

# CLUB MAGNUM

VINS ET EXPÉRIENCES

Burgundy 2017 – Opening Offer

EXCLUSIVE TO MEMBERS



## INTRODUCTION



### IT IS WITH ENORMOUS PLEASURE THAT I INTRODUCE CLUB MAGNUM'S DEBUT OPENING OFFER FROM BURGUNDY.

I am truly proud to be able to offer you wines from some of the finest estates in Burgundy and by definition, therefore, the world.

My ambition for Club Magnum from day one was to offer benchmark examples from the vineyards and villages of each region. As I look through this first selection, I would be proud to have every single wine on my table and I am absolutely delighted to be able to offer you that chance too.

I would like to take the opportunity to thank you wholeheartedly for your support for this new venture. I am confident that you will have many moments of sublime drinking and good friendship as a result of joining Club Magnum. I would also like to say a huge thank you to the growers for their support for a new business in a time of such global uncertainty and lastly to my family for their love, support and encouragement that has been invaluable in getting to this point.

Cheers! Mike

Marteny

#### 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

### **2017 VINTAGE SUMMARY**

THE SECOND DECADE OF THIS CENTURY IN BURGUNDY HAS BEEN MARKED BY SHORT CROPS. DRAMATIC WEATHER EPISODES IN 2012, 2013 AND 2014 ADDED TO THE PRESSURE OF THE NATURALLY SMALL– YIELDING 2010.

2015 was also high in quality but low in volume. In 2016, a cruel, late April frost hit some of the most prized vineyards of the Côte d'Or. At its worst, the wipe-out was total and growers who 'only' lost 50% felt that they had been spared. But those who remained to fight faced mildew and disease pressure throughout the summer. Come harvesttime, they were mentally and physically drained.





The cumulative effect was that by the time of the 2017 harvest, most growers were also financially drained: there were effectively two whole crops missing in the decade thus far. So when the frost alarm bells started to ring loudly again, on exactly the same late April days, the region must have felt truly doomed.

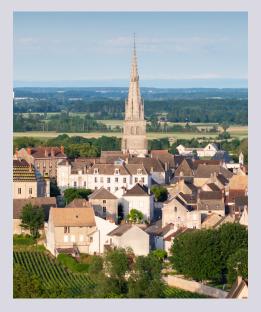
To their immense credit, these hardy people mustered every possible effort to avert disaster while Burgundy fans everywhere looked on and held their breath. Helicopters were summoned to move the air; wind turbines were turned on; frost candles and bales of straw and hay were lit; and every appendage was crossed and prayer bead tightly clasped. We will never know exactly how or why but the damage, such as it was, was thankfully limited. Did the helicopters, candles and burning hay do the trick? Was it divine intervention answering those prayers? Certainly only a degree or two colder and a few percent wetter and things could have been much, much worse. The sigh of relief could be heard everywhere.

#### **2017 VINTAGE SUMMARY**

However, as every farmer knows, this was only the first battle: ahead lay the threats of hail and disease pressure, the key periods of flowering and ripening and of course, the hope for a dry run into harvest just as the seasons traditionally change.

Over the summer of 2017, I spoke regularly with my friends in Burgundy. Worry was never far away, hardly surprising since every time they wandered into their cellars, they saw gaping holes where there should have been barrels. But the sense of imminent crisis was subsiding. The season was unremarkable: exactly what they could have wished for. Flowering took place in late May, quickly and evenly; a little rain in July boosted the vegetative cycle; August was warm and dry and without heat spikes; and then just at the end of August, a little rain arrived at the perfect moment and in the ideal quantity to swell, but not dilute, the crop.

The early birds, particularly white wine domaines, were already harvesting before August was out. Most reds, however, still needed a few more days. I arrived in Volnay on 3rd September, ready to take up the secateurs early on the morning of 4th September. Furrowed brows had, however, turned to relieved smiles. Where there had been entire rows of vines devoid of fruit twelve months earlier, we were greeted with vines generously loaded with beautiful, evenly-ripened fruit. Conditions for picking were excellent too.





