

ANSONIA FUTURES

March 2017





March 2017

The March Futures offering comes as vineyards thaw out across France and budbreak nears. There should be plenty here to prepare you for warmer weather, and wine for a variety of budgets. Leading the parade is White Burgundy from the finest white wine terroirs of the Côte de Beaune: Meursault and Puligny-Montrachet. We visit Chablis for delicious and attractively priced whites from the 2015 vintage. From the mouth of the Loire, France's longest river, we have two Cru Muscadets, from the new

generation of winemaking there. For reds, we visit two sources for excellent value – one in the Languedoc, and one in the Southern Rhône – where \$15 will get you further than just about anywhere in France. And for some variety, we also include a classic 2014 red Bordeaux.

We expect the March Futures to arrive in late April, and so we're including several sources to help stock up for springtime enjoyment. With warm weather in mind, we suggest two rosés from neighboring towns in the South – one a favorite from the Domaine les Goubert in Sablet, and the other a new cuvée from the Domaine Malmont in Séguret.

Please let us know your wishes by the **order deadline of Sunday, March 19.**



BOYER-MARTENOT

Meursault, Burgundy



BAGATELLE

Saint-Chinian, Languedoc



MARTIN-LUNEAU

Muscadet, Loire Valley



PROVENÇAL ROSÉ

Seguret & Sablet, Southern Rhône



GAUTHERON

Chablis, Burgundy



COULANGE

Bourg-St-Andèol, Southern Rhône



LÉHOUL

Graves, Bordeaux



BOYER-MARTENOT

Meursault, Burgundy

The kudos continue to pour in for Vincent Boyer's work at the Domaine Boyer-Martenot, an old Meursault domaine that Vincent has re-energized since taking over about a decade ago. We have moved up our purchase of the 2015s, hoping to maximize the amount available. Last year the combination of high demand and an unusually small production conspired to give us far less from the Domaine

than we hoped for. We're hoping that an earlier purchase will give us all a better shot at getting the quantities we want.

We know that many of you are anxious to replenish your stock of Meursault "**En l'Ormeau**," after a severe hailstorm destroyed most of last year's crop and we didn't get even one bottle. The 2015 vintage is just what you would expect: powerful, full throttle white Burgundy that will impress anyone to whom you hand a glass. There's more than just power here, of course, since the vines are more than 90 years old. They bring the intensity and complexity unique to very old vines. Look for ripe yellow fruit and a charming *sucrocité* – this should drink well immediately.

In a ripe year like 2015, "upslope" wines – those from the village's higher elevations – are often particularly attractive: they usually offer extra freshness and tension in the mouth. We put the **Meursault Narvaux 2015** in this category. Its vines are (only) 60 - 70 years old, and the wine's lovely richness has support in an excellent core of acidity. Vinous's Steve Tanzer found "pure but subdued aromas of soft citrus fruits and stone, . . . with the fruit accented by a touch of spicy oak." This is delicious, fleshy wine that should evolve well for many years.

We're including a new choice this time, a village Meursault blended from four different plots (and thus bearing the name of none). The **Meursault Cuvée Fernand Boyer 2015** is named for Vincent's grandfather, who founded the original Domaine. Because of its less specific pedigree, it's priced a bit better than the other village wines. But apart from the price, expect nothing less than first rate Meursault from a highly skilled producer. There will be notes of hazelnut, white peach and pear; in fact





Allen Meadows (“Burghound”) has praised the Cuvée Fernand Boyer as “textbook Meursault.”

If your tastes run to finesse more than power, Vincent’s **2015 Puligny-Montrachet “Reuchaux”** is an excellent choice. This wine stood out during our barrel tasting last year – even not fully formed, the wine showed an enticing nose of white flowers and honey, with exceptional balance. Tanzer captured the wine well, finding “aromas of white peach, menthol, white pepper and spices. Round, rich and very dry, with a plush peach flavor framed by a firm edge of acidity.” The 2015 Puligny “Reuchaux” will benefit from a few months of quiet to knit itself together, but before long it is sure to be turning heads.

At the premier cru level, Boyer’s most attractively priced wine is the **Meursault 1er cru “Charmes.”** It is, well, charming; there’s an easy accessibility for a wine of this pedigree. The nose is lovely, with orange blossom and peach, and in the mouth it’s exceptional: a deep core of rich, ripe fruit produces an intense, voluminous wine that relies on its core and not its oak for its intensity. This will drink really well earlier than most premier cru Meursault.

The top of the line is extraordinary as usual. **Meursault 1er cru “Perrieres”** is the vineyard many expect to be named Meursault’s first Grand Cru. Boyer-Martenot’s 2015 is pure, intense, and promises great things down the road. Vinous awarded it 91-93 points, finding peach, hazelnut, orange zest, lime rind, crushed stone and cardamom. Whether or not all those elements jump out at you, we have every confidence that this wine will delight anyone you serve it to, whether connoisseur or convivial companion. This is a wine to

be stored as carefully as you can and brought out for important occasions. You don't have to wait years to enjoy the greatness of this wine, but it will unquestionably pay keeping.

