

2006 White Burgundy Offer

With 2005 Ramonet



All wine notes are by Allen Meadows from Burghound. More are available on request.

Domaine Ramonet, rated as a three star domaine by Clive Coates, is one of the greatest White Burgundy producers. The style here is more assertive than 'classic' white Burgundy but the wines from the entry level up to Grand Cru are nothing short of spectacular. Once you have tasted them with some age you will see why they are regarded so highly.

2005 Puligny-Montrachet "Enseignères": (from a .42 ha parcel). A notably ripe and subtly oaked nose that is deftly spiced merges into round, rich, generous and fat medium full flavors that offer good dry extract levels and fine length. This is perhaps not as racy as certain prior vintages but it's certainly attractive, particularly for its level. 89/2009+

2005 Chassagne-Montrachet "Morgeot": This too is very ripe with hints of rosemary and crushed herbs that accompany the crushed orchard fruit aromas and merge into big, rich and fat flavors that possess plenty of the power and size of a typical Morgeot. The hail impact is evident here though not in terms of the taste but rather the high ripeness and low acid. To be clear, this is by no means flabby but it lacks a bit of vibrancy. For my preferences, I would be drinking this now and over the next 5 years rather than aging it. In sum, a big wine with plenty of volume that just avoids being heavy. 88/2008+

2005 Chassagne-Montrachet "Boudriotte": A very ripe nose of yellow orchard fruits is framed in noticeable if not really intrusive oak toast that can also be found on the big, rich, powerful and robust flavors that are really quite forward but unlike the Morgeot, possess better overall depth and length. A delicious wine that certainly offers fine if not truly exceptional quality by the very high standards of this wine. 90/2008+

2005 Chassagne-Montrachet "Ruchottes": Here the nose is finer, airier and ultimately, slightly more complex than that of the Caillerets and slightly classier as well with white flower and honeysuckle aromas trimmed in noticeable but not really intrusive toast. The big and rich flavors are nicely full with plenty of dry extract and fine length where the toast resurfaces. Like the Caillerets, I am frankly a bit surprised at how forward this is relative to its usual reticence at this early stage. We'll see how it develops but at present, it would appear to be quite approachable young. 92/2011+

Domaine Leflaive, also rated as a three star domaine by Clive Coates, is another of the great white Burgundy Domaines. Based in Puligny, this Domaine seem somewhat harder to come by than the Ramonets but no less impressive when tasted. A more subtle style of white is made here and they definitely require aging to show their best.

2006 Puligny-Montrachet: (from 5 separate parcels, the largest of which is Les Tremblots). A gentle background touch of oak spice adds nuance to the soft white peach, pear and perfumed floral aromas that introduce nicely rich and distinctly more refined middle weight flavors underpinned by subtle mineral notes and a punchy, naturally sweet and persistent finish. Again, very good rather than truly distinguished quality for its level. (87-89)/2010+

2006 Puligny-Montrachet "Clavoillon": (Leflaive is the largest holder of Clavoillon with a whopping 4.8 ha that average 40+ years of age). Here too there is very subtle wood highlighting an airy, ripe and expressive nose featuring orchard fruit and citrus blossom aromas and continues onto the detailed, punchy and admirably vibrant medium-bodied flavors that finish with moderate dryness and very good length. Again, fine quality here but not up to that of the 2005. (88-91)/2011+

2006 Puligny-Montrachet "Pucelles": (from two very large parcels of vines totaling over 3 ha). A pure, elegant and refined nose of honeysuckle and spiced pear plus subtle lemon peel notes that can also be found on the rich, full, ripe and generous flavors that possess a silky mouth feel due to the impressive amount of dry extract present, all wrapped in a long, sappy and utterly classy finish. This is really lovely and trades less minerality for more refinement. A choice. (90-92)/2012+

2006 Puligny-Montrachet "Combettes": (from 35 to 40 year old vines). A very ripe nose of acacia blossom, peach, apricot and even a hint of mango complements perfectly the powerful, succulent and lush big-bodied flavors brimming with dry extract and a sappy and mouth coating finish. This is perhaps a bit less elegant than it usually is but the impressive depth makes up for it. (89-92)/2012+

Domaine Etienne Sauzet has holdings in a lot of the best vineyards in Puligny. The Domaine produces tiny amounts of splendid wines and are amount the best Puligny each year.

