

# 2003 Burgundy Offer



The heatwave that hit Europe during the summer of 2003 will certainly have a lot of buyers sceptical about the quality of wine that could be produced in Burgundy. However, even though there has been a mixed result in finished wines (with some Burgundy more akin to Cotes-du-Rhone) the consensus seems to be, that those Domaines who took special care in triage and cuvaision have produced wines of great terrior and perhaps only lacking the longevity of recent years. The other major factor is the drop in quantity, which has resulted in increased prices across the board.

All notes follow are from Allen Meadows from Burghound.

## Domaine Armand Rousseau

*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.”*

*Corinne Rousseau reports that 2003 “is much better than we thought. It was so ripe at first that we weren’t sure what to make of it but now it’s clear that it’s at least very good and may very well turn out to be outstanding as the wines possess superb concentration... I believe that 2003 will age much better than many people believe, and this is particularly true at the grand cru level.”*

**2003 Gevrey-Chambertin:** Pretty, elegant and quite pure red fruit with earthy, sweet and low acid flavours and a sappy, nicely concentrated and notably complex finish. This is supple, easy and forward but quite attractive all the same. (86-88)/2007+

**2003 Gevrey-Chambertin “Les Cazetiers”:** (40 to 45 year old vines). This is a step up in aromatic complexity with spicy ripe red and black fruit aromas complemented by hints of plum and earth that are followed by sweet, rich, full and punchy flavours that are decidedly firmer on the moderately long finish. This is a lovely combination of elegance and Gevrey earth, all wrapped in very fine tannins. (87-90)/2009+

**2003 Gevrey-Chambertin “Clos St.-Jacques”:** A subtle touch of wood spice frames elegant, pure and moderately ripe red pinot fruit aromas that possess nuances of plum, cassis and clove that lead to very round, supple and pretty middle weight flavours underpinned by buried structure and a stunningly complex and beautifully long finish. This is not a big or powerful wine but it brings a strikingly pretty combination of finesse, complexity and inner mouth feel. Stylish and classy. (90-92)/2010+

**2003 Mazis-Chambertin:** This too is very fresh but with a distinctly different aromatic profile as here the aromas run much more towards the earthy, *sauvage* and strongly herbal end of the spectrum with dark pinot fruit notes. The delicious, sappy and exuberant flavours are not especially dense but there is plenty of punch and solid finishing structure that has a dusty character to it. I quite like this as there is ample flavour authority and fine length. (88-91)/2010+

**2003 Charmes-Chambertin:** The freshest nose to this point with exuberant, pure and very pretty red pinot fruit nuanced by spice, earth and subtle underbrush notes that give way to supple, easy and very forward middle weight flavours that don’t quite possess the same degree of finishing complexity as the Caz and this is a bit shorter as well. (87-89)/2008+

**2003 Clos de la Roche:** Sombre, reserved and serious with plum, cassis and black cherry fruit aromas lead to complex, concentrated and ultra pure and gorgeously textured mouth coating flavours. This is muscular, dusty and intense and possesses a firmly tannic spine yet retains ample finesse. While this doesn’t quite have the depth of the best in this range, it’s an impressive wine and most attractive. (89-92)/2010+

**2003 Ruchottes-Chambertin - Clos des Ruchottes:** Knockout aromas of kirsch, black cherry, truffle, underbrush and smoked meat combine with rich, precise and punchy mineral-infused medium full flavours that culminate in a supple, round, sweet and earthy finish. While the flavour profiles are completely different, qualitatively this is the equal of the Clos de la Roche. (89-92)/2010+

**2003 Chambertin-Clos de Bèze:** This is more of everything here including aromatic complexity, size, weight, muscle and sheer depth. The aromas here are truly remarkable with raspberry and ripe black berry notes complemented by spicy plum and a smoky perfume that is akin to musk. The rich, intense and full-bodied flavours are relatively supple yet wrapped in dense but fine tannins buffered by superb mid-palate sap. This is hugely long with a powerful and quite chewy finish. This should age for 25 to 30 years, perhaps longer as the balance is spot on. (91-93)/2013+

