

# 2012 Burgundy A Miracle Vintage of Tiny Yields

For the third consecutive vintage, Mother Nature offered up great challenges to vignerons up and down the Côte d'Or and Chablis. Once again, yields were painfully low. Despite enduring about every imaginable kind of weather (and unimaginable odds), the 2012 vintage has turned out to be somewhat of a miracle. In many cases, it is a thrilling vintage with lovely textured and balanced wines of great appeal. The finest examples are nuanced and show site transparency as any great Burgundy vintage should.

The growing season kicked off with a destructive frost in February. March was lovely and warm, but flowering was delayed due to cold, wet conditions at the end of spring and into the summer. And that

was just the beginning. On June 30th, hail struck twice in the same day. Rainfall followed throughout the summer months in higher measurements than usual. Growers battled mildew and odium and were unable to use tractors for spraying due to soaked soils. Fortunately, botrytis was perhaps the only serious threat not faced by Burgundians in 2012.

September began with a beautiful and warm first



ten days that helped to dry out the vineyards and fully ripen the fruit. Harvest hit the third week of the month. Most vignerons reported clean grapes and very little sorting. Some have theorized that the pristine quality of the fruit is related to the air and sunlight that circulated in the loosely formed, healthy clusters. Unfortunately, when it came time for pressing, vignerons found very little juice as a result of the thick skins the grapes had developed from weather and treatments. Alas, painfully low yields are a reality throughout the region for both whites and reds.

Early reaction to the vintage is extremely positive. The reds are pure and elegant with a solid underpinning of acidity and ripe tannins. In many cases, they are a bit more

approachable in style than the 'classic' 2010s, with slightly lower acidities and higher PHs. One of the bright points of the vintage, particularly in the Côte de Nuits, is that wines speak to their place of origin. In the Côte de Beaune, where tannins appear to be more prominent, especially in hail-affected vineyards, the wines might take longer to come around. The whites are pure and concentrated, and there are some strikingly fine examples in the mix.

\*\* Certain items are extremely limited. All orders must be confirmed. Offer deadline: Friday, May 16, 2014\*\*

### On the Vintage:

"...The critical take away is that despite all of the vicissitudes of the 2012 growing season, it was indeed possible to make highly attractive wines. In fact there really isn't much not to like about the vintage other than the tiny yields. In sum, 2012 is a very fine vintage built for mid-term aging."

Allen Mandows Burghound

Allen Meadows, Burghound

"...the wines that have been produced in so many cellars in 2012 must clearly be ranked amongst the most beautiful young Burgundies I have ever had the pleasure to taste...almost everything one tastes in 2012 also possesses simply stunning transparency down to its underlying terroir in much the same manner as found in the glorious 2010s."

\*\*John Gilman, View from the Cellar\*\*

"In some ways, 2012 brings together elements of both 2009 and 2010, which is not a bad combination. The 2012s have more mid-palate pliancy than the 2010s, generally lower acidities and higher pHs, all of which give them soft, racy contours that bear some resemblance to the 2009s, but with lower sugars. Today, the appeal of 2012s...is that the wines are mostly quite faithful to their origins, but they won't require as long to mature as the 2010s."

Antonio Galloni, Vinous Media

### OPEN YOUR MIND & TASTE

BH=Burghound (Allen Meadows)

\*All cases are 12/750 ml unless otherwise noted.

AG=Antonio Galloni

VC=View from the Cellar (John Gilman)

WA=Wine Advocate

### Antoine Lienhardt - June Arrival

Finding Burgundies that over deliver for their price has become a feat that is next to impossible. But there are still treasures to be found if you travel a bit off the beaten path, which is where we found Antoine Lienhardt and Juliette Joblot. They are clearly two rising stars and humble overachievers in the appellation of Côte-de-Nuits-Villages. Like any accomplished Burgundians, this young, dynamic couple knows that the key to great wines begins in the vineyards. Lienhardt feels that the vineyards of Comblanchien are hugely undervalued and that if they were to ever re-classify the hierarchy of Burgundy, there would most certainly be Premier Cru if not Grand Cru vineyards amongst the village's choicest sectors. Both Lienhardt cuvées drink well beyond their humble appellations. The "Plantes aux Bois" tends to be a bit more red fruited and floral, while the "Essards" is slightly darker with mineral undertones. For both wines, there is a drive and energy that commands your attention immediately and will keep you coming back for more.

