

WINE News

The early bird gets our latest values from Burgundy.



JULY 22, 2019 FEATURES

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Burgundy: The Times They Are A-Changin'!

By Alex Pross

As a wine category, Burgundy suffers from the misperception that all the wines, in order to be good, must also be expensive. The Premier Cru and Grand Cru system the region uses has only helped to reinforce this idea, as well as the ever-climbing prices of the top bottlings from the top producers. But the good news is, there is a seismic shift going on in Burgundy today. There are younger winemakers in comparatively long-ignored regions (like Beaujolais, Pouilly-Fuissé, Auxey-Duresses, Montagny, St-Romain, Monthélie, Santenay, Marsannay, and the Mâcon) that offer respite from the high prices, and incredible value and quality to the consumer. There is also a renewed effort on the part of many

producers to make better entry-level offerings, like Bourgogne blanc and Bourgogne rouge, so they can introduce a whole new generation to their properties. With a string of good-to-great vintages dating back to 2014, Burgundy is poised to offer a better, less expensive, and more interesting array of wines than ever before. The 2017 vintage has some amazing whites that invite favorable comparisons to the heralded 2014 vintage, while the reds are bright, zesty, and fruit forward, and are ready to drink much earlier than the two previous vintages. Meanwhile, 2015 and 2016 should be slumbering away in your cellar for years to come.

Alex P's Burgundy Picks

Since we are now firmly into warmer weather—except for where I live, in San Francisco—I thought it would be appropriate to choose some of my current favorite white Burgundies that are drinking wonderfully now and won't break the bank.

2017 Jean-Marc Boillot Bourgogne Blanc (\$24.99)

This is flat-out stunning right from the very first sniff of the glass. Stone fruits, honey, and buttered nuts notes spring from the glass while the palate unfurls to reveal orchard fruits and white peach flavors. Showing great persistence and volume, this wine is precise and long, with a soft, lingering finish. I think I may have just found my house white for the summer!



2015 Château Vitallis Pouilly-Fuissé "Les Perrières" (\$29.99)

Soon to be classified as a Premier Cru, Les Perrières is the top wine produced at Château Vitallis. The 2015 comes from a warmer vintage, and the nose reveals ripe fruit aromas of poached pears, clarified butter, hazelnuts, and tropical fruit. The palate reveals notes of iodine, apple, pear, and spice, and has a creamy, richly textured feel. This is a fantastic, full-bodied Pouilly-Fuissé.



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Cover: Early morning view from Olivier Leflaive's hotel in Puligny-Montrachet, before a full day of Burgundy hunting.

Sharon's Top Picks in Burgundy

By Sharon Kelly



Jacques Bavard is more than happy to present his lineup of new vintages.

2016 Jacques Bavard Auxey-Duresses Rouge (\$27.99) On our trip to Burgundy in May, I found myself quite enamored with the wines of Auxey-Duresses (“ox-say doo-ress”). This is a small village in the Côte de Beaune where some really pleasant, well-balanced, and approachable wines are being made. And the prices still make sense. The aromatics in this wine are tremendous. It’s like breathing in the scent of a big bowl of fresh strawberries and cherries, and the red fruit flavors on the palate are sublimely delicate and fresh. This region may not be on your radar, but the time to get on board is now. As more people continue to seek the values in Burgundy, the prices here will keep increasing.

2017 Château Vitallis Mâcon-Fuissé (\$16.99) Always a stunning value. This is clean, bright drinking pleasure, with gorgeous stone fruits and supple texture. It spends six months in neutral oak and the remainder of the time in stainless steel. No buttery flavors here—it remains crisp and dry. The ideal Chardonnay to make any naysayer of this varietal into an enthusiastic fan.



2016 Jacques Bavard St-Romain Blanc “Sous le Château” (\$29.99) Saint-Romain is located behind Auxey-Duresses, and the vineyards are high enough to overlook the landscape of the surrounding area. Grape ripening in this area used to be a struggle, but not so much anymore, thanks to climate change. The Bavard finesse reigns here with pear, stone fruits, floral aromas, focused acidity, and refined structure. 2017 will be the last vintage he makes this wine, as the fruit has become too expensive to purchase. Get some 2016 and 2017 when it arrives. Even if your time together is brief, it will be worth it.