Red wine can be overlooked at a great white wine domaine like Boyer-Martenot. Over the years we have often bought Boyer-Martenot's

Auxey-Duresses "Ecusseaux" because it offers a good value in well-made pinot noir. This wine sometimes requires a couple of years to come into its own, and we're always careful not to judge it too soon. In a great year for reds such as 2015, less patience may be required. From barrel the wine showed an excellent dark nose of strawberries and cassis,

and a lively, crackling mouthfeel backed up by perfectly ripe fruit. We can't predict exact timing, but we do know that eventually the ripe pinot fruit will match up beautifully with its energy and freshness; at that point you'll be really glad you made your purchase.

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WINE

CASE PRICE

Meursault "Ormeau" 2015	\$495
Meursault "Narvaux" 2015	495
Meursault "Cuvée Fernand Boyer" 2015	465
Puligny-Montrachet "Reuchaux" 2015	545
Meursault 1er cru "Charmes" 2015	725
Meursault 1er cru "Perrières" 2015	845
Auxey-Duresses "Ecusseaux" rouge 2015	350



GAUTHERON

Chablis, Burgundy

When we arrived in Chablis last summer, the vignerons were still absorbing the impact of what may be their worst weather event ever. A particularly violent series of hail storms followed a late freeze, completely denuding vines in many vineyards and dropping the potential yield by 70% or 80% in others. When we asked Cyril Gautheron how the properties had fared, he shook his head and replied with a single word: “catastrophe.” We’re offering the 2015 here, but regular buyers of

Gautheron's wines might want to take into account that next year's availability will be severely constrained.

Some of you already have the **2015 Petit Chablis** in your cellars, and we expect that like us you are very pleased with the way this has come into its own over the last six months or so. There's still the clean, pure fruit you expect from Gautheron Chablis, but it is a bit rounder and better knit together now, opening up more pairing possibilities and making it nicer to enjoy all by itself.

The **Chablis Vieilles Vignes 2015** (offered here for the first time) is also showing beautifully. Along with the signature lemon fruit, this wine adds more breadth on the palate and a noticeably longer finish. The wine spends more time in elevage than the Petit Chablis, and a tiny infusion of barrel-raised wine adds just a whisper of oak. The result is a delicious and versatile wine – it's one of a few that have effectively become house wines in our seafood-centric Maine kitchen, and we'll be delighted to add a healthy stock of the 2015 to our Harpswell cellar.

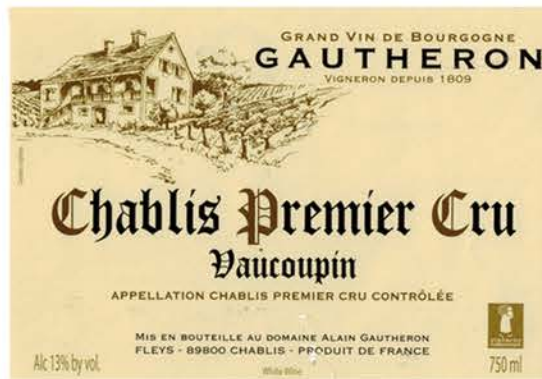


When you move up to the **Vaucoupin** at the premier cru level, you get more of everything: more density, more fullness on the palate, and even greater length. The 2015 is showing very well already, and the wine being Chablis, there

is a good core of underlying acidity that will keep the wine fresh for a number of years to come. We find that this expansive wine handles richer dishes such as cream sauces and beurre blanc beautifully. And of course,

there's little that matches up with a simple roast chicken quite as well as a pure and elegant Chablis.

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WINE

CASE PRICE

Petit Chablis 2015

\$165

Chablis Vieilles Vignes 2015

185

Chablis 1er cru "Vaucoupin" 2015

225

BAGATELLE

St-Chinian, Languedoc

The best wines from the Languedoc come from its edges, from the higher ground along the northern and western borders. St. Chinian is one such place with excellent terroir, and our producer there, the Deleuze family's Clos Bagatelle, is a source for delicious wines at very good prices.





For many years we have featured two reds from the Domaine, a sturdy everyday version for drinking early and often, and a more refined wine built to stay around for a while. This year we found one in the middle that we liked very much, so we're bumping the options to three.

The Clos Bagatelle **"A l'Origine"** is the same wine they used to call the Cuvée Tradition. It blends Syrah, Grenache, Carignan and Mourvedre into a dark, fruit-forward glass that is instantly appealing. In the mouth the wine is generous and full, with notes of the garrigue joining the fruit on the palate. This wine goes well with just about anything that calls for a red, and is easily understood without a lot of head scratching.

