



# 2023 BURGUNDY EN PRIMEUR WINE OFFER

3 March 2025

THE FINE WINE EXPERIENCE

Shop A, 165-166 Connaught Road West, Sai Ying Pun | 1-3/F, Pedder Building, 12 Pedder Street, Central  
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## DOMAINES AVAILABLE IN THIS OFFER

DOMAINE AMIOT-SERVELLE.....	8	LES HORÉES.....	23
DOMAINE DIDIER AMIOT.....	9	LAISSE TOMBER PAR BASTIAN WOLBER.....	24
DOMAINE BACHELET-MONNOT.....	10	ANTOINE LEPETIT DE LA BIGNE.....	25
DOMAINE BLAIN GAGNARD.....	11	DOMAINE JESSICA LITAUD.....	26
DOMAINE MARC-ANTONIN BLAIN.....	12	VIN NOÉ.....	27
DOMAINE BUISSON-CHARLES.....	13	DOMAINE PAUL PERNOT.....	28
JÉRÉMY CARTERET.....	14	DOMAINE PERROT-MINOT.....	29
DOMAINE DU CELLIER AUX MOINES.....	15	DOMAINE EMMANUEL ROUGET.....	31
DOMAINE CHRISTIAN CLERGET.....	16	ÉTIENNE SAUZET.....	32
VINCENT DANCER, THÉO DANCER & ROC BREÏA.....	17	DOMAINE TORTOCHOT.....	33
PIERRE GIRARDIN.....	19	DOMAINE PIERRE VINCENT.....	34
DOMAINE HARMAND-GEOFFROY.....	21	DOMAINE COMTE GEORGES DE VOGÜÉ.....	35
DOMAINE ARMAND HEITZ.....	22	DOMAINE MARCEL LAPIERRE.....	36



## 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 2023s

by Linden Wilkie, Managing Director

The last couple of weeks I concluded my tasting of the 2023s in Burgundy in the cellars of our domaines, following some visits late in 2024. In most cases now the wines are finished and in bottle, or racked from barrel and in tank and awaiting near-term bottling.

Given the challenges of the vintage – see Anthony’s report here – my expectations were for something ripe, but a bit light, given the generous yields. But in most cases I was pleasantly surprised, not just with the quality, but with the style of the vintage. There’s more natural freshness than I expected. Sometimes when I taste something really good in barrel, I think it will make an amazing wine in ten+ years’ time. But generally with the 2023s, my sense was that the drinking window will begin earlier, the wines offering real pleasure much sooner, while many will still age gracefully for years to come.

The elephant in the room with Burgundy in recent times has been prices. Though quality has never been better, prices have been too high. We have been giving that feedback in Burgundy for a couple of years now. Last year – offering the 2022s – I wrote: *‘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.’* That commitment from The Fine Wine Experience remains. Indeed, **we have priced all our 2023s much lower than the 2022s, up to 50% lower in fact. There is both quality, and real value in this offer – and these are the lowest prices we will offer.** As you browse, you will see just how much we have cut prices to the bone.

This is going to be a really useful vintage to put in your cellar. It will help you keep your corkscrew well away from the denser vintages that have been common lately that will need longer ageing. The best of the ‘23s will also go the distance.

We are delighted to welcome some new names to this list also: Jérémy Carteret, whose wines you definitely need to try, there’s buzz here, and in my view it is deserved. Jon Purcell’s wines at Vin Noé are a delight, and I drink them often myself – I suggest you dip in. Finally, my tasting of 2023s at Domaine Pierre Vincent was really one of the most thrilling for me in November 2024. I’m sure his star is going to rise fast. Take note (and secure some).

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

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## The 2023 Growing Season and harvest

Our senior consultant **Anthony Hanson MW** tasted with The Fine Wine Experience team during 2024 and 2025. These are his impressions of the vintage.

For both whites and reds, 2023 is a generous harvest, and from April onwards, the days were often hotter than usual. The flowering went through well, and the best growers did not hesitate to thin the crop in summer. This was absolutely key to success, particularly for the reds. They also refrained from leaf-plucking, to protect the bunches.

There were explosive heat-spikes in July and at harvest-time, and also some heavy downpours, which affected Chardonnays and Pinot Noirs in different ways.

For the whites, maturity came slowly, then went very fast, as harvest approached. Our best growers have built flexibility into their picking times, and were able to go into the vines early, to avoid sugar levels climbing too high. The challenge of the vintage was to hold onto some freshness with the whites, and we have concentrated on seeking out such wines, in our selections.

For the reds, with a record crop on the vines, the dangers were that thin-skinned grapes would not come to full ripeness, or else might be scorched. As well as summer crop-thinning, careful sorting in both vineyard and vat-house allowed unripe or dry berries to be eliminated.

Harvest began in early September, with temperatures so high that harvesting often took place between 7am and 1.30pm, for the sake of the pickers, as well as the fruit.

### THE WINES

The best 2023 whites are richer and rounder than the 2022s, with natural balance. They will be lusciously enjoyable and - in many cases - will be for drinking before the 2022s and 2021s. Great care was needed in choosing reds, as some wines showed dilution. The best reds show the structure of a hot vintage, with lower acidity than usual, freshness, gentle tannins and a floral finish. It's a beautiful vintage - likely to mature for drinking ahead of the denser 2022s - and the best wines will make delicious, thrilling drinking.

# INDEX

WINE	VINTAGE	FORMAT	2023 Price
<b>Domaine Amiôt-Servelle</b>			
● Morey St.-Denis	2023	750ml	HKD 420
● Chambolle-Musigny	2023	750ml	HKD 450
● Chambolle-Musigny 'Les Bas-Doix'	2023	750ml	HKD 500
● Chambolle-Musigny 1er Cru 'Les Plantes'	2023	750ml	HKD 800
● Chambolle-Musigny 1er Cru 'Les Charmes'	2023	750ml	HKD 850
● Chambolle-Musigny 1er Cru 'Les Feusselottes'	2023	750ml	HKD 950
● Chambolle-Musigny 1er Cru 'Les Fuées'	2023	750ml	HKD 1,000
● Chambolle-Musigny 1er Cru 'Les Borniques'	2023	750ml	HKD 1,300
● Chambolle-Musigny 1er Cru 'Derrière la Grange'	2023	750ml	HKD 1,500
● Charmes-Chambertin Grand Cru 'En Mazoyères'	2023	750ml	HKD 2,000
● Clos St.-Denis Grand Cru	2023	750ml	HKD 2,100
● Chambolle-Musigny 1er Cru 'Les Amoureuses' *	2023	750ml	HKD 3,000

<b>Domaine Didier Amiôt</b>			
● Bourgogne Côte D'Or	2023	750ml	HKD 220
● Morey St.-Denis	2023	750ml	HKD 380
● Gevrey-Chambertin 'Champ Chenys'	2023	750ml	HKD 450
● Morey St.-Denis 1er Cru 'Aux Charmes'	2023	750ml	HKD 650
● Morey St.-Denis 1er Cru 'Les Chenevery'	2023	750ml	HKD 650
● Chambolle-Musigny 1er Cru 'Les Chatelots'	2023	750ml	HKD 800
● Gevrey-Chambertin 1er Cru 'Aux Combottes'	2023	750ml	HKD 850
● Clos de la Roche Grand Cru	2023	750ml	HKD 1,400

<b>Domaine Bachelet-Monnot</b>			
● Chassagne-Montrachet	2023	750ml	HKD 480
● Meursault 'Clos du Cromin'	2023	750ml	HKD 500
● Saint-Aubin 1er Cru 'En Remilly'	2023	750ml	HKD 500
● Puligny-Montrachet	2023	750ml	HKD 550
● Puligny-Montrachet 1er Cru 'Les Referts'	2023	750ml	HKD 1,250
● Puligny-Montrachet 1er Cru 'Les Folatières'	2023	750ml	HKD 1,350
● Bâtard-Montrachet Grand Cru *	2023	750ml	HKD 4,000
● Santenay Rouge 'Les Prarons Dessus'	2023	750ml	HKD 280
● Maranges 1er Cru Rouge 'Les Clos Roussots'	2023	750ml	HKD 280
● Maranges 1er Cru Rouge 'La Fussière'	2023	750ml	HKD 280
● Pommard	2023	750ml	HKD 380

<b>Domaine Blain Gagnard</b>			
● Chassagne-Montrachet Blanc	2023	750ml	HKD 420
● Puligny-Montrachet	2023	750ml	HKD 500
● Chassagne-Montrachet 1er Cru Blanc 'Morgeot'	2023	750ml	HKD 750
● Chassagne-Montrachet 1er Cru 'Boudriottes'	2023	750ml	HKD 750
● Chassagne-Montrachet 1er Cru 'Caillerets'	2023	750ml	HKD 850
● Bâtard-Montrachet Grand Cru *	2023	750ml	HKD 2,500
● Criots-Bâtard-Montrachet Grand Cru *	2023	750ml	HKD 2,500
● Montrachet Grand Cru *	2023	750ml	HKD 5,500
● Pommard	2023	750ml	HKD 350
● Chassagne-Montrachet 1er Cru Rouge 'Clos Saint Jean'	2023	750ml	HKD 420
● Volnay 1er Cru 'Les Pitures'	2023	750ml	HKD 450
● Volnay 1er Cru 'Champans'	2023	750ml	HKD 480

WINE	VINTAGE	FORMAT	2023 Price
<b>Domaine Marc-Antonin Blain</b>			
● Chassagne-Montrachet Blanc	2023	750ml	HKD 420
● Chassagne-Montrachet 1er Cru 'Clos Saint Jean'	2023	750ml	HKD 700
● Chassagne-Montrachet 1er Cru 'Les Champs Gains'	2023	750ml	HKD 700
● Chassagne-Montrachet 1er Cru Blanc 'Morgeot'	2023	750ml	HKD 750
● Chassagne-Montrachet 1er Cru 'Boudriottes'	2023	750ml	HKD 750
● Criots-Bâtard-Montrachet Grand Cru *	2023	750ml	HKD 2,750
● Bâtard-Montrachet Grand Cru *	2023	750ml	HKD 2,750
● Chassagne-Montrachet Rouge	2023	750ml	HKD 280
● Chassagne-Montrachet 1er Cru Rouge 'Morgeot'	2023	750ml	HKD 450

