



WEC | WINE EDUCATION
COUNCIL

2014
Burgundy
Sneak Preview



The Wine Education Council is a nonprofit educational organization that supports the development and effectiveness of wine professionals by providing high-quality training programs and enrichment opportunities. This event was made possible, in part, by a grant from the Veritas Fund.



Tasting Order

***1st* FLIGHT WHITES**

- 2014 Beaune, Les Reversées, Premier Cru (**Domaine Clos de la Chapelle**)
- 2014 Chassagne-Montrachet, La Maltroye, Premier Cru (**Dom. Heitz-Lochardet**)
- 2014 Puligny-Montrachet, Champ Gain, Premier Cru (**Maison Benjamin Leroux**)

***2nd* FLIGHT WHITES**

- 2014 Le Clos Blanc de Vougeot, Premier Cru (**Domaine de la Vougeraie**)
- 2014 Meursault, Les Perrières, Premier Cru (**Dom. Hubert de Montille**)
- 2014 Corton-Charlemagne, Grand Cru (**Domaine Clos de la Chapelle**)

***1st* FLIGHT REDS**

- 2014 Savigny-lès-Beaune, Clos des Guettes, Premier Cru (**Dom. A.-F. Gros**)
- 2014 Volnay, Les Lurets, Premier Cru (**Maison Camille Giroud**)
- 2014 Pommard, Clos des Epeneaux, Premier Cru (**Dom. des Epeneaux/Comte Armand**)

***2nd* FLIGHT REDS**

- 2014 Gevrey-Chambertin, Cuvée Symphonie (**Dom. Alain Burguet & Fils**)
- 2014 Marsannay, Clos du Roy (**Dom. Sylvain Pataille**)
- 2014 Chambolle-Musigny, Les Charmes, Premier Cru (**Dom. Gérard Mugneret**)

***3rd* FLIGHT REDS**

- 2014 Nuits-Saint-Georges, aux Thorey, Premier Cru (**Maison Benjamin Leroux**)
- 2014 Vosne-Romanée, Les Brûlées, Premier Cru (**Dom. Gérard Mugneret**)
- 2014 Clos de la Roche, Grand Cru (**Dom. Lignier-Michelot**)



2014 Beaune, *Les Reversées*, Premier Cru (Domaine Clos de la Chapelle)

» **Domaine:** Domaine Clos de la Chapelle is a 4-hectare estate in the Côte de Beaune recently acquired by American Mark O’Connell.

» **Climat:** *Les Reversées* is a 4.78 hectare vineyard located in the Beaune appellation, with only about .42 hectares being devoted to Chardonnay (the remainder being planted in Pinot Noir). The gentle east-facing slope lies at 220-230 meters with a clay-rich soil mixed with brown limestone. The Domaine’s parcel is .25 hectares and the vines are 25 years old.

» **Viticulture:** The Domaine is in process of transformation into organic and biodynamic. Following this regimen, the Domaine vineyards are ploughed 3 times a year. The vines are trained in single Guyot, and *ébourgeonnage* (“de-budding”) is practiced to reduce yields. The only permitted treatments are biodynamic and are administered in early winter and the middle of May.

» **Vinification & Elevage:** This wine was fermented in barrel from whole clusters on indigenous yeasts after a short 3-hour pressing and 12 hours of settling. No batonnage was employed. The wine was aged in neutral oak barrels for 10 months.

Tasting Notes



2014 Chassagne-Montrachet, *La Maltroye*, Premier Cru (Dom. Heitz-Lochardet)

» **Domaine:** The Heitz family has owned vineyards in Burgundy since 1857, but traditionally sold off their fruit to négociant Joseph Drouhin. Millennial Armand Heitz, upon graduating with a degree in oenology in 2011, was given dominion over the vineyards and began producing wines with the 2012 vintage. The Domaine is presently composed of 4 hectares of prime vineyards, spread over 5 appellations in the Côte de Beaune.

» **Climat:** La Maltroye is an 11.61 hectare vineyard in Chassagne-Montrachet, producing both red and white Burgundy. The slope is very gentle, rising from 240 to 250 meters, and facing east. The rocky soil is an admixture of ferrous clay, gravel and limestone scree over subsoil of argovian marlstone.

