

# WINE News

*While Burgundy's vines still slumber, the latest vintages are sailing into our stores.*



## FEBRUARY 26, 2018 FEATURES

- |   |                           |   |                             |
|---|---------------------------|---|-----------------------------|
| 1 | Dynamic Duo from Leflaive | 5 | Less is More: 2016 Burgundy |
| 2 | Values Under \$30         | 6 | Huguenot: Marsannay Magic   |
| 3 | Value à La Chablisienne   | 7 | Charming Jean-Michel        |
| 4 | Get to Know Beaujolais    | 8 | Esmonin, Gem of Gevrey      |

## The Heat Is On: New Vintages from Burgundy

By Trey Beffa

**Burgundy is hot!** Well, not really. The last few photos I have seen of the region showed the vineyards covered in snow, but in terms of sales, the category is on fire! The 2015 vintage and now the 2016 vintage will give us the opportunity to buy some exceptional wines. The only tricky part will be sourcing these wines, as quantities are again down in 2016.

For the past three-plus years Alex Pross and I have taken the reins of the Burgundy category. K&L has always had some terrific Direct Import relationships. We continue to work with labels like Louis Moreau, Domaine Renaud, Jacques Bavard, Domaine Tremblay and Château de la Charrière. Along with these labels we have also been able to find new producers to work with directly, including labels like Domaine Giboulot, La Chablisienne, Domaine Parent, Château Vitallis and a ton of new

Beaujolais producers. These labels represent tremendous values for the region. Over the past few years, quality has never been higher, despite some difficult growing conditions. Along with our DI program we have also been able to expand our list to include many of the top names in Burgundy that only rarely found their way to our shelves in previous years. The sourcing of these wines has always been the difficult part. Many times our allocations of top Burgundy wines from local suppliers are just a few bottles.

And as of January 1, 2018, Alex Pross has made the move to a new position as the head Burgundy buyer for the company. I believe with his passion and knowledge he will help us to continue to grow this challenging but most rewarding of all wine categories.

### A Dynamic Duo from Olivier Leflaive

The **2015 Olivier Leflaive Bourgogne Blanc “Les Sétilles” (\$19.99)** is sourced from vineyards within the communes of both Puligny-Montrachet and Meursault in roughly equal parts. The wine is aged in 60% oak, of which 10% is new, with the remaining 40% aging in stainless steel. The result is a crisp, mineral-driven, refreshing white Burgundy that seamlessly synthesizes the two famed terroirs into a mind-blowing value. For under \$20, I am not sure there is a more consistent performer in our inventory.



The second half of the dynamic duo is the **2015 Oliver Leflaive Bourgogne Blanc “Oncle Vincent” (\$21.99)**. We like to call this a “baby Puligny-Montrachet,” as it is sourced from eight parcels within Puligny-Montrachet. The wine spends 12 months in barrel, three months in stainless steel and the remaining nine in oak, of which 15% is new. This wine is richer and a bit more complex than the Sétilles, with great tension and beautiful mineral and tropical notes one finds in a Puligny-Montrachet at several times the cost. This a stunning value and offers you a glimpse of Puligny-Montrachet on a budget. **90 WS**



# A Dozen Burgundy Values for Under \$30

By Alex Pross

The Burgundy category often suffers from the misconception that affects Bordeaux: being associated with the high pricing on a small handful of estates, when in reality the percentage of producers making very affordable wines dwarfs the few producers catering to the 1%. Burgundy can and should be enjoyed without emptying your wallet, so here I have hand-selected a dozen wines that I think represent the very best bang for your buck.

## Bourgogne Blanc

There's a bounty of outstanding values currently to be had in the white Burgundy section, but for the sake of ease and having only one page to write them up I have distilled them down to seven wonderful values.

Domaine Renaud is one of our core producers that we import ourselves, and we have a trio of wine values from them currently in stock. The **2016 Domaine Renaud Mâcon Charnay (\$16.99)** has fabulous energy and lift, with subtle aromas of white flowers and chalk that mingle seamlessly with stone fruit and pithy notes.

The **2016 Domaine Renaud St-Véran (\$19.99)** is loaded with aromas of lime blossom and fresh mandarin that give way to a citrus and mineral-dominated palate. Great richness and fabulous mouthfeel make this an irresistible delight.

