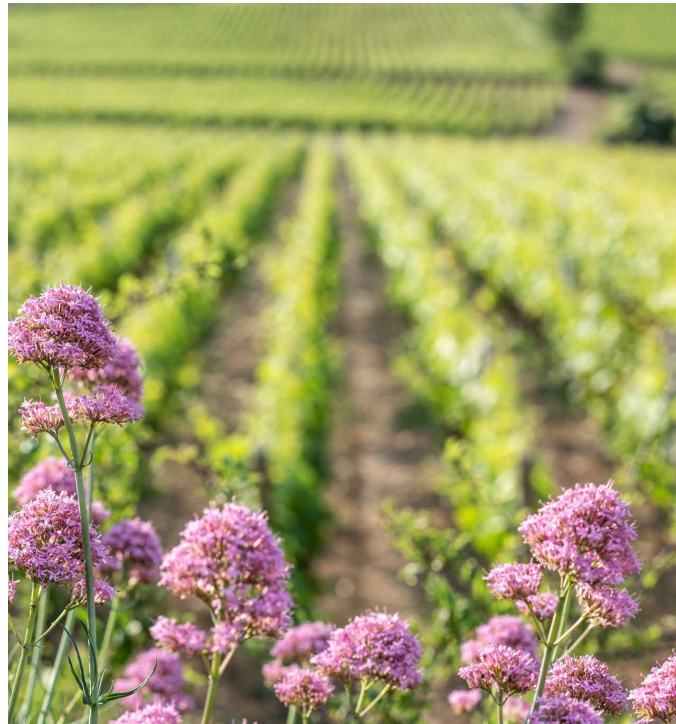
Ben has decided to retain two-thirds as whole bunches, destemming the remainder and only use new barrels for a third of the cuvée. He reports that the wine is positively explosive, 'a bomb' to use his words and while one can assume that this aspect will gently settle over time, it should prove to be highly impactful if you don't fancy the wait.



DOMAINE THIBAUT LIGER-BELAIR

IT HAS BEEN ANOTHER BUSY YEAR CHEZ THIBAUT BUT IT WOULD APPEAR THAT THE HARD WORK CONTINUES TO PAY OFF. “I LOVE THE VINTAGE!” WAS HIS FIRST COMMENT TO MY QUESTIONS ABOUT 2019, PARTICULARLY REFERRING TO ITS “AMAZING BOUQUET OF FLOWERS” AND ABILITY TO OFFER A GOUT DE LIEU OR SENSE OF PLACE.

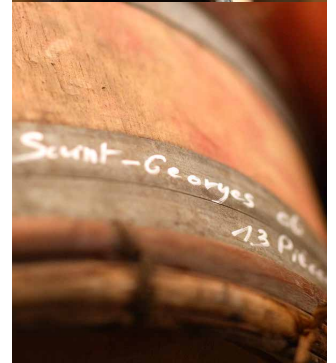
This is particularly illuminating: vintages that leave their own imprint generally do so at the expense of the vineyards so those seasons that come along and enhance the individual characteristics of each vineyard are rare things. With 28 appellations in his cellar, Thibault is better placed than most to make that judgement.



His team have been working hard, striving for better and better results. Some examples: the ploughing technique has been adapted to concentrate on just the first 5cm of soils, thus protecting the surface roots and helping with water retention; the dry, disease-free conditions have encouraged them to let the canopy grow higher, bringing shade to the grapes; and in the winery, trials with a new, vertical press have been so impressive for the quality of juice and lees produced, that Thibault can foresee the end for the once-heralded pneumatic press. Everything is geared towards health in the vineyards and precision and delicacy in the winery.

Harvesting began on 16th September, late enough to benefit from a shower around 11th September that refreshed the vines, allowing the sap to circulate and finish the maturation cycle. In the vat room, extraction was easy thanks to the fantastic ripeness and balance and there were less punchdowns required as a result. Thibault finds more tone and shape in his wines compared to 2018 but still plenty of body. “They are amazing”, he finishes, “I want to keep them!”

Please [click here](#) for background information on Domaine Thibault Liger-Belair.