» **Viticulture:** The farming of the vineyards has long followed organic practices. Under the direction of Armand Heitz, the vineyards and winemaking have been brought into full compliance with biodynamic practices. Certification is pending.

» **Vinification & Elevage:** Yields are naturally restrained to low levels and grapes are manually picked at optimal phenolic ripeness. The wine is fermented for 10-14 days in wood with intact whole clusters, with frequent batonnage. The wine is then racked into barrels for aging of 11 months, followed with a light kieselguhr filtration but no fining.

Tasting Notes



2014 Puligny-Montrachet, *Champ Gain*, Premier Cru (Maison Benjamin Leroux)

» **Maison:** Benjamin Leroux, former winemaker and vineyard manager at Comte Armand, heads a micro-negociant with a small (3.46 hectares) but stellar collection of vineyards acquired through a combination of land purchase and crop contract. Ben's strong philosophical devotion to biodynamic viticulture and winemaking is clearly reflected in his wines.

» **Climat:** Champ Gain is a 10.70 hectare Premier Cru vineyard ideally situated in Puligny-Montrachet at the top of Mont Rached at an elevation of 340-360 meters. Facing east/southeast, the vineyard enjoys shallow and rocky soil rich in clay and limestone.

» **Viticulture:** The parcel is, in essence, farmed organically according to a regimen of *lutte raisonnée*.

» **Vinification & Elevage:** Whole clusters are lightly pressed and allowed to settle; fermentation with indigenous yeasts followed by racking into 1 year-old barrels for 12 months, without batonnage. Blended into stainless steel tanks and settling. Bottled without filtration or fining.

Tasting Notes



2014 Le Clos Blanc de Vougeot, Premier Cru (Domaine de la Vougeraie)

» **Domaine:** The Domaine de la Vougeraie was established in 1999 to consolidate various vineyards owned by the Boisset family. Today the Domaine is composed of 34 hectares, comprising 67 plots over 27 appellations, with two-thirds on the Côte de Nuits, and one-third on the Côte de Beaune.

» **Climat:** *Le Clos Blanc de Vougeot*, a monopole of the Domaine de la Vougeraie, is a 2.29 hectare Premier Cru vineyard situated in front of the château of Clos de Vougeot. The vineyard, which lies at an elevation of 250 meters and faces east, is planted 95% Chardonnay, 4% Pinot Gris and 1% Pinot Blanc. The limestone rich topsoil lies over a clay subsoil.

» **Viticulture:** Domaine de la Vougeraie is fully organic and biodynamic.

» **Vinification & Elevage:** Manually harvested and sorted, the fruit is briefly pressed pneumatically, followed by 12 hours of *débourbage*. Fermentation begins in stainless steel and is continued in medium-toast Allier and Citeaux oak (1/3 new). There follows an élevage of 11-12 months, with monthly *batonnage* but no racking. The wine is then blended into stainless steel tank for 5-6 months, lightly fined with isinglass and filtered softly, then bottled with gravity.

Tasting Notes



2014 Meursault, *Les Perrières*, Premier Cru (Dom. Hubert de Montille)

» **Domaine:** The Montille family is one of the most distinguished in Burgundy, having been elevated into the aristocracy as legal advisors under the Dukes of Burgundy. Domaine de Montille, today managed by Etienne de Montille, comprises more than 23 hectares of outstanding *terroirs* of the Côte d'Or.

» **Climat:** *Les Perrières*, comprising 13.71 hectares, is generally accorded pre-eminent status among the Premier Cru vineyards in Meursault, often touted for promotion to Grand Cru status. The limestone dominant soils are thin and stony, white marl over limestone schist, and are sometimes said to share more in common with Puligny than Meursault. The vineyard enjoys an ideal east/southeast exposure at an elevation ranging from 260 to 300 meters. The .45 hectare parcel owned by the Domaine is situated in the sub-climat *Perrières du Dessus* and is, of course, in the upper section.

» **Viticulture:** The viticultural regimen is certified biodynamic.

» **Vinification & Elevage:** The chardonnay is hand-harvested, de-stemmed and pressed lightly with a pneumatic press. After a short settling, the must is raked into 228-liter Allier barrels (20% new, light toast) for alcoholic and malolactic fermentations. After 10-12 months in barrel, the wine is raked in stainless steel for an additional 4-6 months. Following light and respectful fining and filtration, the wine is bottled.

