

BURGUNDY GRAND CRU WINE DINNER



Date : Thursday, September 22, 2022

Venue : Jardin de Jade (Wan Chai)

No. of Attendees : 16

Wines Tasted :

2019 Jean Claude Bessin, Chablis Valmur

2012 Charles Van Canneyt, Corton Charlemagne

2017 Domaine de la Vougeraie, Bienvenue Batard Montrachet

2014 Heresztyn-Mazzini, Clos St Denis

2010 Roche de Bellene, Griotte Chambertin

2008 Nicolas Potel, Mazoyeres Chambertin

2014 Geantet-Pansiot, Charmes Chambertin

2015 Francois Feuillet, Latricieres Chambertin



With the prices of Burgundy wines going record high in recent years, are there any hidden gems from the grand crus which offer good complexity with reasonable prices? We organized this Burgundy Grand Cru wine dinner to find out, and pair with Shanghainese food at the same time to experiment the flexibility of Burgundy wines with Chinese cuisine.



2019 Jean Claude Bessin, Chablis Valmur

The family had been growing grapes in Chablis since the 19th century as a co-operative, it was 1992 when Jean-Claude Bessin and his wife took over the family vineyards, they only produce one Grand Cru (Valmur). The farms are all grown organically. Valmur is a climat in Chablis Grand Cru hill, often considered one of the best (another one is Les

Clos), with the classic Kimmeridgian subsoils. Some slopes face southeast and some part of the slope is toward northwest. Wine style is often lively and with elegance.

Tasting: Great citrus notes, apple blossom, herbaceous balanced by significant minerality and chalky mouthfeel. Powerful but still with a sense of elegance. It pairs especially well with the smoked eggs and the marinated eels.

2012 Charles Van Canneyt, Corton Charlemagne

Charles van Canneyt is the young vigneron from the famous Domaine Hudelot-Noëllat. He started this own micro-négociants in 2012, wines tend to have tiny production. Micro négociants benefit from the flexibility to select which sites they think have the best grapes in any given year for the styles they want to produce.

Tasting: Ripe stone fruits, pear, quince with significant oak and vanilla spice, with a fairly long minerality finish. It created a nice match with shrimp ball with salty egg yolk, the saltiness of the dish echoed the mineral characters quite well, Chardonnay with fuller body and greater complexity maybe even better with the dish to stand the richness / texture of the shrimp.

2017 Domaine de la Vougeraie, Bienvenue Batard Montrachet

Created in 1999 by Jean-Claude Boisset when he decided to group together all the vineyard holdings of his various negociant companies. The premier and grand cru vineyards are all farmed biodynamically.

Tasting: This is easily the most complex wine among the three whites. Apples, with grapefruit and lemon zest, a touch of herbs, great minerality and spice, balanced by toastiness, long finish and good depth, but definitely need to age much longer.

2014 Heresztyn-Mazzini, Clos St Denis

Domaine Heresztyn-Mazzini was established in 2012 when Florence Heresztyn took over her family domaine in Gevrey-Chambertin with her husband who is originally from Champagne. Their vineyards were certified organic in 2014 and they began farming biodynamically in 2015. They produce wines with a significant percentage of whole cluster grapes, light extraction and relatively low SO2.

Tasting: This wine needs at least three hours of bottle breathe in order to slowly express its beauty. Very perfumed, floral, sweet spices, ample cherry red fruits with

obvious herbaceous but not overpowering. Great potential. It pairs well with the braised abalone as the sauce can withstand a light red, Pinot Noir in this case. The preserved vegetables also brought out the fruitiness and herbal character of the wine.



2010 Roche de Bellene, Griotte Chambertin

2008 Nicolas Potel, Mazoyeres Chambertin

Nicolas Potel started up his own negociant business in 1996, it then became an excellent source of red wines from Bourgogne rouge to the Grand Crus while keeping prices reasonable. Suffering from a lack of capital later, he sold the business in 2004 and continuing as usual, until in 2009, parted with new owners, Nicolas developed his own Domaine de Bellene, and negociant business Maison Roche de Bellene. The emphasis at Roche de Bellene is on individual terroirs from vieilles vignes that are farmed responsibly. All of the growers that Nicolas works with are either BIO certified or farming according to the principles of sustainable viticulture.

Tasting: The 2010 seems to have some condition problems. In terms of flavour, ripe red fruits with a lot of wood, medium body, nothing incredibly complex. The 2008 showed much better quality, with kirsch, raspberry, clove and incense notes, fruity and quite approachable already.

2014 Geantet-Pansiot, Charmes Chambertin

Geantet-Pansiot is based in Gevrey Chambertin, best known for wines from GC as well as CM. It is founded in 1954 by Edmond Geantet and Bernadette Pansiot, they purchased just 3 hectares of vineyard in Gevrey Chambertin, nowadays they hold 13 hectares mainly through farming contracts. Fermentation is carried out with indigenous yeasts, 100% de-stem, and allow the must a few days of cool maceration prior to fermentation starting.

Tasting: Highly aromatic cherry / redcurrant notes, a medium bodied style from Gevrey village, accompanied by earthy, violet, plum notes, powerful and long finish.



2015 Francois Feuillet, Latricieres Chambertin

One of Burgundy's rising young stars, David Duband has been making wines since 1991 when he left military service to make wines in partnership with Parisian lawyer François Feuillet. Since then, they have gradually acquired some of the best quality vineyards in Burgundy. The pedigree of these vineyards, combined with Duband's precocious talent, has resulted in some of the most exciting wines in Burgundy. They have been recognized by La Revue du Vin de France (one of France's leading wine

guides), when they awarded the Domaine 3 stars, along with other super stars like DRC, Leroy and Georges Roumier. Today, Duband's wines are distributed under both the Domaine David Duband and Domaine François Feuillet labels. In recent years, David has tempered his more modern style with a precise expression of terroir and fruit.

Tasting: Ripe cherries, sweet spices and hint of herbal notes, powerful Pinot, this pairs the traditional pork hoof better than the Geantet-Pansiot, as the sweetness of the sauce pairs better with the ripeness of the fruit notes found in this wine.

Conclusion: Once again Burgundy wines show the ability to pair with different Chinese dishes. Domaine de la Vougeraie, Bienvenue Batard Montrachet 2017 was the favourite white among the guests. For red wines, both the Heresztyn-Mazzini, Clos St Denis 2014 and the Francois Feuillet, Latricieres Chambertin 2015 were popular, although both need to be aged for a much longer time, however, give them a few hours in advance to bottle breathe, these wines should be also very enjoyable to consume now. There are still reasonable priced grand cru Burgundies if you are willing to explore the lesser-known names, definitely worth trying, you just have to adjust for expectations accordingly as it is true that the complexity of the wines will not be as magnificent as the very top producers, but they're all suitable for more casual occasions with some nice quality surprises.