2017 Domaine Sylvain Langoureau St-Aubin 1er Cru “Sur Gamay” (\$34.99) In the past several years, Saint-Aubin has been moving out of the shadows and into the spotlight, becoming known as a region that supplies wines of great purity, precision, and value. And why not? The slopes here are quite steep, and the vines sit at high elevation, so year-round temperatures in the vineyards are generally lower than in other parts of the region. Named for the small village it sits above, not the grape of the same name, this Premier Cru Chardonnay is a luscious medley of stone fruit, white flower, and candied Meyer lemon aromas, followed by vibrant citrus, a tinge of oak, and uplifting acidity. Sylvain and Nathalie Langoureau have represented the region beautifully with this well-crafted Chardonnay.



Patrick Piuze Chablis Grand Cru “Blanchots” (\$89.99) Patrick Piuze is a successful French Canadian making exquisite wines in Chablis. Before starting his own domaine in 2008, he worked for Olivier Leflaive and Jean-Marc Brocard. Today he is one of the most revered winemakers in the region. His wines are so complex, I always discover something new each time I put my nose to the glass or take the next sip. Green apple, apricot, tropical fruits, hazelnuts, salinity, racy acidity, and good weight—it’s all here. This is a serious Chablis with incredible energy.



Last seen in our November 2013 Burgundy newsletter, Cinto still guards the cellar at Jacques Bavard’s Domaine des Closeaux.

Paul Pernet: Consistently Great!

By Alex Pross

I have been lucky enough to visit **Domaine Paul Pernet** six times on my annual Burgundy buying trip. There's nothing special about the property from the outside, and we taste in a generally unadorned warehouse that consists of linoleum floors and concrete, amid bottling machinery and palletized orders that are ready for pickup. What is special, however, is what is poured every time I visit.

Paul Pernet has some serious holdings in Puligny-Montrachet and he fashions consistently wonderful white Burgundy that overdelivers, qualitatively, year in and year out! The 2017s that we tasted from bottle during our visit in early May were simply stunning.

The only Meursault we have from Paul Pernet is the **2017 Paul Pernet Meursault 1er Cru "Blagny La Piece Sous le Bois"** (\$64.99). This shows excellent precision, with a typical Meursault expression of flint, smoke, almond, and waxy yellow fruits. This richly textured yet still chiseled wine is a fine example of a delicious Meursault. **90 RP**

As the prices of Puligny-Montrachet have quickly climbed, it is a relief that the **2017 Paul Pernet Puligny-Montrachet** (\$54.99) can still be had without emptying the bank account. Lots of citrus, vanilla, spice, and hazelnut flavors, all buffered nicely by racy acidity, firm tannins, and just enough oak, make this a strong rendition.

Where Paul Pernet really excels, in my opinion, is with his Premier Cru Puligny-Montrachets as well as his Grand Cru offerings from Bâtard-Montrachet and Bienvenues-Bâtard-Montrachet. The **2017 Paul Pernet Puligny-Montrachet 1er Cru "Champ Canet Clos de la Jacquellotte"** (\$74.99) is loaded with aromas of lemons, white flowers and wet stones that nicely complement a palate of Meyer lemon and white peach. Approachable in its youth, this is a wine that is drinking great right now. **91 RP, 90 BH, 89-92 VN**

Traditionally having a bit more structure, the **2017 Paul Pernet Puligny-Montrachet 1er Cru "Clos de la Folatieres"** (\$79.99) is a powerhouse with flavors of yellow peach, citrus, fresh squeezed oranges, and beeswax. This gorgeous Puligny-Montrachet is a standout, and outside of the two Bâtards, is my favorite wine. **92 RP, 91 BH, 91-94 VN**

As we start getting into the heavy hitters, the **2017 Paul Pernet Puligny-Montrachet 1er Cru "Les Pucelles"** (\$119.99) is a refined wine, with subtle citrus notes as well as an elegant structure that showcases the mineral and wet stone notes one associates with Les Pucelles. **92 BH, 90 RP, 90-93 VN**