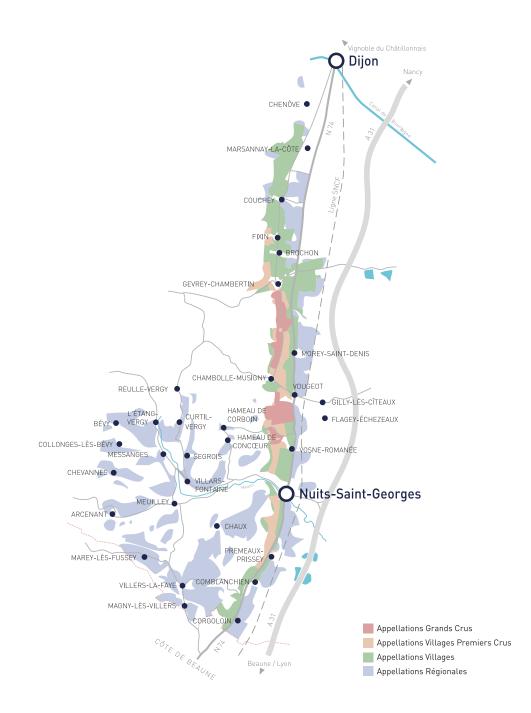
As we worked our way through the rows, the quality was not difficult to see but the all-important information we hankered for was on yield. As the numbers came back, the answer was 'normal plus': no excess but good volumes that would go some way to easing the pressure.

In the pages that follow, we will focus in on the individual wines and producers and make some predictions for the futures of the former. To offer an overview, however, after a summer without extremes, it is no great surprise that the 2017s carry an easy, graceful, unhurried and classic air. White wines are fresh, with fruits in the citric-orchardstone fruit range without anything exotic. Reds are more often than not lifted and fragrant, characterised by their fresh, ripe red and black fruits, rather than showing over-mature, dried fruit notes. None would be described as heavy or rich and only very few are light and dilute either. There is easy, natural balance and growers have worked hard to preserve these attributes rather than coerce the wines into something else.

In my experience, vintages like this make it easier for the characteristics of the vineyards to be portrayed, which is rather the point of the Burgundian appellation system, after all. All the signs are there that 2017 will be viewed as a very good, possibly excellent vintage that will provide pleasure throughout its life.

## CÔTE DE NUITS

#### ET HAUTES CÔTES DE NUITS



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## CÔTE DE BEAUNE

#### ET HAUTES CÔTES DE BEAUNE



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### DOMAINE MARQUIS D'ANGERVILLE



### A WORLD-CLASS ESTATE OWNED AND RUN BY A FABULOUS FAMILY, THIS IS THE SOURCE OF SOME OF THE MOST CAPTIVATING WINES THAT I HAVE BEEN LUCKY ENOUGH TO EXPERIENCE.

Volnay is a special place and the wines of Marquis d'Angerville capture all of its potential.

Guillaume d'Angerville was extremely content in presenting his 2017s, not just with the return to good volumes but more particularly in the 'pleasant surprise' of the quality. After the acclaim received by his 2015 and 2016 vintages, there was a hard act to be followed but 2017 has certainly stepped up to the challenge and delivered a fine performance, in its own style. Guillaume likes the interplay of the red and black fruits, the unhurried, fluid delivery and the elegance of the tannins. These are quietly impressive and admiration will only grow as we get to know them.

For a fuller profile than can be accommodated here of Domaine Marquis d'Angerville, please visit the website.



#### ROUGE

This important cru in the centre of the appellation has been a big beneficiary of the careful work of Guillaume and his right-hand man, François Duvivier. With its long rows running from steeper slopes down to the gentle inclines further down the hill, there is always more obvious weight of fruit to be found here. However, the risk is that the framework required to hold this fruit together can itself be too imposing. Thus it is in the quality of the tannins, the finetoned muscles that are supporting the flesh, that we start to see the intricate work of our dynamic duo.

#### VOLNAY 1ER CRU CHAMPANS

Offering an indulgent interplay of red and black summer fruits, the wine is undoubtedly full and fruit-laden yet it moves freely around the mouth with lightness and a sensuous caress. It is relaxed and confident, easy to approach and yet with plenty of depth to discover. Oak is judiciously used, just enough to provide support, never too much to mask the gorgeous perfumes. With a long, lifted finish, this is a classic of its type that will be enjoyable 'on the fruit' but also with the potential to become a magnificent, mature wine after a decade or more in the cellar.