2006 Bourgogne: (aged half in wood, half in steel with only 12% of the portion in wood being new – all from Puligny vines). A fresh, clean and bright nose of primarily peach and apricot leads to rich, round and agreeable flavors that are delicious and offer a very subtle hint of minerality on the precise yet generous finish. Lovely at this level. 86/now+

2006 Puligny-Montrachet: (from parcels everywhere in the commune that are segregated into 8 different *cuvées* aged in 20% new wood and then assembled into the final blend just before bottling). Here the nose is even fresher with white flower, pear and brioche hints preceding racy, intense and relatively round flavors that retain a fine sense of underlying detail and good punch on the balanced and vibrant finish that also displays a subtle minerality. A terrific *villages*. 90/2011+

2006 Puligny-Montrachet “Les Perrières”: (from vines planted in 1986 and located in very compact, dense soil full of rocks and minerals; aged in 33% new wood). A very subtle touch of wood frames a pretty and airy blend of white flower, pear and white peach aromas that are in keeping with the round, intense and obviously mineral-driven flavors that possess really lovely depth and length. Compared to the Referts, this is almost delicate with an understated style that complements the laser-like focus. Terrific. 93/2012+

2006 Puligny-Montrachet “Champs Canet”: (from a full 1 ha parcel of 40+ year old vines aged in approximately 1/3 new oak with a slightly longer élevage than the prior wines). A very ripe and distinguished nose of spiced yellow fruit compote introduces textured, pure and classy medium full flavors that coat the palate with extract that completely buffers the firm acid spine that does an impeccable job of retaining focus despite all the richness on the long, pure and refined finish. 92/2013+

Domaine Fontaine-Gagnard has its origin in the fine Gagnard-Delagrangé holdings of forty-five years ago, as the vineyards hail from the marriage of Richard Fontaine to Jacques Gagnard's oldest daughter, Laurence Gagnard, in 1982.

2006 Bourgogne: (from a .25 ha parcel situated in Chassagne). A fresh, ripe and expressive nose of earthy chardonnay fruit that also has an herbal note leads to relatively elegant flavors for this level and fine punch on the fruity and citrus-infused finish. 85/now

2006 Chassagne-Montrachet “Clos St. Jean – Clos des Murées”: (a *monopole* of the Domaine). This, and the Criots, always seem to be among the ripest wines in the Fontaine range and 2006 is no exception with its moderately exotic nose that includes very ripe orchard fruit, floral notes and hints of papaya and pineapple that are also picked up by the very generous and equally opulent medium-bodied flavors that possess a slightly firmer acid spine that confers a dryer character to the finish as well as a bit more energy. Again, this isn't really my style but the quality is here. 91/2010+

2006 Chassagne-Montrachet “Morgeot”: (from the sub-climat of Les Brussonnes). A touch of reduction restrains the nose mildly though it's very fresh in the mouth with rich, full and tautly muscled flavors that possess good size, weight and obvious power on the textured and silky finish. There is however only modest complexity, at least at present. Decant first. 88/2009+

2006 Criots-Bâtard-Montrachet: (from 3 separate parcels that aggregate .33 ha). A layered nose of *pain grillé* serves as a background for the exotic nose of peach, pear, pineapple, mango and hints of spice that introduce brooding and powerful flavors supported by thick and concentrated dry extract that stains the palate on the finish that seems to go on and on without end. While this is a wonderfully intense and dramatic wine, it's simply too exotic for me to warm up to though the concentration and depth are commendable. 92/2011+

Domaine Blain-Gagnard Claudine Blain has the history and traditions of Burgundy in her veins. Claudine and her husband, Jean-Marc Blain, manage the Blain-Gagnard estate making white wines that are robust, powerful and rich, while her sister (literally next door) maintains the well-established Domaine Fontaine-Gagnard.

2006 Puligny-Montrachet: (from Le Rue au Vache). Despite its humble *villages* status, this is distinctly more elegant with a layered, lacy and airy white flower and green fruit nose that complements the equally pure and refined flavors that possess fine detail on the stylish, indeed classy finish. This is lovely for what it is and recommended. 89/2009+

2006 Chassagne-Montrachet “Boudriotte”: Here the nose is even more floral and amply laced with citrus notes that complement the citrusy, rich and nicely full-bodied flavors that possess good energy and surprisingly good detail on the admirably long finish. It's rare when a Boudriotte is more elegant than a Clos St. Jean but here is one such example. 90/2009+

2006 Chassagne-Montrachet “Morgeot”: White orchard fruit aromas, especially peach and pear, introduce rich, full and obviously muscular flavors that possess good detail and punch and this too is unusually fine relative to its usual robust flavour profile and borderline rustic character and while this is certainly not a wine of finesse, neither does it lack a certain refinement. The only nit is a touch of finishing warmth. Worth a look. 90/2009+

