Burgundy: Some Changes Afoot!

By Alex Pross

It can be too easy to fall into the trap of viewing Burgundy as if it’s frozen in time. But, there have been a lot of changes in Burgundy over the last 20-plus years. Because of numerous ownership changes, as well as generational shifts, along with climate change, and a renewed vigor toward sustainable, organic, and biodynamic farming, the wines and regions are being somewhat redefined. Yes, Burgundy still has a hierarchy that is very similar to Bordeaux—the top estates and domaines are very expensive, and they usually define whether critics perceive the vintage to be a success—but, also much like Bordeaux, there are a ton of estates that are making excellent, affordable wines, too. You just need to look at some of the regions you may have not explored in the past. Regions like Mercurey, Givry, Savigny-les-Beaune, Santenay, and the entire Mâconnais are all producing the best wines in their history right now. And the best part is that they are affordable, and, in many cases, even priced for daily consumption! In this newsletter I have devoted considerable space to discussing some of these new regions, while making sure to include a few articles on producers that I think define a region. First, a few wines that you owe it to yourself to try...

Vignerons des Terres Secretes Mâcon Milly-Lamartine Blanc ($14.99) One of our most popular wines is the Vigneron des Terres Secretes Bourgogne Chardonnay Les Preludes, but I actually prefer the Mâcon Milly-Lamartine to the Preludes. This wine has wonderful orchard fruit, with a sleek texture, and notes of lime zest that run through the wine’s aroma and flavors. A great daily drinker, this is versatile enough to drink well on its own as well as pairing with almost any dish that needs a strong white wine.

Domaine Thierry et Pascale Matrot St-Romain Blanc ($19.99) This is an amazing value! We purchased all the remaining stock from the supplier to work this deal, with the result that this wine is basically 50% off. From one of Burgundy’s underrated but up-and-coming regions, this gorgeous, complex white wine is loaded with lemon, apple, and mineral notes. This is a classically styled white Burgundy that offers way more complexity than most Bourgogne blanc in this price range.

Domaine Faiveley Mercurey 1er Cru “Clos des Myglands” ($49.99) This is one of my personal favorites, and a great example of the exciting things going on in Mercurey. Not one bit rustic, this Mercurey starts out with intense raspberry and cherry flavors, while effortlessly mingling in notes of iron and spice, as well as touch of mocha. A bit New World, but with an Old World sensibility about it. This is not your grandfather’s Mercurey.

93 JS, 92 DC, 91 RP
Domaine Robert Chevillon is recognized as one of the greatest producers in the Nuits-St-Georges appellation. They are famed for fashioning some of the most age-worthy wines not only in Nuits-St-Georges but in all of Burgundy. But, while the wines of Robert Chevillon are classically styled, like much of Burgundy, they are becoming more approachable now in their youth than ever before. This is partially due to climate change, and also due to updates in vinification and harvesting. Each wine from its own Premier Cru vineyard exhibits the unique characteristics of its site. Domaine Robert Chevillon is currently managed by fifth generation brothers Denis and Bertrand, but their father and domaine namesake, Robert Chevillon, is still intimately involved as well. If you want to understand Nuits-St-Georges, you owe it to yourself to grab a few of these magnificent offerings.

We have just received our 2017 shipment. All wines are in stock and available for purchase.

2017 Domaine Robert Chevillon Nuits-St-Georges Vieilles Vignes ($89.99) 89-91 RP, 88-90 BH

2017 Domaine Robert Chevillon Nuits-St-Georges 1er Cru “Les Bousselots” ($139.99) 91-93 RP, 90-92 BH, 90 VN

2017 Domaine Robert Chevillon Nuits-St-Georges 1er Cru “Les Chaignots” ($139.99) 90-93 RP, 90-92 BH, 91 VN

2017 Domaine Robert Chevillon Nuits-St-Georges 1er Cru “Les Perrières” ($139.99) 94 DC, 92-94 RP, 91-93 VN, 91-93 BH

2017 Domaine Robert Chevillon Nuits-St-Georges 1er Cru “Les Pruliers” ($139.99) 95 DC, 92-94 RP, 92-94 VN, 91-93 BH

2017 Domaine Robert Chevillon Nuits-St-Georges 1er Cru “Les Roncières” ($139.99) 95 DC, 92-94 RP, 92-94 VN, 90-93 BH

2017 Domaine Robert Chevillon Nuits-St-Georges 1er Cru “Les Cailles” ($169.99) 95 DC, 94 JG, 93-95 RP, 92-94 VN, 92-94 BH

