

MARCHANT & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2022 FRENCH COLLECTION WINE GUIDE



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Jeff Burch first crossed paths with Pascal Marchand in the cellars of Domaine Comte Armand in Pommard and a fast friendship quickly formed, a passion for Pinot Noir as its foundation. Two decades on, this friendship and passion formed the foundation for Marchand & Burch. Since 2007, the collaboration has evolved, weaving a narrative that spans Western Australia's Great Southern and Bourgogne, France.

Guided by the belief that fine wines should echo their unique origins, Jeff and Pascal championed the concept of 'terroir.' The Marchand and Burch journey began at the Mount Barrow vineyard in Great Southern, a region specially selected for its ancient geology, continental climate and cooling ocean influence, giving rise to the distinctive and expressive 'New World' terroir at the heart of the Australian Collection.

The Mount Barrow vineyard was established on the outskirts of the Mount Barker township in 2005. The evolution of the Australian wines as the vineyard matures is exciting and rewarding. The clonally diverse plantings of Pinot Noir and Chardonnay on this epic site provide for wines with real presence and a sense of place.

The French Collection was established in 2007, allowing wine enthusiasts to explore the iconic epicentre of Chardonnay and Pinot Noir, Burgundy. Pascal Marchand has now been resident in Burgundy for 41 years and maintains his commitment to the thoughtful exploration of terroir through sensitive winemaking and adherence to biodynamics and sustainable viticulture in his owned-vineyards, and with his network of growers that provide fruit for his négociant wines.

Jeff's deep love for Pinot Noir has brought these exciting wines to Australia and his new-world sensibilities sees them sealed under screwcap which makes them superb candidates for cellaring to achieve great reward.

While the French wines of Burgundy delve into centuries-old tradition, the Great Southern wines showcase the region's untapped viticultural potential, proving that an emphasis on terroir can produce exceptional wines from WA. You can explore the unique imprint of place woven into each bottle of Marchand and Burch wine, bridging the gap between the wild and remote landscape of Great Southern and the time-honoured terroir of Burgundy.



2022 MARCHAND & BURCH CHABLIS

Chablis, revered for its crisp, mineral driven Chardonnay, finds distinction in the vineyards of Maligny and Fleys. Here the Kimmeridgian soil imparts a distinctive flinty character to the wines while the cool climate and northeastern exposure of the vineyard contributes to the grapes' slow ripening, preserving their vibrant acidity and elegant aromatics. Marchand & Burch Chablis embodies the essence of the appellation showing purity, finesse and aging potential.

Vineyard: Maligny and Fleys.

Soil: Kimmeridgian soil, able to provide good levels of acidity with high levels of minerality, rich clay and marine fossils.

Maceration process: Alcoholic and malolactic fermentation in stainless steel tank on lees without bâtonnage.

Total vatting time: 18 days

Pressing: Pneumatic press

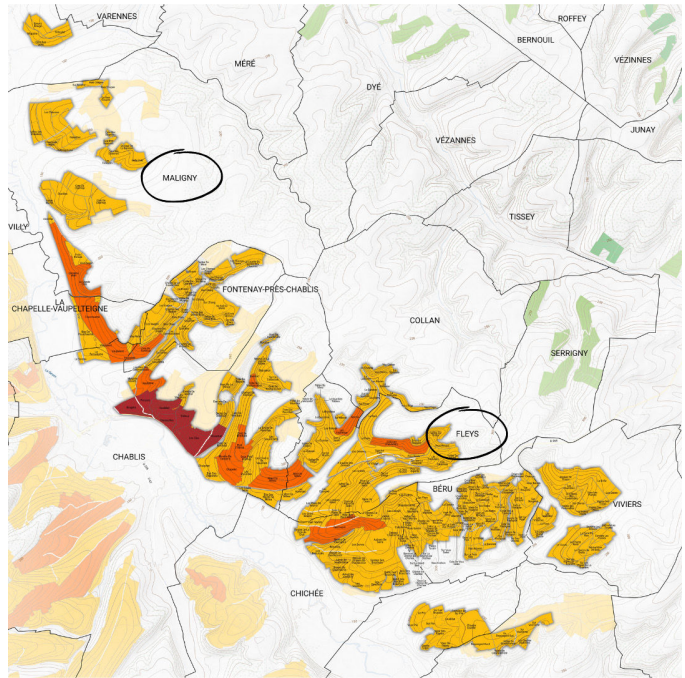
Total élevage: 8 months

Oak used: No oak, ageing in stainless steel tank.

Operations performed during ageing:

One racking after the malolactic fermentation.

Filtration: No fining, no filtration.



Golden straw in colour with specks of green. Vibrant and indulgent fruit basket aromatics waft from the glass with yellow peach, creamed mango and pineapple followed by a sugared praline nuttiness. Further perfumes of dehydrated lemon rind, green apple and scratched lime skin tickle your senses and make way for a fresh cut straw savouriness.

Rich and full on the front palate, a lovely blend of fruit weight and minerality merge to create an enticing fist sip. Lemon tart, marmalade, baked apple and pomelo intertwine for a lingering and captivating blend of tart and sweet flavours. Tinges of nougat and a waxy, honeyed note complement these mouthwatering characteristics that finish with a zippy glide of grapefruit acidity.

\$60 WINE CLUB | \$70 RRP

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2022 MARCHAND & BURCH SAVIGNY-LES-BEAUNE LES VERGELESSES PREMIER CRU

Savigny-Les-Beaune Les VergelesSES Premier Cru comes from an old-vine plot owned by Pascal within this vineyard, which is in the shadow of the great hill of Corton. Les VergelesSES is planted to both Chardonnay and Pinot Noir. Pascal's vines benefit from an ideal southern aspect on the undulating slope and his careful biodynamic farming to balance the soil and ensure optimum vine health. The wine carries the distinct signature of Les VergelesSES, a fresh minerality which uplifts the sweet and savoury characters. This young white Burgundy is already incredibly balanced and moreish and will be highly enjoyable for years to come.

Vineyard: VergelesSES vineyard is located in the North-East of the appellation, bordering Pernand VergelesSES appellation. Facing south and well drained, it always gives fresh, complex and mineral wines with a good amount of chalkiness.

Age of vines: 33 years old

Soil: Steep slopes composed of a sandy marl and limestone.

Maceration process: Whole bunch pressed, lightly crushed, alcoholic and malolactic fermentation in barrels, sur lie without bâtonnage.