Tasting Notes



2014 Corton-Charlemagne, Grand Cru (Domaine Clos de la Chapelle)

» **Domaine:** Domaine Clos de la Chapelle is a 4-hectare estate in the Côte de Beaune recently acquired by American Mark O'Connell.

» **Climat:** The famous and extensive Grand Cru vineyard Corton-Charlemagne comprises 50 hectares situated on the Hill of Corton, which lies in the communes of Aloxe-Corton, Pernand-Vergelesses and Ladoix-Serrigny. The parcel owned by the Domaine Clos de la Chapelle is .30 hectares and lies within the *climat Le Charlemagne* in Pernand-Vergelesses. The 45 year-old vines grow on a west-facing slope, in a soil of grey marl admixed with flint and clay over Oxfordian limestone base.

» **Viticulture:** The Domaine is in process of transformation into organic and biodynamic. Following this regimen, the Domaine vineyards are ploughed 3 times a year. The vines are trained in single Guyot, and *ébourgeonnage* ("de-budding") is practiced to reduce yields. The only permitted treatments are biodynamic and are administered in early winter and the middle of May. The yield from the small Corton-Charlemagne parcel in 2014 was a mere 3 hectoliters.

» **Vinification & Elevage:** The wine is fermented in barrel from whole clusters on indigenous yeasts after a short 3-hour pressing and 12 hours of settling. Light batonnage. Aging in French oak (1/3 new medium-toast Allier from Damy) for 12 months

Tasting Notes



2014 Savigny-lès-Beaune, Clos des Guettes, Premier Cru (Dom. A.-F. Gros)

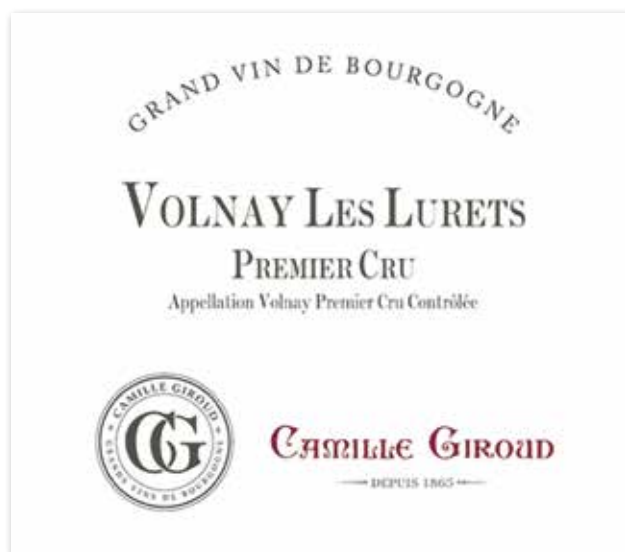
» **Domaine:** The Gros family is among the most distinguished in Burgundy, as much for the consistent quality of their wines as for their vitality and longevity. 26 year-old winemaker Mathias Parent is the great-grandson of Louis Gros, grandson of the late Jean Gros, and the seventh generation of the Gros family in the Burgundy trade. The Domaine takes its name from Mathias' mother, Anne-Françoise Gros, married to François Parent. The Domaine is presently composed of 5.89 hectares of vineyards, from both the Côte de Beaune and the Côte de Nuits.

» **Climat:** *Clos des Guettes* is a walled enclave situated within the 14.08 hectare *Aux Guettes*, a Premier Cru *climat* in Savigny-lès-Beaune, on a steep portion of the hillside just above the village of Savigny. The vineyard has south, southeast, east and northeast aspects at elevations between 220 and 360 meters. The chalky red soil is very rocky and covered with a very thin layer of soil. The Domaine's parcel of the Clos des Guettes is .67 hectares, ranging in elevation from 270-330 meters. With a northern aspect, the sélection massale vines are late to ripen.

» **Viticulture:** Traditional viticulture, including selective pruning, adaptive leaf pulling, green harvest, and ploughing of the soils. No pesticides or insecticides. Manual harvest.

» **Vinification & Elevage:** The fruit is carefully sorted, de-stemmed, and then cold soaked for 4-5 days. The must is fermented in stainless tanks for 10+ days, with daily pigeage at the beginning of the fermentation, followed by daily *remontage* for the rest of fermentation. Following a gentle pressing, the wines are racked into Allier barrels (65% new with high toast) for 15 months before being racked into tank for an additional 3 months settling, then lightly fined but never filtered, and gravity bottled.