**2003 Chambertin:** A deeply pitched yet wonderfully elegant nose of black pinot fruit, game even slightly *animale* and subtle underbrush notes complement perfectly balanced, pure and powerful flavours that pack plenty of punch and superb length. This is a big if not massive wine with a dusty, lingering finish of real style and grace. At the moment, this is actually more refined than the Bèze, which is usually not the case at this early stage. This should age well for years and it will require at least a decade to really begin strutting its stuff. (91-93)/2013+

## **Domaine Mongeard-Mugneret**

*The Mongeards are one of Vosne's oldest families. They have a large holding of land with vines in some of the best premier and grand cru vineyards in Burgundy. The Domaine puts a lot of effort into the vineyard so they can consistently produce wines of great fragrance, delicacy and elegance.*

*Vincent Mongeard says of 2003 "we lost fully 40% of the crop. Only in En Orveaux did we bring in a normal quantity. Sugars were certainly high with an average of 13.5% but some wines hit 14%. But, and I'm proud of it, with respect to the acidities, I touched nothing for I strongly believe that the character of the vintage has to be allowed to speak. I vinified lightly as I wasn't interested in making Châteauneuf du Pape, which we easily could have. I did my usual cuvaison period but shortened the initial macerating time."*

**2003 Vosne-Romanée:** (from a blend of Aux Réas and Les Violettes). Slight reduction, a hint of toast and very ripe black fruit notes combine with round, rich and reasonably fresh flavors that possess good density and a toasty, firm, dusty finish and just enough mid-palate fat to buffer the structure. (86-88)/2008+

**2003 Echézeaux:** (in 2003, this is only from Les Treux). Prominent but not overwhelming toast frames spicy and very ripe and dense dark fruit aromas that merge into balanced, punchy and muscular yet refined flavors and a very firm finish. The tannins are buried and this will require time to fully realize its potential. (89-92)/2013+

**2003 Clos de Vougeot:** (85% new oak). This is very generously oaked yet the density of the fruit and the concentration of the kirsch-infused flavors are such that the majority of the wood should be absorbed. There is plenty of spice on the nose followed by powerful, opulent, lush and extremely serious flavors that possess real size, weight and length, all wrapped in a dusty, slightly austere finish. (89-92)/2013+

**2003 Grands-Echézeaux:** The wood treatment here is much more muted and integrated with an explosive nose of plum, cassis and black berry extract that is followed by linear, powerful and well-muscled flavors but surprisingly for this *terroir*, the character here is really quite elegant and pure. To be sure, there's plenty of punch but this is taut, delineated and distinguished with the raw materials to age for 20 years. (90-93)/2015+

**2003 Richebourg:** (from vines adjacent to those of Domaine de la Romanée Conti in Richebourg proper). This is presently carrying a lot of wood that fights for dominance with the extremely spicy and ripe black berry fruit and warm earth aromas and continues on to frame incredibly rich, lush and opulent flavors that are supported by a very firm tannic spine and simply huge length. This coats the mouth and stains the palate with a chewy texture. This is certainly well oaked but the underlying material is such that this may very well absorb it. (91-93)/2017+

A small selection of 2002's are also being shipped at the same time as the 2003.

*Vincent Mongeard believes that the 2002 is, "in short, a classy vintage with a style that I really haven't seen in quite a number of years..."*

**2002 Echézeaux:** (from the climats of Echézeaux du Dessus and Les Treux and 75% new oak). The first wine to display any reduction though there is ample wood spice in evidence. The flavors are rich, round and delicious with a lovely sappy quality though the wood sweetens and blurs the finish. There is good structure and solid density and while this will never completely lose the wood influence, there is a good chance that it will largely integrate over time. (88-91)/2009-16

