



The ASSOCIATION of WINE CELLARMEN

Please address correspondence to: **The Secretary, AWC,
83 Cromwell Road, Wimbledon, London, SW19 8LF.**

No. 07/2021

www.winecellarmen.com

News

So, June's tasting at The Boot & Flogger had to be postponed due to the extended period of Covid restrictions. Although The Boot is open for indoor trade, the "rule of six" still applies. We have prepared another revised schedule for 2021 as below. It seemed a tad invidious to not meet for tasting until September, so a 14th Zoom event will take place on Tuesday 24th August when members can select wines from the Loir & Loire. Before that we urge you all to come along to our July "live" event – the Summer Social, hosted by Gill & Andrew Caldwell.

Summer Party, Saturday 24th July

Andrew and Gill have been most kind in once again offering their home in Acton for this year's event, taking place on Saturday 24th July from 12.00 onwards.

This is a fun, informal and relaxed day, so do please come along, and we really would like more of the membership to support this event.

There will be sparkling wine and a selection of red and white wines on offer, together with a barbecue and buffet including vegetarian options.

We have had to increase our costs a little, having not done so since 2014, but there may be bargains to be had by way of a small quantity of Association bin ends available, in return for a donation.

We believe we this event will be compliant with current COVID rules, including some covered outdoor space, and additional hygiene measures. Fingers crossed there may be further relaxations by then, but if you have any concerns or additional requirements, please get in touch.

Address: 160/162 Avenue Road, W3 8QG, tel: 020 8896 3366.

Getting there: 5 minutes walk from Acton Town tube, (District & Piccadilly lines), the house is opposite the junction with Avenue Crescent.

Please reply no later than Monday 19th July 2018 so that catering arrangements can be made.

Provisional 2021 events

24/8/21	Loire/Loir - via Zoom
06/09/21	ANNUAL A.W.C. BLIND TASTING
04/10/21	NOUGHTIE CLARET (as prepared for March 2020 pre-lockdown)
12/10/21	ANNUAL GENERAL MEETING & SOCIAL
09/11/21	A.W.C @ 55, CELEBRATE OUR ANNIVERSARY with the President
10/12/21	CHRISTMAS SOCIAL MEAL

As our Zoom events have proved successful social gatherings for members, we hope to extend these as extra events – probably four times a year. Further details will be advised later this year.

Tasting Notes

Members held the thirteenth tasting and chat on June 21st, thanks to Andrew Caldwell and Zoom. The broad theme was Burgundy, from Chablis to Beaujolais.

As recommendations, those not partaking in June may wish to seek out the following: -

John Badley – 1999 PULIGNY MONTRACHET, Louis Latour, 13.5%. Home to some of the world's most extraordinary Chardonnays including the famous Montrachet, Puligny-Montrachet is the 216-hectare geographical middle of the white wine villages [between Chassagne and Meursault]. The village of Puligny gained its name from Puliniacus, a Gallo-Roman military encampment. The Montrachet epithet was added in the last century to stress the consistently excellent quality of the wines produced in the local vineyards. This 1999 vintage wine was fermented in oak followed by complete malolactic fermentation. Aged for 10 months in oak barrels, 15% new, medium-toasted. Any trepidation about the wine being too old were soon quashed. Opened 30 minutes before our event, this was in outstanding shape. Light golden shade; rich buttery and zingy nose; palate with quince and peach notes; still some oak. Cost about £15 when bought in 2001. Earliest vintage for sale as noted by Wine Searcher is 2003 @ £43.00.

Andrew Caldwell and Gill Caldwell - 2008 MEURSAULT LE PORUSOT, Francois Buisson-Battault, 14.1%. Francois Buisson's reputation continues to grow as one of the finest exponents of the Appellation. His wines balance Meursault's classic richness with taut, zippy acidity and a poised minerality. Made from vines within a tiny 0.25-hectare site planted in 1980, the wine is left on lees and matured in oak barrels [20% new] for 12 months. Golden shade, still some oak notes on nose; palate had lost some fruitiness, but overall was ripe and delicious. Purchase details unknown. 2017 sells for £60 (Lay & Wheeler), 1992 available for £180.00.

