



Haynes Hanson & Clark

WINE MERCHANTS

2022 Burgundy En Primeur

Late Releases from Three Leading Domaines

Domaine Raveneau, Chablis

Domaine Jean-Marc Bouley, Volnay

Domaine Jacques-Frédéric Mugnier, Chambolle-Musigny

We are delighted to offer the 2022 vintage from three of Burgundy's most highly-respected Domaines: Raveneau, Jean-Marc Bouley and Jacques-Frédéric Mugnier.

These wines are made in very small quantities and we anticipate that demand will exceed supply. Allocations will be confirmed on Monday 7th October, so please let us know your interest before then. When making our allocations, preference is given to loyal HH&C customers who buy a wide spread of our wines throughout the year.

The Raveneau selection is offered duty paid, inclusive of VAT. Prices for Bouley and Mugnier are per case in bond UK. All are for delivery in late 2024 / early 2025.

DOMAINE RAVENEAU, Chablis



Cousins Maxime and Isabelle Raveneau

The 2022 growing season in Chablis was a favourable one. There was no damage from spring frosts, with March and April being hot and dry, leading to an early flowering. The harvest consequently was early, with July and August being sunny and warm, bringing healthy grapes to perfect ripeness. There were cool nights and no extended, torrid periods, so this resulted in a good yield, with wines of excellent balance.

Raveneau used to be one of the few estates in Chablis where the traditional *feuillette* (half a normal barrel size) was used for ageing. With a few exceptions, they have now moved over to using classic 228-litre Burgundian barrels. 400- and 500-litre oak barrels are partly used for Petit Chablis and Chablis. The Domaine has been at the pinnacle of quality in the region for many decades, Raveneau wines being characterised by concentration, finesse, harmony and outstanding length. Many give intense pleasure when youthful, while others have the potential to gain complexity and age superbly.

Alongside these 2022 wines, and to celebrate 10 years since the outstanding 2014 white burgundy vintage, we have created a small number of mixed 2014 Raveneau cases. Full details are below.

We offer the Raveneau wines duty paid, inclusive of VAT.

Petit Chablis 2022

£345 per 3x150cl

This vineyard sits on the plateau above the Grands Crus, and is solely shipped in magnums. The vines were planted in 2010, the first crop being the 2014. Very pale in colour, it has appetising, freshly fruity aromas, with crisp attack, precise concentration and slight saltiness on the finish (for drinking 2025-2028).

Chablis 2022

£414 per 6x75cl

The greater part of this cuvée comes from vines planted in 2003, on a site called Vau-Couraux, lying downhill of Premier Cru Les Montmains. The remainder is from a 30-year-old plot in front of Premier Cru Les Forêts. This is well structured, with creamy texture and appealing roundness, the finish being crisp and appetising (for drinking 2025-2028).

Chablis 1er Cru Butteaux 2022

£588 per 6x75cl

Butteaux lies high up on the slope of Montmains. The vines are around 50-years old, on an elevated, windy site, where the bunches are always well aerated, bringing natural freshness to the berries. This is a bright, golden-green colour, its aromas being ripe and powerful. Palate shows dense concentration, with superb, fresh length (for drinking 2026-2032+).

Chablis 1er Cru Vaillons 2022

£588 per 6x75cl

This is from mid-slope, a well-sheltered plot, the soil being peppered with white stones that retain the heat of the sun, helping to optimise grape ripening. The vines average 35 years of age. This is always one of the first plots to be harvested. The 2022 is pale, green-lemon in colour, with delicate, fine aromas. Palate shows wonderful vivacity, with intense, bright fruitiness all the way through to a long, refreshing finish (for drinking 2026-2032+).

Chablis 1er Cru Montée de Tonnerre 2022

£672 per 6x75cl

The Raveneau family has impressive holdings in this famous 1st Growth, at different altitudes on the slope, and regularly produce a thrilling wine which benefits from bottle-age. Green-lemon in colour, this is ripe and fragrant, with superb fruit intensity, great concentration and spectacular length (for drinking 2027-2034+).

Chablis Grand Cru Valmur 2022

£1,392 per 6x75cl

The morning sun arrives quite late on these vines, then ripening quickly accelerates, as they lie on the perfect, south-facing section of the Valmur slope. This is pale, green-golden in colour, with sumptuously ripe aromas, very fresh. Palate is broadly built, with many layers of flavour and impressive roundness, the finish being powerful, lively and complex (for drinking 2027-2035+).