Tasting Notes



2014 Volnay, *Les Lurets*, Premier Cru (Maison Camille Giroud)

» **Domaine:** Founded in 1865, this venerable Merchant House was transformed completely in 2002 when it was acquired by a consortium of investment bankers, who proceeded to hire Burgundy's legendary Becky Wasserman-Hone who, who turned to *wunderkind* David Croix. Under his leadership, Maison Camille Giroud has vaulted to the forefront of cutting edge *négoce*s who are refashioning the face of Burgundy.

» **Climat:** *Les Lurets* is an 8.72 vineyard in Volnay just downhill from *En Caillerets* situated in the section of Volnay lying between the Autun Road (RN73) and the RN74. The vineyard is unusual in that only 2.07 hectares are classified as Premier Cru, the remaining 6.65 hectares remaining *villages*-level. The parcel of Premier Cru *Les Lurets* from which Giroud sources its grapes comprises .5 hectares situated on the lower middle slope, facing south/southeast from 240 meters. With vines planted between 1970 and 1990, the parcel is fairly steep with stony, clay-rich topsoil over a base of friable Bathonian limestone.

» **Viticulture:** The parcel is, in essence, farmed organically according to a regimen of *lutte raisonnée*.

» **Vinification & Elevage:** The fruit was de-stemmed and fermented 18 days in a stainless-steel tank and then racked into oak barrels (20% new) for malolactic fermentation and aging. After 16 months, the wine was racked into stainless tanks for 3 months settling, and then bottled unfiltered and unfiltered.

Tasting Notes



2014 Pommard, *Clos des Epeneaux*, Premier Cru (Dom. des Epeneaux/Comte Armand)

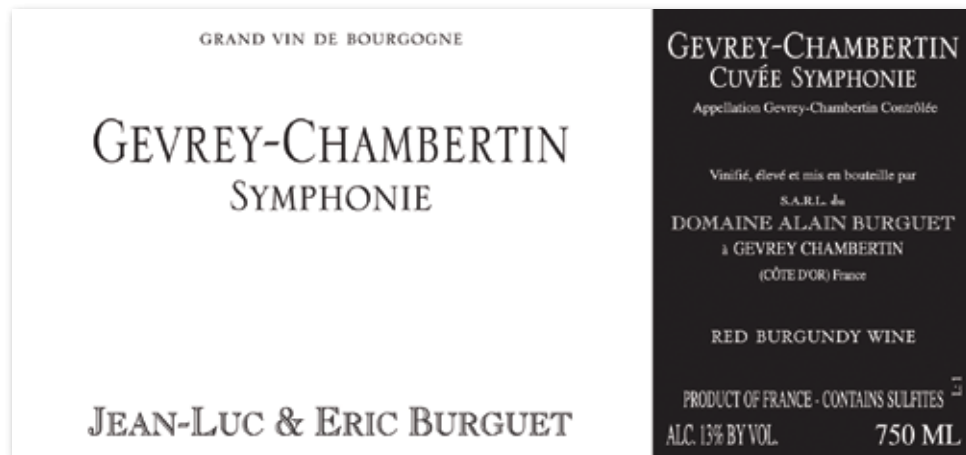
» **Domaine:** The Domaine du Clos des Epeneaux was originally part of the holdings of the eminent Marey-Mange family of Burgundy, descending through marriage to the Comte Armand. The Domaine today comprises 10.22 hectares of vineyards in the Côte de Beaune, and is managed by Paul Zinetti, who is ably carrying on in the footsteps of his much respected predecessors, Pascal Marchand and Benjamin Leroux.

» **Climat:** The biodynamically farmed (since 1999) 5.23 hectare Clos des Epeneaux is distinguished as having remained under single ownership since 1756. The soil in the walled vineyard is ferruginous marl (mixture of clay and calcium carbonate) combined with plentiful limestone debris over a subsoil base of Argovian limestone. The *Clos* enjoys a beneficial mesoclimate, with a favorable east-facing aspect that permits maximum exposure to the morning sun. The vines were planted between 1936 and 1986,

» **Viticulture:** The Clos has been farmed biodynamically since 1999.