Total vatting time: 18 days

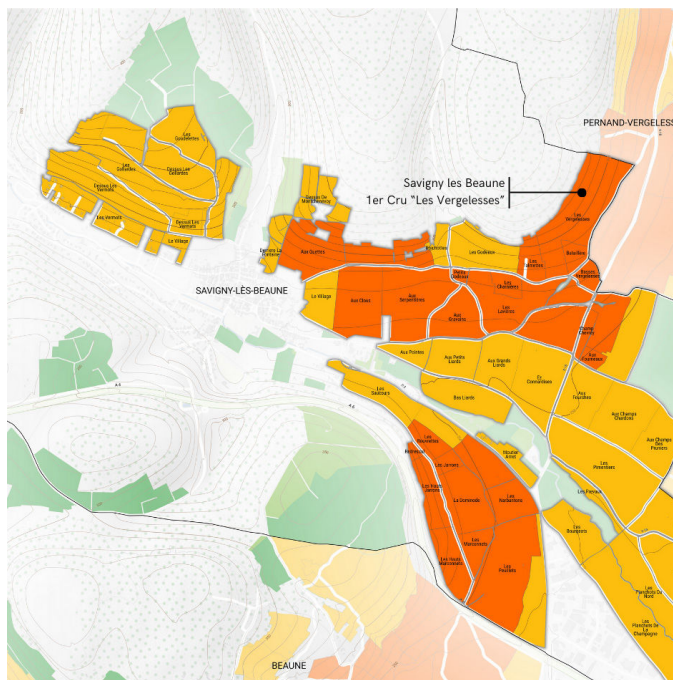
Pressing: Pneumatic press

Total élevage: 16 months

Oak used: French oak casks, 25% new from Tronçais and Allier forests, light and long soft toast.

Operations performed during ageing: One racking before bottling.

Filtration: Fining followed by light filtration.



Pale lemon with green hues. Delicate peach blossom and honeysuckle combine, showcasing aromas reminiscent of cottage blooms in spring. Honeyed lemon wedge, spiced apple and crème caramel waft from the glass, chased by nuances of sweet oak. Further citrus notes of ruby red grapefruit, mandarins and Meyer lemon yield to mineral undertones of crushed shells, flint and petrichor. Characters of lemon pulp, white grapefruit and lemon butter fuse on the palate with green fruited elements such as honeydew melon, feijoa and pear. Medium-tensile acidity is bolstered by a heft of fruit and intensity that leads to an intrinsic lick of oak and finishes with a salty and supple glide. Vigorous with a classy, mineral drive this wine drinks beautifully now but will only continue to delight over the next 10 years.

"Bottled in September. An attractive pale lemon yellow, with a racy and lightly reductive nose. Perfectly balanced, light on its stony feet, a little citrus wash, and good persistence. A fine example. Drink from 2026-2031. Tasted Dec 2023."
90-92 points | Jasper Morris - insideburgundy.com

\$125 WINE CLUB | \$147 RRP

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2022 MARCHAND & BURCH BOURGOGNE ROUGE

Bourgogne rouge wines are the still reds produced under the generic Bourgogne appellation. In the Côte de Beaune and Côte de Nuits sub-regions, this surface area is concentrated mostly on the lower slopes of the Côte d'Or escarpment. A stylish and approachable example of a Pinot Noir and Gamay blend, this wine represents the perfect entry to the exciting world of Burgundy.

Vineyard: 70% Bourgogne Rouge (Yonne) and 30% Gamay (Regnie).

Soil: 70% clay / limestone & 30% granite

Maceration process: Destemmed

Total vatting time: 18 days

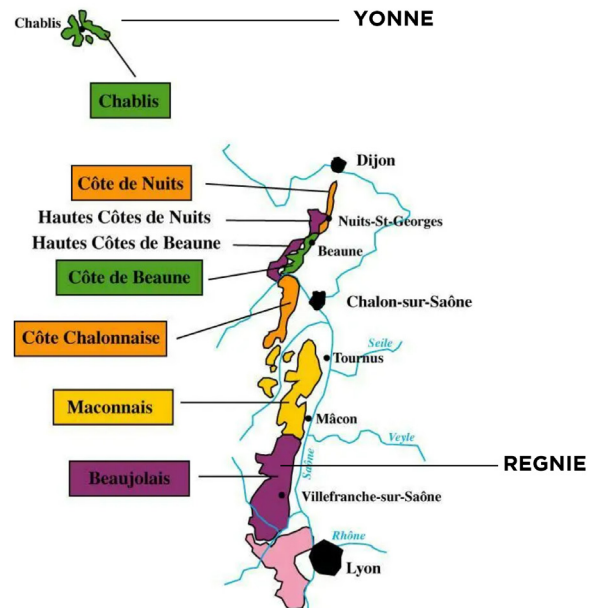
Pressing: Pneumatic press

Total élevage: 11 months

Oak used: No oak

Operations performed during ageing: One racking after the malolactic fermentation.

Filtration: No fining, no filtration.



Opaque ruby hued, after a swirl this wine continues to transform and take shape in the glass. Black cherry, ripe plum and red liquorice merge with blueberry crumble to create a dark and resonant bouquet. Notes of tart cranberry jam and boysenberry amalgamate with lifted sage aromas that gives way to an undercurrent of savory bresaola and spice. Crunchy, red fruits dominate the front palate, fuelled by flavours of pomegranate and redcurrants. A mirrored fresh acidity is balanced by a dusting of fine tannin that lingers after the first sip. Blackberry, rhubarb and baked plums mix with a bone broth salinity and are caressed by lightly charred oak notes that appear briefly on the back palate. A stylish and approachable example of a Pinot Noir and Gamay blend that enraptures and refreshes at the same time.

\$58 WINE CLUB | \$70 RRP

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2022 MARCHAND & BURCH CÔTE DE NUITS - VILLAGES

Villages appellations provide some of the best value Pinot Noirs currently available in Bourgogne. Grapes for this French red wine come from a group of villages clustered in the northern and southern end of the Côte de Nuits. Pascal focuses on the villages of Comblanchien and Corgoloin which are just to the south of his home base of Nuits-Saint-Georges. Here the soils move from Limestone into a deeper clay profile and this gives the resulting wines a highly appealing fruit richness with approachable soft edges. It's great for drinking in its youth and reveals typical Bourgogne savoury complexity with some medium-term bottle age.

Vineyard: The vineyards used are spread over different areas in the south of the Côte de Nuits.

In Corgoloin: Au Clou and Les Perrières
In Comblanchien: Les Monts de Boncourt and Les Retraits

Soil: The hill slope of Corgoloin are carved into the hard limestones of the upper bathonien. The slopes are gentle and regular, not reaching the rim of the plateau. In the upper part the brown soil is only slightly limey, lower down, a thick layer of pebbly scree, while at the foot of the slope it is an extensive area of brown soils over accumulated alluvium.

