



Jeff and Amy Burch.

## FIVE OF THE BEST

The name Jeff Burch is oft heard in wine circles – not just because together with wife Amy, he owns Howard Park, but because of his incredible wine collection and his generosity when it comes to sharing it with others. A dinner invite from the Burches is an invite to savour.

"The eternal quest (for pinot noir) often ends in disappointment, but when you hit the jackpot the enjoyment is profound," he muses. "Alas, a pinot lover is often jilted."

While the odd pinot has been made by the Howard Park and MadFish kingdoms over the years, Burch's latest venture with Burgundian winemaker and buddy Pascal Marchand is his latest attempt at taming the variety in WA.

Simply entitled *Marchand and Burch*, the wines will combine pinot from around Mt Barker with traditional winemaking techniques including basket pressing, and wild ferments in small open fermenters.

Burch's so committed to the project that he's even re-engineered Howard Park's Denmark winery so the fruit can be handled according to Pascal's needs.

Until *Marchand and Burch* sets sail, Jeff has named five of his favourite pinots sans the prohibitively expensive Domaine de la Romanee-Conti (DRC) wines ("Unless you want to sell the homestead, no-one can afford them, but when you do try them, especially "La Tache",

you do think seriously about how many bottles would I get for the house...").



### JEFF'S PICKS:

- **Armand Rousseau Le Chambertin (Burgundy)**

My all-time favourite – if it was good enough for Napoleon, then whom can I argue with?

- **Domaine de la Vougeraie Clos de Vougeot (Burgundy)**

Sexy, velvet texture, perfumed with length.

- **Mongeard-Mugneret Grand Echezeaux (Burgundy)**

Classic old-style Burgundy, a bit dirty with complexity and staying power.

- **Michael Lafarge Volnay Clos de Chenes (Burgundy)**

Pure pinot fruit with silky mouth-feel.

- **Felton Road Block 5 (Central Otago)**

A fine effort most years and a different expression of pinot noir. 🍷