» **Vinification & Elevage:** Hail ravaged the Clos in 2014 and destroyed 80% of the crop. The grapes were vinified in four different cuvees. All bunches were de-stemmed and cold soaked at 14°C. for 5-8 days, the fruit then fermented via indigenous yeasts for 5-10 days with daily punch-downs and pump-overs. Post fermentation maceration followed for 3-15 days. Each cuvée enjoyed a total cuvaision of 4 weeks, coinciding with the lunar cycle. The wines were then racked 20-22 months into Bertrange casks (30% new) for 22 months, then bottled without fining or filtration.

Tasting Notes



2014 Gevrey-Chambertin, *Cuvée Symphonie* (Dom. Alain Burguet & Fils)

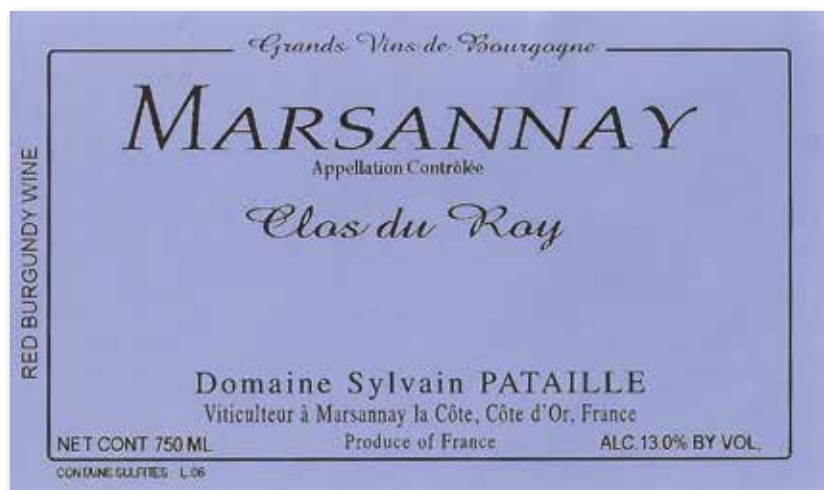
» **Domaine:** Domaine Alain Burguet comprises 9.6 hectares of Pinot Noir, principally *villages*-level vineyards in the Côte de Nuits. The Domaine, which was started from scratch in 1974 and built up by Alain Burguet, is now managed by his two sons, Jean-Luc and Eric, who are carrying on the tradition of Alain's devotion to highly individualized and perfectionistic winemaking.

» **Lieux-dits:** This cuvée is blended from multiple parcels of *villages*-level vineyards in Gevrey-Chambertin. They include *Etelois, Jouise, Creux Brouillard, La Justice, Les Crais, Reniard* and *La Platière*, situated for the most part on the east side of the RN 74. These lieux-dits aggregate 1.75 hectares and average 40 years of age. The soil is a mixture of clay and limestone.

» **Viticulture:** Biodynamic (not certified). The vineyards are ploughed and hoed regularly. The vines are guyot-trained and carefully managed to restrain yield, including de-suckering, leaf-pulling, green harvest. Jean-Luc and Eric Burguet prefer to harvest late, focusing on full phenolic maturity rather than sugar levels or acidity.

» **Vinification, Elevage, Bottling:** The grapes are 100% de-stemmed and the whole, uncrushed berries are allowed to ferment in tank naturally via indigenous yeasts. The tanks are neither heated nor cooled, the must being allowed to ferment on its own timetable. The Burguets also eschew sulphur in this process, allowing the natural levels of carbon dioxide produced during fermentation to serve as an anti-oxidant. After a slow and gentle pressing, the wines are racked into traditional oak *barriques* (20% new), aged for 18 months and bottled without fining or filtration.

