

AW | FUTURES

JULY 2015





JULY 2015

Our June French trip, joined as it was to the end of Tom's and Hayley's honeymoon, saw summer weather for a change. Our vigneronns were all smiling cautiously, having just overseen an almost perfect *floraison* in the vineyards. (Good flowering is a necessary but not sufficient precondition to a top vintage). If all goes well, 2015 could be another vindication of the superstition that the great years clump among those ending in fives and nines.

The summer weather also brought lots of visitors to France, and we bridled a bit at having to share our usual haunts with so many familiar accents. Still, it was a

pleasure to be back in a place with such an appreciation for all things vinous, and our prospecting went far better than either of us expected. We ended our wanderings not far from the Atlantic, swirling Muscadet and discussing oysters with our Breton restaurateurs. They have invitations to try some from Damariscotta should they ever head west from Finisterre for the Gulf of Maine.

We are delighted to say that four of this offering's seven producers are new, each in our view offering its own discrete charm. When we taste as widely as we did on this trip, we rediscover the things that have

shaped our portfolio and that make our work a pleasure. We are drawn to the true artisans, whose vineyards are as much a part of their daily lives as are eating and sleeping. They show us their vines and their wine with energy and enthusiasm, and fervently want us to understand their decisions in both vineyard and cellar.

Our first foray into Champagne offers a ready illustration. Champagne is a place dominated by enterprises of scale, with scores of mid-sized growers struggling to hold a place. It is also a land of “*le marketing*,” and we were amused to spend as much time hearing about labels and branding as we did about wine. But in the end, the producer we have picked might have come out of a village in Burgundy -- modest and thoughtful, taking two hours to explain and contemplate just three different wines. No surprise, perhaps, that he came to us through Michel Gros, with whom he exchanges cases of wine every year.



In addition to seeing a Champagne at last, you'll find a new face from the Côte d'Or, a single gorgeous sauvignon blanc from a micro-micro-producer in Pouilly-sur-Loire, and sweet Chenin from a producer who never releases anything with less than a decade of age.

the deadline to place an order from these notes is:

Sunday, July 12, 2015

HOW FUTURES WORKS

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(or visit AnsoniaWines.com/Futures). Shipping, pickup, and delivery options vary, as the practice in different jurisdictions varies (and changes with some regularity). There is more detail at the end of these notes on the subject, and we invite inquiries by phone and email for those unsure about what works in their area.



