



# MARCHAND & BURCH

FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

## MARCHAND & BURCH FRENCH COLLECTION

Marchand & Burch has made a big impression in a short time, both for the acclaim the Chardonnay has received, (the first vintage, 2007, was the equal top-scoring Chardonnay in the 2010 James Halliday Wine Companion) and for the ambitious Pinot Noir, defying preconceptions and expectations of Pinot Noir from Great Southern.

Recently, the second vintage of the Chardonnay was released, as were two single vineyard Pinot Noirs, the Mt Barrow from Mt Barker and the Gibraltar Rock, a mere three barrels worth of intense and fragrant Pinot from an elevated Porongurups vineyard.

Now the attention turns to Burgundy, where Pascal, in his small cellar in Nuits-Saint-Georges, looks after the Cote d'Or outpost of Marchand & Burch, searching out climats that meet his standards. Mostly, they will be vineyards belonging to long-time friends and colleagues, who Pascal can work with to manage the vines, using his knowledge and experience of biodynamics to get the best from the terroir.

There are three releases from the 2007 vintage, already well established as an exceptional vintage for whites, and very good to excellent for reds.

### **MEURSAULT 2007**

*Although simply labelled Meursault, the origin is the lieux-dit Narvaux, situated to the south of village, heading towards Puligny. The vineyard is above the premier cru Genevrières, and at this end of Meursault, the style is more restrained, less opulent, with some finesse and steeliness, rather than the more open and opulent style that Meursault can sometimes show. It was matured in old French oak puncheons, on gross lees, but with just three stirrings, which were done on fruit days during the 20 months élevage.*

### **GEVREY-CHAMBERTIN 2007**

*We are thrilled to be offering this wine at this price. The origin is three different lieux-dits, Les Crais, Jousse and Roncevie. Jousse and Roncevie are on the Morey side, south of the Gevrey village, and Les Crais is east of the village. The production was both simple yet serious - minimal punching down over the 24 days of maceration, just 20% new oak and 22 months in barrel. It is unfinned and unfiltered. The colour is youthful, and there is plenty of juicy, fresh, engaging fruit. Nothing reticent about it, with some blueberry, cherry and bitter chocolate and a slightly chunky (very Gevrey) feel). There are plenty of tannins, but the generosity of the fruit makes them less perceptible.*

### **CHAMBERTIN-CLOS DE BÈZE 2007**

*'Primus inter pares' (first among equals) is the way that Chambertin-Clos de Bèze is seen in the company of other grand crus, and this wine shows why. The class and the power are unmistakable. Dried tea leaves, old leather armchairs, pot pourri, lots of interesting aromatics, which are a mixture of fruit and oak (the oak is from Toutant, a small, highly regarded Burgundian cooper). Looks quite open for a 2007, but there is plenty of structure for longevity. Lovely core of fruit on the palate, which has vigour and drive, and fine, but plentiful tannins on the finish. Long and sinewy and graceful. 26 days maceration, 22 months in oak, 100% new. 60 year old vines.*

David LeMire MW