The last wine in our trio of values from Domaine Renaud, the **2016 Domaine Renaud Pouilly-Fuissé Vieilles Vignes (\$21.99)** is a top-notch wine with aromas of talc, wet stone and flint. There's a cool mix of citrus and stone fruit as well as crushed rocks that marry well with the acidity and complex palate. **92 WE, 90 RP**

Our second offering from Pouilly-Fuissé is the **2016 Château Vitallis Pouilly-Fuissé "Les Vignes du Château" (\$21.99)** which is also a standout. A bit richer and fuller on both the nose and the palate, this wine displays Asian pear and spice notes on the nose while the palate exudes stone fruit, iodine and tropical notes. As this wine uncoils it shows minerality, iodine and rich pear and apple flavors on the long finish. **91 WE**

Bourgogne blancs used to have a bad rap: they were considered to be the remains that didn't make the cut from Chassagne-Montrachet, Puligny-Montrachet and Meursault. While today's Bourgogne blancs are still sourced from these areas, the quality of fruit overall has bumped up the quality of these wines tremendously. One of our favorite producers is Jacques Bavard, and his **2015 Jacques Bavard Bourgogne Blanc (\$19.99)** is exactly what you want from a white wine: hazelnut and lemon chiffon notes on the nose with a plush palate of tropical and apple flavors nicely trimmed with rich oak accents. This is more of a New World style Bourgogne blanc that bridges the gap between Old and New World styles.



The **2015 Thomas Morey Bourgogne Blanc (\$19.99)** is a pretty wine with aromas of green apple and white flowers and a palate flush with pear and tropical fruit flavors. Good acidity and great energy make this a quintessential Bourgogne blanc that is perfect for almost any occasion.

We finish with the **2015 Maison Henri Boillot Bourgogne Blanc (\$29.99)** which takes the Bourgogne blanc to a whole other level qualitatively. Sourced from vineyards mainly in Meursault, the pedigree shows on this wine with talc and wet stone accents nicely complemented by ripe tropical and pear notes. If poured blind I would probably guess Meursault instead of Bourgogne blanc.



## Bourgogne Rouge

I am quite certain that my salespeople are tired of me constantly asking for red Burgundy that is good tasting and that I can sell for under \$30—it has become something of a Quixotic quest of mine. Yes, you can drink good red Burgundy for under \$30; it just takes a little more work to uncover the jewels.

I was just recently introduced to a producer that is fashioning some amazing red Burgundy values: Danjean-Berthoux. The **2015 Danjean-Berthoux Bourgogne Rouge "Chaume Ronde" (\$16.99)** is a beautifully drinking red that oozes fresh cherry and plum flavors with subtle spice notes. A step up in both price and quality, the **2015 Danjean-Berthoux Givry "Meix Au Roi" (\$19.99)** is a polished gem that has cherry, clove and earth notes. Having great balance and precision, this tasty red easily punches above its price point.

Another stunner for the price, the **2015 Albert Bichot Bourgogne Rouge "Secret de Famille" (\$19.99)** is the Bichot family's homage to their children's desire to drink good, affordable red Burgundy. Sourced from their vast holdings strewn throughout Côte de Beaune and Côte de Nuits, this dark plum and cherry offering has remarkable depth and complexity for an under-\$20 red Burgundy.

A great example of the wonders in store for us in the 2016 red Burgundy vintage, the **2016 Frédéric Esmonin Hautes-Côtes de Nuits Rouge (\$23.99)** shows great energy and brightness. This red fruit-dominated wine displays wonderful spiciness and pretty fruit notes.

Our last selection just blew me away when I tasted it. The **2015 Domaine Charles Audoin Bourgogne Rouge (\$24.99)** is a silky, harmonious red with an intoxicating nose of red cherries and spice. The palate is flush with red fruits and good acidity, with a Marsannay-like feel and a long finish. This is easily one of the best Bourgogne rouges I have had the luck to try.



# La Chablisienne: The Foremost Value in Chablis

By Alex Pross

Founded in 1923, La Chablisienne is a cooperative that was formed by numerous farmers in Chablis in order to combat the economic difficulties facing them in the early 20th century. While there are many cooperatives around Europe's winemaking regions, La Chablisienne belongs, in my opinion, to a small trio of cooperatives making exceptional wines. These cooperatives are: Produttori del Barbaresco in Italy's Piedmont region, Cave de Tain L'Hermitage in France's Northern Rhône region, and lastly La Chablisienne in Chablis. What sets these three producers apart is their consistent quality across their wine range from year to year, as well as their ability to match the quality of the best producers in their given regions.

