

# WINE News

*The lighter side of Burgundy.*



## AUGUST 3, 2015 FEATURES

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## A Plethora of Summer Whites from Burgundy

By Trey Beffa

**Perfect timing!** Several containers that landed at the beginning of the summer were loaded with great value whites from Burgundy, making for a terrific selection of wines. Producers include Jacques Bavard, Paul Pernot, Domaine Renaud, Domaine Anne & Arnaud Goisot and several others that are featured in this newsletter. Along with these value wines, K&L is now offering some of the more highly sought after producers from Burgundy. Top names like Claude Dugat, Méo-Camuzet, Georges Roumier, Armand Rousseau and many others are finally finding their way to our shelves. These wines have always

been very difficult to find in quantity, and sourcing has been tricky. The strong dollar to the euro has enabled us to sell some of the top 2012s and 2013s at really intriguing prices. The majority of these wines are currently being offered on a pre-arrival basis. As they arrive in stock they will make their way onto our shelves. But, with the tiny quantities in Burgundy, the best way to secure the wine is to purchase on pre-arrival. Check out our current pre-arrival offerings by visiting [KLWines.com](http://KLWines.com).

## But First, Three Value Summer Reds

Burgundy may be one of the trickiest regions in the world to find good, inexpensive red wines. Lucky for you, we are here to do the dirty work. Here are three fabulous value-driven red Burgundies that we currently have in stock:

### 2012 Maison Roche de Bellene “Vieilles Vignes” Bourgogne Rouge (\$19.99)

Maison Roche de Bellene is a new project in Burgundy founded by famed winemaker Nicholas Potel. His focus is on individual terroirs from old vines (40 years or older) that are farmed responsibly. This is a wonderfully fresh and clean wine that blends fresh, bright red fruits with hints of minerals and spice. It is an easy wine to pair with lighter summer dishes.



### 2012 Domaine Faiveley Mercurey “Clos Rond” (\$29.99)

The Mercurey Clos Rond comes from a single vineyard in Mercurey that is owned completely by Faiveley. With quite a lot of body here for the money, the Clos Rond shows red cherry and strawberry fruit up front, with lots of minerals and earthy notes that linger on the finish. This wine has a nice little punch to it and opens up nicely with some air or decanting.



### 2013 Domaine Henri Boillot Bourgogne Rouge (\$29.99)

Henri Boillot's son Guillaume is now overseeing the production of the reds for both the Maison and Domaine operations. The 2013 vintage required a ton of work in the vineyards, in the cellars and on the sorting table. Guillaume has done a fine job with this wine, as it shows the pretty fruit of the vintage, along with a wonderful freshness and purity that lingers on the finish.



## Mâcon, the Other White Burgundy

By Heather Vander Wall

**Mâcon wines have long been underrated as a category of white wine Burgundy.** But, in fact, this unique area has a climate and soil profile incredibly well-suited to the Chardonnay grape. The predominant limestone hills peppered with alkaline clay along with the slightly warmer weather in this southern end of Burgundy contribute to a riper style of wine with an intense minerality, more palatable than some of its austere cousins to the north. Within the Mâcon, the Pouilly-Fuissé district has the best mesoclimate. On the northern side of this district the landscape is marked by a giant rock structure called the Solutré. At the foot of this structure in the surrounding vineyards lies Domaine Renaud, which produces incredibly complex yet very pleasant wines from excellent terroir.

**2014 Domaine Renaud St-Véran (\$18.99)** Aromas of lemon verbena, flint and green pear give way to a medium-bodied wine with zippy acidity, and the slightest hint of creamy, lees texture. On the palate, poached pear and Honeycrisp apple fruits balance the flinty, saline minerality which highlights this peculiar terroir.

**2014 Domaine Renaud Mâcon-Charnay (\$13.99)** The most playful of the four. The nose shows pretty floral aromas, with white blossom and citrus zest overtaking the flinty notes. Slightly more fruit forward, this wine has a medium body with zesty acidity, coming across as grapefruit citrus. On the palate, a simple, pleasant, ripe yellow pear fruit dominates, with the characteristic minerality showing more in the background on this wine.