Maceration process: 20% whole bunch, five days of cold maceration, one pigeage a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

Total vatting time: 18 days

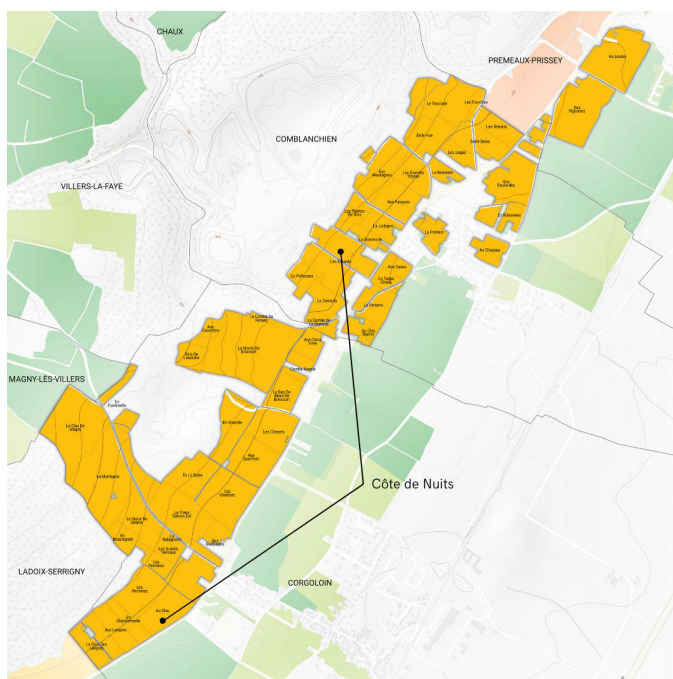
Pressing: Pneumatic press

Total élevage: 16 months

Oak used: 15% new oak

Operations performed during ageing: One racking before bottling.

Filtration: No fining, no filtration.



Hailing from Corgoloin and Comblanchien in the southernmost reaches of the Côte de Nuits, the 2022 Côte de Nuits - Villages wine strikes a refined balance between intensity and elegance. The aromatic profile is rich with dark red fruits, nuanced floral tones, and exotic spice, underpinned by an alluring smokiness. On the palate, layers of redcurrant and wild berry are interwoven with earthy undertones, all supported by bright, well-judged acidity and finely grained tannins. Vibrant and enduring, it offers immediate appeal while holding great promise for graceful ageing. The depth and persistence in this wine indicate an appellation that is on the rise as new viticultural practice unlocks the potential of the richer soil of these vineyards.

“Well packed with ripe dark cherry fruit, dried rosemary and tarmac savouries. Tannins are grippy, accentuating the savoury elements and providing a chewy backdrop to the ripe fruit on offer. Good length and well focused at the finish. In Burgundy terms there’s serious bang for buck here and it will open further in time. Offers a lovely contrast to new world pinot noir.”
92 points | Stuart Knox - The Real Review

\$96 WINE CLUB | \$113 RRP

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2022 MARCHAND & BURCH MARSANNAY

Marsannay is the only village appellation which produces wines from all three colours. Their typicity is that of the Côte de Nuits, and their style resembles that of their neighbouring appellations Fixin and Gevrey-Chambertin. The Marsannay reds have intense coloration and a bouquet which smoothly blends red fruits (Morello cherry, strawberry) and black (blackcurrant, blueberry). In the mouth, the attack is powerful and generous shading into a long and meaty finish.

Vineyard: Les Longeroies in Chenove and En la Poulotte in Couchey.

Soil: Soils are mainly clay and limestone

Maceration process: 35% whole bunch, five days of cold maceration, one pigeage a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

Total vatting time: 18 days

Pressing: Pneumatic press

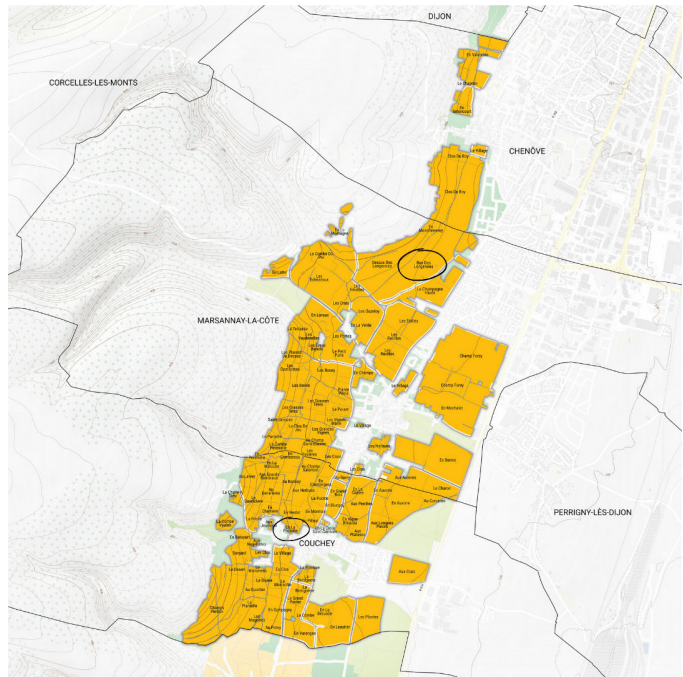
Total élevage: 17 months

Oak used: French oak barrels from Jupilles forest, 10% new

Operations performed during ageing:

One racking after the malolactic fermentation.

Filtration: No fining, no filtration.



The 2022 Marsannay opens with an elegant bouquet of fresh strawberries, darker fruits and delicate floral aromas that gently persist. The acidity is seamlessly woven into the wine's structure, bringing bright red and darker fruit flavours to the forefront alongside hints of vanilla and cocoa, and a mineral undercurrent. Refined, well-integrated tannins extend the finish. A highly pleasurable young Burgundy, it's delightful in its current, fruit-forward state and promises to gain depth and complexity as it matures in bottle. A reflection of the growing stature of this appellation, the northern outpost of the Côte de Nuits, there is a boldness in this wine that differentiates it from recent vintages.

"Medium cherry red colour. Dark cherry and cola spice on the nose. Mixed cherries, cola spice and a hint of undergrowth all come together with a grace that belies its youth. Great length and flow, a lift of acidity and sandy tannins all carry it long and ensure the finish is pristine."

93 points | Stuart Knox - The Real Review

\$98 WINE CLUB | \$115 RRP

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2022 MARCHAND & BURCH SAVIGNY-LES-BEAUNE LES LAVIÈRES PREMIER CRU

Acquired from Henri Boillot in 2014, the Les Lavières vineyard is farmed biodynamically with vine age ranging from 20 to 65 years, on the mid-slope of Savigny with excellent drainage and limestone rich soil. This is an energetic, elegant, rounded, fresh and structured wine, with that balance of delicacy and concentration that speaks truly of the Côte de Beaune.

Vineyard: Lavières vineyard is located on the bottom of the hill down below our Savigny premier cru Vergelesses.

Soil: The Lavières name comes from lava which defined the type of limestone here. This particular soil provides very good drainage.