| <u>Item Code</u> | <u>Description</u>                                     | <b>Frontline</b> | <b>Discounts</b> |
|------------------|--|------------------|------------------|
| FLI001           | Côte de Nuits-Villages Les Essards [lieu dit]          | \$340            | 320/5            |
| FLI002           | Côte de Nuits-Villages Les Plantes Aux Bois [lieu dit] | \$340            | 320/5            |



### Camus-Bruchon - October Arrival

Lucien Camus is one of the very finest red winemakers in the Côte de Beaune. Located in the village of Savigny-les-Beaune, just to the north of Beaune proper, he fashions beautifully balanced, deep and complex wines that are the epitome of what great Burgundy is all about. Lucien's son Guillaume has recently taken the reigns and like his father and so many of the very best producers in Burgundy, it is very clear that he spends the lion's share of his time out in the vineyards tending his vines. There is a notably high percentage of very old vines in the Camus-Bruchon portfolio, and from these venerable vines give some of the classiest examples of Savigny-les-Beaune to be found in Burgundy. Camus recently started using partial whole cluster on his various Savigny cuvées with remarkable results.

| <u>Item Code</u> | Description                           | <b>Frontline</b> | <b>Discounts</b> | <b>Scores</b> |
|------------------|---------------------------------------|------------------|------------------|---------------|
| FCR259           | Bourgogne Rouge                       | \$220            | 208/5            | 86-88 BH      |
| FCR260           | Chorey-les-Beaune Rouge               | \$276            | 256/5            | 86-89 BH      |
| FCR261           | Savigny-les-Beaune                    | \$308            | 296/5            | 87-89 BH      |
| FCR262           | Savigny-les-Beaune Pimentiers VV      | \$360            | 336/5            | 92-93 VC      |
| FCR263           | Savigny-les-Beaune Aux Grands Liards  | \$376            | 360/5            | 91+ VC        |
| FCR265           | Savigny-les-Beaune Lavières 1er Cru   | \$396            |                  | 93-94 VC      |
| FCR266           | Savigny-les-Beaune Narbontons 1er Cru | \$420            |                  | 93-94 VC      |



## Paul Chapelle et Filles - In Stock

After making a name for himself as a consulting enologist for some of the very best estates in the all of the Côte de Beaune (DeMontille, Pousse D'or, Lafon, etc), Paul Chapelle founded the domaine in 1976. Paul Chapelle's daughter, Christine Beck Chapelle, has re-immersed herself in the family business and today oversees all aspects of the domaine. Vineyard holdings in Puligny-Montrachet, Meursault and Santenay are farmed sustainably and yields are kept very low. Chapelle's 2012s were fermented and aged in mostly neutral oak and capture the racy, minerally side of these appellations, including Meursault.

| <u>Item Code</u> | <u>Description</u> | <b>Frontline</b> | <u>Discounts</u> |  |
|------------------|--------------------|------------------|------------------|--|
| FCP141           | Bourgogne Blanc    | \$196            | 184/5, 172/15    | The state of the s |
| FCP142           | Meursault          | \$336            | 320/5, 308/15    | Meursault  |
|                  |                    |                  |                  | APPELLATION CONTROLEE  |
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Duroché - July Arrival

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The young Pierre Duroché took over the reigns from his father in '05 and has really elevated the wines at this fine estate. The 8.25 ha, all in the village/appellation of Gevrey-Chambertin, includes an array of impressive holdings that range from Bourgogne Rouge and Gevrey-Villages up to Grand Cru crown jewels of Charmes, Griottes, Latricieres and Clos de Beze. The style here is about understated power and elegance with finegrained tannins and an earthy, briny, mineral core that is a hallmark of the Gevrey terroir. The wines are forward enough to drink well on release, but also have the requisite structure to age as well.