## DOMAINE DE BELLENE





### IF YOU EVER WANT A MAN FOR A CHALLENGE, MAY I PRESENT TO YOU NICOLAS POTEL.

This whirlwind of energy is not just a fizzing ball of creativity but also one of Burgundy's most talented winemakers and most active entrepreneurs.

Starting a new Domaine (now 22 ha) from scratch in 2006, Nicolas has quickly established Domaine de Bellene among the region's elite, something that will surprise nobody who has ever met him.

Never content, or indeed able, to sit still, Nicolas was leaping around the cellar when I saw him, excited to show off his latest creations, which ranged from jeroboams of quaffing Rosé up to the grandest of Grands Crus. He was delighted by the quality of the fruit from his Domaine holdings in 2017, remarking on its excellent state of health. He chose to raise the level of whole bunches used which in turn encouraged him towards long, slow, more gentle vinifications, more akin to infusion. He is another who remarked on the likelihood of early pleasure being found in the vintage but then hastily added that there were certainly no concerns about ageing potential either.

For a fuller profile than can be accommodated here of Domaine de Bellene, please visit the website.

#### ROUGE

Nicolas has a little more than a quarter-hectare in this great premier cru vineyard. His vines run north-south down a little slope, ending at the small road that separates Suchots from the Grand Cru of Richebourg where his nearest neighbour is the legendary Lalou Bize-Leroy. The vines date from 1937 and are worked organically. In 2017, he only used whole-bunch fruit and reduced the proportion of new oak to just 20%. The resulting wine offers sweet scents of black cherry and blackcurrant alongside the delicate fragrance of violets and roses.

#### VOSNE-ROMANÉE 1ER CRU SUCHOTS

Around this twists a trail of smokiness with some background spice starting to emerge too. On the palate, there is already a creamy texture but the firmness of the mid-palate reminds you that this is still a baby with plenty of development ahead. On the finish, all of the elements combine beautifully, continuing to grow in stature as we spent more time with it. We both agreed that, en magnum, the 2017 Suchots should be in great shape on its tenth birthday and indeed beyond- but only if we manage to allow it to get that far!

## DOMAINE SIMON BIZE





#### ROUGE SAVIGNY-LÈS-BEAUNE 1ER CRU AUX VERGELESSES

Les Vergelesses is the standout vineyard of Savigny, facing eastsoutheast up the hill as it turns towards Pernand-Vergelesses, the neighbouring village that honours this vineyard by adjoining it to its name. Once again, I find this the star turn in the Bize cellar: you just sense that it has an extra gear on the rest. The concentration provided by old vine fruit; the deep, focused profile; the tightly-packed layers: all of these elements create a sense of intrigue and seriousness. This is not a wine of casual acquaintance. Even with Chisa's pursuit of elegance, Vergelesses holds its own. This is remarkable quality at this price level. Be greedy in your purchase but patient with your cellaring. THAT SLEEPY SAVIGNY–LÈS–BEAUNE FEATURES IN ANY SELECTION OF GREAT WINES OF BURGUNDY OWES MUCH TO THE DEDICATION OF ITS FAMILY DOMAINES, NONE MORE THAN THE BIZE FAMILY.

Patrick Bize left a legacy of attention and acclaim for his village where the past had brought ignorance and indifference. Today, Chisa Bize has set out to honour the work of her late husband and to raise the standing of the Domaine, and thereby the village, to a new level of excellence.

It was a great pleasure to see Chisa more relaxed and settled into her work. You cannot underestimate how difficult these past few years have been for growers in these parts, but very particularly for her. This remarkable woman has now made some significant changes, particularly in the vineyards where she is guided by a desire for sustainability and harmony with nature. She clearly thinks very deeply about the subject and seems totally immersed in it. In particular, she has begun working with a botanist to prepare special treatments for

her vines. I asked her if anyone else was doing this and she shrugged, "I don't know but it makes sense to me".

