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Burgundy Club! FALL 2018

Welcome to the latest edition of the **Caveau Burgundy Club** – a twice-yearly tutored tasting and exploration of the great wines and terroirs of Burgundy.

This club functions just like our **Champagne Club** - *(and if you're not already a member, email us - scott@caveauselections.com. <http://www.caveauselections.com/champagne-club/> Also, check out our new **"House Wine" Clubs** if you're interested in a steady supply of delicious Burgs at around \$20 per bottle.*

The wines in each 6-bottle shipment have been specifically selected to help educate and illustrate – each shipment is essentially a Burgundy seminar-in-a-box. You can use all of this to stage your own tasting seminar at home, or of course you can just drink the wines one by one. Whichever path you choose – there's lots of good Burgundy in your future!

Côte de Beaune Reds - the few, the delicious

From 2010-2016, only the 2015 vintage produced anywhere near "normal" quantities in Burgundy, and even '15 was in the low-normal range. The legendary Côte de Beaune villages of Beaune, Pommard and Volnay were the hardest hit, and they were hammered again and again in 6 out of the 7 years, with 2016 being the cruelest of all. As discussed in our documentary film [Three Days of Glory](#) - a freak frost on the morning of April 27th destroyed most of the potential crop in '16, and what was left after the frost was largely wiped out by mildew over a rainy June and July. Losses of 60-85% were widespread.

Fortunately, the few grapes that remained were able to ripen beautifully, and the resulting wines were gorgeous. They are incredibly rare, however. It was frankly a struggle to source enough wines for this package - but the '16 reds are so lovely that I really wanted you to taste them. We've also included a late-release '15, and a wine from my new "go-to for value" appellation. So read on, and enjoy the wines!

Burgundy Basics

The Burgundy region of France has been producing what are widely considered to be the world's finest Pinot Noirs and Chardonnays for nearly a thousand years. Burgundy is a relatively small area (only about 13,500 acres of vines in Burgundy's Côte d'Or, as opposed to Bordeaux's 235,000 acres or California's 515,000.) Oregon has recently grown larger than Burgundy, with some 18,000 vineyard acres now planted.

As in Oregon, most of the winegrowers and producers in Burgundy are small, family operations. The average estate size is about 15 acres, enough to produce about 3,500 cases of wine each year. Those 15 acres are often split into 10 or more tiny parcels of vineyards scattered around several different vineyards and villages — so production of each wine is often only a few hundred cases or less. While it can seem quite complicated, even perplexing at times, in reality Burgundy is fairly simple to decipher.

Red = Pinot Noir. If it's a red wine from Burgundy, it is made from the Pinot Noir grape. (Beaujolais, while technically part of the Burgundy region, is truly a different world altogether. Beaujolais reds are made from the Gamay Noir grape.)

White = Chardonnay. If it's a white wine from Burgundy, it's a Chardonnay. (Again, there are minor exceptions you'll rarely see — there's a white grape known as Aligoté that produces some very inexpensive, lower-level wines — but it will not come into play in anything we're discussing here.)

Unlike America, France has legal classifications for their wines. In Burgundy, the actual vineyards themselves, rather than the producer or wines, are given a level of classification. There are four levels:

Grand Cru — The best of the best. There are 32 Grand Cru vineyards in Burgundy, accounting for less than 2% of all Burgundy wine production. Grand Cru wines mention on the label only the producer and name of the vineyard — as in "Montrachet" or "Musigny" — the name of the village is not deemed necessary in the case of these great vineyards.

Premier Cru — (Also written as 1er Cru) One notch below the Grand Crus — there are hundreds at this level, and the quality varies widely. The best Premiers rival the Grand Crus, the lesser ones seem barely deserving of the ranking. These makeup about 10% of total production. A Premier Cru wine will mention the name of the village and possibly an individual vineyard on the label, as in "Pommard-Rugiens" or "Vosne-Romanée — Les Suchots" — if it indeed comes from a single vineyard. It will always bear the mark "Premier Cru" or "1er Cru".

