



2022 BURGUNDY EN PRIMEUR PRICE LIST

26 February 2024



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SHIPPING & DELIVERY

- Local delivery charges apply - HKD 180 up to 4 cases, HKD 40/ case thereafter.
- Free local delivery (Hong Kong Island, Kowloon and New Territories) for orders over HKD 5,000.
- Weekly consolidated delivery to Discovery Bay, Tung Chung and HK International Airport (additional delivery charges applies).

TERMS & CONDITIONS

- Errors and Omissions excluded.
- Payment is due upon receipt of invoice. Payments may be made by check or bank transfer (HSBC). Credit card payment is available in-store or online through Paypal with 3% surcharges.
- The wines are offered subject to remaining unsold. Title to all wine remains with The Fine Wine Experience until paid for in full.
- Wines are not subject to return.

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A NOTE ON BUYING 2022s

by Linden Wilkie, Managing Director

We are delighted to offer you this selection of 2022 Burgundy in bottle. Our senior consultant Anthony Hanson MW's report on the 2022 vintage and wines follows.

The 2022 growing season was very different to that of 2021, being both much warmer, and drier. I was in Burgundy during much of the summer and harvest period of 2022, and the question on my mind was whether these wines would be too rich and dense to offer balance and freshness.

But as I had the chance to personally visit from March 2023 to January 2024 most of the domaines in this offer, and taste from cask or bottle, it quickly became clear that we had something quite special here – both whites and reds. Indeed, I cannot recall ever tasting a vintage at this youthful stage so serious yet charming as 2022. I have no hesitation, from a quality point of view, in recommending you dive deep into 2022, from regional Bourgogne level on up to the grand crus, for both early drinking, and longer cellaring prospects.

This year we would like to make special mention of prices, which as we know, have risen over the years. In 2021, with often tiny yields, and wines in high demand, many prices rose a great deal. But yields in 2022 are normal (and 2023 yields are high), so we have been clear with producers that we will not support still higher prices. This is a commitment we make to you, and communicated clearly to our friends in Burgundy. **If there have been any price increases to us from domaines from 2021 to 2022, we have absorbed them. Indeed, our entire 2022 offer is priced lower than our 2021 offer.** Given the superb quality in 2022 – surely a modern day classic – we think this makes the chance to acquire them a compelling one.

Santé,
Linden Wilkie, Mike Wu and The Fine Wine Experience Team



2022 BURGUNDY – THE SEASON AND WINES

Our senior consultant Annthony Hanson MW tasted with The Fine Wine Experience team during 2023. These are his impressions of the vintage.

Spring came early to Burgundy vineyards in 2022, but thankfully there was virtually no frost damage in April. The flowering went through well in May, in sunny, dry weather, allowing growers to think about an early harvest. July then broke the records for sunshine, and August continued hot and dry. Fortunately, there had been plentiful rain in mid-late June, and the accumulated water reserves allowed grape maturation to proceed apace during the summer, without the blockages which are to be feared in very dry, hot summers. Young plantations suffered, but mature vineyards thrived. There was no succession of very hot nights, so interesting balances could be maintained, between sugars and acidities, while grape-skins and tannins ripened.

Picking started in many villages at the end of August, and went through in excellent conditions. Good volumes have been produced, in both colours, bringing a welcome stability to prices. There is a thrilling variety of styles, with varied potentials for early and mid-term drinking, and many great wines for laying down - as may be seen, from our descriptions below. It is an excellent vintage for both reds and whites.

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WINE	VINTAGE	FORMAT	BTL PRICE
Domaine Amiot-Servelle			
● Morey-St-Denis	2022	750ml	HKD 500
● Chambolle-Musigny	2022	750ml	HKD 550
● Chambolle-Musigny 'Les Bas-Doix'	2022	750ml	HKD 650
● Chambolle-Musigny 1er Cru 'Les Plantes'	2022	750ml	HKD 900
● Chambolle-Musigny 1er Cru 'Les Charmes'	2022	750ml	HKD 1,000
● Chambolle-Musigny 1er Cru 'Les Fuées'	2022	750ml	HKD 1,100
● Chambolle-Musigny 1er Cru 'Les Feusselottes'	2022	750ml	HKD 1,100
● Chambolle-Musigny 1er Cru 'Les Borniques'	2022	750ml	HKD 1,600
● Chambolle-Musigny 1er Cru 'Derrière la Grange'	2022	750ml	HKD 1,800
● Charmes-Chambertin Grand Cru 'En Mazoyères'	2022	750ml	HKD 2,400
● Clos St Denis Grand Cru	2022	750ml	HKD 2,600
● Chambolle-Musigny 1er Cru 'Les Amoureuses'	2022	750ml	HKD 3,800
Domaine Aymon			
● Bourgogne Aligoté	2022	750ml	HKD 280
● Bourgogne Chardonnay	2022	750ml	HKD 300
● Bourgogne Hautes Côtes de Beaune Rouge	2022	750ml	HKD 400
● Pommard 'Les Levrières'	2022	750ml	HKD 650
● Gevrey-Chambertin 'En Champs'	2022	750ml	HKD 900
● Pommard 1er Cru	2022	750ml	HKD 1,200
Antoine Lepetit de la Bigne			
● Bourgogne Aligoté 'Vieilles Vignes'	2022	750ml	HKD 350
● Bourgogne Chardonnay	2022	750ml	HKD 350
● Ladoix 1er Cru 'Les Grechons'	2022	750ml	HKD 800
● Meursault 'Le Perchots' dont Cuvée Amphore	2022	750ml	HKD 1,000
● Meursault 'Les Malpoiriers'	2022	750ml	HKD 1,100
● Meursault 1er Cru 'Les Charmes Dessus'	2022	750ml	HKD 2,000
● Bourgogne Pinot Noir 'Amphore'	2022	750ml	HKD 350
Domaine Bachelet-Monnot			
● Meursault 'Clos du Cromin'	2022	750ml	HKD 600
● Chassagne-Montrachet	2022	750ml	HKD 600
● Puligny-Montrachet	2022	750ml	HKD 600
● Saint-Aubin 1er Cru 'En Remilly'	2022	750ml	HKD 600
● Puligny-Montrachet 1er Cru 'Les Referts'	2022	750ml	HKD 1,300
● Puligny-Montrachet 1er Cru 'Les Folatières'	2022	750ml	HKD 1,400
● Bâtard-Montrachet Grand Cru*	2022	750ml	HKD 4500
● Santenay Rouge 'Les Prarons Dessus'	2022	750ml	HKD 320
● Maranges 1er Cru Rouge 'Les Clos Roussots'	2022	750ml	HKD 320
● Maranges 1er Cru Rouge 'La Fussière'	2022	750ml	HKD 320
● Pommard	2022	750ml	HKD 500

WINE	VINTAGE	FORMAT	BTL PRICE
Domaine Marc Antonin Blain			
● Chassagne-Montrachet 1er Cru 'Clos Saint Jean'	2022	750ml	HKD 900
● Chassagne-Montrachet 1er Cru 'Les Champs Gains'	2022	750ml	HKD 900
● Chassagne-Montrachet 1er Cru Blanc 'Morgeot'	2022	750ml	HKD 950
● Chassagne-Montrachet 1er Cru 'Boudriottes'	2022	750ml	HKD 1,000
● Bâtard-Montrachet Grand Cru	2022	750ml	HKD 3,500
● Chassagne-Montrachet Rouge	2022	750ml	HKD 320
● Chassagne-Montrachet 1er Cru Rouge 'Morgeot'	2022	750ml	HKD 500
Domaine Blain Gagnard			
● Chassagne-Montrachet Blanc	2022	750ml	HKD 500
● Puligny-Montrachet	2022	750ml	HKD 550
● Chassagne-Montrachet 1er Cru Blanc 'Morgeot'	2022	750ml	HKD 900
● Chassagne-Montrachet 1er Cru 'Boudriottes'	2022	750ml	HKD 900
● Chassagne-Montrachet 1er Cru 'Caillerets'	2022	750ml	HKD 1,000
● Bâtard-Montrachet Grand Cru*	2022	750ml	HKD 3,200
● Criots-Bâtard-Montrachet Grand Cru*	2022	750ml	HKD 3,200
● Montrachet Grand Cru*	2022	750ml	HKD 6,500
● Pommard	2022	750ml	HKD 380
● Chassagne-Montrachet 1er Cru Rouge 'Clos Saint Jean'	2022	750ml	HKD 450
● Volnay 1er Cru 'Les Pitures'	2022	750ml	HKD 500
● Volnay 1er Cru 'Champans'	2022	750ml	HKD 550
Domaine Buisson-Charles			
● Bourgogne Aligoté Hors Classe	2022	750ml	HKD 300
● Pouilly-Fuissé 1er Cru La Maréchaude	2022	750ml	HKD 550
● Meursault Vieilles Vignes	2022	750ml	HKD 700
● Meursault Vieilles Vignes 'Cuvée 1945'	2022	750ml	HKD 900
● Meursault 'Les Tessonns'	2022	750ml	HKD 950
● Meursault 1er Cru 'Charmes'	2022	750ml	HKD 1,300
● Meursault 1er Cru 'Bouches Cheres'	2022	750ml	HKD 1,300
● Meursault 1er Cru 'Les Gouttes d'Or'	2022	750ml	HKD 1,300
● Meursault 1er Cru 'Les Cras'	2022	750ml	HKD 1,300
● Beaune 1er Cru 'Les Teurons'	2022	750ml	HKD 500
● Volnay 1er Cru 'Santenots'	2022	750ml	HKD 900
● Corton Grand Cru	2022	750ml	HKD 1,200
● Chapelle-Chambertin Grand Cru	2022	750ml	HKD 2,800
Domaine du Cellier aux Moines			
● Montagny 1er Cru 'Les Charmelottes'	2022	750ml	HKD 550
● Puligny-Montrachet 1er Cru 'Les Pucelles'	2022	750ml	HKD 1,400
● Givry 1er Cru 'Clos du Cellier aux Moines'	2022	750ml	HKD 400
● Givry 1er Cru 'Clos du Cellier aux Moines - Les Dessus'	2022	750ml	HKD 900

● White | ● Red | * On Allocation

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WINE	VINTAGE	FORMAT	BTL PRICE
Domaine Christian Clerget			
● Chambolle-Musigny 'Aux Croix'	2022	750ml	HKD 550
● Vosne-Romanée 'Les Violettes'	2022	750ml	HKD 700
● Vougeot 1er Cru 'Les Petits Vougeots'	2022	750ml	HKD 750
● Chambolle-Musigny 1er Cru 'Les Charmes'	2022	750ml	HKD 850
● Échézeaux Grand Cru 'En Orveaux'	2022	750ml	HKD 1,800

