



FALL FUTURES
Part One: September



FALL FUTURES: PART I

September 2016

We're planning a busy fall in the Futures department this year, with offerings in September, October, and November (you can see the lineup of producers by clicking [this link](#)). It stems from an embarrassment of riches after an unusually successful tasting trip in June. When we arrived, Burgundy's vigneronns were still reeling from a series of weather catastrophes this Spring – frosts at just the wrong moment; hail that destroyed anywhere from 30% to 100% of the crop across Chablis and much of the Côte d'Or. But their cellars held two very nice vintages: the 2014s, which brought

the first normal growing season in five years; and the 2015s, of smaller volumes but coming from the ripest year since 2009. We therefore have a host of good ideas for you, and rather than pare them back we have added a Futures offering to allow you all to stock up on some delightful wines. The Burgundians are feeling a little better today about 2016 than they were in the Spring, thanks to some really fine weather over the past month. But that's no reason to ignore the delights of the 2014s and 2015s.

This offering includes 2014 white Burgundies from the great terroir of Meursault and Puligny, and 2014 red Burgundies from Gevrey-Chambertin. There is strikingly good Beaujolais cru from two new producers there: rich and dense ones from the ripe 2015 vintage, and some 2014 from century-old vines raised in small oak barrels. We have gorgeous Champagnes, vibrant cru communal from Muscadet, and delicious Rieslings from the slate hillsides of Germany's Mosel. And to round it all out, the very best *Crème de Cassis* (and *de Pêche*, *de Cerises*, and *de Framboises*) we have ever tasted. All in all a very exciting lineup, in which there should be something for everyone.



BOYER-MARTENOT
Meursault, Burgundy



LAURENT PERRACHON
Juliéna, Beaujolais



MARTIN-LUNEAU
Muscadet, Loire Valley



FERME FRUIROUGE
Hautes-Côtes de Nuits, Burgundy



GERARD QUIVY
Gevrey-Chambertin, Burgundy



DOMAINE MONNET
Juliéna, Beaujolais



DOMAINE BONNEFOND
Côte Rôtie, Northern Rhône



WEINGUT FRANZ DAHM
Mosel Valley, Germany



PASCAL BARDOUX
Montagne-de-Reims, Champagne



GERARD QUIVY

Gevrey-Chambertin, Burgundy

Ask any critic which Burgundy village produces the most muscular wines, and nine of ten will tell you Gevrey-Chambertin. It's a huge village, one blessed a wide range of terroir, with more old vines and more Grand Cru vineyards than any other in Burgundy. And its wines tend to be similarly brawny – plenty dense and often needing some time to round out and drink well. When they do the rewards are great, and so despite the size of the village, its wines sell out fast.

Gerard Quivy produces very small quantities of excellent wine in Gevrey Chambertin. In fact, the Guide Hachette, France's best-known wine guide (and one that works entirely on blind tastings) this year referred to the Domaine as a "reference point for the appellation," based on the frequency with which the Quivy wines garner top praise. Quivy's style is to eschew over-extraction, and his wines combine dark, briary, old vine fruit with silky elegance.

The 2014s are typical of Gevrey: structured, woody wines with plenty of stuffing. At the village level, "En Champs" comes from vines between 50 and 100 years old. With the age of the vines, the quantities are small and the wines intense, with dark ripe fruit and plenty of backbone to back it up. The wine will be at its best after some time in the cellar, though with an hour in a carafe you can get a feel for it today.