THE JULY ISSUE

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Gevrey-Chambertin, Burgundy

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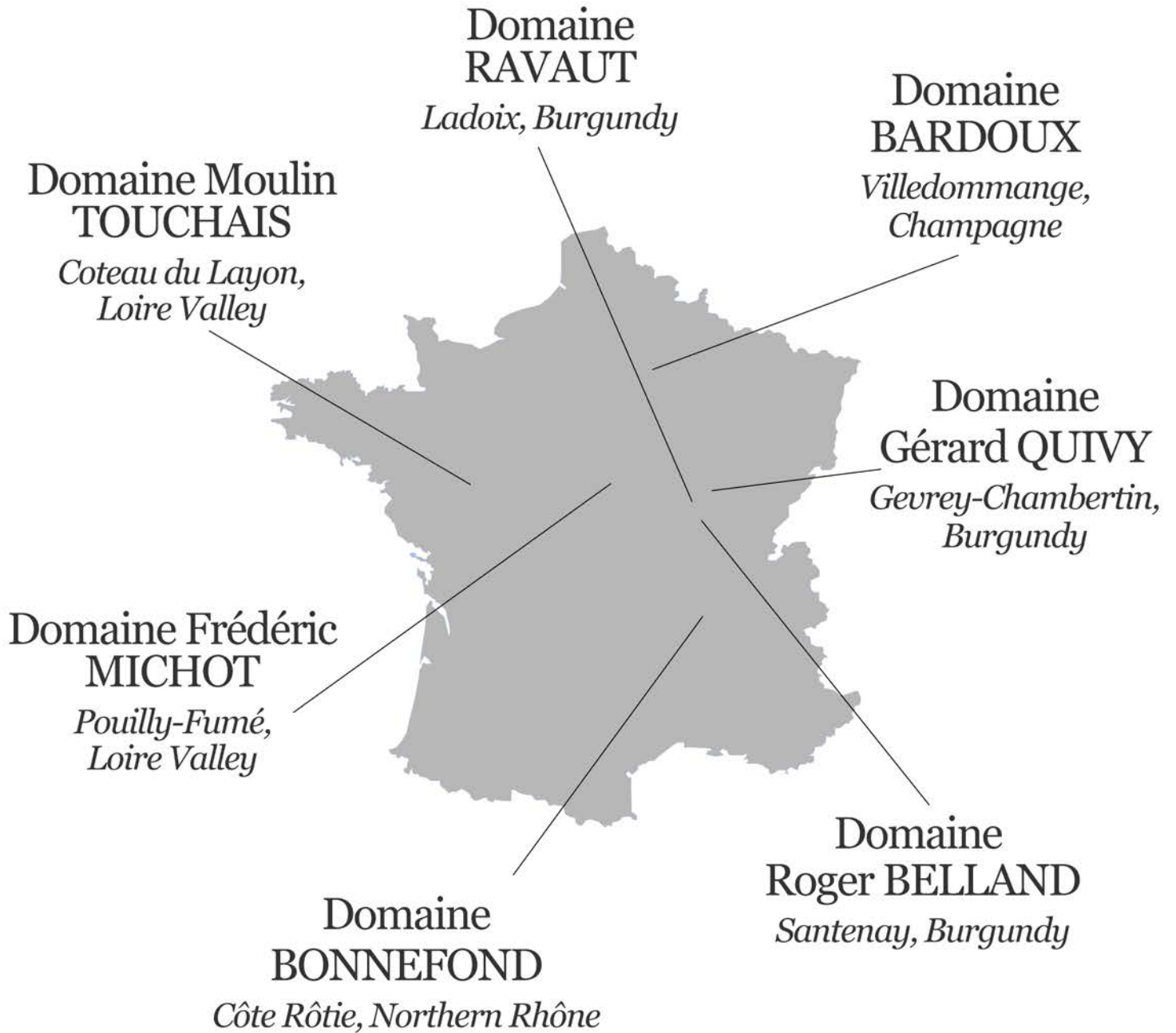
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MAP





DOMAINE GÉRARD QUIVY

Gevrey-Chambertin, Burgundy

We have been looking for a producer in Gevrey-Chambertin for some time now. Burgundy is a small place (a tenth the size of Bordeaux), and it's harder than one might think to find someone who meets our quality requirements, fits our style, and is available. Though we get our new ideas from knowledgeable people and respected sources, we taste at many more producers

than we buy from. All of which made us particularly happy to discover Gérard Quivy in Gevrey-Chambertin, and to find that he has a bit of wine to sell us.

Mr. Quivy's house and cellars, which date from the beginning of the 18th century, lie right in the center of the village of Gevrey-Chambertin. The buildings are a bit like his

DOMAINE GERARD QUVY



wine: elegant, meticulously made and cared-for, and true to their considerable history. The production is small, but the parcels are exceptionally well placed. Gevrey-Chambertin is a place of powerful red Burgundies, and the total surface area covered by the Grand Crus whose names hyphenate into Chambertin -- Charmes, Latricieres, Mazis, Ruchottes, Chapelle, Griotte, Mazoyères – is striking.

Quivy's wines reflect the excellence of Gevrey at every level. There are two village *lieu dits* – En Champs and Les Journaux – and in these he has offered us the very last of the excellent

2012 vintage. Both are from older vines (more than 70 years in Champs, and from 1947 and 1933 plantings in Journaux), and both show excellent intensity. **Gevrey-Chambertin Champs 2012** is the more powerful of the two. It shows its structure more, and will be at its peak somewhat later than the **Gevrey Chambertin Journaux 2012**. The latter is fuller in the mouth right now, showing more fruit and less spice (though plenty of each). If you're anxious to tuck into your Gevrey soon, perhaps Journaux would be your choice; but when we're beginning to get to know a producer at this level, we like to get some of each and watch them evolve over a course of years.

DOMAINE GERARD QUVY

Quivy's parcel of premier cru vines could not be better located: not only are they in the excellent vineyard "**Les Corbeaux**," his rows are right along the border with the Grand Cru Mazis-Chambertin. The quality of the location shows up in the glass -- the 2013 we tasted might easily have been taken for a grand cru; it was rich and dense and long and beautiful. Anyone who loves great Pinot Noir will love this wine, and it will only get better as the years unfold. Results in 2013 varied from property to property, but Quivy had a great success in the vintage, and we recommend them without hesitation.