Vincent Dancer			
● Bourgogne Chardonnay	2022	750ml	HKD 850
● Bourgogne Hautes Côtes de Beaune Blanc*	2022	750ml	HKD 1,100
● Chassagne-Montrachet*	2022	750ml	HKD 2,000
● Meursault 'Les Corbins'*	2022	750ml	HKD 2,200
● Meursault 'Grands Charrons'*	2022	750ml	HKD 2,800
● Chassagne-Montrachet 1er Cru 'Morgeot'*	2022	750ml	HKD 3,600
● Chassagne-Montrachet 1er Cru 'Tetê du Clos'*	2022	750ml	HKD 3,800
● Chassagne-Montrachet 1er Cru 'La Romanée'*	2022	750ml	HKD 4,200
● Meursault 1er Cru 'Perrières'*	2022	750ml	HKD 6,500
● Chevalier-Montrachet Grand Cru*	2022	750ml	HKD 12,000
● Bourgogne Rouge	2022	750ml	HKD 400
● Bourgogne Hautes Côtes de Beaune Rouge	2022	750ml	HKD 500
● Pommard 'Les Perrières'	2022	750ml	HKD 800
● Beaune 1er Cru 'Les Montrevenots'	2022	750ml	HKD 950
● Chassagne-Montrachet 1er Cru 'Morgeot' Rouge	2022	750ml	HKD 1,100
● Pommard 1er Cru 'Les Pézerolles'	2022	750ml	HKD 1,600

Théo Dancer			
● Bourgogne Aligoté	2022	750ml	HKD 650
● Savagnin	2022	750ml	HKD 800
● Gamay	2022	750ml	HKD 450
● Grenache	2022	750ml	HKD 750

Roc Breia par Théo Dancer			
● Chardonnay	2022	750ml	HKD 700
● Pinot Noir	2022	750ml	HKD 550

Domaine Harmand Geoffroy			
● Gevrey-Chambertin	2022	750ml	HKD 450
● Gevrey-Chambertin 'Vieilles Vignes'	2022	750ml	HKD 600
● Gevrey-Chambertin 1er Cru 'La Bossière' Monopole	2022	750ml	HKD 950
● Gevrey-Chambertin 1er Cru 'La Perrière'	2022	750ml	HKD 950
● Gevrey-Chambertin 1er Cru 'Lavaux St Jacques'	2022	750ml	HKD 950
● Mazis-Chambertin Grand Cru	2022	750ml	HKD 2,000

WINE	VINTAGE	FORMAT	BTL PRICE
Domaine Armand Heitz			
● Bourgogne Blanc	2022	750ml	HKD 220
● Meursault En la Barre	2022	750ml	HKD 700
● Meursault 'Les Gruyaches'	2022	750ml	HKD 700
● Chassagne-Montrachet 1er Cru Blanc 'Morgeot'	2022	750ml	HKD 1,000
● Meursault 1er Cru 'Les Perrières'	2022	750ml	HKD 1,700
● Chevalier-Montrachet Grand Cru	2022	750ml	HKD 6,000
● Bourgogne Rouge	2022	750ml	HKD 200
● Beaune 1er Cru 'Les Boucherottes'	2022	750ml	HKD 500
● Chassagne-Montrachet 1er Cru Rouge 'Morgeot'	2022	750ml	HKD 600
● Volnay 1er Cru 'Taillepieds'	2022	750ml	HKD 800
● Nuits-St-Georges 1er Cru 'Aux Boudots'	2022	750ml	HKD 850
● Pommard 1er Cru 'Rugiens'	2022	750ml	HKD 950

Les Horées			
● Bourgogne Aligoté 'En Coulezain'*	2022	750ml	HKD 1,800
● Côteaux Bourguignons 'Mon Poulain'*	2022	750ml	HKD 1,400
● Bourgogne Rouge 'Les Six Ifs'*	2022	750ml	HKD 1,700
● Bourgogne Rouge 'Le Vieux Sage'*	2022	750ml	HKD 1,800
● Savigny-lès-Beaune 'Les Plasirs et Les Jours'*	2022	750ml	HKD 2,700
● Beaune 'Les Prevollés'*	2022	750ml	HKD 2,900
● Volnay 'Sur Roches'*	2022	750ml	HKD 2,900
● Pernand-Vergelesses 1er Cru 'Les Fichots'*	2022	750ml	HKD 3,800
● Gevrey-Chambertin 'En Reniard'*	2022	750ml	HKD 3,900

Pierre-Vincent Girardin			
● Bourgogne Blanc 'Eclat De Calcaire'	2022	750ml	HKD 300
● Chardonnay 'La Combette'	2022	750ml	HKD 450
● Chardonnay 'Clos Du Château'	2022	750ml	HKD 500
● Savagnin 'Clos Du Château'	2022	750ml	HKD 550
● Meursault 'Eclat De Calcaire'	2022	750ml	HKD 700
● Meursault 'Les Vireuils'	2022	750ml	HKD 900
● Meursault 'Mes Tillets'	2022	750ml	HKD 900
● Puligny-Montrachet	2022	750ml	HKD 900
● Beaune 1er Cru 'Les Grandes Epenotes'	2022	750ml	HKD 650
● Meursault 1er Cru Charmes	2022	750ml	HKD 1,700
● Meursault 1er Cru Perrières	2022	750ml	HKD 2,200
● Bâtard-Montrachet Grand Cru	2022	750ml	HKD 5,500
● Pommard 'Les Vignots'	2022	750ml	HKD 550
● Vosne-Romanée	2022	750ml	HKD 800
● Morey Saint Denis 1er Cru 'Monts Luisants'	2022	750ml	HKD 800
● Pommard 1er Cru 'Les Grands Epenots'	2022	750ml	HKD 800
● Gevrey-Chambertin 1er Cru 'Lavaux Saint Jacques'	2022	750ml	HKD 1,500
● Vosne-Romanée 1er Cru 'Les Beaumonts'	2022	750ml	HKD 1,600
● Vosne-Romanée 1er Cru 'Les Suchots'	2022	750ml	HKD 1,950
● Echezeaux Grand Cru	2022	750ml	HKD 2,800

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WINE	VINTAGE	FORMAT	BTL PRICE
Domaine Jessica Litaud			
● Mâcon-Vergisson 'La Roche'	2022	750ml	HKD 400
● Mâcon-Solutre 'Pouilly'	2022	750ml	HKD 500
● Saint-Veran 'Les Pommards'	2022	750ml	HKD 500
● Pouilly-Fuissé 'A François'	2022	750ml	HKD 600
● Pouilly-Fuissé 1er Cru 'La Marechaude'	2022	750ml	HKD 700
● Pouilly-Fuissé 1er Cru 'Sur La Roche'	2022	750ml	HKD 800
● Pouilly-Fuissé 1er Cru 'Les Crays'	2022	750ml	HKD 950
Château de la Maltroie			
● Chassagne-Montrachet 1er Cru Blanc 'Morgeot Vigne Blanche'	2022	750ml	HKD 900
● Chassagne-Montrachet 1er Cru Blanc 'Clos du Château' Monopole	2022	750ml	HKD 950
● Chassagne-Montrachet 1er Cru 'La Romanée'*	2022	750ml	HKD 1,800
● Chassagne-Montrachet 1er Cru 'Dent de Chien'*	2022	750ml	HKD 4,100
● Bâtard-Montrachet Grand Cru*	2022	750ml	HKD 5,000
● Chassagne-Montrachet 1er Cru Rouge 'Clos du Château' Monopole	2022	750ml	HKD 650
Domaine Perrot-Minot			
● Bourgogne 'Gravieres des Chaponnieres'	2022	750ml	HKD 700
● Morey-St-Denis 'En la Rue de Vergy'	2022	750ml	HKD 1,450
● Gevrey-Chambertin	2022	750ml	HKD 1,550
● Chambolle-Musigny	2022	750ml	HKD 1,800
● Vosne-Romanée	2022	750ml	HKD 1,800
● Morey-St-Denis 1er Cru 'La Riotte'	2022	750ml	HKD 2,200
● Chambolle-Musigny 1er Cru 'Les Fuées'	2022	750ml	HKD 3,600
● Mazoyères-Chambertin Grand Cru	2022	750ml	HKD 5,800
● Charmes-Chambertin Grand Cru	2022	750ml	HKD 5,800
● Chambolle-Musigny 1er Cru 'La Combe d'Orveau' Cuvée Ultra	2022	750ml	HKD 5,800
● Chapelle-Chambertin Grand Cru	2022	750ml	HKD 5,800
● Nuits-St-Georges 1er Cru 'La Richemone' Cuvée Ultra	2022	750ml	HKD 5,800
Domaine Emmanuel Rouget (2021)			
● Bourgogne Rouge	2021	750ml	HKD 900
● Côte de Nuits Village	2021	750ml	HKD 1,400
● Savigny-lès-Beaune	2021	750ml	HKD 1,800
● Nuits-St-Georges	2021	750ml	HKD 2,500
● Vosne-Romanée*	2021	750ml	HKD 3,000
● Vosne-Romanée 1er Cru 'Les Beaumonts'*	2021	750ml	HKD 6,000
● Echézeaux Grand Cru*	2021	750ml	HKD 6,800
● Vosne-Romanée 1er Cru 'Cros Parantoux'*	2021	750ml	HKD 17,000
Maison Étienne Sauzet			
● Puligny-Montrachet	2022	750ml	HKD 850
● Puligny-Montrachet 1er Cru 'Champ Gain'*	2022	750ml	HKD 1,800
● Puligny-Montrachet 1er Cru 'Les Referts'*	2022	750ml	HKD 1,800
● Puligny-Montrachet 1er Cru 'Les Perrières'*	2022	750ml	HKD 1,800
● Puligny-Montrachet 1er Cru 'Les Combettes'*	2022	750ml	HKD 2,000
● Corton-Charlemagne Grand Cru*	2022	750ml	HKD 4,000
● Bienvenues-Bâtard-Montrachet Grand Cru*	2022	750ml	HKD 6,000
● Bâtard-Montrachet Grand Cru*	2022	750ml	HKD 6,000
● Montrachet Grand Cru*	2022	750ml	HKD 9,500

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WINE	VINTAGE	FORMAT	BTL PRICE
Domaine Tortochot			
● Gevrey-Chambertin 'Les Corvées'	2022	750ml	HKD 420
● Gevrey-Chambertin 1er Cru 'Lavaux St Jacques'	2022	750ml	HKD 750
● Charmes-Chambertin Grand Cru	2022	750ml	HKD 1,300
● Chambertin Grand Cru	2022	750ml	HKD 2,400
Domaine Comte de Vogue			
● Musigny Blanc Grand Cru*	2022	750ml	HKD 9,000
● Musigny Blanc Grand Cru*	2022	1.5L	HKD 19,000
● Chambolle-Musigny*	2022	750ml	HKD 2,400
● Chambolle-Musigny 1er Cru*	2022	750ml	HKD 3,500
● Bonnes-Mares Grand Cru*	2022	750ml	HKD 5,000
● Bonnes-Mares Grand Cru*	2022	1.5L	HKD 11,000
● Musigny Vieilles Vignes Grand Cru*	2022	750ml	HKD 7,000
● Musigny Vieilles Vignes Grand Cru*	2022	1.5L	HKD 15,000
● Chambolle-Musigny 1er Cru 'Les Amoureuses'*	2022	750ml	HKD 8,000



DOMAINE AMIOT-SERVELLE



The 8ha organic (since 2008) domaine was established in 1990 when Christian Amiot married Elisabeth Servelle. It's located in the heart of Chambolle-Musigny. Daughter Prune joined as winemaker in 2011, and in 2017 the handover from Christian to Prune was complete. Prune's brother Antoine is full-time at the domaine with her.

