

A photograph of a wine cellar filled with rows of wooden barrels. The barrels are arranged in long, straight rows that recede into the distance, creating a strong sense of perspective. The cellar is dimly lit, with several small, bright lights mounted on the ceiling, casting a warm glow on the barrels. The barrels are made of light-colored wood with dark metal hoops. The overall atmosphere is quiet and aged.

FALL FUTURES

Part Three: November

FALL FUTURES: PART III

November 2016

Fall is a great time of the year to be a wine lover. The air gets brisk. The fireplace resumes its cheerful duties. It is dark by dinnertime, and the food from the kitchen is richer and heartier. These changes are all conducive to the enjoyment of wine, and for us the falling leaves usher in a time of closer attention to what is on our plates and in our glasses. At our houses the change sends us off to the cellar in search of wines that will be interesting rather than just





pleasant. Thanksgiving and the following holidays center around family and dinner table, and, *chez nous* at least, wine plays an important role.

The last of our fall trilogy of Futures offerings is Burgundy-centric, with four of the five winemakers hailing from our favorite region. In fact more than half the wines in this issue come from Michel Gros, the best known and perhaps most talented winemaker in our portfolio. We offer a first look at his entire lineup of 2014s, debut two new cuvées from his domaine, and provide a rare chance to pick up some magnums. After a stop in Chassagne for the some of the world's finest chardonnay, we also offer some suggestions of more modest Burgundies for everyday drinking – red 2014s from Givry, and white 2014s from the Maconnais. We even revisit a favorite vineyard in Pouilly-Fuissé, which will ring a bell of recognition for some of the most *ancien* readers of these notes.

And finally, for those who love the rich wines of the Southern Rhône, we visit the Cartier family at the Domaine les Goubert. They make a wide range of wine, both for every day and for special occasions. We hope there will be something for everyone in this offering, and while we can't make absolute promises, we anticipate they will arrive before Christmas.

JEAN-NOËL GAGNARD
Chassagne-Montrachet, Burgundy



NICOLAS MAILLET
Igé, Burgundy



MICHEL GROS
Vosne-Romanée, Burgundy



PROPRIÉTÉ DESVIGNES
Givry, Burgundy



DOMAINE LES GOUBERT
Gigondas, Southern Rhône

MICHEL GROS

Vosne-Romanée, Burgundy

Non-interventionist winemaking is popular these days, and many producers trumpet how little they get in the way of nature. We too enjoy the results of such efforts, though we also live with the drawbacks: bottle variation and occasional funk. Michel Gros is not of the “leave it all alone” school. From budbreak in the spring until the wine is safely in the bottle 18 months later, he worries over his vines and his wines like a parent over a growing child, drawing on more than thirty years of winemaking experience to coax the very best from every vintage. Though he embraces trends that he believes enhance the quality of the grapes, he adopts them only when he sees the benefit. Michel is elaborately rigorous about





selecting the fruit that makes it into his vats, standing at the end of the rows during the harvest to serve as personal gatekeeper for the grapes coming into the cuverie. In our view, he brings together the best of both worlds.

Combine his vast experience and relentless attention to detail with some of the very best terroir in Burgundy, and you have a formula for exceptional wine year in and year out. The 2014 vintage came as something of a relief to the winemakers of the Côte d'Or, following four consecutive vintages with innumerable challenges and limited volume. Things generally went better in 2014, with good ripening across the board and decent volume for a change. As usual, Michel Gros crafted superb wines. The vintage will be a relatively early-drinking one, hitting its stride somewhat before the 2013s. It reminded Michel a bit of the 2011s, a vintage just beginning to drink really well.

At the entry level there are now three reds: Bourgogne from the vineyards to the east of the Côte d'Or, and two reds from the Hautes Côtes de Nuits. Michel and his father spent 40 years developing their vineyards in the Hautes Côtes, where at a higher elevation you find the same soils as at the famous Hill of Corton. Among the parcels is a *mônopole* vineyard called the Fontaine St. Martin, whose wines Michel now judges sufficiently distinctive to bottle separately from the regular Hautes-Côtes de Nuits. All three of these wines are delicious: the **Bourgogne** shows ripe strawberry fruit and a crisp, silky mouthfeel. The **Hautes-Côtes rouge** is more concentrated and mouthfilling, with ripe, sturdy tannins and notes of raspberry. The new monopole cuvée, **Fontaine Saint-Martin**, is darker still, with added notes of cherry and cinnamon and a fuller mouthfeel.