As we savored the richness of the Corbeaux premier cru, Mr. Quivy poured his **Grand Cru Charmes-Chambertin 2013**. This was even more impressive, showing dark, opulent fruit, an expressive nose, and extraordinary length. Like the premier cru, it is a sure bet for a Burgundy lover, the only



real question being how long it will need to be at its best. More than one very experienced taster suggested to us that in reds the 2013 vintage will be an early one, not closing after a few years as do vintages destined for exceptionally long lives. Whether it does or not, we are confident that this wine will pay dividends to those who make the investment required to put it into their cellars.

CASE PRICES

Gevrey-Chambertin "En Champ" 2012	\$430
Gevrey-Chambertin "Journeaux" 2012	\$430
Gevrey-Chambertin 1er cru "Corbeaux" 2013	\$745
Charmes-Chambertin Grand Cru 2013	\$1,195

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DOMAINE RAVAUT

Ladoix, Burgundy

The Domaine Gaston & Pierre Ravaut is a happy discovery of a few years ago. It's a family domaine along the slopes below the Bois de Corton, just north of Beaune. The domaine has thrived for decades on a loyal clientele of individuals and flies mainly under the radar of the international wine press.

Generally speaking, the white Burgundies from 2013 are "vif" (lively). At Ravaut, beginning with the Grand Cru Corton Charlemagne 2013 and running all the way

down to the Bourgogne blanc, there's an extra dose of freshness in the vintage. This means that the wines may need a bit of time to come into their optimal drinking windows, but it also makes for very nice glasses when they get there. The pedigree of the **Corton-Charlemagne Grand Cru** shone through in its great length on the palate. Ravaut's Corton-Charlemagne is always clean, pure, and precise, and the 2013 is true to form. At about half the price, the **Ladoix** blanc is considerably easier on the family exchequer, and despite its far less famous

DOMAINE RAVAUT

name it is excellent white Burgundy with a similar profile, well-described by writer Bill Nanson as “baby Corton-Charlemagne.” It’s clearly a wine of breeding and class. With their excellent balance and considerable intensity, both wines are good choices for aficionados of white Burgundy.

Further on the subject of wine that is easier on the wallet, Ravaut’s

Bourgogne blanc is a well made wine that you can pour every day. The Chardonnay fruit is lively in the 2013, and the oak enters with a very light touch. The wine is straightforward and tasty. For those of you who prefer a rounder glass with another year under its belt, this shipment will also include the last of our allocation of the 2012 Bourgogne blanc, which shows softened acidity and a more coating mouthfeel.

Red Burgundy from the Côte de Beaune has a different profile from that of the Côte de Nuits. In its youth it tends to be bright and “croquante” (crackling), and falls on the red side of the fruits-rouge/fruits-noir spectrum. It can require a bit of time in the cellar to show its best, but when it does, there’s something very special there, particularly at table.

Our first recommendation is the **Ladoix rouge “Clos Royer.”** The Clos Royer is toward the



bottom of the slope of the Hill of Corton, surrounded on four sides by stone walls. This setting creates a microclimate that retains the heat and tends to enhance ripeness, making Clos Royer ready to drink just a bit earlier than the other village Ladoix. We’ve been drinking our last bottles of Clos Royer 2009 recently, and the wine has been terrific.

At closer to \$25, there is the **Ladoix premier cru “Bois Roussot.”** There’s more complexity and more elegance with this wine than in the village, and the core is very long and clean. As a premier cru it shows more tannin than the Clos Royer, and is a great choice for an affordable wine to cellar for 3-5 years.

The legendary Harry Waugh, for decades the grand old man of the English wine trade, is reputed once to have said “The first duty of a wine is to be red; the second is to be Burgundy.”* There are those who would

* Waugh had a gift for *bon mots*. Though the quotation his most celebrated line, our favorite is his answer to the question whether he had even mistaken a Claret for a Burgundy. “Not since lunch,” he replied.