If the wine is a blend of more than one 1er Cru vineyard within a given village, it will simply bear the designation "1er Cru" without any vineyard designation.

Village — Grapes for a village wine come from one or many vineyards surrounding a specific Burgundian village, for example Vosne-Romanée or Puligny-Montrachet. These are classified below the 1er Cru level, but can often be lovely wines and great values. Village wines are about 43% of the total pie.

The label will simply state the name of the village (although in some cases the name of a specific vineyard will also be mentioned, even though it is not of Premier Cru status.)

Regional (Bourgogne) — A bit less than half of all Burgundy vineyards (45%) are classified at the regional level. In the hands of dedicated and talented producers these can be lovely wines. In the hands of others they can be thin, weedy, and rather unpleasant. These wines are labeled as Bourgogne Rouge or Bourgogne Blanc, or Bourgogne Pinot Noir or Bourgogne Chardonnay.

Most of the vineyards in Burgundy are owned by multiple owners — as many as 70 or 80 different owners in some cases. (In the rare cases that a single producer owns the entirety of a specific vineyard, this is designated as a **“Monopole.”**) *This means that each winery may own only a few rows of the vineyard*, and will make only a few barrels of that specific wine each year (but they are likely to own small pieces of several other vineyards as well.) So, not all wines from the same vineyard are created equal. The quality can vary widely from producer to producer. In Burgundy, the most important consideration is in fact **the producer**. Get to know the styles of different producers, and zero in on the ones you like best. They will likely give you the most enjoyment year in and year out regardless of the classification level.



