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Martinenga, with 'Gaiun' at left and 'Camp Gros' at right. 1.

THE RARE WINE CO.

21481 EIGHTH STREET EAST

SONOMA, CA 95476 800-999-4342/707-996-4484

[email us at sales@rarewineco.com](mailto:sales@rarewineco.com)

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A Noble Cru

Di Gresy's Immortal Camp Gros & Gaiun Barbarescos, 1982-2005

Until the 1970s, Barbaresco's Martinenga vineyard was almost unknown to Americans. The site was owned (as it is now) entirely by the noble Marchesi di Gresy. But, like so many growers, they sold their fruit for others to bottle, and the fruit almost always disappeared into Barbaresco blends.

This was despite the fact that Martinenga's fruit sold at a higher price than any other Barbaresco vineyard.

It was not until the late 1960s that Martinenga became known to consumers. This was largely thanks to two wines: the Produttori's 1967 Martinenga Riserva and Ceretto's 1971 Barbaresco Martinenga.

Barbaresco's Greatest Cru?

Today, many consider Martinenga the greatest vineyard in Barbaresco—an incredibly steep amphitheater sandwiched between and sheltered by Asili and Rabajà, and combining the best qualities of those legendary crus.

Yet, it remains much less well-known than its two neighbors. The reasons seem clear: 1967 was the only time a Produttori "Martinenga" was made. The cru has since missed the exposure of 19 vintages in which the Produttori have made their very popular Riservas.

And no matter how great its wines, di Gresy has never gotten the attention of Giacosa and Gaja.

Awaiting Discovery

Yet, it is only a matter of time before Nebbiolo lovers wake up to the fact that di Gresy has been making great Barbaresco for the better part of four decades. We are honored to advance that realization with, very possibly, the most extensive offering ever in America of top di Gresy vintages.

The key to Martinenga's greatness is that it marries Asili's perfume and intensity and Rabajà's richness and texture. Yet, the integration is pure harmony, as no other Langhe cru surpasses Martinenga for the refinement of its Nebbiolo.

In the early 1970s, Marchese Alberto di Gresy made history with the first estate-bottled Barbarescos ever from Martinenga. From that time on, he also decided to make two additional Barbarescos from Martinenga—from the edges directly bordering Rabajà and Asili.

Camp Gros & Gaiun

These flanking parcels are known as Camp Gros and Gaiun. And because of Martinenga's perfectly formed, southfacing *conca* (bowl), each is afforded a unique exposure.

Camp Gros enjoys a southwest exposure right below Rabajà and, combined with a high concentration of blue marl soil, produces the most powerful expression of Martinenga.

From the opposite side of the bowl, facing southeast below Asili, Gaiun offers a beautiful perfume and silky texture, yet with hidden structure—the essence of the lower section of Asili's southeast-facing slope. ►



1986 Gaiun capsule.

The Great Camp Gros & Gaiun Barbarescos

► **Winemaking Tailored to the Site**

In the early years, all three di Gresy Barbarescos—Martinenga, Camp Gros and Gaiun—were made traditionally, with aging in neutral Slavonian oak *botti*. You will find well-cellared bottles of all three wines from the 1970s and 1980s to be outstanding examples of Piedmont’s Old School.

As in other Langhe *cantinas*, over the past couple of decades there have been subtle changes to the winemaking at di Gresy, but the wines remain traditional in expression.

Yet, while Camp Gros and Martinenga continue to be aged for 14 months in Slavonian oak *botti*, the Marchese has taken a somewhat more modern approach with Gaiun—enhancing its elegance with aging in French barrique, while being

careful not to sacrifice typicity or nuance.

This Offer

The offer that follows features 15 different examples of Camp Gros and Gaiun, from 1982 to the superb 2004s and 2005s. Our goal has not been comprehensiveness, but rather to offer the wines and vintages we consider the best.