**2014 Domaine Renaud Mâcon-Solutré (\$13.99)** As its name suggests, the Mâcon Solutré wine highlights the soils and unique terroir in which it grows in the shadow of the Solutré. With very flinty, high-toned aromas of graphite, anise, and pear, this wine is lighter in body than the others, but still showing a pleasantly round Chardonnay characteristic. The palate exhibits crisp white pear and honeydew, giving way to a striking and lasting tinge of stony, flinty minerality on the finish.

**2014 Domaine Renaud Pouilly-Fuissé “Cuvée Vieilles Vignes” (\$19.99)** Bearing the namesake of this district, this wine is certainly the weightiest of the four. The Pouilly-Fuissé exhibits the succulent richness so characteristic of the Chardonnay grape, yet entirely unimpeded by oak here. With soft aromas of ripe tropical fruits, and a full, weighty feel, this wine is surprisingly fresh and zesty with a strain of flinty minerality and fresh acidity balancing out the soft, fleshy fruit. Overall, Domaine Renaud is a great example of the undiscovered potential in this region.



## Blanc de Bavard, A K&L Tradition

By Dulcinea Gonzalez

**Following an over 50-year family tradition of winegrowing in Puligny-Montrachet, Jacques Bavard is a boutique negociant specializing in elegant, aromatic and mineral-driven wines using Biodynamic and organic farming practices.** His direct import wines have been a perennial staff and customer favorite year in and year out, always displaying the unique terroir, balance and vitality one craves from the Côte de Beaune. The 2012 vintage may have been a bit of a challenge given the weather, but what you will find here is a beautiful balance between rich fruit and fresh, nervy acidity.

**2012 Jacques Bavard Bourgogne Blanc (\$19.95)** Bavard’s Bourgogne blanc is one of the most delicious and affordable Burgundies we offer. This bottling provides the foundational taste profile of Bavard’s seamless, delicate approach to winemaking, and showcases the bounty of organic fruit the region has to offer. The color is pale yellow with a lively lemon-y nose. Streamlined in shape, this light-bodied wine is marked with the taste of brisk stone fruit flavors, a striking acidity and a silky mouthfeel. A total bargain at \$19.95!

**2012 Jacques Bavard Auxey-Duresses “Les Clous” (\$27.99)** Sourced from the Saint-Romain Valley in the village of Auxey-Duresses, this shows much more restraint than the richer wines of the neighboring communes of Volnay and Meursault. Displaying the color of straw in

the glass, this medium-textured wine has a hint of sweetness on the nose à la jackfruit. It follows with a fruity mid-palate, volts of citrus-y acidity and shows streaks of limestone minerality and salinity. The finish is lingering, elegant and smooth—endlessly quaffable!

**2012 Jacques Bavard Saint-Romain Blanc “Sous le Château” (\$29.95)** From the underappreciated commune of Saint Romain, located in the hills behind Meursault. The wine is a lovely, barely golden expression that delivers aromas of preserved lemons, flora and almonds. This is a stony, full-bodied Chardonnay with succulent mouthfeel, zippy acid, and fruit notes reminiscent of quince and grapefruit. This is concentrated, yet shows restraint, and finishes with a round, creamy finish.

**2012 Jacques Bavard Meursault (\$39.95)** This represents top-notch quality for great value. Dripping with the color of butter cream, this robust-bodied wine exudes a fruity, hazelnut nose. It shows sultry texture and ripe characteristics of star fruit, and crushed limestone. Marked with racy acidity, the finish is absolutely mouthwatering.



## Chassagne-Montrachet: A Place for Both White and Red!

By Gary Westby

I have always loved the noble wines of Chassagne, not only for this village's famous white, but also for her under-appreciated reds.

My favorite wine book that I have read this year, *The Original Grand Crus of Burgundy* by Charles Curtis MW (which we have **on sale** for \$13.99!) made me even more excited about the reds, as many of the sites have been historically thought of as grand cru quality. I find both the reds and the whites to be among the most consistent in all of Burgundy, and I hope that you will join me in enjoying a couple of my current favorites.