2017 Domaine Robert Chevillon Nuits-St-Georges 1er Cru “Les Vaucrains” ($199.99) 96 JG, 95 DC, 93-95 RP, 93-95 VN, 92-94 BH
Jean-Michel Giboulot: Amazing Values from Savigny-Les-Beaune

Drinking red Burgundy can sometimes feel like a scavenger hunt—you’re always searching for the best value. As Burgundy’s popularity has soared but production hasn’t, prices have steadily climbed so high that traditionally “best value” wines are now out of reach as daily drinkers. Thankfully, as the fortunes for some of the best-known regions have skyrocketed, some regions that were once underperforming have had new life breathed into them, as well. Villages like Savigny-les-Beaune are now the epicenter of value in red Burgundy.

One of our direct import partners is Jean-Michel Giboulot, who is quietly fashioning some of the best values in all of Savigny-les-Beaune. Jean-Michel has switched over to organic farming, and is doing a lot more destemming, which has resulted in a dramatic qualitative increase. The wines of Jean-Michel Giboulot are beautiful, fruit-forward wines that display depth and concentration, while retaining both a sense of place and terroir.

A great barometer of a producer in Burgundy is their entry-level Bourgogne. In the case of Jean-Michel Giboulot, his 2018 Domaine Jean-Michel Giboulot Bourgogne Rouge ($19.99) is a beautiful wine with gorgeous aromas of crushed roses and spice notes, and intense red berry and black fruit flavors. The wine expands both within the glass and on the palate, and has a smooth, long finish. An ideal Bourgogne rouge for daily drinking that won’t break the bank, this is one of the best examples yet from Jean-Michel Giboulot.

A big step up, the 2018 Jean-Michel Giboulot Savigny-les-Beaune 1er Cru “Aux Fournaux” ($36.99) is surely a crowd-pleaser, as always, with pretty aromatics of hibiscus and crushed cranberries, and a palate packed with red fruit, cranberry, and black cherry flavors.

Larger-scaled, the 2018 Domaine Jean-Michel Giboulot Savigny-les-Beaune 1er Cru “Aux Gravains” ($39.99) shows intense cola notes and spice aromas. A richly textured red that rates as an incredibly value for under $40, this wine brims with black cherry, concentrated cranberry, and black plum flavors.
Hot New Kid on the Block: Bachelet-Monnot

One of the hottest producers of white Burgundy right now is Bachelet-Monnot. A newcomer in Burgundy, their first vintage was 2005. Brothers Alexandre and Marc Bachelet oversee an impressive array of vineyards in St-Aubin, Puligny-Montrachet, and Chassagne-Montrachet. Critical acclaim is mounting, so this is a producer you should jump on before they end up being impossible to find. With a fascinating St-Aubin from the best site (En Remilly), an underrated vineyard in Meursault (Clos du Cromin) producing outstanding Meursault, and powerful Puligny-Montrachts from Les Referts and Folatières, Domaine Bachelet-Monnot is one to take notice of!

If you don’t believe us, take the word of famed Burgundy writer Jasper Morris of Inside Burgundy, who had this to say about Bachelet-Monnot: “The 2018 tasting reinforced my view that not only is Domaine Bachelet-Monnot at the very forefront of white Burgundy production, but that they have made serious strides with their red wines too.” —Jasper Morris MW, InsideBurgundy.com

2018 Domaine Bachelet-Monnot

2018 Domaine Bachelet-Monnot St-Aubin 1er Cru “En Remilly” ($59.99) From the best vineyard site in St-Aubin! 91-93 VN, 90-92 JM, 90-92 BH