The **Fontaine St. Martin** is also the vineyard that produces Michel's only white, a wine that has developed quite a following among our clients in recent years. This is barrel-raised Chardonnay, and Gros's signature toasty oak integrates nicely into the fruit. Like many other white wines of the vintage, the 2014 shows a particularly nice balance, and we expect a long and happy life for it. We have found that the Gros white wine develops as well as many white Burgundies of much higher pedigree.

Gros is fortunate to have well-located parcels in all four villages around the domaine. In **Morey St. Denis**, there is "En la Rue de Vergy," a village vineyard that lies just upslope from three Grand Crus: the Clos des Lambrays, the Clos de Tart, and Bonnes Mares. Each year it delivers small quantities of precise, clear Pinot Noir, delicate and elegant – we found this year's unusually fine, with notes of strawberry and cloves. This Morey-St-Denis is usually the first of his village wines to enter its optimal drinking window. In Nuits St. Georges Gros makes two wines: one blended from four vineyards near Vosne, and thus labeled "**Nuits St. Georges**" without a vineyard name. The second is **Nuits St Georges "Les Chaliots,"** from a single vineyard down in the heart of the appellation. The Nuits blend always seems to echo its northern neighbor just a bit, showing a touch of the flowers and spice for which Vosne is famous. "Chaliots" is a more classic Nuits St. Georges, a powerful wine that shows more beef-broth depth, with sturdier tannin and a younger mouthfeel. Both are delicious, and both have shown an ability to age gracefully.

In **Chambolle-Musigny**, most of Gros's vines come from a village-level vineyard that adjoins the great Grand Cru "Le Musigny." In depth and





intensity, Gros's Chambolle resembles a premier cru more than a village, and it often needs a bit more time to begin drinking well. But when it does, it is among our very favorite village red Burgundies. The Chambolle 14 shows extraordinary complexity, with gently smoky notes alongside cherry jam and flowers. Finally, there is **Vosne-Romanée** at the village level. This wine, much of which comes from the vineyard "Aux Réas" next door to Michel's *mônopole* Clos des Réas, shows the signature elements of Vosne: a floral character that recalls violets or dried rose petals, along with a bit of spice. This is unusually long for a village wine, and should age exceptionally well.

Particular fans of **Nuits St. Georges** should consider the Gros premier cru, which Michel produces in very small quantities from very old vines. These vines tend to yield much *millerandage* (tiny "shot berries" that give juice of particularly density), and so these are wines of great intensity and long lives. The 2014 is dark and masculine with a dense, chewy, delicious mouth that will require cellaring. We have particularly fond memories of a wonderful bottle from the 2001 vintage that we drank not long ago.

At the top end of Gros's range there are two premier crus from Vosne-Romanée. As Jasper Morris MW put it in his recent definitive work *Inside Burgundy*, "No other appellation in Burgundy can combine the intensity of flavour with the refinement that typifies the fine wines of Vosne-Romanée." Gros's two Vosne premier crus are exceptional every year, and 2014 is no different. The vines in **Aux Brûlées** are well located – very near the Grand Cru Richebourg – and they produce big wine. This is classic Vosne-Romanée, capable of long aging, and often needs a bit of time to unfold. The 2014 is as good as ever, with an enticing spiced nose, and very