The vines seem to be responding: she is coaxing out subtleties in some parcels which tended to toughness in the past. The 2017 vintage undoubtedly helped the search for finesse, the clean fruit delivered at harvest time being the perfect raw material with which to work and to sketch the fascinating landscapes of Savigny onto the canvas. These masterpieces may not have the household names of Vosne-Romanée or Gevrey-Chambertin but every smart collector knows to include them, if for nothing more than their own pleasure.

For a fuller profile than can be accommodated here of Domaine Simon Bize, please visit the website.

## DOMAINE COMTE ARMAND





### THE DOMAINE WAS CREATED WHEN COMTE ARMAND MARRIED A DAUGHTER OF THE MAREY FAMILY, WHO GIFTED THE CLOS DES EPENEAUX AS PART OF HER DOWRY.

The Clos itself, which straddles the neighbouring premier crus of Grands Epenots and Petits Epenots, had been created shortly after the revolution and only in 1994 did the Armand family add further holdings to the Domaine. This signalled a new era of intent at the estate since which time its performance has been on a steep upward curve. Clos des Epeneaux is now firmly reestablished as the flagship wine of this historic village.

The current régisseur, Paul Zinetti, also recognised the classic profile of this new vintage. Harvesting commenced on 3rd September and he

received a 'correct' yield of 33 hl/ha that required minimal sorting. Initially, Paul confessed to feeling relieved rather than excited as the new crop came in but as he spent more time with the new wines in the ensuing weeks, his interest started to pick up. Since completing their malolactic fermentation, he finds the wines transformed and now considers this to be a very fine vintage particularly on account of the heightened finesse that the wines are showing.

For a fuller profile than can be accommodated here of Domaine Comte Armand, please visit the website.

#### ROUGE

The 2017 performs a perfect balancing act between a serious Pommard that shows all of its typical ferrous qualities and a modern, highly accomplished fine wine. The grapes were completely destemmed and vinified gently, Paul explaining that he tries very hard not to extract at all. Once in the cellar, 30% of the cuvée was put into new oak barrels. This toasty side will dissipate over time, there

#### POMMARD 1ER CRU CLOS DES EPENEAUX MONOPOLE

being plenty of flesh and material to absorb it and the cool, pure, delineated profile of the wine is the one that we expect to emerge. The contribution of the old vines in the Clos shows in the impressive finish, carrying the wine forward with purpose. The succulence of the supporting tannins shows the skilful hand involved but the aromas and framework are inescapably those of a great Pommard.

## DOMAINE MICHEL LAFARGE





IN 2015, BURGUNDY'S UNIQUE VINEYARDS WERE GRANTED UNESCO WORLD HERITAGE STATUS. IF A SIMILAR EXERCISE WERE EVER TO BE VENTURED ON A HUMAN LEVEL, THE REGION COULD DO A LOT WORSE THAN TO PUT THE LAFARGE FAMILY FORWARD.

With three generations working alongside each other, their experience, expertise and love for their work is impossible to miss yet they remain totally grounded and absorbed by the challenge of observing nature and guiding their vines through each vintage.

With holdings that cover four of the major villages of the Côte de Beaune, this is always an instructive visit in order to gauge the varying fortunes of the growing season. Michel and Frédéric are more forthcoming than many growers in making comparisons between the new vintage and its predecessors. Michel, now in his nineties, is able to offer a perspective that very few can match and he drew parallels between 2017 and a combination of 1964 and 1947, two wonderful years albeit in a different era.

With exceptional, clean fruit being delivered from 1st September onwards, the Lafarges rejoiced in perfect harvest conditions and easy vinifications allowing them to produce a full range of wines of uniformly high quality.

For a fuller profile than can be accommodated here of Domaine Michel Lafarge, please visit the website.

#### ROUGE

Beaune is a large appellation with over 300 hectares of 1er cru vineyard, much of it still dominated by the big négoçiant houses. Its allure to wine-lovers has fallen behind villages to both north and south which is a big shame as in the right hands, there is the potential here for exceptional wine. The wine that first convinced me of this potential was Lafarge's Beaune Grèves: before, I confess that I had not been a believer. With a little more than a third of a hectare of old,

#### BEAUNE 1ER CRU GRÈVES (MAXIMUM 1 MAGNUM PER MEMBER)

low-yielding vines planted in the 1920s, there is precious little of this wine but what a wine it is. The 2017 shows incredible intensity, its sweet black fruits and meaty textures a treat for the hedonists but its control, depth and clarity bringing appeal to the more buttoned-up. Experience shows that this is a wine for the long-haul and the 2017 will be a splendid endorsement for the qualities of this vineyard.





