



Haynes Hanson & Clark
WINE MERCHANTS

2016 Burgundy En Primeur

Three Classic Domaines:

- Domaine du Cellier aux Moines, Givry
- Domaine Dugat-Py, Gevrey-Chambertin
- Domaine Jacques-Frédéric Mugnier,
Chambolle-Musigny



We are delighted to be the sole UK merchant to ship from Domaine Cellier Aux Moines in Givry, having introduced the 2015 vintage to the UK last year. This is a truly exciting Domaine producing classic red burgundy from their wonderful vineyard, Clos des Cellier aux Moines. Please do not miss out on a case of this brilliant wine.

We have been shipping directly from Domaines Dugat-Py and Mugnier for 20 and 30 years respectively, their wines being some of the most celebrated in Burgundy.

These wines are made in tiny quantities and we anticipate that demand will exceed availability. To enable us to make the fairest allocations, please let us know your requests as soon as possible. When making our allocations, preference will be given to loyal HH&C customers who buy a wide spread of our wines throughout the year. We will confirm your requests before the end of October.

Should you need advice or help in placing your order, please speak to any member of the HH&C team.

These wines are offered in bond UK, for delivery in winter 2018. Once shipped to the UK they will incur duty and VAT (at the prevailing rate) upon release from bonded warehouse. Any wines not delivered by our own delivery vehicles will be subject to a carriage charge. We are able to arrange under bond transfers of all the wines in this offer. For transfers into Octavian accounts there is no charge, however a charge will be incurred for transfers to accounts held at other bonded warehouses.

Domaine du Cellier aux Moines, Givry

Philippe Pascal has brought about the renaissance of one of Burgundy's oldest estates, with buildings and vine-bearing land dating back more than 8 centuries. As with many of Burgundy's greatest wines – for instance Clos-Vougeot, Clos de Bèze or Clos de Tart – this Clos and winery were established by a nearby Abbey. Cistercian monks built the cellar and made the wine until the French Revolution, when the land was sold and divided.

The Pascal family bought the Historic Monument in 2004 and then acquired many of the original, surrounding vineyards. They are perfectly situated at the centre of the south-facing Givry 1er Cru hillside. They have now built a cutting-edge winery, where wine-making can take place gently, entirely by gravity. They have added new plantings of carefully selected, low-yield Pinots Noirs to their old-vine plantings. Since 2016 the vines have been cultivated organically.

Tasting wines here was a thrilling discovery for us last year, and we were delighted to be chosen to introduce exclusively their superb wine to the UK. Givry is an under-appreciated source of fine red Burgundy, still attractively priced. Production is rarer than in adjoining Mercurey, and the wines often softer and more perfumed. It is brilliant to have found a Domaine which (while totally eschewing over-extraction and excessive use of new oak) is raising the bar for the whole district.



Givry 1er Cru Clos du Cellier aux Moines

Domaine du Cellier aux Moines 2016

Before deciding on the blend for this wine, the produce of the estate's youngest vines, along with any Pinot bunches showing less than perfect ripeness, when checked on the sorting table, were eliminated. Two separate Cuvées have been assembled together, for this final blend. One comes from fine Pinots aged between 6 and 10 years, growing in shallow soils towards the top of the Clos. The other comes from deeper soils in the mid-part of the slope, from old vines planted in the mid-1970s. A carefully-judged one third new barrels were used for the tending, sourced only from the best coopers. Neither fining nor filtration took place, the wine was allowed to fall bright in tank for 6 weeks prior to bottling, after 16 months ageing in small, and 400-litre, barrels. Colour is bold, deep purple-ruby, with perfumed, ripe, black cherry aromas, very fresh. Fruitiness on the palate is ebullient, with body and gentle tannins in perfect harmony. Aftertaste is gorgeously long and soft. Availabilities are limited, so please let us know your wishes as soon as possible. Highly recommended in both bottles and magnums, for drinking 2019-2025+.

6x75cl 148.50

6x150cl 348.00

Domaine Dugat-Py, Gevrey-Chambertin

The Dugat family have been winegrowers in Gevrey-Chambertin since the beginning of the 17th century, with Bernard and his son Loïc being the 12th and 13th generation at the helm of this hugely respected domaine. We are proud to have worked with Bernard since the late 1990s: tasting in the majestic, vaulted, Gothic cellar in which the wines age is a magnificent experience. Few growers bring such passion and energy to their vine-cultivation and wine-making, which has been 100% organic certified since the 2003 vintage. Over the years, the family has accumulated small plots of old vines, with low-yielding Pinots, enabling them to slowly extend their range.

Here we offer the tremendous 2016 vintage; these are intensely concentrated, multi-layered, age-worthy and thrilling wines that are in huge demand.

Please let us know where your interests may lie with the selection below and we will confirm allocations by the end of October.

Gevrey-Chambertin Coeur du Roy

Domaine Dugat-Py 2016

6x75cl 485.00

From two parcels, close to the village and a third, Les Epointures, below the Grand Crus, the vines are all very old, between 50 and 120 years, giving a tiny yield from small, thick-skinned grapes. The 2016 has a bright purple colour, the aromas being finely perfumed and intense, with a dark berry fruit character. Ripe and richly flavoured, with super texture and depth, there is freshness that brings beautiful balance. This is a complete wine with tremendous potential (for drinking 2020-2028+).

Gevrey-Chambertin Les Evocelles

Domaine Dugat-Py 2016

6x75cl 525.00

Les Evocelles lies on the northern boundary of the Gevrey Premier Crus, bordering 1er Cru Champeaux. It is often wondered why this steep, stony site missed out on Premier Cru status, and one can be easily forgiven for such thoughts when tasting the Dugat-Py example. Our allocation here is tiny, even by Burgundy standards, and this exceptional 2016 wine will be as difficult as ever to allocate fairly. Please let us know your interest as early as possible.