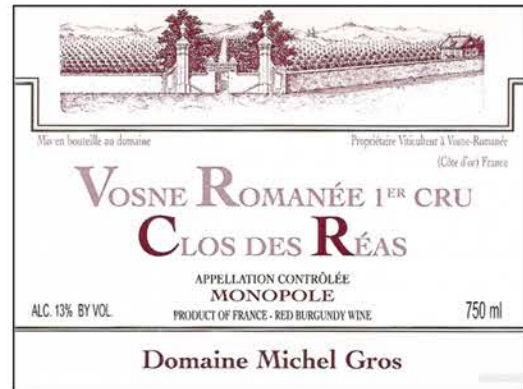
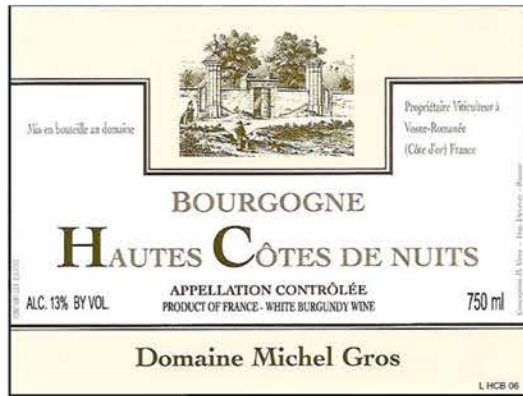
fine tannins across an inky, raspberry-laden mouth. As for the *mônopole* **Clos des Réas**, it yields what Morris calls “a supremely elegant Vosne premier cru,” and one that ages “extremely well.” Réas sits on a deep layer of salmon-colored marl, which may contribute to the elegance. What this means as a practical matter is that those who cellar Clos des Réas are liberated from worrying about finding just the right drinking window. Clos des Réas is terrific young, and it is terrific old.

Michel produces just three barrels per year of the **Grand Cru “Clos Vougeot,”** from vines in the Grand Maupertuis, one of the finest *lieu dits* within the walls. As usual, the wine is particularly dense, requiring some time in the bottle to develop its nuances. This is red Burgundy of the highest caliber, becoming extraordinary wine after proper cellaring.

We’re also able to offer a small quantity of the **1er cru Clos des Réas** from 2012. We tasted this wine over the summer with a group of Chevaliers de Tastevin from Boston, as part of a vertical of Réas. 2012 stood out as a delicious and early drinking wine from the group. Allen Meadows (Burghound) awarded it 91-93 points, finding “exceptionally good richness,” and calling it a “lovely...opulent effort” which “should also be approachable young.”

Finally, we’re pleased to offer magnums from Michel Gros for the first time. The list includes the **2014 Hautes-Côtes de Nuits** and the **2012 Clos des Réas** described above. Along with these we’re also offering 2012 magnums of **Nuits-St-Georges “Chaliots,” Vosne-Romanée 1er cru “Aux Brûlées,”** and **Clos Vougeot Grand Cru**. These are all sold in cases of 6 magnums, and we will accept orders in case (6) and half-case (3) lots. We haven’t been given precise quantities, but we are sure they are scarce. As always, first come, first served.





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WINE

CASE PRICE

Bourgogne rouge 2014	\$235
Hautes-Côtes de Nuits rouge 2014	265
HCDN Fontaine Saint-Martin rouge 2014	295
HCDN Fontaine Saint-Martin blanc 2014	295
Morey-St-Denis 2014	545
Nuits-St-Georges 2014	545
Nuits-St-Georges "Les Chaliots" 2014	545
Chambolle-Musigny 2014	635
Vosne-Romanée 2014	635
Nuits-St-Georges 1er cru 2014	925
Vosne-Romanée 1er cru "Aux Brûlées" 2014	995
Vosne-Romanée 1er cru "Clos des Réas" 2014	1,095
Vosne-Romanée 1er cru "Clos des Réas" 2012	1,095
Clos Vougeot Grand Cru 2014	1,425
Hautes-Côtes de Nuits rouge 2014 (1.5L, case of 6)	285
Nuits-St-Georges "Les Chaliots" 2012 (1.5L, case of 6)	545
Vosne-Romanée 1er cru "Aux Brûlées" 2012 (1.5L, case of 6)	995
Vosne-Romanée 1er cru "Clos des Réas" 2012 (1.5L, case of 6)	1,095
Clos Vougeot Grand Cru 2012 (1.5L, case of 6)	1,495



JEAN-NOËL GAGNARD

Chassagne-Montrachet, Burgundy

While we're on the subject of great winemakers, we'll turn to the Domaine Jean-Noël Gagnard in Chassagne-Montrachet. The weather gods were unkind to the Côte de Beaune again in 2014, and though the quality of the whites was first rate, the quantities were meager. Therefore we have only two wines to propose from Caroline Lestimé this time.

