

WINE News

Our Direct Import program offers great pricing on Burgundy.



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A Good Year in Burgundy

By Trey Beffa

This looks to be an exciting Burgundy year here at K&L! We continue to work with the 2013 vintage, and we are very excited about the incoming 2014s. The '14s that I have tasted generally offer quite a bit more fruit than the '13s, and the vintage overall seems a bit more consistent across the board in terms of quality. We are now offering many labels that we have not in the past. These wines are primarily available on pre-arrival, but sometimes they also find their way onto the shelves at one of our retail locations. They include some of my personal favorites: Claude Dugat, Armand Rousseau, Meo-Camuzet, Christophe Roumier, Denis Mortet and Domaine Fourrier, just to name a few. For a complete listing of wines currently available on pre-arrival, please visit KLWines.com.

In addition to working with some of Burgundy's very top producers, we continue to develop and strengthen our Direct Import program. This includes brands like Paul Pernot, Jacques Bavard, Louis Moreau, Domaine Renaud, Domaine Bart and many others. We also continue to hunt for new brands and should have some exciting new Direct Imports coming to you later this year. Keep an eye out for Château Vitallis, an exciting new Pouilly-Fuissé producer for us. Our goal is to have a nice balance between both the top high-end properties and new, exciting value-based properties. Here are a few top picks that are currently available in the stores:

2014 Frederic Esmonin "La Belle Vue" Côte-de-Nuits (\$29.99) The eternal search for the under-\$30 Burgundy value feels more and more like an Odyssean task, but thankfully, we have run across this wine. With floral aromas and hints of graphite, this layered wine reveals aromas of cool, blue fruit, cola and subtle mineral notes. It has impeccable balance and good acidity with a long, energetic finish. A great early look into the potential of the 2014 red Burgundy vintage.

2013 Jacques Bavard Auxey-Duresses Rouge (\$23.99) Back in stock! This exciting Pinot Noir comes from the picturesque village of Monthelie, located next to the more famous village of Volnay. It is from a tiny negociant producer in Puligny-Montrachet named Jacques Bavard. He comes from a long line of winegrowers, and is dedicated to working with organic and biodynamic growers. This is a lovely, fruit-forward red with tons of complexity, balance and freshness.

2012 Pierre Gelin Fixin 1er Cru "Clos Napoléon" (\$59.99) The Clos Napoléon is a *monopole* owned by Pierre Gelin. The average age of the vines is around 50 years old. This was our best-selling red Burgundy over \$50 this past holiday season—I would call this a "last call." The ripe fruit aromas are balanced with a wonderful minerality and an earthy component. This medium-bodied wine has great mid-palate feel and texture with a silky, round and lingering finish. 90 points BH.



Domaine Parent

By Gary Westby

I have loved the wines of **Domaine Parent** for a very long time, and I am proud to say that they are now a **Direct Import** for us. I first became acquainted with these wines in Champagne, as they are prominent on the lists of some of my favorite places to dine in Epernay: Les Berceaux and Chez Max. Anne Parent, who runs the domaine, has a sister who lives in Champagne and sells her Burgundy in the region. They are twelfth generation growers—they list Thomas Jefferson as a former client! Trey, Alex and I were lucky enough to meet Anne over lunch last October in Burgundy. Her wines were spectacular.

Domaine Parent is a 25-acre estate with vines across the Côte de Beaune, almost all red. They are certified organic, and have been working toward biodynamic certification. All of the grapes are hand picked, and they de-stem most everything. In 2013, they used no stems at all. The wines are very well balanced and reflect their place of origin quite well. Anne does not use a lot of new oak, and even the wines aged in a higher proportion of new oak barrels do not show it. A lot of this will be going in my cellar! Here is what we have on offer:

2013 Domaine Parent Ladoix 1er Cru “La Corvée” (\$39.99) This wine comes from 42-year-old vines in the mid-slope of Ladoix. It has a very generous, cool, pure Pinot Noir nose and is medium-bodied and supple in the mouth. This refreshing red went very well with the *pâté en croûte* that we enjoyed with Anne. It should improve for five years in the cellar, but is drinking great right now.

2013 Domaine Parent Beaune 1er Cru “Les Epenottes” (\$49.99) This plot of vines is just under Clos des Mouches and adjacent to Pommard. Anne selected the 75-year-old and 45-year-old vines from within this plot for the 2013. The wine went into 25% new oak. I loved this wine for its cool, black fruit on the nose and explosive purity on the palate. As it developed in the glass, it became more and more perfumed. It is a long, bright-finishing wine that I enjoyed immensely.



Anne Parent and K&L's Gary Westby in Beaune.

2010 Domaine Parent Pommard (\$49.99)

When we saw that Anne had some of the great 2010 vintage left, we jumped at the chance to secure a small allocation. This wine is made from 50-year-old vines from Les Noizons near the border with Beaune. It sees 30% new oak.

