



2015 PRE-RELEASE OFFER

We're excited to share the details of our 2015 Burgundies and our annual Pre-Release offer.

Coming off the "vintage of a generation" for white Burgundy in 2014 we held our breath as near-perfect conditions evolved for reds in 2015. Flowering was extremely consistent and fast resulting in a very even maturation within each parcel. With a hot summer, we were worried about grapes maturing too fast, but some welcome bursts of rain in August helped allay these concerns somewhat. To be fair, perhaps there was not quite as much rain as we would like for yields, but this was more than balanced by small, thick skinned, concentrated grapes, with almost no rot. The grapes were stunning and our harvest team couldn't believe their luck; no sorting late into the witching hours was needed!

With healthy bunches, including lovely ripe stems, we were easily able to meet our targeted whole cluster to destemmed fruit ratio in our two red cuvées. Our flagship Beaune Premier Cru "Boucherottes" was picked reasonably early avoiding the high alcohols seen elsewhere in this vintage and we're very excited about this wine. In our opinion, this is the best "Boucherottes" we have made to date. Savigny-lès-Beaune Rouge has taken its time in barrel, after a very late malolactic conversion it is only now coming out of it's awkward phase and is beginning it's path to being bottled in early 2017. Yields were around

80% of a normal year; reduced by hail damage the previous year and the small berry size, however at Le Grappin we've never seen a "normal" vintage so we were happy!

Would the vintage conditions that were giving us great concentration and ripeness in Pinot Noir be too much of a good thing for our Chardonnays? Well, they don't match the '14s for their balance and complexity (after all "a vintage of a generation" is likely just that!) but they have voluptuousness along with their drive that screams drink me. Flavourful, joyous and long, with the minerality and direction we strive for, these are wines to drink while you wait for your '14s to unfurl. In order to best capture their freshness, we decided to bottle before harvest, and already the Savigny-lès-Beaune Blanc is drinking well with our Saint Aubin close behind, if you enjoy a bit of reduction in White Burgundy. Beaune Premier Cru "Les Grèves" is working its way to being the classic it always is and Santenay Premier Cru "Gravières" was the biggest hit amongst the critics visiting us in November - watch out for those scores!

We didn't add any Burgundy parcels in 2015 (nor indeed in 2016). Grape prices have continued to escalate; across the board our fruit bills for 2015 were 15-20% higher than in 2014, and close to double 2011 prices. We made the decision to concentrate on our six wines until we have some

confidence in the cost of fruit; cementing the relationships with our current growers and using our ever-increasing knowledge of these sites to make the very best wines we can with what we have.

But, we haven't relaxed! We have continued our exploration of Beaujolais and we keep innovating with our winemaking and with the ways people can consume our wines. We attended our first wine fairs: *Bien Boire en Beaujolais* at the Château de Pizay; the first foreigners invited to present in the exclusive "La Beaujoloise" salon, and *RAW London*, where Jancis Robinson MW recommended our 2014 Saint Aubin as one of her favourite wines of the fair. We were the first to put a Burgundy *villages* wine into keg for service by the glass and carafe at Clipstone Restaurant in London, proving wine on tap isn't just for everyday *vins de soif*. And in Beaune a new basket press and climate control for our cave have allowed us to fine tune our wine-making. Exciting times!

Jon Bonné, author of *The New California Wine* and currently writing it's sequel *The New French Wine*, called us one of the "Next Stars of Burgundy" in *Punch*. We have also continued to increase our Beaujolais portfolio and this year received particular acclaim for our 2015 Fleurie-Poncié from Jancis Robinson MW, Bill Nanson and from *Noble Rot* magazine. We added The Clove Club, Hedone and *Noble Rot* in London, Timberyard in Edinburgh and 108 by NOMA in Copenhagen to the list of fantastic restaurants serving our wines, and our #Bagnums are now poured at the table at Frenchie Covent Garden.

This year our Pre Release pricing will be available until 16 January 2017, the end of the traditional Burgundy *En Primeur* campaign, or until the wines are sold out (be warned, several of the *cuvées* are in very small quantities!). If you are available on 12 January, you have the chance to try

the wines at our annual "Australians in Burgundy" tasting along with our friends Mark Haisma and Jane Eyre from 10am-8pm at Vinoteca Soho. Save the date in your diaries and more details will follow.