DOMAINE THIBAUT LIGER-BELAIR

ROUGE NUITS-ST. GEORGES 1ER CRU LES ST. GEORGES

Nuits seemed to fare a touch better than Vosne and Chambolle for rainfall in 2019 and this has enabled the prized vineyard of the village to produce outstanding fruit quality.

The extra depth of soil was a real advantage but the limestone still asserts itself, bringing a real sense of shape, tone and energy to what is undeniably a substantial wine. The late rain shower allowed the vines a little extra boost to the finish with Thibault delighted to harvest the grapes in peak condition and to use whole bunches. In terms of future trajectory, this has all of the ingredients needed for the very long-term. Might we have a new benchmark for Nuits?



DOMAINE DE MONTILLE

WITH VINEYARDS THROUGHOUT THE CÔTE D'OR, ETIENNE DE MONTILLE IS ANOTHER WHO IS ABLE TO OFFER A FULL OVERVIEW OF THE CONDITIONS OF THE YEAR WITH SOME AUTHORITY AND IT WAS THEREFORE TELLING TO LISTEN TO HIM TALK OF HIGH QUALITY IN ALL SECTORS OF THE CÔTE.



There are certainly years where one village seems to perform better than another, or where Côte de Beaune trumps Côte de Nuits (or vice versa) but in 2019, the variation is far more site specific. As to volumes, while he suffered loss of yield in his heartland of Meursault and Volnay, conditions were kinder to him in Chassagne, Puligny, the hill of Corton and the Côte de Nuits. If you offered him a chance to repeat the performance, he concedes that he would take that deal without hesitation.

In reds, Etienne finds “completeness and harmony” with “everything in balance”. He loves the freshness and notes also the tension in the young wines, comparing it to

a dialled up version of 2017 rather than the slightly more forced power and extract of 2016. He sees some similarity with 2009 for the fruit character but with more focus in the wines and more finesse in the tannins. He was able to use whole bunches widely across his cuvées and to keep punchdowns to the minimum. He recalled that his father used to do six punchdowns every day for a whole week! By his own admittance, he is looking for finesse over power and is thrilled by the combination of red and black fruits but overlaid with lovely floral notes.

In whites, Etienne confesses that he feared that he would get an exotic character in the wines, nearer to what happened in

2015, but in the end, the wines have come out nothing like that. The 2019s are much cleaner and livelier, with energy and beautiful fresh fruit. They show poise and balance and while maybe they are just behind the electric 2017s, he puts them ahead of 2018 and 2016.

As for our selection, we are thrilled to add two new wines to the line up this year: a first foray into the Côte de Nuits with one of its most historic sites, the grand cru of Clos Vougeot; and in Puligny, a simply gorgeous 1er cru (Le Cailleret) for which Domaine de Montille has long been famed.

Please [click here](#) for background information on Domaine de Montille.



DOMAINE DE MONTILLE

ROUGE

CORTON CLOS DU ROI GRAND CRU

Warm vintages on the hill of Corton have often turned out big bruisers but this wine is absolutely not in that camp. The nose offers up gorgeous wild fruit notes, combining with forest floor and lifted floral perfumes. The register is wild plums and black cherries, flavours which continue on the palate where you also pick up a smoky, earthy character which provides complexity and contrast. The wine flows freely across the palate and although it is quite clearly not fully knitted together at this stage, the length is already very impressive. The tannins provide support rather than stifling the fruit and the overall sensation is of a wine with drive, balance and control that moves purposely but gracefully on its feet rather than being stuck leaden-footed.

Wines like this are changing the perception of the hill of Corton, which remains an appellation of great heterogeneity. As prices for Grand Cru Burgundy continue to increase, Corton is one of the more accessible points but you need to choose carefully. Without question, Clos du Roi is one of the prime parcels and Etienne's rendition of it leads the way.

The 2019 only furthers the case.

CLOS VOUGEOT GRAND CRU

Domaine de Montille purchased this parcel back in 2005, as part of the deal shared with Domaine Dujac for the vineyards of the old Domaine Thomas-Moillard. Famously, the c.50ha Clos has around 80 owners. Etienne's 0.29ha slither is mid-slope, either side of the famous tower. Here there is a little more clay than at the top of the vineyard but not quite the more alluvial soils that one finds down by the Route Nationale.