Full phenolic ripeness and a clean temperature-controlled method is the key. Vines in the first growth plots here average 30 years of age, while Clos-Saint-Denis and Charmes-Chambertin both around 70 years old. The wines are macerated at cool temperature before fermentation, then the grapes are gently squashed. There is careful judgment of the percentages of whole clusters for each cuvée : 30%-35% for Morey-Saint-Denis and the 1er Cru Chambolle-Musigny Les Charmes and Derrière la Grange, just 20% for Les Bas-Doix, with over 50% for Charmes-Chambertin, Clos-Saint-Denis and Les Amoureuses. Chambolle-Musigny 1er Cru Les Borniques has been separately vinified since 2017. This is a tiny plot which touches Le Musigny, giving too few grapes for a traditional vat. So one or two new, 400-litre barrels are ordered, to be set upright with the head removed, so fermentation happens in the barrel. Then, the wine is run off into one-year old barrels, so that the new-oak input of the fermentation vessel should not be compounded with more new oak, during ageing. All wines were racked, including their fine lees, in September, then restored to their barrels to pass their 2nd winter in wood, prior to assembling in vat and bottling in the next February.

The exciting news at Amiot-Servelle is the 'zero carbon' gravity-fed new winemaking and ageing facility that replaces a collection of older facilities. The absolute control this provides, the gentle handling of fruit and musts this affords, can be felt in the 2022 vintage wines. This is undoubtedly the finest collection of wines from Amiot-Servelle in my experience, with quality across the range. These can be purchased with confidence. Personal favourites, tasting from barrel in November 2023 – Chambolle-Musigny 'Les Bas-Doix', 1er Crus 'Les Plantes', 'Les Borniques', and 'Les Amoureuses'.

PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Domaine Amiot-Servelle	● Morey-St-Denis	2022	750ml	HKD 500	HKD 600
Domaine Amiot-Servelle	● Chambolle-Musigny	2022	750ml	HKD 550	HKD 700
Domaine Amiot-Servelle	● Chambolle-Musigny 'Les Bas-Doix'	2022	750ml	HKD 650	HKD 800
Domaine Amiot-Servelle	● Chambolle-Musigny 1er Cru 'Les Plantes'	2022	750ml	HKD 900	HKD 1,100
Domaine Amiot-Servelle	● Chambolle-Musigny 1er Cru 'Les Charmes'	2022	750ml	HKD 1,000	HKD 1,200
Domaine Amiot-Servelle	● Chambolle-Musigny 1er Cru 'Les Fuées'	2022	750ml	HKD 1,100	--
Domaine Amiot-Servelle	● Chambolle-Musigny 1er Cru 'Les Feusselottes'	2022	750ml	HKD 1,100	--
Domaine Amiot-Servelle	● Chambolle-Musigny 1er Cru 'Les Borniques'	2022	750ml	HKD 1,600	HKD 1,800
Domaine Amiot-Servelle	● Chambolle-Musigny 1er Cru 'Derrière la Grange'	2022	750ml	HKD 1,800	HKD 2,000
Domaine Amiot-Servelle	● Charmes-Chambertin Grand Cru 'En Mazoyères'	2022	750ml	HKD 2,400	HKD 2,600
Domaine Amiot-Servelle	● Clos St Denis Grand Cru	2022	750ml	HKD 2,600	HKD 3,000
Domaine Amiot-Servelle	● Chambolle-Musigny 1er Cru 'Les Amoureuses'	2022	750ml	HKD 3,800	HKD 4,500

● White | ● Red | * On Allocation

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DOMAINE AYMON



Nicolas Protin began his wine journey with the Beaune harvest in 2018. The following year, he harvested at Clos des Epeneaux in Pommard. In 2010,, he truly fell in love with the wine in Australia. He continued in the New World with New Zealand harvest, working with Pinot Noir, Riesling and Chardonnay grapes. To master the vinification, he started the training 'Viti' in Beaune in 2012. He worked again at Clos des Epeneaux with Benjamin Leroux for 2012 and 2013 season in the vineyard. He also vinified at Domaine Terre de Velles in Auxey-Duresses. In this domaine, he worked as well in the vineyard on the tractor and at the cellar for 4 years. In 2017, he started his own business as service provider to work in the vineyard. Now, 7 domaines use his services: Lou Dumont (Gevrey-Chambertin), Château de la Commaraine (Pommard), Clos des Epeneaux (Pommard), Michel Arcelain (Pommard), Gabriel Poulet (Fussey), Maison Ulize/Antoine Petit Prez (Savoie/Bourgogne) and Pascal Pernod (Gevrey-Chambertin).

After all the experiences in the cellar & the contact with these domaines as suppliers, he could access to buy some grapes. Starting in his garage in 2020, he begun to vinify in his own way Chardonnay & Pinot Noir. In fact, he buys the grapes coming from the very plots he took care all year long. Not like every other small négoce in Burgundy, he actually knows the grapes and knows how to approach the terroir & the vintage each year.

For vinification, the general idea is to have a simple process that is to say to have a 'low tech wine' meaning no pumping & no machine. As for the style, he focuses on the purity of the fruit & the softness of the tannins in order to have an authentic wine.

PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE
Domaine Aymon	● Bourgogne Aligoté	2022	750ml	HKD 280
Domaine Aymon	● Bourgogne Chardonnay	2022	750ml	HKD 300
Domaine Aymon	● Bourgogne Hautes Côtes de Beaune Rouge	2022	750ml	HKD 400
Domaine Aymon	● Pommard 'Les Levrières'	2022	750ml	HKD 650
Domaine Aymon	● Gevrey-Chambertin 'En Champs'	2022	750ml	HKD 900
Domaine Aymon	● Pommard 1er Cru	2022	750ml	HKD 1,200

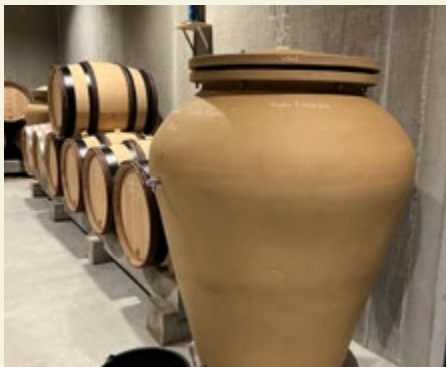
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ANTOINE LEPETIT DE LA BIGNE



Antoine is a renowned biodynamic specialist consultant brings an extremely impressive CV to the table. Initially trained as an engineer at an elite school, he completed his M.Sc in Agronomy, and a masters in Viticulture and the French National Diploma in Oenology. He then joined pioneer biodynamic estate Zind-Humbrecht in Alsace, before spending 8 years at Domaine Anne-Claude Leflaive in Puligny-Montrachet. His academic skills, and deep experience in biodynamics led to him being recognised as a leader in this field with a successful global career in consulting and publishing on the subject.

As you might imagine, the approach here is rigorous, methodical, thoughtful and progressive, with a mix of vessels employed – 228, 350, and 1200 litre oak, as well as amphorae, all with clear ideas in mind. The wines are pure and vibrant with an effortless style. Many eyes are of course on Antoine Lepetit as he embarks on his new venture, and we have no doubt that his wines will become quickly sought after and highly allocated in the vintages to come.

PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Antoine Lepetit de la Bigne	● Bourgogne Aligoté 'Vieilles Vignes'	2022	750ml	HKD 350	HKD 360
Antoine Lepetit de la Bigne	● Bourgogne Chardonnay	2022	750ml	HKD 350	HKD 400
Antoine Lepetit de la Bigne	● Ladoix 1er Cru 'Les Grechons'	2022	750ml	HKD 800	--
Antoine Lepetit de la Bigne	● Meursault 'Le Perchots' dont Cuvée Amphore	2022	750ml	HKD 1,000	HKD 1,200
Antoine Lepetit de la Bigne	● Meursault 'Les Malpoiriers'	2022	750ml	HKD 1,100	--
Antoine Lepetit de la Bigne	● Meursault 1er Cru 'Les Charmes Dessus'	2022	750ml	HKD 2,000	HKD 2,200
Antoine Lepetit de la Bigne	● Bourgogne Pinot Noir 'Amphore'	2022	750ml	HKD 350	HKD 450

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DOMAINE BACHELET-MONNOT



Building on 10 hectares of family vineyards, two dynamic brothers, Marc and Alexandre Bachelet have more than doubled the size of this domaine, which now covers 22 hectares (over 52 acres). Different branches of the family hail from Meursault and Chassagne-Montrachet, and brought vines with them, down the generations. Now based in the southern Côte de Beaune, the brothers began working with their father in 1996-98, then took over the vines from 2005. Recognised as two of Burgundy's finest talents they have an enviable range of great whites, but also superb reds, including several from two little-known 1st Growth Maranges vineyards, which lie just south of Santenay – which is also a source of one of their best reds, Santenay les Prarons.

Their whites wines have unfailing purity, tension and energy. Lees-rousing during barrel-fermentation is kept to a minimum, the object being freshness, and length of flavour. Top examples are their **Meursault Croumin** and village level **Puligny-Montrachet** and **Chassagne-Montrachet** bottlings.

