



Haynes Hanson & Clark
WINE MERCHANTS

2016 Burgundy En Primeur

- Domaine du Cellier aux Moines, Givry



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.

This wine is 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

Allocations

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Ways to Order

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

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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.

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