Chablis Grand Cru Blanchot 2022**£1,560 per 6x75cl**

This is an east-facing slope with limestone-rich soils. Sugar levels do not reach those of the south-facing slopes, but aromatic complexity and length of flavour are outstanding. Many of these vines are 80 years old, others were planted in 1964. Like Valmur, this is pale, green-gold in colour, with aromas, when tasted from barrel, which were intricate, rich and open. Palate showed exceptional silkiness, with thrilling balance between natural acidity and pungent fruit intensity. Length is outstanding (for drinking 2027-2035+).

Celebratory 2014 Raveneau Case

2014 is seen as being one of the greatest white Burgundy vintages of this century. As Raveneau's principal UK importer, we have created a small number of unique mixed 2014 Raveneau cases, to celebrate 10 years since this outstanding year. All the stock has been shipped directly from the Domaine and includes two of their rare Grands Crus.

Mixed 2014 Raveneau Case**£2,900 per 6x75cl**

1 bottle of each of the following:

Chablis 1er Cru Butteaux 2014

Chablis 1er Cru Vaillons 2014

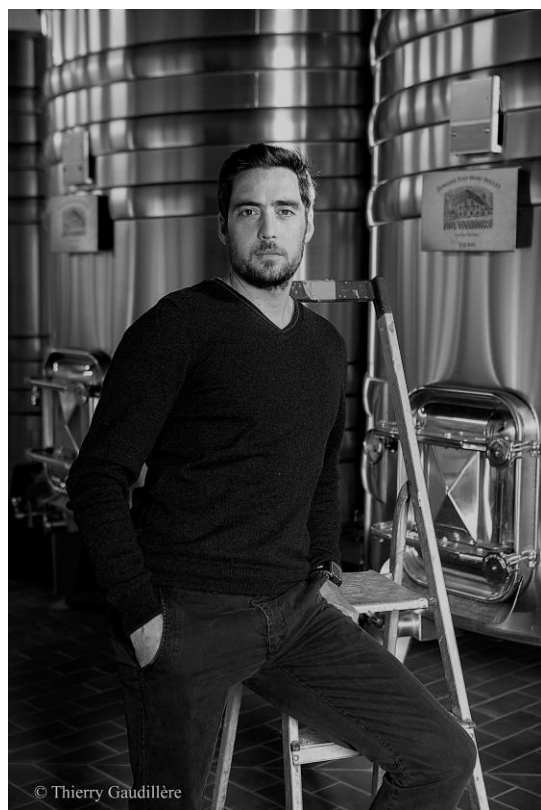
Chablis 1er Cru Chapelot 2014

Chablis 1er Cru Montée de Tonnerre 2014

Chablis Grand Cru Blanchot 2014

Chablis Grand Cru Clos 2014

DOMAINE JEAN-MARC BOULEY, Volnay



© Thierry Gaudillère
Thomas Bouley

Following Thomas Bouley's arrival to work with his father Jean-Marc, this Domaine has taken its place alongside Volnay's top estates. Thomas has fine-tuned the wine-making with rare intelligence and skill. The estate has several parcels of old vines and some superbly-placed First Growths. He told us: "2004 was the last year we did a green harvest here. We have a naturally low crop, because we prune pretty short, we keep old vines, and we trim high and late, to favour small bunches." Here we find carefully judged extractions, intelligent inclusion of whole cluster bunches, and judicious use of new oak barrels. He allows most of his wines to pass a second winter in barrel, prior to their bottling, which refines them, as well as helping stability. Thomas has been slightly increasing the proportion of new barrels, to bring more oxygen to the wines during tending (without new oak being perceptible). Time in barrel is carefully judged, the regional wines receiving about a year, those of village level an extra 3-4 months, with the top First Growths being bottled before their second summer.

Prices are per case, in bond UK.

Bourgogne Côte d'Or Rouge 2022

£153 per 6x75cl

We are delighted to list this wine again, which Thomas first made in 2018. The vines are at the foot of Volnay's slope, on the Meursault side, where you normally find heavy clay soils. Here they are in light soil with round gravels and good drainage. This is ruby-purple of medium depth, aromas being fresh and open. Palate is soft and juicy, with medium body and gentle, lively Pinot Noir fruitiness (for drinking 2025-2028).

