



FALL FUTURES

Part Two: October

FALL FUTURES: PART II

October 2016

Don't try to reach a Burgundy vigneron by telephone this week. They will all be completely taken up with the harvest, an annual all-out effort that enlists everyone associated with a domaine, from the office workers to the owners, into the task of bringing in the grapes. *Les vendanges* are a unique combination of physical hard work and celebration. Harvesters are out in the vineyards early and they stay late, breaking for a succession of meals throughout the day. Participating is an unforgettable





experience, from the mid-morning *casse croute* to *la Paulée*, the celebratory dinner at the end. Only when all the grapes are in, sorted, and crushed do the people breathe out and let the yeasts begin their work.

This October Futures is the second issue in our [Fall Futures trilogy](#). There are familiar names from Burgundy, with wines ranging from everyday Chardonnay and Pinot Noir to four Grand Crus with cellaring potential. We revisit old friends in the Southern Rhône and introduce yet more attractive Châteauneuf du Pape. In the Northern Rhône we have another producer of gorgeous Condrieu, the aromatic luxury. Finally, for those interested in something new and different, we visited the Jura. The Jura is truly a place apart, where centuries-old traditions produce unique, fascinating wines that seem to come from another era. We're excited about them, and think many of you will be too.

JEAN COLLET
Chablis, Burgundy



CHATEAU MAUCOIL
Châteauneuf-du-Pape, Rhône



STEPHANE MONTEZ
Condrieu, Northern Rhône



DOMAINE RAVAUT
Ladoix, Burgundy



MICHEL PRUNIER
Auxey-Duresses, Burgundy



DOMAINE MALMONT
Séguret, Rhône



DOMAINE LIGIER
Arbois, Jura

DOMAINE RAVAUT

Ladoix, Burgundy

The Domaine Ravaut is tucked into a hamlet at the northernmost corner of the Côte de Beaune, at the base of the storied hill of Corton. The Ravaut family has made wine here for generations, and sells mostly to a loyal local clientele they developed decades ago among workers in the nearby quarries. We have been buying their wines for a number of years now, and find them of consistently high quality at reasonable prices.



The whites are terrific. Corton-Charlemagne is the “other” Grand Cru white Burgundy, less known but no less desirable to connoisseurs than the wines of Montrachet. The Ravauts’ **2015 Corton-Charlemagne Grand Cru** is an intense and powerful white wine, a rich Chardonnay of great persistence and length -- look for notes of lemon, pineapple, and coconut. And if you consider that with Futures pricing, this Grand Cru costs the same as a middling Burgundy in a restaurant, it might be a good time to try this highest rank of white Burgundy.

The **Ladoix blanc 2015** isn’t very far behind -- indeed writer Bill Nanson called the Ravauts’ Ladoix blanc a “baby Corton-Charlemagne.” This wine, too, is rich and elegant, if a notch below the Corton-Charlemagne. The 2015 vintage was a ripe one, so the wines show real opulence; but in every case the Ravauts managed to retain





enough acidity to keep the wines fresh. We found notes of almond, lemon peel, and baked apple in this unusually long wine. (We will be at risk of quickly running through our allocation for both the Ladoix blanc and the Corton-Charlemagne, so if you're counting on some, best to place an order early.)

We like to keep **Ravaut Bourgogne blanc** in our cellar for regular drinking, rotating it among Bourgogne blanc from Gerard Thomas and other producers. The profile's just a bit different, with the oak less prominent and a slightly chalkier character. The 2015 is a good choice for an everyday white Burgundy, showing classic baked lemon and cream. Though the year is a ripe one, the Ravauts kept the alcohol levels at 12, and managed to preserve a lively freshness.

In reds, we have chosen our favorite three from a dauntingly long list. For the regular drinking category, we suggest the **Côte de Nuits Villages 2014** (it's right across the border between the two Côtes). It boasts an attractive nose of dark pinot fruit supported by supple tannins. At the next level up, consider the **Ladoix rouge "Les Carrières"** ("the quarries") 2014. On the site of an old quarry,

the vines here are about 20 years old and are gaining complexity as the roots go deeper. Here the minerality is more prominent and the nose includes hints of dried roses. This is more refined than the Côte de Nuits Villages, and would match up nicely with sautéed veal cutlets in a simple reduction.