Each wine is available in six-packs or as part of our Mixed Whites, Mixed Reds or Sampler packs. All of the wines will be available for delivery or collection in the Spring. The offer represents a 25% discount compared to "on the shelf" pricing.

Despite the 15-20% increase in fruit bills, we have decided to absorb this in the hope that the market in Burgundy will calm down, however there is an impact from the exchange rate since the vote on Brexit that we have had to pass on. The eagle-eyed will see the smallest increase for Beaune Premier Cru "Boucherottes" where we can all share in our yield being excellent. If you plan to visit Beaune, or have an address outside of the UK, you can also purchase our wines in Euros, where prices are stable; please contact us for more details. If you are attending *En Primeur* tastings in January, note for comparison, our wines are priced including Duty and VAT. They are also available "In Bond", again please contact us for details.

A discussion about the 2016 vintage is for another time but the late April frost and mildew at flowering hit us very badly; there will be no Savigny-lès-Beaune Blanc or Beaune Premier Cru "Les Grèves" and low quantities of reds. So, given the quality of this current 2015 vintage, if space and budget allows; stock up!

Over the next few pages there are detailed notes on each of these wines. If you have any questions that we haven't covered here, please reach out to us by email, we are more than happy to answer!

ANDREW & EMMA NIELSEN

2015 SAVIGNY LÈS BEAUNE BLANC

VINEYARD

From two parcels of Chardonnay above the village of Savigny-lès-Beaune; “Dessus Les Vermots” and “Les Gollardes”, all on a steep slope facing south west with poor, white soils from millenia of erosion and cooled by the air coming down the valley from the Haute-Côtes. All of these attributes, and a lovely Summer, lead to a wine that is ripe and generous in weight while still retaining a core of minerality and drive.

VINIFICATION

Hand picked, foot crushed in cases and then again in our 90 year old basket press. Pressed over 6 hours without additions of SO₂ or enzymes. The juice was oxidised in tank for 24 hours and racked to two 400L barrels with light solids for a fermentation by indigenous yeasts. Aged on full *lies*, without stirring or racking, for 9 months with a month in tank on light *lies* for focus and freshness. Unfined, lightly filtered, bottled under DIAM 10.

TASTING NOTE

Grapefruit, pineapple, pear, and white flowers on the nose. The palate is lush, with the signature *goût de silex* of Savigny-lès-Beaune Blancs, which shows here as a certain weighty/round (but not oily) mouthfeel. Sweet fruits on the palate with a suggestion of anise. There is the customary drive of acidity which balances the weighty texture that finishes in a grippy and zippy note that cleans up the palate and makes you want to take another glass!

“A little weight and width of aroma. The classic [Le Grappin] hint of phenolic. Wide and long. Nice stuff” – Bill Nanson, The Burgundy Report

BARRELS MADE: 4

APPROXIMATELY 1100 BOTTLES

PRICE: £179/6-PACK INCLUDING DUTY & VAT



2015 saw the retirement of our 90 year-old wooden basket press. She gave us four great years of service, but as you can see, she was built for larger *cuvées* than we have. After a refurbishment, she is now in the service of a young winemaking collective in Auxey-Duresses and hopefully will see many more vintages to come. *Bon vent*, our dear friend you served us well!

2015 SAINT AUBIN “EN L’EBAUPIN” BLANC

VINEYARD

From a small vineyard above and behind the village of Saint Aubin as the slope starts facing westerly. Sharp shards of limestone poke out of a very white, chalky Argovian soil at the top of the vineyard, slowly merging into a iron-rich Callovian limestone from marl at the base of the slope. The fruit from the top is more mineral and acid driven, with grapes lower down giving richer, riper, fruit-driven character. Being westerly facing and tucked up towards the Hautes-Côte de Beaune, this is a late ripening site with old vines delivering classic Saint Aubin aromatics, flavours and verve.

VINIFICATION

Hand picked and pressed without SO₂ for three hours and settled overnight. The juice was oxidised in tank for another 24 hours and racked to a 400L and a 300L barrel for a fermentation by indigenous yeasts. Aged on full *lies*, without stirring or racking, for 9 months with a final month in tank on light *lies* for focus and freshness. Unfined and lightly filtered, bottled under DIAM 10.

TASTING NOTE

Ripe citrus, orange oils, melon, guava and undertones of struck match, less reductive on the nose than our 2014, but those smoky notes are still there. More textural and weighty than our 2014 as well, with a sweet fruit palate balanced by mineral notes of wet gravel and an acid drive at it's core.