Whether you chalk it up to climate change or not, Caroline's purchase a decade ago of vineyards in the Hautes Côtes de Beaune now looks wise. The vines of "**Sous Eguisons**" are up Chassagne's side valley, above the town of St. Aubin; and with more than ten years under the belt the quality has gotten really good. The grapes (now grown organically) are fermented and raised in the Gagnards' Chassagne cellars using the same barrels and techniques as the more famous wines, then bottled under screwcap. The results are excellent. The 2014s show a lovely combination of oak and fruit. The wine is brisk at the outset then rounds out in the mouth, finishing with surprising length for a wine of this pedigree. "Sous Eguisons" 2014 should drink really well over the next five to seven years.

As for Chassagne-Montrachet itself, we were particularly taken with a



wine from the Morgeot sector of the appellation: the premier cru “Le Petit Clos” 2011. This is a fine example of the alchemy of depth without heaviness that good Chassagne achieves. It’s opulent and rich, with complex

aromas and notes of custard and crème brûlée, but stays lively through an intense, persistent finish. The 2011 vintage is early maturing and already a few years from bottling, so no waiting will be required for

this wine. Quantities are very limited, so anyone for whom this is a priority should get the order in right away.

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WINE		CASE PRICE
Hautes-Côtes de Beaune “Sous Eguisons” 2014		\$295
Chassagne-Montrachet 1er cru “Petit Clos” 2011		975



DESVIGNES

Givry, Burgundy

Of course you don't have to confine yourself to the greatest winemakers of the Côte d'Or to find drinkable red Burgundy. With care and in the right vintages, delicious bottles can be found in the Côte Chalonnaise just to the south of the Côte d'Or. We have bought wine at the Propriété Desvignes since we first stopped by in 1998, during the sabbatical year that inspired this wine buying enterprise. Today we work with the original Monsieur Desvignes's grandson Gauthier, who recently took over

winemaking at the domaine. To our palates, the wines are showing better and better, and we're pleased to bring them back into the Futures lineup.

Desvignes' 2014 Givry "Meix au Roy" is a *rara avis* – a pleasant, approachable red Burgundy that is priced well enough for mid-week drinking. It offers the elements that distinguish red Burgundy from the warm weather west coast Pinot Noir of a similar price range: an attractive strawberry nose, but more structure and definition in the mouth. This is a precise wine, clean and energetic, that will complement all sorts of dishes, be they mid-week stews and soups or offerings from the grill.



If you want a bigger, more mouth-filling wine with a similar character, consider the **Givry 1er cru “Clos Charlé.”** It offers the same beautiful strawberry fruit, but in a wine that is

bigger, rounder, and more mouth-filling. The tannins are present but pleasant, and the mouthfeel is crisp and juicy. This wine typifies the virtues of well-made Côte

Chalonnaise Pinot Noir. It can be expected to develop in the bottle over the next few years, and provide pleasurable drinking for perhaps the next five or six.

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WINE

CASE PRICE

Givry “Meix au Roy” 2014

\$195

Givry 1er cru “Clos Charlé” 2014

245



MAILLET

Verzé, Burgundy

We love the Maconnais wines of Nicolas Maillet. One of France's great biodynamic winemakers sent us to try his wine a few years ago, and it has quickly become a mainstay of our portfolio. Nicolas produces his Chardonnay with an extremely slow fermentation, using only ambient yeasts, and he captures the pure ripe fruit of his region as well as anyone we know.

In the Maconnais as well as further north, the whites from the 2014 vintage are extraordinarily good. Vinous's Steve Tanzer thinks that the best Maconnais 2014s "can be compared to those of the Côte de Beaune for their aromatic purity, mineral spine and potential ageability — and their impression of density without weight."

From Maillet we suggest two wines. First, the **2014 Macon-Villages**, a pure, no-oak Chardonnay that is vibrant and delicious, showing apple, pear and lemon fruit in a mouth-filling glass. This wine has become an everyday choice for us, and guests who are handed their first glass regularly remark on just how delicious it is. It can be expected to integrate and become rounder over the next year, though it isn't likely to last that long at our house.