<b>Domaine Buisson-Charles</b>			
● Bourgogne Aligoté Hors Classe	2023	750ml	HKD 260
● Chablis 1er Cru	2023	750ml	HKD 380
● Meursault Vieilles Vignes	2023	750ml	HKD 550
● Meursault Vieilles Vignes 'Cuvée 1945'	2023	750ml	HKD 650
● Meursault 1er Cru 'Charmes'	2023	750ml	HKD 1,050
● Meursault 1er Cru 'Bouches-Chères'	2023	750ml	HKD 1,050
● Meursault 1er Cru 'Les Gouttes d'Or'	2023	750ml	HKD 1,050
● Meursault 1er Cru 'Les Cras'	2023	750ml	HKD 1,050
● Bourgogne Côte d'Or Rouge	2023	750ml	HKD 240
● Beaune 1er Cru 'Les Teurons'	2023	750ml	HKD 400
● Volnay 1er Cru 'Santenots'	2023	750ml	HKD 700

<b>Jérémy Carteret</b>			
● Flower Power *	2023	750ml	HKD 900
● Euphoria *	2023	750ml	HKD 1,100
● Les Grandes Carelles *	2023	750ml	HKD 1,500

<b>Domaine du Cellier aux Moines</b>			
● Montagny 1er Cru 'Les Charmelottes'	2023	750ml	HKD 480
● Givry 1er Cru 'Clos du Cellier aux Moines'	2023	750ml	HKD 360

<b>Domaine Christian Clerget</b>			
● Chambolle-Musigny 'Aux Croix'	2023	750ml	HKD 450
● Vosne-Romanée 'Les Violettes'	2023	750ml	HKD 550
● Vougeot 1er Cru 'Les Petits Vougeots'	2023	750ml	HKD 650
● Chambolle-Musigny 1er Cru 'Les Charmes'	2023	750ml	HKD 750
● Échézeaux Grand Cru 'En Orveaux'	2023	750ml	HKD 1,400

<b>Vincent Dancer</b>			
● Bourgogne Chardonnay	2023	750ml	HKD 650
● Bourgogne Hautes Côtes de Beaune Blanc	2023	750ml	HKD 750
● Chassagne-Montrachet *	2023	750ml	HKD 1,400
● Meursault 'Les Corbins' *	2023	750ml	HKD 1,400
● Meursault 'Grands Charrons' *	2023	750ml	HKD 1,700
● Chassagne-Montrachet 1er Cru 'Morgeot' *	2023	750ml	HKD 2,200
● Chassagne-Montrachet 1er Cru 'Tête du Clos' *	2023	750ml	HKD 2,400
● Chassagne-Montrachet 1er Cru 'La Romanée' *	2023	750ml	HKD 2,800
● Meursault 1er Cru 'Perrières' *	2023	750ml	HKD 4,800
● Chevalier-Montrachet Grand Cru *	2023	750ml	HKD 9,000
● Bourgogne Rouge *	2023	750ml	HKD 360
● Bourgogne Hautes Côtes de Beaune Rouge *	2023	750ml	HKD 420
● Pommard 'Les Perrières' *	2023	750ml	HKD 550
● Chassagne-Montrachet 1er Cru 'Morgeot' Rouge *	2023	750ml	HKD 1,100
● Pommard 1er Cru 'Les Pézerolles' *	2023	750ml	HKD 1,300

● White | ● Red | \* On Allocation

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<b>Théo Dancer</b>			
● Bourgogne Aligoté	2023	750ml	HKD 360
● Savagnin	2023	750ml	HKD 500
● Gamay	2023	750ml	HKD 300
● Grenache	2023	750ml	HKD 420

<b>Roc Breïa par Théo Dancer</b>			
● Chardonnay	2023	750ml	HKD 450
● Pinot Noir	2023	750ml	HKD 420

<b>Pierre Girardin</b>			
● Bourgogne Blanc 'Eclat de Calcaire'	2023	750ml	HKD 280
● Chardonnay Les Abeilles	2023	750ml	HKD 320
● Beaune 1er Cru 'Les Epenotes'	2023	750ml	HKD 550
● Meursault 'Les Vireuils'	2023	750ml	HKD 750
● Meursault 'Les Tillels'	2023	750ml	HKD 750
● Meursault 'Narvaux'	2023	750ml	HKD 800
● Chassagne-Montrachet 1er Cru 'Vigne Blanche'	2023	750ml	HKD 1,000
● Meursault 1er Cru 'Charmes'	2023	750ml	HKD 1,500
● Meursault 1er Cru 'Perrières' *	2023	750ml	HKD 2,000
● Corton-Charlemagne Grand Cru *	2023	750ml	HKD 2,000
● Bâtard-Montrachet Grand Cru *	2023	750ml	HKD 4,800
● Montrachet Grand Cru	2023	750ml	HKD 9,000
● Savagnin La Chataignier	2023	750ml	HKD 350
● Chassagne-Montrachet 1er Cru Rouge 'Maltroie'	2023	750ml	HKD 600
● Vosne-Romanée	2023	750ml	HKD 700
● Vosne-Romanée 1er Cru 'Les Beaumonts'	2023	750ml	HKD 1,400
● Vosne-Romanée 1er Cru 'Les Suchots'	2023	750ml	HKD 1,800
● Échezeaux Grand Cru *	2023	750ml	HKD 2,200
● Chambertin-Clos de Bèze Grand Cru *	2023	750ml	HKD 4,000

<b>Domaine Harmand-Geoffroy</b>			
● Gevrey-Chambertin	2023	750ml	HKD 380
● Gevrey-Chambertin 1er Cru 'La Perrière'	2023	750ml	HKD 800
● Gevrey-Chambertin 1er Cru 'La Bossière' Monopole	2023	750ml	HKD 800
● Gevrey-Chambertin 1er Cru 'Lavaux-St.-Jacques'	2023	750ml	HKD 850
● Mazis-Chambertin Grand Cru	2023	750ml	HKD 1,800

<b>Armand Heitz</b>			
● Bourgogne Aligoté	2023	750ml	HKD 200
● Meursault En la Barre	2023	750ml	HKD 550
● Meursault 'Les Gruyaches'	2023	750ml	HKD 550
● Chassagne-Montrachet 1er Cru Blanc 'Morgeot'	2023	750ml	HKD 750
● Meursault 1er Cru 'Les Perrières'	2023	750ml	HKD 1,300
● Beaune 1er Cru 'Les Boucherottes'	2023	750ml	HKD 400
● Chassagne-Montrachet 1er Cru Rouge 'Morgeot'	2023	750ml	HKD 480
● Volnay 1er Cru 'Taillepieds'	2023	750ml	HKD 650
● Pommard 1er Cru 'Rugiens'	2023	750ml	HKD 800

WINE	VINTAGE	FORMAT	2023 Price
<b>Les Horées</b>			
● Bourgogne Aligoté 'En Coulezain' *	2023	750ml	HKD 1,100
● Côte de Beaune Blanc 'Les Monsnières' *	2023	750ml	HKD 1,100
● Côteaux Bourguignons 'Mon Poulain' *	2023	750ml	HKD 950
● Bourgogne Rouge 'Les Six Ifs' *	2023	750ml	HKD 1,100
● Bourgogne Rouge 'Le Vieux Sage' *	2023	750ml	HKD 1,200
● Savigny-lès-Beaune 'Les Plaisirs et Les Jours' *	2023	750ml	HKD 1,500
● Beaune 'Les Prévôles' *	2023	750ml	HKD 1,600
● Volnay 'Le Matin Blanc' *	2023	750ml	HKD 1,700
● Beaune 1er Cru 'Les Toussaints' *	2023	750ml	HKD 2,200
● Pernand-Vergelesses 1er Cru 'Les Fichots' *	2023	750ml	HKD 2,200
● Gevrey-Chambertin 'J'Ecris Ton Nom' *	2023	750ml	HKD 2,400

<b>Laisse Tomber</b>			
● Bourgogne Rouge	2023	750ml	HKD 400
● Sur Les Rails	2023	750ml	HKD 400
● Spätburgunder	2023	750ml	HKD 400
● Côte de Nuits Villages 'Laisse Tomber'	2023	750ml	HKD 600
● Côteaux Bourguignons 'Mon Poulain'	2023	750ml	HKD 650
● Pernand-Vergelesses	2023	750ml	HKD 650
● Côte de Nuits Villages 'Clos Magny'	2023	750ml	HKD 700
● Bourgogne Côte d'Or 'Canopee'	2023	750ml	HKD 750
● Savigny-lès-Beaune	2023	750ml	HKD 750
● Volnay	2023	750ml	HKD 900

<b>Antoine Lepetit de la Bigne</b>			
● Bourgogne Aligoté 'Vieilles Vignes'	2023	750ml	HKD 350
● Bourgogne Chardonnay	2023	750ml	HKD 350
● Rully 1er Cru Blanc	2023	750ml	HKD 550
● Ladoix 1er Cru 'Les Grechons'	2023	750ml	HKD 700
● Meursault 'Les Malpoiriers'	2023	750ml	HKD 900
● Meursault 'Le Perchots' dont Cuvée Amphore	2023	750ml	HKD 900
● Meursault 1er Cru 'Les Charmes Dessus' *	2023	750ml	HKD 1,900

<b>Domaine Jessica Litaud</b>			
● Bourgogne Aligoté	2023	750ml	HKD 320
● Mâcon-Fuissé	2023	750ml	HKD 320
● Mâcon-Solutré-Pouilly	2023	750ml	HKD 360
● Pouilly-Fuissé 1er Cru La Marechaude	2023	750ml	HKD 550
● Pouilly-Fuissé 1er Cru Les Crays	2023	750ml	HKD 700

<b>Vin Noé</b>			
● Totem	2023	750ml	HKD 320
● Bourgogne Blanc 'Pattaya'	2023	750ml	HKD 360
● Saint-Aubin 1er Cru La Combe 'Shadows' *	2023	750ml	HKD 1,000
● Beaujolais 'Amour Vache'	2023	750ml	HKD 240
● Bourgogne Rouge 'Gueule d'Amour'	2023	750ml	HKD 360
● Pommard 'Reve Americain'	2023	750ml	HKD 750

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<b>Domaine Paul Pernot</b>			
● Bourgogne Chardonnay	2023	750ml	HKD 260
● Puligny-Montrachet	2023	750ml	HKD 550
● Meursault-Blagny 1er Cru 'La Pièce Sous Le Bois Blanc'	2023	750ml	HKD 750
● Puligny-Montrachet 1er Cru 'Clos de la Garenne'	2023	750ml	HKD 850
● Puligny-Montrachet 1er Cru 'Les Chalumaux'	2023	750ml	HKD 850
● Puligny-Montrachet 1er Cru 'Champ Canet'	2023	750ml	HKD 850
● Puligny-Montrachet 1er Cru 'Les Folatières'	2023	750ml	HKD 950
● Puligny-Montrachet 1er Cru 'Les Pucelles'	2023	750ml	HKD 1,200
● Bâtard-Montrachet Grand Cru *	2023	750ml	HKD 3,000