2013 Domaine Parent Pommard 1er Cru “Les Chanlins” (\$67.99)

My favorite wine of our tasting with Anne, this Pommard is loaded with lovely perfume. This is the type of wine that you don't want to move on from, but rather keep drinking! It comes from 15-year-old vines in the Volnay side of Pommard, and sees about 30% new oak. I could not get enough of the delicate, savory cherry fruit and ethereal minerality. This is one of those rare wines that integrates primary fruit flavors with clean earth seamlessly. It is definitely my style of Burgundy! 89-92 points BH.

2013 Domaine Parent Corton-Les Renardes Grand Cru (\$99.99)

The Domaine Parent plot of Les Renardes is 42 years old and sees half new oak in the cellar in most vintages, but the 2013 got 80%. Only six barrels were produced in 2013. This catnip and maraschino powerhouse is a wine for the long haul, with great texture and a very long finish. If you have the patience, this will develop into a bottle that will stand on the table with anything. 90-92 points BH.

Hidden Gem from the Hautes-Côtes

By Heather Vander Wall

One of the more interesting regions of Burgundy is the **Hautes-Côtes de Nuits**. Far less classified than the rest of Burgundy, the Hautes-Côtes de Nuits often holds hidden gems, especially when coming from a great producer and a good vintage.

Frédéric Esmonin is an iconic winemaker of this region who traditionally bottles his wines slightly earlier than most, to maintain a good freshness of fruit.

The **2014 Frédéric Esmonin Hautes-Côtes de Nuits (\$23.99)** is a classic, vibrant young wine with great interest and an intense aroma profile. The wine exhibits wild strawberry with underlying hints of clay, and beautifully ripe yet elegant fruit aromas, with little spice and no funk. The predominant fruit on the palate is red plum, with huckleberry notes in the background. The wine is medium bodied and sits smoothly on the palate, with fresh young tannin and vibrant acidity, but plenty of fleshy cherry fruit to balance it. There is hardly any of the astringent and austere character that drinkers are so leery of in young Burgundies, nor does the rustic, funky side of the Côtes de Nuits show here at all. Rather, you get fresh, ripe young fruit with stunning aromatics and pleasant texture.

This lovely Burgundy will drink quite well on its own, or with aperitifs and lighter poultry dishes.



Burgundy Tonight, Made Easy!

By *Dulcinea Gonzalez*

In Burgundy, it's often a challenge to find wines you can drink right away. Here is a short list of some of our faves that show plenty of vibrancy, intensity and freshness with an inimitable sense of place.

First up is family-owned **Domaine Chantal Lescure**, which is making Burgundy ready to drink tonight. Established in 1975, **Domaine Chantal Lescure** is a small grower-producer dedicated to respecting the integrity of the terroir. They use organic farming techniques and minimal impact winemaking practices, and have produced an impressive 2013 portfolio of wines showing amazing value.

2013 **Domaine Chantal Lescure** "Clos des Topes Bizot" Côte du Beaune (\$32.99)

Aromas of clove spice, earth and macerated cherries dominate this medium to light-bodied Pinot. The wine hits the palate with a lively freshness displaying flavor profiles of both red and dark berry fruit, yet reveals a subtle streak of graphite-like minerality. With a lengthy pepper finish and a zippy dose of good acidity, this begs to be opened with dinner tonight. Try a roasted lemon chicken or mushroom risotto for a delicious pairing.



2013 Domaine Chantal Lescure Volnay (\$54.99) Peppery on the nose, this is a solid middleweight showing concentration with lifted flavors of cherries, cranberries and a hint of wet leaves. The mouthfeel is sultry and textured with crisp acidity, fine tannins and spice. Give a good hour decant to enhance the flavors. Match this wine with a rich pork tenderloin.

2014 Vincent & Sophie Morey Bourgogne Blanc (\$19.99) Sometimes with richness in white Burgundy comes a bigger price tag, but not in this case. Here you have a very toasted expression elevated with lemon-like acidity, and balanced with a tasty apple fruit note. This has a lengthy, dry finish, and is the perfect everyday drinker for those looking for quality and value done in a more modern style.

2014 Vincent & Sophie Morey Puligny-Montrachet 1er Cru "La Truffiere" (\$79.99) This is the perfect weekend splurge bottle. Showing complexity with rich layers of toasted hazelnuts, ripe pear and vanilla, this medium-bodied Chardonnay displays a hint of spiciness while maintaining its fresh Puligny minerality.

2014 Domaine Louis Michel Chablis 1er Cru "Montée de Tonnerre" (\$29.99) Beautifully aromatic with the scent of white lemon blossom, this Chablis is a great example of how Montée de Tonnerre can offer remarkable quality for price. Fleshy, with citrus layers of lemon and grapefruit, the wine delivers salinity with an oyster shell-like minerality on the finish. This is pure drinking pleasure.

Some Outstanding Achievements in Chablis

By *Daniel Maas*

Alas, it has come and gone: fabulous February, and with it, one of the year's most important events (no, not those events—nothing to do with chocolate hearts or chicken wings). Ladies and gentlemen, as a special tribute to last Sunday's 88th Academy Awards, may I present our own awards for "Outstanding Achievements in Chablis."