| <u>Item Code</u> | <u>Description</u>                               | <b>Frontline</b> | <b>Discounts</b> | <b>Scores</b> |
|------------------|--|------------------|------------------|---------------|
| FDC011           | Bourgogne Rouge                                  | \$220            | 196/5            | 86-87 AG      |
| FDC007           | Gevrey-Chambertin Champ [lieu-dit]               | \$480            | 460/5, 420/15    | 88-90 AG      |
| FDC016           | Gevrey-Chambertin Champ [lieu-dit] (12/375)      | \$264            |                  | 88-90 AG      |
| FDC012           | Gevrey-Chambertin Aux Etelois [lieu-dit]         | \$560            |                  | 90-91 AG      |
| FDC013           | Gevrey-Chambertin Les Champeaux 1er Cru (12/375) | \$340            |                  | 88-90 AG      |
| FDC008           | Gevrey-Chambertin Lavaut St. Jacques 1er Cru     | \$699            |                  | 90-92 AG      |
| FDC009           | Charmes-Chambertin Grand Cru                     | \$999            |                  | 90-92 AG      |
|                  |  |                  |                  |               |



**Jean-Philippe Fichet** - June Arrival
Fichet's methods reflect his philosophy: he is famously meticulous and abhors taking short cuts. His low yields, the foremost key to quality, are achieved through severe winter pruning rather than by green harvesting. And he believes the expressiveness of his wines is enhanced through a patient 18 month élévage, with no new oak starting in 2010, and as usual, minimal lees stirring. Jean-Philippe's wines are luscious and "Meursault-y", with vibrant, racy acids and minerals buried in a core of fruit.

| <u>Item Code</u> | <u>Description</u>       | <u>Frontline</u> |
|------------------|--------------------------|------------------|
| FFC088           | Aligoté                  | \$176            |
| FFC089           | Bourgogne Blanc          | \$288            |
| FFC090           | Bourgogne Blanc VV       | \$360            |
| FFC091           | Auxey-Duresses Blanc     | \$420            |
| FFC092           | Meursault Blanc          | \$620            |
| FFC093           | Meursault Blanc (12/375) | \$349            |



Fontaine-Gagnard - June Arrival

This famous domaine of almost 20 acres, based primarily in Chassagne-Montrachet, was established in 1985 when Gagnard-Delagrange separated into two estates. The wines are made by Richard Fontaine, one of the most exacting vignerons in all of Chassagne, and now his daughter Céline, who shares his similar focused approach. They apply traditional methods and the cleanest possible techniques, including a restrained use of new oak to emphasize the unique qualities of the individual terroirs.

| <u>Item Code</u> | <u>Description</u>             | <b>Frontline</b> | <b>Discounts</b> | Scores            |
|------------------|--------------------------------|------------------|------------------|-------------------|
| FFG129           | Chassagne-Montrachet           | \$560            |                  | 89+ VC            |
| FFG133           | Chassagne Clos St Jean 1er Cru | \$760            |                  | 90 BH             |
| FFG131           | Chassagne Maltroie 1er Cru     | \$760            |                  | 90+ VC            |
| FFG130           | Chassagne Morgeot 1er Cru      | \$760            |                  | 94 VC             |
| FFG134           | Chassagne Boudriotte 1er Cru   | \$760            |                  | 91+ VC            |
| FFG135           | Chassagne Vergers 1er Cru      | \$760            |                  | 93 VC             |
| FFG132           | Chassagne Caillerets 1er Cru   | \$949            |                  | 94+ VC            |
| FFG137           | Criots-Batard-Montrachet GC    | \$2,499          |                  | 96 VC             |
| FFG140           | Bourgogne Rouge                | \$240            | 228/5            | $88  \mathrm{VC}$ |
| FFG141           | Volnay Clos des Chênes 1er Cru | \$799            |                  | 93+ VC            |



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### Jean-Hughes et Ghislaine Goisot - In Stock

Saint-Bris is located just outside of Chablis, but shares the same Kimmeridgian limestone soils as its neighbor. Goisot's viticulture is certified biodynamic with great pains taken to produce as natural an environment as possible for the vines. Yields are also kept very low, resulting in a bevy of beautifully-made, chiseled wines. This estate has a very strong following in France and offer absolutely brilliant price-quality rapport.

| <u>Item Code</u> | <u>Description</u>                      | <b>Frontline</b> | <b>Discounts</b> | Score    |
|------------------|---|------------------|------------------|----------|
| FGO053           | Bourgogne Aligoté                       | \$144            | 136/5            | 86 BH    |
| FGO054           | Exogyra Virgula Sauvignon de Saint-Bris | \$164            | 152/5            | 87-89 BH |
| FGO055           | Fié Gris Corps de Garde Saint-Bris      | \$208            | 196/5            |          |



### **Isabelle & Denis Pommier** - In Stock/Balance in July

Isabelle and Denis Pommier have grown their Poinchy estate from two to 16 hectares since they first began bottling in 1994. Their village vineyards and 1er Cru holdings of Beauroy, Cote de Lechet, and Fourchaume have been in organic conversion since 2009. The wines have a vibrancy and complexity that comes with meticulous work in the vineyards and delicate handling in the cellar. The style is powerful and textured, but with racy, citrusy, floral tones, lovely minerality, and good cut. Don't miss the delightful and unique Bourgogne Rouge from vineyards near Chitry - delicate and floral.