As for provenance, all the vintages since 1996 have come directly from the estate. The older wines have been collected by us over the past five years from superb cellars in Italy, Switzerland and Germany. We've tasted extensively through these purchases and are confident that these are among the best examples of these wines available.

di Gresy's Camp Gros

2005 Barbaresco Camp Gros

94 Galloni

\$79.95 bt. \$470 six pack

Antonio Galloni: “... shares much of the purity and transparency of the Gaiun in this vintage ... Sweet roses, cherries, minerals, menthol and spices are some of the nuances that are found The Camp Gros is made from a parcel next to Rabaja and also spends more time in large, neutral oak, both of which contribute to the wine’s firm, classic feel.”



2004 Barbaresco Camp Gros

94 Galloni

\$79.95 bt. \$470 six pack

Antonio Galloni: “The 2004 Barbaresco Camp Gros Martinenga is a much larger-scaled wine than the Gaiun. This fresh, vibrant Barbaresco explodes from the glass with a gorgeous array of macerated dark cherries, spices, menthol, pine, minerals and toasted oak. The wine reveals superb depth and clarity, with awesome finesse.”

2001 Barbaresco Camp Gros105.00

Galloni: “92 rating ... a huge, massive wine. A deep ruby, it offers layers of dark ripe fruit and menthol on a large, strapping frame”

1996 Barbaresco Camp Gros110.00

A classic 1996 Barbaresco, which is to stay it’s a wine with brooding power waiting to be unleashed with time. There’s all the typical nuances of a great ‘96, including tar, truffles and dark fruits, as well as massive, yet balanced, structure for long aging. Impressive now with an hour of decanting, it will be even better in a few more years.

... Continued Next Page ►

The Great Camp Gros & Gaiun Barbarescos



di Gresy's Camp Gros (cont'd.)

1989 Barbaresco Camp Gros149.95

The 1989 Camp Gros is sure to outlive (and may well surpass) the vaunted 1990. Parker: "92 rating ... a fuller-bodied, richer, more concentrated, muscular style ... a more complete Barbaresco because of its great richness and ripeness."

1986 Barbaresco Camp Gros 125.00

1986 is emerging as one of the great Langhe vintages of the '80s. The Camp Gros is stunning in 1986, rich, full, packed with tarry, truffle fruit, yet with ample structure for another decade of aging.

1985 Barbaresco Camp Gros149.95

A legendary Barbaresco, famed for its rich, mouthcoating palate, and its fabulous nose of tar, black cherries, undergrowth and truffle.

1982 Barbaresco Camp Gros

\$139.95

After Giacosa's epic wines, this is one of the towering Barbarescos of the 1982 vintage. Like other great '82s, it has tons of structure and depth—and powerful fruit that is only now beginning to be revealed. Even its infancy, Sheldon Wasserman saw its outstanding potential: "****(*+)** Tobacco aroma ... fruit and the style are very much in evidence."



Marchesi di Gresy's Gaiun

2005 Barbaresco Gaiun79.95 bt. \$470 six pack

Galloni: "94 rating ... sensual ... laced with perfumed fruit ... impeccable balance and tons of style. The wine remains understated—as the di Gresy Barbarescos often are—but the plumpness and inner sweetness of the fruit gives the wine wonderful volume"

1996 Barbaresco Gaiun110.00

Like the '96 Camp Gros, a superb example of both site and vintage, with big structure, yet a lovely precision and purity to its fruit.

1990 Barbaresco Gaiun129.95

Parker: "93 rating ... a sweet, cedary, baked nut, red and black fruit-scented nose ... a quintessentially elegant example of Barbaresco with stunning flavor concentration and precision."

1986 Barbaresco Gaiun125.00

A mature, classically made Barbaresco that beautifully expresses the nature of the Gaiun parcel. On opening the classic forest floor Nebbiolo notes dominate, but with air perfumed, red fruit nuances emerge. A beautiful old Barbaresco of true refinement.

1985 Barbaresco Gaiun 149.95

Sheldon Wasserman: "*****)** Some oak evident, then tobacco, cherry, woody aroma; firm and chewy, vanilla note."

1982 Barbaresco Gaiun 139.95

Sheldon Wasserman: "*****(+)** Classy bouquet displays cherries, tobacco and flowers; stylish and elegant, heaps of quality"

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Enguerrand Baijot
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Domaine Huet
Philipponnat's Clos des Goisses
Jean-Philippe Fichet
Lopez de Heredia
and, of course, epic,
never-before-tasted Madeiras.