The **2011 Domaine Blain-Gagnard Chassagne Montrachet "Clos St. Jean" 1er Cru (\$74.99)** is an exquisite example of a purebred premier cru. The clos is located in the heart of Chassagne, between Cailleret and Les Vergers. Proprietors Jean-Marc and Claudine age this wine in barrel for a year, using 30% new oak with some lees stirring for texture. The wine is creamy and has a very fine, earthy flavor that reminds me of the grand cru vineyard Bâtard-Montrachet. This textural, nuanced, complex white wine has a finish that goes on and on and is just the kind of white Burgundy that inspired winemakers everywhere to turn the Chardonnay grape into an international sensation.

One of the most famous names in Chassagne is Ramonet, and for good reason. His whites are tightly allocated and sell out immediately, but I think his reds are just as exciting. As soon as the **2011 Domaine Ramonet Chassagne-Montrachet Rouge (\$44.99)** hit the receiving dock, I bought a bottle. This wine is about half de-stemmed,



fermented in cement and aged in oak that is 33% new. We decanted it about an hour ahead (a controversial practice for Burgundy, but I am a firm believer in giving the wines air) and served it with chicken breast stuffed with goat cheese, asparagus with homemade mayonnaise and a big mound of French fries. Few Burgundies have made me happier. This wine has incredible texture married to crunchy, fresh red fruit, a feat that only one place in the world is capable of. If you like your Pinot with your dinner, don't miss it!

## Hot Town...Summer in the City!

By Daniel Maas

**Finally, it has arrived!** Summer in Los Angeles is a wondrous time, full of Southern California trends and traditions like sushi, barbecue, somewhat lighter (but still horrible!) traffic, and my favorite, picnicking at the Hollywood Bowl (Fogerty was awesome!). And the wine trend, of course, is rosé, rosé, rosé! Even my grandmother used to *only* ever drink what she called her "blush wines"—or so it seemed.

Now, unlike my grandmother, I am big on diversity. I want an equal share of rosé *and* other styles of wine. Burgundy is often thought of as only growing Pinot Noir and Chardonnay, but there is even diversity within this region, as beautifully represented with the arrival of these newest releases from our long-time favorite: Domaine Anne & Arnaud Goisot. These are must-drink bottles for the season.

From the only area of Burgundy producing Sauvignon Blanc, the **2013 Domaine Anne & Arnaud Goisot Saint Bris (\$11.99)** is a lovely alternative to the more commonly drunk wines of Sancerre. Fresh, crisp, and light, this features hints of lime, melon, and cilantro. There's strong acidity and a finish that will blend perfectly with that goat cheese salad. Another example of a lesser-known varietal, the

**2013 Domaine Anne & Arnaud Goisot Bourgogne Aligoté "Vieilles Vignes" (\$11.99)** is a lesson in what tropical fruit is all about. Striking flavors of banana, pineapple, and cream, and there's a raciness here that has become synonymous with Aligoté.

As we are in Hollywood, let's now turn our attention to "*the stars*" of Burgundy: Chardonnay and Pinot Noir! The new **2013 Domaine Anne & Arnaud Goisot Chablis (\$14.99)** is lighter than most. With an evenly balanced progression of green apple, lemon, and strong limestone character, this simply *demand*s a hearty plateful of scallops.

From a superb vintage, the **2012 Domaine Anne & Arnaud Goisot Côtes d'Auxerre "Cuvée du Manoir" (\$14.99)** has everything I want in a Pinot Noir. Medium body and loaded with raspberry, cherry, and pepper, with enough structure to ensure that this wine will age well over the next few years.

I'm not sure what will run out faster, the dog days of summer or these amazing wines, but don't wait to find out! Besides, it turns out that grandma did like variety, after all: she also loved her "*Chab-liss*"!

# White Burgundy Values Abound from Bourgogne Blanc to Grand Cru

By Alex Pross

When it comes to recognition, white Burgundy is forever in the shadow of its older, sexier sister, red Burgundy. Red Burgundy is rare, sought after, can be ethereal and uber-expensive while being maddeningly inconsistent, whereas white Burgundy is more consistent qualitatively vintage-to-vintage and still has many grand cru vineyards for under \$100—something you won't find in red Burgundy. Two areas that offer some of the best values in white Burgundy are Bourgogne blanc and Chablis. These represent two very different philosophies, with one being driven by single-vineyard wines and the other by value-driven wines blended from multiple vineyard sources, and the sum being greater than the components.

