

# Burgundy 2010

Lovers of Burgundy have, of late, had a good time. This is the third vintage in a row that can be classed as great. Even with the advances in winemaking and grape growing over the last two decades, such a trio is a rare thing. Critics, the trade and Burgundy lovers cannot of course agree which is the best, but frankly it is a moot point. They differ and each will satisfy different palates. For what it is worth my position is that 2010 is the finest of the three.

There are a number of reasons for this statement. Undoubtedly this is the best white year for some time - although far from universally perfect, producer is as ever of paramount importance. In the right hands Chardonnay has been fashioned into wine of purity, poise and length. The entry level can be enjoyed young (witness Moreau's joyous village Chablis), while the top wines are some of the few in the last ten years that will benefit from the cellar.

Reds are simply brilliant. I loved 2008, but can understand that some found it a little reticent and lacking in stuffing to be truly great. The more I taste 2009 the less convinced I am it is destined for the long haul - one of the measures of legendary year. They are undeniably delicious and instantly appealing, but to my mind show best at the lower levels and lack the site specific clarity that makes Burgundy so fascinating. 2010 reds combine the best of both worlds. They have an abundance of fresh, bright fruit that begs to be drunk. However they are also the most clearly defined wines I have tried at such a young age. If ever there was a vintage to show the wonder of Burgundy's myriad terroirs, this is it. Chambolle tastes like Chambolle, while just down the road Morey-St-Denis tastes completely different.

That is the good news; the downside is hugely reduced quantities. In some areas up to 50% less wine was produced. This was caused by a combination of freezing temperatures (in the minus twenties) in late 2009 killing vines and poor weather during flowering greatly reducing the yields. This is against a backdrop of ever increasing demand for Burgundy around the world. Price rises have been inevitable. However considering the demand for these wines and their quality, growers have shown remarkable restraint.

All prices are shown duty paid, but excluding VAT. Wines must be purchased by the case (12bts, 6bts or 3bts where indicated). Delivery is free within central London for orders over £250. Outer London and orders under £250 are £15. Delivery outside of London is at cost. Collection from either gallery can be arranged during opening hours.

**Wines will be shipped over the course of 2012; some reds will not be available for delivery until the winter of 2012.**

Hamish Anderson  
[Hamish.anderson@tate.org.uk](mailto:Hamish.anderson@tate.org.uk)  
 HamishDAnderson

**Many of the below are very limited, they will be allocated on a first come, first serve basis.**

### Domaine Christian Moreau Père et Fils

*This young Domaine, consisting of father and son team Christian and Fabian, has in a short space of time elevated itself into the upper echelons of Chablis's pecking order. Their hallmarks are the classic ones of the region, purity and minerality. Chablis and the Moreaus have excelled in 2010 producing wines of weight, definition and poise. The village Chablis at £12.50 a bottle (inc. vat) is a steal.*

2010 Chablis £125 (x12) ex vat  
Drink from 2012

2010 Chablis 1er Cru Vaillons £175 (x12) ex vat  
Drink from 2013

2010 Chablis Grand Cru Les Clos £300 (x12) ex vat  
Drink from 2014

### Domaine des Nembrets

*Like many of the Mâconnais's best addresses, Domaine des Nembrets is a relatively new venture set up with family vineyards by Dennis Barraud ten years ago. Dennis's style is one of lightness and purity, with minimal influence of oak. The St Véran is vibrant and moreish, while the extraordinary Sur la Roche is fashioned from vines getting on for being 100 years old and manages to be intense, yet elegant.*

2010 St Véran £120 (x12) ex vat  
Drink from 2012

2010 Pouilly-Fuissé 'Clos de la Combe-Poncet' £156 (x12) ex vat  
Drink from 2013

2010 Pouilly-Fuissé 'Sur la Roche' £178 (x12) ex vat  
Drink from 2013

### Domaine Clos des Roccs

*I visited this estate, with a group of staff, for the first time last year and we all left deeply impressed. Unusually Olivier Giroux's bought this estate (rather than inheriting it) and has established a stellar reputation in only six years. He is meticulous to the point of an obsessive and loathe to cede control of any part of the wine making process – asked when he might come and see us in London the answer was no, he could not bear to leave the Domaine in case something went wrong. The Mâcon is bright, but with weight and texture - a serious offering for what is our 'house' white Burgundy.*

2010 Mâcon-Loché £109 (x12) ex vat  
Drink from 2012

2010 Pouilly-Loché 'Clos des Roccs' £160 (x12) ex vat  
Drink from 2013

## Domaine Bachelet-Monnot

*Last year I wrote,*

*'The young Bachelet brothers are one of the best new Domaines I have come across; they are undoubtedly superstars of the future. We are lucky to have been there from the beginning and are able to secure a good allocation of wines that could be sold many times over. If there is a better bottle of white Burgundy on the market at £12 than their Bourgogne Blanc (a regular at the Anderson table), then I have not tried it.'*

*There is not much more for me to add apart from saying that the 2010's are even better than the superlative 2009's, with weight allied to a life-affirming acidity. White Burgundy really does not get much better than this. Their red Santenay is much more than an afterthought and a wine whose name evokes its taste; it is the epitome of silky charm.*