*2022 brings a really standout collection in both colours, up and down the range. Indeed, here is a great example of the value to be offered in the 2022 vintage. In reds I particularly liked the **Maranges 1er Cru Rouge 'La Fussière'** for its sleek elegance, and lovely red fruit. The **Puligny-Montrachet** village has flesh, elegance, and pithy bittersweetness, the Referts and Folatières have intensity and depth – super wines. Don't miss 2022 here.*

PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Domaine Bachelet-Monnot	● Meursault 'Clos du Croumin'	2022	750ml	HKD 600	HKD 800
Domaine Bachelet-Monnot	● Chassagne-Montrachet	2022	750ml	HKD 600	--
Domaine Bachelet-Monnot	● Puligny-Montrachet	2022	750ml	HKD 600	HKD 800
Domaine Bachelet-Monnot	● Saint-Aubin 1er Cru 'En Remilly'	2022	750ml	HKD 600	--
Domaine Bachelet-Monnot	● Puligny-Montrachet 1er Cru 'Les Referts'	2022	750ml	HKD 1,300	HKD 1,600
Domaine Bachelet-Monnot	● Puligny-Montrachet 1er Cru 'Les Folatières'	2022	750ml	HKD 1,400	HKD 1,600
Domaine Bachelet-Monnot	● Bâtard-Montrachet Grand Cru*	2022	750ml	HKD 4500	HKD 6,000
Domaine Bachelet-Monnot	● Santenay Rouge 'Les Prarons Dessus'	2022	750ml	HKD 320	--
Domaine Bachelet-Monnot	● Maranges 1er Cru Rouge 'Les Clos Roussots'	2022	750ml	HKD 320	--
Domaine Bachelet-Monnot	● Maranges 1er Cru Rouge 'La Fussière'	2022	750ml	HKD 320	--
Domaine Bachelet-Monnot	● Pommard	2022	750ml	HKD 500	--

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DOMAINE MARC ANTONIN BLAIN



Marc-Antoine's Domaine goes from strength to strength. After wine studies in Beaune, he worked vintages at Giaconda and Cullen in Australia, then Carrick in New Zealand. He now makes wines from vineyards previously tended by his late grandfather, Jacques Gagnard-Delagrangre as well as several which have just come across to him from his Blain-Gagnard parents. Marc-Antoine's cellar is colder than that of his parents, and his wines - both white and red - spend extra months in barrel, and also in tank before bottling, so their complexities are different. He is one of the most modest, but also talented, members of the emerging generation of Burgundy growers. – Anthony Hanson MW

We first tasted here a few years ago before his property was renovated, and when his production was still tiny. But having started on his own in 2009 with family land, his big break came in 2022, with a more sizeable collection of family vineyards, with a major cellar renovation coming in time for that vintage, a fine Chassagne-Montrachet-focused collection.

PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE
Domaine Marc Antonin Blain	● Chassagne-Montrachet 1er Cru 'Clos Saint Jean'	2022	750ml	HKD 900
Domaine Marc Antonin Blain	● Chassagne-Montrachet 1er Cru 'Les Champs Gains'	2022	750ml	HKD 900
Domaine Marc Antonin Blain	● Chassagne-Montrachet 1er Cru Blanc 'Morgeot'	2022	750ml	HKD 950
Domaine Marc Antonin Blain	● Chassagne-Montrachet 1er Cru 'Boudriottes'	2022	750ml	HKD 1,000
Domaine Marc Antonin Blain	● Bâtard-Montrachet Grand Cru	2022	750ml	HKD 3,500
Domaine Marc Antonin Blain	● Chassagne-Montrachet Rouge	2022	750ml	HKD 320
Domaine Marc Antonin Blain	● Chassagne-Montrachet 1er Cru Rouge 'Morgeot'	2022	750ml	HKD 500

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DOMAINE BLAIN GAGNARD



Jean-Marc Blain and his family domaine work 9 hectares, in Chassagne-Montrachet mostly for both reds and whites, but also a white in Puligny-Montrachet and reds in Volnay and Pommard. They are 60% white / 40% red by plantings, and 70% white / 30% red by production.

This begins already with the impressive village-level bottlings, and the **Chassagne-Montrachet Blanc** includes – and always has done – 30% of 1er Cru level fruit, which speaks to their commitment to quality. Blain-Gagnard are the second largest owner of 1er Cru 'La Boudriotte', a part of Morgeot, but always bottled separately here because the soil is different – limestone marl with pebbles, giving a taut, high energy, mineral and focused wine. The 1er Cru bottled as 'Morgeot' is from red clay with very few pebbles, and gives a fuller creamier, broad and palate-coating wine.

At the top of the whites hierarchy, Blain-Gagnard are owners in grands crus **Criots-Bâtard-Montrachet** (elegant, mineral, creamy, good length), **Bâtard-Montrachet** (broad, thick on attack, but tapering to a fine more taut finish), and **Le Montrachet** (very fine, detailed, rich, mineral and full, grand but discreet, with fine acidity). The red 1er Cru from **Chassagne-Montrachet** – 'Clos Saint Jean' offers one of the village's most refined reds according to Jean-Marc, it typically produces one of the more airy and delicately styled wines, more akin to Volnay. Likewise the **Volnay 1er Cru 'Pitres'** is chalky-textured, elegant with fine grip.

Jean-Marc Blain was happy with his 2022s, finding them good freshness, good fruit, good structure. My picks amongst the juicy-ripe reds – offering superb value – are the Chassagne Clos St Jean, for its silkier, more elegant feel, and likewise the Volnay Champans. The whites are quality textbook, the village-level Chassagne round and creamy with good balance, the Puligny a tight, elegant yet fragrant expression. Boudriottes has mineral intensity, while the Morgeot is thicker-textured and full. The 2022 Criots sees no new oak, and is a supremely elegant, understated grand cru. The Bâtard, 100% from the Chassagne side, is intense, concentrated and round, a grand wine. The Montrachet has a natural almost sticky concentration, yet somehow manages to be balanced and discreet in expression.

PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Domaine Blain Gagnard	● Chassagne-Montrachet Blanc	2022	750ml	HKD 500	HKD 650
Domaine Blain Gagnard	● Puligny-Montrachet	2022	750ml	HKD 550	HKD 700
Domaine Blain Gagnard	● Chassagne-Montrachet 1er Cru Blanc 'Morgeot'	2022	750ml	HKD 900	HKD 1,200
Domaine Blain Gagnard	● Chassagne-Montrachet 1er Cru 'Boudriottes'	2022	750ml	HKD 900	HKD 1,200
Domaine Blain Gagnard	● Chassagne-Montrachet 1er Cru 'Caillerets'	2022	750ml	HKD 1,000	HKD 1,400
Domaine Blain Gagnard	● Bâtard-Montrachet Grand Cru*	2022	750ml	HKD 3,200	HKD 4,000
Domaine Blain Gagnard	● Criots-Bâtard-Montrachet Grand Cru*	2022	750ml	HKD 3,200	HKD 4,000
Domaine Blain Gagnard	● Montrachet Grand Cru*	2022	750ml	HKD 6,500	HKD 8,000
Domaine Blain Gagnard	● Pommard	2022	750ml	HKD 380	HKD 550
Domaine Blain Gagnard	● Chassagne-Montrachet 1er Cru Rouge 'Clos Saint Jean'	2022	750ml	HKD 450	HKD 750
Domaine Blain Gagnard	● Volnay 1er Cru 'Les Pitres'	2022	750ml	HKD 500	HKD 800
Domaine Blain Gagnard	● Volnay 1er Cru 'Champans'	2022	750ml	HKD 550	HKD 850

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DOMAINE BUISSON-CHARLES



Louis Essa and his father Patrick Essa are leading Domaine Buisson-Charles in the heart of Meursault. Covering 8 hectares, they are professionals of Meursault wines. You might ask yourself why the domaine bears that name? Patrick's wife, Catherine Buisson, daughter of Michel Buisson, is carrying a long line of winemakers in her family.

Historically, the domaine has always ploughed its vineyards instead of using weedkiller, they are thoughtful and organic in their way of managing the estate: small yields, hand harvested, strict sorting, no correction made on must or grapes. Their reds are fermented with whole clusters, giving the wines a nice bouquet, and rich personality. The whites are vigorous and powerful, with each vineyard expressing its nuances. I enjoy them young, but they can definitely age. Limited new oak is used for both colours.

In Meursault there are multiple styles. Those who have succeeded the most are obviously Coche Dury, Jean-Marc Roulot and Arnaud Ente, all so-called early pickers, as usually they are the first ones to harvest their plots. Domaine Buisson Charles on the contrary is most of the time one of the last ones to pick its grapes. Does it mean their wines are heavy, or jammy? In fact, they are not. Of course, a certain concentration comes from that ripeness but it is very well integrated. Louis and Patrick manage to keep a good level of acidity that gives extra length and makes them complete wines.

PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Domaine Buisson-Charles	● Bourgogne Aligoté Hors Classe	2022	750ml	HKD 300	HKD 380
Domaine Buisson-Charles	● Pouilly-Fuissé 1er Cru La Maréchaude	2022	750ml	HKD 550	HKD 650
Domaine Buisson-Charles	● Meursault Vieilles Vignes	2022	750ml	HKD 700	HKD 850
Domaine Buisson-Charles	● Meursault Vieilles Vignes 'Cuvée 1945'	2022	750ml	HKD 900	HKD 1,050
Domaine Buisson-Charles	● Meursault 'Les Tesson'	2022	750ml	HKD 950	HKD 1,100
Domaine Buisson-Charles	● Meursault 1er Cru 'Charmes'	2022	750ml	HKD 1,300	--
Domaine Buisson-Charles	● Meursault 1er Cru 'Bouches Cheres'	2022	750ml	HKD 1,300	--
Domaine Buisson-Charles	● Meursault 1er Cru 'Les Gouttes d'Or'	2022	750ml	HKD 1,300	--
Domaine Buisson-Charles	● Meursault 1er Cru 'Les Cras'	2022	750ml	HKD 1,300	--
Domaine Buisson-Charles	● Beaune 1er Cru 'Les Teurons'	2022	750ml	HKD 500	--
Domaine Buisson-Charles	● Volnay 1er Cru 'Santenots'	2022	750ml	HKD 900	HKD 1,000
Domaine Buisson-Charles	● Corton Grand Cru	2022	750ml	HKD 1,200	HKD 1,500
Domaine Buisson-Charles	● Chapelle-Chambertin Grand Cru	2022	750ml	HKD 2,800	--

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DOMAINE DU CELLIER AUX MOINES



Perched high up above the village is the Domaine du Cellier aux Moines in Givry, south of Burgundy's Côte d'Or. Cellier = cellar, and Moines = monks, in this case the Cistercians who founded the Abbey of La Ferté near here in 1130. The wines of Givry are a bit less known than some other villages, but as we all know, the monks had great taste and put their vineyards in Burgundy's best spots !