DOMAINE RAVAUT

contest this point, of course, but if you took a sip of **Ravaut's Grand Cru Corton "Bressandes,"** you would know how he came to say it. We think "Bressandes" is the most impressive of Corton's grand cru reds, and were fortunate enough to taste several of the Ravaut vintages during our visit. This is rich, intense red Burgundy, with loads of dark blackcurrant fruit and an extra-long finish. The just-bottled 2013 comes across as surprisingly smooth given the amount of material in it -- in fact you could serve it today with some time in a carafe. But the real promise of the wine reveals itself when one tastes the older vintages.

At the end of our tasting Mr. Ravaut opened examples of Bressandes from 2006 and 1997, showing the wine's extraordinary potential for ageing. The tannins smooth out and the bouquet transforms, showing the dark fruits of its youth mixed with cocoa, some earthiness, and hints of sous bois (forest floor). It will be a wonderful match for an uncomplicated roast of meat, say, veal with a simple reduction; or maybe even grass-fed beef with no accompaniment at all. We quickly ran through our small allocation of 2006, but highly recommend the 2013, which will undoubtedly pay great dividends down the road.

CASE PRICES

Bourgogne blanc 2012, 2013	\$180
Ladoix blanc 2013	\$340
Corton-Charlemagne Grand Cru 2013	\$765
Ladoix "Clos Royer" 2013	\$275
Ladoix 1er cru "Bois Roussot" 2013	\$325
Corton-Bressandes Grand Cru 2013	\$655

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DOMAINE ROGER BELLAND

Santenay, Burgundy

Roger and Julie Belland had excellent results in 2013. We brought in the 2013 Maranges 1er cru “La Fussiere” last year (it’s the first red to be bottled), and we couldn’t keep it in stock. The price/value relationship and the attractive ripe fruit kept drawing buyers. The “Fussiere” 2013 is long since gone at the domaine, but during our visit we learned that they still have some 2013 from a small adjacent parcel, the Maranges 1er cru Clos Rousot. We thought it just like the

Fussiere, so fans of Maranges are invited to stock up, this time on “**Clos Rousot**” 2013.

Just north of Maranges, the better-known village of Santenay forms the heart of the Bellands’ production; and with the dollar’s strength the wines are also looking very affordable this year. Their **Santenay 1er cru “Beauregard,”** an old favorite, was showing very nicely in this vintage, with delicious dark fruit. And you don’t have to



take our word for it -- Allen Meadows ("Burghound") loved all of the 2013s we are featuring in these notes, and he picked the Beauregard as one of his "Top Value" wines of the vintage.

Similarly, the **Chassagne-Montrachet 1er cru Morgeot "Clos Pitois" rouge** (the Belland family's monopole on the border between Chassagne and Santenay, planted half to red and half to white) was both excellent and highly praised. By comparison to the Beauregard, it shows more length and its fruit is more precise; it will need a bit more time

than the Beauregard to peak, but its round, juicy tannins make it enjoyable even today. Burghound awarded both wines 90 points, and in the Chassagne found "an exceptionally pretty nose . . . comprised by an earthy essence of dark raspberry liqueur, spice and discreet floral aromas." A good one for the cellar.

Nor need you stop with the reds at this property -- the whites are excellent from Santenay to Chassagne. White Burgundy from Santenay tends to be ripe, and 2013's extra dose of freshness made the white Santenay particularly attractive in this vintage. The

DOMAINE ROGER BELLAND

Santenay “Comme Dessus” blanc 2013 is pretty, rich, and round; and at \$23 a bottle it punches way above its weight. You can serve it as soon as it arrives or you can keep it around for a few years. The **Santenay 1er cru “Beauregard” blanc** is a few dollars more per bottle, but also represents a step up in refinement. There’s the same clean fruit, but more freshness supporting the wine and a longer finish. This one might benefit from a carafe during the first year you own it.



Stepping up yet another notch, the **Chassagne-Montrachet 1er cru Morgeot “Clos Pitois” 2013** is very classy wine. Meadows found a “well-layered” nose with “aromas of pear, white peach, citrus and

plenty of floral elements.” This is classic Chassagne, showing excellent balance and a very long finish. This will benefit even more from cellar time, but with a carafe it will be enjoyable soon.

