



CLUB MAGNUM

VINS ET EXPÉRIENCES

Opening Offer 2018 Vintage:
Beaujolais & Jura

EXCLUSIVE TO MEMBERS



CLUB MAGNUM

VINS ET EXPÉRIENCES

INTRODUCTION



**I AM DELIGHTED TO PRESENT
CLUB MAGNUM'S FIRST OFFER
OF THREE OUTSTANDING
PRODUCERS FROM THE
BEAUJOLAIS AND JURA
REGIONS: OUR FIRST SORTIE
OUTSIDE OF THE CÔTE D'OR.**

The wines featured within are highly distinctive, captivating examples of their respective styles and origins but as you will quickly see, there is a very close attachment with the Côte d'Or too. With such grape-growing and wine-making pedigree behind them, perhaps the high quality on offer in these pages will come as less of a surprise. However, as you will also see, we have some very different price points here. While Burgundy has become an expensive activity, there is tremendous value to be had in some of its neighbouring regions.

I hope, therefore, that members will take full advantage of this additional breadth in our offer. Both regions are very much on the up and are producing the most interesting wines that I have seen from either region during my career. There are wines here which you can get stuck into in the short term, some which will bring reward if you can give them a few years to develop in your cellar and others which will offer pleasure in their youth as well as further down the line. Whatever your requirements, there should be something here for everyone. What there isn't, however, is a lot of volume: bottling in magnum is still comparatively unusual in these regions and I am delighted to have been able to secure what are, in effect, rarities. In order to avoid disappointment, please do not delay in advising of your requirements.

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, then 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 the link below to learn more or email Mike to begin a discussion and/or application.

VISIT THE WEBSITE

EMAIL MIKE LAING



2018 VINTAGE SNAPSHOT

**BEAUJOLAIS AND THE JURA
ARE EASILY ACCESSED FROM
BURGUNDY AT AROUND AN
HOUR'S DRIVE SOUTH AND
EAST RESPECTIVELY.**



As such, the broader picture of annual weather conditions apply much as they do in the Côte d'Or but with some important regional variations. A fuller vintage summary will be included in our forthcoming 2018 Burgundy Opening Offer. Here, we will highlight the key differences for each of the regions, which is then explored further for each of the producers.

In the **JURA** first, the region normally experiences much greater average annual rainfall than in Burgundy. Wet viticultural areas bring practical challenges for vigneron in their ability to get into the vineyards at all and to effectively apply the treatments they wish to use on the vines. Even more significant is the disease pressure, with mildew and oidium being perennial threats to deal with. It is no accident that the Jura has five major varieties and dozens of minor ones: this is the grape grower's classic 'hedge' on the possibility that one of his or her crops might fail.

In 2018, the early signs were of a challenging year: the high rainfall over the winter months had made vineyard work very difficult and with early spring temperatures high, there was a need to get things in shape quickly. Fortunately, as spring developed the temperatures dropped back, with frosts reappearing. This had the effect of putting the brakes on precocious vegetative development, thereby limiting the risk of damage in late spring frosts.

The fantastic summer of 2018 - dry, warm, and occasionally torrid - was the dominant feature of the year and brought back memories of 2003, a year where it is hard to deny the influence of the heatwave.



2018 VINTAGE SNAPSHOT

The difference in 2018 though was the water reserve and also the night-time temperatures, which gave the vines some respite. In such fine conditions, sugars climbed quickly and if anything, over-ripeness was perhaps the biggest threat. Conditions continued to be beautiful throughout September. Quantities harvested were certainly healthy and with relative little incidence of vine diseases, thanks to the dry conditions. The end result is a vintage of very high quality in terms of potential and the first vintage for some years that enabled cellars to be filled. However, as in Burgundy, there is considerable variation from one cellar to the next.

In **BEAUJOLAIS** meanwhile, further inland than the Jura and further south than the Côte d'Or, the threat tends to be hail in particular and extremes of summer heat. Aside from the very small production of white grapes, the Gamay grape dominates the scene: the eggs are very much in one basket and so many growers tend to have parcels of vines in a variety of locations, helping to spread the risk by geography rather than grape variety. In addition, Gamay is a reasonably forgiving variety to work with. Its bunches are bigger, berries are larger and therefore more juice-laden and skins are not especially thick. The quality conscious producer needs to control yield. This is a region where old vines, poor soils and windy conditions can be a distinct advantage for those wishing to produce top quality.