“...really very tasty – a very nicely finishing wine – yum! Last drops have added florals – lovely.”
– Bill Nanson, The Burgundy Report

BARRELS MADE: 3

APPROXIMATELY 900 BOTTLES

PRICE: £198/6-PACK INCLUDING DUTY & VAT

2014 SANTENAY PREMIER CRU “LES GRAVIÈRES” BLANC

VINEYARD

From a 40 year old parcel of Chardonnay on Argovian white limestone, a rarity in Santenay, where the Bajocian red soil of the Côte de Nuits, which reappears in Chassagne to the north, reigns supreme. Argovian marl, *terre blanche*, is the classic soil for Chardonnay in Burgundy, and these vines were planted at a time when Santenay vineyards were almost entirely Pinot Noir. A forward thinking viticulteur indeed!

VINIFICATION

Hand picked, and slowly pressed. The juice was chilled and oxidised in tank for 24 hours and then racked to a 600L and a 400L barrel for a fermentation by indigenous yeasts. Aged on full *lies*, without stirring or racking, for 9 months with an extra month in tank on light *lies* for focus and freshness. Unfined and lightly filtered, bottled under DIAM 10.

TASTING NOTE

Honeysuckle, guava, pineapple with some smoke from reduction and barrel fermentation which seductively lingers in the nose. Pineapple and cream on the palate; this is unabashedly 2015 White Burgundy. Crisp acidity and some light phenolics pull the wine in from getting too big and the slaty finish brings it together. The best “Gravières” we have made to date and a highlight of our 2015 lineup.

“Lush, fine texture but ingraining, flavour and good freshness – gorgeous stuff – a certain lush character but wow!” – Bill Nanson, The Burgundy Report

BARRELS MADE: 4

APPROXIMATELY 1200 BOTTLES

PRICE: £219/6-PACK INCLUDING DUTY & VAT



One of our goals with Le Grappin has been to rediscover old techniques, not for any romantic reason, but with the idea that sometimes babies were thrown out with the bathwater. One of those is racking under air pressure, done in the past with a foot pump, we have allowed ourselves the luxury of a compressor. A racking done this way is slower, and technically more difficult to pull off, but you get a very clear wine as a result meaning you can go to bottle without finings and just a light filtration for our whites, or none at all for with our reds. Flavours are fresher and more precise too!

2015 BEAUNE PREMIER CRU “LES GRÈVES” BLANC

VINEYARD

From the only parcel of Chardonnay mid-slope in Beaune’s most famous *climat*, and adjacent to Bouchard Père et Fils’s monopole “Les Vignes d’Enfant Jesus”, these 50 year-old vines face south on a perfect incline for sunlight interception and drainage. Less than 1% of “Les Grèves” is planted to Chardonnay, and there are only five producers left who make a white “Les Grèves”. It is an honour to be one of them!

VINIFICATION

Hand picked, and slowly pressed with minimal turns of the press over several hours. The juice was chilled and oxidised in tank for 48 hours and then racked to a 600L, a 400L and a 300L barrel, none new, for a fermentation by indigenous yeasts. Aged on full *lies*, without stirring or racking, for 9 months with an extra month in tank on light *lies* for focus and freshness. Unfined and lightly filtered, bottled under DIAM 10.

TASTING NOTE

That classic key lime pie of Beaune Grèves is there; ripe citrus, cream and graham cracker. Richer than 2014, but with a mineral core that brings the wine together. Muscular!

“Silky, with direct, citrus minerality. Super long, with mouth-watering flavour. Just a beauty.”
– Bill Nanson, The Burgundy Report

BARRELS MADE: 6

APPROXIMATELY 1800 BOTTLES

PRICE: £243/6-PACK INCLUDING DUTY & VAT



As Bill Nanson alludes to, we like a bit of phenolics in our Chardonnay, which foot crushing and our long pressings help bring out. We think it adds an element of complexity, “grippiness” makes you want another glass, and it makes the wine more food friendly. Since phenolics act as anti-oxidants, we believe they also help protect the wine for the long haul, enabling us to use lower SO₂ levels and ensure that our wines can be drunk with some age on them. Another valuable, old technique abandoned in modern winemaking.