2018 Domaine Bachelet-Monnot Meursault “Clos du Cromin” ($79.99) 92-94 VN, 89-92 JM, 89-92 BH

Domäne Bruno Clair: Pure Aristry

I have a gigantic man-crush on Bruno Clair! Every single time I open one of their wines, no matter the price, I am always wowed by what is in my glass. There are a few producers who just get it. Their wines are the perfect intersection of fruit, balance, terroir, and a sense of the vintage all rolled into one. Like many producers, they are picking earlier these days, and doing a more gentle extraction, which leads to wines that are prettier, fresher, and more approachable in their youth. What sets Bruno Clair apart from other producers, in my mind, is their range of wines. Whether we are talking about their elegant and refined Marsannay, or their complex Savigny-les-Beaune, or their top-notch Gevrey-Chambertin, or lastly, their enviable Grand Crus—Bruno Clair just fashions stunning wines. And what really excites me is that 2017 is the ideal vintage for Bruno Clair to express their style. This is a vintage that is pretty, refined and fruit-forward with the ability to drink earlier than either the 2015 or 2016 vintages.

2017 Bruno Clair

2017 Domaine Bruno Clair Marsannay Rouge ($44.99) One of Burgundy’s great values and a wonderful introduction to both Marsannay and Bruno Clair!


2017 Domaine Bruno Clair Marsannay “Les Longeroies” ($59.99) This is a step up in both complexity and quality from the other two Marsannays. A real standout. 92 DC

2017 Domaine Bruno Clair Savigny-lès-Beaune 1er Cru “Les Jarrons” ($79.99) 90-92 VN

2017 Domaine Bruno Clair Morey-St-Denis “En Rue de Vergy” ($109.99) Easily one of the best Morey-St-Denis wines out there! 91 VN, 90 JM

2017 Domaine Bruno Clair Gevrey-Chambertin 1er Cru “Clos du Fonteny” ($159.99) 92-94 VN, 91-94 JM

2017 Domaine Bruno Clair Bonnes-Mares Grand Cru ($429.99) 93-97 JM, 92 BH

2017 Domaine Bruno Clair Chambertin-Clos de Bèze Grand Cru ($429.99) 93-96 JM, 93-95 VN, 95 DC, 93 BH
La Chablisienne: An Amazing Array of Options!

I am constantly in awe of the wines of La Chablisienne, the large cooperative based in Chablis. The quality-to-price ratio of these wines is consistently top-notch, and easily challenges other cooperatives across Europe for the title of greatest co-op. With contracts that add up to possibly 30% of all Chablis production, La Chablisienne has access to the widest range of Chablis vineyards and demands that all affiliated farmers adhere to strict growing practices. Their range of wines starts out as low as $13.99, so you can find a great everyday value as easily as a Premier Cru or Grand Cru Chablis.

One of the more interesting wines in the La Chablisienne portfolio, the 2017 La Chablisienne St-Bris ($13.99) is unique in the fact that it is Sauvignon Blanc grown in vineyards that are traditionally planted to Chardonnay. Here the Sauvignon Blanc flourishes, thanks to the marl soil, and displays wonderful acidity mixed with green fruits, stone fruits, peppery notes, and a hint of fresh herbs. A wine to pair with summer salads and seafood, this is a great take on Sauvignon Blanc from one of Burgundy’s premier appellations.

If you’re looking for a great Chardonnay value, you should purchase the 2017 La Chablisienne Bourgogne Blanc ($14.99) by the case! This exceptional value is loaded with citrus fruit and apple flavors that seamlessly mingle with zesty acidity and crisp minerality. Made in 100% stainless steel, this is the ideal white wine to enjoy as an aperitif or with your classic California cuisine.

As we transition to the Chablis from La Chablisienne, which is clearly their strength, we start off with a trio of Premier Crus.

First, the 2017 La Chablisienne Chablis 1er Cru “Fourchaume” ($32.99) is a wonderful example of the sublime quality of the 2017 vintage in Chablis. The 2017 vintage rivals the otherworldly vintage of 2014, with the exception that it may lack the laser-like focus of the 2014s. But, does have the perfect symmetry between acidity, minerality, and fruit—everything has come together to create a medium-bodied, citrus-infused wine that has subtle nuances of oak and flint. This is a great expression of the Fourchaume vineyard. 92 JS, 91 RP, 90-92 BH

From one of the more underrated Premier Cru vineyards in Chablis, the 2017 La Chablisienne Chablis 1er Cru “Mont de Milieu” ($39.99) is a fine example of this site. With its precise feel, pretty orchard fruit, and spice notes nicely buffered by mineral notes, this is a very classically styled Chablis that showcases the Mont de Milieu vineyard. 93 VN, 92 RP, 91 JS, 90-93 BH