In 2018, the year also began with heavy rainfall. Temperatures were mild too which meant that the vegetative cycle got underway early. Gamay is an early budding and early ripening variety, so this in itself was not unusual but it does of course expose the risk of being caught in any late spring frosts. Fortunately, these did not materialise although unsettled conditions at flowering caused a noted degree of millerandage (uneven fruit set). What was a problem, however, was the mildew pressure resulting from such humid conditions, particularly as temperatures rose in spring and early summer.

Without doubt, however, the major marker of the vintage in 2018 was once again the extraordinarily dry summer: there was effectively no rain between mid June and harvest time. Fortunately, those early months of rain ensured that there were sufficient reserves of water meaning only limited hydric stress, that freshness could be maintained in the grapes and that good volumes of fruit could be supported. It also removed the mildew issue meaning that the grapes were in excellent health.

We therefore have that rare thing: high quality and high quantity and without there being any extremes that mask the ability of the vineyards to show their different characteristics. Winemakers across the region understandably carried broad smiles.



JURA

DOMAINE DU PÉLICAN



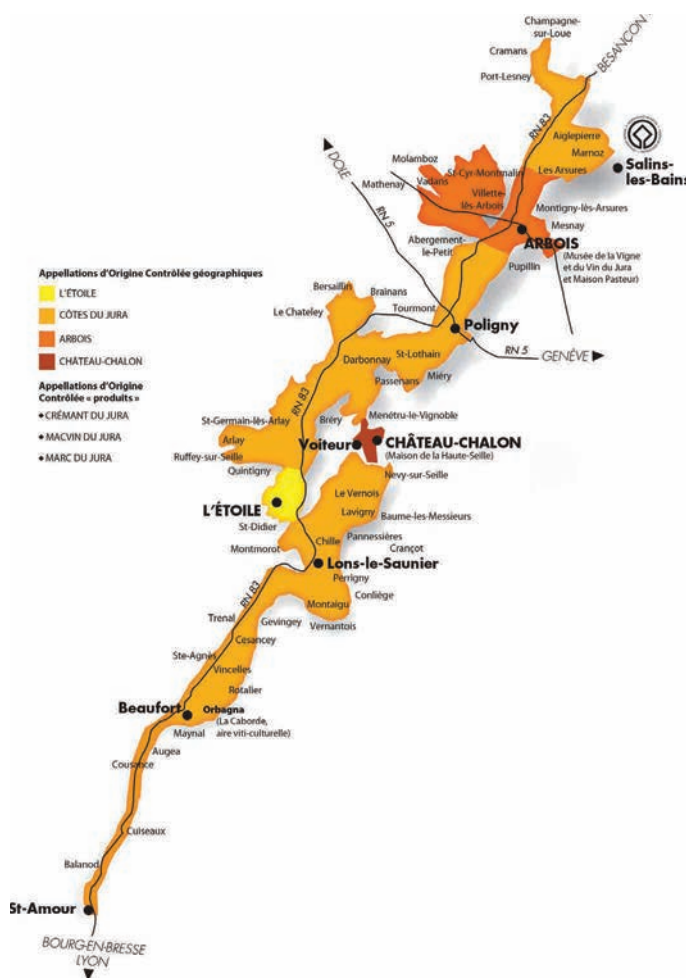
AS THIS IS THE FIRST OFFER TO CLUB MAGNUM MEMBERS OF THE WINES FROM DOMAINE DU PÉLICAN, A BIT OF BACKGROUND INFORMATION MAY BE USEFUL. PLEASE DO TAKE A LOOK AT THE WEBSITE WHERE YOU WILL FIND A FULL PROFILE ON THIS INSPIRING ESTATE, AS WELL AS A SHORT INTRODUCTION TO THE JURA REGION AS A WHOLE.

2018 represented the seventh vintage at Domaine du Pélican. The new baby has found its feet quickly, developing strongly over that time. Now we see it entering a new phase, really finding its own personality and certainly pushing its parents on occasion too. However, of all the years, 2018 brings perhaps the most complete set of results to date, with fine quality and good quantity arriving at a time when the team are also fully able to make the most of the conditions. This really feels like a year of a significant gear change.