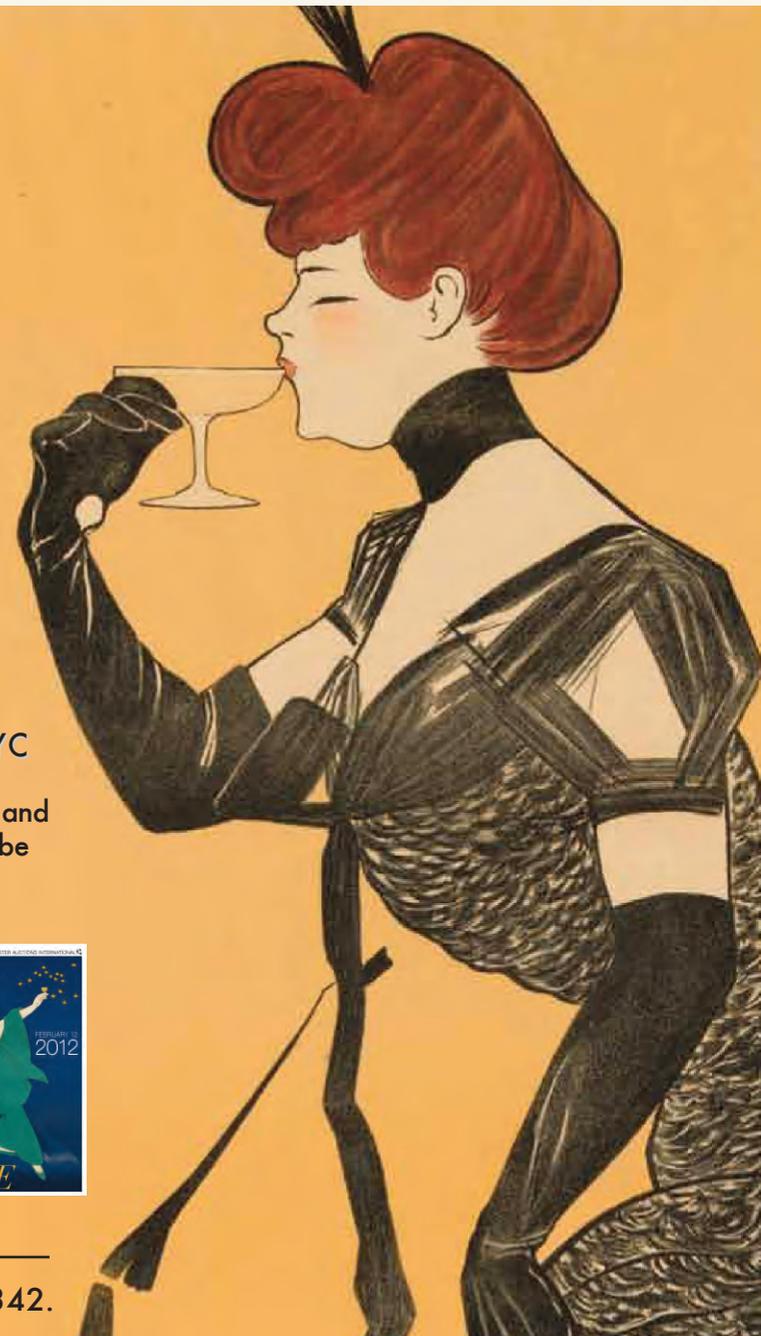
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Garnacha Unbound

“Packed with a volcanic dark-stone presence & savory power.”

Jon Bonné, “Top 10 Most Memorable Wines of 2011,” SF Chronicle

Grenache—or Garnacha, as the Spanish call it—was born in Spain. It migrated centuries ago to France’s Southern Rhône Valley, where it achieved fame in Châteauneuf du Pape.

In fact, Châteauneuf is a good starting point in explaining the extraordinary wines being made from Garnacha at Bernabeleva, in the mountains west of Madrid.

The Bernabeleva vineyards were planted in the 1920s, in poor granitic sandy soils a half mile above sea level. Such a *terroir* produces growing conditions remarkably similar to those of Château Rayas in Châteauneuf du Pape.