There's always a hefty tariff for Grand Cru white Burgundy, but the two Paul Pernet bottlings, in the context of what their neighbors charge, are relative values. The **2017 Paul Pernet Bienvenues-Bâtard-Montrachet Grand Cru** (\$229.99) is loaded with orchard fruits, vanilla, spice, and wild herbs nicely accented by racy acidity and spicy oak. **93 RP, 93 BH, 90-93 VN**

The grand finale, and truly a magnificent wine, is the **2017 Paul Pernet Bâtard Montrachet Grand Cru** (\$239.99). This stunning wine offers up peach, clove, passion fruit, and lychee, along with mineral and oak notes. Rich, full and harmonious, this is a true Grand Cru white Burgundy that hits all the peaks you expect. **93 RP, 92 BH, 91-94 VN**

Do yourself a favor and grab up these wines before they sell out!



(Continued from page 1)

2017 Olivier Leflaive Bourgogne Blanc "Les Sétilles" (\$21.99)

The previous vintage of this wine was so amazing that it was poured at the royal wedding of Prince Harry and Meghan Markle. The wine is sourced from vineyards in both Puligny-Montrachet and Meursault, with a roughly even distribution from the two. Aged 60% in oak, of which 10% is new, with the remaining 40% aging in stainless steel, the resulting wine is fresh and bright, with aromas of white flowers and pear. The palate is a symphony of orchard fruits and spice. Wow! This is even better than the ballyhooed 2016! **91 JS**

2017 Paul Pernet Bourgogne Blanc (\$24.99) Sourced primarily from vineyards located in Puligny-Montrachet, this spry Chardonnay has yellow fruits, menthol, mint, and mineral flavors. Gravely, with earthy accents, this is a classically styled Bourgogne blanc.

2017 Etienne Sauzet Bourgogne Blanc (\$34.99) You can smell the Puligny-Montrachet pedigree here. Minerals, green fig, and white flower aromas slowly waft from the glass, while the palate is precise, with wet stone, iodine, orchard fruit, and hints of mint.



A Great Find in Chassagne-Montrachet: Château de la Maltroye

By Alex Pross



I finally feel like we have found the “yin” in Chassagne-Montrachet to the “yang” of Paul Pernot in Puligny-Montrachet. Château de la Maltroye was the most exciting visit of our entire trip this year, and I was absolutely giddy once my order got confirmed. Jean-Pierre Cournut is working wonders with his large holdings in Chassagne-Montrachet. His wines are able to walk the tightrope of being powerful yet restrained, rich yet elegant, fruit-forward but subtle—in essence, what makes a fine wine great. His 2017 whites and 2016 reds were a joy to taste, and represent a great value.

By the third wine I tasted at Château de la Maltroye, I knew this was a domaine I had to work with. Each successive wine was better than the last. We began with the **2017 Château de la Maltroye Bourgogne Aligote (\$17.99)** which displayed all the zest, lift, cool menthol, and green fruit notes one associates with classic Aligote. With a strong uplift in demand for Aligote, I am always on the lookout for a good one, and this is one of the better examples I have tasted recently.

If you want a window into the genius that is Château de la Maltroye, then you should try the **2017 Château de la Maltroye Bourgogne Blanc (\$29.99)** which delivers a mini Chassagne-Montrachet-like experience with peach and pear flavors accented by smoke and sandalwood notes.

A great entry-level Chassagne-Montrachet, the **2017 Château de la Maltroye Chassagne-Montrachet 1er Cru (\$54.99)** displays lots of mineral, crushed stone, and orchard fruits, along with subtle oak accents which reveal a richly textured wine that slowly unfurls to show off beautifully delineated fruit and spice notes. **90 BH, 89-92 VN**

Next, we move on to a stunning six-pack of Premier Cru Chassagne-Montrachets from Château de la Maltroye.

