

# Wine Study Tour – March 2011

## Day 1:

- 2 hour presentation and tasting at the Ecole des Vins. Really good way to start off the trip with an introduction to the region and the appellations with up to date facts and figures, followed by a tutored tasting of reds and whites from different regions and quality levels.
- Remoissenet: a negociant with 11 hectares of their own. Very entertaining barrel tasting and lunch with Bernard Repolt! He asked us what years we were born and reappeared with 1982 Beaune Marconnets and 1967 Volnay 1er Cru - still amazingly fresh!
- F&L Pillot, Chassagne Montrachet (owns 15 hectares scattered around the Cote de Beaune) A guided visit of some Chassagne vineyards and back to the winery to taste the same wines.
- Chateau de Meursault: Larger scale 60 hectare domaine with impressive chateau and extensive cellars which are open to the public. Interesting to see tourism aspect.
- Dinner at Bistrot Bourguignon in Beaune. Very good food and an extensive wine list (all Burgundy).

## Day 2:

- Domaine Jean: Very fortunate to taste at this top Vosne Romanee estate. Even more fortunate to be treated to 2009 Nuits St Georges Aux Boudots and Clos Vougeot plus 2000 Vosne Romanee 1er Cru Beaux Monts!! Very precise, elegant wines here.
- Rossignol Trapet: Nicolas Rossignol told us all about their conversion to organic and biodynamic. He says he has seen the difference and would never go back. Tasting of 2007s including Latricieres-Chambertin.
- Lunch in BonBistrot in Gevrey Chambertin. Very good regional food and swift service – perfect place to stop.
- Domaine Michel Gros: Good tasting including Vosne Romanee Clos des Reas 2004 and Vosne Romanee Aux Brulees.
- Clos de la Perriere: Amazing 12th century chateau on top of hill in Fixin. Magical place with vines in one single block around the chateau. Wines are aged in cask for three years (very unusual nowadays)!
- A quick visit to the Fromagerie Gaugry on the N74 in Brochon where we bought various squashy, smelly cheeses which were vacuum packed to take home.
- Dinner at Le Gourmandin: Menu Bourguignon for 38 euros with 2006 Savigny les Beaune Les Lavieres Tollot Beaut- really good and 2008 Fixin Crais de Chenes Bouvier

## Day 3:

- Domaine David Clark: Inspiring visit to this ex Formula 1 engineer from Scotland who studied viticulture and vinification in Beaune and then bought 2 hectares of vines dotted around Morey St Denis. He does all the work himself (hence organic) and even designed and built his own 6 bottle filling machine!

- Lunch with the Burgundy Business School at Benoit Lecat's house in Vosne Romanee. A tutored blind tasting of 3 reds and 3 whites to show the quality difference between regional, village and 1er Cru. Much discussion of Romanee-Conti where we had stopped for photos with the horse and plough!
- An abortive mission to see the cooperative des Hautes Cotes. No tour possible so looked round the shop and then had some free time in Beaune where we toured round more wine shops and made a few purchases.
- Dinner with Becky Wasserman and Russell Hone at their home in Bouilland. Such generosity and joie de vivre! A magnum of 2001 St Aubin En Remilly from Hubert Lamy was deliciously balanced and spot on! After a procession of other wines including a magnum of 2000 Gevrey Chambertin Cazetiers from Serafin, we closed with a venerable 75 year old Calvados from a 3.75 litre bottle! A fitting way to end our trip.

## Overall:

We were all surprised and touched by the warmth and generosity of the people we met during our stay. Despite representing little commercial value for them (at least in the short term) we were given the opportunity to taste wines from barrel right up to Grand Cru level and were also treated to some mature wines going back to the 60s. Experiences like this don't happen often and the whole group was extremely appreciative and are now inspired ambassadors of Burgundy - the wines, the people and the region!

What we probably learnt most of all is that the Burgundians are intrinsically linked to and passionate about their land. Even the richest domaine owners are still to be found out in their vines where the majority of the work happens.

The patchwork vineyards on the slopes reflect differing soils, exposures, levels of ripeness, flavour, concentration and power. No other wine region is so diverse or so linked to its terroir.