2006 Chassagne-Montrachet “Les Caillerets”: The aromatic profile is superbly elegant with its pure nose of white flower, lemon rind and hint of rosemary that merges into rich, full and racy flavors that possess obvious minerality, all delivered with outstanding intensity and obvious class together with that lovely quality of underlying tension. This is arguably the most refined vineyard in all of Chassagne and this '06 certainly upholds admirably that argument. 91/2010+

2006 Criots-Bâtard-Montrachet: (from 3 separate parcels that aggregate only .2 ha). Criots almost always achieves a high degree of ripeness and it's no surprise that this is the ripest wine in the range with its nose of compote of yellow fruit, spice and a discreet touch of earth that complements well the rich, full and mouth coating flavors that possess real muscle and excellent concentration, all wrapped in a palate staining finish. As big a wine as this is, there is absolutely no sense of heaviness or undue weight as it remains balanced and impeccably proportioned. 92/2011+

2006 Bâtard-Montrachet: (from 3 different plots measuring .48 ha in Chassagne with vines planted in '52, '77 and '86). A subtle touch of *pain grillé* frames an expressive nose of primarily ripe yellow orchard fruit and a hint of orange peel dissolves into rich, powerful and tautly muscled flavors that are bigger and more structured than those of the Criots yet somehow slightly finer as well though perhaps slightly less complex. This too is impeccably proportioned. A qualitative choice. 92/2012+

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|--------------------------------------|-------------|-------------------------|-------|---------------|-------|
| | | Normal | Offer | | |
| Domaine Ramonet 2005 | | | | | |
| BOURGOGNE Blanc | 2 | \$55 | \$50 | | |
| PULIGNY MONTRACHET 'Enseignieres' | 2 | \$120 | \$108 | | |
| CHASSAGNE MONTRACHET 'Ruchottes' | Premier Cru | 1 | \$170 | \$153 | |
| CHASSAGNE MONTRACHET 'Morgeot' | Premier Cru | 2 | \$140 | \$126 | |
| CHASSAGNE MONTRACHET 'Boudriotte' | Premier Cru | 3 | \$150 | \$135 | |
| Domaine Leflaive 2006 | | | | | |
| MACON VERZE | 12 | \$50 | \$45 | | |
| PULIGNY MONTRACHET | 1 | \$130 | \$123 | | |
| PULIGNY MONTRACHET 'Clavoillon' | Premier Cru | 1 | \$180 | \$170 | |
| PULIGNY MONTRACHET 'Combettes' | Premier Cru | 1 | \$260 | \$247 | |
| Domaine Etienne Sauzet 2006 | | | | | |
| BOURGOGNE Blanc | 6 | \$63 | \$60 | | |
| CHASSAGNE MONTRACHET | 2 | \$120 | \$114 | | |
| PULIGNY MONTRACHET | 1 | \$130 | \$123 | | |
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| PULIGNY MONTRACHET 'Champs Canet' | Premier Cru | 2 | \$215 | \$204 | |
| Domaine Fontaine Gagnard 2006 | | | | | |
| BOURGOGNE Blanc | | \$60 | \$50 | | |
| CHASSAGNE-MONTRACHET | Village | \$95 | \$85 | | |
| CHASSAGNE-MONTRACHET Clos St Jean | Premier Cru | \$130 | \$115 | | |
| CHASSAGNE-MONTRACHET Clos des Murées | Premier Cru | \$130 | \$115 | | |
| CHASSAGNE-MONTRACHET Boudriotte | Premier Cru | \$130 | \$115 | | |
| CHASSAGNE-MONTRACHET Maltroie | Premier Cru | \$130 | \$115 | | |
| CHASSAGNE-MONTRACHET Vergers | Premier Cru | \$130 | \$115 | | |
| CHASSAGNE-MONTRACHET Grand Montagne | Premier Cru | \$130 | \$115 | | |
| CHASSAGNE-MONTRACHET Morgeot | Premier Cru | \$140 | \$126 | | |
| CRIOTS-BATARD-MONTRACHET | Grand Cru | \$350 | \$315 | | |
| BATARD-MONTRACHET | Grand Cru | \$350 | \$315 | | |
| Domaine Blain-Gagnard 2006 | | | | | |
| PULIGNY-MONTRACHET | Village | \$115 | \$103 | | |
| CHASSAGNE-MONTRACHET Boudriotte | Premier Cru | \$130 | \$117 | | |
| CHASSAGNE-MONTRACHET Morgeot | Premier Cru | \$130 | \$117 | | |
| CHASSAGNE-MONTRACHET Caillerets | Premier Cru | \$130 | \$117 | | |
| CRIOTS-BATARD-MONTRACHET | Grand Cru | \$305 | \$275 | | |
| BATARD-MONTRACHET 375ml | Grand Cru | \$155 | \$140 | | |
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