Lessons Learned

As we know from Rayas, Grenache grown in sandy soil produces more elegant and perfumed wine than Grenache grown amidst rocks, as the sand cools off at night, while the rocks do not. This is a big reason why Rayas’ refinement stands out from the more powerful Châteauneufs grown in stony *terroirs*.

“Here’s Garnacha unbound. Aged in neutral, large casks, it’s packed with a volcanic dark-stone presence and savory power. You forget how big and powerful the wine is, and just admire its almost weightless bayberry fruit and brilliant acidity ... this shows the brilliance of well-tended old vines when tended by wine-makers who are wise enough to let fruit, and not fashion, guide their work.” Jon Bonné

Bernabeleva’s first wines were made in 2006, and they range from the bargain-priced **Camino del Navaherreros** to the stunning **Arroyo del Tortolas** and **Viña Bonita**. Climbing the ladder, you get more and more Rayas-like elegance.

This is thanks not only to Bernabeleva’s soils, but its warm days and cool nights, and the philosophy of its winemaker and estate manager, **Marc Isart Pinos**. The vines are worked organically, and the long fermentations occur in large oak vats. Aging is in varied-sized barrels, few of which are new.

The Buzz Begins

The Bernabeleva wines have gained a following among those who prize wines of purity and vineyard expression. In fact, last month 2010 Camino was the only Spanish wine in Jon Bonné’s “Top 10 Most Memorable Wines of 2011.” (*San Francisco Chronicle*, 12/25/11)

Wines so deep in character are nearly unheard-of at prices like these. You won’t want to miss them.

2010 Camino de Navaherreros

\$12.95 *bt.* **\$145** *12-bt. cs.*

Josh Reynolds: “Highly perfumed aromas of strawberry and raspberry preserves, Asian spices and candied flowers. Reminds me a lot of a pinot noir, offering juicy red berry flavors and suggestions of star anise and cinnamon. Very fruity wine, with impressive finishing cut, precision and floral-driven persistence.”

2009 Arroyo del Tórtolas

\$38.95 *bt.* **\$110** *3-bt. cs.*

Josh Reynolds: “**92** rating. An assertively perfumed bouquet evokes fresh red berries, potpourri and gingerbread, with subtle smoke and mineral notes adding complexity. Nerve and focused on the palate, with very good depth and energy to its sweet raspberry and cherry flavors. Red fruit and spice notes echo on the smooth, sappy, very persistent finish.”

2009 Viña Bonita

\$46.50 *bt.* **\$135** *3-bt. cs.*

Josh Reynolds: “**93** rating ... smells like a serious Vosne-Romanée. Then silky, sweet and expansive in the mouth, with deep but energetic red fruit and floral pastille flavors that stain the palate. Very pure wine with excellent finishing thrust, cut and length. This alluringly perfumed garnacha is balanced to age but I find it delicious right now.”

Stony Hill Chardonnay

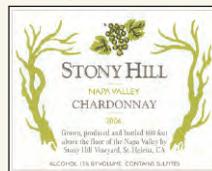
The Last Great Example of Traditional Napa Chardonnay

Château Montelena's first place finish in 1976's Judgement in Paris tasting proved that California could produce great Chardonnay. But the groundwork had been laid nearly three decades earlier by the Golden State's true pioneer of the varietal, Stony Hill.

Stony Hill's Fred and Eleanor McCrea first planted Chardonnay on the steep, rocky slopes of Napa Valley's Spring Mountain in 1947, against the advice of experts at U.C. Davis, who considered it disease-prone and difficult to work with.

But the McCreas loved white Burgundy, and they were convinced that their high-altitude, northeast-facing sites, with their volcanic and limestone soils over solid rock, were ideal for Chardonnay.

Their intuition proved correct. From the first vintage in 1952, Stony Hill Chardonnay has been a marvelous balance of fruit and mineral complexity, intense, perfumed, focused and remarkably long-lived.



Yet, Stony Hill has never been an household name. The McCreas shy from publicity—content to sell all their production to elite restaurants and a mailing list of private buyers. This mailing list is among California's longest-running; a few hundred connoisseurs who treat the wines like liquid gold, cellaring them for the 15 to 20 years and rarely reselling.