Bourgogne Hautes Côtes de Beaune - Vibrations 2022

£207 per 6x75cl

These vines grow on three, tree-surrounded plots, on plateau land above Volnay between the village and the hills. Planted in iron-rich, pebbly red soils they give wine of surprising fruit intensity and finesse – a mini-Volnay. It was 100% de-stemmed, as in previous years. Colour is bright, purple-ruby of medium depth, aromas are fresh and open. Palate shows energy, with intense fruitiness and admirable vivacity on the finish (for drinking 2025-2029+).

Pommard 2022

£318 per 6x75cl

This village Pommard is principally from grapes grown in the Vaumuriens vineyard, which is a small, high, east / north-east facing plot. It achieved fragrant ripeness in 2022. Colour is ruby of medium depth, the nose being lively with fresh fruitiness. Initially chewy, this shows intense character, with vibrant, creamy aftertaste (for drinking 2027-2030+).

Beaune 1er Cru Reversées 2022

£355 per 6x75cl

This First Growth Beaune lies on a gentle slope between two other First Growths, Les Avaux and Les Teurons, near the edge of town. The Bouley vines are old - located on the lower part of the vineyard, on a sunny, free-draining, quite sandy plot. It was again the Domaine's first vineyard to be picked, and two thirds of the grapes went into the vat as whole bunches, contributing to this wine's rich spiciness. It is of medium-deep, ruby colour, with very expressive aromas. Palate is charmingly round and generous. This may certainly be enjoyed while youthful (for drinking 2026-2032+).

Volnay Clos de la Cave 2022**£355 per 6x75cl**

These vines grow on steeply sloping land, running uphill from the Bouley winery, facing due east. The white, marly soils are deep, being rich in small stones, ensuring good drainage. The Bouley family is the largest owner in this plot, where there are vines of six different ages. Colour is ruby-purple of medium depth, aromas fine and fruity. This has admirable concentration, with plump middle fruit, creamy texture and vivacious length (for drinking 2024-2032+).

Volnay 1er Cru Carelle Sous La Chapelle 2022**£645 per 6x75cl**

This is Thomas Bouley's favourite plot. "I love this vineyard," he says. "We're in mid-slope, and favourably exposed (facing south-east) to hasten ripening. Beautiful red soil, clay with iron. Not famous, but you have everything to make great wine here." The vines are now over 25 years old, reaching maturity. Colour is rich, purple-ruby, aromas fine and ripe. This is impressive from the start - a densely structured wine, with black fruit flavours, luscious mid-palate, soft tannins and fresh, expansive aftertaste (for drinking 2026-2034+).

Volnay 1er Cru Caillerets 2022**£720 per 6x75cl**

Many believe that Caillerets is the best terroir in Volnay, and it is regularly amongst the first to ripen here. The Bouley plot is a small one, in the north part of the sector, steeply sloping, with little depth of earth. As in past years, this was 100% de-stemmed, as the vines are still relatively young (19 years old). Colour is purple-ruby of medium depth, aromas beguilingly fresh. This is richly built and mouth-filling, strikingly elegant from start to finish, with mouth-coating, gentle tannins and lovely length. Needing longer to mature than Carelle (above), this will soften gradually (for drinking 2027-2036+).

Volnay 1er Cru Clos des Chênes 2022**£720 per 6x75cl**

Set high on the hillside to the south of the village, this First Growth consistently gives one of the longest-lived wines in the commune. Here it comes from two plots, one almost flat, with clay-rich, deep soil, the other being on a marl-rich slope. It is often windy, so the grapes take extra time to ripen. The vines are over 45 and over 55 years old. This is a First Growth of fascinating character, with the potential to age and gain complexity for 2 or more decades, though it can be tight, when youthful. Thomas told us that he retained 40% whole clusters for fermentation. Colour is mid-deep ruby, and aromas are fine, vivacious, open. Palate has a luscious start, leading into finely structured, well-balanced fruit intensity, with gently supportive tannins on the finish, and harmonious, long aftertaste (for drinking 2028-2042+).

Pommard 1er Cru Les Fremiers 2022**£720 per 6x75cl**

This vineyard lies in mid-slope, lower than Les Rugiens, adjoining the commune boundary with Volnay. These are old vines, and fine, low-yielding Pinots, giving many small berries. 50% whole bunches were retained for fermentation. Colour is rich, purple-ruby, aromas are ripe, fresh and open. Palate is broadly structured, with dense, glorious fruitiness, then plump, fresh aftertaste, showing superb potential (for drinking 2028-2042+).