Les Charles – a) 2014 MEURSAULT, Olivier Leflaive, 13%., Olivier gained his experience working with his uncle, the legendary Vincent Leflaive, with whom he co-managed Domaine Leflaive from 1982 until 1990 when Vincent retired. Olivier Leflaive Frères was established as négociants in 1984, Olivier running both houses for several years. Olivier himself is now semi-retired. The company owns 12 hectares of land covering some of the most prestigious Burgundy appellations, including Meursault, but also buys in grapes from sought-after locations, vinifies them, maturing and bottling in-house. The youthfulness of this wine was obvious from its buttery vanilla stance. Top fruit and complex taste; would improve and mellow with more ageing. Bought from The Wine Society in 2015. Now valued at around £40.00.

b) 2014 BROUILLY, DOMAINE DE LAFAYETTE, Georges Duboeuf, 13.5%. Brouilly is the top Beaujolais cru, known for being relatively robust and full-bodied, quite unlike the light, fresh Beaujolais Nouveau. The wines are more fruit-driven than many of the other Beaujolais cru, with plum and berry flavours outweighing Gamay's traditional floral character. This makes them ideal for ageing in bottle. The appellation was officially delimited along with most of the rest of the Beaujolais cru's in the 1930s. The area gets its name from the hill, which in turn takes its name from a Roman lieutenant, Brulius, who is thought to have planted vines here some 2000 years ago. *Vins Georges Duboeuf* is one of the largest and most familiar negociant and winemaking businesses in France. Its founder, the late Georges Duboeuf himself, grew up in the Mâconnais region, although Duboeuf is credited with single-handedly making Beaujolais a globally recognised wine region through the promotion of Beaujolais Nouveau from the 1970s. The estate now works with around 300 winegrowers in the Beaujolais region alone to ensure the quality of the fruit. Production is overseen by son Franck Duboeuf, who is considered to be one of the key specialists in Beaujolais, its terroir

and its wine. Georges Duboeuf died in 2020. Still a deep shade. Strong red cherry aromas; rounded tannin structure. Another Wine Society purchase, costing £15.00.

Ken Claydon – 2019 BOURGOGNE PINOT NOIR, LA CHANTEFLEURE, Louis Latour, 13%. Wine has been made in the Bourgogne for nearly two millennia, and Pinot Noir has been made here since the twelfth century. Pinot is a sensitive grape – it reflects the tiniest of variations in the soil or exposure – and it really loves the limestone soils of Burgundy. Suffice to say, over the centuries, Pinot and the Bourgogne have become intertwined. Other regions and countries try to emulate the success, but this is Pinot's home, and, as we discussed, is why one may have to pay premium prices. The Latour family began as vine growers in the village of Aloxe-Corton as early as 1760s and went on to establish today's business, *Maison Louis Latour*, in 1797. The company has been in family ownership for 11 generations and is now led by the seventh person to take the name Louis Latour. A Burgundian house known for reliability; this Bourgogne Pinot Noir is a case in point. Bright. Fresh. Savoury. Bourgogne Pinot Noir is the regional appellation whose wines come from any part of Burgundy. This BPN "La Chantefleure" 2019 displays a bright deep ruby hue. The nose is full of red cherry. It is fresh and round on the palate with blackcurrant bud aromas and silky tannins, flavours which are textbook Pinot. On offer at Tesco for £12.00 (from £15). Noted £17 for a single bottle at Majestic, so this was a steal.

John Davis – a) N/V CREMANT DE BOURGOGNE BRUT, CHARDONNAY, Bruno Hattier, 12%. Made in the Caves Bailly Lapierre near Auxerrois, Bailly being the birthplace of AOC Crémant de Bourgogne. Since 1972, in an underground quarry providing unique natural conditions, sparkling wines have been produced and aged here. Hand-harvested grapes, vinified on site, and matured in bottle using the "traditional method". Leisurely, yet even, mousse; intense, truly mineral freshness on the nose – citrus and green apple but not acidic. Quite rich palate, partly through extra bottle-ageing at home. M&S £10.00 in 2018. Note that M&S now sells Crémant de Bourgogne within its "Classics" range - #12 - for £9.00, but is from a new producer, and not 100% Chardonnay.

