

A RARE OFFER of MATURE WINES from THREE LEADING BURGUNDY ESTATES

Acertain reluctance to part company with often pitifully modest allocations of these wonderful wines, sometimes as little as half a dozen bottles of the greatest, has resulted in my gathering up absurdly uncommercial stocks of some fairly mature vintages. The cost of bonded warehouse storage, not to mention finance, precludes such a path as being a sensible one, and it is only with great regret that I must concede that worthy homes must now be found for the wines that I list below, all fine examples of the Pinot Noir grape in its greatest and most ethereal incarnation.

All the wines are offered in this instance by the unsplit case, and the prices shown represent that per case exclusive of VAT. I have shown the inclusive bottle price for purposes of comparison. Should you wish to make such comparison, you will find the prices to be comfortably the lowest anywhere the world, for I have based them as much as it is pragmatic so to do on our historic purchase costs rather than contemporary values. In many instances we are the only sellers anywhere on the globe.

DOMAINE CHANDON DE BRIAILLES, Savigny-les-Beaune

A Burgundian estate graced with one of the very few grand manor houses on the Côte d'Or, a delightful villa in the warmest hued of stone, set amidst formal gardens and designed by the architect of Versailles, Jules Hardouin-Mansart. The family, though blue blooded to the core and splendidly connected, at least in wine terms (there is a familial link to the Chandons of the eponymous Champagne house), are modest, charming and assiduously hard working. The Comtesse, who continued to toil amongst the vines until her fingers were twisted with arthritis, has now sensibly, if probably rather stiffly, handed over the reins to two of her children, Claude and her brother François. Organic since 1995, they have now, like so many in Burgundy, embraced biodynamism. Their wines are marked with a considerable finesse and a fine distinction between the various lieu-dits, which can on one hand accentuate perhaps an alluring note of charm and delicacy, on the other a pleasing depth, complexity and intensity of flavour. Being set back slightly from the RN74 which runs through nearby Nuits, Vosne, Beaune and Pommard, the appellation falls slightly under the radar, and values are good relative to those more visited neighbours.

		Cases	Size	Case Excl VAT	(Bottle Incl VAT)
2001	Savigny-les-Beaune 1er Cru Lavières	2	12	230.00	22.52
2001	Pernand-Vergelesses 1er Cru Ile des Vergelesses	5	12	230.00	22.52
2001	Corton Bressandes Grand Cru	5	12	390.00	38.18
1998	Corton Bressandes Grand Cru	2	12	390.00	38.18

DOMAINE MUGNERET-GIBOURG, Vosne-Romanée

An estate made famous by its late owner, Dr.Georges Mugneret, whose two daughters Marie-Christine and Marie-Andrée, respectively oenologist and pharmacist by training, are now firmly at the helm. This is the source of some of the greatest of all red Burgundies, which combine the hallmark Vosne characteristics of (perhaps appropriately) delicate femininity with a brooding power, and at the levels of 1er and Grand Cru an astonishing depth and aromatic complexity. The 2008s stunned at a recent tasting. These should be even better.

	Cases	Size	Case Excl	(Bottle
			VAT	Incl VAT)
Vosne-Romanée	3	12	320.00	31.33
Nuits St.Georges 1er Cru Chaignots	3	12	490.00	47.98
Echezeaux Grand Cru	2	12	1320.00	129.95
Vosne-Romanée	1	12	300.00	29.37
Vosne-Romanée	1	12	320.00	31.33
Nuits St.Georges 1er Cru Chaignots	1	12	420.00	41.12
	Nuits St.Georges 1er Cru Chaignots Echezeaux Grand Cru Vosne-Romanée Vosne-Romanée	Vosne-Romanée3Nuits St.Georges 1er Cru Chaignots3Echezeaux Grand Cru2Vosne-Romanée1Vosne-Romanée1	Vosne-Romanée312Nuits St.Georges 1er Cru Chaignots312Echezeaux Grand Cru212Vosne-Romanée112Vosne-Romanée112	Vosne-Romanée 3 12 320.00 Nuits St. Georges 1er Cru Chaignots 3 12 490.00 Echezeaux Grand Cru 2 12 1320.00 Vosne-Romanée 1 12 300.00 Vosne-Romanée 1 12 320.00