<b>Domaine Perrot-Minot</b>			
● Bourgogne 'La Gouzotte'	2023	750ml	HKD 700
● Morey St.-Denis 'En la Rue de Vergy'	2023	750ml	HKD 1,300
● Gevrey-Chambertin	2023	750ml	HKD 1,400
● Vosne-Romanée	2023	750ml	HKD 1,600
● Chambolle-Musigny	2023	750ml	HKD 1,600
● Morey St.-Denis 1er Cru 'La Riotte'	2023	750ml	HKD 2,000
● Chambolle-Musigny 1er Cru 'Les Fuées'	2023	750ml	HKD 3,200
● Nuits-St.-Georges 1er Cru 'La Richemone' Cuvée Ultra	2023	750ml	HKD 5,200
● Chambolle-Musigny 1er Cru 'La Combe d'Orveau' Cuvée Ultra	2023	750ml	HKD 5,200
● Chapelle-Chambertin Grand Cru	2023	750ml	HKD 5,200
● Mazoyères Chambertin Grand Cru	2023	750ml	HKD 5,200
● Charmes-Chambertin Grand Cru	2023	750ml	HKD 5,200
● Chambertin Grand Cru Vieilles Vignes	2023	750ml	HKD 12,000
● Chambertin-Clos de Bèze Grand Cru Vieilles Vignes	2023	750ml	HKD 12,000

<b>Domaine Emmanuel Rouget</b>			
● Savigny-lès-Beaune	2022	750ml	HKD 1,400
● Nuits-St.-Georges	2022	750ml	HKD 1,700
● Vosne-Romanée *	2022	750ml	HKD 2,400
● Vosne-Romanée 1er Cru 'Les Beaumonts' *	2022	750ml	HKD 4,800
● Échezeaux Grand Cru *	2022	750ml	HKD 5,500
● Vosne-Romanée 1er Cru 'Cros Parantoux' *	2022	750ml	HKD 13,500

<b>Étienne Sauzet</b>			
● Bourgogne Blanc	2023	750ml	HKD 300
● Hautes Côtes de Beaune Jardin du Calvaire	2023	750ml	HKD 350
● Puligny-Montrachet	2023	750ml	HKD 600
● Puligny-Montrachet 1er Cru 'Champ Gain' *	2023	750ml	HKD 1,200
● Puligny-Montrachet 1er Cru 'Sous le Puits' *	2023	750ml	HKD 1,200
● Puligny-Montrachet 1er Cru 'Les Referts' *	2023	750ml	HKD 1,300
● Puligny-Montrachet 1er Cru 'Les Perrières' *	2023	750ml	HKD 1,400
● Puligny-Montrachet 1er Cru 'Les Combettes' *	2023	750ml	HKD 1,600
● Corton-Charlemagne Grand Cru *	2023	750ml	HKD 3,800
● Bienvenues-Bâtard-Montrachet Grand Cru *	2023	750ml	HKD 5,400
● Bâtard-Montrachet Grand Cru *	2023	750ml	HKD 5,600
● Montrachet Grand Cru *	2023	750ml	HKD 8,800

<b>Domaine Tortochot</b>			
● Gevrey-Chambertin 'Les Corvées'	2023	750ml	HKD 400
● Gevrey-Chambertin 1er Cru 'Les Champeaux'	2023	750ml	HKD 650
● Gevrey-Chambertin 1er Cru 'Lavaux-St.-Jacques'	2023	750ml	HKD 700
● Charmes-Chambertin Grand Cru	2023	750ml	HKD 1,150
● Chambertin Grand Cru *	2023	750ml	HKD 2,000

● White | ● Red | \* On Allocation

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WINE	VINTAGE	FORMAT	2023 Price
<b>Domaine Pierre Vincent</b>			
● Bourgogne Blanc 'Pellans'	2023	750ml	HKD 600
● Savigny-lès-Beaune 1er Cru 'Aux Vergelesses'	2023	750ml	HKD 1,000
● Meursault 'Les Crotots'	2023	750ml	HKD 1,300
● Chassagne-Montrachet 1er Cru 'Les Chaumées' *	2023	750ml	HKD 2,400
● Corton-Charlemagne Grand Cru *	2023	750ml	HKD 8,800
● Bourgogne Rouge	2023	750ml	HKD 480
● Volnay 'Ez Blanchés'	2023	750ml	HKD 1,000
● Volnay 1er Cru 'Les Roncerets'	2023	750ml	HKD 1,600

<b>Domaine Comte Georges de Vogüé</b>			
● Musigny Blanc Grand Cru *	2023	750ml	HKD 7,000
● Chambolle-Musigny *	2023	750ml	HKD 1,900
● Bonnes-Mares Grand Cru *	2023	750ml	HKD 4,000
● Musigny Vieilles Vignes Grand Cru *	2023	750ml	HKD 5,500
● Chambolle-Musigny 1er Cru 'Les Amoureuses' *	2023	750ml	HKD 6,500

<b>Domaine Marcel Lapiere</b>			
● Raisins Gaulois	2023	750ml	HKD 140
● Morgon	2023	750ml	HKD 190



## DOMAINE AMIOT-SERVELLE



Anthony Hanson MW and I met with Antoine Amiot last week to taste through the full range at their fantastic new winery in Chambolle-Musigny. All the 2023s have finished their ageing in barrel and were in stainless steel tanks awaiting bottling as we tasted. What struck me here was a combination of purity, freshness, tenderness and the stamp of terroir in each wine. It's a really lovely collection. This is the second vintage in the new winery, with its gravity flow, perfect cellaring conditions, and the capacity to work with greater precision and this can be seen in the wines.

The 8ha estate is farmed organically, and run by sister and brother team Prune and Antoine Amiot.

The **Chambolle-Musigny 'Les Bas-Doix'**, a single lieu-dit selection, was my 2023 pick amongst their village-level wines, with lovely red fruit and floral. The whole **Chambolle-Musigny 1er Cru** collection is impressive – the Amiot's are real specialists here. What stood out was '**Les Feusselottes**' (which was 100% whole bunch in 2023), '**Les Fuées**' (30% w.b.), '**Derrière la Grange**' (30% w.b., and my pick of the 1er Crus), and '**Les Amoureuses**' (30% w.b.). The two grand crus are also superb.

If you like fragrant, elegant, pure red Burgundy, you'll be pleased to have some 2023s from Amiot-Servelle in your cellar.

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Domaine Amiot-Servelle ●	Morey St.-Denis	2023	750ml	HKD 420	HKD 600
Domaine Amiot-Servelle ●	Chambolle-Musigny	2023	750ml	HKD 450	HKD 700
Domaine Amiot-Servelle ●	Chambolle-Musigny 'Les Bas-Doix'	2023	750ml	HKD 500	HKD 850
Domaine Amiot-Servelle ●	Chambolle-Musigny 1er Cru 'Les Plantes'	2023	750ml	HKD 800	HKD 1,100
Domaine Amiot-Servelle ●	Chambolle-Musigny 1er Cru 'Les Charmes'	2023	750ml	HKD 850	HKD 1,200
Domaine Amiot-Servelle ●	Chambolle-Musigny 1er Cru 'Les Feusselottes'	2023	750ml	HKD 950	HKD 1,400
Domaine Amiot-Servelle ●	Chambolle-Musigny 1er Cru 'Les Fuées'	2023	750ml	HKD 1,000	HKD 1,600
Domaine Amiot-Servelle ●	Chambolle-Musigny 1er Cru 'Les Borniques'	2023	750ml	HKD 1,300	HKD 1,800
Domaine Amiot-Servelle ●	Chambolle-Musigny 1er Cru 'Derrière la Grange'	2023	750ml	HKD 1,500	HKD 2,000
Domaine Amiot-Servelle ●	Charmes-Chambertin Grand Cru 'En Mazoyères'	2023	750ml	HKD 2,000	HKD 2,600
Domaine Amiot-Servelle ●	Clos St.-Denis Grand Cru	2023	750ml	HKD 2,100	HKD 2,800
Domaine Amiot-Servelle ●	Chambolle-Musigny 1er Cru 'Les Amoureuses' *	2023	750ml	HKD 3,000	HKD 4,500

● White | ● Red | \* On Allocation

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## DOMAINE DIDIER AMIOT



*Linden – My picks amongst the 2023 collection are the particularly fine 2023 Morey-St-Denis 1er Cru 'Les Chenevery', with its ripe fruit, more airy, elevated expression in the aroma, creaminess and dimension on the palate, and good length. A promising wine – if you don't know Didier Amiot yet, this is a nice pick. The 2023 Clos de la Roche is good, concentrated and layered, but wrapped up in its 50% new oak right now (it is still in tank right now), but feels like it will reward cellaring.*

Formerly part of Domaine Pierre Amiot & Fils, the sons split the estate, and Didier and his wife H elene created Domaine Didier Amiot in Morey-St-Denis from their 3 hectare share of the family plots. The debut vintage was 2020, and we have been working with them since then. On my most recent visit in February 2025 H el ene reminded me how much she enjoyed visiting Hong Kong in 2023, as part of The Fine Wine Experience Burghound Symposium.

The Amiots have been working toward their organic certification the past three years, and with vintage 2023 they have it. Following hand-harvesting, and sorting, the 2023 bunches were 100% de-stemmed, and saw a 4 day cold soak pre-fermentation. Fermentation is in concrete or stainless steel, with the exception of the Combottes, which is fermented in a 10hl foudre, purchased new in 2020. El evage is in classic Burgundy barrels, 30~40% new for the 1er Crus, 50% new for the Clos de la Roche.

The domaine's prize is 0.45ha of **Clos de la Roche Grand Cru** in two parcels – in 'Mon Luisant', and 'Les Mochomps'. There's **Morey-St-Denis 1er Cru 'Les Chenevery'** (with the village part of 'Les Chenevery' just below it, 'Bas Chenevery' just below that, plus 'Les Crais', and 'Les Br as' make up the estate's **Morey-St-Denis village** wine.) There's also a **Morey-St-Denis 1er Cru 'Aux Charmes'** – the vines meeting the border with Mazoy eres-Chambertin. There's **Gevrey-Chambertin 1er Cru 'Aux Combottes'** – in which they have the 12 rows of vines directly adjacent to Latrici eres-Chambertin, (note – the southern border of Aux Combottes is next to Clos de la Roche, so this vineyard is certainly within the Morey orbit). Gevrey-Chambertin 1er Cru 'Champs Chenys', the vines just below Charmes-Chambertin, completes the 1er Crus. With the **Bourgogne C ote d'Or** that rounds out the domaine-owned plots in red. In white there is some **Bourgogne Aligot e** from plots just below Morey-St-Denis on the flat.

There are some small scale n egoce wines made here too. In 2023 the Amiot purchased grapes in **Chambolle-Musigny 1er Cru 'Les Chatelots'** in a swap for some Clos de la Roche grapes with friends. So this wine was made by Domaine Didier Amiot in their normal way. 2024 is the last year they made this exchange.