Gevrey-Chambertin 1er Cru Petite Chapelle

Domaine Dugat-Py 2016

6x75cl 820.00

Touching Grand Cru Chapelle-Chambertin, Petite Chapelle is a well placed Premier Cru vineyard. The style produced is more elegant and silky than many, more powerful, Gevrey sites. This 2016 was fermented with portion of whole bunches, giving a perfumed, richly floral character of great intensity. There is a seam of cool, mineral depth in the mouth, combining with fleshy, ripe black fruit to give a wine of perfect balance and harmony. The texture is smooth and supple, most enticing. Well structured, with fine tannins and excellent length, this promises excellent results (from 2022 – 2032+).

Charmes-Chambertin Grand Cru

Domaine Dugat-Py 2016

3x75cl 750.00

An exceptional and spectacular Charmes has been produced in 2016. The colour is a deep purple, with a scarlet glimmer on the edge of the glass. The aroma is full, richly concentrated with a deep, spicy character. The fruit is clear and bright, very intense, with layers of mouth-coating, creamy textures. This is a fleshy wine that is built for pleasure, with an elegant perfume that persists wonderfully in the mouth. There is ample structure, plenty of power and great length. A superb treat for the future (for drinking 2023 – 2035+).

Mazis-Chambertin Grand Cru

Domaine Dugat-Py 2016

3x75cl 1050.00

This wine comes from 3 small plots in the Mazis-bas section of the Grand Cru, from vines which now average 60 years of age. The 2016 is a wine that combines extraordinary power and depth with a wonderful, uplifting elegance. Clearly, this is a truly fabulous vintage for the Dugat-Py Mazis. The colour is deep purple, with a bright, healthy glow, the aromas being intensely perfumed, showing lifted ripe black berry fruits with complex spice and stony character. A full-bodied wine, it is luscious and fleshy, the fruit being complimented by flavours of dark chocolate, mocha and spices. The tannins are fresh, fine, and the finish is long lasting. A wine to lose in the back of the cellar, we recommend drinking from 2025 – 2045+.

Domaine Jacques-Frédéric Mugnier, Chambolle-Musigny

Frédéric Mugnier's wines are greatly admired and loved around the world. He tells us we were his first overseas client. This was for his 1985s, which proved to be the first of many classics.

In the spring of 2016 Chambolle-Musigny was brutally affected by frost on 27th April. Young buds and leaves were destroyed. The shoots which survived ultimately produced small quantities of fabulously healthy fruit. This is a truly brilliant vintage for Mugnier, but sadly, one of tiny yields and our allocations are more limited than ever.

Chambolle-Musigny Trente Deux

Domaine Jacques-Frédéric Mugnier 2016

Best described by Frédéric Mugnier himself: 'The cuvée Chambolle-Musigny 2016 is really special, not only that it is rare, produced in very small quantities, but mainly that it is composed of an unusual blend from several plots including principally the Premier Cru 'Les Plantes' and areas of Grand Cru who have specially suffered from frost. This cuvée of an unprecedented power will be called Chambolle-Musigny 'Trente-Deux', in reference to my thirty-second vintage.'

3x75cl 360.00

Chambolle-Musigny 1er Cru Les Fuées

Domaine Jacques-Frédéric Mugnier 2016

3x75cl 480.00

Concentrated, rich and fine, with a super, complex, floral aroma, this 2016 Fuées is a vibrant wine with tremendous depth, ample structure and great length of flavour (for drinking 2020 – 2035+).

Bonnes-Mares Grand Cru

Domaine Jacques-Frédéric Mugnier 2016

3x75cl £1750.00

A great success in 2016, the yields here were closer to a normal crop. Aromas combine ripe fruits, both black and red berries, very concentrated and fresh. It has a lovely style and intensity, with gorgeous texture and very fine tannins. Complex and long flavoured, this is a tremendous wine with a great future (for drinking 2024 – 2038+).

Chambolle-Musigny 1er Cru Les Amoureuses

Domaine Jacques-Frédéric Mugnier 2016

3x75cl £2500.00

Often seen as the ultimate expression of Chambolle, Les Amoureuses displays fine fleshy textures and supreme elegance. The 2016 is a concentrated and powerful example, with voluminous depth and superb acidity in counter-balance. There is an intensity of fruit on the finish which seems endless (for drinking 2022 – 2035+)

Allocations

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Ways to Order

Please contact us at one of our offices (full details on back cover):

Gloucestershire

01451 870 808

stow@hhandc.co.uk

London

020 7584 7927

london@hhandc.co.uk

Hampshire

01256 830 104

whitchurch@hhandc.co.uk

Buying Wine In Bond / Delivery

Prices in this offer are quoted per case as indicated, in bond UK. Once shipped to the UK they will incur duty and VAT (at the prevailing rate) upon release from bonded warehouse. Any wines not delivered by our own delivery vehicles will be subject to a carriage charge. We are able to arrange under bond transfers of all the wines in this offer. For transfers into Octavian accounts there is no charge, however a charge will be incurred for transfers to accounts held at other bonded warehouses.

Haynes Hanson & Clark

GLOUCESTERSHIRE

Sheep Street,
Stow-on-the-Wold,
Gloucestershire,
GL54 1AA

stow@hhandc.co.uk
t: 01451 870 808
f: 01451 870 508

LONDON

7 Elystan Street,
London,
SW3 3NT

london@hhandc.co.uk
t: 020 7584 7927
f: 020 7584 7967

HAMPSHIRE

7 Church Street,
Whitchurch,
Hampshire,
RG28 7AA

whitchurch@hhandc.co.uk
t: 01256 830 104
f: 01256 895 065

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