We end the trio with the only other Premier Cru that can challenge Montee de Tonnerre for the mantle of top Premier Cru: Vaulorent. The 2017 La Chablisienne Chablis 1er Cru “Vaulorent” ($39.99) is a full-bodied Chablis with excellent balance, weight, and richness. The texture of this wine is seductive. Citrus and white flower notes abound, paired with fantastic mineral highlights, in this quintessentially fine Chablis. 94 VN, 92 DC, 92 JS, 91 RP, 90-93 BH

While many producers in Chablis have surpassed the $100 mark for their Grand Cru bottlings, we’re lucky that La Chablisienne has not, and we have three great offerings that are selling at half the price of their competitors. The 2015 La Chablisienne Chablis Grand Cru “Bougros” ($49.99) comes from a warmer vintage and is quite open-knit, with apple, pear, and peach flavors. Sumptuous and rich, this is an easy-to-drink Grand Cru that’s seductive in its hedonism. 92 DC

The 2015 La Chablisienne Chablis Grand Cru “Preuses” ($59.99) is always a worthy challenger to the supremacy of Les Clos as the top Grand Cru vineyard. Always regal in its feel, Preuses is a bit more restrained, elegant, and refined, as opposed to the power and concentration of Les Clos. The Preuses from La Chablisienne is a big winner in this warmer vintage—it has all the finesse, elegance, and harmony one expects from a great Preuses. 92 RP, 92 DC, 92 BH

Lastly, the 2014 La Chablisienne Chablis Grand Cru “Chateau Grenouilles” ($69.99) is from a Grand Cru vineyard site completely owned by La Chablisienne. Powerful and rich, this wine brims with candied lime, vanilla, and hazelnut flavors. Richly textured, and with six years of age, this wine is just starting to open up and strut its stuff in a peacock-like manner. 95 WE, 92 RP, 92 DC, 91 BH

Chardonnay vines crest the rolling hills of Chablis. (Photo: Bourgogne Wine Board)
No Kidding About It: Red Burgundy Values

There are people out there who consider the idea of value red Burgundy in the same vein as the famous quip about military intelligence—that they are a contradiction in terms. I am here to tell you that there are plenty of amazing values scattered throughout Burgundy when it comes to red wines—you just have to open your mind and look at some of the more unheralded appellations. Two appellations that immediately come to mind are Mercurey and Givry, where the quality is definitely on the rise. Also, many producers that, in the past, may have viewed their Bourgogne rouge as an afterthought, are now taking the making of these wines more seriously. And with good reason: After all, these are often sampled as the first impression—or “calling card”—of the producer, so they’d do best by making a strong first impression in order to get consumers interested in their other, more expensive wines.

Red Burgundy Values

2018 Joseph Drouhin Bourgogne Rouge “LaForêt” ($16.99) A killer little red from one of the top négociant houses in all of Burgundy. Consistent with the house style, this wine is refined and elegant, with pretty red fruit notes and subtle spice accents. An easy-to-like red, this is versatile and extremely well made, given its humble price.

2017 Joseph Faiveley Bourgogne Rouge ($19.99) Faiveley has gone through some changes, and their style has gone from deep extraction and austerity to a focus on fruit and freshness. It really shows in the 2017 Bourgogne Rouge, which has pretty raspberry and cranberry notes, along with soft tannins and a smooth mouthfeel.

2017 Frédéric Esmonin Hautes-Côte de Nuits Rouge ($23.99) This producer flies under the radar but is making some of the best values in Burgundy. Having superb holdings in Gevrey-Chambertin, Frédéric Esmonin makes their entry-level offerings surprisingly affordable, given their quality. This wine has beautiful red fruits, great acidity, and just enough oak and body on the finish to feel like it’s a step above an ordinary Bourgogne rouge.

2017 Domaine Mongeard-Mugneret Bourgogne Rouge ($25.99) One of those producers that deserves more notice, Mongeard-Mugneret is making some excellent wines now, and it really shows in their basic rouge. Loaded with bright berry fruit and spices notes, this is such a beautiful and delicate red that exemplifies the drinkability of the 2017 red Burgundy vintage.

