



A&B Vintners

UK Exclusive – 2008 Pierre-Yves Colin-Morey Offer

“The quality is such, they absolutely deserve
a place in your cellars if you can find them.”

ALLEN MEADOWS

A&B Vintners

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“The quality that Colin is achieving is starting to put him in an elite group.”

ALLEN MEADOWS

“This remarkable producer is not particularly well known in France but his dense, pure whites are rapidly forging a reputation.”

JANCIS ROBINSON MW

Such recent comments and reviews will come as no surprise to those who have been buying and drinking Colin-Morey's scintillating Chardonnays over recent vintages. From that microscopic beginning in 2001, we have been endorsing Pierre-Yves Colin's winemaking brilliance and 'best of best' approach. The wine world has seemingly woken up – the evidence is so patently clear in the bottle – Colin-Morey sits comfortably in the White Burgundy premier league, alongside the likes of Lafon, Ramonet, Sauzet, Leflaive, Roulot and Coche-Dury. Interestingly Pierre-Yves says 'his models' are the last three domaines.

Pierre-Yves's phenomenal success (just 8 vintages) is down to his huge drive and obsessional search for perfection across his entire range, from Bourgogne Blanc to Grand Cru. Crucially he obtains the finest raw materials he possibly can. His fastidious team harvest all the vines, whether his own or purchased fruit. He has been buying certain Crus from the same secret contacts since 2001, and has no issue paying a price for sheer quality. *'The finest grapes, from the finest Burgundy terroir, are never cheap. Some of my bought grapes are better than my own. I make small quantities of wine – one barrel Montrachet, one barrel Bienvenue, one Criots, a few barrels of each 1er Cru – so therefore my prices are quite high. I want to work for the next 30 years. So I cannot afford to make a mistake. Every winter I sell off some wine I'm not happy with, both my domaine and bought-in grapes.'*

His cellar work is exacting too. A longer élevage giving the wines ample time to feed on their healthy fine lees. Previously, as winemaker at the family domaine Marc Colin, he was unable to do this but *"on your own the gates are a bit more open"*. No batonnage, the wines are generally unfinned and always unfiltered, and Pierre-Yves uses 350 litre barrels rather than the typical Burgundian 228 litre. Despite a seemingly blemish-free record, he is also refreshingly happy to address and examine the issue of premature oxidation, a sore subject with certain Burgundy domaines. As extra precaution, in addition to his exact sulphur levels, now only completely untreated corks and wax capsules are used chez Colin-Morey. The result of all this meticulous attention is a range of white Burgundies of marked purity, finesse and energy. Pierre-Yves confidently draws out the unique character of each vintage and every individual terroir.

And so to the most recent vintages. Pierre-Yves's 2006s are charming and delicious, but are not excessively lush. In my view, they have gained vitality and freshness in the bottle. The 2007s are exactly as we raved; classic, mineral and crystalline, very fine bottles. Despite their appeal, there is absolutely no rush, these are Chardonnays for the long-term.

2008, like 2007, was undoubtedly a tricky summer. Incredibly that same North wind came to the rescue again, blowing from the 14th September accompanied by cold nights and spectacular days. This dried out the grapes, accelerated maturity and concentrated both sugar and acidity. However, the absolute key to the vintage, in Pierre-Yves's view, was to be in the vines every day throughout July and deal immediately with any threat of rot. The 'deckchair vigneron' suffered badly, snoozing for 24 hours was enough. But by being



“They (the 2008s) remind me of 2001, same fruit, but a bit finer.”

PIERRE-YVES COLIN, JUNE 2009

on 'red alert' and spraying accordingly, Pierre-Yves lost a mere 2% of his fruit, an irrelevant amount. Little triage was required thereafter, healthy ripe grapes being harvested from the 24th September onwards, a relatively early picking date to *'keep the freshness, to avoid heavy and alcoholic wines'*. Ignore any muted vintage reports, the outcome here is simply sensational. Analytically similar to 2007, all around a natural 12%, but stylistically a happy mix of the previous two vintages. The lovely raciness and fresh mineral backbone of 2007, all wrapped up in ripe fruit. *'They remind me of 2001, same fruit, but a bit finer'* was Pierre-Yves's verdict on his own wines.

Once more, Pierre-Yves has out-performed, his glittering range will rank among the finest and most highly-rated white Burgundies of the vintage. For those who have not experienced the wines of Colin-Morey, we cannot recommend highly enough. Existing clients will need no such encouragement.

A final note about all-important pricing – It is refreshingly obvious, after long discussions in June, that Pierre-Yves Colin is fully aware of the invaluable support A&B clients have given him over the past eight years, the current economic situation and the current exchange rate. As a gesture, to hopefully maintain your allegiance, Pierre-Yves has reduced his 2008 prices to us. In return, we have helped finance him and trimmed our margins likewise. So, the net result is, that despite the £/€ being around 10% lower than in September last year, the 2008 in-bond prices below are unchanged against the 2007 vintage.