The new wine, called **"Colline d'Assignan,"** comes from up a sandstone hill along the edge of the property (elevation 250 meters). It's half Grenache (the other half Syrah and Carignan) and so shows more of that

grape's red fruit and spice. The 2015's fruits are very fresh here, and the nose is perfumed by a bit more of the garrigue. It's equally pleasant and approachable, but the higher altitude makes the wine prettier and more complex, with a bit more finesse.

Finally, what used to be called "Veillée d'Automne" and is now called "**Au Fil de Soi**" is yet another notch up in sophistication. It has a lovely nose with more refined fruit and an added floral side – the violets of syrah. The fruit is blackberry and black currants, and the

wine is really quite elegant in the mouth. There's a certain precision and finesse here, and very good length. Usually we have counseled giving this wine a bit of time in the cellar before drinking it, but the 2014 is delicious right now. This wine punches well above its weight.

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WINE

CASE PRICE

Saint Chinian "A l'Origine" 2016	\$125
Saint Chinian "Colline d'Assignan" 2015	150
Saint Chinian "Au Fil de Soi" 2014	195

COULANGE

Bourg-St-Andéol,
Southern Rhône

Christelle Coulange hails from Bourg St. Andéol, a town at the very northern border of the appellation Côtes du Rhône. The family has made wine there for generations, and until Christelle became the winemaker, they simply sold it in bulk. She returned to the family property after oenology school on the promise that she could make and bottle her own wine. In only a decade she has made



quite a name for herself. She seems to win gold or silver at the Côtes du Rhône tastings every year – the 2015 offered here took the gold at the Gilbert & Gaillard International Concours in 2016.

The 2015 Côtes du Rhône “**Cuvée Mistral**” is the epitome of good Côtes du Rhône: an

easygoing, fruit-forward, eminently quaffable wine. The nose offers plenty of plummy dark fruit, and in the mouth the wine is smooth and round. The French term “*gouleyant*,” which means “gulpable,” might have been made for this wine.

Match this up with an early summer picnic,

or fire up the grill and sip while you’re cooking your burgers or hot dogs. Everyone will be back for another glass, so be sure you stock enough.

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WINE

CASE PRICE

Côtes du Rhône “Cuvée Mistral” 2015

\$120

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MARCH 2017

MARTIN- LUNEAU

Muscadet, Loire Valley

All the world loves the briny freshness of a good Muscadet. A writer once described a traditional Italian white as “wine that wants to be water;” and the same might be said of much traditional Muscadet. For a few years now, though, there’s a new category, a Muscadet that aspires to be much more than water. By law, Cru Muscadet may be made in only a few parts of the region’s very best terroir, and must spend two years on the lees before bottling. It has the saline aspect of regular Muscadet, but the wine is much rounder and more mouth-filling. What’s more, the time on the lees adds complexity, and the finish is much longer. In short, there’s more of everything there.



This will be our third importation of cru Muscadet from the Domaine Martin-Luneau. For the first we settled on the wine from the village Gorges; the second from its neighbor Clisson. This time, our decision came down to four wines – two vintages from Clisson and two from Gorges. We are pleased to report that we conducted the “finals” in the ideal environment: accompanied by two large plates

of oysters. In the end, we decided that the two crus were different enough to offer them both.

Clisson 2013 is the livelier of the two, **Gorges 2013** is the rounder. The Clisson emphasizes freshness, and the saline aspect that is the mark of good Muscadet is front and center. There’s good fruit, too, but the

main point of this wine is its energy. The Gorges is rounder and softer, a bit broader in the mouth, but still with good acidity. This wine envelops the oyster rather than setting itself up as a counterpoint. Both wines offer the best of Muscadet: a bit of the ocean with a fresh melon fruit accompaniment. We love Chablis with oysters, but these top drawer Muscadets give the classic pairing a run for its money.

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WINE

CASE PRICE

Muscadet de Sèvre et Maine “Clisson” 2013

\$175

Muscadet de Sèvre et Maine “Gorges” 2013

175

LÉHOUL

Graves, Bordeaux

Graves is often a source for good value in left bank Bordeaux – wines that are dominated by Cabernet Sauvignon, with Merlot or Cabernet Franc playing a secondary part. These wines tend to need a bit of time in the cellar or in a carafe, but they also provide an excellent match for red meat, particularly a strip steak on the grill. Chateau Léhoul is one of two reds we import from that appellation.



Despite their vaguely Spanish family name Fonta, the winemakers at Léhoull have been producing there since 1798. Their wines aren't showy or expensive, but they're excellent values – a perfect way to match fine beef without shelling out for Cheval Blanc.