The **premier cru "Les Corbeaux"** comes from old and extremely well situated vines, right along the border between this excellent premier cru vineyard and the Grand Cru Mazis-Chambertin. The quality is apparent even at this age. The wine is pure and silky with a very long finish; not a surprise when you note its location not three feet (see photo) from the famous Grand Cru. It's more drinkable today than



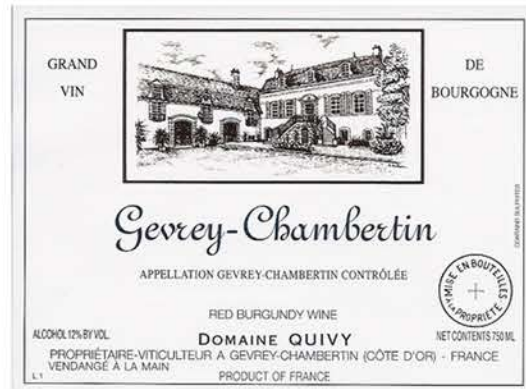
one would expect, but it would be a shame to drink it all before it realizes its potential several years down the road.

Mr. Quivy's plot in the **Grand Cru Charmes-Chambertin** is tiny – two *ouvrees*, or enough

for 500 bottles in all. (*Ouvree* is an ancient land measurement that comes from *ouvrier*, the French word for worker. It is said to be based upon the number of vines that one worker could tend in a day). The wine is even richer and denser than that from

Corbeaux, and will definitely need time in the cellar to show its greatness. The nose is pretty and very dark, with cinnamon and wild cherries; the mouth is inky and concentrated. It will handsomely reward patience.

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WINE

CASE PRICE

Gevrey-Chambertin “En Champs” 2014

\$450

Gevrey-Chambertin 1er cru “Corbeaux” 2014

795

Charmes-Chambertin Grand Cru 2014

1,395

BOYER-MARTENOT

Meursault, Burgundy

It's always a pleasure to see critical recognition for producers we know well. No Burgundy star is rising faster than that of Vincent Boyer, who about a decade ago took over winemaking at his family's wonderful properties in Meursault and Puligny-Montrachet. Allen Meadows (Burghound) has described the wines from the most recent vintages as "simply terrific," and the scores from Vinous have been consistently in the 90s. Recognition for Burgundy producers, however, begets increased





competition for their very limited quantities, and we have found it increasingly difficult to buy enough wine at Boyer-Martenot to meet our customers' wishes.

The many fans of this domaine's Meursault Ormeau will have to wait for the next vintage, as serious hail damage resulted in a miniscule crop in 2014. We are delighted, however, to have access for the first time in many years to Vincent's **Meursault Narvaux** -- a highly regarded vineyard on the upper part of the slope. The 2014 Narvaux shows excellent freshness and energy, and can be expected to develop beautifully in the coming years. There's a fine mineral line running through a solid structure and exceptional length: as Vinous's Stephen Tanzer put it, the wine "offers excellent cut to the flavors of ginger, minerals, and fresh herbs." This should drink well from the start, and likely reach its finest moments after a year or so.

Boyer's village **Puligny-Montrachet, from "Reuchaux,"** is also excellent in 2014. As with the Narvaux, there's plenty of verve and good promise for a long life. Reuchaux is on deeper soil than much of Puligny, so the freshness tends to support a bit more richness than one often sees in wines from

that village. In the mouth look for citrus, white peaches, and a smooth chalky texture; and the nose, according to Meadows, is “really quite pretty with its combination of dried flowers and white orchard fruit scents.”

We offer two premier crus from this vintage this time, both from along the border with Puligny. The category offers added intensity, complexity and length to wines that are clearly cousins to the village offerings. **Boyer’s 2014 Meursault 1er cru “Charmes”** is a classic. The nose is an extraordinary mix of peach, lemon, chives, and acacia with a touch of vanilla; the mouth is fleshy and tropical with excellent depth and a long finish. This is opulent white Burgundy that should drink well early.

If a Meursault vineyard is ever awarded Grand Cru status (as many hope), that vineyard will be **Perrières**. It always seems to produce extraordinary bottles, and the 2014 is no exception. There’s great density and intensity to the wine,



which at this stage just hints at its eventual qualities. There is reticent peach and orange fruit, along with much minerality and exceptional length. As Steve Tanzer put it on his way to estimating a score between 91 and 94, the wine is “at once glyceric and energetic,

combining pungent stone fruit and mineral flavors with a seductive sweetness.” This is more serious Meursault than Charmes, borrowing mineral tension and richness from its neighbor Puligny. With time this should offer memorable drinking.