The quality-to-price-ratio of the La Chablisienne wines is astounding, and the range of wines begins with a simple village-level offering and goes all the way up to Grand Cru, allowing K&L to offer our customers La Chablisienne Chablis at every price point. Besides being able to offer an abundance of choices, we are also blessed to have a string of strong vintages in the 2013, 2014 and 2015 vintages.

We start with two amazing values for under \$20 a bottle. The **2014 La Chablisienne Chablis "La Sereine" (\$17.99)** is a blend of multiple sites and exposures, resulting in a deep, multifaceted Chablis bursting with crisp minerality and zesty citrus and limestone notes. If you are in the market for a clean, crisp, racy Chablis with zero oak influence, then this is the perfect wine for you. If, on the other hand, you enjoy a richer, more full-bodied Chablis, the **2014 La Chablisienne Chablis "Les Venerables" (\$19.99)** may be a bit more up your alley. Made from 35-year-old vines and spending 14 months on fine lees in tank and barrel, the Les Venerables displays beautiful notes of orchard fruits as well as notes of vanilla and clove. This is a more full-bodied Chablis, yet also a great alternative to California Chardonnay.

**90 WE, 90 DC**

A step up from village offerings, we have a dynamic duo of Premier Cru Chablis. The **2014 La Chablisienne Chablis 1er Cru "Vaillons" (\$24.99)** is an absolute show-stopper! Just loaded with mineral notes, this racy, complex offering boasts a lengthy palate of citrus, flint and crushed rock nuances, with a finish that just goes on and on. You would be hard-pressed to find a better value than this in the entire world of fine wine.

**97 DC, 93 WE, 90 BH**

The **2015 La Chablisienne Chablis 1er Cru "Fourneaux" (\$27.99)** comes from a vineyard site known for producing powerful wines that suggest a sense of ocean breeze and orchard fruit notes such as pear and apple. The 2015 Fourneaux is a great example of this terroir and of the warmer, more exotic 2015 vintage in Chablis.



*The season in Chablis begins with age-old practices carried out by modern tractors. (BIVB/Joel Gesvres)*

Lastly we come to a trio of Grand Cru releases, all of which hail from different vineyard sites as well as three separate vintages. What all three wines share in common is that they represent the very best of what Chablis and La Chablisienne have to offer. The **2013 La Chablisienne Chablis Grand Cru "Grenouilles" (\$69.99)** is a deep, rich and structured offering that deftly combines peach, apricot, and spiced pear accents with zesty saline and mineral notes. An incredibly rich offering, this is truly "Grand Cru" in its feel and weight on the palate.

**93 BH, 90 RP**

The **2014 La Chablisienne Chablis Grand Cru "Vaudesir" (\$49.99)** is all about the racy minerality and crisp acidity that are the hallmarks of the outstanding 2014 vintage. Chablis classicists will rejoice in this mouthwatering Chablis. **91 RP**

Our last wine is the **2015 La Chablisienne Chablis Grand Cru "Blanchot" (\$49.99)**. The Blanchot vineyard is renowned for producing Chablis of a delicate and perfumed nature and this is definitely true of the 2015 La Chablisienne, which suggests white flowers and ocean breezes on the nose while the delicate palate has white flower, gooseberry and mineral notes.

If you haven't yet discovered the purity, complexity, quality and amazing values that the wines of La Chablisienne represent, you owe it to yourself to try these remarkable offerings.



*Chapel Saint-Pierre in Beaujolais.*

## Getting to Know Beaujolais

By Alex Pross

If you haven't already discovered Beaujolais, then it is about time to dive in and appreciate one of the wine world's up-and-coming regions. Thanks to a string of good-to-great vintages (2014, 2015, 2016, and 2017 is shaping up extremely well, too) Beaujolais has grown in popularity. The versatility of Beaujolais wines is legendary: they can be slightly chilled so you can enjoy them almost like a white wine on a warm day or as a picnic wine; the wines are easy to drink thanks to their soft tannins and bright acidity; and they pair marvelously well with food, especially tough matches like Indian, Mexican, Chinese, Thai or any other spicy food that generally turns most red wines into tannic or bitter beasts. The Gamay grape of Beaujolais is reaching new qualitative heights thanks to renewed enthusiasm and a youthful influx of a younger generation of winemakers who are committed to producing higher-quality wines.

