



## PHILIPPE PACALET VINTAGE 2017

*“a rich vintage with a clear terroir signature” – Philippe Pacalet*

*Philippe Pacalet is a tremendously gifted winemaker, one of the most thrilling producers today – not just in Burgundy but the world. His wines are consistently amongst the finest Burgundies we taste from barrel: hedonistic and expressive wines of thrilling energy, sweet, charming fruit, and crystalline purity and freshness.*

*His wines continue to gain in global status; last year La Revue du Vin de France awarded him the prestigious Negociant of the Year prize.*

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# THE VINTAGE AND THE HARVEST

*Philippe commented: "Once again, and almost as usual, 2017 will be considered an unusual vintage... Burgundy is definitely still fluctuating in climatic terms. Confirmed global warming should encourage us to continue adapting our way of working to these new conditions."*

After a particularly dry winter, far below the normal averages, spring was also dry, with terrible frosts, the like of which have never before been seen in Burgundy. Flowering happened in ideal conditions and thunderstorms in July then caused the grapes to grow. August, drier and hot, allowed a good maturation both phenolic and aromatic. The healthy, excellent quality harvest, lasting from September 4th to September 17th, did not need sorting.

## NEW CUVÉES

Although the vintage produced an increase in volume, so limited in recent years, some appellations were still produced in very small quantities, namely Gevrey Chambertin 1er Cru "Lavaux St. Jacques" and Gevrey Chambertin 1er Cru "Bel Air", which are not available this year.

However, Pacalet has released several new cuvées. In 2016, he began working with the vineyards of a Domaine in Ladoix Serrigny. That resulted in two new reds: Corton Bressandes Grand Cru and Aloxe Corton Premier Cru. In 2017 these have been joined by the following cuvées:

- Ladoix Premier Cru "Les Joyeuses": 50 year old vines on a very stony soil located on a steep slope. This wine is elegant and expressive with marked minerality.
- Ladoix Village (Rouge): 50 year old vines on a limestone-clay soil with red clays. This wine has beautiful flesh and berry fruits with appetising freshness.

Another new reference is from Nuits-Saint-Georges; NSG Premier Cru "Aux Chaignots", from 50-year-old vines on a very stony clay and limestone soil located on a steep slope. This is a powerful and structured wine of great richness and minerality.

## 2017 Philippe Pacalet - FIRST RELEASE

*Philippe commented: "The 2017 red wines have a beautiful dark ruby colour, with flesh and structure, thanks to the very good phenolic maturity that was achieved. The wines have an alcoholic average of 12.5% with delicious acidity, structure, and richness. For the whites, 2017 is a rich vintage balanced with great elegance."*

### THE WINES

	Bottle 6 x 75cl	Magnum 3 x 1.5L Availability	Jeroboam 1 x 3L Availability
● 2017 Monthélie 1er Cru "Clos Gauthey"	£330	✓	✓
● 2017 Meursault Village	£360	✓	✓
● 2017 Meursault 1er Cru "Charmes"	£570	-	-
● 2017 Meursault 1er Cru "Perrières"	£618	-	-
● 2017 Corton-Charlemagne Grand Cru	£1 080	✓	✓
● 2017 Ladoix Rouge	£225	✓	✓
● 2017 Ladoix Rouge 1er Cru "Les Joyeuses"	£339	✓	✓
● 2017 Gevrey-Chambertin Village	£288	✓	✓
● 2017 Nuits-St-Georges	£312	✓	✓
● 2017 Nuits-St-Georges 1er Cru "Aux Argillas"	£432	✓	✓
● 2017 Nuits-St-Georges 1er Cru "Aux Chaignots"	£480	✓	✓
● 2017 Pommard	£300	✓	✓
● 2017 Pommard 1er Cru "Les Arvelets"	£450	✓	✓
● 2017 Aloxe Corton 1er Cru	£390	✓	✓
● 2017 Chambolle Musigny 1er Cru	£588	✓	✓
● 2017 Corton-Bressandes Grand Cru	£990	✓	✓
● 2017 Moulin à Vent (Beaujolais)	£174	✓	✓
● 2017 Côte-Rôtie (Rhône)	£360	✓	✓
● 2017 Cornas (Rhône)	£288	✓	✓

All prices displayed in Bond, excluding duty and VAT  
Wines to be delivered in Autumn 2019



## THE PHILIPPE PACALET PHILOSOPHY

A trained chemist, Philippe comes from a winemaking background of great pedigree: he is the nephew of Marcel Lapierre, the legendary Beaujolais wine grower, and was formerly winemaker at Domaine Prieuré Roch. Like many great names, Philippe buys carefully selected grapes from vineyards of particular interest. Despite not possessing vineyards, he owns a spectacular 19th century winemaking facility in the heart of Beaune.

Philippe works with around ten hectares across Côte de Nuits and Côte de Beaune and has full control over the way his grapes are farmed. The vineyards are organic; he uses his own team to hand harvest; and the grapes are sorted in the vineyard before being brought to the winery in Beaune. Here they are fermented - always 100% whole cluster - in large, open top vats. He carries out a long maceration where the grapes are foot-treaded and the cap is punched down twice a day. Afterwards,

the resulting juice is drained from the bottom of the vat (which makes up 3/4 of the eventual wine) and the grapes are moved to a press. The press wine (1/4 of the blend) is then added to the free run juice and both undergo malolactic fermentation in barrel using only native yeasts.

Philippe's philosophy can be summed up as "hands-off": he is adamant about removing anything from the vinification process that obscures the expression of terroir. He uses only natural yeasts and minimal quantities of sulphur - and this only at bottling - to prevent any interference with the lees and their communication with the wine. His philosophy is close to that of biodynamism, but he prefers not to follow fixed rules or to chase official certification. Philippe does not destem his grapes; his thinking is that if the stems are not ripe, wine should not be made from those grapes at all. He does not use new oak.