Philippe and Catherine Pascal and their family have owned and run Domaine du Cellier aux Moines since 2004, and winemaking is led by Guillaume Marko. They make and lead a team of quite some sophistication and experience at the highest level. They've used no pesticides or herbicides since 2016 and are now converting to biodynamism. Grapes are hand-harvested, and carefully sorted, prior to fermentation with native yeasts, and partially including whole bunches. Wine-making, barrel-ageing and bottling take place in a state of the art gravity-fed, purpose-built winery, which is set deep into a quarry to regulate temperature and humidity with little energy.

From 2016, the Domaine was converting to organic cultivation, with regular ploughing, and using only copper and sulphur as protection against disease, then in 2017 they began introducing bio-dynamism.

Top of their whites, **Puligny-Montrachet 1er Cru 'Les Pucelles'**, the vines come from gently-sloping vines which lie to the north of Grand Cru Bienvenues-Bâtard-Montrachet. They face south-east, perfectly tilted to catch warmth from the rising sun each day. Palate shows generous, ample fruitiness, with balancing, vivacious aftertaste.

Among the reds, **Givry 1er Cru 'Clos du Cellier aux Moines'** is assembled from two separate Cuvées from the Clos. One comes from recently planted, low-yielding, very fine Pinots growing in shallow soils towards the top of the Clos. The other comes from deeper soils in the mid-part of the slope, from old vines planted in the mid-1970s. A proportion of whole bunches was included in the fermentation, adding complexity. This is a strikingly lovely wine.

PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Domaine du Cellier aux Moines	● Montagny 1er Cru 'Les Charmelottes'	2022	750ml	HKD 550	--
Domaine du Cellier aux Moines	● Puligny-Montrachet 1er Cru 'Les Pucelles'	2022	750ml	HKD 1,400	HKD 1,600
Domaine du Cellier aux Moines	● Givry 1er Cru 'Clos du Cellier aux Moines'	2022	750ml	HKD 400	HKD 500
Domaine du Cellier aux Moines	● Givry 1er Cru 'Clos du Cellier aux Moines - Les Dessus'	2022	750ml	HKD 900	HKD 1,000

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DOMAINE CHRISTIAN CLERGET



The cellar for this estate is located in Vougeot and managed by Christian, his wife Isabelle and their daughter Justine. The vineyards comprise 6 hectares located in Morey-St.-Denis, Chambolle-Musigny, Vosne-Romanée and Vougeot. There is no use of herbicides, insecticides, chemical treatments or fertilizers. "Great wine is made from the best grapes", so they focus on cultivating top quality fruit in the vineyard, while practicing responsible viticulture. Grapes are meticulously scrutinized in the vineyard when picked and on the sorting table, with only the best fruit kept.

The plot of **Chambolle-Musigny Aux Croix** has been vinified separately since 2019. The vines are planted north-south, so the grapes catch extra sunshine and mature speedily. The two oldest vineyards in the estate are **Vosne-Romanée Les Violettes** and **Échézeaux**, which both date from 1945, though vines are replaced, of course, as ancient ones expire. Other vineyards average around 50 years of age. Like all the reds, this had spent a traditional two winters ageing in wood, to maximise stability, complexity and smoothness.

PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Domaine Christian Clerget	● Chambolle-Musigny 'Aux Croix'	2022	750ml	HKD 550	HKD 650
Domaine Christian Clerget	● Vosne-Romanée 'Les Violettes'	2022	750ml	HKD 700	HKD 900
Domaine Christian Clerget	● Vougeot 1er Cru 'Les Petits Vougeots'	2022	750ml	HKD 750	HKD 1,000
Domaine Christian Clerget	● Chambolle-Musigny 1er Cru 'Les Charmes'	2022	750ml	HKD 850	HKD 1,200
Domaine Christian Clerget	● Échézeaux Grand Cru 'En Orveaux'	2022	750ml	HKD 1,800	HKD 2,400

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VINCENT DANCER, THÉO DANCER & ROC BREÏA



Vincent Dancer set up his domaine in 1996 in Chassagne-Montrachet from plots that belonged to his family who owned Domaine Lochardet. The vineyards were certified organic in 2012 while new plantings are at high density with higher training as well. Domaine Dancer's star continues to shine bright under the guidance of Theo, Vincent's son, who took over the domaine in 2020. Dancer's style involves long presses and vinification without settling, without sulphur and without new oak, resulting in very pure and aromatic wines. A touch of sulphur is added before bottling.

In addition to continuing his father's work at the family estate, Theo, who like his father is a keen trail runner, took on two more projects and set up his own trail.

Firstly, by creating his own négoce, sourcing grapes from friends' estates in Jura, Rhône and Savoie. He was one of the few people alongside JF Ganevat to be entrusted with the fruit from the late Belluard's estate and made a superb tribute to the Gringet king. His négoce wines are vinified in the same style as the domaine's and made in their Chassagne cellar.

Secondly, with Roc Breïa, a newly born estate from a 10ha plot in the Mâconnais. What is unique to this plot is that it used to be farmed conventionally; "When seeing the plot there wasn't life - that was a challenge, but an exciting challenge." This sort of blank slate gave Theo the opportunity to use farming techniques he has learned from his father and implement them into a new vineyard, starting from scratch and really seeing it come to life. A challenge that removed the negative connotation that comes along with the word, and simply excited him. In the Côte d'Or it is traditional to see many different cuvées in a domaine's range. Unlike the traditional wide ranges of cuvées found in the Côte d'Or, Theo wanted to pursue something a bit simpler for Roc Breïa, using 10ha just to make two wines: a Chardonnay coming from 60+ years old vines and a Pinot Noir coming from 35+ years old vines.

Théo Dancer really has his rhythm in 2022 🥰 He has gained such confidence in his farming, pushing for lower yields, and super healthy fruit at harvest, that in the winery he prefers to take his hands off, and let the wines do their thing. He makes that seem nonchalant, but tasting this collection late last year, his confidence is well-founded, they are really super wines. There's no SO2 at harvest or during élevage – just at the final racking. No new oak is used at all, and all the wines are made the same way from Bourgogne up to Chevalier-Montrachet, and bottled within 3 days of one another, because he really wants the terroirs to do all the talking.

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PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Vincent Dancer	● Bourgogne Chardonnay	2022	750ml	HKD 850	HKD 1,100
Vincent Dancer	● Bourgogne Hautes Côtes de Beaune Blanc*	2022	750ml	HKD 1,100	HKD 1,300
Vincent Dancer	● Chassagne-Montrachet*	2022	750ml	HKD 2,000	HKD 2,400
Vincent Dancer	● Meursault 'Les Corbins'*	2022	750ml	HKD 2,200	HKD 3,000
Vincent Dancer	● Meursault 'Grands Charrons'*	2022	750ml	HKD 2,800	HKD 3,500
Vincent Dancer	● Chassagne-Montrachet 1er Cru 'Morgeot'*	2022	750ml	HKD 3,600	HKD 4,200
Vincent Dancer	● Chassagne-Montrachet 1er Cru 'Tetê du Clos'*	2022	750ml	HKD 3,800	--
Vincent Dancer	● Chassagne-Montrachet 1er Cru 'La Romanée'*	2022	750ml	HKD 4,200	--
Vincent Dancer	● Meursault 1er Cru 'Perrières'*	2022	750ml	HKD 6,500	--
Vincent Dancer	● Chevalier-Montrachet Grand Cru*	2022	750ml	HKD 12,000	--
Vincent Dancer	● Bourgogne Rouge	2022	750ml	HKD 400	--
Vincent Dancer	● Bourgogne Hautes Côtes de Beaune Rouge	2022	750ml	HKD 500	HKD 600
Vincent Dancer	● Pommard 'Les Perrières'	2022	750ml	HKD 800	HKD 1,000
Vincent Dancer	● Beaune 1er Cru 'Les Montrevenots'	2022	750ml	HKD 950	HKD 1,100
Vincent Dancer	● Chassagne-Montrachet 1er Cru 'Morgeot' Rouge	2022	750ml	HKD 1,100	--
Vincent Dancer	● Pommard 1er Cru 'Les Pézerolles'	2022	750ml	HKD 1,600	HKD 1,800

PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Théo Dancer	● Bourgogne Aligoté	2022	750ml	HKD 650	HKD 800
Théo Dancer	● Savagnin	2022	750ml	HKD 800	HKD 950
Théo Dancer	● Gamay	2022	750ml	HKD 450	HKD 500
Théo Dancer	● Grenache	2022	750ml	HKD 750	--

PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Roc Breia par Théo Dancer	● Chardonnay	2022	750ml	HKD 700	HKD 900
Roc Breia par Théo Dancer	● Pinot Noir	2022	750ml	HKD 550	HKD 700

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DOMAINE HARMAND-GEOFFROY



This small family domaine are Gevrey-Chambertin specialists, making delicious, typically dark-fruit and wild spice character wines. Both the fruit-laden village wine and the deep, brooding grand cru offer terrific value. The domaine is 9ha of vineyards all planted to Pinot Noir in Gevrey-Chambertin. The viticulture and winemaking are both traditional offering a wonderful opportunity to truly get to know the top-notch qualities the vineyards of Gevrey have to offer.

The Gevrey-Chambertin Vieilles Vignes comes from a plot which is 50-85 years old, and has been ageing in 40% new barrels. La Perrière and Lavaut-Saint-Jacques (30-40% new barrels) are also from old vines, while Grand Cru Mazis-Chambertin (85% new barrels) comes from vines aged between 40 and 85 years. La Bossière is a younger plot, as it had to be re-planted after being frosted in 1985. So this is a mere - but very respectable! - 30 years old. We may be sure that both La Bossière and Lavaut-Saint-Jacques in particular will have benefitted from the cool air coming down their little valley, to help maintain precious freshness.

*Philippe Harmand's 2022s are very good across the board, starting with the delicious, gently gourmand regular Gevrey-Chambertin – an outstanding value. Do not miss the **2022 Mazis-Chambertin**, as it is one of their finest yet, with sticky black fruit, depth and spice, there's good harmony and length. You'll be pleased you cellared it.*

PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Domaine Harmand Geoffroy	● Gevrey-Chambertin	2022	750ml	HKD 450	HKD 560
Domaine Harmand Geoffroy	● Gevrey-Chambertin 'Vieilles Vignes'	2022	750ml	HKD 600	HKD 800
Domaine Harmand Geoffroy	● Gevrey-Chambertin 1er Cru 'La Bossière' Monopole	2022	750ml	HKD 950	HKD 1,300
Domaine Harmand Geoffroy	● Gevrey-Chambertin 1er Cru 'La Perrière'	2022	750ml	HKD 950	HKD 1,300
Domaine Harmand Geoffroy	● Gevrey-Chambertin 1er Cru 'Lavaux St Jacques'	2022	750ml	HKD 950	HKD 1,300
Domaine Harmand Geoffroy	● Mazis-Chambertin Grand Cru	2022	750ml	HKD 2,000	HKD 2,600

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DOMAINE ARMAND HEITZ



Armand Heitz is the 5th generation of the family to own vines in Chassagne-Montrachet, dating back to his Lochardey ancestors, from 1857. His parents Brigitte and Christian were content for the grapes to go to local négociants, however Armand completed his studies in 2011, and was making the wines here, domaine-bottling, from 2013. He has expanded the estate from his parents' 5 hectares, clawing back vineyards which had been rented out to other vigneron to cultivate.