As with all of his holdings, Etienne farms biodynamically. Clos Vougeot has often been depicted as a square-shouldered, imposingly tannic monster but today's producers are increasingly able to capture not only its fruit but energy and motion too. Etienne is most certainly part of that school. On the nose, we are immediately into a darker register of fruit, with cassis, blackberry and black cherry along with a stemmy, hedgerow character. The inclusion of whole clusters has added this savoury element but also has helped with the tannin control. On the palate, we can feel a wine of substance but kept within a framework and even showing some charm. More backward in its development than the Corton, this offers a range of possibilities for the future but whether you broach it in its youth or its dotage, the pleasure promises to be a sensory one.



DOMAINE DE MONTILLE

BLANC

CORTON CHARLEMAGNE GRAND CRU

This wine comes from a one hectare parcel in Corton-Pougets on the south side of the hill. Etienne purchased these vines in 2004 but after two vintages decided to give it an identity change, grafting over the top, old-vine section to Chardonnay and ripping out and replanting the middle and lower portions.

With more marl in the soil here, he saw a greater affinity with Chardonnay and judging by what is planted around him, he is certainly not the only one to draw that conclusion.

The notes here are classic Corton-Charlemagne: fresh lemon, briny oyster-shell and a little hint of tarragon. The feel on the palate is tight and coiled, the minerals asserting themselves strongly on the mid-palate and the dry extract is very evident. The power and concentration of the vintage cannot be denied but there is precision rather than clumsiness. Once again, the ability of the vintage to capture freshness as well as ripeness is remarkable, this wine being an excellent example. Even so, this is a serious Grand Cru far more suited to the table than to a casual apéritif and Etienne advises a minimum of five years for it to start to unveil its wares.

PULIGNY-MONTRACHET 1ER CRU LE CAILLERET

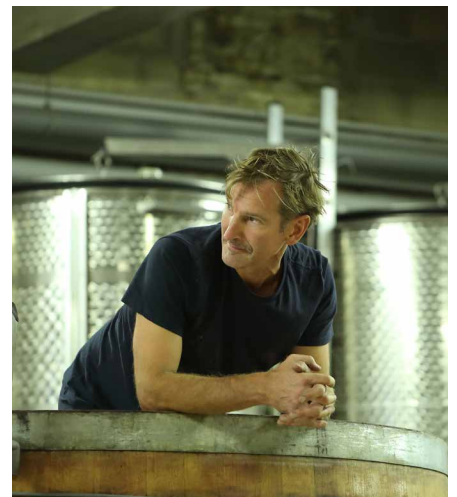
Etienne's father, Hubert de Montille, purchased 0.85ha of this fantastic 1er cru from the beleaguered Domaine Chartron in 1993. It effectively forms the continuation of Le Montrachet to the north, with Chevalier-Montrachet above it and Les Pucelles below it. It is hard to think of many sweeter spots in Puligny. The vineyard however was not in great shape and it has needed patience and vision from the whole family to restore it to its potential.

As the name suggests, the vineyard is full of rocks and small stones, aiding drainage and able to reflect heat. In warm and dry years, therefore, care is needed to pick this at the right moment for fear of going into over-ripeness. From the evidence of this sample, Etienne and his team have got this spot on. All of the classic floral perfumes of Puligny are here- lilies, honeysuckle, linden- but so too the most delicious white peach and nectarine fruit. On the palate, the wine is crisp in acidity but graceful in motion with nothing forced or hurried. Soft, alluring and caressing across the palate, this is crowd-pleaser already which will be a struggle to resist.

MEURSAULT ST CHRISTOPHE

The three hillside vineyards which comprise this blend once again escaped the frost but not the complications of the flowering and drought, meaning that the overall quantities are reduced. The quality of what has been made, however, is there for all to see. The aromatic adventure begins with stones and lemon pith and initially the profile is taut and tight with some reductive gunflint character. As you work the wine and expose it to air, it begins to release its grip, showing breadth and an array of ripe citrus fruits.

The vintage has certainly brought more concentration but this will still make for a delicious apéritif as well as suggesting itself to accompany fresh seafood. There is scope for development too but this strikes me as one to enjoy in its youth. Already in bottle, this is a wine with purpose and direction which offers excellent value too.