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Domaine Didier Amiot	● Bourgogne C�ote d'Or	2023	750ml	HKD 220	HKD 300
Domaine Didier Amiot	● Morey St.-Denis	2023	750ml	HKD 380	HKD 500
Domaine Didier Amiot	● Gevrey-Chambertin 'Champ Chenys'	2023	750ml	HKD 450	HKD 580
Domaine Didier Amiot	● Morey St.-Denis 1er Cru 'Aux Charmes'	2023	750ml	HKD 650	HKD 900
Domaine Didier Amiot	● Morey St.-Denis 1er Cru 'Les Chenevery'	2023	750ml	HKD 650	HKD 900
Domaine Didier Amiot	● Chambolle-Musigny 1er Cru 'Les Chatelots'	2023	750ml	HKD 800	HKD 1,200
Domaine Didier Amiot	● Gevrey-Chambertin 1er Cru 'Aux Combottes'	2023	750ml	HKD 850	HKD 1,250
Didier Amiot	● Clos de la Roche Grand Cru	2023	750ml	HKD 1,400	HKD 2,200

● White | ● Red | \* On Allocation

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## DOMAINE BACHELET-MONNOT



Linden – yields here were not higher than 2022 Marc told us on a visit in November, except a little bit in the reds, but not by much. Harvest time, in the first week of September, was hot, so picking was done between 6am and 1pm each day, and it took longer – they finished the reds on 17th September. After good farming, the key to the whites is the long pressing (four hours), to get the most of the high-quality lees, and as much of this lees as possible goes into barrel. Between the Chassagne and the Puligny I think Puligny is the pick in '23. The 1er Cru 'Referts' is bright and citrusy, creamy and thick, while 'Les Folatières' is very fine and intense, supple and very long on the palate. Promising wines. In the reds, I thought the Santenay 'Les Prarons Dessus' showed lovely confit fruit, a really scented wine. The Pommard is fresh-ripe with a nose of red currants. Between the two red Maranges 1er Crus – the home of this estate – 'Les Clos Roussots' shows warmth, creaminess, density, with powdery fine tannins. It's 50% whole bunch, with 25% new oak. Marc feels it is so Pommard-like. 'La Fossière', with 40% whole bunch, is a little lighter and brighter with red cherry fruit, a touch of dark chocolate, and fine structure – it feels like it will open nicely.

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.

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Domaine Bachelet-Monnot	● Chassagne-Montrachet	2023	750ml	HKD 480	HKD 800
Domaine Bachelet-Monnot	● Meursault 'Clos du Croumin'	2023	750ml	HKD 500	HKD 900
Domaine Bachelet-Monnot	● Saint-Aubin 1er Cru 'En Remilly'	2023	750ml	HKD 500	HKD 900
Domaine Bachelet-Monnot	● Puligny-Montrachet	2023	750ml	HKD 550	HKD 900
Domaine Bachelet-Monnot	● Puligny-Montrachet 1er Cru 'Les Referts'	2023	750ml	HKD 1,250	HKD 1,850
Domaine Bachelet-Monnot	● Puligny-Montrachet 1er Cru 'Les Folatières'	2023	750ml	HKD 1,350	HKD 1,850
Domaine Bachelet-Monnot	● Bâtard-Montrachet Grand Cru *	2023	750ml	HKD 4,000	HKD 5,500
Domaine Bachelet-Monnot	● Santenay Rouge 'Les Prarons Dessus'	2023	750ml	HKD 280	HKD 500
Domaine Bachelet-Monnot	● Maranges 1er Cru Rouge 'Les Clos Roussots'	2023	750ml	HKD 280	HKD 500
Domaine Bachelet-Monnot	● Maranges 1er Cru Rouge 'La Fossière'	2023	750ml	HKD 280	HKD 500
Domaine Bachelet-Monnot	● Pommard	2023	750ml	HKD 380	HKD 600

● White | ● Red | \* On Allocation

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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 'Pitures'** is chalky-textured, elegant with fine grip.

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Domaine Blain Gagnard	● Chassagne-Montrachet Blanc	2023	750ml	HKD 420	HKD 650
Domaine Blain Gagnard	● Puligny-Montrachet	2023	750ml	HKD 500	HKD 700
Domaine Blain Gagnard	● Chassagne-Montrachet 1er Cru Blanc 'Morgeot'	2023	750ml	HKD 750	HKD 1,000
Domaine Blain Gagnard	● Chassagne-Montrachet 1er Cru 'Boudriottes'	2023	750ml	HKD 750	HKD 1,000
Domaine Blain Gagnard	● Chassagne-Montrachet 1er Cru 'Caillerets'	2023	750ml	HKD 850	HKD 1,200
Domaine Blain Gagnard	● Bâtard-Montrachet Grand Cru *	2023	750ml	HKD 2,500	HKD 3,500
Domaine Blain Gagnard	● Criots-Bâtard-Montrachet Grand Cru *	2023	750ml	HKD 2,500	HKD 3,500
Domaine Blain Gagnard	● Montrachet Grand Cru *	2023	750ml	HKD 5,500	HKD 7,500
Domaine Blain Gagnard	● Pommard	2023	750ml	HKD 350	HKD 450
Domaine Blain Gagnard	● Chassagne-Montrachet 1er Cru Rouge 'Clos Saint Jean'	2023	750ml	HKD 420	HKD 680
Domaine Blain Gagnard	● Volnay 1er Cru 'Les Pitures'	2023	750ml	HKD 450	HKD 650
Domaine Blain Gagnard	● Volnay 1er Cru 'Champans'	2023	750ml	HKD 480	HKD 700

● White | ● Red | \* On Allocation

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## DOMAINE MARC-ANTONIN BLAIN



Linden – I was really impressed by this collection of 2023s – at least as good as Marc-Antonin’s 2022s. The ‘Clos St Jean’ is a clear step up in creaminess, with a wonderfully lively, elastic feel on the palate. ‘Les Champs Gains’ is my pick of the 1er crus, compact, ripe, sticky, with balanced acidity. The 1er Cru ‘Morgeot’ is from the lieu-dit ‘Champs Jendreau’, just below La Boudriotte, where the limestone plate is close to the surface – this is an airier, mineral-toned Chassagne blanc, though for me the 1er Cru ‘Boudriottes’ was subtle, and alluring on the nose, offering more power, complexity and fine balance on the palate. All of these came in at a natural 12~12.5% alcohol potential, with great balance. The Criots is clearly a richer wine (13.5%), fleshy, generous, plump, though balanced. If you have not explored Marc-Antonin’s wines yet, this collection offers a good place to start.

Marc-Antonin’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-Antonin’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.

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Domaine Marc-Antonin Blain	● Chassagne-Montrachet Blanc	2023	750ml	HKD 420	HKD 550
Domaine Marc-Antonin Blain	● Chassagne-Montrachet 1er Cru 'Clos Saint Jean'	2023	750ml	HKD 700	HKD 900
Domaine Marc-Antonin Blain	● Chassagne-Montrachet 1er Cru 'Les Champs Gains'	2023	750ml	HKD 700	HKD 900
Domaine Marc-Antonin Blain	● Chassagne-Montrachet 1er Cru Blanc 'Morgeot'	2023	750ml	HKD 750	HKD 1,000
Domaine Marc-Antonin Blain	● Chassagne-Montrachet 1er Cru 'Boudriottes'	2023	750ml	HKD 750	HKD 1,150
Domaine Marc-Antonin Blain	● Criots-Bâtard-Montrachet Grand Cru *	2023	750ml	HKD 2,750	HKD 3,500
Domaine Marc-Antonin Blain	● Bâtard-Montrachet Grand Cru *	2023	750ml	HKD 2,750	HKD 3,500
Domaine Marc-Antonin Blain	● Chassagne-Montrachet Rouge	2023	750ml	HKD 280	HKD 400
Domaine Marc-Antonin Blain	● Chassagne-Montrachet 1er Cru Rouge 'Morgeot'	2023	750ml	HKD 450	HKD 680

● White | ● Red | \* On Allocation

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## DOMAINE BUISSON-CHARLES



Linden – Just when you think you've figured out a vintage, you sit down with Patrick Essa for a tasting, and you hear – and taste – something different. In a generous vintage some growers may take what they can get. Others might green harvest – something Patrick believes is too late to deliver the quality you want. He takes the risk (not knowing what challenges ahead might further reduce yields) to set the yield ceiling low early, by pruning hard and de-budding when the fruit potential is too much. Yields here were a moderate 40hl/ha for whites and 38hl/ha for reds, and the extra fruit density is felt in both wine colours here. If you are looking for really good everyday wines in 2023, the **Aligoté**, and the **Bourgogne Côte d'Or Rouge** are very good. Both **Meursault "VV"** wines are unctuous and creamy, and I'd give the edge to the '1945' for freshness ("there's clay here", says Patrick, "so we don't have hydric stress."). The 'Cras' is my personal pick of the 1er Crus, sleek, and nicely pulled in by minerality and acidity, generous, but nicely shaped.

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.

Great wines, and a great estate, it is a must to taste them.

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Domaine Buisson-Charles	● Bourgogne Aligoté Hors Classe	2023	750ml	HKD 260	HKD 420
Domaine Buisson-Charles	● Chablis 1er Cru	2023	750ml	HKD 380	HKD 550
Domaine Buisson-Charles	● Meursault Vieilles Vignes	2023	750ml	HKD 550	HKD 850
Domaine Buisson-Charles	● Meursault Vieilles Vignes 'Cuvée 1945'	2023	750ml	HKD 650	HKD 1,050
Domaine Buisson-Charles	● Meursault 1er Cru 'Charmes'	2023	750ml	HKD 1,050	HKD 1,700
Domaine Buisson-Charles	● Meursault 1er Cru 'Bouches-Chères'	2023	750ml	HKD 1,050	HKD 1,700
Domaine Buisson-Charles	● Meursault 1er Cru 'Les Gouttes d'Or'	2023	750ml	HKD 1,050	HKD 1,700
Domaine Buisson-Charles	● Meursault 1er Cru 'Les Cras'	2023	750ml	HKD 1,050	HKD 1,700
Domaine Buisson-Charles	● Bourgogne Côte d'Or Rouge	2023	750ml	HKD 240	HKD 350
Domaine Buisson-Charles	● Beaune 1er Cru 'Les Teurons'	2023	750ml	HKD 400	HKD 600
Domaine Buisson-Charles	● Volnay 1er Cru 'Santenots'	2023	750ml	HKD 700	HKD 900

● White | ● Red | \* On Allocation

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## JÉRÉMY CARTERET



*Linden – I tasted the 2024s from barrel with JérémY last week. 2024 was an exhaustively challenging year, where nature threw every problem it could at the vigneron. What struck me here was the intense focus on quality of fruit, and precision in every step of the work. It shows in the wines. His 2024s will stand out for their purity and intensity. At the end of the tasting he opened a bottle of **2023 Euphoria**. This is a really fresh wine, with lovely tension between fragrant red fruit, whole bunch florals and beetrooty coolness. The palate shows great tension, purity and clarity, good fruit and a really pleasant finish. It will be interesting to see it with a year or two more time in the cellar, but – with a bit of aeration – you could enjoy your first bottle on delivery to get a sense for what he is doing. Don't miss JérémY Carteret.*

Jeremy Carteret's domaine is located in the village of Monthélie, and is a recent but promising venture. Jeremy worked as the right-hand man of the renowned winemaker Benjamin Leroux, and he embarked on producing natural wines when Leroux entrusted him with an old Pinot Noir parcel. With this opportunity, Jeremy implemented a meticulous and artisanal approach, utilising 100% whole cluster for his red wines.