CASE PRICES

Maranges 1er cru “Clos Roussot” rouge	\$245
Santenay 1er cru “Beauregard” rouge 2013	\$320
Chassagne-Montrachet 1er cru Monopole “Clos Pitois” rouge 2013 . . .	\$395
Santenay “Comme Dessus” blanc 2013	\$275
Santenay 1er cru “Beauregard” blanc 2013	\$320
Chassagne-Montrachet 1er cru Monopole “Clos Pitois” blanc 2013 . . .	\$615

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DOMAINE BARDOUX

Villedommange, Champagne

It was a pleasure to discover Pascal Bardoux's small-batch, grower Champagne in the Montagne de Reims. We don't pretend to be experts in the matter of Champagne, but we know what we like; and we liked both Mr. Bardoux and his wine. As we mentioned earlier, our introduction here was by Michel Gros himself, who regularly enjoys a coupe de champagne as an apéritif, and who sent a car to the Domaine Bardoux to stock up on champagne for his own wedding celebration a couple of years ago.

That's enough recommendation for the Domaine Bardoux, perhaps, but we'll add our own modest thoughts about this excellent fifth-generation producer, whom Tom dubbed "the Philosopher Vigneron." Our tasting began with an inquiry as to when we had lunch, and whether it included dessert and coffee. This was not, as we feared, so Mr. Bardoux could offer us something to eat, but rather to judge whether our palates would be compromised as we sampled his wine. The tasting

DOMAINE BARDOUX



unfolded at a stately pace, with lengthy discussion as each of the wines opened in our glasses. These were punctuated with long pauses for resort to a dictionary to confirm the translation of terms each of us had offered to describe the wine. In the cherry/wild cherry category alone, we considered “*cerises*,” “*meurises*,” and “*griottes*.”

Of course, you don’t have to think that hard about these Champagnes. They are refreshing, delicious, and refined, with fine bubbles that

transmit an attractive complexity. The wine does indeed change in the glass if you have the patience to watch it for twenty minutes or so. We loved the **Brut Traditionelle**, which brings citrus, apple and plum notes together with floral ones. The blend is 60% Pinot Meunier, 30% Chardonnay, and 10% Pinot Noir. We would happily serve this at any important celebration. Bardoux’s **2007 Vintage Champagne** is similarly attractive, but softer and notably more complex, with fruit more like pears and cassis in the nose. Tasted