Armand farms the vines using organic practices, with increasing focus on the bio-diversity of his vineyards and the land around them, wishing to stay as close to nature as possible, encouraging bees

and other insects. "May the terroir character emerge from the glass, not our actions," he declares, and, concerning his wine-making : "Our best investment in the winery is a chair, so we can watch the vats doing the work, not us."

Stand-out whites at this domaine include two Meursaults. **La Barre** comes from a vineyard planted in 1969 and 2008. Shallow, marly-limestone soils, with clay, give a densely fruity wine of balanced freshness. **Les Perrières** is a pebble-rich, star vineyard at the estate, ¾ hectare in size, planted in 1962, 1983 & 1988. This is often seen, of course, as Meursault's greatest 1er Cru.

Amongst the reds, the **Pommard** comes from a south-facing plot, high on the hillside, planted way back in 1964. **Beaune Boucherottes** and **Chassagne-Montrachet Morgeot** rouge are also from seriously ancient vines, planted in 1964. **Volnay Taillepieds** and **Pommard Rugiens** are two of the most iconic vineyards of the Côte de Beaune.

PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Domaine Armand Heitz	● Bourgogne Blanc	2022	750ml	HKD 220	HKD 300
Domaine Armand Heitz	● Meursault En la Barre	2022	750ml	HKD 700	--
Domaine Armand Heitz	● Meursault 'Les Gruyaches'	2022	750ml	HKD 700	--
Domaine Armand Heitz	● Chassagne-Montrachet 1er Cru Blanc 'Morgeot'	2022	750ml	HKD 1,000	HKD 1,400
Domaine Armand Heitz	● Meursault 1er Cru 'Les Perrières'	2022	750ml	HKD 1,700	HKD 2,200
Domaine Armand Heitz	● Chevalier-Montrachet Grand Cru	2022	750ml	HKD 6,000	HKD 6,500
Domaine Armand Heitz	● Bourgogne Rouge	2022	750ml	HKD 200	HKD 280
Domaine Armand Heitz	● Beaune 1er Cru 'Les Boucherottes'	2022	750ml	HKD 500	--
Domaine Armand Heitz	● Chassagne-Montrachet 1er Cru Rouge 'Morgeot'	2022	750ml	HKD 600	HKD 720
Domaine Armand Heitz	● Volnay 1er Cru 'Taillepieds'	2022	750ml	HKD 800	HKD 1,000
Domaine Armand Heitz	● Nuits-St-Georges 1er Cru 'Aux Boudots'	2022	750ml	HKD 850	--
Domaine Armand Heitz	● Pommard 1er Cru 'Rugiens'	2022	750ml	HKD 950	HKD 1,200

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LES HORÉES



Catharina Sadde is without doubt one of the new stars of Burgundy. This talented and inspiring young winemaker from Germany created Les Horées in 2018 with the accompanied by her husband, Guilhem. The name “Les Horées” is in reference to the Greek festivals celebrating the seasons.

Catharina released her first vintage in 2019 and immediately on burgundy lovers' radar. The domaine has 1.3ha of vineyards in Pommard, Volnay and Beaune, planted with Aligoté and Pinot Noir, with also purchases of grapes from serious growers whom share the same philosophy. Everything in the vineyard is done manually with care, including horse plowing and Biodynamics approach. In the cellar, vinification is carried out without sulphites, using only natural yeasts. A slight dose of sulphites is added during bottling.

Catharina was trained at Geisenheim, one of the most renowned wine schools in Germany, and has a rather extraordinary experiences among some of the greatest Burgundy domaines: Domaine de la Romanée-Conti, Comte Armand, Marquis d'Angerville, Comte Vogüé and Cécile. Before joining her dream adventure in Burgundy, Catharina began her career as a chef in a starred restaurant in Germany. But she left the stove to embark on her devouring passion for wine.

Somehow Catharina manages to combine clarity and precision, with real feeling and personality. That's the best I can give to describe the appeal here. Perhaps its her intuition as an accomplished chef that has honed this skill? In 2022 the Aligoté, the Savigny, and the Pernand were personal picks.

PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Les Horées	● Bourgogne Aligoté 'En Coulezain'*	2022	750ml	HKD 1,800	HKD 1,900
Les Horées	● Côteaux Bourguignons 'Mon Poulain'*	2022	750ml	HKD 1,400	HKD 1,500
Les Horées	● Bourgogne Rouge 'Les Six Ifs'*	2022	750ml	HKD 1,700	--
Les Horées	● Bourgogne Rouge 'Le Vieux Sage'*	2022	750ml	HKD 1,800	HKD 1,900
Les Horées	● Savigny-lès-Beaune 'Les Plaisirs et Les Jours'*	2022	750ml	HKD 2,700	--
Les Horées	● Beaune 'Les Prevolles'*	2022	750ml	HKD 2,900	--
Les Horées	● Volnay 'Sur Roches'*	2022	750ml	HKD 2,900	--
Les Horées	● Pernand-Vergelesses 1er Cru 'Les Fichots'*	2022	750ml	HKD 3,800	HKD 4,200
Les Horées	● Gevrey-Chambertin 'En Reniard'*	2022	750ml	HKD 3,900	HKD 4,800

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PIERRE-VINCENT GIRARDIN



Although he grew up learning and watching his father, Vincent Girardin, make wine, Pierre-Vincent's wine is coming from his own vineyards and growers he purchases fruit from. His style is distinctly different from his father. Pierre-Vincent is seeking to make wines of terroir with crunchy whites and delicately aromatic reds. He is especially fond of Meursault, Volnay, Pommard and Corton because of the unique characteristics of their various terroirs which he believes to be quite special. Pierre follows organic farming practices in the vineyards and follows the lunar calendar for his decision making. The growers he purchases fruit from have old vines and are also farming organically. Pierre stays in close contact with them throughout the growing season.

In general, with Pierre's reds, his approach is quite gentle with an infusion or watering of the berries in the initial stages of the winemaking process. Then, there is no punching down only the use of pumping over as he doesn't want to extract harsh tannins or produce overly powerful wines. Most of his wines are made with 100% de-stemmed grapes and the percentage of whole cluster used, if at all, is only around 15-30%. For Pierre's ageing regimen on the reds, he uses traditional Burgundy style barrels with around 30-40% new oak.

Pierre-Vincent is very concerned about oxidation, and one of the practices that he does to protect against oxidation is pressing his grapes very hard. This style of pressing the grapes usually takes about three hours. From this pressing you also get dry extract from the grapes which gives more texture to the wine.

Other practices Pierre-Vincent does to help protect his wine against oxidation include keeping a very cold cellar and purchasing corks from Sardinia that he has found are three times the density of the corks found in Spain and Portugal. He explained these corks provide much greater protection from allowing oxygen into the wine. He also coats each cap in wax to help provide an added layer of protection. For ageing his whites Pierre uses specially designed 456-litre barrels because he feels that keeps freshness in the wines and limits the oak influence. He uses about 40% new oak on his village level and premiers crus whites. Pierre uses minimal sulphur in the winemaking process.

This young man brings the techniques he learned from his father and his own vision to his wines. We are thrilled to be working with him now in Hong Kong.

With the 2022 vintage PVG has really honed his approach to warmer vintages. The '22 reds were all whole bunch, were made 'infusion' style, with no punching down at all, spent 6-8 months in barrel and 4-5 months in tank "to preserve freshness". They have a beautiful delicacy. The whites are pressed hard, put into mostly larger wood on full gross lees for 12 months, and 4-6 months in tank. The result here – with real purity across the board, is intense whites, and delicate reds, with good expression of terroirs.

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PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Pierre-Vincent Girardin	● Bourgogne Blanc 'Eclat De Calcaire'	2022	750ml	HKD 300	HKD 400
Pierre-Vincent Girardin	● Chardonnay 'La Combette'	2022	750ml	HKD 450	--
Pierre-Vincent Girardin	● Chardonnay 'Clos Du Château'	2022	750ml	HKD 500	--
Pierre-Vincent Girardin	● Savagnin 'Clos Du Château'	2022	750ml	HKD 550	--
Pierre-Vincent Girardin	● Meursault 'Eclat De Calcaire'	2022	750ml	HKD 700	HKD 950
Pierre-Vincent Girardin	● Meursault 'Les Vireuils'	2022	750ml	HKD 900	--
Pierre-Vincent Girardin	● Meursault 'Mes Tillets'	2022	750ml	HKD 900	--
Pierre-Vincent Girardin	● Puligny-Montrachet	2022	750ml	HKD 900	--
Pierre-Vincent Girardin	● Beaune 1er Cru 'Les Grandes Epenotes'	2022	750ml	HKD 650	--
Pierre-Vincent Girardin	● Meursault 1er Cru Charmes	2022	750ml	HKD 1,700	HKD 2,200
Pierre-Vincent Girardin	● Meursault 1er Cru Perrières	2022	750ml	HKD 2,200	HKD 2,800
Pierre-Vincent Girardin	● Bâtard-Montrachet Grand Cru	2022	750ml	HKD 5,500	HKD 6,500
Pierre-Vincent Girardin	● Pommard 'Les Vignots'	2022	750ml	HKD 550	--
Pierre-Vincent Girardin	● Vosne-Romanée	2022	750ml	HKD 800	HKD 950
Pierre-Vincent Girardin	● Morey Saint Denis 1er Cru 'Monts Luisants'	2022	750ml	HKD 800	HKD 950
Pierre-Vincent Girardin	● Pommard 1er Cru 'Les Grands Epenots'	2022	750ml	HKD 800	HKD 950
Pierre-Vincent Girardin	● Gevrey-Chambertin 1er Cru 'Lavaux Saint Jacques'	2022	750ml	HKD 1,500	HKD 1,800
Pierre-Vincent Girardin	● Vosne-Romanée 1er Cru 'Les Beaumonts'	2022	750ml	HKD 1,600	HKD 1,900
Pierre-Vincent Girardin	● Vosne-Romanée 1er Cru 'Les Suchots'	2022	750ml	HKD 1,950	HKD 2,300
Pierre-Vincent Girardin	● Echezeaux Grand Cru	2022	750ml	HKD 2,800	HKD 3,500

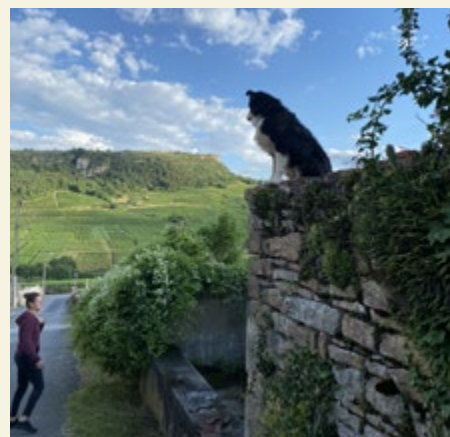
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DOMAINE JESSICA LITAUD



Jessica comes from a long line of Burgundian vigneron and was lucky enough to train with Jean-François Ganevat. She farms a small five-hectare estate near Pouilly-Fuissé in Burgundy's southern Mâconnais district. Jessica marries her wealth of knowledge and painstaking approach to viticulture and winemaking, her wines possess an elegance and attention to detail that has earned her a reputation as someone to keep a keen eye on in the coming years. The love of her life, aside from grapes, is her Australian Shepherd, Houston.