Tasting Notes



2014 Marsannay, Clos du Roy (Dom. Sylvain Pataille)

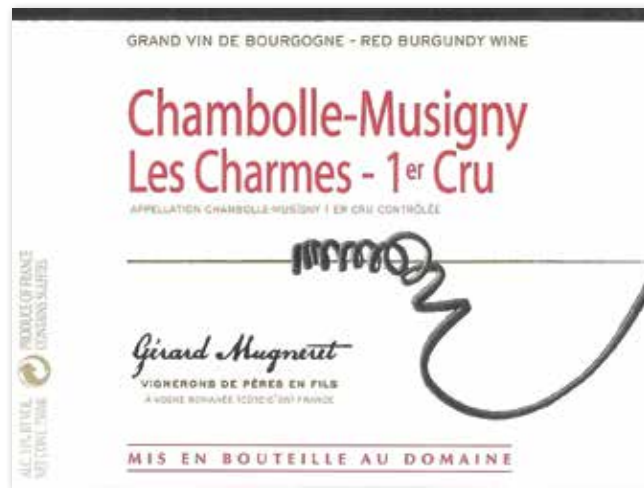
» **Domaine:** This is a relatively new domaine, having been established by Sylvain Pataille in 2001. Comprising 15 hectares of vineyards in Marsannay-la-Côte, there are presently 18 cuvées that include distinctive *terroirs* of Aligoté, Marsannay of all three colors (blanc, rouge and rosé) and regional bourgognes, both red and white. Grape varieties include Aligoté, Pinot Noir, Pinot Beurot, Chardonnay Blanc, and Chardonnay Rose.

» **Lieu-Dit:** *Clos du Roy* is one of the most esteemed vineyards in Marsannay and will certainly be designated as Premier Cru when the Marsannay AOC is updated. Situated on a steep hill south of Chenôve, the vineyard is composed of 24.34 hectares of east and southeast facing slopes, with a generally ferrous, sandy soil over a base of hard Comblanchien limestone. Pataille owns two parcels, one at an elevation of 268 meters with a gentle 2% slope, characterized by gravelly marl with good drainage; and a more elevated section lying at 311 meters, far steeper (13% slope), and with thinner topsoil notably rich in limestone scree.

» **Viticulture:** The Domaine is certified (Ecocert) organic and follows a biodynamic regimen.

» **Vinification & Elevage:** The 2014 *Clos du Roy* was fermented in stainless steel vats using 100% whole clusters with indigenous yeasts. The fermenting temperature is restrained not to exceed 32°C. and the new wines are raked into oak barrels (30% new) for an elevage of 18 months. Great efforts are made to assure that very little sulfur is used throughout the winemaking process.

Tasting Notes



2014 Chambolle-Musigny, *Les Charmes*, Premier Cru (Dom. Gérard Mugneret)

» **Domaine:** Dom. Gérard Mugneret comprises 6 hectares of some of the most distinguished vineyards in the Côte de Nuits. Winemaker Pascal Mugneret, who has been at the helm for a decade, descends from one of Burgundy's iconic families: Pascal's grandfather, René, was the uncle of Dr. Georges Mugneret, whose widow and daughters run Mugneret-Gibourg

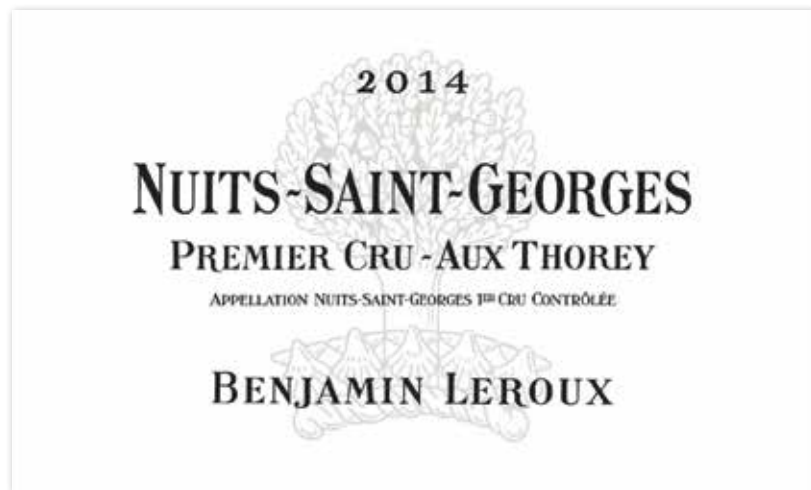
» **Climat:** *Les Charmes* is a 9.32 hectare Premier Cru vineyard situated centrally in Chambolle-Musigny. Geologically, it is a prolongation of *Les Amoureuses* and *Les Musigny*. The limestone dominated soil has been eroded heavily and there is very little clay. The meager topsoil, rich in a fine gravelly scree, achieves a depth above the limestone base of only 40-50cm. The vineyard lies at 260 meters and generally faces south/southeast.