BURGUNDY

Chablis



Chablis

Côte de Nuits

Hautes Côtes de Nuits

Hautes Côtes de Beaune

Côte de Beaune

Côte Chalonnaise

Maconnais

Beaujolais

Dijon

Nuits-St-Georges

Beaune

Chalon-sur-Saône

Seille

Tournus

Mâcon

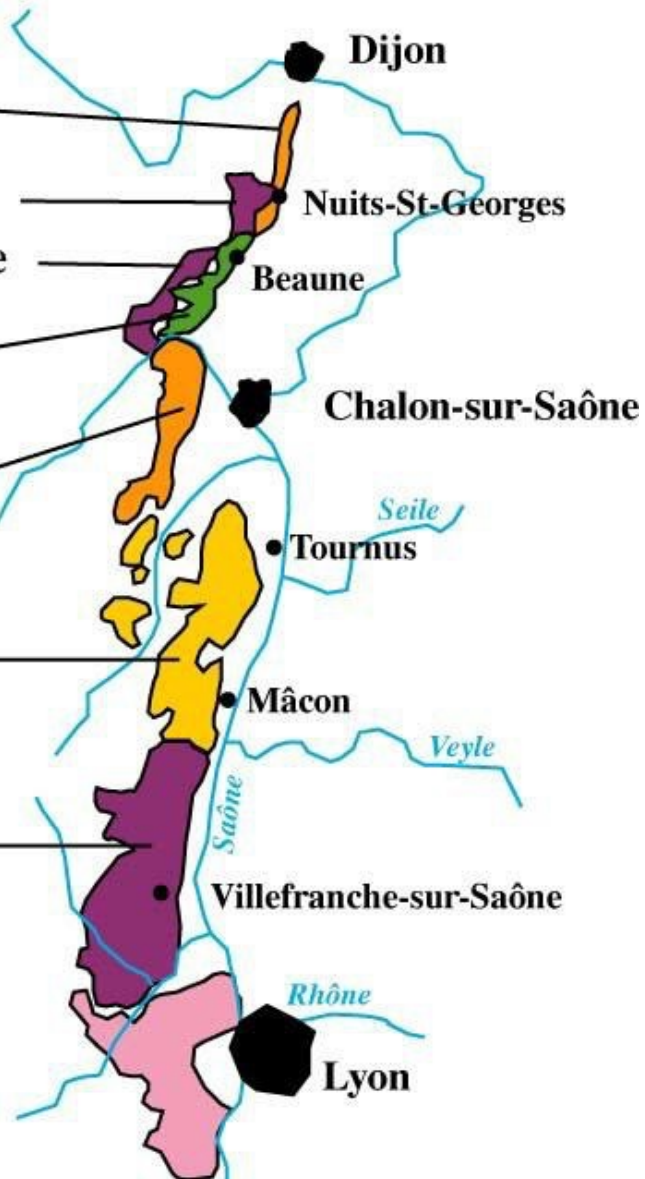
Veyle

Saône

Villefranche-sur-Saône

Rhône

Lyon



The map illustrates the Côte de Beaune wine region, a sub-region of Burgundy. It shows the following appellations of origin:

- Appellations Grands Crus (Dark Red):** Includes Grand Cru vineyards in Beaune, Pommard, Volnay, Chassagne-Montrachet, and Meursault.
- Appellations Villages Premiers Crus (Orange):** Includes Premier Cru vineyards in Beaune, Pommard, Volnay, Chassagne-Montrachet, Meursault, and Santenay.
- Appellations Villages (Yellow):** Includes Village-level appellations in Beaune, Pommard, Volnay, Chassagne-Montrachet, Meursault, and Santenay.
- Appellations Régionales (Light Green):** Includes Regional-level appellations in Beaune, Pommard, Volnay, Chassagne-Montrachet, Meursault, and Santenay.
- Bourgogne Hautes Côtes de Beaune (Dark Green):** Located in the northern part of the region, near Dijon.

Other notable features include the city of Beaune, the A6 highway, and the surrounding regions of Côte de Nuits, Côte Chalonnaise, and Côte d'Or.



www.vins-bourgogne.fr

Côte de Beaune Reds (+ a special treat...)

The southern half of the Côte d'Or, the **Côte de Beaune** begins in the village of Ladoix, runs south over the hill of Corton, and continues for some 15 miles before terminating in Santenay and Cheilly-lès-Maranges. Along the way is an essentially unbroken ocean of vines that produce some of the world's best known reds and whites. The biggest concentration of whites is in the contiguous villages of Meursault, Puligny-Montrachet and Chassagne-Montrachet at the southern end of the Côte, but there are whites and reds to be found pretty much throughout. Pommard and Volnay are two appellations that are exclusively red, but most of the villages produce a mix of both.

We'll narrow our focus this time on the reds. While not as famous (or as pricey) as the top Côte de Nuits reds, there are stunning reds from all sectors of the Côte de Beaune, and we've got five prime examples for you in this package (plus a ringer from up over the hill...)

As a broad generalization, the Côte de Beaune reds tend to be more powerful, more robust than their cousins up north. There is not the finesse of Chambolle-Musigny or the spicy refinement of Vosne-Romanée to be found on the Côte de Beaune, but then there is not the muscle of Pommard or the perfumed velvet of Volnay evident in many Côte de Nuits reds.

It's slightly warmer in much of the Côte de Beaune, and the soils in general have more clay and marl in the mix and a lesser concentration of limestone, which accounts for much of the differences. That said, each village is uniquely different, and neighboring parcels within the same appellation can be dramatically different.

The 2016s are absolutely superb wines - which shocked just about everyone. After having lost most of the crop, and having fought mildew most of the summer, few folks had their hopes up for the vintage. A miraculous late August and September of warmth and sunshine ripened the tiny crop perfectly, and I saw lots of surprised smiles on the vintners faces as I went from winery to winery during crush '16. Those smiles were buffered by a lot of sadness, however, when the winemakers looked down into the tanks that were only about a quarter full. The best '16s can be as good, if not in some cases even better, than the 2015s - one of the all-time great vintages of the last 100 years. The '16s are not as consistently excellent across the board, to be sure, but they are quite wonderful indeed. So let's dive in, and take a little tour of some Côte de Beaune reds, plus a look at a new "insider's secret"...