Her La Roche, shows power and concentration, with rich fruit and scintillating acidity dancing together across the palate. Yellow peach, hazelnut, citrus peel, and lemon balm, with a touch of sweet musk stick and baking spice.

PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Domaine Jessica Litaud	● Mâcon-Vergisson 'La Roche'	2022	750ml	HKD 400	HKD 500
Domaine Jessica Litaud	● Mâcon-Solutre 'Pouilly'	2022	750ml	HKD 500	--
Domaine Jessica Litaud	● Saint-Veran 'Les Pommards'	2022	750ml	HKD 500	HKD 650
Domaine Jessica Litaud	● Pouilly-Fuissé 'A François'	2022	750ml	HKD 600	--
Domaine Jessica Litaud	● Pouilly-Fuissé 1er Cru 'La Marechaude'	2022	750ml	HKD 700	HKD 900
Domaine Jessica Litaud	● Pouilly-Fuissé 1er Cru 'Sur La Roche'	2022	750ml	HKD 800	HKD 950
Domaine Jessica Litaud	● Pouilly-Fuissé 1er Cru 'Les Crays'	2022	750ml	HKD 950	--

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CHÂTEAU DE LA MALTROYE



Jean-Pierre Cournut is the owner of some of the most highly-prized 1st Growths of Chassagne-Montrachet, from the southern, central and northerly sectors of the commune, and his wines show rich variety, complexity, freshness and generous length. **La Romanée** lie high on the hillside to the south, on shallow soils, uphill from the extensive climat of Morgeot. **Les Vignes Blanches** is a part of Morgeot, close to the ruins of the historic abbey, on clay-rich, deeper soils, more central slope. His Monopole vineyard, exclusively owned, the **Clos du Château de la Maltroye** lies just downhill from the village itself. The Chardonnays here (representing 40% of the area planted) were 60+ years old and the Pinots Noirs averaging at 56 years. Rarest of all is Cournut's **1er Cru Dent de Chien**, which touches Grand Cru **Le Montrachet**, to the north of the commune. Its wine used to be sold as Le Montrachet, before 1936. It covers one fifth of a hectare. His **Bâtard-Montrachet** is entirely on the Chassagne-Montrachet sector of the Grand Cru.

A really successful collection of 2022s here, particularly the whites. There's a fullness to the whites, a creaminess, with good balance.

PRODUCER		WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Château de la Maltroye	●	Chassagne-Montrachet 1er Cru Blanc 'Morgeot Vigne Blanche'	2022	750ml	HKD 900	HKD 1,200
Château de la Maltroye	●	Chassagne-Montrachet 1er Cru Blanc 'Clos du Château' Monopole	2022	750ml	HKD 950	HKD 1,250
Château de la Maltroye	●	Chassagne-Montrachet 1er Cru 'La Romanée'*	2022	750ml	HKD 1,800	HKD 2,200
Château de la Maltroye	●	Chassagne-Montrachet 1er Cru 'Dent de Chien'*	2022	750ml	HKD 4,100	HKD 4,200
Château de la Maltroye	●	Bâtard-Montrachet Grand Cru*	2022	750ml	HKD 5,000	HKD 5,500
Château de la Maltroye	●	Chassagne-Montrachet 1er Cru Rouge 'Clos du Château' Monopole	2022	750ml	HKD 650	HKD 950

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DOMAINE PERROT-MINOT



Christophe Perrot-Minot is a man with both the intellect and the ambition to set and then follow his own high standards. They are standards that today few, if any producer in Burgundy exceeds, and they apply to every step of the work in the vineyard, and the winery. And they are not frivolous – they are standards that you can smell, taste and feel when you drink a bottle of Domaine Perrot-Minot at any appellation level. The style is always immaculately clean and pure, with clear expression from the terroir. The tannins are always ripe and supple, with no sense of any excess, great equilibrium, and there is always a beautiful expression of fruitiness in the wine. It can make them tantalizingly pleasurable to drink young, and they age beautifully.

Domaine Perrot-Minot has its origins down the Merme family line (the beautiful ancient house of the domaine lies just across from Domaine Taupenot-Merme, on the Routes des Grands Crus in Morey-St-Denis), and was created by Christophe's parents, Marie-France Merme, and her husband Henri Perrot-Minot. Christophe joined in 1993. This land holding was expanded through the acquisition of Domaine Pernin-Rossin in 2000, and today the domaine comprises 13 hectares, from Nuits-St-Georges to Gevrey-Chambertin, run by Christophe Perrot-Minot, his wife Marit Lindal Perrot-Minot. Most of the bottlings are 'Domaine Perrot-Minot', while some are simply 'Perrot-Minot' – coming from plots Christophe oversees, and harvests, but does not own.

The low yield equation here begins with the benefit of very old vines, with a great portion in the 45-55 year old range, but there are also parcels much older. For the oldest, Perrot-Minot reserves the title 'Ultra': **Chambolle-Musigny 1er Cru La Combe d'Orveau 'Cuvée Ultra'**, from 77 year old vines, and **Nuits-St-Georges 1er Cru La Richemone 'Cuvée Ultra'**, from a plot planted in 1902. These, we feel, offer the intensity, length and grace of a grand cru, and are a must-try.

While many producers make their Charmes-Chambertin Grand Cru from a blend of Charmes- and Mazoyères-Chambertin (allowed for this AOC), Perrot-Minot make both **Charmes-Chambertin Grand Cru** and **Mazoyères-Chambertin Grand Cru** – so distinct in personality it's a wonder why anyone is permitted to blend them. We suggest you try the Perrot-Minot examples side by side to see for yourself.

The range extends through several choice 1ers crus and grands crus selections all the way up to **Chambertin Grand Cru** and **Chambertin-Clos de Bèze Grand Cru**, and for quality each is a match for any other domaine-bottled example one might think of. The quality, and the pleasure begin right at village level.

Clarity, purity, precision, intensity, and supple textures are how we might sum up Christophe Perrot-Minot's truly masterful 2022s. The intensity of 2022 fruit is there, but so too freshness and balance. They are simply superb across the board. It is not an exaggeration to say that Perrot-Minot is making Burgundy to a level of quality, appellation to appellation, few can match today. Some personal favourites from the range? – Gevrey-Chambertin, Morey-St-Denis 1er Cru La Riotte, Chambolle-Musigny 1er Cru 'La Combe d'Orveau' Cuvée Ultra, Nuits St Georges 1er Cru 'La Richemone' 1er Cru Cuvée Ultra, Mazoyères-Chambertin Grand Cru. But there are no misses in the range.

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PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Domaine Perrot-Minot	● Bourgogne 'Gravieres des Chaponnieres'	2022	750ml	HKD 700	HKD 900
Domaine Perrot-Minot	● Morey-St-Denis 'En la Rue de Vergy'	2022	750ml	HKD 1,450	HKD 1,800
Domaine Perrot-Minot	● Gevrey-Chambertin	2022	750ml	HKD 1,550	HKD 2,000
Domaine Perrot-Minot	● Chambolle-Musigny	2022	750ml	HKD 1,800	HKD 2,200
Domaine Perrot-Minot	● Vosne-Romanée	2022	750ml	HKD 1,800	HKD 2,200
Domaine Perrot-Minot	● Morey-St-Denis 1er Cru 'La Riotte'	2022	750ml	HKD 2,200	HKD 2,800
Domaine Perrot-Minot	● Chambolle-Musigny 1er Cru 'Les Fuées'	2022	750ml	HKD 3,600	HKD 4,500
Domaine Perrot-Minot	● Mazoyères-Chambertin Grand Cru	2022	750ml	HKD 5,800	HKD 7,200
Domaine Perrot-Minot	● Charmes-Chambertin Grand Cru	2022	750ml	HKD 5,800	HKD 7,200
Domaine Perrot-Minot	● Chambolle-Musigny 1er Cru 'La Combe d'Orveau' Cuvée Ultra	2022	750ml	HKD 5,800	HKD 7,200
Domaine Perrot-Minot	● Chapelle-Chambertin Grand Cru	2022	750ml	HKD 5,800	HKD 7,200
Domaine Perrot-Minot	● Nuits-St-Georges 1er Cru 'La Richemone' Cuvée Ultra	2022	750ml	HKD 5,800	HKD 7,200

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DOMAINE EMMANUEL ROUGET (2021)



The Lamborghini at Domaine Emmanuel Rouget



Guillaume Rouget shepherds in the Cros Parantoux fruit



Guillaume Rouget manoeuvres in the Cros Parantoux fruit to the sorting table



Emmanuel and Guillaume Rouget sorting Cros Parantoux fruit



Nicolas Rouget's shoes after a brief rainshower during harvest

These wines are made by Emmanuel's son Guillaume, a sensitive and talented pair of hands. The Vosne-Romanée village and Echézeaux shown here are benchmark quality for the appellations but do try the range as the same hard work applies throughout.

In style, **Beaumonts** is fragrant and fleshy with an enticing 'Vosne-spice' character – it's the most seductive of the three. The **Echézeaux** is perhaps the grandest of the three, showing power and concentration with supple texture. The **Cros Parantoux** is perhaps the slowest to evolve, the most reserved, with intensity close to that of the Echézeaux, but with real tensile strength, precision and purity of expression. It is the most intellectually interesting of the three in my view but also requires the most patience.