Our first award of the evening, my tuxedo and gown-clad friends, is for "Outstanding Achievement in Family Collaboration." The statue goes to the **2014 Jean-Paul & Benoit Droin Chablis (\$21.99)**. Working together since 1999, father and son have succeeded in bringing to life the best of what this famed region is known for. The wine shows a restrained nose laden with citrus; a rich and textured weight that easily holds up immense minerality; and a shocking third act climax in which we find a lingering salinity. It's a delicious addition to the storied tradition of surprisingly well-priced family entertainment.

Our ceremony continues with the presentation of "Outstanding Achievement in Barrel Selection." The award goes to the fantastic team at Louis Moreau for their innovative use of stainless steel. Their **2014 Domaine Louis Moreau Chablis (\$18.99)** blasts onto the screen with a vibrant golden color and takes you on a journey through its floral nose, full body, and structure of apple, pear, and citrus notes.

More spin-off than sequel, Moreau's **2014 Domaine de Biéville Chablis (\$16.99)** bottling boasts a diverse cast of characters. With an emphasis on citrus, top billing here goes to apricot and pear. You won't see the twist coming, as a subtle smokiness finishes you off. Shockingly delightful, you'll still be working it out as you grab the next bottle.

Our final trophy, for "K&L Wine Merchants Award for Lifetime Achievement," goes to a perennial favorite here in Hollywood. A drum-roll, please, as the envelope reveals the winner: **2014 Domaine Long-Depaquit (Albert Bichot) Chablis (\$19.99)**. There is such generosity here, with a medley of lime, lemon, and grapefruit, mixing beautifully with subtle aromas of spice and a fresh mint flavor.

There you have it—another magical year in the world of wine, and surely one to remember. A special thanks to all the nominees, and to you, constant taster, for your continued enthusiasm for Chardonnay. Credits roll, and that is a wrap.





Domaine Paul Pernot: Fantastic Wines from Puligny-Montrachet

By Alex Pross

The Pernot family can trace their history in the small town of Puligny-Montrachet back over 200 years, spanning six generations of Pernot family members tilling the soil and tending to the grapes. Domaine Paul Pernot consists of 23 hectares including parcels of famed vineyard sites Pucelles, Folatières, Bâtard-Montrachet and Bienvenues-Bâtard-Montrachet. Paul Pernot is now in his seventies and still involved with the operation of the winery along with his two sons, Paul and Michel, as well as Paul's son, Philippe. Paul's great-great grandfather was a negociant in Puligny, and purchased the vines that were the beginning of the Pernot family making wines in Puligny. It was not until 1959 that the family made wines and bottled them under the Domaine Paul Pernot label.

The wines of Paul Pernot are classic Puligny in style, with rich concentration and fruit nicely buffered by good acidity and just a hint of new oak. In October, I was lucky enough to taste through the entire lineup of 2014 wines with the younger Paul Pernot at his estate and was blown away at the quality of the entire line, from the entry-level Bourgogne Blanc to the Bâtard-Montrachet. I knew immediately



Michel Pernot pours at Paul Pernot.

we were off to a good start when the **2014 Paul Pernot Bourgogne Chardonnay (\$19.99)** crossed my lips. The wine displays wonderful richness, great balance and delineation with citrus and pear notes. This wine once again is a stellar value and will undoubtedly sell out very quickly, thanks to the quality as well as the small crop size of 2014. An immediate step up from the Bourgogne is the **2014 Paul Pernot Puligny-Montrachet (\$49.99)**. This wine is perfectly balanced, with subtle hints of spice, fruit, minerals and a touch of oak, all in perfect proportion. 87-90 points VN. The lone entry from Meursault, the **2014 Paul Pernot Meursault-Blagny 1er Cru "La Piece Sous le Bois" (\$59.99)** is a quintessential offering with flinty, smoky nuances along with savory fruit and wet stone notes. 88-90 points VN.

Next up, we have a trio of premier cru offerings from Puligny-Montrachet. First is the **2014 Paul Pernot Puligny-Montrachet 1er Cru "Champ Canet" (\$69.99)**. Lemon chiffon and hazelnut aromas deftly give way to a richly concentrated palate of Asian pear and peach roll and a long, smooth finish. 89-92 points VN. Our second offering is the **2014 Paul Pernot Puligny-Montrachet 1er Cru "Clos de la Folatières" (\$69.99)**, which is a more muscular Puligny with a rich, viscous mouthfeel and tons of depth and structure, with layers of tropical fruit and hazelnut notes. 90-93 points VN, 93 points RP. Lastly, we have the **2014 Paul Pernot Puligny-Montrachet 1er Cru "Les Pucelles" (\$109.99)**, which has a delicate nose of iodine, menthol and fresh mint with a palate of peach and pear flavors. 89-92 points VN. Buy one of each of these masterpieces and take yourself on a tour of the great vineyard sites of Puligny-Montrachet!

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