#### EN PLUS

With so little Beaune Grèves available, the Lafarges have kindly allocated some further wine from their Domaine to Club Magnum members.

#### MAGNUM

Lafarge Magnum Trio A - Available as 3 x 150cl

- Containing 1 Magnum Each of:
  - Volnay villages
- Beaune 1er cru Clos des Aigrots Blanc
- Volnay 1er cru Clos du Château des Ducs Monopole

Lafarge Magnum Trio B - 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

- Côte de Beaune Villages
- Bourgogne Pinot Noir
- Bourgogne Passetoutgrains l'Exception

#### BLANC

• Bourgogne Aligoté Raisins Dorées

### DOMAINE LEFLAIVE





### IF A TRIP TO PULIGNY–MONTRACHET IS LIKE A VISIT TO HOLLYWOOD FOR WHITE WINE LOVERS, THEN DOMAINE LEFLAIVE IS UNDOUBTEDLY AT THE TOP OF A–LIST.

The demand for these wines only grows: they are as indispensable for the great tables of the world as the first growths of Bordeaux or the most coveted prestige cuvées of Champagne. A crucial difference, however, is that this is still a family business, run today by the fourth generation in the shape of Brice de la Morandière.

Picking up this particular baton comes laden with expectation. Brice, however, has set about his work with customary vigour, fine-tuning the details as well as making some more substantial changes, such as major renovations to the buildings. In Pierre Vincent, he has also recruited a very able lieutenant. The 2017s are clearly a very great success here, both Brice and Pierre, as well as many external commentators finding parallels to the revered 2014s, arguably the most successful vintage of recent memory.

Harvesting began on 29th August but more as a result of the early start to the growing season rather than an accelerated middle. The grapes were in splendid condition with only the Bourgogne Blanc partially hit by the frosts.

For a fuller profile than can be accommodated here of Domaine Leflaive, please visit the website.

#### **DOMAINE LEFLAIVE**

#### BLANC

A wine that seems the very embodiment of fine Puligny, this wonderful vineyard, with its long straight rows running down the gentle incline towards the village, has everything that one could wish for in fine white burgundy. In its youth, there is tautness in the wine, with the pure citric fruits and beautiful floral fragrances being carried along that high-tension wire in a perfectly straight line.

#### PULIGNY MONTRACHET 1ER CRU PUCELLES (MAXIMUM 1 MAGNUM PER MEMBER)

As you work the wine, you begin to see hints of what else is to come: a little nut kernel, a high-toned herbal note, the lightest dash of cream. The finish is dry but incredibly long, unmistakably in a stony, mineral register and already with the promise of a great future. This will age beautifully if you can be patient and ideally should be given at least two or three years in any event.

#### BLANC

Clavoillon sits adjacent to Pucelles on its northern boundary, thus sharing a very similar elevation and aspect. Its soil, however, is different: heavier than in Pucelles with the limestone less dominant than in its neighbour. As such, the wine is more generous in body but less graceful in line. However, this is still a wine in sharp focus, the clay content in the soil giving a burst of minerals in a similar fashion

#### PULIGNY MONTRACHET 1ER CRU CLAVOILLON (MAXIMUM 1 MAGNUM PER MEMBER)

to a Bâtard-Montrachet, albeit without quite the drama of the Grand Cru. The acidity keeps the wine fresh and lively and the mid-palate is already showing breadth. The Leflaive team have done tremendous work with this wine over recent years; the 2017 is surely one of the finest examples yet seen.



#### 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)

## DOMAINE DE MONTILLE







### THE DE MONTILLE FAMILY WERE ORIGINALLY SYNONYMOUS WITH VOLNAY BUT IN RECENT YEARS, THE ESTATE HAS EXPANDED THROUGHOUT THE CÔTE DE BEAUNE AND, SINCE 2005, INTO THE CÔTE DE NUITS TOO.