All the wines on this page will be shipped before Christmas 2009. The other wines will be shipped Spring 2010.

2008 Bourgogne Chardonnay

£110.00 in-bond case

2008 Rully AC, les Cailloux

£130.00 in-bond case

We can never buy enough of the Colin-Morey entry-level offerings. They are striking and matchless bottles at the price, of impeccable quality again. Both are fractionally plumper than 2007 and will drink superbly young. We have had small quantities of both bottled in magnums, fabulous for parties.

2008 Pernand-Vergelesses 1er Cru Sous Frétille

£175.00 in-bond case

Think mini-Corton-Charlemagne. Will not be reviewed by the critics, as we have total exclusivity, for good reason. A savvy Burgundy buy, 'Chardonnay-for-connoisseurs'.

From the marly upper slopes, behind the Corton hill, this is vibrant and fresh with masses of energy. Such style, it literally sings! So much so, we take all 100 cases, of which 10cs are being bottled in marvellous mags. Stick a case away and follow over the next ten years.

2008 Saint Aubin 1er Cru la Chatenière

LIMITED STOCK

£225.00 in-bond case

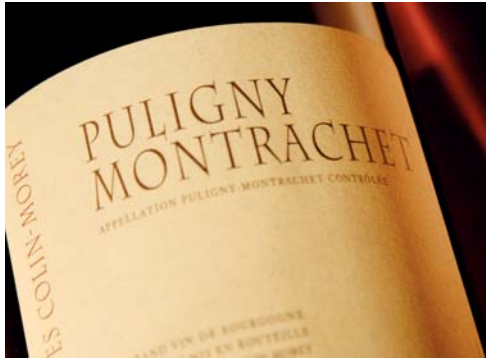
2008 Saint Aubin 1er Cru en Remilly

LIMITED STOCK

£225.00 in-bond case

As above, we shall snaffle Pierre-Yves's yummy St Aubin Blanc village and 1er Cru Champlots into stock. Both are available now, please simply ask. However, for en-primeur purposes, we believe it is vital to secure these two stunning, 'not-to-miss', St Aubin 1er Crus. Yes, you can buy other growers St Aubin for less money, but don't be fooled into thinking they are the same quality. The 2008 Chatinière has excellent density, the Remilly has flintiness and finesse. Both have palate-staining finishes, both are finely polished gems. Pristine examples of the world's favourite white wine grape varietal. St-Aubin, as a village, excelled in 2008 and persuaded us to have 10cs of the Remilly bottled in magnums. 2010-2018.

2008 Pierre-Yves Colin-Morey Offer



* Subject to availability, all the following wines are available in magnums or jeroboams upon request and at a small premium. They will be shipped Spring 2010.

2008 Chassagne-Montrachet AC, Ancégnières		£265.00 in-bond case
2008 Chassagne-Montrachet 1er Cru les Chenevottes		£375.00 in-bond case
2008 Chassagne-Montrachet 1er Cru les Champs Gains	LIMITED STOCK	£375.00 in-bond case
2008 Chassagne-Montrachet 1er Cru les Baudines	LIMITED STOCK	£395.00 in-bond case
2008 Chassagne-Montrachet 1er Cru les Caillerets	LIMITED STOCK	£445.00 in-bond case

Is there another Chassagne village to rival Pierre-Yves's Ancegnières (known as Ensegnières elsewhere)? We would be interested to hear! 85 year old vines, inherited from father's Marc Colin domaine, enjoying a privileged position next to Bâtard-Montrachet and it shows – stylish and refined, intense and energetic but not a hint of clumsiness. A brilliant example.

The Chenevottes vines are also owned by Pierre-Yves. Racy orchard and citrus fruit and beautiful multi-layered intensity. A very complete wine, perfect for those that want mid-term cellaring. A meagre 10 cases each of the characterful Champ-Gains, plump and exciting, and the Baudines. In our opinion, the latter is one of the most underrated Crus in Chassagne. Tight on the Santenay border, tucked into the woods, this is much higher and cooler terroir. It is reflected in the wine; mineral driven and poised with an outstanding finishing punch.

Finally, one of the outstanding 1er Crus in the cellar, les Caillerets. Afraid, as with a number of Pierre-Yves wines, the 2007 buyers have priority.

2008 Puligny-Montrachet AC, le Trezin		£285.00 in-bond case
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Afraid Puligny yields are drastically down in 2008. Please enquire, but the 1er Crus have been allocated to the 2007 buyers. Don't despair though, the 2008 Trezin is an absolute corker! The additional flesh of 2008 combined with the natural minerality of this high vineyard, have combined to make Pierre-Yves's finest Puligny village to date in our opinion.