» **The Mugneret parcel:** Comprises .2455 hectares and slopes in a more southerly direction than most of the south/southeast facing *climat*. The vines were planted in 1983 and 1987.

» **Viticulture:** The domaine is run along biodynamic lines but is not certified.

» **Vinification, Elevage, Bottling:** While Pascal has typically de-stemmed 100%, he used 15-20% whole cluster for *Les Charmes* in 2014. 4-5 days pre-fermentation maceration, indigenous yeasts, additional 14-16 of vat fermentation, with pump-over in morning and punchdown in the evening. After a light pneumatic pressing, the wine is placed into barrels (about 30% new) for 16-18 months. They are raked once after malolactic fermentation. Unfined and unfiltered.

Tasting Notes



2014 Nuits-Saint-Georges, *aux Thorey*, Premier Cru (Maison Benjamin Leroux)

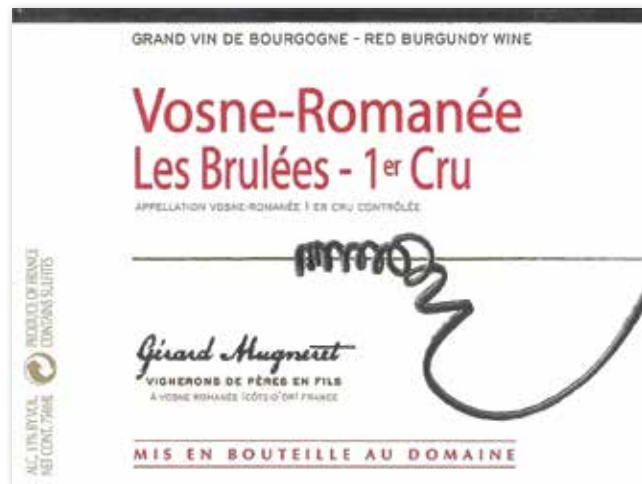
» **Maison:** Benjamin Leroux, formerly winemaker and vineyard manager at Comte Armand, heads a micro-negociant with a small (3.46 hectares) but stellar collection of vineyards acquired through a combination of land purchase and crop contract. Ben's strong philosophical devotion to biodynamic viticulture and winemaking is clearly reflected in his wines.

» **Climat:** *Aux Thorey* is a 5 hectare Premier Cru *climat* situated in the northern section of Nuits adjacent to *Vosne-Romanée*. The soil is chalky marl with pebbles and oolitic rock over a Comblanchien limestone base. The vineyard lies on a very steep 10-15% slope, climbing from 225m to 280m in elevation, with a Southeasterly aspect.

» **Parcel & Viticulture:** The parcel of *aux Thorey* exploited by Leroux is farmed *lutte raisonnée*.

» **Vinification, Elevage, Bottling:** The grapes were destemmed 100%, with a short cold maceration followed by fermentation in stainless tank via indigenous yeasts. Total *cuvaison* occurs within one lunar month, with 1-2 punch-downs per day. After 18 months in barrel (20% new), the wine is racked into stainless tank, then bottled without fining or filtration.

Tasting Notes



2014 Vosne-Romanée, *Les Brûlées*, Premier Cru (Dom. Gérard Mugneret)

» **Domaine:** Dom. Gérard Mugneret comprises 6 hectares of some of the most distinguished vineyards in the Cote de Nuits. Winemaker Pascal Mugneret, who has been at the helm for a decade, descends from one of Burgundy's iconic families: Pascal's grandfather, René, was the uncle of Dr. Georges Mugneret, whose widow and daughters run Mugneret-Gibourg.

» **Climat:** *Les Brûlées* is a 4.53 hectare Premier Cru vineyard centrally situated in Vosne-Romanée just north of Grand Cru Richebourg. South-facing from an elevation of 280 meters, the soil is shallow and dominated by limestone scree over a hard limestone base.

» **The Mugneret parcels:** The Domaine owns two parcels totaling .27 hectare in this *climat*. The first comprises .175 hectares, was planted in 1939, with a meager 30cm. topsoil. The second parcel comprises .0947 hectares, was planted in 1944, and lies further west on a steeper slope.