Like the Corton-Charlemagne, the red **Grand Cru Corton-Bressandes** presents an opportunity to cellar wine of the first rank at remarkably good prices. Those of you who picked up the 2006 Bressandes we brought in last year have seen just how good this wine can be after a few years at the back of the

cellar, and the 2014 is a younger version of the same. It's a very big wine, with obvious density and potential. The long finish provides hints of its eventual elegance. For those of you who like to know exactly where your Grand Cru has been while it is developing, we recommend picking the wine up now.

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WINE

CASE PRICE

Bourgogne blanc 2015	\$225
Ladoix blanc 2015	395
Corton-Charlemagne Grand Cru 2015	845
Côte de Nuits-Villages rouge 2014	250
Ladoix “Les Carrières” 2014	295
Corton-Bressandes Grand Cru 2014	695



JEAN COLLET

Chablis, Burgundy

The Domaine Jean Collet continues to produce white Burgundy that belongs in the top tier of the entire region. Their village wines are vibrant and delicious, and their premier and grand crus show elegance and finesse that is rarely matched, even in the heart of the Côte d'Or.

We have two wines to suggest at the village level: the Chablis 2015, raised entirely in stainless steel tanks; and the Chablis Vieilles Vignes 2015, an

old-vine cuvée with a somewhat longer élevage that includes some large barrels. The **Chablis 2015** was in the bottle just a few days when Romain Collet poured it for us in June. It showed excellent concentration, and despite the ripeness of the vintage there was plenty of freshness as well. This wine shows great purity of lemon fruit, and will be a versatile accompaniment to all sorts of white wine-friendly foods, from mountain cheeses like Gruyere and Comté to seafood and chicken. As usual, the **Vieilles Vignes** is a bit less fruit-forward, with both more complexity and more minerality. It was just released in August, but by late fall should settle down and be drinking very well. We tasted samples a few weeks ago, and found the wine excellent – good mouthfeel with a very long finish.

Collet's Chablis 1er cru "Les Forêts" was a revelation in the 2013 vintage – something in between the





steely, stony classics of traditional Chablis and the rounder wines of the Côte d'Or. It made many friends in the Ansonia family before selling out last month. The 2014 vintage is a worthy successor. Like the 2013 it's just a bit "Puligny," by which we refer to a roundness and finesse that recalls that storied town of the Côte de Beaune. The 2014 is more classically *Chablisien* than the 2013, with lime and lemon rather than pineapple, and additional minerality. But there's enough roundness to think that before long the wine will be turning heads in much the same way as did the 2013.

Collet's just-bottled **Chablis 1er cru "Montée de Tonnerre" 2015** is gorgeous. The nose is complex. In the mouth the wine shows plenty of density and a pleasant vaguely saline mineral line. The entire experience is very elegant and classy: the wine has a long mid-palate and an even longer finish. This will be a bottle you get out for a dinner guest who really knows wine, or to convert one who doesn't.

Collet now makes two Grand Crus. In addition to the family's longtime holding in Valmur, they now make a tiny quantity (about 1000 bottles) of

wine from Les Clos -- which most writers rank at the top of all the Chablis Grand Crus. The wines offered here are from the 2014 vintage, and both are delicious. The **Valmur**, raised in

small oak barrels of 2 or 3 years, is big and powerful. It will need perhaps a year for its elements to integrate fully, but when they do, expect a long drinking window. The **Les Clos**

shows a fine equilibrium even now, and can be expected to have the same elegance as the 2013. These are both extraordinary wines at extraordinarily good prices.

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WINE	CASE PRICE
Chablis 2015	\$185
Chablis Vieilles Vignes 2015	195
Chablis 1er cru “Forets” 2014	285
Chablis 1er cru “Montée de Tonnerre” 2014	285
Chablis Grand Cru “Valmur” 2014	495
Chablis Grand Cru “Les Clos” 2014	545

MICHEL PRUNIER

Auxey-Duresses, Burgundy

If you take a look at the famous Pitois-Poupon map of the Côte de Beaune, you'll notice that it includes part of two valleys that stretch out to the west of the main slope. The towns in these valleys – St. Aubin in one and Auxey Duresses in the other – are a bit less well known than the others in the Côte, and often provide excellent value. Michel Prunier (who works with his daughter Estelle) is often described as the best producer in the village, and his wines can be real finds.