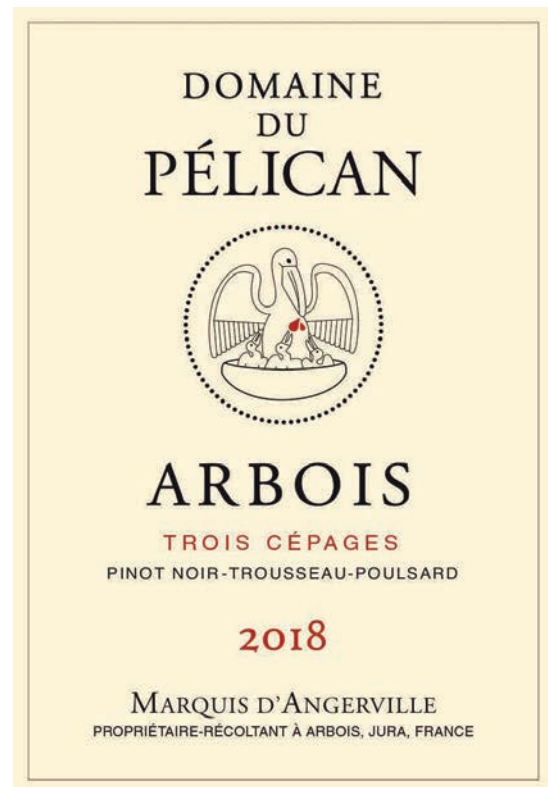
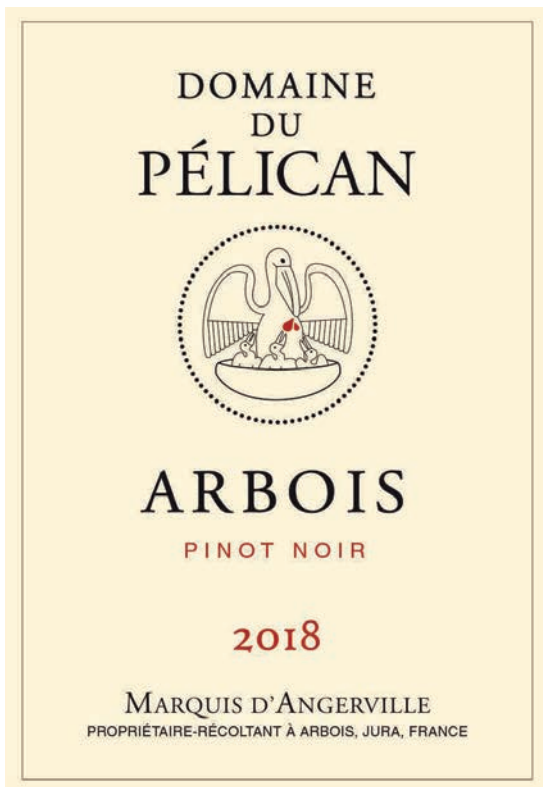
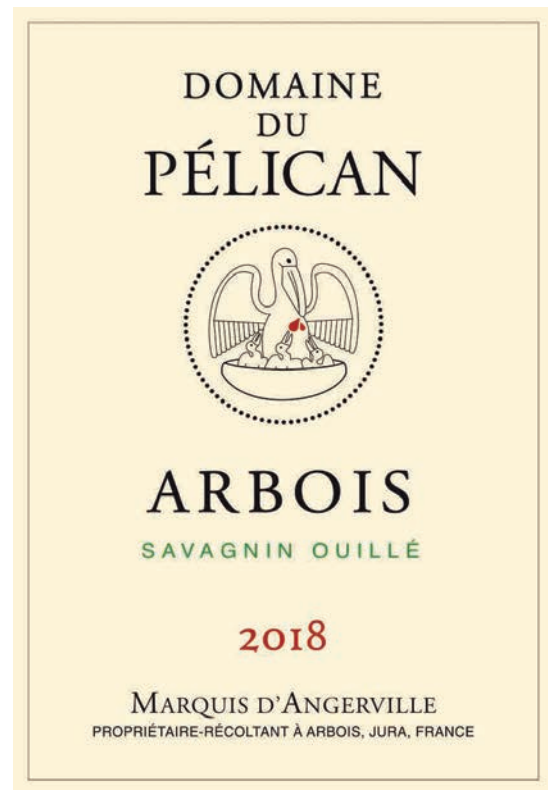
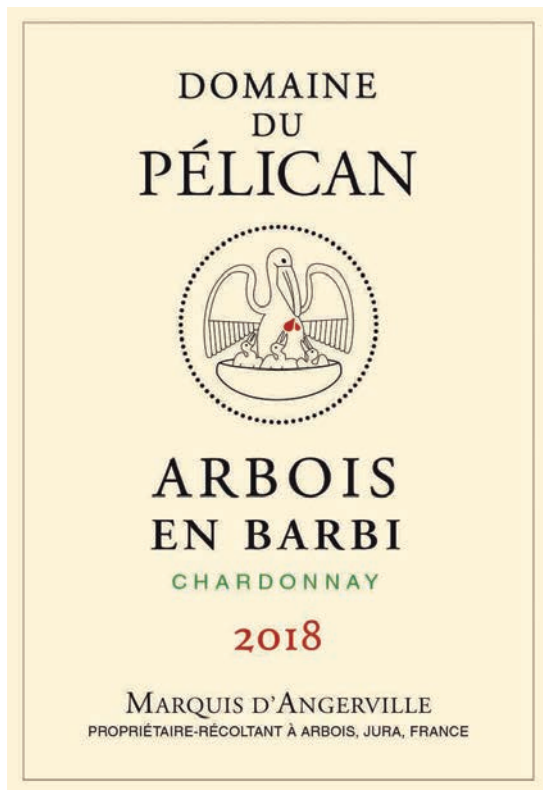
When they first started acquiring the parcels of vines that comprise the estate, Guillaume and François felt confident that they would be able to complete their harvest in Volnay before needing to begin in Arbois.