2015 SAVIGNY LES BEAUNE ROUGE

VINEYARD

From a 60 year old parcel of Pinot Noir, in my favourite *villages climat* for Pinot Noir in Savigny-lès-Beaune, “Aux Fournaux”. With the vineyard being located at the base of the slope, which provides better sunlight interception and drainage than most *villages* parcels in Savigny-lès-Beaune, the wine has fine definition and weight for a *villages* appellation wine. “Aux Fournaux” is also at the junction with Pernand-Vergelesses and Aloxe-Corton, with racy fruits from the former and rocky tannins from the later. A very complex *villages* site!

VINIFICATION

Hand picked and sorted for over 8 hours to ensure only the best fruit made it to the fermenter. 80% of the grapes were destemmed with the remaining 20% placed on top as whole cluster in a wooden vat under cover of CO₂ with no SO₂ on the fruit. Dry ice was used to cool the fruit to 12°C and to protect the berries against oxidation during pre-ferment maceration. A natural fermentation started on the 8th day with a short pump-over on the first and second day of fermentation to help the yeast multiply. The must was then basket pressed on the 16th day of *cuvaison*. The must finished fermentation in tank, settled of gross *lies* for two weeks in tank before 11 months in a one year-old barrel and a variety of two to five year-old barrels from Tonnellerie Chassin and Tonnellerie Minier. Racked under air pressure and settled for two weeks in tank before being bottled under a DIAM 10 closure without fining or filtration.

TASTING NOTE

Bright red and black fruits, think cherry, raspberry and blackberry with the classic Savigny “crunchy” acidity balanced by a creamy, lushness on the palate.

“A big, round, voluptuous nose, indeed gorgeous. Round, again, impressive dimension and really good texture. Gorgeous. And with a super finish, really top!” – Bill Nanson, The Burgundy Report

BARRELS MADE: 6

APPROXIMATELY 2030 BOTTLES

PRICE: £179/6-PACK INCLUDING DUTY & VAT

2015 BEAUNE PREMIER CRU “BOUCHEROTTES” ROUGE

VINEYARD

From two contiguous parcels, one a 40 year old *selection massale* planting, the other a 25 year-old *selection clonale* (Dijon 114/115), at the southern end of the Beaune Premier Cru slope below the famous vineyard of “Clos des Mouches” and next to Pommard’s grand *climat* “Les Epenots”. A very underrated and unknown vineyard, it produces wines with a Pommard-esque fruit profile with silky and fine boned tannins.

VINIFICATION

Hand picked and sorted for over 8 hours to ensure only the best fruit made it to the fermenter. 75% of the grapes were destemmed with the remaining 25% placed on top as whole cluster in a wooden vat under cover of CO₂ with no SO₂ on the fruit. The grapes were chilled to 10°C using dry ice, which as well as cooling the grapes, saturates the juice with CO₂, thus helping protect against oxidation of fruit flavours. A natural ferment commenced after a 7 day cold soak with four pumpovers and four *pigèages* over the course of fermentation. Pressed using our 90 year-old basket press on the 16th day after picking, the wine spent two weeks in tank before spending 11 months in a new 350L barrel from Tonnellerie Chassin and a mix of one to five year old barrels. Racked under air pressure and settled for two weeks in tank before being bottled under a DIAM 10 closure without fining or filtration.

TASTING NOTE

Dark cherry, blackberry and boysenberry fruit notes, with earthy, floral (violets) undertones; a very Pommard-esque aromatic profile. Super silky and bright in the mouth, concentrated yet pure; true Burgundian power with weightlessness.

“The Savigny I’d drink at the bar, and this is for me drinking alone. Super!” – Bill Nanson, The Burgundy Report

BARRELS MADE: 9

APPROXIMATELY 2700 BOTTLES

PRICE: £228/6-PACK INCLUDING DUTY & VAT



Here is a shot from above our sorting table on Boucherottes day in 2015. At any time we have a minimum of eight at the table and sortings have taken up to 16 hours! We are firm believers in the idea that our highest priority is getting only the best fruit in the fermenter. Seeing as we make our reds without artifice, light on extraction with emphasis on purity over power, even 1% of the berries being unhealthy is unacceptable. There is a reason why I am called “Le Kangourou Fou” (Crazy Australian)!

CAN I DRINK THEM YET?