**2002 Grands-Echézeaux:** Here the wood has become intrusive and while this wine has an excellent track record of absorbing the wood with time, this is sufficiently tender and forward plus it doesn't possess the superb density of the old vines Each that it may or may not ever absorb it. My score offers the benefit of the doubt because as noted, this wine really does have a consistent history of eating its oak. I look forward to tasting it again from bottle. (89-91)/2009-17

Allen Meadows notes that Mongeard-Mugneret has two separate cellars to mature the Domaine's wines in. Consequently it is not always possible for him to try all the wines they produce each year. Unfortunately 2002 & 2003 were two of those occasions, and as such we have not yet been able to obtain reliable notes on some of the wines we have on offer. However, numerous tastings of the Mongeard-Mugneret wines over the past year have proved to us that this is a house to be highly regarded, especially for their ease of drinking young.

# Order Form

**August 2005**

Please return this order form via post, email or fax – details below – **by 15th September 2005** to qualify for this pre-arrival pricing. Orders will be taken after this date, but we may supply all wines, and the prices may increase.

**A further discount of 5% applies for orders of one dozen or more (can be mixed)**

Stock will be assigned on a first come first served basis, orders will be confirmed as soon as possible. We reserve the right to adjust any orders if stock runs out, but will notify you of any changes, prior to charging.

## Payment terms

50% deposit due with order, with balance on arrival.

An extra 5% discount will be applied if you choose to pay in full when ordering.

	<b>Pricing</b>	<b>Bottles Req'd</b>
	<i>Pre-Arrival</i>	
<b>Domaine Armand Rousseau 2003 – due april 2006</b>		
GEVREY-CHAMBERTIN <i>375ml</i>	66	.....
GEVREY-CHAMBERTIN	119	.....
GEVREY-CHAMBERTIN 'Les Cazetiers' <i>375ml</i>	Premier Cru 85	.....
GEVREY-CHAMBERTIN 'Les Cazetiers'	Premier Cru 154	.....
GEVREY-CHAMBERTIN 'Clos Saint-Jacques'	Premier Cru 290	.....
MAZY-CHAMBERTIN	Grand Cru 190	.....
CHARMES-CHAMBERTIN <i>375ml</i>	Grand Cru 102	.....
CHARMES-CHAMBERTIN	Grand Cru 190	.....
CLOS DE LA ROCHE	Grand Cru 210	.....
RUCHOTTES-CHAMBERTIN 'Clos de Ruchottes'	Grand Cru 250	.....
CHAMBERTIN CLOS DE BEZE	Grand Cru 380	.....
CHAMBERTIN	Grand Cru 380	.....
<b>Domaine Mongeard-Mugneret – due late october 2005</b>		
2002 VOSNE-ROMANEE 'Les Petit Monts'	Premier Cru 140	.....
2002 ECHEZEAX	Grand Cru 150	.....
2002 GRAND ECHEZEAX	Grand Cru 220	.....
2003 VOSNE-ROMANEE	85	.....
2003 VOSNE-ROMANEE 'Les Suchots'	Premier Cru 140	.....
2003 VOSNE-ROMANEE 'Les Petit Monts'	Premier Cru 140	.....
2003 ECHEZEAX	Grand Cru 160	.....
2003 ECHEZEAX <i>Vieille Vigne</i>	Grand Cru 185	.....
2003 CLOS de VOUGEOT	Grand Cru 225	.....
2003 GRANDS-ECHEZEAX	Grand Cru 230	.....
2003 RICHEBOURG (limit 2 bottles)	Grand Cru 475	.....
	<b>SubTotal</b>	.....
	Less case discount (5%)	.....
	<b>TOTAL</b>	.....

<b>Name</b> _____ Contact Tel _____ Contact Email _____
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<b>Payment Method</b> ( <input type="checkbox"/> 50% now <input type="checkbox"/> all now less 5%) <input type="checkbox"/> Mastercard <input type="checkbox"/> Visa <input type="checkbox"/> Diners <input type="checkbox"/> AMEX Number _____ Expiry Date _____ Signature _____
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