Quantities are limited for these wines, so anyone really counting on them should get the order in early, as we proceed first come, first served.

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WINE

CASE PRICE

Meursault “Narvaux” 2014	\$495
Puligny-Montrachet “Reuchaux” 2014	545
Meursault 1er cru “Charmes” 2014	725
Meursault 1er cru “Perrières” 2014	845



Jean-Marc MONNET
and
Laurent PERRACHON
Juliéнас, Beaujolais

We went prospecting in the Beaujolais this trip and struck gold. Two producers, by coincidence both based in Julienas, impressed us so much that we could not choose one over the other. We present both to you here with much enthusiasm, and from them we have selected a variety of choices from among the Cru Beaujolais.

Jean-Marc Monnet has vines in Julienas and in Chiroubles. The 2015 vintage is the third successive excellent vintage in the



Beaujolais, and the ripest of them. Julienas is among the biggest and most concentrated wines of the Cru category, and Monnet's wines are true to form. The visit was our first look at his wine, so he brought out samples going back five years to show their development. Every vintage was showing very well.

The **Julienas Cuvée "Tradition" 2015** is fleshy and rich, with a gorgeous mouthfeel – silky smooth and elegant. The fruit is ripe and red. This wine is delicious right now, showing wild berries and graphite, and seems likely to remain so for three to five more years. This Cuvée Tradition would be designated "Vieilles Vignes" at many estates, since the vines are from 25 to 50 years old; but Mr. Monnet reserves that designation for a second cuvée from vines between 60 and 80 years old. Made from vines situated on slopes thought to be the best in the appellation, the **Juliéna Vieilles Vignes 2015** is a dark, briary gamay that's bursting with ripe cherry fruit. It shows more structure and tension today than the Cuvée Tradition, and Monnet commented that he might wait a year before beginning to drink it. We bet it might find some friends as early as this Thanksgiving. But whatever your taste, it is a Beaujolais of unusual



length, and the minerality promises that the wine will remain interesting for from four to as many as eight years.

Chiroubles is the Cru at the other end of the spectrum from Julienas. It is supple and elegant rather than rich and fleshy; and in the mouth it resembles its humbler cousins more than any other Cru. But the fruit is exceedingly attractive, and there's more to the Chiroubles than there is to a Beaujolais Villages: more density, more precision, and an overall finer aspect. Monnet's **2015 Chiroubles** benefits from the increased ripeness of the 2015 fruit, and combines a crackling mouthfeel with very pretty notes of cranberry and flowers. At the prices Monnet offers these wines, you have little to risk in giving it a try.

Our other new Beaujolais producer is the Domaine Laurent Perrachon, which has drawn extravagant praise from the writers at Vinous. Perrachon's first two wines are again from the exceptional 2015 – Laurent described the fruit as so perfect that the harvesters manning his sorting table got bored. The second two are deftly raised in oak, a tactic unusual for the Beaujolais but one that succeeds mightily here.

Fleurie is to the Beaujolais is as Vosne-Romanée is to the Côte d'Or: the terroir contributes a definite floral aspect to the nose. We tasted Perrachon's **2015 Fleurie** from foudre (huge wooden casks), and found it delightful. The 2015 vintage delivers an

extra dose of richness, and the ripe fruit mingles beautifully with the somewhat floral aromas. Fans of Fleurie should definitely add this wine to their cellars; and for those looking to expand their Beaujolais palates, this wine would be an excellent choice.

Saint Amour is a small cru that sees the greatest demand around Valentine's Day (it's the name.) The Perrachon version is open and accessible, with lovely, pleasant fruit that makes for an eminently drinkable glass. This is a pretty wine with everything in balance -- bring this to a Thanksgiving party instead of a *nouveau*, and you're sure to make new friends.