The Wines

1. **2015 Ladoix, Le Clos Royer**– Domaine Michel Mallard

\$42

We discovered the lovely Mallard wines during our 3-month stay in Burgundy last fall. We started importing them earlier this year, and they've already proved a big hit. The father and son team of Patrick and Michel Mallard jointly run the estate, which is named for Michel's grandfather. They own an impressive 27.17 acres of vines on the hill of Corton and the surrounding villages of Ladoix, Aloxe-Corton and Chorey-lès-Beaune - including four exemplary Grand Crus. Michel makes the wines, and he has an interesting side-hustle - he's also the winemaker for the revered **Domaine d'Eugénie** in Vosne-Romanée.

The village of Ladoix is below the east-facing slope of the Hill of Corton, and is capable of producing superb wines at very approachable prices. It's an appellation that is not well known in the US, but it's a great insider's tip on where to look for big flavor. Mallard holds their wines longer than most prior to release, so this '15 is the current offering - their '16s won't be available until a year from now.

The *Clos Royer* is on the lower flanks of the Corton hillside, and was a private park until the 1950s when a certain Doctor Royer bought the land and planted vines. The Mallard parcel measures 1.18 acres, and their vines are now 30-40 years old. The soil is a thin layer of moderately rocky clay and sand over a solid limestone bedrock.

The wine is quite elegant for a Côte de Beaune red, brimming with the red-fruit aromas of cherries and currants, and the texture is rich and seductive. We love it with a nice Pork roast, and it rocks with charcuterie and cheeses.



Michel Mallard, pouring for our Caveau tour group in June '18

2. 2016 Santenay Vieilles Vignes - Domaine Chevrot

\$32



I'm thrilled to be able to bring you another Club selection from another recent addition to the Caveau Family - **Domaine Chevrot**. (It was a very fruitful 3-month stay in Burgundy last fall!) Domaine Chevrot is based in one of Burgundy's "forgotten" appellations - Cheilly-les-Maranges - at the far southern tip of the Côte de Beaune below Chassagne-Montrachet. They have significant Village and 1er Cru holdings in Santenay and Maranges totaling 49 certified organic acres, and have been around since 1830. Paul Chevrot created the current incarnation of the domaine in 1936, and it's now run by his grandchildren - brothers **Pablo and Vincent Chevrot** (above). While little known in the US, their wines are a huge hit in France and most of western Europe, and have a big following in Japan as well.



You may have met Vincent when he was here in Oregon this summer for the International Pinot Noir Celebration and the special screening of our film. The brothers' wines have quickly become huge favorites here. Despite a 60-70% crop loss in 2016, they made amazing wines. Even more amazing is that we could get a sufficient allocation to include this wine in the Club package!

The village of Santenay has often been overlooked - there's always been potential there, but many of the owner-operators have been underperformers for a long time. In the right hands, with attentive viticulture, lower yields, and skilled winemaking, Santenay can produce wines with character and personality and charm to compete with the more famous villages in the Côte de Beaune.

Case in point this lovely effort from the Chevrot brothers. Santenay is generally dominated by rich black-fruit aromas and flavors, and this is a classic example. It's much more refined and supple than most of what comes from Santenay, which can often be a bit on the rustic side. This is a super daily-drinker at our house, and it's incredibly food-friendly. Cheers!



Caroline and Mathias Parent-Gros

3. 2016 Beaune 1er Cru, les Boucherottes – A-F Gros **\$69**

2016 was the second vintage with winemaker Mathias Parent fully in charge, as he and his sister Caroline have now officially taken over the domaine from their parents (and opened up a great new tasting room and wine bar in Pommard, which we highly recommend. Where else can you get Richebourg by the glass!)