The **2017 Château de la Maltroye Chassagne-Montrachet 1er Cru “Chenevottes” (\$59.99)** is easy-drinking, packed with orchard fruit, and gives immediate pleasure from the moment the cork is pulled.

The citrus notes flow from the glass, with layer after layer cascading against the palate as this beauty unfolds. **91 BH, 89-91 VN**

The **2017 Château de la Maltroye Chassagne-Montrachet 1er Cru “Clos du Château” (\$69.99)** comes from a monopole vineyard within Maltroie. A full-bodied white with menthol and mineral notes on the nose, and crystalline citrus notes on the palate, this gorgeous white is a great example of Château de la Maltroye’s range. **90 BH**

The **2017 Château de la Maltroye Chassagne-Montrachet 1er Cru “Morgeot Vigne Blanche” (\$69.99)** is sourced from vines with an average age of 60 years, and displays all the depth, power, and structure one comes to expect from old vines. Intense peach, apricot and citrus flavors collide with zesty minerality and perfect oak structure. This full-bodied wine grabs your palate and doesn’t let go. **91-94 VN, 92 BH**

The **2017 Château de la Maltroye Chassagne-Montrachet 1er Cru “Grandes Ruchottes” (\$99.99)** is a serious rendition that highlights minerality, citrus, and texture above all else. This is a very structured wine that feels like it has only begun to scratch the surface of what it has to offer.

A notch above, the **2017 Château de la Maltroye Chassagne-Montrachet 1er Cru “La Romanee” (\$109.99)** is a laser beam of lemon and mineral notes. So precise and delineated, it is almost painful on the palate in its purity of expression. A focused and concentrated wine. **92-95 VN, 92 BH**



Left to right: Exporter Jeanne-Marie de Champs, K&L’s Alex Pross, Jean-Pierre Cournut of Château de la Maltroye, K&L’s Sharon Kelly, and a visitor from Germany.

A wine that can rightfully challenge any Grand Cru, the **2017 Château de la Maltroye Chassagne-Montrachet 1er Cru “La Dent de Chien” (\$199.99)** comes from vines planted in 1935. This powerful expression has the fruit, and the depth and complexity, to rival some of the best wines made in Burgundy. **93-96 VN, 94 BH**

Premier Cru Burgundy — Well, Almost — from Domaine Renaud and Château Vitallis

By Sharon Kelly

As prices in the Côte d'Or continue to soar, southern Burgundy's Mâconnais is where you should be spending more dollars. This is a region with everyday, bistro-style drinkers and more serious wines, too—something for every palate and pocketbook. Some people even contend that the wines of Pouilly-Fuissé are as fine as Meursault or Puligny-Montrachet.

A little more than a decade ago, producers banded together to campaign for Premier Cru classification in Pouilly-Fuissé. They submitted a geological study of soils, history, and topography to the National Institute for Appellations (INAO) for its consideration. After tasting 10-plus vintages from all growers producing single vineyard wines, the INAO has reached agreement on those deemed worthy of Premier Cru status. It is important to know that the INAO is classifying “soil,” not producers. I tried to find updated information, but anything I could find was at least two years old. So I reached out to exporter Jeanne-Marie de Champs for some help.

She could not find an official map of Premier Cru sites, either, but she offered the following: The administration did agree on a list of vineyards which could become Premier Crus, but there are still a lot of bureaucratic and political roadblocks to bust through, still details to fine-tune, and communication needed between various levels of agricultural and economic government.

At this point now, everything has to go through the AOP (Appellation d'Origine Protégée) and the assembly to be signed. Many vigneronns are expecting to be able to print “Premier Cru” on their labels by 2020, but who knows, really. They have been hoping for this every year, and each year it's, “maybe next year.” As Jeanne-Marie says, “We are in France; 1,000 years of history cannot move quickly.” Will prices start rising with this new status? Perhaps. At this point it is a “hurry up and wait” situation, which is just part of Burgundy's charm.

Domaine Renaud

Domaine Renaud, run by Pascal and Mireille Renaud and their children, Guillaume and Amandine, is easily our top direct import in the white Burgundy category. I was giddy with excitement as we drove toward the Mâconnais. I've been a huge fan of Domaine Renaud since my first few months at K&L, and I was really looking forward to meeting this family.