b) 1935 MAZOYERES CHAMBERTIN, Beron. A grand cru vineyard in the Gevrey-Chambertin commune. The name Mazoyères comes from a cluster of houses that used to lie on the site, any vestiges of which have long since disappeared. It is located at the southern end of the area's band of grand cru vineyards, with its southern edge touching the border of Morey-Saint-Denis. While the 18.6 hectare (46 acre) vineyard climat is a grand cru in its own right, wines from the site are often produced and labelled as Charmes-Chambertin. The latter climat lies to the north of Mazoyères, on the slopes immediately below the prestigious Le Chambertin. In soil terms, both Mazoyères-Chambertin and Charmes-Chambertin have thin clay-limestone over a deeper layer of rock, providing a terroir that drains freely and reduces energy-sapping vigour. Wines from the Mazoyères-Chambertin vineyard are not as fine or prestigious as those from Chambertin and Clos-de-Bèze. However, they are classically Gevrey-Chambertin in style, usually showing structure, body, and depth. 1935 was an excellent vintage in Burgundy, but, as it followed the abundant 1934, it was not widely imported into UK. Belgium hoovered up most bulk exports. This bottle presented me with many mysteries. Beron seems to be unknown as a producer, so could be a Belgian bottler. The remnants of a label show "IMP GOUG...", with a border that is similar to Bouchard Aine labels of that period. Also gleaned from the scraps of label is that this was a monopole – a unique parcel within Maz, from "successeurs". When the Napoleonic Code changed the rules to equally partitioned inheritance among all sons, estates were chopped up through several generations into smaller and smaller ones, resulting in a proliferation of cottage-industry winemakers, each tending to small plots of land. More research is needed. Whatever, this was amazing stuff. On decanting there was surprisingly little deposit apart from colour crystals. Bearing in mind that 100% Burgundian Pinot Noir should always be a tad pallid as there is low pigment in the skins, this had a hauntingly good shade despite its 85 years – like a good tawny port. No whiff of acetic acid, this had traces of hot

singed fruit, truffle and slight spiritous edge. Palate amazed – low acids, briar sweetness and true length. Any food would kill it, so balance of the bottle will be treated as digestif. Bought years ago, at auction in a mixed case, all with disintegrating labels. Surprising what you can get for taking a punt.

Keith Eamer & Magiie Eamer – 2019 CHABLIS, Domaine Louis Moreau, 12.5%. In the heart of Chablis, Moreau produces exceptional wines, worldwide recognised. Planted 100% with Chardonnay, on the unique terroir of Chablis, the vines of *Domaine Louis Moreau* are spread over the four levels of the appellation: Petit Chablis, Chablis, Chablis 1er Crus and Chablis Grands Crus. Once the juices are in stainless steel tanks, they first go through 100% alcoholic fermentation activated with natural yeasts for 15-18 days at low temperature (18°C) then through 100% malolactic fermentation thanks to natural bacteria at 20°C for a few months. After a racking manipulation to take out the gross lees, the wine ages in tank on fine lees for 4 months before a cold filtration and bottling. This Chablis displays a bright golden colour, while its nose is floral with a hint of apple. Minerality on the palate with grapefruit flavours. Waitrose £16.99.

Andy Grainger – 2008 BOURGOGNE HAUTES COTES DE BEAUNE, CHATEAU DE MERCEY, Antonin Rodet, 13%. The vineyard covers 41 hectares surrounding the Château which was built in the 16th Century at the southern edge of the Côte de Beaune. Rodet's Bourgogne Hautes-Côtes de Beaune vines are lyre-shaped. This technique allows the sun to shine within the vine rows and ensures quicker ripening and prevents diseases. Traditional vinification in temperature-controlled concrete vats with daily stirring and pumping-over. Alternating those two methods is a good way to obtain balanced wines so the tannins are not over-extracted. The wine spent 11 months ageing in large oak barrels (70%) and 30% new oak standard casks.

Ageing well in bottle, this was opened 30 minutes before our tasting. Healthy Pinot "dishwater" shade it showed a good vegetal nose so typical of maturing Burg. Restrained fruit, but this developed on the palate. Velvet smooth, still plenty to give. Purchase details unknown. The 2010 sells for £36.00.

Jenny Heald – 2019 COTEAUX BOURGUIGNONS ROUGE, Paul Fontaine, 13%. The not-very-prestigious Bourgogne Ordinaire and Bourgogne Grand Ordinaire denominations were replaced by the much more user-friendly Coteaux Bourguignons in 2011. Wines can carry this AOC if made from anywhere in the area covering Auxerre down to Beaujolais (inc. both). This wine is 100% Gamay. Deep shade and very-berry nose. Tasted blind I'd have said the wine was 'Beaujolais'. In fact, the taste wasn't like Beaujolais, being quite complex, of medium length and with lots of clove spice. Waitrose £6.00 reduced from £8.50. The 2018 was available at Marks & Spencer for £9.00.