For winemaking, Jeremy uses amphoras for aging his wines in the cellar, a traditional method that allows the wine to benefit from natural micro-oxygenation. This results in a wine with a delicate structure, preserving both the fruity aromas and finesse on the palate. His first vintage was in 2020, with only 650 bottles produced but already appealing to natural wine lovers.

**Flower Power** is made with 60% Gamay and 40% Pinot Noir, with the Gamay sourced from Beaujolais and the Pinot Noir from Clos Vallotte in Chassey-le-Camp, Hautes-Côtes de Beaune. **Euphoria** is made with 100% Pinot Noir from the southeast-facing vineyards of Les Crucibeas, Fussey, Hautes-Côtes de Beaune. **Les Grandes Carelles** comes from vines planted in 1937 in Les Grandes Carelles plots in Pommard.

A new talent to discover urgently!

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Jérémy Carteret	● Flower Power *	2023	750ml	HKD 900	HKD 1,200
Jérémy Carteret	● Euphoria *	2023	750ml	HKD 1,100	HKD 1,500
Jérémy Carteret	● Les Grandes Carelles *	2023	750ml	HKD 1,500	HKD 2,000

● White | ● Red | \* On Allocation

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## DOMAINE DU CELLIER AUX MOINES



*Linden – the 2023 Montagny 1er Cru 'Les Charmelottes' comes from vines planted in 1939. The sunny impact of the year, and the natural generosity of Montagny is here in the wines' creamy feel, but there is also good reserve, good freshness and a touch of fine oak that gives this wine a more Puligny-direction impression. A very good wine at this price. The 2023 Givry 1er Cru 'Clos du Cellier aux Moines' shows red fruit and plenty of floral elements from the high proportion of whole bunches. There's good red fruit on the palate, there is flow, and also structure that will take some medium term cellaring to loosen up.*

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 biodynamics. 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 biodynamics.

*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	2023 Price	2022 Price
Domaine du Cellier aux Moines	● Montagny 1er Cru 'Les Charmelottes'	2023	750ml	HKD 480	HKD 750
Domaine du Cellier aux Moines	● Givry 1er Cru 'Clos du Cellier aux Moines'	2023	750ml	HKD 360	HKD 700

● White | ● Red | \* On Allocation

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## DOMAINE CHRISTIAN CLERGET



Linden – Christian told me last week when I visited that 2023 was a generous year. The yield allowed them to make a very strict selection in the vineyards, leaving anything unripe or burnt behind, followed by a further very strict selection of what came into the winery, leaving final yields about the same as 2022. The **Echézeaux**, from a full hectare of vines, planted in 1946, shows nice freshness, structure to age, with good roundness of fruit mid-palate, and all the stuffing to age well.

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 aging in wood, to maximise stability, complexity and smoothness.

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Domaine Christian Clerget ●	Chambolle-Musigny 'Aux Croix'	2023	750ml	HKD 450	HKD 700
Domaine Christian Clerget ●	Vosne-Romanée 'Les Violettes'	2023	750ml	HKD 550	HKD 800
Domaine Christian Clerget ●	Vougeot 1er Cru 'Les Petits Vougeots'	2023	750ml	HKD 650	HKD 950
Domaine Christian Clerget ●	Chambolle-Musigny 1er Cru 'Les Charmes'	2023	750ml	HKD 750	HKD 1,300
Domaine Christian Clerget ●	Échézeaux Grand Cru 'En Orveaux'	2023	750ml	HKD 1,400	HKD 2,200

● White | ● Red | \* On Allocation

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## VINCENT DANCER, THÉO DANCER & ROC BREÏA



Linden – Théo's 2023s were all bottled in October 2024, so in November we had the chance to taste the finished wines. It's always a fascinating tasting – Theo treats all the whites exactly the same way and bottles them at the same time, so every difference is purely down to the terroir and farming. Théo farms for low yields, and he says of the '23s that this allowed him to achieve full phenolic ripeness at lower alcohol levels – 12-13%, so he was able to pick earlier than his neighbours.

At the basic end of the domaine whites, I'd spend the little extra to get the **Hautes Côtes de Beaune Blanc** with its juicy, tangy fruit – its ready to go when you get this. The **Chassagne 1er Cru 'Tête du Clos'** really got my attention, well-balanced with both creaminess and a good mineral anchor. So too the **Chassagne 1er Cru 'La Romanée'** which is unctuous but with acidity to match, its has great snap. I also really liked the **Bourgogne Rouge** – fruity, fresh and lively. No need to wait for this one. The **Hautes Côtes red** is extra 'croquant' fresh berries, in a good way. In the 'varieties' range under the Théo Dancer label, these are wonderfully fun. I'd suggest get a mix of them and serving them blind with friends, they really express the varieties (and their favoured terroirs) so well. The **Savagnin** and **Grenache** were my picks if you don't want all four. The **Roc Breïa '23s** are nice.

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.

● White | ● Red | \* On Allocation

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Vincent Dancer	● Bourgogne Chardonnay	2023	750ml	HKD 650	HKD 1,100
Vincent Dancer	● Bourgogne Hautes Côtes de Beaune Blanc	2023	750ml	HKD 750	HKD 1,200
Vincent Dancer	● Chassagne-Montrachet *	2023	750ml	HKD 1,400	HKD 2,200
Vincent Dancer	● Meursault 'Les Corbins' *	2023	750ml	HKD 1,400	HKD 2,400
Vincent Dancer	● Meursault 'Grands Charrons' *	2023	750ml	HKD 1,700	HKD 2,800
Vincent Dancer	● Chassagne-Montrachet 1er Cru 'Morgeot' *	2023	750ml	HKD 2,200	HKD 3,200
Vincent Dancer	● Chassagne-Montrachet 1er Cru 'Tête du Clos' *	2023	750ml	HKD 2,400	HKD 3,500
Vincent Dancer	● Chassagne-Montrachet 1er Cru 'La Romanée' *	2023	750ml	HKD 2,800	HKD 4,000
Vincent Dancer	● Meursault 1er Cru 'Perrières' *	2023	750ml	HKD 4,800	HKD 6,500
Vincent Dancer	● Chevalier-Montrachet Grand Cru *	2023	750ml	HKD 9,000	HKD 12,000
Vincent Dancer	● Bourgogne Rouge *	2023	750ml	HKD 360	HKD 700
Vincent Dancer	● Bourgogne Hautes Côtes de Beaune Rouge *	2023	750ml	HKD 420	HKD 800
Vincent Dancer	● Pommard 'Les Perrières' *	2023	750ml	HKD 550	HKD 1,100
Vincent Dancer	● Chassagne-Montrachet 1er Cru 'Morgeot' Rouge *	2023	750ml	HKD 1,100	HKD 1,700
Vincent Dancer	● Pommard 1er Cru 'Les Pézerolles' *	2023	750ml	HKD 1,300	HKD 2,000

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Théo Dancer	● Bourgogne Aligoté	2023	750ml	HKD 360	HKD 700
Théo Dancer	● Savagnin	2023	750ml	HKD 500	HKD 900
Théo Dancer	● Gamay	2023	750ml	HKD 300	HKD 500
Théo Dancer	● Grenache	2023	750ml	HKD 420	HKD 750

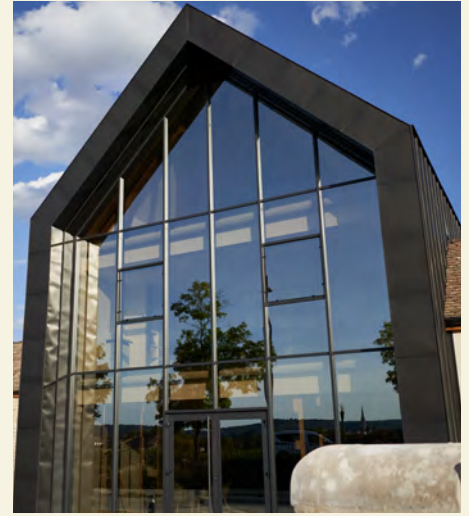
PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Roc Breia par Théo Dancer	● Chardonnay	2023	750ml	HKD 450	HKD 950
Roc Breia par Théo Dancer	● Pinot Noir	2023	750ml	HKD 420	HKD 700

● White | ● Red | \* On Allocation

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## PIERRE 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. The Volnay 1er Cru 'Clos des Chênes sees 100% new oak ageing in barrel.

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 with 60% new oak for his Corton-Charlemagne. 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.