Age of vines: 71 years old

Maceration process: 100% destemmed. short cold maceration, two pigeage a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

Total vatting time: 20 days

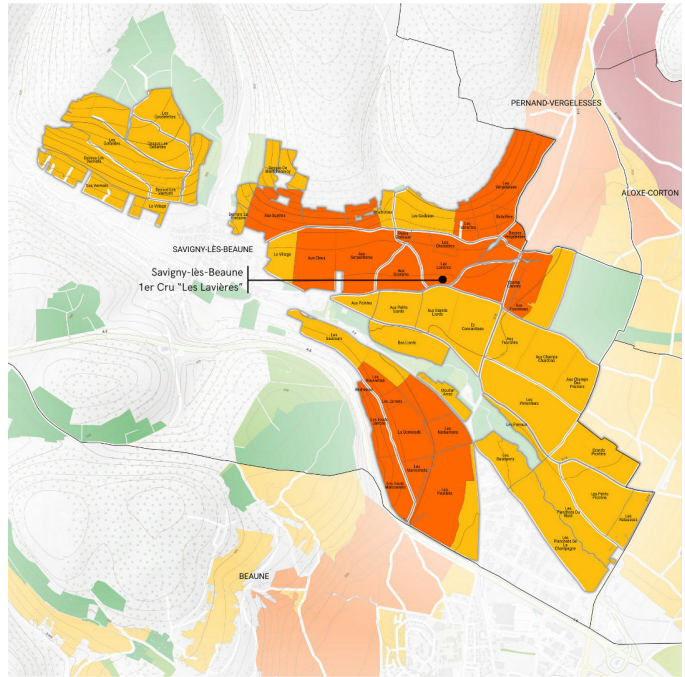
Pressing: Pneumatic press

Total élevage: 16 months

Oak used: 25% new French oak

Operations performed during ageing:
One racking before bottling.

Filtration: No fining, no filtration.



Bright and expressive, with floral aromatics layered over raspberry, plum, and a hint of white strawberry. The palate is fresh, poised, and finely structured, capturing the Côte de Beaune's signature balance of finesse and depth and the particular captivating "wildness" of Savigny, with some garrigue notes complementing the concentrated fruit profile. Tannins are suave and silky, giving accessibility to a wine that will drink well through the decade and beyond.

"Bright ruby colour, hints of purple shining at the rim. Cola, black cherry and bitumen aromatics. Densely packed dark cherry fruit sits at the wine's core. Layers of dried herbs and smoked pork savouries bring in detail and character while fine gravelly tannins keep it focused. A long palate is accentuated by those tannins, stretching it to a drying finish. Benefits from air time in the glass to open its shoulders."

93 points | Stuart Knox - The Real Review

\$129 WINE CLUB | \$152 RRP

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2022 MARCHAND & BURCH BEAUNE CLOS DU ROI PREMIER CRU

The storied history of this vineyard speaks to the value placed on its rich and well-fruited wines across many generations. Nestled at the northern reaches of the Beaune appellation, Clos du Roi is a Premier Cru vineyard steeped in royal history, its name, meaning “King’s Enclosure,” a reminder of its claim by King Louis XI after the passing of Charles the Bold in the 15th century. Pascal acquired these vines from the grower Henri Boillot in 2014, they were in superb condition and easy to convert to biodynamic cultivation. The vineyard’s sparse, nutrient-poor soils challenge the vines, prompting the Pinot Noir to yield small, concentrated berries. The result is a wine of remarkable depth, with an intense, structured character that truly embodies the essence of this terroir.

Vineyard: Clos du Roi is at the northern end of the appellation on the border of Savigny-Les-Beaune.

Soil: This climat is characterised by a stony, sandy and very filtering soil.

Age of vines: 45 years old

Maceration process: 10% whole bunch, short cold maceration, two pigeage a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

Total vatting time: 18 days

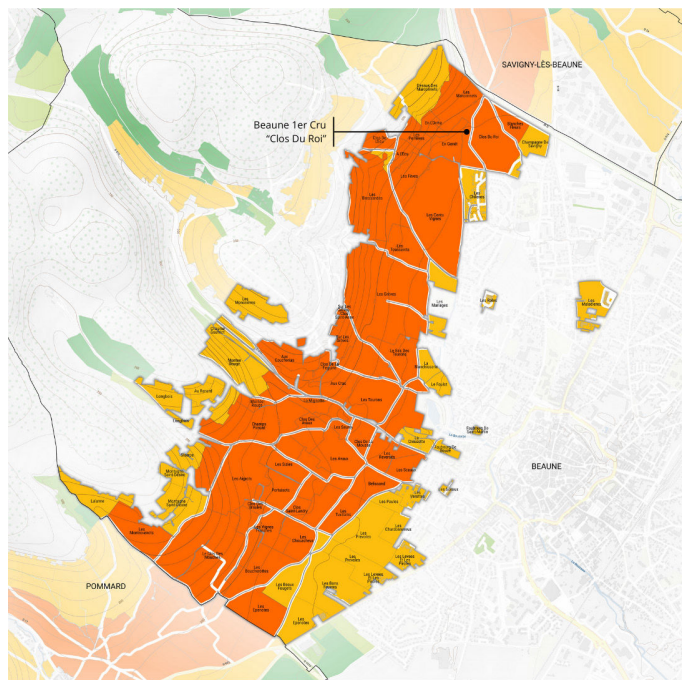
Pressing: Pneumatic press

Total élevage: 16 months

Oak used: 30% new oak from the Allier forest.

Operations performed during ageing: One racking before bottling.

Filtration: No fining, no filtration.



Crimson purple in the glass, this wine opens with an elevated and perfumed nose—floral aromas of rose water, orange blossom and violets drift alongside brighter fruit notes of tart cranberry and red cherry with a soft, enticing lift of cinnamon quill, and gentle spice. The palate is graceful and well-framed; a full but finely structured expression that carries red fruits through to deeper notes of black plum, clove and mulling spice. Silky tannins and bright acidity give length and poise, while the wine’s quiet persistence suggests both early approachability and the confidence to age. Feminine, elegant, and quietly powerful, it’s a wine to savour now or revisit in years to come.

“Medium to full ruby red colour. Nose lifts with dark cherry, cola and hints of charcuterie. Palate filling yet light on its feet: there’s layers of fresh cherry fruit, hints of truffle and charcuterie and supple cinnamon and anise spice notes. It has a silken glide across the tongue, tannins are there but in the shadows, allowing the wine to flow long and fan open at its prodigiously long finish.”
95 points | Stuart Knox - The Real Review

\$154 WINE CLUB | \$181 RRP

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2022 MARCHAND & BURCH NUITS-SAINT-GEORGES

Pascal Marchand's Nuits-Saint-Georges plots are rooted in the village's diverse terroirs, extending from the northern boundary near Vosne-Romanée to the southern slopes by Premeaux. Each parcel reveals unique expressions that, when brought together, create a wine of striking depth and layered complexity. With its firm structure and enduring character, this French red showcases the strength and noble identity that define the Côte de Nuits.