Our second suggestion from Maillet is a new cuvée for us, a barrel-raised **2014 Pouilly-Fuissé** from the "Sur la Roche" vineyard in Vergisson. This wine may be a solution for longtime buyers who (like us)



pine for the great Pouilly-Fuissé of Michel Forest, who retired after the 2010 vintage. It is this very vineyard from which Mr. Forest made his best wine, and the style is similar. With a twinkle in his eye, Forest used to tell us about

the blind Paris tasting conducted by the sommelier of a Michelin three-star, when his wine was identified as a Chassagne-Montrachet 1er cru. We think the same mistake could be made about Maillet's 2014

Pouilly-Fuissé -- it's gorgeous, elegant, and beautifully balanced wine. The oak is perfectly melted into a dense lemon and white flower core -- this is rich chalky white Burgundy worthy of a name from the Côte d'Or.

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WINE

CASE PRICE

Macon-Villages 2014

\$185

Pouilly-Fuissé 2014

325

GOUBERT

Gigondas, Rhône Valley

It is a pleasure to work with the Cartier family at the Domaine les Goubert, one of the most respected producers the Southern Rhône's Gigondas appellation. As Jean-Pierre has moved toward retirement, the Cartiers have seamlessly integrated their daughter Florence into the business, and her talents as a winemaker are obvious. They won't miss a beat in the transition from one generation to the next.



When we visited in June, we found all the newly released wines to be excellent as expected, but we started with a discussion of just how popular their **2012 Gigondas** has been among our clients. The wine is flavorful and mouth-filling without a hint of heat or heaviness, and we regularly hear how much our clients are enjoying it. So we asked the Cartiers to reserve a few more cases for us, and for Gigondas we'll offer a reprise of the excellent 2012. This will be the last call for the vintage.

There's a white wine this time, and from Viognier, a grape that many of you have been exploring over the past few years. Viognier, of course, is the grape of Condrieu in the Northern Rhône (indeed Jean Pierre planted his own viognier after being turned down in efforts to gain access to Condrieu). Goubert's **Cuvée de "V"** is a round, rich white wine that finishes its primary fermentation in the barrels in which it is raised. The result is an unctuous wine that makes for a lovely apéritif – look for notes of peaches and white flowers.

The **2015 Côte du Rhône** is delicious. It's more fruit-forward than in some vintages, and it's a pleasant, easy drinking wine. It showed just a hint of tannic structure in June, and by now it should be drinking really well. Put this one alongside hamburgers from the grill, or serve it with the big pot of chili con carne for a football game (whether tailgate or TV). It's a hearty crowd pleaser that will disappear quickly.

Goubert's **Sablet rouge** was the most popular wine in Tom's DC shop, and the 2015 would help maintain the crown if the shop were still there. There are ripe grapes here, and the opening aromatics of flowers and garrigue are especially beguiling. The wine is juicy in the mouth, easy and smooth, and it's clear why it made so many friends.



If you're looking for a similar red with a bit more stuffing, consider the **Beaumes de Venise** rouge from the same vintage. There's more power and more structure here, so the wine won't be at its best until it has had a bit of time in the cellar; but the grapes are ripe, and this clearly will be a rich and generous

wine. Look for dark, briary notes of blackberries and licorice.

The flagship **Cuvée Florence** – a blend of Grenache and Syrah raised in Burgundy-sized oak barrels for more than a year – has been released in the 2011 vintage. The Grenache is

more prominent this year, and so the fruit is pepperier and redder; but the wine retains excellent balance, and is clearly at the beginning of a long life. The nose is exceptional, with the Syrah contributing dried flowers and tobacco . In the mouth, the two *cépages* have melted together nicely, and the length is excellent.

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WINE	CASE PRICE
“Cuvée de V” blanc 2015	\$175
Côtes du Rhône 2015	125
Sablet 2015	135
Beaumes-de-Venise 2015	150
Gigondas 2012	225
Gigondas “Cuvée Florence” 2011	395

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, November 13.**

Though we can't guarantee it, we anticipate the wines in this issue will arrive in time for Christmas.

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.