These dedicated followers know that Mike Chelini, winemaker since 1973, hasn't changed a thing. He still barrel-ferments and ages the wines in neutral, well-aged oak barrels without malolactic fermentation.

Stony Hill is not only world-class Chardonnay; it could be the last great example of traditional Napa Valley white winemaking.

Here is the chance to experience how profoundly complex and ageworthy California Chardonnay can be. Quantities are limited, however, so please hurry.

2007 Stony Hill Vineyard Chardonnay\$39.95

John Gilman, *View from the Cellar*: “**94** rating. One of Mike Chelini's personal favorites from this past decade ... The bouquet offers up a fine mélange of lemon, grapefruit, very stony minerality, lemongrass and a topnote of citrus peel. On the palate the wine is deep, full-bodied and generous on the attack, but with plenty of zippy structure to carry it far into the future ... an unusually expressive young vintage of Stony Hill Chardonnay”

2005 Stony Hill Vyd. Chardonnay Magnum.....110.00

Gilman: “**91** rating ... just beginning to blossom ... there is little doubt that further bottle age will work its magic on this lovely wine ... fine mid-palate depth, brisk acids, lovely focus and very good length and grip ... a lovely example of this classic Californian Chardonnay icon.”

1996 Stony Hill Vyd. Chardonnay.....49.95

Gilman: “**90** rating ... full-bodied, fresh and poised.” Eric Asimov, *NY Times*: “*** creamy and earthy”

1995 Stony Hill Vyd. Chardonnay.....54.95

Gilman: “**92+** rating ... great focus and cut ... very long, soil-driven and snappy finish”

1994 Stony Hill Vyd. Chardonnay59.95

1994 Stony Hill Vyd. Chardonnay Magnum.....129.95

Gilman: “**94** rating ... one of the reference point vintages of the 1990s.”

1993 Stony Hill Vyd. Chardonnay.....59.95

Gilman: “**93+** rating ... outstanding ... deep, full-bodied, complex and racy.”

1992 Stony Hill Vyd. Chardonnay.....59.95

Gilman: “**93** rating ... really starting to blossom and show off all of its underlying layers of complexity.”

1991 Stony Hill Vyd. Chardonnay.....59.95

Gilman: “**94** rating ... one of my favorites from this very strong decade at the winery.”

1990 Stony Hill Vyd. Chardonnay.....59.95

Gilman: “... deep, full-bodied and fully mature ... impressive complexity and still quite lovely length.”

1989 Stony Hill Vyd. Chardonnay.....59.95

Gilman: “**93** rating ... elegant and intensely flavored, with fine mid-palate depth, superb focus and balance.”

Rare Ports from a Special Cellar

Sir Edmund Hillary's Training Camp

If you're experienced with old Vintage Port, you know that special care is needed in buying them.

Provenance is critical. Ports are rough on corks, so a cool, humid cellar is essential to long-term survival.

The wines themselves require special knowledge. Prior to the 1970s, few ports were Oporto-bottled. Most were shipped in barrel to the UK, where merchants did the bottling, with varying degrees of skill.

So, when we buy old Port, we look for great bottlings from exceptional cellars. "Extraordinary" doesn't begin to describe the following.

Before his assault on Everest in 1953, Sir Edmund Hillary did his training at the Pen-Y-Gwryd Hotel in Snowdonia, North Wales. The hotel has always been a favorite among mountaineers, and the cold cellar is perfect for long aging of wine.

We've acquired five classic Vintage Ports—all in exceptional condition—from the Pen-Y-Gwryd cellar. Prices, we are happy to note, are no more than you would pay for Ports of unknown provenance. Which would you rather have?



An early climbing party at Pen-Y-Gwryd

1963 Cockburn Vintage Port Oporto-Bottled189.95

It's rare to see 1963 Cockburn—or any other top 1963 Port—that was bottled by the producer in Oporto. These beauties were.

1963 Croft Vintage Port Army & Navy Btld.179.95

When buying UK-bottled Ports, Army & Navy Stores is one of the names we look for. The reputation for the quality of their bottlings is exceptional.

1964 Graham Quinta Malvedos Oporto-Btld.135.00

Not a universally declared vintage, 1964 Vintage Ports are rare, and Graham's Malvedos has always been considered the best.

