

2007 Armand Rousseau Offer

Without a doubt this is the Burgundy release we most look forward to each year. Not only have we loved the wines for many years, but after paying a visit to the Domaine it certainly cemented our belief in this iconic Gevrey producer.

2007 is a great vintage to pick your producers to target, and with that in mind, we think Rousseau is a sure thing this year.

Allen Meadows of Burghound says “*2007 is a very pretty vintage that will make for some exceptionally lovely drinking over the next 10 to 15 years but it’s definitely not a ‘gotta have’ vintage. However, given the economic dislocation occurring everywhere, it may be possible over time to buy some extremely attractive wines for the **most reasonable prices seen in years.***”

All wine notes below are by Allen Meadows from Burghound.

Domaine Armand Rousseau is one of the senior estates in Burgundy. Armand Rousseau have an established reputation for producing the very finest quality, to which many others are benchmarked – in particular for perhaps the last 50 years, they have produced the finest available Gevrey-Chambertin. To quote James Turnbull from his book - *Burgundy, the 90 Greatest wines* – “*The Rousseau Chambertin is one of Burgundy’s greatest wines... in a good cellar 30 years is possible.*”

2007 Gevrey-Chambertin: An exuberant red berry fruit and subtle warm earth infused nose introduces transparent and attractively mineral middle weight flavors that are balanced, vibrant and persistent. This is really a lovely effort crafted in a distinctly understated style. Worth a look. (87-89)/2012+

2007 Gevrey-Chambertin “Les Cazetiers”: (from a .5 ha parcel of 40 to 45 year old vines). Here the nose is quite reduced, rendering it difficult to evaluate though the detailed, firm and somewhat *animale* medium-bodied flavors also possess a firm minerality as well as a dusty, precise and punchy finish that is underpinned by moderately firm tannins. (88-91)/2013+

2007 Charmes-Chambertin: (from a 1.4 ha parcel that is situated one-third in Charmes proper and the remainder in Mazoyères). A somewhat taciturn and narrow nose features a limited mix of wild red berries, warm earth and a touch of underbrush that continues onto the round, delicious, fresh and supple flavors that possess a certain delicate quality to them as well as a subtle touch of minerality on the persistent finish. This is a bit rounder than the Cazetiers with finer tannins as well. In sum, this is pretty rather than profound. (89-91)/2014

2007 Mazis-Chambertin: (from Mazis-Bas). Here the nose blends upper and lower register aromas that include cranberry, raspberry, cassis, rose petal and smoked jerky that merges into very pure and textured flavors that also have a certain delicate quality to them, yet the finish is robust, savage and displays very good phenolic maturity to the structural elements. This should age well as it’s balanced yet will be approachable young. (89-92)/2015+

2007 Clos de la Roche: A notably riper nose features more classic aromas of red and blue pinot fruit, violets, underbrush and this too offers a hint of jerky that complements the lightly spiced, rich, full and delicious medium weight plus flavors that possess an appealing textured quality to the energetic, sappy and mouth coating finish that is both balanced and impressively long. Excellent quality here and while not ultra powerful, this is certainly a step up in muscle compared to the Charmes and Mazis. (90-93)/2015+

2007 Gevrey-Chambertin “Clos St-Jacques”: (from a 2.2 ha parcel raised in 80% new wood). A touch of wood spice frames an ultra elegant, cool and mineral suffused red currant, cherry and raspberry nose that complements to perfection the detailed, supple, round and wonderfully classy medium weight flavors that possess positively gorgeous complexity on the sappy, mouth coating and explosively long finish. A wine of harmony and style with outstanding depth. (92-94)/2017+

2007 Chambertin-Clos de Bèze: This too displays a framing touch of oak influence that highlights stunningly complex and layered aromas that are positively kaleidoscopic in their sheer breadth with textured, cool and intensely mineral suffused bigbodied flavors that for all the focused muscularity sacrifice none of the fine detail this wine is known for, all wrapped in an almost painfully intense and explosively long finish. This is not a massive Bèze but it’s a real knockout. (94-96)/2019+

2007 Chambertin: By contrast to the Clos St. Jacques and the Bèze, the Cham has already eaten its wood which allows free rein for the spicy, pure, elegant and restrained earthy red pinot fruit with *animale* hints and ample mineral notes to dissolve seamlessly into dusty, textured, precise and palate staining big-bodied flavors that are exceptionally tight on the linear but hugely long finish. At present, the Bèze appears to have slightly better underlying material but we’ll see in time as both are sensational. (93-95)/2019+

2007 Armand Rousseau Offer

May 2010

Please return this order form via post, email or fax (details below) by 14th May 2010 to qualify for this pre-arrival pricing. Orders will be taken after this date, but we may not be able to supply all wines, and the prices may increase.

Payment terms

100% due with order.

Allocations

As always, our supply of these wines depends on how we support the whole range, not just the top wines. So we ask that for each bottle of Chambertin, Clos de Beze or Clos St Jacques you would like to order, you also order the equivalent number of bottles (ie 2 x 375ml or 1 x 750ml) from the remaining wines.

	Normal	Ex-ship	Order...	Sub
	Price	Price	Bottles	Total
GEVREY-CHAMBERTIN	\$143	\$122		
GEVREY-CHAMBERTIN "Les Cazetiers"	\$184	\$156		
CHARMES-CHAMBERTIN	\$230	\$195		
MAZY-CHAMBERTIN	\$230	\$195		
CLOS DE LA ROCHE	\$253	\$215		
GEVREY-CHAMBERTIN "Clos St. Jacques"	\$362	\$308		
CHAMBERTIN-CLOS DE BEZE	\$490	\$416		
CHAMBERTIN	\$490	\$416		
GEVREY-CHAMBERTIN 375ml	\$80	\$68		
CHARMES-CHAMBERTIN 375ml	\$115	\$98		
GEVREY-CHAMBERTIN "Clos St. Jacques" 1500ml	\$747	\$635		
CHAMBERTIN-CLOS DE BEZE 1500ml	\$1,000	\$850		
CHAMBERTIN 1500ml	\$1,000	\$850		
		TOTAL		

<p>Name _____</p> <p>Contact Tel _____</p> <p>Contact Email _____</p>	<p>Payment Method</p> <p><input type="checkbox"/> Mastercard <input type="checkbox"/> Visa <input type="checkbox"/> AMEX</p> <p>Number _____</p> <p>Expiry Date _____</p> <p>Signature _____</p>
---	--