2008 Meursault AC, les Narvaux		£250.00 in-bond case
2008 Meursault 1er Cru les Charmes	LIMITED STOCK	£495.00 in-bond case
2008 Meursault 1er Cru les Genevrières		Sold Out
2008 Meursault 1er Cru les Perrières		Sold Out

In our view, no-one makes finer village white (Chassagne, Puligny, Meursault) than Pierre-Yves. His Narvaux oozes seductive quality, easily of 1er Cru standard. Will drink beautifully early or cellar. Has anyone tried the 2007 yet? Its simply superb! A rich and refined Charmes (Dessus) is almost chiseled from the limestone, knife-like precision, beautifully textured. Those ancient Genevrières vines, also set in the stony and much-prized 'Dessus' sector, shine through; more opulent and exotic than the Charmes. Yet not coarse or over-blown, a wine of true class. Two eye-catching Meursault 1er Crus, at this level both have a valid argument for Grand Crus status. Cellar for 4 years and drink till 2025.

2008 Pierre-Yves Colin-Morey Offer



All of the Chassagne, Puligny, Meursault and Grand Cru are available in magnums or double magnums upon request. Please specify at the time of ordering.

The immense contribution of our A&B clientele is recognised in the Grand Cru allocations we receive. The wonderful barrel of Bienvenue we purchased with your backing in 2007, has been forthcoming in 2008 as promised. This is simply an astounding and totally complete range. All should be considered collectors' items. We don't generally sell wine to collect, we sell wine to drink, but it's rather comforting at these price tags. Perhaps collect some friends as well, those who can appreciate with you such wonderful bottles!

** Subject to availability, all the Grand Cru below are available in 12 bottle cases if preferred.*

2008 Corton-Charlemagne, Grand Cru

Sold Out

The same 50/50 blend of steely Pernand and richer Aloxe fruit make up the Corton-Charlemagne. Wonderful balance is the key here; full and muscular but fresh and detailed. The finish is chalky and awesome, indicating a strong future. 2013-2020+.

2008 Criots-Bâtard-Montrachet, Grand Cru

LIMITED STOCK

£795.00 in-bond (6 bottle) case

An exquisite Criots, the most feminine and miniscule (in size) of the Grand Crus, pure bred; full of fragrant flowers, minerality and elegance. Wonderful! 2013-2020+.

2008 Bienvenue-Bâtard-Montrachet, Grand Cru

LIMITED STOCK

£795.00 in-bond (6 bottle) case

Likewise, a very seductive Bienvenue. So harmonious, with excellent acidity to buffer the up-front richness. There is great precision, white flower blossoms, honeysuckle, stoniness. 2013-2022+.

2008 Bâtard-Montrachet, Grand Cru

Sold Out

It originates from the Puligny-side but, in comparison to the previous wines, a weightier Batard. Fleshy and deep, classic volume and power with a mouth-coating finish. Oodles of potential here. 2013-2022+.

2008 Chevalier-Montrachet, Grand Cru

Sold Out

A stunning Chevalier, from one of Chardonnay's, indeed Burgundy's grandest terroirs. Miniscule quantities though I'm afraid, so last year's takers will get first option. 2014-2025+.

2008 Le Montrachet, Grand Cru

Sold Out

Finally, the regal Le Montrachet. Surely a plausible candidate for wine of the vintage. Dramatic in size and intensity, it was almost painful to spit this out. Wow! 2014-2025+.



We are the exclusive UK importers for Colin-Morey. We have bought as much 2008 from the domaine as possible, however by definition quantities available are limited.

Terms and Conditions

The prices quoted are in-bond per case (12 x 75cl) excluding duty (currently £19.26) and vat. **We shall be shipping the first six wines in October 2009, the balance in Spring 2010.** Our delivery and storage terms are below.

Delivery Terms: 1-4 cases £10.00 (ex vat) inside the M25 and London, £15.00 Home Counties. For 5cs or more delivered within these areas, there is no charge made.

Regardless of number of cases, our minimum delivery charge to all other UK addresses is £15.00 (ex vat), excluding Scotland (please enquire). 11cs or more are charged at £2.50 case.

In-bond transfers: £8.00 (ex vat) per transfer to Vinotherapie or other LCB warehouses. Transfers to other bonded warehouses will be at the delivery rates above.

We are happy to hold onto the stock whilst a consignment is built up, for a maximum of 3 months only. For longer periods, we offer a storage facility in our private client reserves, currently at £7.00 per case per annum ex vat (incl of insurance to replacement value), although this rate is due for review.