The **Julienas "Les Vignes Centenaires" 2014**, from century-old vines, is raised in small oak barrels. The wine is deep and intense, and bears more than a passing resemblance to a Pinot Noir from the Côte d'Or. Josh Raynolds awarded it 91 points with this praise: "Round and fleshy but vibrant as well, offering juicy red and blue fruit flavors that tighten up and become spicier on the back half. Deftly plays richness off vivacity and finishes very long and juicy. . . ." This wine is the very definition of "serious" Beaujolais.

Finally, fans of Moulin à Vent (another Beaujolais cru known for its aging potential) should consider



Perrachon’s **Moulin à Vent “Les Burdelines”** from the 2013 vintage. The vineyard lies on granite soils, which give it a mineral aspect and, in its youth, a bit of an edge. This bottle,

with three years under its belt, is well-integrated and perfectly rounded out. It’s an age-worthy Beaujolais that’s ready to drink right now. If you’re looking for an

example of what some time in the bottle can do for the right Beaujolais, this is it.

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WINE

CASE PRICE

Monnet Julié纳斯 2015	\$145
Monnet Julié纳斯 Vieilles Vignes 2015	155
Monnet Chiroubles 2015	145
Perrachon Fleurie 2015	\$165
Perrachon Saint-Amour 2015	165
Perrachon Julié纳斯 “Vignes Centenaires” 2014	185
Perrachon Moulin-a-Vent “Burdelines” 2013	195

BONNEFOND

Côte Rôtie, Northern Rhône

High above the Rhône, the Bonnefond brothers Christophe and Patrick produce fine examples of the extraordinary wines made within a small radius around the town of Ampuis. The reds are entirely from Syrah, grown at the northernmost end of the grape's range. At this latitude, Syrah sheds the fat that it shows in lower latitudes like the Southern Rhône or Australia. Here it makes racy, precise and elegant wines. The beautiful bottles from Hermitage and Côte Rôtie often need time to develop their greatness, but they never come across blowsy or hot.



The Bonnefonds' traditional cuvée of **Côte Rôtie** is called "Collines de Couzou". The 2014 vintage is quite ripe, showing lovely, elegant fruit and very nice balance. We think it will be an early drinking vintage, elegant and smooth. It will make a beautiful match for loin chops of lamb or magret de canard, with enough of its own character to stand up to flavorful meats, but not so much as to overwhelm them. And although it should drink well early, you won't have to drink it up in the first few years; it has all the elements needed for a long life.

The **Côte Rôtie "Côte Roziers"** comes from vines on some of the steepest slopes of the appellation. This is denser wine than the Colline de Couzou, and the Bonnefonds raise it in more new oak. We'd give this some time in the cellar before pulling a cork, but it's clearly a wine that will pay keeping, with plenty of complexity and a bit more richness. Look for notes of violets and pepper, with a lovely croquant mouthfeel.

Condrieu is a tiny appellation, and it produces one of the few pricey white wines meant to be drunk up in the early years after the vintage. It's made from Viognier, a grape that until recently was not seen elsewhere. In recent years it appears in many more places, both in Europe and the US; but in these new locations it can tend to heaviness. For the soaring aromatics that made the world seek it out, best to stay in Condrieu itself. This wine is all about



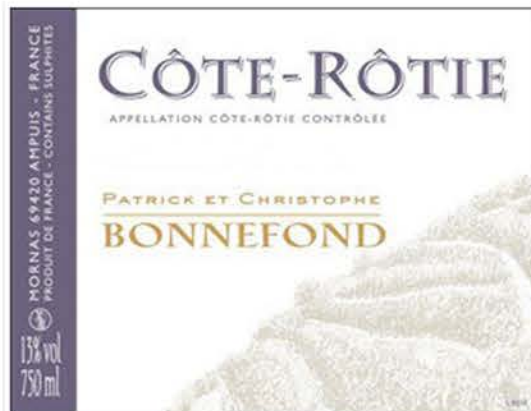
aromas: exotic tropical fruits – mango and pineapple – and gorgeous floral elements recalling gardenia and peach blossom. Put this wine in your largest red wine balloon glasses, swirl it for a full minute, and then inhale that extraordinary nose. In the mouth it is soft and round, with excellent balancing acidity. You

could find something to pair with this – mild dry goat cheese is a particularly nice match – but it’s near perfection on its own.