Its holdings are an embarrassment of riches and the expansion has required relocating the cellars to Meursault. Run by Etienne de Montille and his right-hand man, Brian Sieve, this is both a top address in quality terms as well as one one of the most enjoyable visits on a human level.

Etienne and his team started harvesting their whites on 29th August. While experiencing some losses on their Bourgogne vineyards, the crus were in excellent shape in both volume and health terms. They consider the whites to be of exceptional quality, in a similar stylistic vein to the wonderful 2014s and 2007s. Finding salinity is something more expected in the whites (and it is indeed again apparent) but to note it in the reds is less usual. This, combined with the quality of the tannins, the beautiful balance between fruit and structure in the wines, gives the reds tremendous early appeal while taking nothing away from their long-term future either. Etienne finds the results remarkable and highly desirable!

For a fuller profile than can be accommodated here of Domaine de Montille, please visit the website.

#### ROUGE

As the name suggests, this is a particular noble location on the hill of Corton, perfectly placed high on the slope at around 300m altitude with a southeast aspect. While question marks can legitimately be raised against many parts of an appellation that runs to almost 300 hectares of Grand Cru, the 10 hectares of Clos du Roi undoubtedly merit their elevated status. The de Montille parcel sits at its heart. This baby Corton gets quickly into its stride, the combination of rich

#### CORTON CLOS DU ROI GRAND CRU

red fruits, liquorice, blood and iron already a heady mix, lifted a touch with some background pepper and minty freshness. On the palate the wine is already substantial but never heavy. Etienne retained twothirds whole bunches and half of the oak barrels are new. The wine sits squarely although not yet filling every inch of its throne, its royal robes still being formed. Greatness can only be acquired with time of course but this certainly has all of the elements in place.

#### BLANC

One of Burgundy's most famous wines, thanks, if the story is to be believed, to the wife of the Emperor Charlemagne who encouraged her husband to drink white wine rather than red in order to prevent his flowing white beard from being stained. Medieval marketing clearly worked. The name is known world-wide today and is accompanied by an expectation for sturdy, long-lived wines in contrast to the more finely-boned whites of Puligny, for example. Etienne's version comes from the lieu-dit of Les Pougeots which faces due

#### CORTON CHARLEMAGNE GRAND CRU

south and thus ripens easily. The high marl content in the soil here adds the weight and volume to the wine and indeed the 2017 quickly broadens out, showing notes of white nuts and stone fruit alongside the briny, oyster shell notes. A burst of zesty lemon is welcome, taking the aromatics into a higher register and ensuring refreshment. There is undoubted grandeur about this wine but the soaring, farreaching finish makes for a dynamic closing statement. A great success.



## DOMAINE GUY ROULOT





### TODAY, MEURSAULT IS A VILLAGE BLESSED WITH WINEMAKING TALENT.

Historically, it has received less adulation than its smaller neighbour and rival, Puligny-Montrachet but it must thank the talents of the likes of Dominique Lafon, Jean-François Coche-Dury and Jean-Marc Roulot for the prominence it enjoys today. Indeed the rivalry has arguably never been as close a contest as it is now.

Jean-Marc Roulot has become an inspiration for a whole new generation of wine-makers. Disciples talk of trying to emulate 'le style Roulot' : imitation is indeed the greatest form of flattery. Jean-Marc would contest that he has no particular 'technique' in any case- he merely makes the type of wines that he likes.

His skill in the cellar is only matched by his obsession with the vineyards that he and his team lovingly tend. In 2017, he began to harvest on 25th August, as ever one of the earliest, in the attempt to retain freshness. Quantities were good, the losses being confined to his lowerlying parcels of Bourgogne and Aligoté. He notes that freshness in the finished wines, perhaps without the extreme tension of his 2007s but certainly in that direction, closer perhaps to his out-performing 2011s of recent vintages and to his wonderful 1992s for years further back.

For a fuller profile than can be accommodated here of Domaine Guy Roulot, please visit the website.

#### BLANC

Here is the proof that great terroir is only limited by the talents of those who attempt to fulfill its potential. Under its previous ownership, it is fair to say that nobody made any fuss about this wine, which is simply crazy when you consider its perfect position mid-slope between the famous premier crus of Goutte d'Or and Poruzots. Since being acquired by Jean-Marc in 2011 however, this wine has become one of the most eagerly sought-after in the world. I have been able to track its progress in barrel on three separate occasions over the last twelve months. It has gone from strength to strength.