One of the best discoveries from our Burgundy trip a few years back was a collection of Beaujolais producers. Two of them happen to be on our next container landing and they represent some of the best values you will ever see coming out of Beaujolais.

Jean-Michel Dupré started out with just two hectares left to him by his father but he was so attracted to the vine and the land that he searched out high-producing plots in Morgon, Régnié, Beaujolais and Beaujolais-Villages, and has succeeded in producing some of the best values to be found in all of Beaujolais. His quartet of offerings, three from the 2016 vintage, shine a light on multiple villages within Beaujolais as well as the incredible quality that can be found from the old vineyards dotting Beaujolais.

The **2016 Jean-Michel Dupré “Terre Noire” Beaujolais Vieilles Vignes (\$10.99)** is bright and zesty with bright berry fruit brimming from the top of the glass. Incredibly easy to drink—seductively easy to drink—this may become your newest guilty pleasure.



The **2016 Jean-Michel Dupré “Vignes de 1940” Beaujolais Villages (\$10.99)** is a bit darker in style with rich blackberry and currant fruit, a more powerful version of the Terre Noire.

A step up in quality, the **2016 Jean-Michel Dupré “Haut Ronze” Régnié Vieilles Vignes (\$12.99)** is a delicious wine, displaying black cherry fruit, spice, earth and a touch of meatiness. This richly textured red is a stunning value! **92 JG**

Not to be outdone, the last of our four release from Jean-Michel Dupré is the **2015 Jean-Michel Dupré “1935” Morgon (\$14.99)** which has received heaps of praise from numerous critics. Black fruits rain down upon the palate as spice notes, licorice and a freshness lift this beautiful wine to new heights—a ridiculous value that needs to be tasted to be believed. **94 WE, 92 VN, 91 JG, 90 RP**

Our second producer is Robert Perroud, whose family history dates back seven generations in Beaujolais. Robert Perroud works all his vines by hand, and along with just one assistant they farm sustainably and eco-friendly. His wines are the truest expression of their terroir and are made the same way a fine Burgundy would be. We have two wines arriving from Robert Perroud, both hailing from Brouilly, his home village in Beaujolais. The **2015 Les Frères Perroud “Amethyste” Brouilly (\$17.99)** is a delicious wine with plum, spice, dried herbs and spice notes. Pretty fruit and a layered palate make this an elegant offering. **91 WE**



A bit more powerful and rustic, the **2016 Les Frères Perroud Brouilly Vieilles Vignes (\$14.99)** comes from 65-year-old vines and deftly mixes blueberry fruit along with minerality and licorice notes. Rich and racy, this is a succulent, irresistible red.

The stunning 2016 vintage in Beaujolais has certainly given us a bevy of wonderful wines, and we have an exceptional collection of producers showcasing this vintage. Michel Chignard is a fourth-generation vigneron crafting fine wines from both the Fleurie and Julienas appellations. His **2016 Domaine Chignard Fleurie “Les Moriers” (\$23.99)** has bright cherry and briary fruit with youthful notes of red berries and a layered palate with dried herbs. **92-93 JS**

The **2016 Domaine Chignard Julienas “Beauvernay” (\$23.99)** shows a higher tone than the Fleurie, with cranberry notes as well as zesty herbs and a touch of bright acidity. This wine feels much more feminine than the Fleurie. **91-92 JS**

Nicole Chanrion crafts her beautiful wines in Côte-de-Brouilly, and her **2016 Domaine Chanrion Côte-de-Brouilly (\$19.99)** is loaded with energetic red fruits and spice. Full-bodied, richly textured, this is a meaty, dark wine that is almost succulent. **92 VN**

Another stunner from Brouilly, the **2016 Château Thivin Brouilly “Reverdon” (\$22.99)** is another big wine with blackberry, licorice, mint and earth notes. Full-bodied, this is a Beaujolais built for the Cabernet lover. **91 WE**

*(Continued on page 6)*

# 2016 Burgundy: A Strong Vintage with Very Little Wine

By Alex Pross

On my trip last year in early March I was lucky enough to taste through a lot of 2015s from bottle, as well as some 2016s from barrel, and it soon became clear that 2016 was shaping up to be a very good vintage in spite of the challenges of frost and hail that plagued most of Burgundy. So, 2016 looks like a vintage worth buying—except there is one real big problem: yields are down anywhere from 30% to 80% in some cases, which means small producers who normally would produce 500 cases now may only have half that production to sell. If you want the cream of the crop in 2016 you will need to buy on pre-arrival and pull the trigger early.