2018 Domaine Faiveley Mercurey Rouge ($29.99) And this is a great example of what makes the 2018 red Burgundy vintage so exciting. This was a warm vintage, and it shows here with pure, dark berry fruit, and that Mercurey note of iron and spice that gives the wine a sense of terroir. Full-bodied and complex, this wine feels like it should cost more than $30. 90 RP

2018 Domaine Charles Audoin Bourgogne Rouge ($32.99) This is a perennial staff and customer favorite! Sourced primarily from declassified Marsannay, the 2018 Charles Audoin Bourgogne Rouge is a great intersection of Burgundy and the New World style. Ripe, red fruits echo throughout this wine, with a complex core that feels almost like a Russian River Pinot Noir, except for the noticeable note of minerality and lack of oak. It’s a wine that both Burgundian enthusiasts as well as California Pinot lovers can agree upon.

2017 Domaine Gros Frère et Soeur Bourgogne Hautes-Côtes de Nuits Rouge ($33.99) When I think of this wine, one particular song springs to mind: Justin Timberlake’s “Sexy Back.” This wine smooth and sexy, and just oozes red fruits that are so supple and seductive that, while it may not feel “Burgundian,” it’s hard not to love.

2017 Domaine Joblot Givry 1er Cru “Servoisine” ($44.99) Givry is one of those up-and-coming regions where the wines have improved dramatically but are still affordable. The 2017 Joblot Servoisine is easy to fall in love with. Dark black fruit, mineral notes, spice, and dried herbs are all there, as well as a complex core that slowly unfurls to reveal a multilayered finish. An excellent example of what Givry is currently achieving. 91-93 RP, 91 BH

2017 Domaine Faiveley Gevrey-Chambertin Vieilles Vignes ($49.99) If you’re looking for a consistently over-achieving bottle of red Burgundy, the Faiveley Gevrey-Chambertin Vieilles Vignes is for you. This is the prototypical Gevrey-Chambertin: broad-shouldered, with dark purple fruit, cola notes, spice, and supple tannins. Gevrey-Chambertin is the village that Burgundy lovers and California Pinot Noir enthusiasts can sit down together and enjoy. This Faiveley offering is one of the best examples I have tasted under $50 out there. 92 JS, 92 WS, 89-91 RP, 89-91 BH
Fear Not for the Sweet Spot: White Burgundy Values

If you have been priced out of villages like St-Aubin, Chassagne-Montrachet, Puligny-Montrachet, and Meursault, fear not! As the quality of many lesser appellations has risen dramatically, there is still a wealth of wonderful drinking options throughout Burgundy that will be extremely rewarding.

Best Values in White Burgundy

2018 Bailly-Lapierre St-Bris Bourgogne Blanc ($14.99) A truly unique wine, this is Sauvignon Blanc grown in Chablis. Great with oysters and seafood, this wine has a mineral note along with kumquat, green fig, and fresh herbal aromas. The wine is racy, but also deceptively complex, and immensely enjoyable to drink. 92 DC

2018 Domaine Trouillet Mâcon-Solutré ($19.99) Hailing from one of the better sites in Mâcon, this white is ideally suited to entertaining. Orchard fruit notes reverberate throughout this pretty white wine, with zesty acidity and pretty floral aromas.

2017 Domaine Olivier Leflaive Bourgogne Aligoté ($19.99) Another incredibly interesting wine for those looking for an alternative to Chardonnay-based wine. Aligoté is one of the few allowable grapes to be planted in Burgundy, and it thrives in the cool climate and limestone soils. Sourced from old vines located in Meursault and the tiny village of Corpeau, just south of Puligny-Montrachet, this wine is vinified and aged 100% in stainless steel, so it has racy acidity with notes of green apples and citrus oil that lead to a complex and tightly woven core.

2017 J. J. Vincent Pouilly-Fuissé “Marie Antoinette” ($24.99) This comes from holdings that Château Fuissé has in Pouilly-Fuissé, mostly young vines located in top vineyard sites Le Clos, Les Brûlés, and Les Combettes, as well as non-domaine owned yet family-owned parcels throughout Pouilly-Fuissé. This wine definitely punches above its weight thanks to the influx of top fruit sources. Loaded with fresh apple, citrus, and orchard fruit flavors, this easy-drinking wine is a great example of a fine Pouilly-Fuissé.