DOMAINE GUY ROULOT



JEAN-MARC ROULOT HAS EXPERIENCED PLENTY OF ADVERSE WEATHER CONDITIONS IN HIS TIME AT THE HELM OF HIS FAMILY ESTATE BUT HE SEEMS MORE PHILOSOPHICAL ABOUT IT NOW.

In 2019, his lower-lying regional Bourgogne vineyards were the most affected but he also suffered considerable loss in Auxey-Duresses and in two of his best Meursault village vineyards, Les Luchets and Les Vireuils. All the same, it's never easy to take, even having accepted that farming is ultimately at the mercy of nature, and it makes the bounteous vintages even more welcome when they do come.

His exposure to these climatic fortunes is one of the reasons he gives for starting a little 'micro-négoce' activity in the last few years. Quietly and with extreme care and caution in sourcing, he has developed fruit contracts in a handful of top appellations outside of his estate. Buying land in such locations is all but impossible and it also gives Jean-Marc some new toys to play with, something that few winemakers can resist.

At present, there are just four appellations, each one complimenting the Domaine line-up. In Meursault, a tiny amount of Les Genevrières adds a key wine to his range of premiers crus; in Puligny, he now has some Le Cailleret, a wine with which he already has a long association as a result of his work with Alix and Etienne de Montille; and last but not least, two magnificent Grand Crus- Corton-Charlemagne and Chevalier-Montrachet- the ultimate canvas on which to paint even for this maestro.

WITH MEURSAULT REDUCED IN AVAILABILITY THIS YEAR, JEAN-MARC HAS OFFERED US THE CHANCE TO ACCESS A ROULOT GRAND CRU. THERE CAN BE FEW MORE SALIVATING PROSPECTS.

First produced in 2014, we were lucky enough to enjoy two magnums of the debut Corton-Charlemagne as the grand finale at our La Cagouille dinner for the Rugby & Roulot weekend in Paris last year. Its place in the Roulot family seemed immediately natural and while the aromatic profile is of course in contrast to the Meursaults, the styling, energy and precision is classic Jean-Marc. This is a very rare wine, highly sought-after by collectors and I am thrilled, and very grateful, for Jean-Marc's kindness in offering it, in magnum, to our members.

Please [click here](#) for background information on Domaine Guy Roulot.



BLANC

CORTON-CHARLEMAGNE GRAND CRU

Jean-Marc is working with three parcels on the hill of Corton. The first is Les Languettes, one of the top white wine sites on the south-east corner of the hill, just beneath the wood. On the north-east corner and thus falling into the commune of Ladoix, we have some 'Hautes Mourottes'. Last, there is a small piece from 'Le Corton', which paradoxically contains some outstanding marly soils which are much better suited to white grapes.

The three together make for a terrific blend. The first nose offers a steely, focused bouquet with struck-match reduction in evidence before giving way to soft peaches and apricots, backed up by a burst of citrus. On the palate, a leesy, creamy note softens the edges and a little herbal note peeks through, adding intrigue. Letting the wine rest in the glass a while, when I came back to it and agitated it again, the aromatics had morphed towards honeysuckle and a little hazelnut with the reduction also retreating. On the palate, the textures broaden out, showing good mid-palate weight but never heavy or ponderous. On the finish, the wine is precise, clean and neat, not yet fully expanding but going into a straight, unwavering line. A few seconds later, you then start to feel the power of the wine but within its refined, controlled context. The ripeness is contained by a steely coat and the touch of salt on the final note is most delicious. As for when to drink, Jean-Marc would hate the idea of 'drinking on bended knee'. So do as he does: gather friends, share this great wine together and enjoy it to the sounds of happiness and laughter.



DOMAINE TAUPENOT-MERME



**THIS WELL-RUN ESTATE HAS BEEN
RELENTLESSLY ON THE RISE UNDER
ROMAIN AND HIS SISTER, VIRGINIE.
I COULDN'T HELP BUT NOTICE THE
PRESENCE OF THE NEXT GENERATION
OF TAUPENOTS IN THE HARVEST
PHOTOS, WHICH IS OBVIOUSLY
GREAT TO SEE.**



While 2018 and 2019 share some obvious similarities, Romain Taupenot highlighted the higher heat spikes of the new arrival which were blessedly short given that water reserves were well down. He noted hydric stress in some of his younger vines, particularly in lower-lying Gevrey-Chambertin vineyards, and also the quick accumulation of sugars towards the end of the season, making the choice of picking date a key one. He decided to get his pickers into the vines on 16th September and seems well-satisfied with the yields obtained. On the quality side, he counts himself fortunate to have enjoyed this spectacular run of very good to excellent vintages.