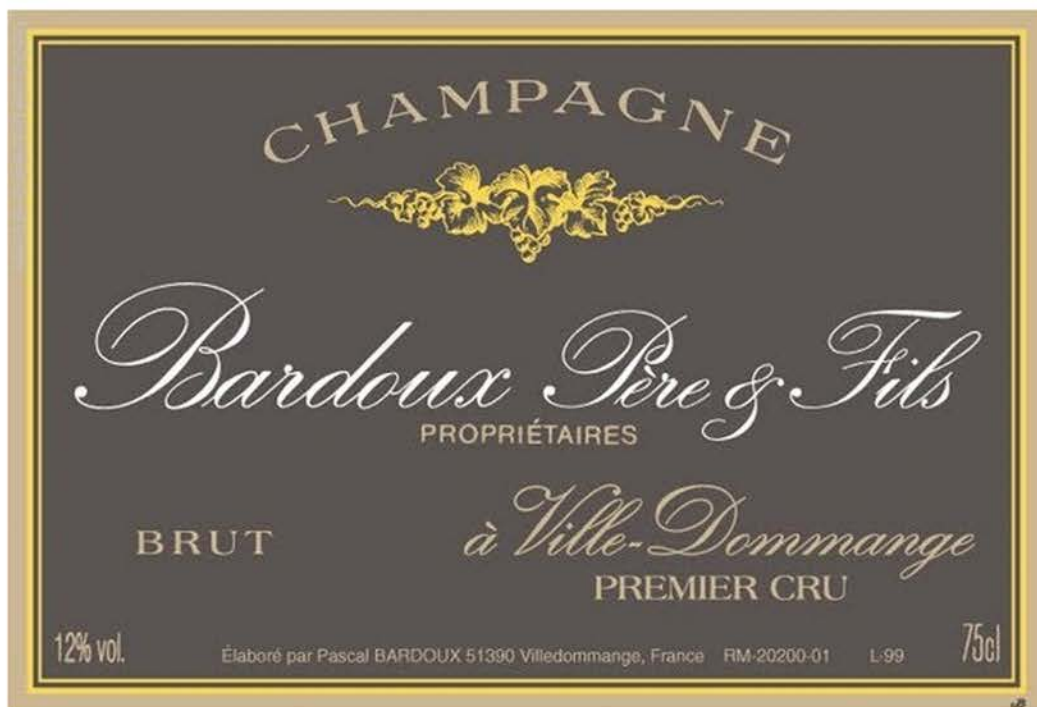
DOMAINE BARDOUX

blind you might even mistake it for a light kir. This blend of 40% Pinot Meunier, 25% Pinot Noir, and 35% Chardonnay, also shows older notes of white pepper or coffee.

We're thrilled to become Mr. Bardoux's first American importer, and are very pleased to have found someone in

Champagne who might

be mistaken for a Burgundian. Both of these cuvées will enhance any moment; and we think they will fulfill the wishes of the many



who have asked us for so long to offer a Champagne.

CASE PRICES

Champagne Brut Tradition	\$370
Champagne Millésimé 2007	\$470

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DOMAINE FRÉDÉRIC MICHOT

Pouilly-Fumé, Loire Valley

As we set off to the Domaine Frédéric Michot early in the morning we had little to go on -- just an intriguing note in a French wine guide and a wish to find a producer of Pouilly-Fumé on a modest scale. We love Pouilly-Fumé, the lesser-known cousin to Sancerre. Not to be confused with Burgundy's Pouilly-Fuissé, this is 100% sauvignon blanc from a village just south of Sancerre along the river Loire. It shares with

that appellation a lovely grapefruit nose and the all-fruit taste, but it tends to be just a little bit rounder in the mouth, without the austerity that sometimes accompanies Sancerre. And the word *fumé* is an accurate reference to the smoky nose of gunflint struck against steel.

After following rutted tracks in the ridges above the town, we came upon the tiny

DOMAINE FRÉDÉRIC MICHOT

place, with the tasting room attached to the house. Frédéric himself had to be away conducting exams at a wine school the day of our visit, but his mother was there to show us her son's two wines. They were both gorgeous, but the old vine **Cuvée "Sainte Clara,"** named for Frederic's daughter and the Saint whose



stained-glass window graces the village church, was just terrific. This wine is from vines planted in the nineteen-forties and -fifties – “*juste après la guerre,*” as Madame put it – and the intensity that old vines bring was apparent. In the nose the wine shows beautifully clean, mineral grapefruit. In the mouth there is impressive concentration, excellent length, and an unctuous roundness

balanced by a very refreshing finish.

We can hardly wait to get this wine to Maine and start pairing it with seafood from the grill, broiled haddock, and more. And since the wider world hasn't yet discovered this producer, the price of admission is remarkably low.

CASE PRICES

Pouilly-Fumé Vieilles Vignes “Sainte Clara” 2014 \$190

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DOMAINE BONNEFOND

Côte Rôtie, Northern Rhône

Up and down the Rhône valley, 2013 was an atypical vintage. The floraison went badly for the Grenache, which meant that quantities of the grape were well below normal. Also, 2013 sugar levels, and thus potential alcohol, were lower than they have been in most recent years. This is welcome news those who worry about the impact of too much alcohol in wine.

At the Domaine Patrick Christophe Bonnefond we're offering both their regular cuvée of Côte Rôtie and their luxury cuvée "**Les Rochains.**" Both of these all-Syrah wines showed the refined violet nose and cool blackberry fruit that is the special marker of the appellation. In most years our personal preference runs to the less expensive regular cuvée, because the luxury

DOMAINE BONNEFOND



cuvées are usually massive and dense in their youth. This year, however, our personal pick goes to the “Rochains,” which just nosed out the regular Cuvée in the quest for elegance and balance.

If you're looking for an everyday wine, consider **Bonnefond's Syrah 2014** from the nearby Collines Rhodaniennes. It's a lovely wine with a Syrah nose of violets, made with the same skill Christophe brings to his more refined wines. Also, the vintage is 2014, which offers considerable ripeness and therefore early accessibility.