Vineyard: A blend of Aux Allots, La Charmotte, Au Bas de Combe, Aux Saints Juliens located on Vosne-Romanée side, and Les Poisets Les Plantes au Barron on Premeaux side (south) of Nuits-Saint-Georges.

Soil: On Premeaux side, soils are mostly pebbly and sandy. The plots on the other side of the village have shallow soils with some fine colluvions washed down from up-slope. South of Nuits-Saint-Georges are mostly pebbly and sandy. The alluvions at the base of the slope originate in the combe of Vallerots.

Maceration process: 100% destemmed, seven days of cold maceration, one pigeage a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

Total vatting time: 18 days

Pressing: Pneumatic press

Total élevage: 20 months

Oak used: French oak barrels from Allier, Jupilles and Nevers forests, 20% new.

Operations performed during ageing: One racking before bottling.

Filtration: No fining, no filtration.



A vivid deep ruby in the glass, the 2022 Nuits-Saint-Georges offers an inviting nose of ripe dark fruit and gentle spice that unfurls with aeration. The palate is lifted by bright red berries and dark cherry, while fine, powdery tannins enhance presence and grip. Well-integrated oak adds touches of caramel and allspice, complementing the wine's natural intensity. The blend of vineyards from the distinct northern and southern sections of the village captures the inherent complexity and bold fruit character of the appellation while suggesting greater nuance to come with age.

"Full cherry red hue. Fragrant lifts of dark cherry, crushed roses and capocollo aromatics. Abundant dark cherry fruit provides a delightful base on which cola spices, curing meats and truffle savoury elements are built. There's line and length, a precision to its firm but integrated tannins that keeps the wine flowing but with a seamless tension. Texturally a delight, it goes forever with grace and harmony. Really speaks to the character of the appellation."

96 points | Stuart Knox - The Real Review

\$167 WINE CLUB | \$197 RRP

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2022 MARCHAND & BURCH VOSNE-ROMANÉE

There's so much to say about Vosne-Romanée, the jewel of the Côte de Nuits, and you should seize every opportunity to savour its wines. Home to some of the world's finest Pinot Noirs, the village's small vineyard area means its soil profiles are closely linked to those of the legendary premiers and grands crus. Fragrance and exotic spice, powerful fruit presence, seamless structure, and impeccable balance and length are the hallmarks of this village.

Vineyard: A blend of grapes from Aux Reas, Les Jacquines and Les Croix Blanches.

Soil: The plot, Aux Réas, has a soil rich in limestone, deeply structured and well drained. Les Jacquines is composed of limestone and marl. Les Croix Blanches combines limestone, clay and loam.

Maceration process: 100% destemmed, short cold maceration, combination of very light push downs in the classic manner using feet and long pump-overs.

Total vatting time: 21 days

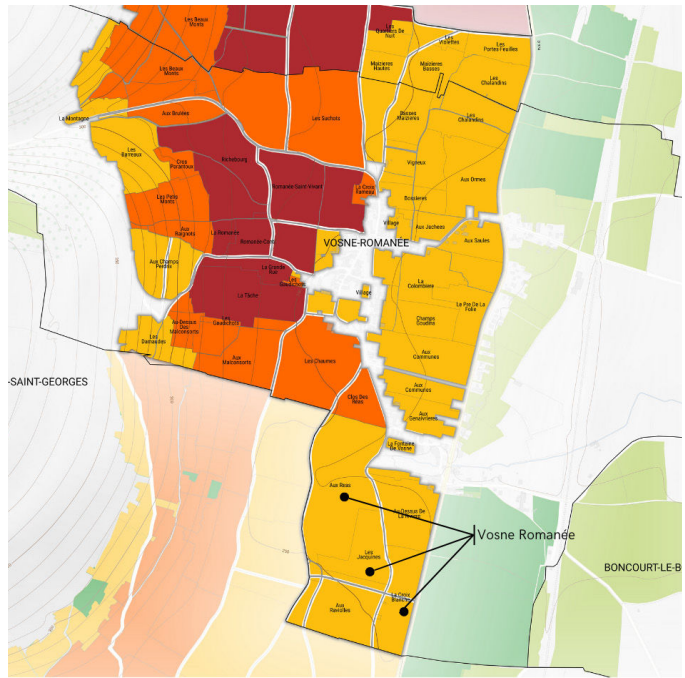
Pressing: Pneumatic press

Total élevage: 18 months

Oak used: 30% new oak from the Allier forest. Light and long soft toast.

Operations performed during ageing: One racking before bottling.

Filtration: No fining, no filtration.



The nose is floral, lifted and typically expressive, featuring red cherry, wild strawberry, and rhubarb, with underlying notes of anise and dried herbs. On the palate, concentrated cherry and summer berry flavours are supported by vibrant acidity, which provides drive and freshness. Fine-grained, mouth-filling tannins add structure and length, resulting in a wine of notable persistence and textural complexity. The evolution of this wine is bound to be immensely rewarding.

“Medium to full ruby colour. Black cherry, sarsaparilla, violets and jamón Ibérico aromas. Powerful dark fruits sit on the palate entry, it builds and builds with intensity and drive across the tongue. Cola notes, jamón and dried herbs all meld into the fruit core with a seamless integrity that demands your attention. Tannins are equal to the task: sandy in texture and ample in weight, they allow it to shine and fan out towards the incredibly long finish yet bring a drying tone to remind you this is still a youngster. Hard to not drink right now but you will reap great rewards with cellaring patience.”
97 points | Stuart Knox - The Real Review

\$234 WINE CLUB | \$275 RRP

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2022 MARCHAND & BURCH CHAMBOLLE-MUSIGNY

Chambolle-Musigny stands among Burgundy's most celebrated villages, famed for its prestigious Grand Cru vineyards, Musigny and Bonnes Mares, and the uniquely refined style of Pinot Noir it yields. Known for wines of elegance, aromatic finesse, and power, this village benefits from an ideal interplay of climate, balanced rainfall, and diverse soils, making its wines some of the most distinctively expressive in the region.

Vineyard: A blend of Condemennes, Babillères, Chardannes and Gamaires situated on the lower part of the slopes facing east.

Soil: Thin covering soil on a bed of hard, broken chalk. Well drained soils aided by layer of gravel slope wash.