The Bonnefonds also make a bit of **Viognier** on the hill next to their *cave*. Since they’re outside the appellation boundaries the wine

is labeled Viognier and sells for a much more modest price. It’s not at quite the same level as the Condrieu (which sells out to Lyon restaurateurs in a heartbeat every year), but if you’d like to get a look at balanced viognier at a lower price of admission, this wine is a good idea.

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WINE

CASE PRICE

Côte Rôtie 2014	\$435
Côte Rôtie “Roziers” 2014	565
Condrieu 2015	465
Viognier 2015	195



MARTIN- LUNEAU

Muscadet de Sèvre et Maine, Loire

Last year we offered our first wine from the recently created Muscadet “Cru Communal” category: the Domaine Martin-Luneau’s Muscadet “Gorges.” The wine gained much acclaim from readers of these notes, and we sampled the category again this trip. This time it was a different Cru Communal -- Martin Luneau’s 2012 Muscadet “Clisson” – that most impressed us.

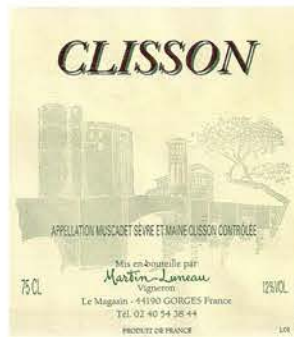
Time on the Maine Coast has turned us all into regular seafood eaters, but for anyone with a taste for *fruits de mer*, Muscadet should be considered as a regular pairing option. It seems to have a special affinity for shellfish -- oysters of course, but also crabs and shrimp and mussels and cockles and every other crustacean and mollusk. Some pairings bring contrasts together, but Muscadet and shellfish match like with like. The wine offers the same saline freshness as the food, providing a

complement rather than a counterpoint. Muscadet's grape, the Melon de Bourgogne, has nothing to do with Burgundy but everything to do with melons. The juicy fruit of a Melon de Cavaillon (or even a Lancaster County canteloupe) is much like the tasty, straightforward fruit in this wine.

Cru Muscadet is a bit more of a wine than the everyday Muscadet the French use to wash down their platters of crustaceans. The wines

may be made only from the most distinctive terroir in the appellation and the rules require extended time on the lees, which add depth and complexity to the wine. Look for notes of minerals, iodine, lime rind, and bread yeast. Still, the price remains modest, making Muscadet cru a great choice for an everyday friend of seafood.

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WINE

CASE PRICE

Muscadet de Sèvre et Maine Sur Lie "Clisson" 2012

\$175



FRANZ DAHM

Mosel Valley, Germany

We continue to believe that German Riesling from the best terroir is among the world's greatest wine, and so we continue to make a place for it in our portfolio. During our visit to France we tasted samples from Franz Dahm in the Mosel. As usual, the wines were remarkably good, and we have selected three to include in this futures offering. (Please note that the German wines ship on a different schedule and so are not likely to arrive with the French wines).

Bernkastel is perhaps the most famous village along the storied Mosel wine route, where vines grow on intensely steep, slate covered slopes that could give Côte Rôtie a run for its money. This is a very cool climate, but one that sees much sun over the course of a long growing season. The result is wine with low alcohol levels and plenty of backbone -- great wines for gastronomy with extraordinarily long lives.