### White

2010 Bourgogne Blanc

£137 (x12) ex vat

Drink from 2013

2010 Santenay Blanc

£181 (x12) ex vat

Drink from 2013

2010 Puligny-Montrachet

£281 (x12) ex vat

Drink from 2014

2010 Puligny-Montrachet 1er cru Referts

£105 (x3) ex vat

Drink from 2015

### Red

2010 Santenay 'Charmes'

£181 (x12) ex vat

Drink from 2013

## Domaine Bernard Moreau

*I have known and bought the wines of this Domaine (now run by brothers' Alex and Benoit) for some years, but always had them marked down as good value, dependable but not in the top league of Chassagne producers. The last few vintages have radically changed my perception. They still delivery fine value, but have really honed their style to deliver taut, complex wines.*

2010 Chassagne-Montrachet

£245 (x12) ex vat

Drink from 2014

£250 (x6 mg) ex vat

2010 Chassagne-Montrachet 1<sup>er</sup> Cru 'Maltroie' (cask sample) £373 (x12) ex vat

Drink from 2015

## Domaine Ballot-Millot

*This is another estate whose wines have really gone up to the next level in recent vintages. I felt rather pleased with myself when picking up samples from Marc Bachelet (see above) as he nodded approvingly at the Ballot-Millot box already lodged in the back of our car. The secret of this wine is Meursault's creamy intensity allied to freshness.*

2010 Meursault 'Criots'

£278 (x12) ex vat

Drink from 2014

## Domaine Jean Guiton

*Domaine Jean Guiton (run by Guillaume Guiton) is hard to find, in Bligny-lès-Beaune. Until last week I had never visited the village in over ten years of trips to the region. Off the beaten track he maybe, but this are wonderful examples of modern red Burgundy – supple, fresh and finely tuned, they are above all deliciously easy to drink.*

2010 Bourgogne Rouge £118 (x12) ex vat  
Drink from 2013

2010 Beaune 1er Cru Sizies £210 (x12) ex vat  
Drink from 2013

2010 Pommard £260 (x12) ex vat  
Drink from 2015

## Virgile Lignier

*I have sold Virgile's wines at Tate's restaurants for over ten years. In this time his style has remained consistent with small, thoughtful adjustments made each year slowly ratcheting up quality. He is one of the few estates (for me, most 2010's win) where I am unsure if I prefer the 09's or 10's. 2009's were certainly more flamboyant at this stage, but still retained a sense of place. The 2010's show some of Virgile's signature charm, but these are serious wines that will repay cellaring. If I had to pick one indulgence from this offer it would be the brooding Faconnières – leave it ten years, then serve to your closest friends and family.*

2010 Chambolle Musigny 'Vieilles Vignes' £153 (x6) ex vat  
Drink from 2015

2010 Morey-St-Denis 'Vieilles Vignes' £148 (x6) ex vat  
Drink from 2016

2010 Morey-St-Denis 1er Cru Faconnières £225 (x6) ex vat  
Drink from 2018

## Domaine Bernard Coillot

*Read old books on Burgundy and Marsannay is dismissed as a rustic, vinous backwater. Not today, these 'lesser' appellations are home to the young and ambitious and none more so than Christophe Coillot. His voluptuous 2009's are already a huge hit in the restaurants and his 2010's are better, combining juicy accessibility with complexity and poise.*

2010 Marsannay 'Grasses Têtes' £182 x12 ex vat  
Drink from 2013

## Domaine Duroché

*2008 was my first experience of this Domaine which has followed the familiar path of young son (Pierre) taking over from dad and reinvigorating the wines. I got so excited by the 2008's that I bought thirty plus cases for Tate. This is Pierre's fourth vintage and already he has garnered a high reputation amongst the critics, luckily for us he has not yet decided to charge the same price as his peers – these wines remain remarkable value. Having supported him right from the beginning we can secure good stocks, as this is a small Domaine spread across many appellations. In a short vintage like 2010 production of some wines, like the classy, classical Estournelles below is limited to fewer than 100 cases.*

2010 Gevrey-Chambertin 'Jeunes des Rois' £248 (x12) ex vat  
Drink from 2014

2010 Gevrey-Chambertin 1<sup>er</sup> Cru Estournelles-St-Jacques £183 (x6) ex vat  
Drink from 2015

2010 Charmes-Chambertin Grand Cru £240 (x6) ex vat  
Drink from 2017

## Domaine Confuron-Cotetidot

*Confuron-Cotetidot 2010's are another collection of wines that have changed my preconceptions of a Domaine. This grower has long had a high reputation, but the wines were difficult to try young and required patience – not ideal for the restaurant world that demands immediacy. Yves Confuron has conferred a greater degree of approachability in the last two years, but the wines will also undoubtedly age. The Vosne Suchots will be on my desert island, in retirement.*

2010 Nuits-St-Georges £315 (x12) ex vat  
Drink from 2016

2010 Vosne Romanée 1er Cru Les Suchots £270 (x6) ex vat  
Drink from 2017

## Domaine Henri Gouges

*Gouges are one of Burgundy's venerable estates with a track record for producing long-lived, classical wines. I shall never forget the first visit in my early twenties when still a ridiculously inexperienced taster. I was asked my opinion on the age of a bottle pulled out at the end of tasting. I proffered the eighties; it turned out to be 1959! In recent years, these wines have been on sensational form under the stewardship of the young Gregory Gouges. Pruliers is my favourite of the 1er Crus they make, it is not a massively structured Nuits rather one of complexity and beguiling length.*

2010 Nuits-St-Georges 1er Cru Les Pruliers £216 (x6) ex vat  
Drink from 2017 £222 (x3) ex vat