1977 Quarles Harris Vintage Port 89.95

A sleeper in the 1977 vintage, with an 18/20 rating from Jancis Robinson. Oporto-bottled like all '77s.

1945 Taylor Vintage Port Oporto-Bottled 1395.00

Deservedly famous, and still going strong in its 8th decade. In recent years, *Wine Spectator* and Neal Martin have rated it 97 points. We have six bottles from Pen-Y-Gwryd that are truly exceptional. In fact, we have a 1988 letter from James Seely, the UK merchant who resealed them, praising the bottles' remarkable condition. If Seely's name sounds familiar, you know either his book on Bordeaux or his son Christian, who manages Quinta do Noval and Pichon-Baron in Bordeaux.

2009
White Burgundy
Heavy Hitters

Painfully Rare,
Sought-After &
Priced Below Market

2009 Henri Boillot Corton-Charlemagne154.95

Tanzer: "96 rating ... Dense, sweet and rich, with very ripe pineapple fruit leavened by smoky minerality and given cut and focus by strong (4.5 g/l) acidity. Offers an uncanny combination of depth and high pitch ... titillates the taste buds and leaves the mouth vibrating."

2009 Bouchard Pere et Fils Meursault Perrières..... 69.95

Tanzer: "93 rating ... Rich, intensely flavored and vibrant, conveying more energy and personality today than the Genevrieries. Strong minerality buffers the wine's huge ripeness and frames and extends the bracing finish."

2009 P.-Y. Colin-Morey Meursault Perrières 110.00

2009 P.-Y. Colin-Morey Meursault Perrières 1.5L 235.00

A. Galloni: "95 rating ... wonderfully perfumed, subtle and elegant. It caresses the palate with layers of finely sculpted fruit, showing notable detail and crystalline purity."

2009 Faveley Chablis Les Clos 69.95

Tanzer: "95 rating ... Broad, silky and suave yet with terrific energy and sappiness to the flavors of lemon, lime and wet stone ... the slowly building, palate-saturating finish has to be one of the longest of the vintage ... For Chablis connoisseurs."

2009 Michel Niellon Batard-Montrachet 425.00

Burghound: "95 rating ... wonderfully broad range of white floral aromas ... fine power, concentration and outstanding depth on the hugely long finish. This is a seriously impressive Bâtard"

2009 Michel Niellon Chevalier-Montrachet 450.00

Burghound: "94 rating ... feature notes of stone, lemon zest, acacia blossom and spiced pear. There is superb intensity and simply gorgeous detail to the mineral-driven and impeccably well-balanced flavors and explosive finale."

Throwback Barbera

Trincherò's Old Style 1999 Makes its Magical Debut

Piedmont's Monferrato hills are not only Barbera's birthplace; they are the source of some of its most glorious wines. And none has been greater or longer-lived than Renato and Ezio Trincherò's 1999 Vigna del Noce Selezione Speciale.

This towering Barbera was produced from ancient vines in Agliano Terme, one of Asti's finest Barbera crus. The site produces a wine of great aromatic complexity, power and character due to the *terroir*, the 70-year-old vines and the Trincheròs' perfectionist farming and traditional winemaking.

The highly concentrated fruit was vinified like a great traditional Barolo, with a 45-day fermentation and maceration, and 30 months aging in large neutral barrels. But in the great 1999 vintage, the finest lot, the Selezione Speciale, was aged for a full seven years—about as long as Giacomo Conterno's iconic Barolo Monfortino—in a single old chestnut *botte*.

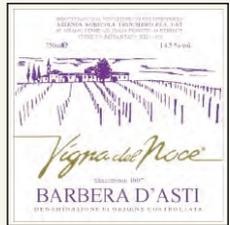
Only now reaching its window of maturity, 1999 Vigna del Noce Selezione

"Vigna del Noce Selezione Speciale was aged for a full seven years—about as long as Giacomo Conterno's iconic Barolo Monfortino—in a single old chestnut botte."

Speciale magically balances aged complexity and youthful freshness, with the promise of greater nuance and refined texture in the years to come. Don't miss it.

