

Dear Burgundy Wine Lovers,

Featuring highly sought-after Burgundy wine from **Vosne Romanee & Gevrey Chambertin** region, producers include:

Armand Rousseau, Arnoux Lachaux, Claude Dugat, Dugat-Py, Confuron Cotetidot, d'Eugenie, Faiveley, Liger Belair, Perrot Minot, Prieure Roch, Sylvain Cathiard and many more... All are in 750ml. For order or enquiries, please contact us at (852) 3154 9570 or Wechat / Whatsapp at (852) 6481 0000 or email to info@wineworld.com.hk.

Special Highlight:



Armand Rousseau Clos de la Roche 2005..... Special: \$3,120

BH 91-93: "A more elegant and slightly more complex nose of red berry and blue fruit aromas nuanced with an array of subtle hints of game, spice, earth and underbrush leads to rich, intense and even more detailed flavors that culminate in a linear and driving finish that offers impressive punch and energy. Like the Mazis, there is a sleek muscularity here and a real sense of underlying tension on the explosive finish."

Vosne Romanee

Vosne-Romanée in Côte de Nuits of Burgundy as well as in the neighbouring commune Romanée-Conti of Domaine de la Romanée-Conti at the pinnacle: "There can be little doubt that in the firmament of the Cote de nuits, **Vosne-Romanée is the brightest star.**" The style of Vosne-Romanée wines is often described as a combination of elegance and power.



Arnoux Lachaux Vosne Romanee 2009

BH 88-90: "A ripe and spicy mix of nuanced red and blue fruit plus plum aromas merges into fresh, intense and attractively textured medium-bodied flavors where the supporting tannins are much finer, all wrapped in a balanced, pure and persistent finish. This is a Vosne of finesse and delicacy."

Special: \$530 / btl

Perrot Minot Vosne Romanee "Les Beaux Monts" 2011



BH 91-94: "A spicy, pure and wonderfully elegant nose displays an appealing mélange of red and dark pinot fruit, anise, sandalwood and wet stone hints. There is good verve to the intensely mineral-driven flavors that possess excellent verve on the balanced, complex and highly persistent finish. A classy effort that should reward mid to even longer-term cellaring."

Special: \$1,300 / btl

Prieure Roch Vosne Romanee "Les Suchots" 2006



Dark red in color, very deep floral nose right from the start with a lot of spices and red fruit. Medium plus palate with ripe fruit which is not always the case with 08 red, slightly plummy and with quite sharp acidity at the back. Long finish, wait a few years and this will be even more awesome.

Special: \$1,560 / btl

Vosne Romanee	Vintage	BH ratings	Stock	Special/btl
Arnoux Lachaux Vosne Romanee ***	2009	88-90	60+	\$530
Arnoux Lachaux Vosne Romanee	2010	87-90	60+	\$580
Arnoux Lachaux Vosne Romanee	2011	88-91	28	\$580
Arnoux Lachaux Vosne Romanee "Les Suchots" (Sold by cs of 6)	2011	92-94	36	\$1,930
d'Eugenie Vosne Romanee Village	2011	88-91	5	\$535
d'Eugenie Vosne Romanee Village	2012	88	60+	\$610
Confuron Cotetidot Vosne Romanee	2012	89-91	16	\$470
Confuron Cotetidot Vosne Romanee "Les Suchots"	2012	93	24	\$1,120
Perrot Minot Vosne Romanee Vieilles Vignes	2012	-	18	\$620
Perrot Minot Vosne Romanee "Les Beaux Monts" ***	2011	91-94	36	\$1,300

Perrot Minot Vosne Romanee "Les Beaux Monts"	2012	91-93	36	\$1,300
Perrot Minot Vosne Romanee "Les Beaux Monts"	2008	90-92	17	\$1,380
Sylvain Cathiard Vosne Romanee	2010	89-92	12	\$920
Liger Belair Vosne Romanee "Aux Reas"	2012	94	12	\$930
Dujac Vosne Romanee "Malconsorts"	2006	91	3	\$2,820
Nicolas Potel Vosne Romanee "Les Gaudichots"	2001	-	5	\$2,280
Jean Grivot Vosne Romanee	2006	88	1	\$480
Jean Grivot Vosne Romanee "Les Brulees"	2005	90-93	3	\$1,380
Roche de Bellene Vosne Romanee "Malconsorts"	2009	91-94	6	\$930
Prieure Roch Vosne Romanee "Les Suchots" ***	2006	-	14	\$1,560
Michel Noellat Vosne Romanee "Les Suchots"	2007	-	7	\$530

Gevrey-Chambertin

Gevrey-Chambertin wine is produced in the communes of Gevrey-Chambertin and Brochon in the Côte de Nuits subregion of Burgundy. The Appellation d'origine contrôlée (AOC) Gevrey-Chambertin may be used only for red wine with Pinot noir as the main grape variety. Gevrey-Chambertin wines are highly colourful and potent for being Burgundies, with intense aromas and flavours evoking blackcurrant, cherry, musk and liquorice, among others. The potency of Gevrey-Chambertin wines makes it a suitable accompaniment to stews and strong-flavoured cooking, such as grilled red meat, leg of mutton, beef Bourguignon, rabbit stew, coq au vin, coq au Chambertin, and strong cheeses, including Époisses de Bourgogne.