Prunier's white wines are often bargains, and in a ripe year like 2014, they're especially attractive. The **Chorey-les-Beaune "Clos Margot" 2014** is a pretty wine, with a lemon-honey nose and delicate spice. There's plenty of freshness and zip, but a round fleshiness too that makes it a lively glass of crisp, low-oak chardonnay. Prunier's **Auxey-Duresses blanc 2014** is more serious, with a bit more oak and fullness. Though it's less rich than a wine from neighboring Meursault, the price is less too, and fans of Meursault will notice attractive floral notes common to both.

This year we're suggesting a wider range of reds from Prunier. The 2014 vintage produced sturdy but rounded tannins, with supple mouthfeels and excellent clean fruit. With juicy, ripe textures we think these should drink well from the start, particularly with food; for readers with a taste for softer textures, give them a few months to iron out.

We begin with Prunier's simple **Bourgogne rouge**, a pleasant, rustic sort of Pinot Noir with great energy and crackling, supple mouthfeel. Volnay or Vosne it is not, but if you're in the market for a lively, everyday Pinot, this is a nice option. Next is Prunier's **Chorey-les Beaune "Beaumonts" 2014**: this is fuller and more complex than the Bourgogne, with rounder tannins and darker notes like raspberry and plum. This should match nicely with a roast chicken, and will benefit from a half hour in a carafe.

Finally we're excited to offer **Prunier's 2014 Volnay 1er cru "Caillerets."** The Caillerets vineyard is considered among the finest in the appellation; in fact the local saying goes "he who has no vines in Caillerets knows not the

worth of Volnay." Whether that's entirely true or not, Prunier's Caillerets is delicious and exceptionally fine in 2014 – the local tasters from the Chevaliers de Tastevin anointed this with their "Tastevinage" sticker.

The wine is classic Volnay with a beautifully dark, floral nose showing notes of dark chocolate and raspberries. The mouth is perfectly balanced, silky, and very long. It will reward a year or two of cellaring.

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WINE	CASE PRICE
Chorey-les-Beaune blanc "Clos Margot" 2014	\$245
Auxey-Duresses blanc 2014	315
Bourgogne rouge 2014	195
Chorey-les-Beaune "Beaumonts" rouge 2014	275
Volnay 1er cru "Cailleret" 2014	595



CHATEAU MAUCOIL

Châteauneuf-du-Pape, Rhône

We have more good news for lovers of Châteauneuf du Pape. As you will recall, we took a long look at producers in the appellation during last summer's visit. Here's yet another suggestion for the many of you who just love this appellation.

Though the round stones called *galets roulés* get most of the print, there are other distinctive soils on this ancient alluvial plain, including some areas littered with sharp shards of bright white limestone, and others with deep

sand. Chateau Maucoil stretches across the northern edge of the appellation, and its Châteauneuf du Pape comes from terroir of three different types.

The **2014 Châteauneuf rouge** is an excellent value. It's a blend of Grenache (60%) and lesser amounts of Syrah, Mourvedre, and Cinsault. Yields were low in 2014 (about 25 hectoliters per hectare) and the wine shows good concentration. Nonetheless the wine is open and generous and drinking very well today. There's plenty of dark fruit, blended with the spice notes that come from the Grenache. This will offer fine company for a Daube Provençale this winter, but it will continue to provide delicious glasses for perhaps ten years.

We also found the **white Châteauneuf 2014** from Maucoil very attractive. It's nicely round in the mouth, but at 12.5% alcohol, there's really good freshness without a bit of heaviness. The fruits are on the tropical side, with lovely notes of quince, mango, and apricot. This wine makes a delicious apéritif. If you hold it for five years or so, you'll get a different aromatic profile, with less fruit and more touches of honey and herbs. Either way it's a nice wine to have in the cellar for a moment when you want to serve something just a bit different.

For those who love Châteauneuf du Pape but not its price, we have an alternative that's easier on the wallet. As you

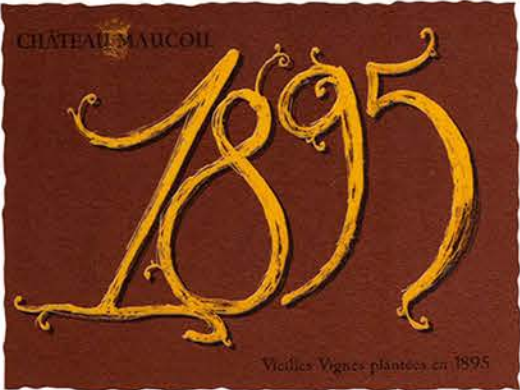


know if you read our regular posts, the Chateau Maucoil owns a patch of ancient Grenache, planted in 1895, and makes its **Côtes du Rhône “Cuvée 1895”** from these vines that have just passed the 120 year mark.