The 2014 Graves rouge has a pleasant chalkiness and round tannins. The nose is subtle upon opening but after a few minutes offers dark fruit and mocha, with a touch of vanilla from the oak. The 2012 vintage of this wine was ranked at the top of Decanter's

Graves tasting, and the 2014 is a worthy successor. There's not much sub-\$15 red Bordeaux out there – and hardly any of it tastes as good as this.

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WINE

Graves rouge 2014

CASE PRICE

\$175

FUTURES

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MARCH 2017

PROVENÇAL ROSÉ

Domaine les Goubert
Domaine Malmont

Two rosés from the Southern Rhône kick off the summer rosé season for us (the Alsatian entry will arrive around the solstice with the May Futures shipment). The first is well known to many customers: the “Rosé de Flo” from our friends at the Domaine les Goubert in Gigondas. Daughter Florence created this wine a few years ago, when she arrived to work full-time at the Domaine, and it has been a huge success. However, the 2016 growing season brought such low yields that Florence decided not to make a rosé this year. We learned of the decision in time to have her put a little more aside for us, and so we’re pleased to have a bit reserved.

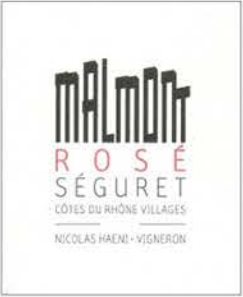


The **2015 Rosé de Flo** continues to be excellent. It hits all three of our criteria for good rosé: inexpensive, dry, and refreshing. It strikes a balance between the ripe honeyed fruit of Southern rosés, and crisp lemon acidity needed to keep it lively. We've had many customers tell us they're not quite sure how their stocks of this dwindle so fast; when warm weather finally returns, there's no such thing as too much good rosé in the fridge.

In addition, we're pleased to offer a very interesting new rosé from Nicolas Haeni's mountain vineyard just up the road in Seguret. Malmont, you may recall, is a decade-old project to create a vineyard high up in the hills above that town, using innovative terracing techniques to manage the risk of erosion. The inaugural vintage was in 2013, and more writers discover the domaine every year – this year Decanter awarded “Highly Recommended” to the 2015 Séguret rouge.

Nicolas has just begun to produce a very small quantity of **2016 Séguret rosé**, and it's delightful. It's made from 75% Grenache and 25% Syrah, with similar proportions of direct pressing to *saignée*. There are lovely red fruits in the nose, and the mountain location reveals itself in a brisk finish. If you like your rosé refined, this is a good one to try.

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WINE

CASE PRICE

GOUBERT Sablet Rosé de Flo 2015

\$135

MALMONT Séguret Rosé 2016

175

A Word About 2015 Red Burgundies

Several readers of these notes have asked about the 2015 vintage in red Burgundy. By all accounts this is among the best and most age-worthy vintages in a generation. Our early tastings have largely confirmed the hype: abundant, ripe, luscious fruit, sustained by sturdy well-formed tannins.

We plan to offer the 2015s from all of our regular Red Burgundy winemakers. To aid your planning, we've outlined our planned schedule of offerings to the right. These are subject to change, as several factors may affect availability and timing.

We look forward to helping you get some of these superb wines into your cellar.



MAY 2017 ISSUE

Domaine Pierre AMIOT (*Morey-St-Denis*)

Domaine Michel PRUNIER (*Auxey-Duresses*)

SEPTEMBER 2017 ISSUE

Domaine Gérard QUIVY (*Gevrey-Chambertin*)

Domaine Vincent RAVAUT (*Ladoix*)

OCTOBER 2017 ISSUE

Domaine Michel GROS (*Vosne-Romanée*)

Domaine DESVIGNES (*Givry*)

JANUARY 2018 ISSUE

Domaine Pierre BOURÉE (*Gevrey-Chambertin*)

HOW THE ANSONIA FUTURES PROGRAM WORKS

HOW TO ORDER

Our order form is an Excel spreadsheet.
Click below to download a copy.

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Please submit completed order forms by email to:
tom@ansonawines.com

The deadline to place orders from this Futures
issue is **Sunday, March 19.**

Questions? Need advice? Call us: (617) 249-3657

Many thanks for your interest,



OPTIONS FOR PICKUP

Pick-up in Massachusetts.

We now store our inventory in a basement in Newton (437 Newtonville Ave), and open it up to the public on Saturday afternoons. Futures customers can pick up their orders here during Saturday open hours, or by appointment.

Pick-up in Delaware.

Many of those who aren't near Boston will choose to collect their wine in Delaware. For such people, we set times for pickup at a temporary storage location and the owners pick their wine up there over the course of the two or three weeks after it arrives.

Shipping and delivery elsewhere.

In some states we can arrange for shipping at an additional cost that varies by location (\$3.50 per bottle to the west; \$2.50 per bottle everywhere else). Some states require us to collect sales and/or excise tax. If shipping interests you, let us know the state and we will figure out if it can be done.