

*****This is one to load up on: Bourgogne Blanc that offers plenty of Meursault-like characteristics at a fraction of the price. If you need a house Bourgogne Blanc, this is it! I was, frankly, blown away by its nervosity, suavity, minerality and depth. This is something more than Bourgogne and something worth your attention! After doing extensive research, too, it seems this wine is a quasi-legend among Burgophiles for QPR. Now it makes its way to Waltham!!!*****

It's been a long while since I have discovered a wine of this humble appellation deserving of a separate email campaign, but I am glad I have. Where does value lie in Burgundy these days? It's hard to tell, with prices going ever upward and quantities available dwindling further downward. Some relatively humble appellations are commanding ridiculous prices (Aloxe, Beaune, Ladoix, et al.) simply due to the dearth of wine available and often regardless of quality. But an old value formula still holds true: small grower + small holdings + concern for quality + no Grands Crus or "great" 1ers crus = value.

What do I mean? Well, run down the list of the greatest producers of Burgundy and – surprise, surprise – they also tend to have holdings in the greatest *terroirs* of Burgundy. Rousseau? Chambertin, Clos St. Jacques, Clos de la Roche, et al. Leflaive? Le Montrachet, Chevalier-Montrachet, Bienvenue-Batard-Montrachet, et al. Comtes Lafon? Charmes, Genevrieres, Perrieres. DRC? Do I have to say it?!?! The end result is that they command crazy prices and bring the rest of the appellation up with them.

Often small growers, with humble holdings, but great pride and talent can make exceptional wine. And because no one is beating down their door for the Grands Crus or luxury 1ers, the wine is usually available. And at an equally humble price.



Today's producer and wine are a paragon of this phenomenon. Meet Sylvain Dussort. Never heard of him, I'm sure. Is it because he's a bad winemaker? Nope. Just has nothing so compelling that the world is clamoring for a 6-bottle allocation of his Musigny or Chambertin or Clos de la Roche. Instead, he works two Bourgogne level appellations, some generic Meursault and one lonely lieu-dit, Meursault "Le Limousin," which technically belongs to his sister and which she rarely sells to the US importer! There are a few reds, too. But again, not much to sneeze at!

Regardless, Dussort takes great pride in what he does and his "Bourgognes" make up the most of his production and, as a result, drink like anything but: both are from several single vineyard, which contain some very old vines, 60-75 years old. Both are treated exactly like his Meursaults and receive the same love and attention as much nobler *terroirs* would. He can't afford not to lavish the vines and wines with all the attention he has, because he has nothing else to sell!



Recently, I had the pleasure – thanks again to the indefatigable Jeanne-Marie de Champs – of drinking his 2012 Bourgogne Blanc “Cuvee des Ormes.” Here’s my tasting note:

Elegant nose of waxy pear, hazelnut, lemon, white flower and a touch saline. Despite the charming nose, on the palate is where it really impresses: silken, long and, paradoxically, almost tannic, the wine has profound tension and texture, which is more than compelling. Hard to believe this is Bourgogne: waxy, a touch of honey and a saline operatic aria of a finish!

Drinkstres Meursault. Chapeau, M. Dussort!

Why is it so good? I already explained that! The formula. Oh, that AND the source is actually mostly a split vineyard with village level Meursault “en l’Ormeau” and another “Les Pellans,” below 1er Charmes. Since the AOC will not allow Village level names to appear on Bourgogne level wines, the fictitious “Cuvee des Ormes” has been coined. Regardless, this is one to buy by the case!

Don’t believe me? This wine regularly receives 4 “hearts” from the Guide Hachette, France’s leading guide to wine, and it’s highest rating. What is a secret to us, is an open secret among the French! Moreover, although, for whatever reason, Allen Meadows no longer seems to visit the Domaine, his past notes on the 1999 and 2000 vintages are littered with his own coveted “heart” scores.

2012 Domaine Sylvain Dussort Bourgogne Blanc “Cuvee des Ormes”



2012 Sylvain Dussort Bourgogne Blanc “Cuvee des Ormes” \$25 NET

35-60+ year old vines. Sourced from the “En l’Ormeau” and “Les Pellans” vineyards in Meursault. The vines are tended *lutte raisonnee*; fermentation is natural and in barrel; the wines are aged 12 months in barrel, with extensive lees contact, but no stirring, and no new oak. The wines are bottled without fining or filtration.

My note (again): Elegant nose of waxy pear, hazelnut, lemon, white flower and a touch saline. Despite the charming nose, on the palate is where it really impresses: silken, long and, paradoxically, almost tannic, the wine has profound tension and texture, which is more than compelling. Hard to believe this is Bourgogne: waxy, a touch of honey and a saline operatic aria of a finish! Drinks *tres* Meursault. *Chapeau, M. Dussort!*



RECAP:

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As always, reply to order. Orders subject to confirmation and delivery by vendor. Wine due by mid-November.

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Ian Halbert
Burgundy Specialist
Fine Wine Sales Associate



www.gordonswine.com
ihalbert@gordonswine.com

Tel: 781 893-1900

Fax: 781 647-9815