The **Dahm Bernkasteler Schlossberg Kabinett 2008** is beautiful, bone dry wine: steely, stony and precise. The fruit is exceptionally clean and pure, with the underlying acidity providing freshness but not harshness. The Schlossberg will provide a beautiful counterpoint to any main course with some fatty richness, whether a lobster tail with butter or marinated chicken thighs from the grill. And yet it will also complement a plate of oysters as well as any Chablis. These versatile, delicious wines deserve a place in every collector's cellar.

If your taste runs to something a bit softer, consider the **Bratenhöfchen Spätlese 2009**. This is a generous wine, showing yellow fruit and a touch of petrol in the nose. The residual sugar levels are similar to the Schlossberg but the wine tastes off-dry. The lesser sense of dryness comes from the additional alcohol -- 11% versus 10% -- and slightly lower acidity. Like the Schlossberg, this wine can expect a long life; we tasted the same wine from 2003, which was still quite lively and complex.



Our final suggestion is a late harvest wine that's already more than ten years old. The **Bernkasteler Badstube Auslese 2005** is a gorgeous, rich, fruit-filled wine. The nose is remarkably complex, with exotic tropical fruits. There's 68 grams of residual sugar

(about half what one often gets in a traditional dessert wine), but the underlying acidity supports the wine so well that there is nothing even remotely cloying about it. This is a wine that will offer a beautiful finish to any meal, whether all by itself or paired with

a blue cheese. And at 9.5% alcohol, if you drink it instead of a snifter of brandy, you'll be able to discuss philosophy for hours without feeling the need to trundle off to bed.

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WINE

CASE PRICE

Riesling Bernkasteler Schlossberg Kabinett 2008	\$150
Riesling Bernkasteler Bratenhöfchen Spatlese 2009	175
Riesling Bernkasteler Bastube Auslese 2005	250

FRUIROUGE

Hautes-Côtes de Nuits, Burgundy

During our sabbatical year in Burgundy during the 1990s, we discovered that a neighbor of ours produced Crème de Cassis. We had long been fans of kir, the apéritif made from splashing some Crème de Cassis into a simple white wine, and enjoyed having a source just down the road. When we returned to the States we found that the available cassis was a far cry from that of our neighbors. The commercial





stuff from the big cordial houses was flat and hot, and the fruit flavors were muddy and vague. Our former neighbors stopped making it not long after we left France, so for years we had only the memory of really good kir.

We're delighted to report that we have discovered the finest Crème de Cassis we ever tasted, one superior by leaps and bounds to the stuff peddled everywhere in the US. On the Ferme Fruirouge, tucked into the hills of the Hautes Côtes de Nuits above the Côte d'Or, Sylvain and Isabelle Olivier raise fruit organically and biodynamically, then transform it into jams, jellies, extracts and syrups of all sorts. The Olivier family has been on the farm for nine generations – and the farm has produced cassis since the 1600s – but it is the current owners who have over the course of twenty years developed a highly respected range of fruit products. We're excited to be importing their Crème de Cassis, Crème de Pêche (peach), Crème de Cerise (cherry) and Crème de Framboise (raspberry) in this offering.

Some (even we) might roll their eyes a bit to see the Oliviers play baroque music every time they open and stir their barrels of macerating fruit (they say the pulsing sound waves help with the extraction). But a few sips of the product will quell any thought of suggesting changes to their methods. They achieve the cleanest, purest, most intense extraction of fruit essence that we have ever seen. There's a vibrancy to these crèmes that is remarkable, and with a bottle of this in hand it is a simple thing to produce a memorable kir: simply pour a bit into a glass of dry white wine (preferably unoaked). Quantity is a matter of personal taste. Kir Royale, a variant using sparkling wine (strictly speaking it is supposed to be Champagne) is also delicious; and whether you use a Picamelot Cremant or a Bardoux Champagne, you can be confident your dinner guests will be delighted.