● White | ● Red | \* On Allocation

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PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Pierre Girardin	● Bourgogne Blanc 'Eclat de Calcaire'	2023	750ml	HKD 280	HKD 380
Pierre Girardin	● Chardonnay Les Abeilles	2023	750ml	HKD 320	HKD 600
Pierre Girardin	● Beaune 1er Cru 'Les Epenotes'	2023	750ml	HKD 550	HKD 750
Pierre Girardin	● Meursault 'Les Vireuils'	2023	750ml	HKD 750	HKD 1,250
Pierre Girardin	● Meursault 'Les Tillets'	2023	750ml	HKD 750	HKD 1,250
Pierre Girardin	● Meursault 'Narvaux'	2023	750ml	HKD 800	HKD 1,250
Pierre Girardin	● Chassagne-Montrachet 1er Cru 'Vigne Blanche'	2023	750ml	HKD 1,000	HKD 1,400
Pierre Girardin	● Meursault 1er Cru 'Charmes'	2023	750ml	HKD 1,500	HKD 2,200
Pierre Girardin	● Meursault 1er Cru 'Perrières' *	2023	750ml	HKD 2,000	HKD 2,800
Pierre Girardin	● Corton-Charlemagne Grand Cru *	2023	750ml	HKD 2,000	HKD 3,000
Pierre Girardin	● Bâtard-Montrachet Grand Cru *	2023	750ml	HKD 4,800	HKD 6,500
Pierre Girardin	● Montrachet Grand Cru	2023	750ml	HKD 9,000	HKD 15,000
Pierre Girardin	● Savagnin La Chataignier	2023	750ml	HKD 350	HKD 600
Pierre Girardin	● Chassagne-Montrachet 1er Cru Rouge 'Maltroie'	2023	750ml	HKD 600	-
Pierre Girardin	● Vosne-Romanée	2023	750ml	HKD 700	HKD 950
Pierre Girardin	● Vosne-Romanée 1er Cru 'Les Beaumonts'	2023	750ml	HKD 1,400	HKD 1,900
Pierre Girardin	● Vosne-Romanée 1er Cru 'Les Suchots'	2023	750ml	HKD 1,800	HKD 2,300
Pierre Girardin	● Échezeaux Grand Cru *	2023	750ml	HKD 2,200	HKD 3,000
Pierre Girardin	● Chambertin-Clos de Bèze Grand Cru *	2023	750ml	HKD 4,000	-

● White | ● Red | \* On Allocation

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## DOMAINE HARMAND-GEOFFROY



Linden – Philippe Harmand has turned in a really lovely collection of 2023s, which were (mostly) bottled in January, and which I tasted last month at his domaine. The range showed good balance between fruitiness, freshness and classic but supple structures. He was as happy with his '23s as his '22s and I can see why. The village-level **Gevrey-Chambertin** offers succulent red cherry, and approachability in the 2023 – this will be a useful everyday sort of wine. Amongst the 1er Cru, the '**Perrière**' is dark and spicy, centred and sticky mid-palate with black fruit and spices, and a stiff finish that will take some cellaring to mellow – it's a classic "Gevrey" wine. The '**Bossière**' and '**Lavaux**', both from the cooler Combe de Lavaux, show another side. The Bossière is more red-fruited, bright, mineral, the Lavaux (still to be bottled) is more brooding, with good concentration, intensity and a really lively long finish, a really very good wine. The **Mazis**, with supple, fine red and black fruit, seemed marked by the 90% new oak, tasting it from cask. Everything is in the wine – it will require, and deserve longer cellaring time.

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 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.

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Domaine Harmand-Geoffroy	● Gevrey-Chambertin	2023	750ml	HKD 380	HKD 650
Domaine Harmand-Geoffroy	● Gevrey-Chambertin 1er Cru 'La Perrière'	2023	750ml	HKD 800	HKD 1,400
Domaine Harmand-Geoffroy	● Gevrey-Chambertin 1er Cru 'La Bossière' Monopole	2023	750ml	HKD 800	HKD 1,400
Domaine Harmand-Geoffroy	● Gevrey-Chambertin 1er Cru 'Lavaux-St.-Jacques'	2023	750ml	HKD 850	HKD 1,400
Domaine Harmand-Geoffroy	● Mazis-Chambertin Grand Cru	2023	750ml	HKD 1,800	HKD 2,400

● White | ● Red | \* On Allocation

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## DOMAINE ARMAND HEITZ



Linden – My pick to drink young in the whites in 2023 is the **Meursault 'Les Gruyaches'**, with a nose of pears and cream, with gourmand richness on the palate, and a soft fruit finish. It's a balanced, satisfying wine. I particularly liked the **1er Cru 'Morgeot' Blanc** this year. It comes from the lieu-dit '**Les Petit Clos**', an up-slope sector – this was floral, airy, bright and zingy. A really lovely wine. In the reds the '**Boucherottes**' is charming and approachable, the '**Morgeot**' is light, and strawberry-scented – also an early drinking possibility. The '**Taillepieds**' is more compact, mineral, with liveliness, and will need a bit more cellaring. The '**Rugiens**' has good substance, with depth of fruit, it is a more elegant expression of the appellation, less brooding, it will begin to drink well fairly young. Indeed, generally these 100% whole bunch reds are in a style that can be approached quite early.

Armand Heitz is the 5th generation of the family to own vines in Chassagne-Montrachet, dating back to his Lochardet 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	2023 Price	2022 Price
Armand Heitz	● Bourgogne Aligoté	2023	750ml	HKD 200	HKD 360
Armand Heitz	● Meursault En la Barre	2023	750ml	HKD 550	HKD 900
Armand Heitz	● Meursault 'Les Gruyaches'	2023	750ml	HKD 550	HKD 900
Armand Heitz	● Chassagne-Montrachet 1er Cru Blanc 'Morgeot'	2023	750ml	HKD 750	HKD 1,300
Armand Heitz	● Meursault 1er Cru 'Les Perrières'	2023	750ml	HKD 1,300	HKD 2,200
Armand Heitz	● Beaune 1er Cru 'Les Boucherottes'	2023	750ml	HKD 400	HKD 650
Armand Heitz	● Chassagne-Montrachet 1er Cru Rouge 'Morgeot'	2023	750ml	HKD 480	HKD 720
Armand Heitz	● Volnay 1er Cru 'Taillepieds'	2023	750ml	HKD 650	HKD 1,100
Armand Heitz	● Pommard 1er Cru 'Rugiens'	2023	750ml	HKD 800	HKD 1,300

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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.

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Les Horées	● Bourgogne Aligoté 'En Coulezain' *	2023	750ml	HKD 1,100	HKD 2,200
Les Horées	● Côte de Beaune Blanc 'Les Monsnières' *	2023	750ml	HKD 1,100	
Les Horées	● Coteaux Bourguignons 'Mon Poulain' *	2023	750ml	HKD 950	HKD 1,600
Les Horées	● Bourgogne Rouge 'Les Six Ifs' *	2023	750ml	HKD 1,100	HKD 1,800
Les Horées	● Bourgogne Rouge 'Le Vieux Sage' *	2023	750ml	HKD 1,200	HKD 2,000
Les Horées	● Savigny-lès-Beaune 'Les Plasirs et Les Jours' *	2023	750ml	HKD 1,500	HKD 2,600
Les Horées	● Beaune 'Les Prévoles' *	2023	750ml	HKD 1,600	HKD 2,800
Les Horées	● Volnay 'Le Matin Blanc' *	2023	750ml	HKD 1,700	HKD 3,000
Les Horées	● Beaune 1er Cru 'Les Toussaints' *	2023	750ml	HKD 2,200	
Les Horées	● Pernand-Vergelesses 1er Cru 'Les Fichots' *	2023	750ml	HKD 2,200	HKD 3,800
Les Horées	● Gevrey-Chambertin 'J'Ecris Ton NoM'*	2023	750ml	HKD 2,400	HKD 4,000

● White | ● Red | \* On Allocation

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## LAISSE TOMBER PAR BASTIAN WOLBER



Bastian Wolber comes from the wine producing region Baden, Germany where his younger brother Christoph has an estate. Bastian worked harvests in the Mosel, Alsace, before working at renowned Jura producer, Domaine Ganevat. After an unfortunate skateboarding accident left him unable to continue he returned to Baden where he made wine with grapes from there and from Burgundy. In 2020 he moved to Burgundy where he began full time work at Domaine Bizot, creating his own wine label, Laisse Tomber, meaning “leave it”, or “forget it”, but also literally “drop it” – a reference perhaps to that skateboarding accident, but also a nod to his relaxed and cheerful demeanour. By 2022 Laisse Tomber had grown to 2ha in total, with 1ha of this owned, and including a wide array of fruit and terroir – some Gamay, some Riesling, Aligoté, but largely Chardonnay and Pinot Noir from the Côte d’Or (though there is also a Spätburgunder from Baden!) Bastien works organically, with whole cluster for the reds, and minimal sulphur just at bottling.

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Laisse Tomber par Bastian Wolber ●	Bourgogne Rouge	2023	750ml	HKD 400	HKD 900
Laisse Tomber par Bastian Wolber ●	Sur Les Rails	2023	750ml	HKD 400	HKD 900
Laisse Tomber par Bastian Wolber ●	Spätburgunder	2023	750ml	HKD 400	HKD 800
Laisse Tomber par Bastian Wolber ●	Côte de Nuits Villages 'Laisse Tomber'	2023	750ml	HKD 600	HKD 1,100
Laisse Tomber par Bastian Wolber ●	Côteaux Bourguignons 'Mon Poulain'	2023	750ml	HKD 650	HKD 1,200
Laisse Tomber par Bastian Wolber ●	Pernand-Vergelesses	2023	750ml	HKD 650	HKD 1,200
Laisse Tomber par Bastian Wolber ●	Côte de Nuits Villages 'Clos Magny'	2023	750ml	HKD 700	HKD 1,300
Laisse Tomber par Bastian Wolber ●	Bourgogne Côte d'Or 'Canopee'	2023	750ml	HKD 750	HKD 1,400
Laisse Tomber par Bastian Wolber ●	Savigny-lès-Beaune	2023	750ml	HKD 750	HKD 1,500
Laisse Tomber par Bastian Wolber ●	Volnay	2023	750ml	HKD 900	HKD 1,700

● White | ● Red | \* On Allocation

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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	2023 Price	2022 Price
Antoine Lepetit de la Bigne	● Bourgogne Aligoté 'Vieilles Vignes'	2023	750ml	HKD 350	HKD 550
Antoine Lepetit de la Bigne	● Bourgogne Chardonnay	2023	750ml	HKD 350	HKD 550
Antoine Lepetit de la Bigne	● Rully 1er Cru Blanc	2023	750ml	HKD 550	HKD 800
Antoine Lepetit de la Bigne	● Ladoix 1er Cru 'Les Grechons'	2023	750ml	HKD 700	HKD 950
Antoine Lepetit de la Bigne	● Meursault 'Les Malpoiriers'	2023	750ml	HKD 900	HKD 1,300
Antoine Lepetit de la Bigne	● Meursault 'Le Perchots' dont Cuvée Amphore	2023	750ml	HKD 900	HKD 1,300
Antoine Lepetit de la Bigne	● Meursault 1er Cru 'Les Charmes Dessus' *	2023	750ml	HKD 1,900	HKD 2,600

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## DOMAINE JESSICA LITAUD



Jessica Litaud is one of the top rising stars in Burgundy known for her exceptional whites, and a winemaker who has caught the attention of a lot of wine enthusiasts. She has trained with Jean-François Ganevat in Jura and Jean Jean-Marie Guffens-Heynen in Mâconnais. These are wines of individual expression from the often overlooked Pouilly-Fuissé and Saint-Véran areas of Burgundy. She works on organically farmed vines, with no use of synthetic chemicals, insecticides, or fungicides. The production is meticulous, incredibly hands-on and precise. She practices mechanical weeding and harvests manually in 7kg boxes. Vinification is done without additional inputs, with the exception of a small dose of sulfur. The wines are aged for about 10 months in old oak barrels before bottling. Each cuvée comes with a sense of purity, finesse and lip-smacking satisfaction though fruit character dials up and down in volume depending on the plot of vines.