A question that we are often asked is when to drink our wines. The short answer is whenever you would like! Life is short and there is always another vintage. The longer answer is we are still learning along with you. Wines, especially those made in a low intervention way, open and close all the time; they are living things. That being said, we get to taste these wines more frequently than you might and we are receiving feedback from importers, restaurants and customers as well on how they are faring.

Thus we thought we would put together a “rough” should you open this one or not list? The list is not bullet-proof, like we said they are living things, but we feel that those we list as hold will offer more in the future than they do now, and if possible should be left alone in favour of a “Drink”. “Hold/Drink with a decant” means we would be inclined to leave it longer, “Drink/Hold” means you can drink them now with pleasure but further cellaring will have it’s rewards in complexity too. Your mileage may vary and please feel free to contact us at any time for “real-time” guidance.

Once the 2015s have been released, we will post an updated list on our website.

	2011	2012	2013	2014
Savigny-lès-Beaune Blanc	DRINK	DRINK	DRINK / HOLD	DRINK / HOLD
Savigny-lès-Beaune Rouge	DRINK	DRINK / HOLD	DRINK	HOLD / DRINK WITH A DECANT
Beaune 1er Cru "Les Grèves"	-	DRINK	HOLD	HOLD
Beaune 1er Cru "Boucherottes"	-	HOLD	DRINK	HOLD
Santenay 1er Cru "Les Gravières"	-	-	HOLD	HOLD
Saint Aubin "En L'Ebaupin"	-	-	-	HOLD / DRINK WITH A DECANT

ABOUT OUR LABELS



The extremely talented Louise Despont, and future art-world star, created the beautiful artwork for our front label. Using drafting tools, she creates intricate geometric drawings on antique ledger paper. Her works draw from a very diverse set of influences; hinduism, architecture, astronomy, and literature and have a beautiful, subtle symmetry to them. Using only very simple shapes, circles and triangles, she builds incredibly intricate, yet subtle motifs. Her work is very layered, in composition and in meaning.

This piece is her interpretation of our vision for Le Grappin. Harnessing the energies of the season, the vine and the individual *terroirs* to make wines of place and soul.

OTHER OPTIONS TO TRY OUR WINES

2015 SAMPLER PACK

1 x 2015 Savigny-lès-Beaune Blanc
1 x 2015 Saint Aubin "En L'Ebaupin" Blanc
1 x 2015 Santenay Premier Cru "Les Gravières" Blanc
1 x 2015 Beaune Premier Cru "Les Grèves" Blanc
1 x 2015 Savigny-lès-Beaune Rouge
1 x 2015 Beaune Premier Cru "Boucherottes" Rouge

PRICE: £208/6-PACK INCLUDING DUTY & VAT

2015 MIXED WHITES

2 x 2015 Savigny-lès-Beaune Blanc
1 x 2015 Saint Aubin "En L'Ebaupin" Blanc
1 x 2015 Santenay Premier Cru "Les Gravières" Blanc
2 x 2015 Beaune Premier Cru "Les Grèves" Blanc

PRICE: £210/6-PACK INCLUDING DUTY & VAT

2015 MIXED REDS

3 x 2015 Savigny-lès-Beaune Rouge
3 x 2015 Beaune Premier Cru "Boucherottes" Rouge

PRICE: £203/6-PACK INCLUDING DUTY & VAT

PRE-RELEASE PRICES

	PER SIX PACK INC VAT & DUTY
2015 Savigny-lès-Beaune Blanc	£ 179
2015 Saint Aubin "En L'Ebaupin" Blanc	£ 198
2015 Santenay 1 ^{er} Cru "Les Gravières" Blanc	£ 219
2015 Beaune 1 ^{er} Cru "Les Grèves" Blanc	£ 243
2015 Savigny-lès-Beaune Rouge	£ 179
2015 Beaune 1 ^{er} Cru "Boucherottes" Rouge	£ 228
2015 Sampler Pack	£ 208
2015 Mixed Whites	£ 210
2015 Mixed Reds	£ 203
SHIPPING WAIVED FOR 2+ 6-PACKS	£ 9.60

HOW TO ORDER?

1. Email salut@legrappin.com with your order
2. Visit our [Online Order Form here](#)

Pre-Release Pricing is valid until 16 January, at which time prices will increase by 25%.
Wines will be available for collection or delivery in the Spring 2017.
Email us for "In Bond" pricing or for our Euro offer if you are interested.