Maceration process: 60% whole bunch. five days of cold maceration, one pigeage a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

Total vatting time: 18 days

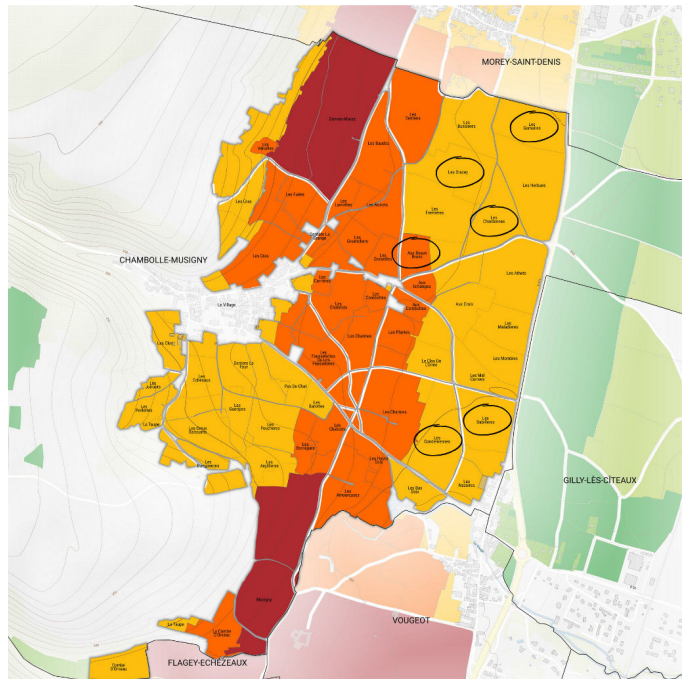
Pressing: Pneumatic press

Total élevage: 17 months

Oak used: French oak barrels from Allier forest.

Operations performed during ageing: One racking before bottling.

Filtration: No fining, no filtration.



The 2022 Chambolle Musigny opens with a heady mix of earth, violet petals, clove, and dark cherry—an aromatic tapestry that captivates. A vivid thread of acidity winds through the plush, concentrated core, where whispers of blueberry mingle with effortlessly fine tannins. At once pure and indulgent, it reveals layers of flavour with graceful intensity and quiet power. This is a wine to contemplate and a touchstone for the vintage in the Côte de Nuits.

“Deep ruby core that brightens at the rim. Black cherry, allspice and dark floral aromas. Ripe black fruits fill from entry; it’s supple and rich as it glides across the palate. It carries richness with a silky texture, notes of vanilla intermingle with cedar and cola spices, cured game notes adding a deeper nuance. Tannins have a finely wrought grip on the wine, caressing it to a formidable length with an open weave of lacy acidity lending a hand into the finish.”

96 points | Stuart Knox - The Real Review

\$237 WINE CLUB | \$279 RRP

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2022 MARCHAND & BURCH VOLNAY FREMIETS PREMIER CRU

Set at the northern boundary of Volnay, adjacent to Pommard, the Les Fremiets Premier Cru vineyard boasts vines with an average age of 35 years. This exceptional site weaves together the floral elegance and finesse typical of Volnay with the strength, structure, and savory nuances brought by its close proximity to Pommard. The result is a beautifully balanced wine of rich ripeness and profound depth, with impressive cellaring potential that highlights the distinguished character of the Volnay commune.

Vineyard: The Frémiets vineyard is situated in the northern part of the appellation right next to Pommard. Our east facing vineyard is located mid-slope with perfect drainage.

Soil: Here the very superficial soil is composed of marl and decomposed limestone which brings finesse and body to the wine.

Maceration process: 20% whole bunch, short cold maceration, two pigeage a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

Total vatting time: 21 days

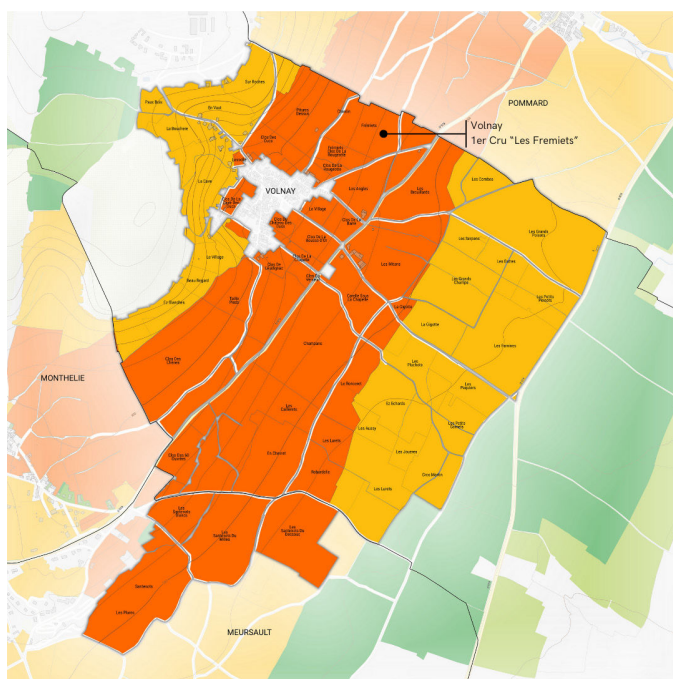
Pressing: Pneumatic press

Total élevage: 18 months

Oak used: 30% new french oak from Tronçais and Allier forests. Light and long soft toast.

Operations performed during ageing:
One racking before bottling.

Filtration: No fining, no filtration.



This deep and earthy style of Pinot Noir immediately captures the senses with vivid aromas of warmth and spice. The initial perfume is a blend of fragrant five spice, which introduces an exotic, aromatic intensity, alongside the pulpy sweetness of ripe black plum. Subtle layers of pipe tobacco add a hint of smoky complexity, while the savoury note of cured meats and earthy tang of beetroot brings an intriguing gamey character to the nose. Lush flavours of dark, ripe black cherry emerge perfectly balanced by a warm, inviting undertone. Hints of baking spice and a faint trace of cloves continue to linger. The finish is velvety and enduring, leaving a long, satisfying impression of rich fruit and gentle oak spice.

"Beautiful bold ruby colour in the glass. Dark cherry, plum, lavender and mushroom duxelle aromas. Powerful and dense plum fruits on entry, layers of mushroom and oak spices bring complexity to the palate's flow. Whilst there is richness and power, it remains light on its feet with fine acidity and ripe tannins keeping it velvety and flowing across the palate. It lingers incredibly long and shows the supple characters expected of the appellation."

97 points | Stuart Knox - The Real Review

\$233 WINE CLUB | \$274 RRP

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2022 MARCHAND & BURCH MOREY-SAINT-DENIS LES MILLANDES PREMIER CRU

Morey-Saint-Denis is a commune and corresponding appellation in the Côte de Nuits subregion of Burgundy. The vast majority of production is Pinot Noir, with only a tiny amount of vineyard land planted to Chardonnay. Its position between the legendary neighbouring villages of Gevrey-Chambertin and Chambolle-Musigny bears some telling relevance to the style and quality of its wines. There is a frank, lush fruitiness about a good Morey, often with dark earth and forest overtones.