In 2018, the warm summer scotched that idea: the two estates were harvested more or less in parallel with only the later ripening Savagnin finding attention undivided.

It has been fascinating to watch the birth of this estate. From my first visit there in 2012 when there were just a handful of barrels in a single cellar, we now have an estate producing around 80,000 bottles and in the process of building its own winery. In particular, the arrival of the single vineyard wines marks a step up in ambitions. Guillaume and François always felt confident from the beginning that they had identified some particularly special sites but deciding to push them forward as soloists now suggests that they now feel fully confident in them, understanding of their abilities and potential and how to get the best out of them.



Map credit: Comité Interprofessionnel des Vins du Jura



BLANC

There is an extra textural element in the 2018 version of this wine which sits well alongside its more familiar revitalising properties and energetic personality. On the nose, the wine is inviting, pure and direct, unmistakably Chardonnay. Only 30% of the crop sees time in barrels- the team using the 350 and 500 litre size- and of that, only 5% are new barrels.

ARBOIS CHARDONNAY

The oak is therefore scarcely detectable aromatically, providing a rounding texture and perhaps contributing to the slight creaminess of the wine. Despite its youth, it is already delicious, versatile enough to offer itself as an excellent aperitif or at the table. Further time in bottle will allow it to broaden out further, with plenty of upwards potential too. Drink now-2023.

BLANC

This vineyard was part of the original Chavanes purchase and had always played an important role in the estate's Chardonnay blend. In 2016, with the Puffeney deal done, Guillaume and François decided that the time was right to launch it as a single vineyard wine, with a limited run in magnums only. In practice, they had often vinified it separately, so as to learn about its development and to retain the option of bottling it on its own.

ARBOIS CHARDONNAY 'EN BARBI'

The site is elevated and orientated towards the south, with the soil mixture comprising silty clays over the grey marls but also containing an important limestone component. This wine starts with discretion, pure, elegant and with lingering tones of limes and summer flowers on the nose. On the palate, there is a strong mineral character, the wine appearing to be drier, more demanding and able to build across the palate while also showing depth. The finish brings a pleasantly salty tang and a lovely, long whispering finish. Quite the seducer already but this is a wine only offering a glimpse of its wares. Give it a bit of time to grow. Drink 2021-2025+.

BLANC

Grand Curoulet has been the labour of love at Domaine du Pélican. A wonderfully situated vineyard with soils that are a marriage made in heaven for Savagnin, the neglected state in which they found it meant that Guillaume and François have had to take on the onerous task of replanting the vines and remaking the vineyard so that it could actually be worked in by the Pélican team.

The results are now coming in and they are a true reward for their labours. This is a raw, demanding wine, with its piercing acidity thrusting like a rapier and carrying with it visceral energy and real purpose.

