

## Domaine Joblot's lovely 2018s

2018 has been a vintage of highs and lows in Burgundy. The hot weather restricted yields in some parts of the Cote du Nuits which resulted in some wines being overbaked and figgy; not something I want to find in a glass of one of the most graceful and sublime red wines on the planet. Fortunately, most winemakers who care about what ends up in the bottle made sure that it was good and, in many cases, extremely good. However, quantities were down a little and, with so many very small vintages out of the last several (2015 and 2017 saw decent yields but, otherwise, you have to go back to 2010 for a "normal" production of red wine in Burgundy) there were yet more price hikes in the most prestigious appellations.

Fortunately for us, whereas Domaine Joblot makes wines which can compare favourably with a great many wines from the Cote d'Or, it is in the still unfathomably unfashionable Cote Chalonnaise. This has to and will change; demand for Burgundy continues, despite the ever increasing prices, so canny buyers are looking to the Chalonnaise for comfort and, in particular, the best red wines from Mercurey and Givry.

The Joblots have long been the undisputed stars of the Chalonnaise and, whereas some estates suffer when the winemaking moves on a generation, Juliette has learnt at the feet of a master: her dad, Jean-Marc Joblot. The wines remain broadly the same as in Jean-Marc's day (he still helps assess the wines as they develop!) and the different *crus* display the same differences whilst still reflecting the vagaries of vintage variation, less pronounced here than further north.

2018 has seen a fantastic set of wines at Joblot. The **Clos Marole**, always the first to be bottled, offering more forward, blacker fruit character whereas the fruit in the more silky **Bois Chevaux** tends towards strawberries. **Servoisine** represents power and longevity whilst **Clos du Cellier aux Moines** offers more grace and charm; think Chambolle-Musigny but without the price tag. Finally, **L'Empreinte** is, in only its third outing, a tour de force blend of all four Premier Cru wines, bringing together the individual qualities magnificently.

The two other wines are the Givry Village red, **Préface**, which is a little lighter than the others although, in 2018, it makes its presence felt. The only white we are offering this year is the newly named **Mademoiselle**, a superb old vine Chardonnay aged in new oak barrels.

All the wines are offered under bond\* in cases of 12x75cl but we are happy to sell them in multiples of six if that helps. We are also offering a mixed case of two bottles each of all seven wines so there is every reason to check out the best value wines of Burgundy in this awesome vintage.

Red wines (prices are per case of 12x75cl in bond)

Givry "Préface" - £192

Givry 1er Cru "Clos Marole" - £222

Givry 1er Cru "Bois chevaux" - £222

Givry 1er Cru "Clos du Cellier aux Moines" - £228

Givry 1er Cru "Servoisine" - £228

Givry 1er Cru "L'Empreinte" - £240

White wine

Givry 1er Cru "Mademoiselle" - £240

Taster case

2 bottles each of all the wines (14x75cl) - £262

\* As a rough guide, add £27 to the price quoted and divide by ten to reach the duty paid price per bottle. Prices will be approximately 10% higher after shipping.