Vineyard: In the heart of the belt of Premier Crus of Morey-Saint-Denis on the east facing slope north of the village.

Soil: Clay and limestone from mid-Jurassic era. Deep soil and good draining give to the wine great power and elegance at the same time.

Maceration process: 60% whole bunch, five days of cold maceration, one pigeage a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

Total vatting time: 18 days

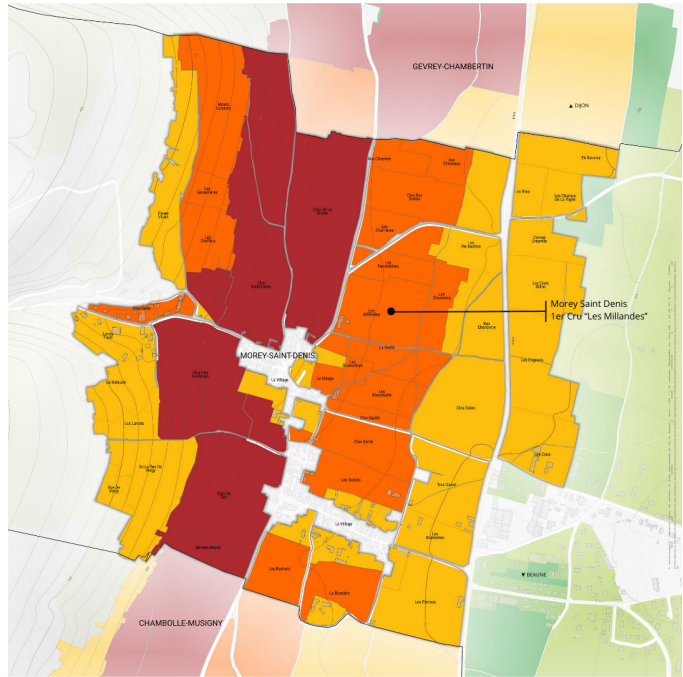
Pressing: Pneumatic press

Total élevage: 18 months

Oak used: 50% French oak casks from Tronçais and Allier forests. Light and long soft toast.

Operations performed during ageing: One racking after the malolactic fermentation, bottled directly from the barrel.

Filtration: No fining, no filtration.



Les Millandes sits so close to the Clos de la Roche it surely captures some of its grandeur! Aromas of ripe raspberry, blackberry, and cinnamon spice dominate, interwoven with rich floral notes, hints of menthol, forest floor, and a distinct petrichor essence. On the palate, bold and concentrated layers of dark berry fruit, tangy rhubarb, cherry, and dark chocolate unfold with striking intensity. Firm tannins, vibrant acidity, and deep, savoury complexity, frame a wine with forceful energy and remarkable structure. Its presence is commanding, yet balanced and poised.

"Deep ruby red in the glass. Heady aromas of mulberry, plum, crushed roses and dried herbs all leap from the glass. Deep and powerful with a fleshy purple fruit core embraced by firm grained tannins that accentuate dried herb and loam complexities. Carries for an age across the palate, lingering with class and grace until the tannins finally wash through and dry the finish. A delight and will sing with food."

96 points | Stuart Knox - The Real Review

\$255 WINE CLUB | \$300 RRP

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2022 MARCHAND & BURCH GEVREY-CHAMBERTIN CHAMPEAUX PREMIER CRU

Pascal farms two plots in the Premier Cru Champeaux, applying his biodynamic techniques to the vines in the cool, east-facing site on the upper reaches of the appellation. Champeaux's vines face the morning sunlight but are shaded in the afternoon, giving the climat one of the cooler mesoclimates in this part of the Côte de Nuits. The vineyard's soils are made up of a mix of clay and limestone. They are considerably rockier and stonier than soils in the vineyards to the south, making for good drainage and low fertility which is beneficial for high-quality viticulture.

Vineyard: Champeaux is located in the northern part of the vineyards of Gevrey-Chambertin, high on the hill side just above the the appellation En Champs.

Soil: A mix of limestone and clay with a very stony and rocky nature, setting the conditions for good drainage of the water and low yields.

Maceration process: 100% destemmed, short cold maceration, two pigeage a day during the alcoholic fermentation, then short pump-overs during maceration post alcoholic fermentation.

Total vatting time: 18 days

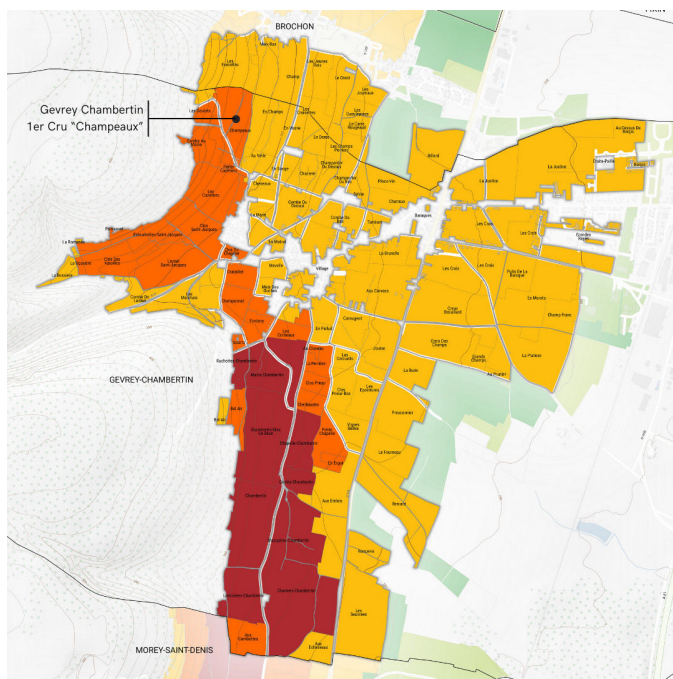
Pressing: Pneumatic press

Total élevage: 18 months

Oak used: French oak barrels, 50% new

Operations performed during ageing:
One racking after the malolactic fermentation.

Filtration: No fining, no filtration.



The nose is captivating, with a blend of leather, strawberry, earthy peat, damp soil, dried fruit, coffee, char, and toast. The elevation and south-eastern aspect of the Champeaux Premier Cru allows vines to soak in the warmth of the afternoon sun, balanced by the coolness of mornings and evenings. This significant temperature fluctuation fosters a distinct complexity, giving the wine both rich, ripe flavours and an easy refinement. On the palate, concentrated dark fruits are lifted by crisp cherry acidity, with a touch of charcuterie leading to a mineral finish prolonged by soft, powdery tannins.

"Deepest ruby red hue. Black cherry, damp dark loam, five spice and sarsaparilla aromatics. Big and powerful, black cherry fruits explode across the palate with intensity while smoky meat undertones meld with oak spice notes to create a chorus of complexity that is beguiling and demands repeated explorations. Tannins have a muscular tension and are pitched perfectly against the fruit weight, allowing expression but ensuring it remains focused. The entire palate flows to an almost never-ending climax. Incredibly serious gear this."