If they take up the baton in time, they will certainly have more work to do, as there will be a further five hectares to manage in St Romain and Auxey-Duresses from the 2021 vintage. This is a domaine that it has been a pleasure to get to know over the past couple of decades and that is turning out top quality, authentic wines year upon year.

Please [click here](#) for background information on Domaine Taupenot-Merme.



ROUGE
MAZOYÈRES-CHAMBERTIN GRAND CRU

Romain and I had our usual discussion about the relative merits of Charmes and Mazoyères-Chambertin and once again I put my chips all-in on the latter. To be honest, there's no gamble involved: both are fabulous wines that anyone would be totally delighted to own and enjoy. However, there's something about the extra restraint and edginess of the Mazoyères that keeps me coming back for more, whereas Charmes seems more obvious by comparison.

In the winery, Romain had noted the ease of extraction, allowing him to keep his foot only lightly pressed to the pedal. At this stage, this shows most obviously in the tannins, which seem particularly unforced and refined in context. As to vintage comparisons, Romain raised the idea of 2007, an early-ripening warm year albeit not one noted for its concentration. I know where he is coming from: there is an accessibility to the fruit shared by both years but ultimately we agreed that '19 has more of everything, perhaps a blend of 2007 and 2010 being a closer fit.

Having recently tasted a Taupenot Mazoyères 2007, anything close to it, let alone beyond it, will be a super result and with the general advances here over that period, that looks to be the safest bet of all. This wine will surely deliver everything that one could wish for in a Gevrey Grand Cru.





CLUB MAGNUM

VINS ET EXPÉRIENCES

SUMMARY OF WINES

NORTH TO SOUTH

● ROUGE

● BLANC

GEVREY-CHAMBERTIN 1ER CRU CAZETIERS, BENJAMIN LEROUX

MAZIS-CHAMBERTIN GRAND CRU, BENJAMIN LEROUX

GRIOTTE-CHAMBERTIN GRAND CRU, BENJAMIN LEROUX

MAZOYÈRES-CHAMBERTIN GRAND CRU, DOMAINE TAUPENOT MERME

CLOS VOUGEOT GRAND CRU, DOMAINE DE MONTILLE

VOSNE-ROMANÉE 1ER CRU SUCHOTS, DOMAINE DE BELLENE

NUITS-ST. GEORGES 1ER CRU LES ST. GEORGES, DOMAINE THIBAUT LIGER-BELAIR

CORTON CLOS DU ROI GRAND CRU, DOMAINE DE MONTILLE

CORTON-CHARLEMAGNE GRAND CRU, DOMAINE DE MONTILLE

CORTON-CHARLEMAGNE GRAND CRU, JEAN-MARC ROULOT

SAVIGNY-LÈS-BEAUNE 1ER CRU AUX VERGELESSES, DOMAINE SIMON BIZE

BEAUNE 1ER CRU GRÈVES, DOMAINE MICHEL LAFARGE

POMMARD 1ER CRU CLOS DES EPENEUX MONOPOLE, DOMAINE COMTE ARMAND

VOLNAY 1ER CRU CHAMPANS, DOMAINE MARQUIS D'ANGERVILLE

BOURGOGNE ROUGE, DOMAINE MARQUIS D'ANGERVILLE

MEURSAULT ST. CHRISTOPHE, DOMAINE DE MONTILLE

PULIGNY-MONTRACHET 1ER CRU LE CAILLERET, DOMAINE DE MONTILLE

PULIGNY-MONTRACHET 1ER CRU CLAVOILLON, DOMAINE LEFLAIVE

PULIGNY-MONTRACHET 1ER CRU PUCELLES, DOMAINE LEFLAIVE





CLUB MAGNUM

VINS ET EXPÉRIENCES

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