## Chablis

Our first taste of William Fèvre begins with the **2013 Maison William Fèvre “Champs Royaux” Chablis (\$19.99)**, an excellent entry-level offering that is a great everyday drinking Chablis for a great price. 90 points JS and WS. The Champs Royaux starts off with a tantalizing nose that includes scents of lime blossoms, sea breeze and melon with a mouthwatering palate of citrus, melon, stone and fresh herb flavors. Energetic and taut, this is an ideal wine for oysters, seafood or as an afternoon aperitif. Not to be outdone, we have a second incredible Chablis value: the **2014 Domaine de Biéville (Louis Moreau) Chablis (\$16.99)** is a screaming deal. This is one of our yearly imports that consistently over-delivers for its modest price-point. If you're looking for a great deal in Chablis, the Domaine de Biéville (Louis Moreau) Chablis is a case-worthy option.

The real sweet spot for Fèvre Chablis are the premier cru and grand cru offerings, which are among the top three or four of producers in all of Chablis. These wines have a terroir-specific feel and are the truest possible expression of each of the vineyards from which they are sourced. We currently have the 2013 Fèvre Chablis available on a pre-arrival basis, and they are due in October 2015. These wines come with critical acclaim from multiple reviewers.



## 2013 William Fèvre Chablis

**“Bougros” Grand Cru (\$59.99)** 95 points JS, 91-94 points BH, 91-93 points AG.

**“Valmur” Grand Cru (\$79.99)** 92-94 points BH, 91-94 points AG.

**“Les Preuses” Grand Cru (\$79.99)** 93-95 points BH, 91-94 points AG.

**“Vaudesirs” Grand Cru (\$79.99)** 92-95 points BH, 90-92 points AG.

**Bougros “Côte de Bougerots” Grand Cru (\$79.99)** 92-94 points ST, 93-95 points BH, 92-94 points AG.

**“Les Clos” Grand Cru (\$89.99)** 93-96 points BH, 92-94 points AG.

## Bourgogne Blancs

As much as I love Chablis, I am equally fond of Bourgogne blanc, because with no other wines in Burgundy do you get so much bang for your buck. We have five fantastic values that range from \$14.99 all the way up to \$32.99. We start off with the **2013 Desertaux-Ferrand Bourgogne Blanc (\$14.99)**, a killer value that delivers lemon curd, wet stone and racy mineral notes. Next up is the **2013 Thierry & Pascale Matrot Bourgogne Blanc (\$19.99)**. With aromas of iodine, nut skin and subtle undertones of freshly washed stones, this fuller-bodied wine has a distinctly Chassagne-Montrachet feel for a fraction of the cost. Our third wine is the return of one of our most popular wines last year. The **2013 Olivier Leflaive “Oncle Vincent” Bourgogne Blanc (\$19.99)** is a worthy follow-up to the heralded 2012, with an intoxicating nose of spice and hazelnut and a palate brimming with orange blossoms, lemon, pear and hints of sandalwood. This is a big wine that could easily pass as a premier cru level offering. 92 points JS.

The lone 2012 vintage wine of the five is the **2012 Henri Boillot Bourgogne Blanc (\$29.99)**, an elegant, layered and complex wine that, tasted blind, could easily be mistaken for a Meursault with its wet stone, yellow stone fruits and waxy character. This wine is made from assorted parcels in Auxey-Duresses, Saint Romaine, Meursault and Puligny. Last but certainly not least is the **2013 Etienne Sauzet Bourgogne Blanc (\$32.99)**, an intoxicating wine with irresistible flavors of fresh apricot, candied ginger, pear and white flowers. This wine has more length than your average Bourgogne and definitely shows off the pedigree of a producer well-schooled in making world-class Puligny-Montrachet.

## K&L REDWOOD CITY

3005 El Camino Real, Redwood City, CA 94061  
P (650) 364-8544 F (650) 364-4687  
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Toll Free (877) KLWINES (877) 559-4637  
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638 Fourth Street, San Francisco, CA 94107  
P (415) 896-1734 F (415) 896-1739  
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