

# The North Hampshire Wine Society Blog



## 'Burgundy' Alec Jones

25 April 2012

An unusual take on value in Burgundy from the 'Burgundy Wine Shuttle'

### Welcome aperitif

#### Tagus Creek 2011

Portuguese brand with a good reputation. Full flavoured palate, high acidity, some of us thought Chenin but it's a Chardonnay blend with a local Portuguese grape.

#### The wines

The unusual part of this tasting was in learning how some of these wines were sourced and labelled – some were purchased from cask (i.e. on tap) then self-bottled and labelled. An asterisk by the price indicates this. For example, the 'Ladoix' and 'Mercurey' wines are so named because they were purchased on tap in the villages of Ladoix and Mercurey and self-bottled. Others were bought in bottle.

I have reproduced the names of the wines below exactly as presented on the tasting sheet but have listed them in the order presented.

The prices provided by Alec are converted to £ from his purchase prices in France.

### Whites

**Cremant de Bourgogne Charrey sur Seine Dom Van Hecke** 12% £6.00

Bright colour, reasonably persistent bubbles. Quite a bready 'full' nose. Astringent palate, very citrusy. My notes say 'grows on you a bit!' Really short finish (to be expected at 7 euros)

**St Aubin 1er Cru, Domaine Clair 2007** 13% £9.95

The only white here with any oak. Looks right, good bright yellow with greenish tints. Decent characteristic Burgundy nose. Lemony citrusy notes dominate on the palate. Clean but not perhaps as promising as the nose suggested. But this 2007 has stayed fresh – surprisingly so. A slight hint of a chemical finish. My notes say 'oak here more obvious after wine 3'

**St Bris Le Vineux 2010** 12% £9.50

The only Sauvignon allowed by the AC rules in Burgundy is grown in and around St Bris. Slightly duller colour than wine 2 (unusually for a Sauvignon). Pure Sauvignon nose, quite grassy, accentuated after the oak in wine 2. A bit floral on the palate, some grapefruit, reasonable balance. Finish short but pleasant. A decent example.

**Mercurey, Maison Joly 2010 (Chardonnay/Aligote)** 12% £1.04\*

The first of the 'on tap' wines (self-bottled, -named and -labelled). Not oxidised, but as expected not a lot of flavour, very little mid-palate and a short finish. But at this price it's a perfectly good everyday quaffer of the sort the French drink on a daily basis – clean and fresh with no faults. Very decent value if that's what you're looking for.

**Bourgogne Maison Renoir (Aligote)** 12% £4.10

My notes say 'possibly a less impressive price-quality ratio than the previous very basic cask wine'. But there's always likely to be some bottle variation at this level. Not a bad example of a basic Bourgogne Aligote.

## Reds

**Mercurey Maison Joly 2010** 12% £1.02\*

The red version of wine 4 was surprisingly successful, with a nice light fruit-driven Burgundy nose and a characteristic raspberry palate. Very fresh. My notes say 'both the tap 'Mercureys' are good value'. Some legs and a bit of weight. As is usually the case at low price levels, the red seemed better than the white equivalent.

**Hautes Cotes de Beaune Domaine Bertagna 2007** 13% £11.50

Very obvious that as soon as you move into a different price league you also move into a different quality league. While the cask wines may be great value as everyday drinkers no-one could really suggest that you are somehow able to buy the equivalent of an £11-12 wine for just £1.02 from a tap. They are not the same animal. Here we had a real developed Pinot Noir nose for the first time, whereas the previous wine's nose, though pleasant, was all primary fruit. Good colour, brick red, wide-ish rim, starting to show some age. Some soft tannins here too. My notes say 'the most characteristic Pinot of the evening'. Unsurprising really when you look at the relative prices!

**Irancy Domaine Bienvenue 2008** 13% £8.00

Raspberry aromas still, though maybe going a bit medicinal. Very wide rim, but age showing more on colour than on nose or palate. Very soft. Not to be kept any longer! As integrated as it's going to be.

**Ladoix Seringny Maison Drommard 2008** 14% £1.85\*

Toasty. An oddly smoky nose, but more substance to this than you might think. So again, very reasonable quality for the price.

**Vin de Pays de L'Andoque** 12% £0.98\*

A final joker in the pack – a probable Languedoc-type blend which was a bit of a mystery to everyone including the presenters! Again a tap wine, self-bottled.