It was early in the morning when we arrived and Pascale, Mireille, and Guillaume were buzzing with energy. As we huddled in their small cave de dégustation, conversation was quick and lively as corks popped and wine flowed. I love these wines. They are so aromatic and vibrant. Their use of oak is minimal, and when it's present, it's very subtle. Get ready to be blown away by 2018—every winemaker is happy with the vintage and there is plenty of wine for everyone.

While we wait for the 2018s to arrive at the stores, be sure to get some of these 2017s while they are still in stock.



Lef to right: Pascal, Guillaume, and Mireille Renaud in their cellar.

2017 Domaine Renaud Mâcon-Charnay (\$16.99) The soils here are rocky, and vineyards are situated higher, with good sun exposure. The aromas in this wine are floral and flinty, with chamomile and hints of citrus. It's so clean on the palate, with lots of green apple, lemon, and unripe white peach flavors. This is superb.

2017 Domaine Renaud Pouilly-Fuissé Vieilles Vignes (\$24.99) This is a stunning wine that rivals some of the finer wines I have tried from the Côte d'Or. This is all stainless steel, so it is not overly plush on the palate, but it certainly delivers in flavor with beautifully fresh and complex floral, apple, and stone fruit notes. Exquisite.

2017 Domaine Renaud Mâcon-Villages (\$15.99) This is a heavenly wine full of ripe golden apple and lemon fruit, and a blast of fresh acidity. So approachable and versatile, this is a style that will appeal to lovers of both French and California Chardonnay.



Château Vitallis

Our next visit was to the Dutron family. We have been carrying the Château Vitallis wines for about five years, and this is another staff and customer favorite. This is a family-run estate since 1835, and is today managed by Denis Dutron and his son Maxime. These wines are an impressive range of age-worthy Chardonnays that are rich and plush, but still have buzzy acidity that keeps things bright.

Maxime poured us samples from 2018, which were still in tank, so they were slightly gassy, but it was easy to detect the potential and imagine where these will be when bottled. In the stores currently is their impressive range of 2017s.

2017 Château Vitallis Pouilly-Fuissé “Les Vignes du Château” (\$19.99) Their original Pouilly-Fuissé, from 35-year-old vines, with 11–12 months vinification, 30% of it in oak and the remainder in stainless steel. This has beautiful white flower, nectarine, and fresh citrus rind aromatics. On the palate it is racy and vibrant, with pure fruit freshness and great length. A fantastic wine.

2015 Château Vitallis Pouilly-Fuissé “Les Perrières” (\$29.99) Les Perrières is the newest addition to the Vitallis portfolio (first vintage was 2013), made in honor of one of the best terroirs in Pouilly-Fuissé. With a selection of grapes from some of the top vineyards, this has precise balance between rich fruit and vibrancy. But remember, 2015 was hot and dry, so this is quite sultry, with luscious texture and pronounced, ripe stone fruit flavors. The wine spends 18 months in oak barrels. Enjoy now with a nice decant or cellar for three-plus years.

2017 Château Vitallis Pouilly-Fuissé Vieilles Vignes (\$24.99) This is made with fruit from 85-year-old vines and rests on the lees for up to 12 months in oak. There is succulent, tropical fruit on the palate and the nose is very citrus-dominant. If you want the more sumptuous version of Pouilly-Fuissé, this is the wine you want. Gorgeous.

2017 Château Vitallis Saint-Véran “A La Côte” (\$17.99) These high-elevation vines sit on the other side of the mountain in Pouilly. This is refreshing, with lots of candied lemon, pear, and apple aromas and flavors. For this vintage they decided to combine 30% oak into the vinification process, so it has a rather opulent texture and hints of spice. This is delicious. Try with a sharp cheese.



Maxime Dutron of Château Vitallis welcomes us to his vineyard.

Getting to Know Benoît Girardin of Château de la Charrière

By Sharon Kelly

“We are simple, hardworking people who love their job, and making pleasant wines that showcase the fruit, so people can take pleasure in finishing the bottle.”