Pommard 1er Cru Les Rugiens 2022**£948 per 6x75cl**

This is the highest plot of Pommard's most famous first growth, and Thomas tells us: "We're on the rocks, with many stones, and not much depth of earth. So, the wine can be quite mineral, with big shoulders, and vibrating texture..." Colour is ruby-purple of medium depth, aromas are open, meaty and ripe. Palate is initially discreet, then it opens up to show intense concentration, rich fruitiness, gentle tannins, and superb length. This has magnificent potential (for drinking 2028-2045+).

DOMAINE JACQUES-FREDERIC MUGNIER, Chambolle-Musigny



Frédéric Mugnier

Pretty much everywhere when Burgundy-lovers come together around their favourite bottles, Mugnier's wines are greatly admired and loved. We were fortunate to have been his first export customer, so he has told us, and have been shipping his outstanding village level, Premier Cru and Grand Cru wines from Chambolle-Musigny for more than 30 years. His vineyard holdings in these appellations are tiny, however, so there is always great difficulty sharing the allocations. The growing season here was a bit like 2020, but has given wines with less muscle, they believe. "The second winter ageing in barrel will be important, to get the third dimension into the wines," Frédéric told us. The mature Musigny being offered this year is the 2017, which is showing gorgeous complexity on both nose and palate, with plenty of potential to bloom and soften further.

Nuits-Saint-Georges 1er Cru Clos de la Maréchale *Blanc* (Monopole) 2022

£576 per 6x75cl

A small proportion of Mugnier's Clos de la Maréchale is planted with Chardonnay, and this has produced a rare, spectacular wine in 2022, barrel-aged, and bottled in January 2024. Golden-lemon in colour, this has aromas which are fine, fresh, ripe and open. Palate is broadly built and creamily-textured, with splendid richness and vivacious, delicious aftertaste (for drinking 2025-2032+).

Chambolle-Musigny 2022

£885 per 6x75cl

This comes from two plots, both old vines. The Combe d'Orveau gives florally expressive wine, while First Growth Les Plantes brings complementary structure and density. Ruby-purple off medium depth, this has lovely aromas which are fresh and complex. Palate is medium-bodied with intense, fresh fruit, silky texture, and lovely length (for drinking 2025-2032+).

Chambolle-Musigny 1er Cru Les Fuées 2022

£995 per 3x75cl

This First Growth is a southwards extension of the Bonnes-Mares slope. The wine does not have the powerful structure of a Bonnes-Mares, but instead a lilting fruitiness, with harmony, finesse and length. Colour is purple-ruby of medium depth, aromas are fine and complex. Palate shows broad structure and fruit, with intense, fresh middle and creamy aftertaste (for drinking 2026-2035+).

Bonnes-Mares Grand Cru 2022**£2,400 per 3x75cl**

This is regularly a wine of impressive structure, dense fruit and superb potential. Colour is bright ruby of medium depth, aromas are chocolatey, ripe and fresh. First impression on the palate is of structured power, then the middle continues densely, the finish being softly tannic, complex and very long. Magnificent potential (for drinking 2028-2042+).

Chambolle-Musigny 1er Cru Les Amoureuses 2022**£3,450 per 3x75cl**

Les Amoureuses lies just downhill from Musigny, coming closer to it in elegance, perfume and perfection than any other First Growth in the commune. Colour is ruby-purple of medium depth, aromas are open, appetising and vivacious. Palate shows characteristic, dancing fruitiness, with all parts being in harmony, melding together with compelling beauty and gorgeous aftertaste (for drinking 2028-2037+).

Musigny Grand Cru 2017**£4,545 per 3x75cl****£3,150 per 1x150cl**

Frédéric held back this wine as he wished to ensure that it benefited from necessary ageing in bottle, and to spare Musigny-lovers the frustration of opening a bottle to try, when it was far from ready. Musigny develops on a different time-scale to other wines, he explained. "It always takes 10 years to come round, but there's a hint of its hidden complexity at five years old. To offer Musigny five years later than my other wines allows another dimension. Drinking one younger, you can get pleasure, but only a part of the pleasure." This 2017 is garnet-purple with a deep, red-brown rim. The nose is wonderful, with lovely spice and fascinating complexity. Palate is plump and fresh, with all elements in harmony, superb length and exquisite aftertaste (for drinking - no hurry - from 2025-2045+).

How to Order

Please contact us as soon as possible with your interest. Allocations for the Raveneau, Bouley and Mugnier wines will be made on Monday 7th October.

With the exception of the Raveneau wines, which are offered duty paid and inclusive of VAT, prices are per case in bond UK, for delivery in late 2023 / early 2024.

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