Please note that the offer for this domaine is the 2021 vintage new release. Visiting the cellars with Guillaume Rouget in November 2022, I was greeted by one of the smallest collections of barrels I've seen – "Just 17hl/ha on average in 2021" lamented Guillaume. Aside from the losses during a difficult season, Guillaume pointed to "fewer grapes than we thought there would be, with very small bunches." I particularly liked the perfume and charm of the Vosne-Romanée village, the sap, red fruit and concentration of the Beaumonts, the detail and the darker fruit fleshiness of the Echezeaux. The Cros Parnantoux, always so much more backward than the Echezeaux, was succulent, mid-weight, elegant and silky, but very shy still from barrel. The quantity of 2021 here is very small.

PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2020 EP Price
Domaine Emmanuel Rouget	● Bourgogne Rouge	2021	750ml	HKD 900	HKD 1,200
Domaine Emmanuel Rouget	● Côte de Nuits Village	2021	750ml	HKD 1,400	HKD 1,800
Domaine Emmanuel Rouget	● Savigny-lès-Beaune	2021	750ml	HKD 1,800	HKD 2,800
Domaine Emmanuel Rouget	● Nuits-St-Georges	2021	750ml	HKD 2,500	HKD 3,600
Domaine Emmanuel Rouget	● Vosne-Romanée*	2021	750ml	HKD 3,000	HKD 4,000
Domaine Emmanuel Rouget	● Vosne-Romanée 1er Cru 'Les Beaumonts'*	2021	750ml	HKD 6,000	HKD 8,000
Domaine Emmanuel Rouget	● Echézeaux Grand Cru*	2021	750ml	HKD 6,800	HKD 9,500
Domaine Emmanuel Rouget	● Vosne-Romanée 1er Cru 'Cros Parantoux'*	2021	750ml	HKD 17,000	HKD 26,000

● White | ● Red | * On Allocation

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MAISON ÉTIENNE SAUZET



Subtle changes have taken place at Étienne Sauzet since Gérard Boudot's daughter Emilie and her husband Benoît Riffault became increasingly responsible for day-to-day activities. Benoît grew up on his family wine domaine in Sancerre, but his boots today are 100% caked with the soils of Puligny-Montrachet. Étienne Sauzet's wines have been bio-dynamically cultivated since 2008/9, the wines being some of the village's purest and most precise examples.

Benoît Riffault and Emilie Boudot in charge of wine-making at Étienne Sauzet more than happy with the lovely health and balance of their Chardonnays from Puligny-Montrachet and Chassagne. We warmly recommend that you let us know your wishes as soon as possible, as our allocations cover a wide range of great wines, but volumes are modest.

Tasting these 2022s with Benoît Riffault in November was such a pleasure and an education in the terroirs of Puligny. There is such precision and clarity in the wines. Buy and taste across the 1er Crus here is my advice, to hone in on what you like best in the village. The Bienvenue- (less than 800 bottles), and Bâtard-Montrachet (about 930 bottles) are rare treats that will not disappoint.

PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Maison Étienne Sauzet	● Puligny-Montrachet	2022	750ml	HKD 850	HKD 1,000
Maison Étienne Sauzet	● Puligny-Montrachet 1er Cru 'Champ Gain'*	2022	750ml	HKD 1,800	--
Maison Étienne Sauzet	● Puligny-Montrachet 1er Cru 'Les Referts'*	2022	750ml	HKD 1,800	HKD 2,200
Maison Étienne Sauzet	● Puligny-Montrachet 1er Cru 'Les Perrières'*	2022	750ml	HKD 1,800	HKD 2,200
Maison Étienne Sauzet	● Puligny-Montrachet 1er Cru 'Les Combettes'*	2022	750ml	HKD 2,000	HKD 2,400
Maison Étienne Sauzet	● Corton-Charlemagne Grand Cru*	2022	750ml	HKD 4,000	--
Maison Étienne Sauzet	● Bienvenues-Bâtard-Montrachet Grand Cru*	2022	750ml	HKD 6,000	HKD 7,000
Maison Étienne Sauzet	● Bâtard-Montrachet Grand Cru*	2022	750ml	HKD 6,000	HKD 7,000
Maison Étienne Sauzet	● Montrachet Grand Cru*	2022	750ml	HKD 9,500	HKD 11,000

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DOMAINE TORTOCHOT



Domaine Tortochot comprises 12 hectares and is based in Gevrey-Chambertin, but they also have vines in Morey-St.-Denis. It's run by Brigitte and Chantal Tortochot, the fourth generation of the family now making wine. Chantal handles the daily activities at the winery. When Chantal took over from her father, she set about converting the vineyards to organic and in 2013 received ECO certification. Chantal describes her style: "Here we make a more traditional Gevrey-Chambertin, with lots of fruit, strong tannins and good acidity. These are not really Pinots that can be drunk early...you have to be a little patient."

The wines of Domaine Tortochot are from vineyards they farm organically showing her belief that the quality of the wine is impacted by what takes place in the vineyard first. The quality of the fruit and concentration is there and comes through in the glass.

Les Corvées is made from a .86 ha parcel of 60-year-old vines in Gevrey-Chambertin. The vines of **1er Cru Lavaux-Saint-Jacques** are at average 55 years old, with ~25% whole bunches being retained, to give a balanced wine with seductive, silky tannins texture. **Charmes-Chambertin** here is a single plot, within the original section of the Grand Cru, the vines being approximately 55 years old. Natural tartaric acidity has been retained, to bring freshness and balance. The **Chambertin** holding is in the upper section of the Grand Cru, near where the trees begin. The closeness to vegetation means that these grapes reach ripeness without over-heating, so the wine may show energy, finesse and superb length.

In addition, the wines are made to age, not simply with short term appreciation in mind. Chantal devotes one vineyard to experimentation showing that tradition is important, but she is also forward thinking and mindful of making improvements.

Tortochot has produced a classic, delicious collection of 2022s. The Lavaux St Jacques is perhaps the sleeper, showing a tight wound-up energy, a jellied-like intensity of fruit, and its characteristic wild note, but it was also marked by the oak, and will need a few years in the cellar to settle. The Charmes-Chambertin has a fine firm structure and ample fruit, and some potpourri fragrance. The Chambertin shows this grand cru supreme elegant, minerality, and longevity, with very good length and gentle, fine tannins. It should cellar well.

PRODUCER	WINE	VINTAGE	FORMAT	BTL PRICE	2021 EP Price
Domaine Tortochot	● Gevrey-Chambertin 'Les Corvées'	2022	750ml	HKD 420	HKD 550
Domaine Tortochot	● Gevrey-Chambertin 1er Cru 'Lavaux St Jacques'	2022	750ml	HKD 750	HKD 950
Domaine Tortochot	● Charmes-Chambertin Grand Cru	2022	750ml	HKD 1,300	HKD 1,600
Domaine Tortochot	● Chambertin Grand Cru	2022	750ml	HKD 2,400	HKD 3,000

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DOMAINE COMTE DE VOGÜÉ



One of the finest and most ancient domaines in Burgundy, emblematic of the noble finesse of Chambolle-Musigny, the domaine is the largest owner of Musigny Grand Cru. From this vineyard they produce 3 wines – the red **Musigny Grand Cru Cuvée Vieilles Vignes**, their **Chambolle-Musigny 1er Cru** (Musigny from young vines), and **Bourgogne Blanc** (Musigny Blanc produced from Chardonnay). **Bonnes-Mares Grand Cru**, **Chambolle-Musigny Les Amoureuses 1er Cru**, and **Chambolle-Musigny** (a villages level label that includes some 1er Cru holdings) complete the unrivaled collection.

Domaine Comte Georges de Vogüé is unique in its long history, tracing its beginnings to the 15th century with ownership passing through 20 generations to the present proprietors. In 1925 it was inherited by Comte Georges de Vogüé, who ran the domaine for 52 years, and is now owned by his granddaughters, Claire de Causans and Marie de Ladoucette.

After 35 years at de Vogüé, François Millet retired as winemaker, and was succeeded by Jean Lupatelli in the summer of 2021. The domaine today owns 12.53 ha of vineyards where the main part is located in the two grand cru vineyards Musigny and Bonnes Mares. The vineyards are run more or less organically, though they do not claim organic status.

The 2022s here are beautifully poised, fresh, elegant, with depth of fruit, and fine structures. The Chambolle-Musigny is plump and scented. The 1er Cru – 100% from vines less than 25 years of age in Musigny Grand Cru, is shy, but floral, fuller than the Amoureuses. (This is down to just one 0.2ha plot remaining of “younger vines”, located next to Amoureuses). The Amoureuses itself shows a fine nose of ripe red fruits, roses, with a palate showing beautiful typicity – silky, mineral, fine-boned. The Bonnes-Mares shows sumptuousness, jellied fruit richness, and potpourri scent. Jean Lupatelli, in 2022 in his second vintage at the domaine, took me through a fascinating tasting of different Musigny plots, which he is vinifying separately, an exercise that demonstrated the fascinating amalgam of sub-plots within the domaine’s enviable holdings. The blend offers the “whole picture”, a true representation of “Musigny”, and the domaine, holding the lion’s share, takes its responsibility to express Musigny at its full seriously. I’m confident this will be an exemplary Musigny to cellar.

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Domaine Comte de Vogue	● Musigny Blanc Grand Cru*	2022	750ml	HKD 9,000	HKD 13,000
Domaine Comte de Vogue	● Musigny Blanc Grand Cru*	2022	1.5L	HKD 19,000	HKD 28,000
Domaine Comte de Vogue	● Chambolle-Musigny*	2022	750ml	HKD 2,400	HKD 3,000
Domaine Comte de Vogue	● Chambolle-Musigny 1er Cru*	2022	750ml	HKD 3,500	--
Domaine Comte de Vogue	● Bonnes-Mares Grand Cru*	2022	750ml	HKD 5,000	HKD 6,500
Domaine Comte de Vogue	● Bonnes-Mares Grand Cru*	2022	1.5L	HKD 11,000	HKD 14,000
Domaine Comte de Vogue	● Musigny Vieilles Vignes Grand Cru*	2022	750ml	HKD 7,000	HKD 9,000
Domaine Comte de Vogue	● Musigny Vieilles Vignes Grand Cru*	2022	1.5L	HKD 15,000	HKD 19,000
Domaine Comte de Vogue	● Chambolle-Musigny 1er Cru 'Les Amoureuses'*	2022	750ml	HKD 8,000	HKD 11,000

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