Robert Newman – 2018 MACON VILLAGES CHARDONNAY, Louis Jadot, 13%. Mâcon-Villages, the largest appellation in Mâconnais, is the classification for only white wines. Reds of equivalent quality are simply "Mâcon". Louis Henry Denis Jadot founded the business in 1859. One of his key aims, as well as to make top wines, was to build a significant vineyard base. This vision remains core to the company today. The business is now headed up by Pierre Henry Gagey, who was entrusted with the management of Louis Jadot in 1962 by Madame Jadot following the death of her son, Louis Auguste Jadot. This wine is vinified with no oak contact thus retaining the elegant aromas and clean, fresh character for which the region is prized. The vineyard soils have a high percentage of chalk and limestone which impart nuanced minerality. The majority of the fruit for this wine was sourced from the superior quality vineyards around the village of Loché, southwest of Mâcon. Fresh, clean, and fruity style with subtle citrus and melon flavours. A pleasant mineral finish. Bought 18 months ago for around £10.00.

Angela Roach – 2018 LAROZE de DROUHIN BOURGOGNE PINOT NOIR, Joseph Drouhin, 13.5%. Andrew Jefford, the award-winning wine critic, stated "if you're looking for a value introduction to

the joys of red Burgundy, 'Laroze' is a shrewd purchase". From the highly celebrated Drouhin family whose winemaking tradition stretches back four generations to when Joseph Drouhin moved to Beaune in 1880. He purchased a vineyard and founded the business, and each successive generation has sought to develop the estate, adding vineyards in a variety of enviable locations. The family's Bourgogne PN is crafted using grapes that include parcels from Morey St Denis and Chambolle Musigny, all hand-picked with gentle pressing and fermentation. Aged in (20% new) oak which lends spice and structure. Medium bodied with aromas of rose and vanilla oak. From a vintage where quality is outstanding, it is delicious now, yet will age. Cost £18.00 from Laithwaites, but, unsurprisingly, this has sold out.

Roger Sanbrook – 2016 BOURGOGNE HAUTES COTES DE NUITS, CYPRIEN RESERVE, Guy &Yvan Dufouleur, 13%. Estate in Nuits-Saint-Georges that has been in the same family since 1596. It currently covers 28 hectares across several different appellations. According to online notes the wine is 100% Pinot Noir grown on vines average age 15 years, situated in the commune of Chauv, altitude 300m. The destemmed grapes are vatted and chilled. After 3 weeks the wine goes into a stainless-steel pneumatic press. The wine is aged 10 months in 500ltr. oak casks (30% new) followed by 2 months blending in stainless steel. The wine was ruby red, slightly oaked nose with excellent red fruit flavours and well balanced. It had good length and was as good a pinot noir as I have had for some time. I would certainly recommend it and I will need a strong will to keep the other two bottles I have. It brought back excellent memories of an overnight stay we took at Nuits St Georges, and reminded me that a return visit is needed – let's hope I can soon. I purchased it in 2019 direct from the producer - cost €17. I cannot trace that 2016 is currently available.

Nick Seymour – 2016 BOURGOGNE HAUTES COTES DE NUITS, LES BEAUX MONTS LUSSOTS, Vincent Legou, 13%. Bourgogne Hautes Côtes de Nuits is the appellation for red, white and rosé wines produced from vineyards on the "hautes cotes" (high slopes) of the Côte de Nuits subregion in the northern Côte d'Or. Created in 1961, it is clearly distinguished from the more prestigious vineyards located on the mid-slopes below, which fall under the eight communal and 23 Grand Cru appellations of the Côte de Nuits. The terroir of the Hautes Cotes, particularly the climate, differs noticeably from that of the lower slopes to the east. To minimize the impact of the cooler climate, the Hautes Côtes vineyards are most often planted on south- and west-facing slopes which benefit from maximum exposure to the sun's warmest rays. Vincent Legou learnt his trade at Domaine Romanee Conti, forming his own company in 2008. His Domaine has been organic since 2014. Legou's source for this wine is a vineyard of less than 2 hectares. Indigenous yeast, low sulphur use and traditional cellaring has made for a beautiful Burgundy. Rich red fruits of cherry and raspberry give way to a succulent palate, showing balanced ripe tannins that will ensure further ageing for development. Bought from local wine merchant, Nysa, for £20.00.