ARBOIS SAVAGNIN OUILLÉ 'GRAND CUROULET'

The spicy, prickly aromatic elements of Savagnin are in full evidence already but the extra ripeness of the Grand Curoulet vineyard adds in some soft, musky tones also, making for a most attractive aromatic profile. With its youthful vigour, a year or two in bottle would be advisable. Already exciting, this promises to be a spectacular wine as these elements come together: dry, purposeful and aromatically exotic. This is a dance floor filler: you cannot fail to be moved by it. Drink 2021-2025+.



DOMAINE DU PÉLICAN

ROUGE

Way back in 2012, Guillaume and François were acutely aware that as producers in Volnay, having a range of Pinot Noirs in the Jura might be considered to be a little unambitious. However, the truth was that the vineyards they purchased had more Pinot planted in them than Trousseau and Poulsard combined and they did, after all, know how to make damn fine Pinot. What to do?!

The answer came with the creation of this blend, the only red produced at the estate until the arrival of the first single variety Poulsard in 2015. The blend in 2018 remains the same, 60 Pinot: 35 Trousseau: 5 Poulsard - and the three work together brilliantly.

ROUGE

Another recent addition to the Pélican line-up as the new vineyards have come on line, this is a tender, pure, elegant Pinot Noir. The fruit mostly comes from the Clos Saint Laurent vineyard just behind the winery, a vineyard with a notable element of fallen limestone rocks sitting over the grey marl soils. The wine does not see any new oak and only 60% goes into barrel.

ROUGE

Trousseau is an important and much-prized variety in Jura and in particular in Montigny-les-Arsures, where Domaine du Pélican has its home. It seems to prefer, or at least perform at its best, on the warmer sites and in the warmer vintages. 2018 was such a year and thus the chance to acquire this wine, from one of the most celebrated sites in the region, should not be missed.

Trousseau 'Les Bérangères' was the most famous red wine produced by the legendary Jacques Puffeney, whose vineyards have now been taken on by Domaine du Pélican following his retirement. It is quite a challenge to set yourself to follow the master but from the moment you encounter this wine, is not hard to see why you would be encouraged, even compelled, to try.

ARBOIS TROIS CÉPAGES

The purity and silkiness of the Pinot is given a bit of spice, pepper and mid-palate weight by the Trousseau and then the dash of Poulsard brings the funkiness, the little element that throws you from your comfort zone and perhaps also brings you back to the glass to find out more. This is a delicious, moreish and versatile wine which works well on its own, perfect with a picnic, great on a simple evening at home but also fun to share with wine-drinking friends who are suffering from jaded palates. Drink now-2024.

ARBOIS PINOT NOIR

The aromatic profile is very focused on little black fruits but with an attractive floral perfume surrounding them. Cool, linear and direct in approach, this already drinks well and will be perfect for those looking for the pleasure of young Pinot without the jamminess of examples from warmer climates. Drink now-2023.

ARBOIS TROUSSEAU 'BÉRANGER'

The aromas are of a lower, earthier register, finding pepper, spices, iron and leather already, which you suspect will only develop further with time. This is quite clearly a wine of considerable keeping potential, the concentration of fruit and tannin components far more in evidence than with any other red in the line-up. The colour is deep and brooding, the nose captivating and highly distinctive. What is perhaps most impressive, however, is the control: this is no wild savage running amok in the hills, rather a wine that can provide stimulation to both head and heart, as well as impressing by its strength and stature. Old oak barrels of 228 and 350 litres were used to give it the supporting framework. Bury this one in the cellar and thrill yourself with the discovery in a few years' time. As Guillaume and François say, "Merci, Jacques". Drink 2024-2030+.



BEAUJOLAIS

DOMAINE LAFARGE-VIAL



AS THIS IS THE FIRST OFFER TO CLUB MAGNUM MEMBERS OF THE WINES FROM DOMAINE LAFARGE-VIAL, A BIT OF BACKGROUND INFORMATION MAY BE USEFUL. PLEASE DO TAKE A LOOK AT THE WEBSITE WHERE YOU WILL FIND A FULL PROFILE ON THIS EMERGING ESTATE, AS WELL AS A SHORT INTRODUCTION TO THE BEAUJOLAIS REGION AS A WHOLE.



