

GRAND AVENUE
— WINES —

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MEURSAULT

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2013

ARNAUD ENTE

LE PENTURE

ARNAUD ENTE

Arnaud Ente makes a small range of magnificent wines from just over 4 hectares of vineyards in Meursault and Puligny. I first encountered Ente in the 2002 vintage when I acquired a case of his Puligny Montrachet 1er Cru Referts on the recommendation of a friend. Unlike the wines of many of his peers, these bottles have aged superbly well, the only problem being that I now have just two left!

Ente “emerged” in his own right in the late 90s having previously worked for J F Coche-Dury, a man who many consider to be the greatest white wine producer of his generation. Surprisingly, Ente remains somewhat beneath the radar despite the fact that his wines sell out almost instantaneously on release. Perhaps the reason he is not much better known is because this remains a very small domaine in terms of production. Arnaud and his wife, Marie-Odile, are perfectionists who work with incredibly small yields, even by Burgundian standards. I believe this is a key factor in determining the quality, intensity and longevity of Ente’s wines. Whilst low yields are now the accepted norm for Pinot Noir in Burgundy, this view is still less commonplace when it comes to Chardonnay.

The vineyard regime here borders on fanatical. The vines are cultivated under biodynamic principles but Ente has neither sought about nor cares about official certification. The goal is to make pure, mineral driven wines with limited oak influence. Even at the top end of his range, the wines only see 20% new oak and are aged for 12 months in barrel and six months in stainless steel. There is no filtration or fining and batonnage is only employed when strictly necessary. The resulting style is one of elegance and finesse.

We have acquired a small parcel of these wines from the 2011 vintage. I had determined not to purchase any wines from this particular vintage as I felt the quality was uneven. However, when I tasted Arnaud’s wines I changed my mind as they stood head and shoulders above anything else I had tried. Simply put, these are amongst the few “must have” white wines in 2011.

Our supplies are extremely limited so please let us know if you are interested as soon as possible. All prices are quoted in bond.

● 2011 Bourgogne Blanc, Domaine Arnaud Ente	6x75cl	£140
● 2011 Meursault, Domaine Arnaud Ente	6x75cl	£260
● 2011 Meursault “Clos des Ambres, Domaine Arnaud Ente	6x75cl	£290
● 2011 Puligny Montrachet 1er Cru Les Referts, Domaine Arnaud Ente	6x75cl	£800

E&OE

TERMS & CONDITIONS

Availability

All wines are offered in bond excluding duty, VAT and delivery unless otherwise stated and are subject to availability. Wine is only sold by the complete case (either 6×75cl or 12×75cl as indicated). Please note we have a minimum order size of 12 bottles.

Prices

Prices are provisional and subject to confirmation upon our acceptance of your order. Confirmation may be by e-mail or by the delivery of an invoice.

Payment

Payment is due on invoice. We accept payment by bank transfer or by cheque (please allow five (5) working days for cheques to clear).

Bank Details:

Barclays Bank
10 North Street
Bishops Stortford
CM23 2LH

Delivery

All of our wines are stored at London City Bond in Barking. Transfer in bond to LCB or other bonded warehouses can be arranged at cost. Deliveries are charged at the following rate for orders of 12 bottles or more within mainland England and Wales: one (1) case – £10, two (2) cases or more – £20. Deliveries to Scotland or overseas are charged at cost.

Title

Until the seller of the goods has received full payment, property of the goods shall not pass to the purchaser. E&OE.

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