1999 Trincherò Barbera 'Vigna del Noce' Selezione Speciale
\$52.95 (Reg. \$65.00) \$299 six pack

Antonio Galloni: "94 rating ... spent a whopping seven years in a chestnut barrel. It is a thoroughly convincing wine loaded with fruit. This is simply dazzling juice. The wine possesses staggering amounts of fruit layered with hints of mint, licorice and tar. Amazingly, it remains very young and vibrant. It should drink well for at least another decade, and most likely quite a bit longer. It's great to see a producer willing to take these kinds of risks. **This is a flat-out great bottle of wine.**"
 Anticipated maturity: 2011-2021."



An Ancient Village Gets its Due

Saint-Damien's 95+ Rated '07 Gigondas



Two thousand seven was the year when Châteauneuf du Pape was joined in the spotlight by Gigondas, its less chic neighbor. Gigondas has always had its share of admirers (including us), but it took huge Parker reviews in 2007 to bring it widespread attention. According to Parker, the biggest 2007 stars were Santa Duc and Ch. St. Cosme, and the less well-known Saint-Damien.

Though Saint-Damien has been selling its 2009s for months, we discovered a parcel of the highly touted 2007 Gigondas Vieilles Vignes (which is aged in old *foudre*) that had slept in a temperature-controlled cellar since release. We grabbed it.

2007 Saint-Damien Gigondas Vieilles Vignes*

95+ Parker
\$39.95 reg. \$55

Parker: "... an exquisite bouquet of incense, crushed rocks, charcoal, black raspberries, kirsch, and blackberries, an incredibly broad, savory mouthfeel, stunning density, and a finish that goes on for 40+ seconds. This remarkable offering is one of the most prodigious wines I have ever tasted from Gigondas. It should drink well for two decades or more."

An Old Star Shines

Joblot's Brilliant 2009 "Clos du Cellier aux Moines"

Like the Côte d'Or and Beaujolais, Burgundy's Côte Chalonnaise enjoyed a great vintage in 2009. A perfect growing season enabled the top producers to fashion wines with the richness, perfume and complexity of fine Côte d'Or Pinot Noir. And leading the charge is the region's most impassioned grower, Givry's Jean-Marc Joblot.

Joblot has long been known by insiders for his Côte d'Or-quality wines, but 2009's gloriously ripe fruit enabled him to make the wines of his career—achieving the refined concentration we associate with the great wines of Volnay.

The keys to the quality of Joblot's 2009s are his great *terroirs*—all perfectly placed along the sheltered amphitheater above the town—and his ambitious and perfectionist approach.

Joblot's crus enjoy a southeast through south exposure and very rocky limestone soils like that of the Côte de Beaune. Jean-Marc's ruthlessly low yields combined with 2009's ripeness produced fruit of great richness, nuance and concentration.

Joblot picks early to retain the acidity that he believes is essential for aging, destems completely, ferments and macerates with the skins for 12 to 15 days for

extraction of fine tannins, and he racks minimally to avoid oxidation.

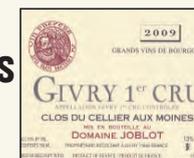
He makes Burgundy as if he were in the Côte d'Or, not the Côte Chalonnaise. As he told Burgundy author Anthony Hanson, "Don't make the Côte

Chalonnaise a ghetto—let us make great wines if we can. This is a *Grand Vin* culture, heart and soul."

Joblot's 2009 Clos du Cellier aux Moines, from his finest *terroir*, is the finest expression yet of this aspiration.

 *He makes Burgundy as if he were in the Côte d'Or, not the Côte Chalonnaise. As he told Burgundy author Anthony Hanson, "Don't make the Côte Chalonnaise a ghetto—let us make great wines if we can. This is a Grand Vin culture, heart and soul."*

**2009 Joblot Givry
Clos du Cellier aux Moines
92 Burghound
\$39.95**



Burghound: "This gorgeously scented effort possesses the most elegant nose in the range of 09s with ultra-pure aromas of red and black cherry plus notes of wet stone, earth and almost invisible wood spice notes. There is excellent richness and volume to the beautifully delineated and equally pure middle weight flavors that display a suave mouth feel on the lightly mineral-inflected and vibrant finish."

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