98 points | Stuart Knox - The Real Review

\$298 WINE CLUB | \$351 RRP

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2022 MARCHAND & BURCH CLOS DE LA ROCHE GRAND CRU

Clos de la Roche is one of the most revered sites in Bourgogne, and it is responsible for some of the most compelling and highly coveted premium French wine. The vineyard dominates the Cote d'Or mid-slopes immediately north of Morey-Saint-Denis village, stretching from the northern edge of its neighbouring climat, Clos Saint-Denis, to the commune boundary with Gevrey-Chambertin. Wine from Clos de la Roche will transform over decades in bottle from young powerhouses with explosive fruit character and exotic spicy undertones into entrancing examples of elegant, focused, mineral, incredibly desirable French wine to admire and treasure.

Vineyard: The vineyard dominates the Cote d'Or mid-slopes immediately north of Morey-Saint-Denis village, stretching from the northern edge of its neighboring climat, Clos Saint-Denis, to the commune boundary with Gevrey-Chambertin.

Soil: The soil is shallow (30 cm deep), resting on large blocks of brown limestone and rich in essential nutrients. A high proportion of marlstone in the soil is considered to contribute to the wine's added power and excellent ageing potential.

Maceration process: Between 10 and 15% whole bunch. Five days of cold maceration, one pigeage a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

Total vatting time: 18 days

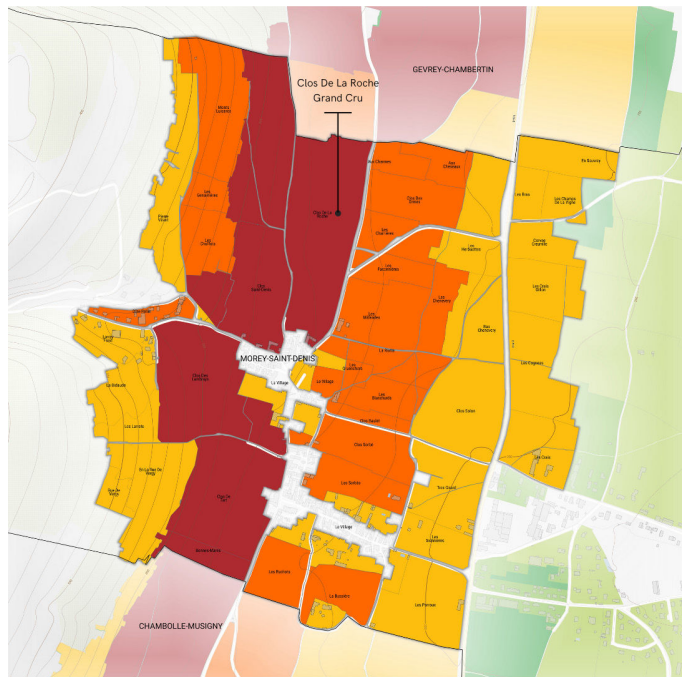
Pressing: Pneumatic press

Total élevage: 18 months

Oak used: 100% new French oak casks from Allier and Jupilles forests.

Operations performed during ageing: One racking after the malolactic fermentation.

Filtration: No fining, no filtration.



The nose is powerfully aromatic, with concentrated dark cherry and blueberry, complemented by deep earthy nuances of forest floor, truffle, roasted meats and signature exotic, smoky spice. These complex layers are enhanced by fragrant hints of cinnamon, fennel seed, and a touch of sweet vanilla oak. On the palate, bold flavours of ripe berry fruits, dark cherry, and dark chocolate intertwine with savoury mushroom and warming spice. The wine's robust yet supple tannins, coupled with vibrant acidity, promise exceptional ageing potential, lending it a plush texture and remarkable depth. Unmistakably Grand Cru, irrepressibly Clos de la Roche, allow it the time to realise its greatness..

"Medium ruby red colour, bright into the rim. Raspberry, red cherry, smoked pork and a hint of reductive minerality on the nose. Red cherry fruit shines on the beginning of its journey, smoked meats, cola, anise and Chinese five spice notes all pulse across the palate as it flows long. Tannins are there in the middle ground, a pebbly texture, powerful but not edgy and ensuring it carries a great length. It is still very youthful, all the parts are in balance but will meld even more seamlessly with cellaring time if you have the willpower. Demands a spectacular dish served alongside."

97 points | Stuart Knox - The Real Review

\$716 WINE CLUB | \$843 RRP

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2022 BURGUNDY VINTAGE WHAT THE EMINENT CRITICS ARE SAYING

"I cannot remember a Burgundy vintage that elicited so much joy from barrel, and I've undertaken this exercise for over 20 years... I advise readers to fill their boots"

Neal Martin, Vinous

Burgundy's sensational 2022 vintage was a year that made producers rejoice. Excellent ripening conditions across the Côte mean that there's quality to be found throughout the region, from the humblest of Hauts Côtes to the greatest of Grands Crus.

"...I would not hesitate diving in. The 2022 vintage is Burgundy's latest trick: a treasure trove of bright 'n bushy-tailed whites and reds in a season that implied such wines would be impossible, wines predestined to give immense drinking pleasure." Neal Martin

William Kelley is another critic who waxes lyrical about the vintage, *"The 2022 vintage is proof that Burgundy hasn't lost its capacity to surprise. How could the hottest, driest vintage since 1947 deliver wines so succulent, suave and charming? And why do they have so little in common with the Côte d'Or's 2020, 2019 and 2018 vintages? The devil, as we shall see, is in the details, but what is clear is that 2022 is another very strong Burgundy vintage, offering excellence in both colours and in a wide variety of styles, foregrounding the fascinating nuances of site that render this region so interesting."*

Jasper Morris (Inside Burgundy) agrees wholeheartedly, *"Burgundy is making great wine these days and 2022 is an extremely fine vintage."* and *"I would recommend going large in 2022, large in the sense of a broad range because there are so many really good wines at all levels"*

"This said, and in conclusion, 2022 is a good-to-excellent vintage that offers ripe, well-fruited, classical Pinot Noir and fresh, bright Chardonnay and, perhaps most importantly, it offers those in quantity. Across the board and in both colours 2022 offers a fresh, balanced profile of wine for medium- to long-term drinking. It is a vintage that supports and underscores the wisdom of Burgundy's AOC system; the best wines really are the best wines. Such is the balance of the vintage's fruit, so refined its acidity, that value and quality are widely available everywhere."

Matthew Hayes, Jancisrobinson.com

With critics recommending a broad approach to cellaring, 2022 stands out not only as a vintage of excellence but also of opportunity, offering wines that will delight in their youth while rewarding patient ageing.

B - BURCH - FAMILY WINES

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