They’re not Châteauneuf du Pape as the appellation is defined today, but they are right on the border, making for a “near” Châteauneuf in every sense of the word. Yields fall and average quality rises as vines

age, and so these bottles contain a rich and powerful wine that is as much like Châteauneuf du Pape as they can be without actually having the name. There’s dense, dark fruit and very nice length.

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WINE	CASE PRICE
“Cuvée 1895” 2014	\$225
Châteauneuf-du-Pape blanc 2014	295
Châteauneuf-du-Pape rouge 2014	295



DOMAINE MALMONT

Séguret, Southern Rhône

Nicolas Haeni's mountain vineyard in the hills above Seguret has now produced its third vintage, and we are pleased to report that the top quality continues. Malmont, you will recall, is high in the hills at the eastern edge of the large plain that is home to Châteauneuf du Pape and related appellations. The best of Châteauneuf's neighbors are arrayed along the eastern side, where the ground is elevated and the air a bit cooler.

The results are beautifully balanced wines with excellent definition and structure.

Nicolas grew up making wine with his father at the Domaine de Cabasse in Séguret. About ten years ago, he cleared a rocky hillside behind the town of Séguret, and using innovative techniques developed as part of the United Nations Priorat Project, he made terraces all across the steep slope and then planted vines. A decade of hard work in those rocky soils is now beginning to pay off.

Malmont's Côtes du Rhône and the Séguret are definitely a cut above most other bottles from these appellations. The **Côtes du Rhône** tends to be richer and more structured than other Côtes du Rhône, and in the ripe year of 2015 it is even more so. The minerality adds more complexity as well – a gift from the rocky slopes. Look for notes of plum and wild cherries. The **Séguret** is even more complex, an elegant

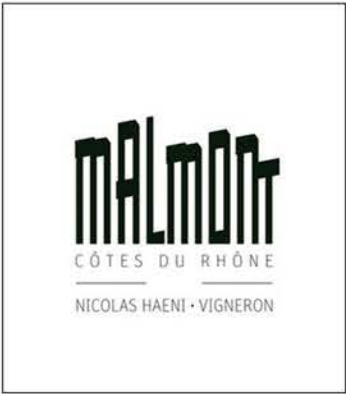


wine that will become even more so as it develops in the bottle. Its expressive nose displays notes ranging from tobacco to lavender to prune; the mouth is long and smooth. Thanks to the ripeness of the 2015

vintage, both wines can be enjoyed today. Put the Côtes du Rhône ‘15 alongside your next veal stew (such as Marcella Hazan’s veal stew with peas) as the colder months arrive. As for the Séguret, put it in a carafe for half an

hour then serve it alongside something finer, like a pair of rib lamb chops. Whatever your dinner plans, you won’t be disappointed by this pair of wines.

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WINE

CASE PRICE

Côtes du Rhône 2015
Séguret 2015

\$195
245



STEPHANE MONTEZ

Condrieu, Northern Rhône

So many of you have discovered the pleasures of Bonnefond Condrieu through recent importations that we were inspired to add another to the futures lineup. Stephane Montez is a longtime friend of Christophe Bonnefond, making wines from the same appellations just a bit down the Rhône in Chavanay.

Condrieu, you will recall, is made from 100% Viognier, and is about the only expensive white wine that's meant to be drunk up within three to five years of the vintage. It should be served in balloon glasses or snifters, since the aromatics are what makes it worth its fulsome price.

Montez's **Condrieu "Les Chaillées" 2015** is very big wine that spends nine months in small oak barrels, 30% of which are new. The classic exotic fruit of Condrieu is here in abundance – pineapple and other tropical fruit with a floral, peach blossom overlay. The wine is intense and mouth filling, with

just a hint of pleasant bitterness to balance the richness. If you like Bonnefond's Condrieu you're very likely to enjoy this as well.