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Domaine Jessica Litaud	● Bourgogne Aligoté	2023	750ml	HKD 320	HKD 500
Domaine Jessica Litaud	● Mâcon-Fuissé	2023	750ml	HKD 320	HKD 500
Domaine Jessica Litaud	● Mâcon-Solutr�-Pouilly	2023	750ml	HKD 360	HKD 600
Domaine Jessica Litaud	● Pouilly-Fuiss� 1er Cru La Marechaude	2023	750ml	HKD 550	HKD 1,100
Domaine Jessica Litaud	● Pouilly-Fuiss� 1er Cru Les Crays	2023	750ml	HKD 700	HKD 1,100

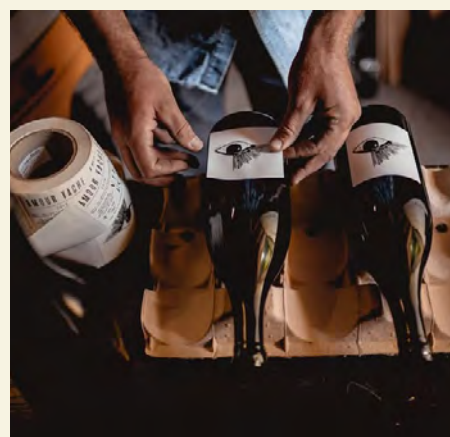
● White | ● Red | \* On Allocation

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## VIN NOÉ



Jon Purcell created his domaine 'Vin Noé', in 2017 in Burgundy. Originally from California, he is part of the new generation of Burgundy winemakers. After traveling the world and making wine in Australia, California, and South Africa, Jon decided to study winemaking in Beaune. In his class, he met the *sons and daughters of Beaujolais*, including Alex Foillard, Camille Lapierre, and Yann Bertrand. With his diploma in hand, he went to work with Philippe Pacalet, where he learned the art of gentle winemaking.

Jon started his project by purchasing Gamay in Beaujolais, which he vinified without additives, and then turned his attention to the climates of Burgundy. As an active member of the new Burgundy guard, Jon recently took over several vineyards on a lease agreement in Saint-Aubin and Puligny-Montrachet. These vineyards were previously managed by one of the rare polyculturists of the Côte, Jean-Jacques Morel. Jon inherited a superb parcel, farmed well beyond organic standards, which he works as much as possible with horses and maximum precision.

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Vin Noé	● Totem	2023	750ml	HKD 320	HKD 500
Vin Noé	● Bourgogne Blanc 'Pattaya'	2023	750ml	HKD 360	HKD 500
Vin Noé	● Saint-Aubin 1er Cru La Combe 'Shadows' *	2023	750ml	HKD 1,000	HKD 1,380
Vin Noé	● Beaujolais 'Amour Vache'	2023	750ml	HKD 240	HKD 350
Vin Noé	● Bourgogne Rouge 'Gueule d'Amour'	2023	750ml	HKD 360	HKD 500
Vin Noé	● Pommard 'Reve Americain'	2023	750ml	HKD 750	HKD 1,080

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## DOMAINE PAUL PERNOT



*Linden – Paul Pernot has made a really lovely collection of 2023s that were a real pleasure to taste. These had been bottled at the end of July 2024, so tasting them in February 2025, they were well-settled, and expressive. 2023 reminds Michel Pernot of 2020, a good vintage, and 2022 here was actually a larger yield than 2023. They began picking fairly early – on 30th August (two weeks earlier than 2024), and I was really struck by the fine balance of fruit and acidity here. The wines are good from the Bourgogne Blanc on up, and offer great value. The 'Folatières' was a standout wine in very good 1er Cru range.*

Domaine Paul Pernot has one of the grandest holdings alongside Domaine Leflaive in Puligny-Montrachet. They own 22 hectares in Côte de Beaune with about 14 hectares just in the Puligny-Montrachet appellation including Bâtard-Montrachet (0.6ha) and Bienvenues-Bâtard-Montrachet (0.38ha). The Pernot story started seven generations ago in Puligny-Montrachet, each generation contributed and kept increasing its size. In the 1950s Paul Pernot created his own domaine, he started with about 10 hectares, most of the plots were left over after WWII; it took him about a decade to replant them. His sons joined him in the 1970s.

Currently, three generations manage the estate: Paul Pernot (senior), the two sons Michel and Paul with their daughter and

son: Alvin Pernot (Michel's daughter) and Philippe Pernot (Paul's son). The main decision maker is still Paul (senior), who promotes and produces a very consistent and classic Puligny-Montrachet style.

Unfortunately, most of their production is sold to a négociant, an old contract between Paul Pernot and Joseph Drouhin still stands today, 80% of their crop goes to them.

In the vineyard, both grands crus and premiers crus are from very old vines planted in the 1950s and 1960s. They are more focused on respecting nature now and no longer use weedkiller, they rather mow the grass. During the harvest, Michel and Paul make decisions together. Usually, they pick the grapes, press them, and leave the must to settle for 24 hours before racking it into barrels, where it will ferment. After alcoholic and malolactic fermentation, they will rack the wine, do a small fining and light filtering right before bottling. Their usage of oak is moderate, 10% - 15% for village level wines, 20% - 25% for premiers crus, and 30% - 40% for their grands crus.

The style here is rounded in texture, supple, creamy without being heavy, mineral without being shrill, with generous fruit concentration.

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Domaine Paul Pernot	● Bourgogne Chardonnay	2023	750ml	HKD 260	HKD 380
Domaine Paul Pernot	● Puligny-Montrachet	2023	750ml	HKD 550	HKD 1,000
Domaine Paul Pernot	● Meursault-Blagny 1er Cru 'La Pièce Sous Le Bois Blanc'	2023	750ml	HKD 750	HKD 1,300
Domaine Paul Pernot	● Puligny-Montrachet 1er Cru 'Clos de la Garenne'	2023	750ml	HKD 850	HKD 1,500
Domaine Paul Pernot	● Puligny-Montrachet 1er Cru 'Les Chalumaux'	2023	750ml	HKD 850	HKD 1,500
Domaine Paul Pernot	● Puligny-Montrachet 1er Cru 'Champ Canet'	2023	750ml	HKD 850	HKD 1,500
Domaine Paul Pernot	● Puligny-Montrachet 1er Cru 'Les Folatières'	2023	750ml	HKD 950	HKD 1,700
Domaine Paul Pernot	● Puligny-Montrachet 1er Cru 'Les Pucelles'	2023	750ml	HKD 1,200	HKD 2,000
Domaine Paul Pernot	● Bâtard-Montrachet Grand Cru	2023	750ml	HKD 3,000	HKD 4,200

● White | ● Red | \* On Allocation

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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.

● White | ● Red | \* On Allocation

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PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Domaine Perrot-Minot	● Bourgogne 'La Gouzotte'	2023	750ml	HKD 700	HKD 950
Domaine Perrot-Minot	● Morey St.-Denis 'En la Rue de Vergy'	2023	750ml	HKD 1,300	HKD 1,800
Domaine Perrot-Minot	● Gevrey-Chambertin	2023	750ml	HKD 1,400	HKD 2,000
Domaine Perrot-Minot	● Vosne-Romanée	2023	750ml	HKD 1,600	HKD 2,200
Domaine Perrot-Minot	● Chambolle-Musigny	2023	750ml	HKD 1,600	HKD 2,200
Domaine Perrot-Minot	● Morey St.-Denis 1er Cru 'La Riotte'	2023	750ml	HKD 2,000	HKD 2,800
Domaine Perrot-Minot	● Chambolle-Musigny 1er Cru 'Les Fuées'	2023	750ml	HKD 3,200	HKD 4,500
Domaine Perrot-Minot	● Nuits-St.-Georges 1er Cru 'La Richemone' Cuvée Ultra	2023	750ml	HKD 5,200	HKD 7,500
Domaine Perrot-Minot	● Chambolle-Musigny 1er Cru 'La Combe d'Orveau' Cuvée Ultra	2023	750ml	HKD 5,200	HKD 7,500
Domaine Perrot-Minot	● Chapelle-Chambertin Grand Cru	2023	750ml	HKD 5,200	HKD 7,500
Domaine Perrot-Minot	● Mazoyères Chambertin Grand Cru	2023	750ml	HKD 5,200	HKD 7,500
Domaine Perrot-Minot	● Charmes-Chambertin Grand Cru	2023	750ml	HKD 5,200	HKD 7,500
Domaine Perrot-Minot	● Chambertin Grand Cru Vieilles Vignes	2023	750ml	HKD 12,000	HKD 16,000
Domaine Perrot-Minot	● Chambertin-Clos de Bèze Grand Cru Vieilles Vignes	2023	750ml	HKD 12,000	HKD 16,000

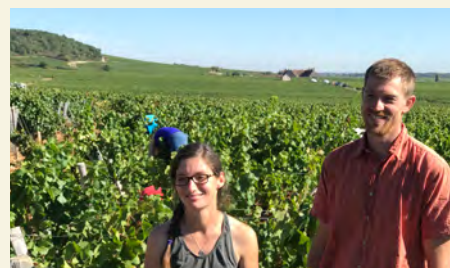
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## DOMAINE EMMANUEL ROUGET (2022)



Linden – Tasting these **2022s** in the cellar in November 2023, I remember coming away feeling the Rougets had really got the vintage right, capturing its fullness and natural density with good freshness. Don't miss the **Nuits-St-Georges village** wine, a blend of plots from the north end of the appellation – 'Les Argillats', 'Lavières', and 'Au Chouillet', this comes across satisfyingly complex, deep and fine for a village-level wine. The **1er Cru 'Les Beaumonts'** is a rich, concentrated wine, dark in tone, with fine tannins, the **'Cros Parantoux'** is comparatively shy, black and red fruits, with the terroir's classic mineral-fine structure, this CP has potency, as well as juicy freshness. 'Superb infant CP' I concluded. The **Echezeaux**, a blend of 'Les Treux', 'Les Cruots', and 'Clos Saint-Denis', always shows the plushness of that sector, the '22 shows good flesh, succulence, a fine sense of texture, in an elastic, harmonious package, and long finish. In short, this is a top year to go for Emmanuel Rouget.

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 2022 vintage new release.)