This is what Benoît Girardin of Château de la Charrière wants you to know about his wines. As one of our most popular direct imports, Château de la Charrière always delivers Pinot Noir and Chardonnay with genuine purity and freshness, and they are truly one of the best values we have in the store from Burgundy.

The Girardin family has been in Burgundy since the 17th century. After World War II, Jean Girardin started his estate in Santenay, at the southern end of the Côte de Beaune. As he grew his domaine, he acquired additional parcels, which included Château de la Charrière. When he retired in the early '80s, he split his holdings among his sons Jacques, Vincent, and Yves.

In 2003, Yves took possession of Château de la Charrière and further developed the domaine by building a new cellar and hiring a consulting oenologist. In 2011, Yves' son, Benoît, took over responsibilities for this property from his father.

In May I joined our Burgundy buyer, Alex Pross, on the annual buying trip. I was excited to finally see this magical region with my own four eyes, and was especially thrilled to meet the producers. Our visit with Benoît was efficient and expedient, but our schedule was too tight to linger, so I recently reached out via email to ask him a few questions about how he started, and what he thinks about being a winemaker.

Training

While his father was rebuilding and developing this domaine, Benoît studied oenology and viticulture at BTS Viti Oeno in Beaune, one of four wine schools in Burgundy. He then spent one year at the business school INSEEC (Institut des Hautes Études Économiques et Commerciale) in Bordeaux to learn the commercial side of the wine trade. This time in Bordeaux gave him the opportunity to discover another wine region, with a business model that is vastly different from Burgundy: large châteaux selling in allocations vs. small producers in small appellations. It is through his studies at BTS, though, where he developed and still maintains contact with winemakers from Côtes du Rhône, Beaujolais, Champagne, Alsace, Coteaux d'Aix-en-Provence, and in Burgundy, Pommard, and Maranges.

His Father Is His Biggest Influence

Benoît credits his father for being the biggest influence on his career. He spent his childhood watching his father work very hard to transfer his passion and desire for his craft to Benoît and give him the tools he needed to continue the family's winemaking tradition. He also greatly admires his uncle, noted winemaker Vincent Girardin, for his success and hard work.

What He Likes the Most

To Benoît, winemaking is a very complete job where you have your hands on all aspects—manual work, driving agricultural machinery, winemaking, marketing, and accounting. “Even if it is the same tasks every year, the effects of each vintage allow me to make a different wine every time—and this is very exciting to me.”



Benoît Girardin presents his wines.

What Is the Most Difficult Part of Winemaking?

“Choosing the harvest date. The balance between sugar and acid must be perfect at harvest time, and this sets the conditions for all the winemaking and the finished wine. Also, being dependent on time—an entire year of hard work can be wiped out by a 10 minute hailstorm.”

Despite these challenges, when I asked him what he finds most rewarding about his craft, he answered: “All of it. It’s a multifaceted profession. You have to try and master everything to perfection, and one lifetime is not enough to achieve this perfection.”

Since Benoît has taken over the winemaking duties, the style of these wines has evolved from rustic to more elegant. He claims he has not changed too much, perhaps less punching down and more pumping over to have more fruit in the wines, making them more pleasant to drink young. He has increased the use of new oak but “only slightly,” he says, as the percentage is just 20–25%, depending on the site.

The 2017s from Château de la Charrière will be in our stores soon, and you will be thrilled. The 2017 vintage is one with good concentration of fruit, freshness, and great balance; a vintage that has plenty of wines ready for immediate consumption. Here are some of the jewels you can expect.

2017 Château de la Charrière Bourgogne Pinot Noir (\$17.99) I can’t wait for this wine to arrive. With the aromatic explosion of cherries and strawberries, energetic acid, plus hint of spiciness thanks to the 20% new oak, this is a wine to stock up on. Benoît says the 2017 wine reminds him of the 2014 vintage. I would have to agree, but I like the more prominent fruit in this one.

