

The North Hampshire Wine Society Blog



'Bringing Burgundy To You'

Presenter: David Hammond

24 April 2013

A selection of wines by independent family growers introduced by Burgundy specialists David and Lynne Hammond.

(Prices are David's equivalent £ prices at the then € exchange rate)

The wines

Whites

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| 1. Cremant de Bourgogne, Domaine Jean-Pierre Bony | 12.5% | £9.80 |
| 100% Pinot Noir. Lively mousse, bright greenish gold, creamy palate with lemony acidity. Citrusy notes dominate. Easy drinking character. Much liked around the room. This was also offered as a Kir Royale option (made with wine 9) and delicious little choux pastries with Comte cheese. Lovely... | | |
| 2. Bourgogne Aligote 2011, Domaine Marcillet | 12.5% | £6.90 |
| Another greenish pale lemon colour. Nose very restrained, perhaps just a little spice detected in the background. Very lively acidity again, with citrus dominant. It was suggested that this would be good with gazpacho as the tomato base would be a good match for the wine's high acidity. | | |
| 3. Bourgogne Chardonnay 2011, Domaine Marcillet | 12.5% | £7.70 |
| 50% barrel fermentation, 50% tank, and full malolactic fermentation. Light weight (and colour) still, but a more pronounced nose and decent legs on the glass indicating some weight. Oak providing roundness rather than wood. Good acidity retained despite the malolactic fermentation. The room thought this a nice well-priced example of generic Bourgogne. | | |
| 4. Monthelie 2011, Domaine Dujardin | 13% | £14.80 |
| Moving on up the quality spectrum, this village wine immediately offered more on nose and palate. My notes say 'toasty, minerally, pineapple!' Oak is more apparent here (it's barrel fermented) but the nose is still 'Burgundian' - relatively restrained with just a hint of tropical fruit. The general impression was of much more richness and substance than the previous wine, as you'd expect. A nice finish. | | |
| 5. Auxey-Duresses 2011, Domaine Dujardin | 13% | £15.20 |
| Another village wine from next door to Monthelie. Barrel fermented again. Fewer tropical notes on this nose but it developed impressively in the glass – a classy nose. Prominent legs on the glass too. A little more lively minerality here – the palate seemed less 'fat' and more structured than the Monthelie, with better length on the finish. A 'beginning, middle and an end' seemed to make for a more complete wine. I thought this a cracker at around £15. | | |

Reds

6. Bourgogne Pinot Noir 2001, Domaine Jean-Pierre Bony 12.8% £9.50

Nice typical redcurrant and raspberry Pinot nose and the expected pale colour. A dryish palate with high acidity, tannins reasonably firm but not aggressive. Easy/early drinking generic Bourgogne.

7. Cote de Nuits-Villages 'Les Chaillots' 2011, Domaine Jean-Pierre Bony £14.80

A single vineyard wine (Les Chaillots) with a deeper colour (good extraction) and looking quite rich for a Pinot Noir. Again a dry palate with firmer tannins which need some time to soften – David suggested drinking this from 2014-15 then for 5+ years. 2011 considered a pretty good year for Pinot Noir. Good concentration, just needs time (and food!)

8. Nuits St Georges 'Les Damodes' 2011, Domaine Jean-Pierre Bony £21.80

Moving on up to the £20+ level which is where you start to see what red Burgundy can be all about. This is a small production wine – just 3000 bottles per annum. Altogether a bigger wine with almost 'minty' notes by comparison with the previous wine. My notes say 'a hint of Shiraz about this!' More definition and focus to the palate, undoubted class but very young yet.

9. Crème de Cassis, Domaine Lucien Jacob £6.50

And to finish, an example of the classic Burgundian blackcurrant liqueur.

A very interesting evening with some excellent examples of the sort of small grower wines that can be found in Burgundy if you know where to look... Burgundy has around 4000 of them with an average domaine holding each of just 8 hectares. A very informative tasting sheet was provided too.

See www.bringingburgundytoyou.com for much more.