## 2016 Jean Paul & Benoit Droin Chablis Pre-Arrival

These wines are due July 2018:

**Chablis (\$26.99)** 88-90 RP, 89-91 VN

**Chablis 1er Cru “Vaucopin” (\$34.99)**

**Chablis 1er Cru “Vaillons” (\$39.99)** 90-92 RP, 90-92 VN, 89-91 BH

**Chablis 1er Cru “Vosgros” (\$39.99)** 89-91, RP 89-91, VN, 88-91 BH

**Chablis 1er Cru “Vaulorent” (\$39.99)** 91-93 VN, 90-92 RP, 89-92 BH

**Chablis 1er Cru “Montmains” (\$44.99)** 91-93 RP, 90-92 VN

**Chablis Grand Cru “Vaudesir” (\$69.99)** 93-95 RP, 91-93 VN

**Chablis Grand Cru “Valmur” (\$69.99)** 92-94 RP, 91-93 VN

**Chablis Grand Cru “Les Clos” (\$79.99)** 93-95 RP, 93-95 VN

**Chablis Grand Cru “Grenouilles” (\$79.99)** 92-94 VN, 91-93 RP

## 2016 Domaine Robert Chevillon Pre-Arrival

These wines are due October 2018:

**Nuits-St-Georges Vieilles Vignes (\$79.99)** 90 JG, 90 DC

**Nuits-St-Georges 1er Cru “Les Roncieres” (\$119.99)** 93 JG, 92 DC, 90-93 BH, 88-90 RP

**Nuits-St-Georges 1er Cru “Les Perrieres” (\$119.99)** 93 JG, 92 DC, 92-94 RP, 91-93 BH

**Nuits-St-Georges 1er Cru “Les Chaignots” (\$119.99)** 93 JG, 91 DC 90-92 RP 90-92 BH

**Nuits-St-Georges 1er Cru “Aux Boussetots” (\$119.99)** 92 JG, 92 DC, 91-93 RP, 90-92 BH

## 2016 Henri Boillot Pre-Arrival

These wines are due July 2018:

**Volnay 1er Cru “Les Fremiets” (\$89.99)** 91-93 VN

**Meursault 1er Cru “Charmes” (\$89.99)** 91-94 VN

**Volnay 1er Cru “Caillerets” (\$109.99)** 93-95 VN

**Pommard 1er Cru “Les Rugiens” (\$109.99)** 91-93 VN

**Puligny-Montrachet 1er Cru “Clos de la Mouchere” (\$109.99)** 93-95 VN

**Meursault 1er Cru “Les Genevrières” (\$119.99)** 92-94 VN

**Puligny-Montrachet 1er Cru “Les Pucelles” (\$119.99)** 92-95 VN

**Puligny-Montrachet 1er Cru “Les Combettes” (\$119.99)** 90-93 VN

**Puligny-Montrachet 1er Cru “Les Perrieres” (\$119.99)** 92-94 VN

**Corton-Charlemagne Grand Cru (\$179.99)** 93-96 VN

**Clos Vougeot Grand Cru (\$189.99)** 92-95 VN

**Bonnes Mares Grand Cru (\$339.99)** 93-96 VN

**Bâtard-Montrachet Grand Cru (\$549.99)** 93-96 VN

## 2016 Domaine de la Pousse d’Or Pre-Arrival

These wines are due September 2018:

**Santenay 1er Cru “Clos Tavannes” (\$54.99)**

**Volnay 1er Cru “Caillerets” (\$74.99)** 89-91 VN, 88-90 RP

**Pommard 1er Cru “Les Jarollieres” (\$79.99)** 89-91 VN, 89-91 RP

**Pommard 1er Cru “Clos d’Audignac” (\$84.99)** 88-90 RP, 88-90 VN

**Volnay 1er Cru “Clos de la Bousse” (\$89.99)** 90-92 RP, 89-91 VN

**Volnay 1er Cru “Clos des 60 Ouvrées” (\$89.99)** 91-93 VN, 90-92 RP

**Corton-Bressandes Grand Cru (\$99.99)** 91-93 RP, 90-93 VN

**Corton-Clos du Roi Grand Cru (\$104.99)** 92-94 RP, 91-93 VN

**Clos de la Roche Grand Cru (\$299.99)** 93-95 RP, 91-94 VN

**Bonnes Mares Grand Cru (\$379.99)** 92-95 VN

## 2016 Domaine Fourrier Pre-Arrival

These wines are due September 2018:

**Gevrey-Chambertin Vieilles Vignes (\$129.99)** 90 JG, 90 DC

**Gevrey-Chambertin 1er Cru “Cherbaudes” (\$279.99)** 93 DC, 92 JG, 90-92 BH, 90-92 VN

**Gevrey-Chambertin 1er Cru “Combe aux Moines” (\$279.99)** 93 JG, 91 DC, 91-94 VN, 90-92 BH

**Gevrey-Chambertin 1er Cru “Les Champeaux” Vieille Vigne (\$279.99)** 93 JG, 90 DC, 91-93 VN, 90-93 BH

**Chambolle-Musigny 1er Cru “Les Greunchers” Vieille Vigne (\$299.99)** 90 DC, 89-92 BH, 89-92 VN

**Griotte-Chambertin Grand Cru (\$1,399.99)** 96 JG, 95 DC, 92-95 VN, 92-94 BH



*K&L's Alex Pross, Clyde Beffa, and Trey Beffa in Corton, 2017.*



*Signs of spring in Marsannay.*

## Huguenot: Marsannay Magic

By Sharon Kelly

**Our 2015 Burgundy inventory continues to deliver top-notch wines that you can cellar and enjoy for years to come.** And if you want to expand your collection without breaking your budget, consider Marsannay, a village that's earned its good reputation for both quality and value in wine.

In general, Marsannay wines aren't super serious—and who says they have to be, to be a worthwhile buy? As the vineyards here lie at the most northerly end of the Côte de Nuits, ripening of Pinot Noir grapes can be difficult to achieve, so Chardonnay, Pinot Blanc and Pinot Gris were also planted to diversify holdings. Uniquely, it is the only AOC region in Burgundy that produces red, white and rosé wines. But also, when different grapes grow together in the same soils, the consistency in regional style is highlighted.

You won't find any Premier Cru or Grand Cru sites here, not because it's unworthy, but because it is a newer AOC, enjoying status only since 1987. Instead, this region consists of lieux-dits (named sites), each bearing its own personality. These are very pleasant, fruity and affordable options that you can put in your cellar or consume earlier than other regional appellations. You can explore the style and character of some of these lieux-dits with our current offerings from Domaine Huguenot.

## Getting to Know Beaujolais

*(Continued from page 4)*

We finish with two releases from one of my absolute favorite producers, Domaine du Vissoux (Pierre-Marie Chermette). Their wines are always amazing expressions of terroir and fruit and in 2016 they excelled at both. The **2016 Domaine du Vissoux Fleurie “Les Garants” (\$25.99)** is bright and elegant with red fruits, spice, herbs, rose hips and a touch of cranberry flavors. Still youthful, this wine is just starting to show the depths it has to reveal. **94 JG, 92 JD**

Domaine Huguenot started out as a small operation, with just two to three hectares, producing wines to sell to négociants. Jean-Louis Huguenot took over the domaine from his parents in 1968 and started buying more land, expanding his holdings to 17 hectares. He also began bottling wines to sell commercially, building the domaine into one of the best producers in the village. His son, Philippe, since taking over from his parents in 1994, has grown the domaine to 22 hectares and he farms using Biodynamic practices. Wanting to move into organic farming, he began testing these methods on a portion of his vines in 2007, and by 2010 the entire vineyard was certified organic with Ecocert.

### **2015 Domaine Huguenot Marsannay Rouge (\$29.99)**

This is a blend of several sites with the majority grown in limestone soils seeing southern exposure. With fruit from vines aged 40 to 50 years, this is round and rich in style and flavor.



### **2015 Domaine Huguenot Marsannay “Champs Perdrix” (\$39.99)**

These 35-year-old vines are grown on the most southerly end of the area. There's a brightness and minerality coupled with concentrated red and blue fruit flavors. I enjoy the spicy finish on this.