In the whites at Bonnefond, 2013 brought extraordinary results. Condrieu is that wonderful, floral, opulent wine from the

Viognier grape. In France this time of year, when the sun is just getting around to setting at 10pm, there are few greater pleasures than a splash of this nectar swirled in a snifter-sized glass. But if there's ever a knock on Condrieu, it's from those who criticize the lack of acidity needed to carry it out of its youth. That's not an issue this year, and Bonnefond's **2013 Condrieu** is among the best we've ever tasted. There's just enough acid to brighten it up a bit in the mouth, while the same gorgeous aromas still jump out of the glass. If you've been tempted to try Condrieu but haven't gotten around to it, this is a good year to take the leap.

The most pleasant surprise of the tasting was a wine that's in its first vintage at the Domaine Bonnefond. A few years ago Christophe

DOMAINE BONNEFOND

planted some viognier vines around the house and cellars above Ampuis (the town for Côte Rôtie). Because they are outside the appellation, he'll never be able to call them Condrieu; but as with the Syrah he has brought the same considerable skills to the making of this wine. The result is the first-ever Bonnefond **Viognier**, ridiculously cheap at \$16 a bottle. Like the Condrieu, it shows a floral nose blended with ripe fruit with a tropical cast, say, white peaches and pineapple. If you're still daunted by the price of entry into the world of Condrieu, do yourself a favor and buy a little Viognier. You'll love the wine,



and before long you'll be picking up a few bottles of Condrieu as well.

CASE PRICES

Syrah 2014	\$180
Côte Rôtie "Colline de Couzou" 2013	\$430
Côte Rôtie "Les Rochains" 2013	\$550
Viognier 2014	\$190
Condrieu 2014	\$430

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DOMAINE MOULIN TOUCHAIS

Coteaux du Layon, Loire Valley

Sweet wines are never much in vogue, but they have held an important place in the world of food and wine over the centuries. The most celebrated, of course, is Château d'Yquem from Sauternes, deemed worthy of a visit by Thomas Jefferson and by many other luminaries before and since. The great German dessert Rieslings -- the Beerenausleses and the Trockenbeerenausleses -- trail not far behind. And the Loire Valley has its own fine sweet wines made from Chenin Blanc, the best known being the celebrated Vouvray Moelleux of Gaston Huet.

We've always felt there should be a place in every wine lover's cellar for such wines. They are an inspired match for blue cheese and a classic foil for foie gras. They offer a superb finish to a fine meal all on their own, and at much lower alcohol levels than cognac or eau de vie. In fact, our affordable Sauternes from Chateau Voigny has a growing list of fans, and so we have kept our eyes out for new opportunities in the category.

Today's suggestion is from a little-known Loire Valley chenin blanc, that of the

DOMAINE MOULIN TOUCHAIS



Coteaux du Layon. The Moulin Touchais, which makes just one wine, is described by David Schildknecht as an “iconic Loire estate.” Their lone cuvée offers a striking reminder of another virtue of fine sweet wine: you can age the stuff forever. The Touchais family cellars are in a nondescript town in the region, and you could easily drive by without ever imagining that there was winemaking around. But the cellars themselves are little short of remarkable. As the current generation’s Mr.