In 2018, the Lafarge family found themselves harvesting their Beaujolais vines at the same time as their teams were swinging into action in Volnay. It had been a warm, relatively stress-free year in the vineyards and the team in Fleurie- who operate completely separately from their colleagues in the Côte de Beaune- were able to bring in the fruit in excellent condition. An overall total yield of 34 hl/ha was a pleasing increase on previous vintages, although still significantly below many of their neighbours, largely on account of their important percentage of old vines

All of the parcels were harvested in the space of six days, all by hand and horse of course and all of the destemming work was done on the traditional wicker pans. The results show the immediacy of juicy, ripe fruit but also the depth of flavour that encourages further time in bottle.





ROUGE
FLEURIE 'CLOS VERNAY'

It is the focus and harmony of this Fleurie that mark it out in a vintage where there is plenty of flesh and richness of fruit. Coming from granitic-quartz soils, with relatively little top soil, the influence of the rock is hard to ignore and it certainly seems to be there in the linear, almost cool profile. This is already delicious but a few years in bottle will do it no harm at all. Drink now-2025+.



ROUGE
CÔTE DE BROUILLY

This was the first vineyard to be harvested in 2018 and with the extra richness and amplitude that are apparent in the wine, it is easy to see why. The team got to this just in the nick of time and the result is a full throttle wine with considerable keeping potential. The soil mix here generally tends to promote more structured wines and here everything seems to be dialled up. This has fantastic potential. Drink 2022-2030+.



DOMAINE THIBAUT LIGER-BELAIR



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The harvest team began their work in Moulin à Vent on 27th August. With conditions so warm and dry, Thibault's obsession throughout the growing season had been on how to preserve freshness in the wines and this was mirrored in his thought process in the winery, reducing punchdowns and using a high percentage of stems in some of his cuvées.

Certainly Thibault's intention is for them to be able to develop in bottle. Whether they will be allowed the time for that depends only on your willpower! For what it's worth, Thibault is drinking the 2011, 2012 and 2014 vintages now.



The seamlessness of these wines was a joy to experience. From the first nose to the last lingering note on the finish, the wines move effortlessly, each showing its own personality without ever needing to be coerced. These are open and inviting already, although it will be interesting to see how they behave post bottling.



ROUGE

With its exposed position on the top of the hill, La Roche is the wine that seems least affected by the warmth of the vintage. There is a fresh, breezy and lifted quality to the aromatics here while on the palate, there is more tautness and tension and a tannic presence providing the skeleton.

MOULIN À VENT
'LA ROCHE'

Undoubtedly stylish, this holds its head confidently, seemingly in control and knowing where it wants to go. The quality of the fruit really marks this out. Drink 2022-2030+.

ROUGE

The beautiful fragrance of soft, ripe raspberries, with background notes of violets and roses introduce this wine with quite an exuberant statement. Then little spices and even pepper start to peek through, a lovely interplay in such a young wine. It is easy to see why Thibault refers to this as his 'Chambolle-Musigny'.

MOULIN À VENT
'LES CHAMPS DU COUR'

In 2018, he used 50% whole bunches and barrels of either one or two years of age. The wine is going to be hard to resist from the start but there is clearly plenty of material here for substantial further development. Drink 2021-2030+.





CLUB MAGNUM

VINS ET EXPÉRIENCES

SUMMARY OF WINES

EN MAGNUM

J U R A

BLANC	ARBOIS CHARDONNAY	DOMAINE DU PÉLICAN*
BLANC	ARBOIS CHARDONNAY 'EN BARBI'	DOMAINE DU PÉLICAN
BLANC	ARBOIS SAVAGNIN OUILLÉ 'GRAND CUROULET'	DOMAINE DU PÉLICAN
ROUGE	ARBOIS TROIS CÉPAGES	DOMAINE DU PÉLICAN*
ROUGE	ARBOIS PINOT NOIR	DOMAINE DU PÉLICAN*
ROUGE	ARBOIS TROUSSEAU 'BÉRANGER'	DOMAINE DU PÉLICAN

*ALSO AVAILABLE IN 75CL

B E A U J O L A I S

ROUGE	FLEURIE 'CLOS VERNAY'	DOMAINE LAFARGE-VIAL
ROUGE	CÔTE DE BROUILLY	DOMAINE LAFARGE-VIAL
ROUGE	MOULIN À VENT 'LA ROCHE'	DOMAINE THIBAUT LIGER-BELAIR
ROUGE	MOULIN À VENT 'LES CHAMPS DU COUR'	DOMAINE THIBAUT LIGER-BELAIR





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