#### MEURSAULT 1ER CRU CLOS DES BOUCHÈRES MONOPOLE

By my last visit, it was positively explosive on the nose, as invigorating as a shower in a mountain waterfall. It crackles with energy but at the same time, never loses its shape and direction. Fruits are in the citrus-green apple range, with a gentle nuttiness and mintiness at the edges. As you work the wine, the layers start to show themselves, certainly not ready to fully unravel yet but pointing at the sophistication of a simply magical wine. I'm sure that this is the best example I have tasted of it yet and it will be an absolute privilege to enjoy it in the years to come.

## DOMAINE TAUPENOT-MERME





A DOMAINE THAT HAS BEEN ON A STEEP UPWARD CURVE OVER THE LAST TWO DECADES, TODAY ROMAIN TAUPENOT IS NO LONGER UNDER THE RADAR AND HIS WINES ARE BEING PROPERLY RECOGNISED, WITH DEMAND FROM OVER 40 EXPORT MARKETS AND RISING.

Given the disappearing act that can happen to the wines of the top domaines in the Côte de Nuits, this is an allocation to be prized.

Romain is generally a very cheery, positive kind of chap and he had plenty to be smiling about in presenting his 2017s. He was another who confessed to being pleased but not overjoyed at the first encounters with them. Harvest had gone well, vinifications were straightforward, the wines showed correctly and yet... but with time in cellar and particularly after the malolactic fermentation was completed, he feels them transformed into something far more noteworthy. Although I have only selected one wine for Club Magnum, there were many possibly candidates, the whole range showing great consistency and portraying their different terroirs with great clarity and purpose.

For a fuller profile than can be accommodated here of Domaine Taupenot-Merme, please visit the website.

#### ROUGE

Although the map unmistakably sites this vineyard within the boundaries of Gevrey-Chambertin, Romain feels that it has more in common with Morey St Denis. I can see what he means: there is a spicy, peppery note to this wine that you often find in certain Morey 1er crus, the difference here being that it is on a much broader, more complex Grand Cru canvas. It is a rich, deep wine with an enticing mix of red and black fruits and well-framed by supporting oak.

#### MAZOYÈRES-CHAMBERTIN GRAND CRU

Usually, the advice for such a big wine is to leave it well alone for many years and it certainly won't do any harm to take this approach again with the 2017. However, there is an immediacy to the fruit in this vintage which is unusual and even Romain was forced to admit that he thinks the wines will remain ready and accessible in their youth. Either way, this is a top Grand Cru in a lovely vintage for the domaine and for the region.



## SUMMARY OF WINES (NORTH TO SOUTH)

EN MAGNUM

ROUGE	MAZOYÈRES-CHAMBERTIN GRAND CRU	DOMAINE TAUPENOT MERME
ROUGE	VOSNE-ROMANÉE 1ER CRU SUCHOTS	DOMAINE DE BELLENE
ROUGE	CORTON CLOS DU ROI GRAND CRU	DOMAINE DE MONTILLE
BLANC	CORTON-CHARLEMAGNE GRAND CRU	DOMAINE DE MONTILLE
ROUGE	SAVIGNY-LÈS-BEAUNE 1ER CRU AUX VERGELESSES	DOMAINE SIMON BIZE
ROUGE	BEAUNE 1ER CRU GRÈVES	DOMAINE MICHEL LAFARGE
ROUGE	POMMARD 1ER CRU CLOS DES EPENEAUX MONOPOLE	DOMAINE COMTE ARMAND
ROUGE	VOLNAY 1ER CRU CHAMPANS	DOMAINE MARQUIS D'ANGERVILLE
BLANC	MEURSAULT 1ER CRU CLOS DES BOUCHÈRES MONOPOLE	DOMAINE GUY ROULOT
BLANC	PULIGNY-MONTRACHET 1ER CRU CLAVOILLON	DOMAINE LEFLAIVE
BLANC	PULIGNY-MONTRACHET 1ER CRU PUCELLES	DOMAINE LEFLAIVE



# CLUB MAGNUM

### VINS ET EXPÉRIENCES

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