DOMAINE BRUNO CLAVELIER, Vosne-Romanée

Ah! Bruno, *rugbyiste* (he once played for Dijon United), amateur geologist, and pioneer of many of the techniques of natural viticultural husbandry that are now almost *de rigueur* amongst Burgundy's most famous domaines. When he took over the family holdings in 1987, he found that he had inherited some magnificently situated, but, in common then with so many in Burgundy, poorly husbanded vines. Predominant amongst the problems was the fact that the products of the agrochemical industry had been permitted to lay waste the natural flora, fauna and balance of the vineyard. Looking sideways at peers such as the great Aubert de Villaine at Romanée Conti and Jacques Seysses at Domaine Dujac, he set about restoring the natural harmony of his vines. Aided by the unusual autonomy of his plots (less prone to cross infection by laxer neighbours) the use of chemical herbicides and insecticides was quickly halted. One of several problems that he then encountered were the ravages of the grape moth worm, to which he responded with the use of pheremones to 'sexually confuse' the adult moths, I guess thereby inadvertently making moths terribly 21st century. The little phials hanging on the wire vine stays are now ubiquitous in Burgundy. Since 2006 he has been working biodynamically, uber-trendy amongst the great and the good of the Côte, but to considerable positive effect.

These are wonderful, ageworthy wines (the 1999s are only now approaching their potential) which are marked by an almost photographic distinction between the different *lieu-dits*. Maizières, next to the 1er Cru Suchots is delicate and ethereal to the richer, darker, more textured Montagne, while the 1er Cru Brulées is precise and feminine, though with great depth, and the 1er Cru Beaumonts with its clay soil gives darker, more structured and masculine wines. There is a consensus, in which I share, (and the price now reflects) that the greatest wine of the domaine is the Chambolle 1er Cru Combe d'Orveaux, a Grand Cru in all but name, with its astonishing, layered aromatic intensity, complexity, textural richness and length of flavour.

1999	Vosne Romanée Les Hautes Maizieres	1	12	380.00	37.20
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1999	Vosne-Romanée 1er Cru Aux Brulees	3	12	450.00	44.06
1999	Vosne-Romanée 1er Cru Beaumonts	3	12	450.00	44.06
1999	Gevrey-Chambertin 1er Cru Corbeaux	2	12	450.00	44.06
1999	Nuits St.Georges 1er Cru Aux Cras	3	12	450.00	44.06
1999	Chambolle-Musigny 1er Cru Combe d'Orveaux	1	12	550.00	63.65
1994	Vosne-Romanée La Montagne	2	12	230.00	22.52
1994	Vosne-Romanée 1er Cru Aux Brulées	1	12	250.00	24.48
1994	Vosne-Romanée 1er Cru Beaumonts	1	12	250.00	24.48

TERMS & CONDITIONS OF SALE

Offer subject to wines remaining unsold.

All wines offered by the unsplit case only.

Prices are shown per case exclusive of VAT, with the equivalent VAT inclusive bottle price shown for reference in the right hand column.

All wines are lying in Octavian, Wiltshire or Vinotheque, Burton-on-Trent, and have been stored under optimum conditions since original shipment.

Wines will be released and delivered upon receipt of payment in full. If you would like the wines to be transferred to your own bonded account they will be invoiced at the case price less the duty of £20.25. We accept Cash, Cheques, Bank Transfer and the major Credit/Debit Cards. We regret that we do not accept American Express.

All orders subject to our confirmation in the form of our invoice.

E & OE

The Black Dog Wine Company Limited
The Cart Barn
Ashlyn's Farm Shop
Epping Road
North Weald
Essex
CM16 6RZ

Telephone: 01992 525009 Mobile: 07762 529410

E-Mail: vinifera@blackdogwines.co.uk