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Domaine Emmanuel Rouget	● Savigny-lès-Beaune	2022	750ml	HKD 1,400	HKD 2,000
Domaine Emmanuel Rouget	● Nuits-St.-Georges	2022	750ml	HKD 1,700	HKD 2,500
Domaine Emmanuel Rouget	● Vosne-Romanée *	2022	750ml	HKD 2,400	HKD 3,500
Domaine Emmanuel Rouget	● Vosne-Romanée 1er Cru 'Les Beaumonts' *	2022	750ml	HKD 4,800	HKD 6,000
Domaine Emmanuel Rouget	● Échézeaux Grand Cru *	2022	750ml	HKD 5,500	HKD 6,800
Domaine Emmanuel Rouget	● Vosne-Romanée 1er Cru 'Cros Parantoux' *	2022	750ml	HKD 13,500	HKD 17,000

● White | ● Red | \* On Allocation

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## ÉTIENNE SAUZET



Linden – we had a great tasting with Benoît Riffault in November. He was not so worried about 2023 yields – similar to 2022 for the 1er Crus and grand crus, he said, a bit higher in the basic end, “but not crazy”, and generally vintage conditions were good. “The biggest difficulty was to find the best picking window”. Worried more about the balance, he opted to pick earlier rather than later. The Puligny’s, which we tasted having finished their time in wood, from tank samples, was a masterclass in the terroirs of Puligny-Montrachet. There’s nothing I didn’t like, but if I am to pick out my favourite from the range, it would be ‘Les Perrières’, concentrated, linear, and the grand crus all work well – the Bienvenues, sleek and elongated, the Bâtard generous, fleshy, the Montrachet grand, structured, with real shoulder. My favourite though was the Corton-Charlemagne which felt layered, intense and fragrant.

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.

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Étienne Sauzet	● Bourgogne Blanc	2023	750ml	HKD 300	HKD 480
Étienne Sauzet	● Hautes Côtes de Beaune Jardin du Calvaire	2023	750ml	HKD 350	HKD 500
Étienne Sauzet	● Puligny-Montrachet	2023	750ml	HKD 600	HKD 1,000
Étienne Sauzet	● Puligny-Montrachet 1er Cru 'Champ Gain' *	2023	750ml	HKD 1,200	HKD 2,200
Étienne Sauzet	● Puligny-Montrachet 1er Cru 'Sous le Puits' *	2023	750ml	HKD 1,200	HKD 2,200
Étienne Sauzet	● Puligny-Montrachet 1er Cru 'Les Referts' *	2023	750ml	HKD 1,300	HKD 2,200
Étienne Sauzet	● Puligny-Montrachet 1er Cru 'Les Perrières' *	2023	750ml	HKD 1,400	HKD 2,200
Étienne Sauzet	● Puligny-Montrachet 1er Cru 'Les Combettes' *	2023	750ml	HKD 1,600	HKD 2,400
Étienne Sauzet	● Corton-Charlemagne Grand Cru *	2023	750ml	HKD 3,800	HKD 5,000
Étienne Sauzet	● Bienvenues-Bâtard-Montrachet Grand Cru *	2023	750ml	HKD 5,400	HKD 7,000
Étienne Sauzet	● Bâtard-Montrachet Grand Cru *	2023	750ml	HKD 5,600	HKD 7,000
Étienne Sauzet	● Montrachet Grand Cru *	2023	750ml	HKD 8,800	HKD 12,000

● White | ● Red | \* On Allocation

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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 Brigette 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.

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Domaine Tortochot	● Gevrey-Chambertin 'Les Corvées'	2023	750ml	HKD 400	HKD 550
Domaine Tortochot	● Gevrey-Chambertin 1er Cru 'Les Champeaux'	2023	750ml	HKD 650	HKD 950
Domaine Tortochot	● Gevrey-Chambertin 1er Cru 'Lavaux-St.-Jacques'	2023	750ml	HKD 700	HKD 950
Domaine Tortochot	● Charmes-Chambertin Grand Cru	2023	750ml	HKD 1,150	HKD 1,500
Domaine Tortochot	● Chambertin Grand Cru *	2023	750ml	HKD 2,000	HKD 2,600

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## DOMAINE PIERRE VINCENT



Linden – tasting 2023s here in November 2024 was a real highlight for me last year. Pierre Vincent's wines taste like an extension to the Domaine Leflaive as much they do something new. Right from the **Bourgogne Blanc 'Pellans'**, from vines planted in 1955, and with 15% new oak, this had purity, supple creaminess, 'more luxe than "Bourgogne"' I concluded in my notes. But from there it just got better. The white **Savigny** has a lovely feeling of lightness, citrus toned, and high energy wine. The **Meursault 'Crotots'** is creamy and well-centred on the palate, with fine acidity wrapping around the sides. The **Corton-Charlemagne** – from a 50/50 mix of Le Charlemagne, planted 1966, and En Charlemagne, planted 1947, is a super wine, fleshy, creamy, melting, with great underpinning minerality, great length, and the grandness of the potential of the appellation. In the very good collection of reds, I particularly liked the **Volnay 1er Cru 'Roncerets'**, which saw 50% whole bunch fermentation. It's beautifully fresh, red-fruited, with a touch of spice, and good flesh.

Domaine Pierre Vincent, a visionary new estate in Burgundy's revered Côte de Beaune, led by acclaimed winemaker Pierre Vincent (formerly of Domaine Leflaive and Domaine de la Vougeraie). Established in 2023 through a dynamic partnership with Hervé Kratiroff and Eric Versini, this domaine marks an exciting chapter in Burgundian winemaking, merging heritage with innovation. Their inaugural 2023 vintage, crafted from the newly acquired former Domaine des Terres de Velle, promises exceptional quality and collectibility.

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Domaine Pierre Vincent	● Bourgogne Blanc 'Pellans'	2023	750ml	HKD 600	HKD 750
Domaine Pierre Vincent	● Savigny-lès-Beaune 1er Cru 'Aux Vergelesses'	2023	750ml	HKD 1,000	HKD 1,200
Domaine Pierre Vincent	● Meursault 'Les Crotots'	2023	750ml	HKD 1,300	HKD 1,500
Domaine Pierre Vincent	● Chassagne-Montrachet 1er Cru 'Les Chaumées' *	2023	750ml	HKD 2,400	HKD 3,000
Domaine Pierre Vincent	● Corton-Charlemagne Grand Cru *	2023	750ml	HKD 8,800	HKD 12,800
Domaine Pierre Vincent	● Bourgogne Rouge	2023	750ml	HKD 480	HKD 600
Domaine Pierre Vincent	● Volnay 'Ez Blanches'	2023	750ml	HKD 1,000	HKD 1,200
Domaine Pierre Vincent	● Volnay 1er Cru 'Les Roncerets'	2023	750ml	HKD 1,600	HKD 1,800

● White | ● Red | \* On Allocation

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## DOMAINE COMTE GEORGES DE VOGÜÉ



Linden – it was smiles all round while we tasted in the cellar with Jean-Luc Pépin on 27th November 2024, at almost the same hour as winemaker Jean Lupatelli was hosting a dinner for us at Club Bâtard. 2023 marks the third vintage for Lupatelli and it is quite thrilling to see his work taking shape. The '23s are very well-judged wines, with good intensity of fruit, fine-boned structures, great terroir expression, and that little floral lift from the whole bunch component. The **Musigny Blanc** is a fine, layered wine with elegance and concentration. The **Chambolle-Musigny village** is fresh, really open and fragrant on the nose, with good depth, a lusciousness – it really speaks to Chambolle-Musigny. The **Amoureuses** is very fine, expressive in a more subtle, nuanced way, musky, svelte, very long on the finish. With **Musigny** we find all that but with more breadth, structure and mouthcoating, enveloping fruity sap. This will need time but will reward it. The **Bonnes Mares**, from the north of the village and always such a different wine to the rest of the collection here, has a beautifully invited nose of forest berries and perfume, and is plush and well balanced on the palate. This is a really lovely collection of wines.

One of the finest and most ancient domains 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 cry vineyards Musigny and Bonnes Mares. The vineyards are run more or less organically, though they do not claim organic status.

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Domaine Comte Georges de Vogüé	● Musigny Blanc Grand Cru *	2023	750ml	HKD 7,000	HKD 11,000
Domaine Comte Georges de Vogüé	● Chambolle-Musigny *	2023	750ml	HKD 1,900	HKD 3,200
Domaine Comte Georges de Vogüé	● Bonnes-Mares Grand Cru *	2023	750ml	HKD 4,000	HKD 5,500
Domaine Comte Georges de Vogüé	● Musigny Vieilles Vignes Grand Cru *	2023	750ml	HKD 5,500	HKD 7,500
Domaine Comte Georges de Vogüé	● Chambolle-Musigny 1er Cru 'Les Amoureuses' *	2023	750ml	HKD 6,500	HKD 9,000

● White | ● Red | \* On Allocation

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## DOMAINE MARCEL LAPIERRE



Marcel Lapierre makes highly sought after wines from Morgon, the second largest cru in Beaujolais known for the longevity of its wines as well as their brilliant perfumed character. These wines are the elites among lovers of natural wine as Marcel Lapierre is one of the key figures in this movement, and he has inspired many passionate winemakers who have come after. They offer beautiful floral aromatics, lively vibrancy on the palate with a range of flavours and complexity as well as an ability to age in your cellar.

Marcel Lapierre passed away in 2010. His son Mathieu had joined him at the domaine in 2004, Mathieu having learned his winemaking and viticultural skills not only from studies at school but also through working with his father. Then, in 2013, Marcel's daughter, Camille joined to help her brother in running the domaine.

In the vines, the work is done with a primary focus on nature and the environment; the vines have been certified organic since 2004. The vines are planted high density in the vineyards to promote quality and concentration in the resulting wine. For harvest, picking in small containers and sorting for clean, healthy and ripe fruit are key tenets of the philosophy at Domaine Marcel Lapierre.

Then the gamay bunches are put into the fermentation vats whole, and they allow 'carbonic maceration' to occur. Then, indigenous yeast kicks off the rest of the fermentation process. The wine will go into used barrels for ageing. It's then racked and put into vats before bottling. There is no filtering and only a little sulphur is used if the wine is destined for international markets. The use of sulphur is kept at a minimum if used at all.

**Raisins Gaulois** is a cuvée created for early drinking from the young vines at the domaine. It's meant to be fruity and lively, perfect for summer afternoon sipping. Morgon is the signature wine of the domaine and showcases the four primary flavours associated with this cru – cherry, violet, raspberry and liquorice.

**Cuvée Camille** is made from 1 hectare of old vines located in Côte du Py. The first vintage of this wine was made in 2013. With this wine, intense and expressive aromatics are the signature notes.

PRODUCER	WINE	VINTAGE	FORMAT	2023 Price	2022 Price
Domaine Marcel Lapierre	● Raisins Gaulois	2023	750ml	HKD 140	HKD 280
Domaine Marcel Lapierre	● Morgon	2023	750ml	HKD 190	HKD 420

● White | ● Red | \* On Allocation

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