### **2015 Domaine Huguenot Marsannay “Montagne” (\$36.99)**

Wines from this site can be more robust in character due to optimal sun exposure, so the fruit tends to show dense and ripe characteristics. This really represents the hot and dry conditions from the vintage!

**2015 Domaine Huguenot Marsannay “Charmes aux Pretes” (\$39.99)** This is a smaller parcel of 70- to 80-year-old vines that grow on soils that resemble those in Champs Perdrix, so it has a similar flavor profile without the spicy finish. Soft and round, and lots of red berry notes.

### **2015 Domaine Huguenot Marsannay Blanc (\$32.99)**

A blend of three sites with vines approximately 25 years old in soils consisting of limestone and marl, this Chardonnay spends 10 to 12 months in oak barrels, which gently makes its presence known in the texture and on the palate. The fruit is soft and light, so this an easy quaffer meant for immediate drinking.



Last, but most certainly not least is the **2016 Domaine du Vissoux Moulin-à-Vent “Les Trois Roches” (\$25.99)**, a beautiful wine that is reminiscent of a fine Volnay. There's an amazing purity of fruit here where the expression is both light and complex, with red fruits, minerals, spice and a floral nuance. A beauty, this is what the rest of Beaujolais aspires to create. **95 JG**

## This Charming Wine from Savigny-lès-Beaune: Domaine Jean-Michel Giboulot

By Dulcinea Gonzalez

Some of Burgundy's smartest buys hail from the tranquil village of Savigny-lès-Beaune in Côte de Beaune. An underdog to the more prestigious neighboring appellations, Savigny has two distinct areas of premier sites, divided by the little Rhoin River. On the east side of the river, the wines offer elegance, poise and purity of fruit. From the west side, the wines show more structure, earthiness and power. This diversity and range make for accessible and charming wines reflective of this unique terroir.

One such standout is a K&L Direct Import, Domaine Giboulot. This three generation family-owned domaine, currently headed by Jean-Michael Giboulot, focuses on making wonderfully affordable village and Premier Cru wines with organic fruit, little intervention and de-stemming. From simple to serious, Giboulot's solid portfolio has delicious wines that provide a nice snapshot not only of the fruit-driven 2015 vintage, but of the depth, richness and texture that Savigny-lès-Beaune can offer.

To start your journey, get your feet wet with the delicious, easy drinking and economical **2015 Domaine Jean-Michel Giboulot Hautes-Côtes de Beaune (\$21.99)**. The wine is a translucent ruby red and smells of fragrant raspberry and violet. The mid-palate is rich with flavors of bruised black cherries and seasoned with a hint of five-spice powder. Simple, fresh and well balanced, this is the epitome of value and quality. I can't think of a more terrific, accessible everyday Burgundy.

Scaling up with more structure, the **2015 Domaine Jean-Michel Giboulot Savigny-lès-Beaune (\$29.99)** boasts a fragrant, dark berry fruit taste with a healthy note of spice. This youthful, elegant offering shows a bit more complexity and concentration, rich with ripe red and black berries, clove spice, earth and fine tannins. This is a quintessential Burgundy at a modest price!

Located on the Beaune side of the appellation, the **2015 Domaine Jean-Michel Giboulot Savigny-lès-Beaune 1er Cru "Les Peuillets" (\$34.99)** shows a bit more grip and richness. This wine weaves nicely between inviting fragrances of vanilla and sour cherry, with layers of black fruits and limestone minerality. Very well put together, with nice volume, this wine's structure and balance proves that Premier Crus are not out of reach.

The affordable **2015 Domaine Jean-Michel Giboulot Savigny-lès-Beaune 1er Cru "Aux Fournaux" (\$34.99)** is a fragrant, pretty and congenial wine. The Aux Fournaux vineyard is named after the ancient kilns that have been found in the region, and the wine



*The lovely town of Savigny-lès-Beaune is situated...just around the bend, and to the right of the second hill in this photo, from the hill of Corton!*

is exemplary of the distinct silky expression common with this vintage. With fruity notes of raspberry, blackcurrant and cinnamon, the wine is counterbalanced by acidity and tannin. Easy, interesting and ready to drink, this would be amazing to pair with sautéed mushrooms and garlic.