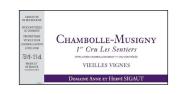
| Item Code | <u>Description</u>                  | <b>Frontline</b> | <b>Discounts</b> |
|-----------|-------------------------------------|------------------|------------------|
| FPM009    | Petit Chablis                       | \$168            | 152/5            |
| FPM007    | Chablis                             | \$180            | 168/5, 160/15    |
| FPM008    | Chablis (24/375)                    | \$208            |                  |
| FPM011    | Chablis Croix aux Moines [lieu-dit] | \$228            | 216/5            |
| FPM012    | Chablis Côte de Lechet 1er Cru      | \$280            | 256/5            |
| FPM013    | Chablis Beauroy 1er Cru             | \$280            | 256/5            |
| FPM014    | Chablis Fourchaume 1er Cru          | \$296            | 280/5            |
| FPM010    | Bourgogne Rouge                     | \$184            | 176/5, 168/15    |



### Anne & Herve Sigaut - October Arrival

This relatively small 7 hectare estate has been in existence for four generations. It is run by the amiable couple, Anne and Hervé Sigaut who are wonderful, low-key folks, true people of the earth. Like their understated personalities and attitudes, the Sigauts prefer to make wines on the fine and delicate side, that caress rather than clobber. They are helped by a bevy of old vines, many 50-60+ years old, that have long ago tapped the mother rock of limestone that is the signature of the village. If you love "true" Chambolle – as we do – you will fall in love with these wines, as we have.

| <u>Item Code</u> | <u>Description</u>                                 | <b>Frontline</b> | <b>Discounts</b> |
|------------------|--|------------------|------------------|
| FSG015           | Chambolle-Musigny Les Bussières VV                 | \$540            | 520/5            |
| FSG020           | Chambolle-Musigny Les Bussières VV (12/375)        | \$280            |                  |
| FSG017           | Chambolle-Musigny Les Chatelots 1er Cru            | \$720            |                  |
| FSG016           | Chambolle-Musigny Les Fuées 1er Cru                | \$720            |                  |
| FSG021           | Chambolle-Musigny Les Fuées 1er Cru (12/375)       | \$376            |                  |
| FSG018           | Chambolle-Musigny Les Noirots 1er Cru              | \$720            |                  |
| FSG019           | Chambolle-Musigny Les Sentiers VV 1er Cru          | \$799            |                  |
| FSG022           | Chambolle-Musigny Les Sentiers VV 1er Cru (6/1.5L) | \$780            |                  |



# Trapet Père et Fils - In Stock/Balance in November

This venerable, classic estate in Gevrey-Chambertin is also one of the leading proponents of Biodynamic viticulture in Burgundy. They are revered for making beautiful, traditional, mineral, balanced, terroir-driven wines that age magnificently, but are also approachable when young. The 2012s are standouts from this historic domaine.

| Item Code | <u>Description</u>                | <b>Frontline</b> | <b>Discounts</b> | Score  |
|-----------|-----------------------------------|------------------|------------------|--------|
| FTR359    | Bourgogne Rouge                   | \$256            | 240/5            | 87 BH  |
| FTR360    | Marsannay Rouge                   | \$320            |                  | 88 BH  |
| FTR361    | Gevrey-Chambertin                 | \$620            | 600/5            | 90  VC |
| FTR362    | Gevrey-Chambertin Alea 1er Cru    | \$1,249          |                  | 93 VC  |
| FTR367    | Gevrey-Chambertin Ostrea (6/1.5L) | \$799            |                  | 91 VC  |
| FTR365    | Chambertin GC                     | \$2,799          |                  | 98 VC  |
| FTR366    | Chambertin GC (6/1.5L)            | \$3,100          |                  | 98 VC  |