Doug Stoneham – a) 2019 BOURGOGNE CHARDONNAY, LA CHANTEFLEURE, Louis Latour, 13%. The Latour family is long established in Burgundy's wine trade. Beginning as vine growers in the village of Aloxe-Corton as early as 1760s, they went on to establish today's business, *Maison Louis Latour*, in 1797. The company has been in family ownership for 11 generations and is now led by the seventh person to take the name Louis Latour. Fermented in stainless steel vats with temperature controlled malolactic fermentation, followed by 8-10 months ageing in stainless steel vats. Paler than the gold described on the back label, this had a good floral nose with green apple base. Palate displayed minerality, especially on the finish. Refreshing drop. Bought at discounted Tesco member's price of £12.00.

b) 2019 RED BURGUNDY, BOURGOGNE GAMAY, Moillard, 12.5%. Bought but yet to taste. Since its creation in 1850, Moillard produces wines of a rare fineness and elegance, well-structured and strong, offering a great ageing potential. On the palate, this wine reveals delicate red fruits aromas. Tesco £9.00.

Simon Stoye – a) 2018 CHABLIS, Domaine Duplessis, 13%. Domaine Gerard Duplessis is a family run cellar founded in 1985, today managed by Lilian Duplessis. Located in the heart of the Chablis region it owns 9 hectares divided between 8 different appellations. Every vineyard is worked in accordance with organic farming since 2007 and achieved certification in 2013. All vineyards used for village, Premier Cru, and Grand Cru are on Kimmeridgian limestone, making this village Chablis a seriously good style. Duplessis does not release wines on the market until they achieve some bottle age. Taut, mineral Chablis, fermented and matured for 12 months in stainless steel tanks to preserve the purity of flavour. Surprisingly, high acidity gives way to latent fruit. Good length of flavour. £21.50 from The Wine Society.

b) 2018 CHABLIS 1er Cru MONT DE MILIEU, Domaine Duplessis, 13.5%. As mentioned above, the Domaine is certified organic, quite the achievement in such a marginal climate as Chablis. The philosophy for working in harmony with the earth translates to how Duplessis works in the cellar: native yeast fermentations, long lees ageing in stainless steel tank, followed, for his 'cru' wines, by a 6-to-18-month (depending on the vintage) élevage in neutral seasoned oak barrels before being bottled with a minimal addition of sulphur. From a south-facing Chablis vineyard, this 1er Cru has a naturally creamy palate. Matured for 12 months in stainless-steel tanks and six months in old barrels, it has just a tiny hint of oak. Altogether a richer wine than a), fleshier and certainly age worthy. £31.00 from The Wine Society.

Dave Wagner –2019 RED BURGUNDY PINOT NOIR, Louis Latour, 13%. Described as “the perfect introduction to Burgundy and displaying classic fresh redcurrant and wild strawberry-fruit flavours with Pinot Noir's trademark silky smooth finish. An absolute steal at this price, courtesy of legendary Latour”. Checking Waitrose’s reviews, this wine will either make you fall in love with Burgundy, or vow never to drink it again. Sounds like bottle variation! Yes, it’s a bit acidic, but just open the bottle a bit in advance. Good wine, that will last for at least couple of years. Silky palate after cherry and blackberry aromas. £15.99 down to £11.99 for multi-bottle buy at Waitrose.

Contacting the Association

Email: Associationofwinecellarmen@outlook.com

Chair - Nick Seymour: 020 8947 5082, e-mail: nick.seymour@outlook.com

Secretary - John Badley: 020 8540 4763, e-mail: johnandjane1816@btinternet.com

Comments can be posted on the Association of Wine Cellarmen Facebook page.

www.winecellarmen.com

Reply Slip

Summer Party, Saturday 24th July from 12 noon, 160-162 Avenue Road, London
W3 8QG.

Members' name(s)

No. members at £30.....

No. guests at £35..... (please give names)

Total:

Please send this slip and your cheque to N G M Seymour, 30a Trewint Street, London,
SW18 4HB. Alternatively, send a bank transfer request payable to:-

Sort Code: 309135 a/c No: 01253444 a/c Name: AWC

**Reference: The first 6 letters of your surname, followed by the first 3 letters of
your first name, then: BBQ019**

If using this method, please advise Nick Seymour by separate email of your transaction at
nick.seymour@outlook.com.

Those having a standing order arrangement in place with our Treasurer are asked to
confirm your attendance by emailing **nick.seymour@outlook.com**.

Slips and/or email booking confirmations must be received by Monday 19th July.

*Membership prices only apply to those who have paid the current year's subscription.