The **Crème de Cassis** is rich and dark, with gentle tannins, an inky, mouthcoating texture. The **Crème de Pêche** is beautiful and woody, with more feminine notes, and less thickness. The **Crème de Cerise**



is bright and nutty, with lively acidity and a smoother texture like the Crème de Pêche. Finally the **Crème de Framboise** is very pretty and floral; made from a type of raspberry called the “Rose de Côte d’Or,” this has faint notes of tannin from the seeds, which give the sweet red fruits a bit of backbone.

To give people a chance to experience the full range of their products (and to offer excellent holiday gifts), we’re offering a sampler case that includes three of each product. The Crèmes come in 375 ml bottles, a good thing given that these essences are more like olive oil than wine: the fresher the better. The

Oliviers counsel keeping them for up to two years to enjoy the product at its peak.

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WINE	CASE OF 12
Crème de Cassis (375ml)	\$345
Crème de Pêche (375ml)	345
Crème de Cerise (375ml)	345
Crème de Framboise (375ml)	345
Mixed Case, 3 of each Crème	345

PASCAL BARDOUX

Montagne-de-Reims, Champagne

Our readers pleaded with us for years to find a Champagne producer, so perhaps we shouldn't have been surprised at the enthusiasm for Pascal Bardoux. Or perhaps it's because we found such a good one (with the help of our Vosne-Romanée producer Michel Gros). Whatever the cause, we find ourselves with a rapidly growing list of Champagne adherents,





and so we're going back to the Domaine in plenty of time for stocking up before the end of the year.

For those who have yet to try Bardoux Champagne, the **Brut Traditionnel** is a great choice. The current non-vintage bottle comes mostly from the 2012 harvest. It's a blend of Pinot Meunier (60%), Chardonnay (30%) and Pinot Noir (10%), and it's dry, elegant and smooth. We regularly hear from people who have opened Bardoux Champagne alongside bottles from the large houses, only to conclude that the Bardoux is twice as good at half the price. This year's Brut is in the same class, if not even better than last year's.

For those interested in yet another variation, consider **Bardoux's Brut Rosé**. This is an exuberant wine at the start, with just a bit of orange in the nose. In the mouth it shows a bit more fruit – cherry or strawberry – and maybe a touch less yeast. This wine in particular seems suited for enjoyment by itself, perhaps as an apéritif.

Finally, for those who love vintage Champagne, we're thrilled to offer the **2009**.

This is the finest cuvée we've had from Bardoux -- a notch above last year's 2007 Millesimé. There's another level of refinement and complexity here, a bit of toast and brioche

alongside the fruit. The smooth, lingering mouthfeel supports notes of graham cracker and butter cookies, with baked apples and a splash of herbs. This is extraordinary wine

that's as complex and profound as the greatest bottles of Burgundy and Bordeaux.

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WINE

CASE PRICE

Champagne Brut Traditionnel NV

\$385

Champagne Brut Rosé NV

395

Champagne Brut Millesimé 2009

485

HOW THE ANSONIA FUTURES PROGRAM WORKS

HOW TO ORDER

Our order form is an Excel spreadsheet.
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Please submit completed order forms by email to:
info@ansoniwines.com

The deadline to place orders from this Futures issue is **Sunday, September 18.**

The next Futures issue will be released in October 2016.

Questions? Need advice? Call us: (617) 249-3657

Many thanks for your interest,



OPTIONS FOR PICKUP

Pick-up in Massachusetts.

We now store our inventory in a basement in Newton (437 Newtonville Ave), and open it up to the public on Saturday afternoons. Futures customers can pick up their orders here during Saturday open hours, or by appointment.

Pick-up in Delaware.

Many of those who aren't near Boston will choose to collect their wine in Delaware. For such people, we set times for pickup at a temporary storage location and the owners pick their wine up there over the course of the two or three weeks after it arrives.

Shipping and delivery elsewhere.

In some states we can arrange for shipping at an additional cost that varies by location (\$3.50 per bottle to the west; \$2.50 per bottle everywhere else). Some states require us to collect sales and/or excise tax. If shipping interests you, let us know the state and we will figure out if it can be done.