2017 Château de la Charrière Pommard “Les Vignots” (\$39.99) This is not a typical Pommard, which is often muscular, intensely structured, and full of brooding, dark fruit. Instead, this one is softer, round, and more come-hither. Pommard can be like this, depending on where the fruit is sourced. In this case, the vineyard was closer to Volnay, so the wine is more red-fruited and flirty. I am calling this the Bardot of Pommard.

2017 Château de la Charrière Beaune 1er Cru “Clos des Vignes Franches” (\$34.99) Delicately perfumed with cherries, cranberry, a touch of spice, and a good balance of earth and acid, this is a pure expression of Pinot Noir that is fresh and easy to drink as soon as the cork is popped. Enjoy it with everything from truffle pizza to herbed pork loin, or a simple cheese plate.

2017 Château de la Charrière Santenay 1er Cru “Les Gravières” (\$29.99) Les Gravières gets its name from gravelly soils where the vines have to dig a little deeper to get their nutrients. This, plus the longer exposure to the sun during the day, promotes a richer flavor. This wine is graceful but still makes an impact on the palate, with plenty of cherry and raspberry notes. The aromatics are so pretty—I have to coax my nose out of the glass. 30% new oak.

2017 Château de la Charrière Santenay Blanc 1er Cru “Beauregard” (\$29.99) This vintage has great acidity. It was not hot like 2015, but there is still some luscious texture here and plenty of ripe apple fruit, with notes of honey. This is a stellar Premier Cru that drinks very well now. 30% new oak used here. You get the texture but not the oaky flavor. A captivating wine.



A visit to Château de la Charrière in Santenay.



2017 Beaujolais: A Stellar Vintage!

By Alex Pross

Value, value, value! That's what comes to mind when I look at our incoming 2017 Beaujolais shipment. Two of our favorite producers, Jean-Michel Dupré and Lucien Lardy, are landing *en masse* with multiple wines per producer. Having had the opportunity in May to taste the newest releases, I can comfortably say that the 2017s are the strongest set of wines I have ever tasted from these two producers.

Jean-Michel Dupré

Jean-Michel Dupré comes from humble beginnings. He started out in the small village of Beaujeu, which is the old capital of Beaujolais, with just a vineyard and farm located on two hectares that was left to him by his father. By focusing on mostly old-vine vineyards located in Morgon, Regnie, Beaujolais-Villages, and Beaujolais, he has fashioned some jaw-droppingly good wines that give you fantastic bang for your buck!



2017 Jean-Michel Dupré Morgon

"1935" (\$13.99) Once again a superstar wine. Rich, powerful, and delineated with pomegranate, black currant, spice, and cracked pepper notes. **92 WE**

2017 Jean-Michel Dupré Morgon "Le Grottier" (\$16.99) Dark and brooding, with candied violet and black licorice notes. **94 JS**

2017 Jean-Michel Dupré Morgon "Côte du Py" (\$17.99) This last of our trio of Morgons is easily my favorite. Massive, with black fruits, exotic spice, complexity, and depth, this is a lot of wine for a little money. **95 JS**

Lucien Lardy

Lucien Lardy was born into a family of three siblings, yet he was the only one who chose to work in the family business of winemaking. From a young age he worked the vineyards and learned to make wines from the family holdings in Fleurie, Morgon, Moulin-à-Vent, and Beaujolais-Villages. His wines are concentrated yet rustic, with impressive Grand Cru holdings that many other producers charge two to three times the amount for wines of the same, or less, quality.



2016 Lucien Lardy Fleurie "Les Moriers" (\$17.99)

A fantastic wine and our only 2016 wine in the bunch, this floral, upbeat offering is delicate and complex, with lots of dark berry fruit.

2017 Lucien Lardy Moulin-à-Vent "Les Thorins" (\$15.99) This is virtually unheard of—to be able to find a Moulin-à-Vent for under \$20 is a Holy Grail-like search. Black fruits, spice, licorice, and firm tannins round out this masterpiece. **92 WE**

2017 Lucien Lardy Morgon "Côte du Py" (\$17.99) Classically muscular with notes of black cherry, plum, and spice. A big wine that should be paired with vibrant cuisines. **93 WE, 90 JS**



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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.

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