Les Boucherottes is a little-known but well-placed 1er Cru in the heart of the Beaune appellation. It sits directly below *Clos des Mouches* and adjacent to *Epenots*, right in the sweet-spot of the hill. Historically, wines from Beaune were considered to be among the most refined and elegant in Burgundy, though that hasn't been the present day line of thinking for over a hundred years. Perhaps it's because a huge chunk of the Beaune vineyards are controlled by the negociants that their reputation has suffered. It's a shame, because wines like this one are proof that true, polished beauties can be produced from this historic terroir.

Like all of their neighbors, the Gros domaine was badly hit by the April 27th frost in '16, and they lost over 60% of the fruit. The grapes that remained ended up in astonishingly great shape, as evidenced by this lush, ripe, velvety and complex beverage.



DOMAINE A.-F. GROS

POMMARD, COTE-D'OR, FRANCE
WWW.AF-GROS.COM

Beaune

**PREMIER CRU
LES BOUCHEROTTES**

Appellation Contrôlée

MIS EN BOUTEILLE AU DOMAINE

13% vol. PRODUCE OF FRANCE • GRAND VIN DE BOURGOGNE
CONTAINS SULFITES • LBBOU 750 ml

4. 2016 Pommard, Platières 1er Cru – Thierry Violot-Guillemard \$79



Joannès & Thierry Violot-Guillemard

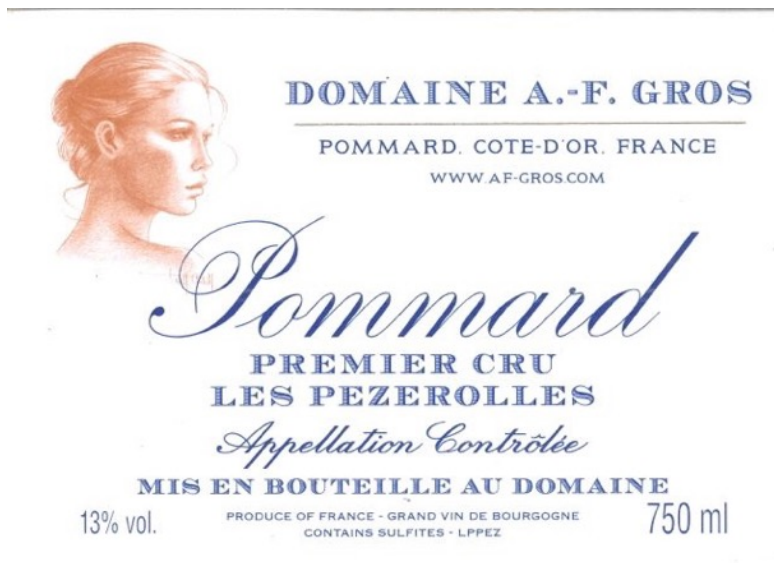
We've been working with Thierry and his wines since we started our importing adventures in 2005. He's one of the great true characters in all of Burgundy, and his wines are clearly the most elegant and refined in all of Pommard - an appellation typically more noted for its muscular power and rusticity. His oldest son Joannès joined the domaine full-time as of 2015, but make no mistake - papa is still very clearly in command. (They are both featured in our film *Three Days of Glory* - Thierry is hoping for a Best Supporting actor nomination...)

Les Platières is on the northern half of Pommard, on a steep south-facing slope at higher elevation. These are the domaine's oldest vines, planted by Thierry's grandfather in 1936. It's also the domaine's largest parcel, at just under 2 acres, so even in the frost-ravaged 2016 vintage they were able to squeeze out enough bottles for us to include in your Club package.

It's deliciously pungent and earthy on the nose, with a concentrated dose of ripe blackberries, raspberries, cherries on the palate with a gentle spice note as well. There's also a nice mineral streak underneath it all. It's quite lovely now, but a few years in the cellar should add additional layers of complexity if you've got the patience.

5. 2016 Pommard, Pezerolles 1er Cru – A-F Gros

\$110



We'll stay in Pommard for this one, but move around the hillside a bit to a very special piece of dirt called *les Pezerolles*. It's unique in that it has more of a red-fruited profile, and more spices and minerals than are typically found in the village.