Faiveley Gevrey-Chambertin "Les Cazetiers" 2011

BH 92: " An extremely pretty, cool, pure and layered nose features notes of humus, earth, animale, stone and cool red and dark berry fruit aromas. I very much like the mouth feel to the tautly muscled, intense and powerful flavors that possess real drive on the moderately structured and well-balanced finish that delivers exceptionally good length. Despite the relative firmness of the finish this is already relatively accessible and with an hour or so of air could even be enjoyed now though there is ample upside development potential remaining. In short, this is a lovely effort."

Special: \$520



Claude Dugat Gevrey-Chambertin 2002

BH 89: " Expressive, wonderfully complex, fresh and earthy fruit is followed by delicious, middle weight flavors whose intensity builds from the mid-palate and flowers on the long back end. Excellent quality at this level and the only small nit is a touch of finishing gas - be sure to decant this for 15 to 20 minutes first"

Special: \$980



Frederic Magnien Gevrey-Chambertin "Lavaut St Jacques" 2009

BH 91-93: "A beguiling and ripe yet cool and fresh nose of cassis and black cherry introduces intensely mineral-driven, rich and beautifully well-detailed medium-bodied flavors blessed with copious amounts of tannin-buffering dry extract that plus real drive and punch on the impressively persistent finish. Magnien obviously has a fine source for his grapes as this wine seems to be consistently excellent and so it is again in 2009."

Special: \$1,020

Gevrey-Chambertin	Vintage	BH ratings	Stock	Special/btl
Faiveley Gevrey-Chambertin "Combe aux Moines"	2012	90-92	60+	\$530
Faiveley Gevrey-Chambertin "Clos des Issarts"	2011	90-93	48	\$520
Faiveley Gevrey-Chambertin "Les Cazetiers"***	2011	92	60+	\$520
Dugat-Py Gevrey-Chambertin Vieilles Vignes	2011	91-93	60+	\$860
Dugat Py Gevrey-Chambertin "Les Evocelles"	2009	91-93	12	\$1,240
Dugat Py Gevrey-Chambertin "Champeaux"	2009	92-95	6	\$2,180
Confuron Cotetidot Gevrey-Chambertin "Lavaux Saint Jacques"	2010	91-93	12	\$890
Frederic Esmonin Gevrey-Chambertin "Champonnet"	2008	88-91	12	\$620
Geantet Pansiot Gevrey-Chambertin "Les Poissenot" 1er Cru	2010	91	6	\$890
Claude Dugat Gevrey-Chambertin***	2002	89	12	\$980
Claude Dugat Gevrey-Chambertin	2005	89	11	\$880
Claude Dugat Gevrey-Chambertin "Lavaux St. Jacques"	2007	91	24	\$1,530

Frederic Magnien Gevrey-Chambertin "Lavaut St Jacques"***	2009	91-93	24	\$1,020
Denis Mortet Gevrey-Chambertin Vieilles Vignes	2012	-	1	\$580

Physical stock in UK (sold in case only):

Wines below sold in case will be invoiced in GBP case price. Exchange Rate based on GBP 1 to HK\$12.2 (for reference only and spot exchange rate will be applied). Wines quoted in GBP are lying in UK bond, shipping not inclusive at additional cost to HK @ 750ml X 12 – £25 & 750ml X 6 –£13.

Wines	Vintage	BH	Case of	Stock	Case Price (GBP)	Shipping	Estimated HK\$/btl
Dugat Py Gevrey Chambertin "Les Evocelles"	2012	89-91	6	3	£550	£13	\$1,145
Dugat Py Gevrey-Chambertin	2012	-	6	2	£670	£13	\$1,389
Sylvain Cathiard Vosne Romanee "En Orveaux"	2010	91-93	6	1	£1,220	£13	\$2,507
Armand Rousseau Gevrey-Chambertin "Clos St Jacques"	2012	95	12	1	£4,180	£25	\$4,275
Sylvain Cathiard Vosne Romanee "Aux Malconsorts" ***	2009	94	6	1	£2,120	£13	\$4,337
Prieure Roch Chambertin Clos de Beze ***	2009	-	6	2	£2,430	£13	\$4,967
Sylvain Cathiard Vosne Romanee "Aux Malconsorts" ***	2002	92	12	1	£4,950	£25	\$5,058
Comte Liger Belair Vosne Romanee Reignots ***	2009	94	6	1	£3,300	£13	\$6,736

All wines subject to final confirmation and on first come first serve basis. Stock is limited. Promotion offers last until Sept 28, 2015.