2018 Olivier Leflaive Bourgogne Blanc “Les Setilles” ($25.99) A perennial best-seller and best value, this Olivier Leflaive Les Setilles is sourced from the communes of Puligny-Montrachet and Meursault—roughly 50% from each commune. The wine is 60% aged in Allier oak, of which 10% is new, with the remaining 40% aged in stainless steel. The resulting wine is a complex Bourgogne blanc with white flower aromas and bright citrus notes. Always a crowd favorite.

2018 Olivier Leflaive Bourgogne Blanc “Oncle Vincent” ($25.99) We have the West Coast exclusive on this wine, and it is a wonderful complement to the Les Setilles—the yin to the yang, if you will. Sourced from eight plots within the Puligny Montrachet commune, this wine spends 12 months aging, of which the first three months are spent in stainless steel; afterward, the wine is moved to 100% oak, of which 15% is new. This wine is richer than the Setilles, with more pronounced orchard and tropical fruit notes, as well as hazelnut and vanilla. The beauty of this wine is its typicity—loyalty to the commune of Puligny-Montrachet—so that you get the orchard fruit notes, as well as that telltale minerality. A great wine for anyone who wants everything a Puligny-Montrachet comes with—except the price tag.

2018 Henri Boillot Bourgogne Blanc ($32.99) Easily one of my favorite white wine producers, Henri Boillot fashions one of my favorite, go-to Bourgogne blancs. This wine comes from vineyards located in Meursault, Puligny-Montrachet, St-Romain, and Auxey-Duresses. It is aged in 100% in oak, of which 5% is new, with the balance aged in barrels one-to-two years of age. This is a serious Bourgogne blanc. It feels very Meursault-like in its size and scale, with peach and pear flavors buffered by notes of flint and wet stone. It has the complexity of a Premier Cru wine, with a long, full finish that really sets it apart from most other Bourgogne blancs.
Magnificent Mâconnais: Les Heritiers du Comte Lafon

The age-old story for the Mâconnais is much like that of a lot of villages in Burgundy. Formerly, it was dominated, to its detriment, by cooperatives that urged growers to over-crop, use pesticides, and generally eschew quality and stewardship of the Earth in favor of tonnage. Thus, for a very long time the wines of the Mâcon were thought of as weak, light, and nondescript. For these very reasons it is amazing that in 2020 some of the best wine values, not only in Burgundy but in the world, reside in the Mâconnais.

A great litmus test for a region’s renewal is whether other talented and successful winery owners and winemakers see potential in the region and buy land. In 1999, Dominique Lafon of Domaine des Comtes Lafon convinced his family members to make investments in Mâcon, and he purchased 14 hectares of vineyards. An early adopter of biodynamic farming, Dominique brought his vision of biodynamic farming with him to Mâconnais. Dominique treats the vineyards in his Mâconnais holdings the same way he treats his vineyards in the Côte d’Or. Each parcel is harvested separately, goes through maloactic fermentation, and is barrel aged. These vineyards are treated identically to how the Premier Cru vineyards in Meursault are treated, and it shows in the quality of these amazing wines. As the prices for white Burgundy rise, these are great values in the $20 to $40 range.

2019 and 2018 Les Heritiers du Comte Lafon

2019 Les Heritiers du Comte Lafon Mâcon-Villages ($21.99) This great entry-level offering gives you a terroir-driven wine and a glimpse into the house style of Les Heritiers du Comte Lafon.

2018 Les Heritiers du Comte Lafon Mâcon-Uchizy “Les Maranches” ($32.99) 90 RP, 90 VN

2018 Les Heritiers du Comte Lafon Mâcon-Bussieres “Le Mansard” ($34.99) 92 VN, 89-91 BH

2018 Les Heritiers du Comte Lafon Mâcon-Chardonnay “Clos de la Crochette” ($34.99) 92 RP, 90 VN, 89-91 BH

2018 Les Heritiers du Comte Lafon Mâcon-Milly-Lamartine “Clos du Four” ($37.99) 93 DC, 90 VN, 88-91 BH


2018 Les Heritiers du Comte Lafon Pouilly-Fuissé “En Chatenay” ($49.99) 92 DC, 92 RP, 92 VN, 91 JM, 90-92 BH

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