» **Viticulture:** The domaine is run along biodynamic lines but is not certified.

» **Vinification, Elevage, Bottling:** Pascal employs 20% whole bunches for *Les Brûlées*. There is a 4-5 day cold soak and a total cuvaison of 18-21 days, with pump-over in morning and punchdown in the evening. After a light pneumatic pressing, the wine is placed into barrel (20% new) for 18 months. They are racked once after malolactic fermentation and bottled unfiltered and unfiltered.

Tasting Notes



2014 Clos de la Roche, Grand Cru (Dom. Lignier-Michelot)

» **Domaine:** Domaine Lignier-Michelot comprises 5.33 hectares of vineyards, producing its own wine from a facility in Morey-Saint-Denis where most of the Domaine's vineyards are situated. Virgil Lignier is the third generation of his family to manage the estate and make the wines, which he has done since the 2000 vintage.

» **Climat:** *Clos de la Roche* is a walled Grand Cru vineyard composed of 17 hectares and situated in the commune of Morey-Saint-Denis. The vineyard, with brown, rocky limestone soils, faces east from an elevation of 270-300 meters. The parcel exploited by the Domaine is .27 hectares, the vines having been planted in 1968 and 1993.

» **Viticulture:** The Domaine follows organic practices but is not certified.

» **Vinification, Elevage, Bottling:** The grapes are 50% de-stemmed and subjected to a short (5 day) cool maceration, followed by a 20 day fermentation. The wine is then racked into medium toast Allier oak barrels (100% new) from François Frères and aged for 12-16 months. It is then racked into tank for an additional 5 months and bottled without fining or filtration.

Tasting Notes

Allen Meadows

Allen Meadows was a finance executive for over 20 years holding a variety of positions including senior vice president for Great Western Financial where he spear-headed the mergers and acquisitions and specialized finance departments. In 1999 he elected to retire to author a book on the subject of Burgundy, his long-time passion and obsession. The book project evolved to become an extensive quarterly review,

Burghound.com. It was initially devoted exclusively to the coverage of the wines of Burgundy and later added extensive U. S. pinot noir coverage and Champagne.

Burghound.com was the first of its kind to offer specialized, and more importantly, exhaustive coverage of a specific wine region/grape and pioneered the on-line format. This highly respected and critically acclaimed quarterly publication has subscribers in more than 64 countries and nearly all 50 states. Subscribers have access to a fully searchable database of more than 77,000 of Meadows' tasting notes with recommended drinking windows for present day vintages all the way back to 1845. Subscribers can search by vintage, score, producer, appellation, issue number or region and there are also options to search by "Top Value" (~\$50 wines mostly Bourgogne and Villages), "Don't Miss" (best wines rated regardless of price), or Sweet Spot" (excellent value at an intermediate level ~\$50--\$125) and subscribers conduct millions of searches each year. Meadows spends over five months a year in Burgundy and visits more than 300 domaines during that time.

Hailed as "the world's foremost Burgundy expert" by acclaimed author Matt Kramer, Meadows published his first book, *The Pearl of the Côte—the Great Wines of Vosne-Romanée*. In this 350-page expedition through Vosne-Romanée, the legendary region aptly referred to as "the Pearl of the Côte", Meadows guides the reader through each of the grands and premier crus. With rich and fascinating historical coverage and detail, even Burgundy lovers from novice to connoisseur will reap pivotal This beautifully crafted masterpiece includes original and detailed maps of the vineyards as well as vividly artistic photographs that make readers feel they are walking through the vineyards alongside the author.

Esteemed wine critic, Clive Coates writes, "Today his quarterly review on the wines in the cask is clearly the best there is on the region, and I strongly recommend it. I can also vehemently commend this book to you. It is written with verve, it is totally up to date and, as far as I can see free of factual errors...Bravo!"

"Mr. Meadows has both metaphorically and literally dug himself into what makes Burgundy the greatest of wines—in every sense of the term, he's got his hands dirty...I finished this big book feeling I had spent a long time in the company of a wise and knowledgeable author, with a great sense of perspective," states Philip Abrams, longtime Burgophile.

As well as its rave reviews, *Pearl* quickly earned the respect and admiration of readers in almost every US state and over 60 countries. *Pearl* is available through www.Burghound-Books.com.

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Côte de Beaune



Côte de Nuits