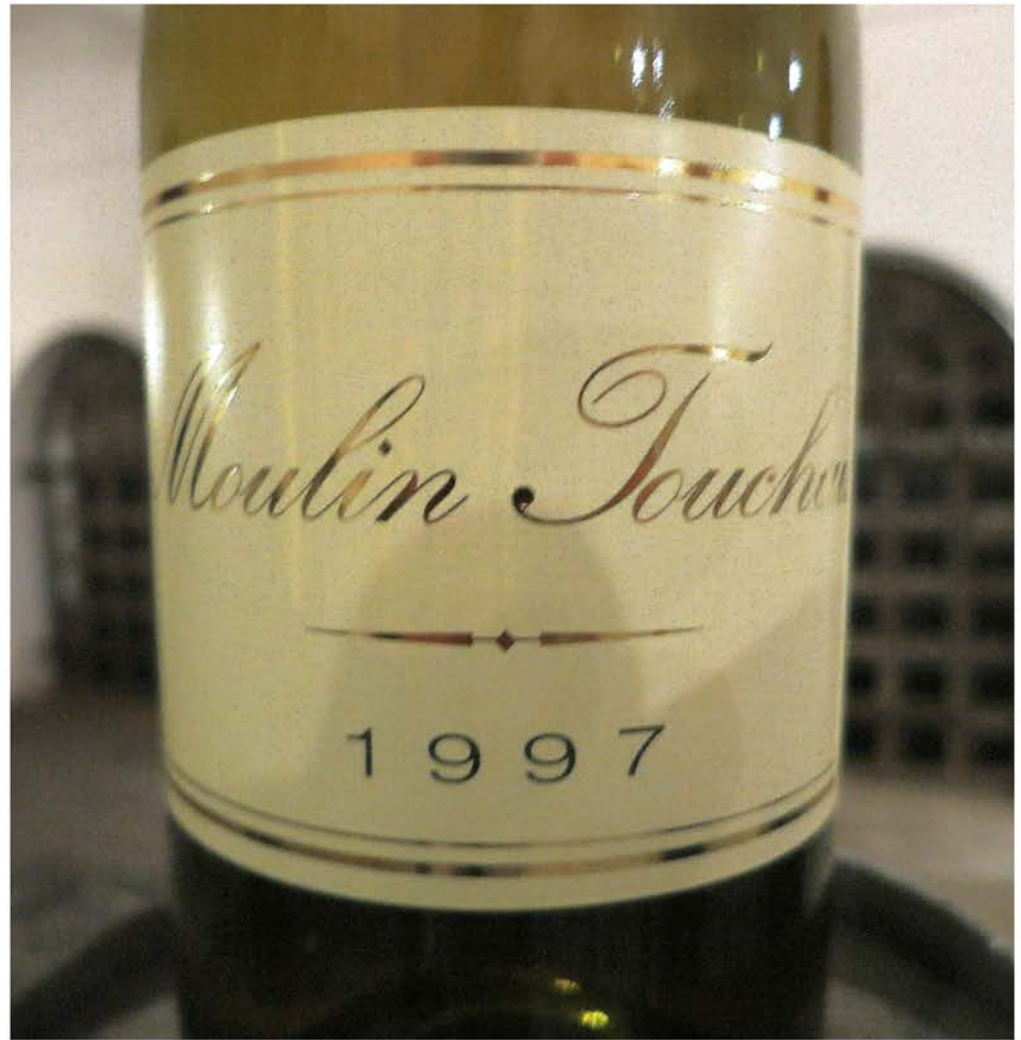
Touchais walked us through aisle after aisle of subterranean passages, with scores of bays containing hundreds of thousands of bottles, he explained that the family never releases a wine with fewer than ten years of age. We tasted wines from 2005, 2002, 1997, 1991, 1985, 1968, and (as if to emphasize his point) something from the 1860s.*

We picked the **1997** for you. Clocking in at about 85 g/l of residual sugar, the wine is a bit

* Mr. Touchais explained, a bit apologetically, that the wine was not in its original bottle. Apparently his father had taken a number of old bottles from the 1860s, removed the crumbling corks, filtered the contents, and rebottled the wine. However it got there, the wine was nearly a hundred years older than anything we had tasted before.

DOMAINE MOULIN TOUCHAIS

less sweet than the average Sauternes. The fruit tends toward the tropical -- there are hints of apricot, mango, and quince -- but has plenty of acidity to keep it remarkably fresh after nearly 20 years. (The wines from the 1980s and earlier were slightly madeirized, and so more resembled a sherry or a port). As we tasted the wine in a cool, damp warren of cellars worthy of a Poe short story, it was easy to imagine sipping a few ounces after dinner from a cut crystal glass, whether on the deck on a soft summer evening or by a crackling fire in wintertime.



CASE PRICES

Coteaux du Layon 1997 \$430

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OPTIONS FOR PICKUP / DELIVERY

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 – so far at least New Jersey, Delaware, Florida, California, Minnesota, Massachusetts, Maine, Missouri, Connecticut, Pennsylvania, Washington, Washington DC, Vermont and Virginia – we can arrange for shipping at an additional cost that varies by location (\$3.50 per bottle to the west coast; \$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 place and we will figure out if it can be done.

PLEASE REMEMBER THE DEADLINE OF SUNDAY, **JULY 12, 2015**. WE WILL TRY TO ARRANGE THE PURCHASES IMMEDIATELY THEREAFTER.

Many thanks for your interest,





GEVREY
CHAMBERTIN

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