



A UNIQUE EXPERIENCE FOR BURGUNDY LOVERS

**A SELECTION OF RARE BURGUNDIES
WHICH ONLY COLLECTORS WOULD HAVE IN THEIR CELLAR
AS SUCH WINES ARE IMPOSSIBLE TO FIND...**

ALL WERE TASTED AND REVEALED DISTINCT CHARACTERS THAT MAKE THE MAGIC OF OLD PINOT NOIRS!

THIS IS A SPECIAL OPPORTUNITY (AT \$90 A BOTTLE*) TO ORGANISE A VERTICAL TASTING WITH FRIENDS, OR TO HAVE A FEW RARE BOTTLES FOR SPECIAL OCCASIONS. (* average on 75cl format)

DOMAINE FOUGERAY DE BEAUCLAIR
EXCLUSIVE WINE MAKER'S COLLECTION

DIRECTLY FROM THE DOMAINE FOUGERAY'S CELLAR WERE THEY WERE BORN!

Domaine Fougeray de Beaclair is well renowned for its Clos Marion, a monopole in Fixin, and its unique plot of Bonnes Mares that sits next to the Clos de Tart. Jean Louis Fougeray counts among the growers who are able to produce impressive wines in Marsannay through precise plot selections and micro -cuvees, wines that not only can rival in power with their neighbours from Gevrey, but are also well worth cellaring. We are given now the unique opportunity to discover old vintages from the private cellar of Jean Louis Fougeray.

SET A: 4 Magnums (1.5L) and 4 bottles (75 CL) - \$1080

FOUGERAY SAVIGNY LES BEAUNE 2000 MAGNUM 1.5L	On a soft cheese, a cherry pie, or to sip on its own.	Delicate, elegant with red fruit, stewed cherries and hints of toast.
Domaine Fougeray Savigny les Beaune 1987	On a soft cheese, or on its own to sip like an old cognac	Aromas of kirsh, dried fruits, melts on the palate.
Domaine Fougeray Marsannay 1996	On a rich cheese like a Brillat Savarin or poultry with a cream and morel sauce.	A complex mature wine which has retained a lot of freshness, delicate floral aromas of violet and red fruit mingle with notes of dried leaves and toast, very good length.
FOUGERAY FIXIN CLOS MARION (MONOPOLE) 2004 MAGNUM 1.5L	On a game, venison, wild boar, or a steak with a rich wine sauce.	The concentration brought by the old vines are here, this is a powerful structured wine with spice, blackcurrant, toast, a great length. To decant.
FOUGERAY SAVIGNY LES BEAUNE 2002 MAGNUM 1.5L	On a smoked salmon, grilled fish.	Extremely elegant with notes of red berries followed by a soft toast and hints of roast almonds.
Domaine Fougeray Marsannay Les Saint Jacques 2001	On a foie gras, quail, pigeon,...	Elegant and complex, gamey musky notes of wet earth, vanilla toast and orange zest are lifted up by a fresh acidity and blackcurrant fruit.
Domaine Fougeray Marsannay 1986	On meats in a rich red wine reduction.	Powerful. A combination of tertiary aromas and power. Truffle, earthy aromas mingle with rich blackcurrant notes, remarkable length and vibrancy for the age.
FOUGERAY SAVIGNY LES BEAUNE 1998 MAGNUM 1.5L	This is so good you may want to enjoy it on its own.	A remarkable presence of red fruit develops on the first palate, followed by kirsh, marzipan, orange zest, coffee, moccha, toast. A superb and complex wine that melts in the mouth. With an unexpected intensity and length.

SET B: 1 Magnum (1.5L) and 4 bottles (75 CL) - \$530

Domaine Fougeray Marsannay Les Favieres 1996	On scrambled eggs with truffle, ceps, smoked bacon and crème fraiche.	A delicate and mature wine with aromas of truffle, mushroom,... pages of an old book... that will transport you in a forest in autumn.
Domaine Fougeray Savigny les Beaune 2002	On a smoked salmon, grilled fish.	Extremely elegant with notes of red berries followed by a soft toast and hints of roast almonds.
Domaine Fougeray Marsannay Les Favieres 2000	On grilled meats with herbs, rack of lamb with rosemary roast potatoes,...	Elegant and intense with kirsh, cherry aromas followed by notes of spice and cedar, velvety and long finish.
Domaine Fougeray Cote de Nuits Villages 2003	Roasted pork with caramelised onions and shallots.	A big, rich, concentrated wine with multiple aromatic layers and a good backbone, stewed prune are followed by hints of orange zest, licorice and toast, the length is remarkable.
FOUGERAY SAVIGNY LES BEAUNE 1998 MAGNUM 1.5L	On a duck magret with a griotte sauce and port wine reduction.	A remarkable presence of red fruit develops on the first palate, followed by kirsh, marzipan, orange zest, coffee, moccha, toast. A superb and complex wine that melts in the mouth. With an unexpected intensity and length

SET C: 1 Magnum (1.5L) and 3 bottles (75 CL) - \$430

Domaine Fougeray Marsannay Les Favieres 1996	On scrambled eggs with truffle, ceps, smoked bacon and crème fraîche.	A delicate and mature wine with aromas of truffle, mushroom,... pages of an old book,... that will transport you in a forest in autumn.
Domaine Fougeray Savigny les Beaune 2002	On a smoked salmon, grilled fish.	Extremely elegant with notes of red berries followed by a soft toast and hints of roast almonds.
Domaine Fougeray Marsannay Les Favieres 2000	On grilled meats with herbs, rack of lamb with rosemary roast potatoes,...	Elegant and intense with kirsh, cherry aromas followed by notes of spice and cedar, velvety and long finish.
FOUGERAY SAVIGNY LES BEAUNE 1998 MAGNUM 1.5L	On a duck magret with a griotte sauce and port wine reduction	A remarkable presence of red fruit develops on the first palate, followed by kirsh, marzipan, orange zest, coffee, moccha, toast. A superb and complex wine that melts in the mouth. With an unexpected intensity and length.

Wines will be available for collection at le Benaton Marina Bay.