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WINE

Condrieu "Les Chaillées" 2015

CASE PRICE

\$465

DOMAINE LIGIER

Arbois, Jura

Variety is one of the great things about French wine. There producers seek out and emphasize elements unique to the place in which wine is made. In other parts of the world, producers often crowd into grapes and styles that are doing well, yielding dozens of Cabernets and shelves of Chardonnays, all tasting pretty much the same. The French tendency to stick with tradition means that they continue to make many interesting wines outside the mainstream. The Jura, a hilly region to the east



of Burgundy, is a place to find just such wines. There reds are made from grapes you never heard of, and whites are made in a style that turns familiar winemaking on its head. Yet the result is fascinating and delicious wine that will enhance your table and make your palate more nimble.

In June we headed off to the Jura for a round of tasting, and were pleased find a producer whose wines offer a good overview of the region's range. At the Domaine Ligier in Arbois, we have chosen two reds and two whites.

The first red is made from Poulsard, a rare grape now planted on just a few hundred acres in the Jura. Ligier's **Poulsard 2015** is a light-bodied red wine best served a bit cool. The fruit aromas recall cherries and rose hips, with a pleasant herbal note alongside. Some might place this pale red in the space between red and rosé, and we think it will be nice in hot weather (or whenever you're looking for a lighter glass of wine).

The other red is from the **Trousseau** grape, which yields wine of a more familiar texture. In fact, the nose resembles a rustic Pinot Noir. The 2015 vintage provides plenty of ripeness, so the wine is nicely round in the mouth. This is a wine that can be kept for up to ten years – after five or so, meaty elements (what the French call *notes animales*) begin to show up. Right now, there is strawberry fruit mixed with dried flowers and a pleasant smoky minerality.





The most strikingly different wines from the Jura are whites. The most important white wine grape is Savagnin, best known for its starring role in the Jura's idiosyncratic "Vin Jaune," which must spend at least six years in the barrel. We're not kidding when we say that Savagnin Jura turns winemaking on its head. To visit Ligier's Savagnin barrels, we ascended to a warm upper floor rather than descending to a cool cellar; and where most winemakers obsess about keeping every barrel completely filled, makers of Savagnin leave a large space at the top of the barrel for years. Like Sherry and Madeira, Savagnin is intentionally oxidized during its *élevage*. A veil of yeasts forms across the top of the wine, protecting it from too-rapid oxidation but slowly transforming it nonetheless.

For those wondering about the wine's flavors, we have always thought the best analogy is to a pale fino sherry – both wines have the same dry nuttiness. But particularly for the oldest Vin Jaune, tasters of Savagnin find a wide range of flavors and aromas – walnuts, hazelnuts, caramel, curry, coffee, toast, butter, cocoa, citrus zest, and more. Wines made with Savagnin pair beautifully with Comté, the Jura-made cheese widely available in the US. In fact winemaker Hervé Ligier served us some slices of Comté to prove the point, and match was near perfection. (The Comté fondue we had for lunch nearby later in the day wasn't bad either.)

Ligier's **Côtes du Jura "1001 Nuits"** is a blend of Chardonnay and Savagnin, and can be an excellent entry point for this style of wine, mixing Savagnin's robust sherried flavors with a degree of freshness and fruit. As *The Art of Eating's* Edward Behr described this modern

blend in his just-published The Food and Wine of France (a delightful new book for foodies, by the way): “Being less intense, the wines are more adaptable and more refreshing. They easily suit entire meals from charcuterie through fish and white meats.... And because they accommodate diverse foods, they’re very useful with contemporary cooking in which

multiple, varied flavors appear together on a plate.”

For a full experience with the grape, you should try the **Savignin Tradition 2012**. Here the weight and the intensity matches a fino more closely, and the nutty and toasty elements predominate. We enjoy sipping

Savignin in a small sherry glass alongside something as simple as a few roasted almonds. Do this by a fire while browsing through a volume of poetry and you will feel entirely civilized. (An open bottle of this wine, by the way, keeps remarkably long in the refrigerator).

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WINE	CASE PRICE
Poulsard 2015	\$145
Trousseau 2013	155
Côtes de Jura “1001 Nuits” 2013	185
Savignin Tradition 2012	235

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:
tom@ansoniiawines.com

The deadline to place orders from this Futures
issue is **Sunday, October 16.**

The next Futures issue will be released in November 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.