The extremely low yields in '16 brought superb concentration, and the ripe fruit is there in abundance. It's all the captivating subtleties underneath that make this a real success for Mathias Parent. It has more in common with some 1er Crus from Vosne-Romanée than it does with most Pommard. Tasted blind, this is a difficult wine to guess correctly - most Burg-geeks would likely peg it as a Côte de Nuits. Check it out and let us know what you think!



6. 2014 Hautes-Côtes de Nuits— Caroline Parent

\$36



Caroline Parent is of course the daughter of **Anne-Françoise Gros** and **François Parent**, two big-name vigneron on the Côte, and she started her own small operation based at the family facilities in 2010. (She's also featured in *Three Days of Glory*.) Today her wines are made by her brother Mathias, but back in '14 it was her father and brother working in tandem to create this stunning wine.

No, this is not a Côte de Beaune red, but I wanted to include it in your package for a very specific reason. The **Hautes-Côtes** (upper slopes) are the second tier of vineyards higher up, above the first hilltops of the main Côte. It's a very different micro-climate up there, and very different terroir as well. It used to be pretty dicey.

Climate change, to this point, has been an overall positive for Burgundy from a qualitative standpoint, in that the fruit is now getting fully ripe essentially every year. If you go back to the '40s-'70s, full ripeness happened maybe only 2-3 times per decade. The downside of global warming has been the strange and inconsistent weather patterns, resulting in the freak hailstorms and spring frosts that have brought about all of the tiny crops in recent years.

The Hautes-Côtes are at a higher elevation - 1,200 feet or more - where it's much cooler than down the hill on the Côte d'Or. As a result, in the past the grapes in the Hautes-Côtes hardly ever got fully ripe - maybe once every ten years if we were lucky. Now that it's a whole new ballgame climate-wise - the Hautes-Côtes have become my new go-to appellation for interesting wines at affordable prices.

As with everything in Burgundy, the most important factor is of course the producer - who grew the grapes, who made the wines. But in the hands of skilled and quality-oriented vigneron, the Hautes-Côtes are now a serious source for delicious juice at prices that don't require bank loans.

The Gros family has long had a choice piece of the Hautes-Côtes de Nuits above Vosne-Romanée, near the village of Arcenault. That's where Caroline's lovely 2014 comes from. I love it for its perfumed nose of flowers and berries, its elegant mouthfeel, and the depth of flavors not often found in Burgs at this price. Enjoy!

Refer a Friend and we'll hook you up!

You are our best ambassadors! If you have friends or colleagues that would be interested in joining any of our clubs, please send them our way - [just send them this link](#) to our sign-up page, and have them mention your name. If you refer someone that joins a club, we'll gift you a bottle of our exclusive **Caveau Extra-Brut Champagne** (which we'll include gratis with your next club package.) Thanks in advance!

Next shipment in the Spring...

I hope you've enjoyed our continuing exploration of all things Burgundian. Thanks for joining us! Watch your email for information on our next Caveau Burgundy Club shipment coming in the spring, and for pre-arrival offerings on all the yummy wines headed your way throughout the year. All the latest information is always available on our website: www.caveauselections.com

Please let us know if we need to make any changes to your account. You can update us on our secure form online at <https://www.caveauselections.com/credit-card-update-form>

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- **If you have a change of billing or shipping address**
- **If you want to change your order from “ship” to “pick-up”, or vice-versa**
- **If you have any questions about your Club membership**

*Launched in 2005, **Caveau Selections** is owned and operated by Martha & Scott Wright, the founders and former owners of top Oregon Pinot Noir producer Scott Paul Wines. Scott has been drinking and studying the wines and regions of Burgundy and Champagne since the 1970s, and visiting regularly since the 1980s. He leads annual Insiders' Tours of both Burgundy and Champagne, and teaches seminars here and abroad. Email Scott@caveauselections.com for more information.*

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