My absolute favorite of the bunch is the **2015 Domaine Jean-Michel Giboulot Savigny-lès-Beaune 1er Cru "Serpentières" (\$34.99)**. This wine's seductive expression is reminiscent of raspberries and mocha. The mid-palate has a pleasing velvety texture with generous black cherry fruit, showing complexity and concentration drawn from oak notes and dusty tannins. Great length and very highly recommended!





*A small, walled vineyard of Gevrey-Chambertin.*

## Among the Hidden Gems of Gevrey-Chambertin: Frédéric Esmonin

By Lilia McIntosh

It is always very exciting to discover a producer of great quality and finesse in Burgundy that is still lesser known, like Frédéric Esmonin from Gevrey-Chambertin, as the pricing of this small production, family-run domaine is unbelievably attractive. With his father, André, and mother, Michelle, Frédéric makes some of the most charming wines in the area, but they don't cost as much as the wines from better-known producers. The 2016 wines from Esmonin that we recently tasted are absolutely gorgeous. They all show exquisite elegance and balance of fruit, earth and tannin components—very classic Burgundies indeed. The two Grand Crus will reward you in the future if you stash them away in your cellar, while the little Hautes-Côte de Nuits is a wonderful and joyful drink for now and the next few years. Unfortunately, quantities of the brilliant 2016 Burgundies are very limited due to weather issues, so it would be wise to acquire them while we have them in stock.

A wine of astonishing beauty, the **2016 Frédéric Esmonin Mazy-Chambertin Grand Cru (\$129.99)** is incredibly aromatic. Notes of black cherry, blackcurrants and spice pour from the glass and captivate

you immediately. On the palate it's powerful and opulent yet elegant and bright, with uplifting acidity and voluptuous texture, full of black cherries and plum. Very dense and concentrated, it will age for a long time—though it's hard to keep your hands off it already! **93 BH, 92 VN**

**2016 Frédéric Esmonin Ruchottes-Chambertin Grand Cru (\$129.99)** Less concentrated and rich than Mazy but significantly more taut, racy and mineral thanks to rocky, limestone-based soil in the vineyard, this is a charming wine with raspberry, black cherry, floral and sous bois notes. Very bright, vivid and juicy on the palate with lots of earthy and mineral details layering that cherry fruit profile. **93 BH, 92 VN**

**2016 Frédéric Esmonin Hautes-Côte de Nuits (\$23.99)** A delightful example of the craftsmanship of Esmonin. Their attention to detail and desire to achieve perfect balance is showing even in their entry-level Burgundy. This wine exhibits bright, crunchy cranberry and freshly crushed red cherry flavors with subtle notes of light earthiness and spice. Very clean and elegant, with acidity in balance with fruit, this wine is one of the best 2016s to drink right now and in the near future.

### K&L REDWOOD CITY

3005 El Camino Real, Redwood City, CA 94061  
**P** (650) 364-8544 **F** (650) 364-4687  
**HOURS** Mon-Fri 10-7, Sat 9-7, Sun 10-6  
**LOCKERS** Mon-Sat 10-6, Sun 11-5

### KLWINES.COM

Toll Free (877) KLWINES (877) 559-4637  
Email: [Wines@KLWines.com](mailto:Wines@KLWines.com)

### K&L HOLLYWOOD

1400 Vine Street, Hollywood, CA 90028  
**P** (323) 464-WINE (9463) **F** (323) 836-0853  
**HOURS** Mon-Thurs 11-8, Fri-Sat 10-8, Sun 11-6

### K&L EVENTS & TASTINGS

We host regular evening and Saturday tastings at each K&L store as well as many special events throughout the year. For the complete calendar go to [KLWines.com/Local-Events](http://KLWines.com/Local-Events).

### K&L SAN FRANCISCO

855 Harrison Street, San Francisco, CA 94107  
**P** (415) 896-1734 **F** (415) 896-1739  
**HOURS** Mon-Fri 10-7, Sat 9-6, Sun 11-6  
**LOCKERS** Mon-Fri 10-6:30, Sat 9-5:30, Sun 11-5:30

**We accept American Express, Discover, Visa, Mastercard and PayPal.**

**For Order Inquiries, Shipping Information, Local Events, Policies and Up-to-the-Minute Inventory, visit [KLWines.com](http://KLWines.com)**

**🍷 FOLLOW OUR BLOGS UNCORKED AND SPIRITS JOURNAL FOR THE LATEST UPDATES FROM K&L STAFF 🍷**