

# KOT Selections

WINE IMPORT, DISTRIBUTION & ADVISORY

**CATALOGUE**

**PRIVATE CLIENTS**

**WINTER 2014-15**

## PREFACE

### About this catalogue

We provide only concise descriptions of our winegrowers and their wines in this catalogue; if you require more detail, please ask for our portfolio or refer to our website ([www.kotselections.com](http://www.kotselections.com)). A price and stock list in Excel format is also available upon request.

### How to read and use

The catalogue is arranged regionally, and where our winegrowers span several regions, we have placed them within their ‘home’ region (e.g. Eric Texier in the Rhône). We briefly introduce each region, and summarise each winegrower’s approach and wine:

Stock-Keeping Unit (SKU)		Grape(s)		Price
<ul style="list-style-type: none"><li>Unique alpha-numerical identifier for each wine</li></ul>		<ul style="list-style-type: none"><li>Primary varieties (if blended)</li><li>Secondary varieties</li></ul>		<ul style="list-style-type: none"><li>Singapore dollars, excludes GST</li><li>Non-75cl sizes in parentheses</li></ul>
002-NV	NV Champagne Brut Tradition (magnums, jeroboams available)	<ul style="list-style-type: none"><li>Pinot Meunier</li></ul>	<ul style="list-style-type: none"><li>Sparkling, dry white; crisp, ripe berries</li></ul>	\$53.0
003-NV		<ul style="list-style-type: none"><li>Chardonnay, Pinot Noir</li></ul>	<ul style="list-style-type: none"><li>Use as an aperitif, or serve with fried chicken</li></ul>	\$112.0 (150cl)
004-NV				\$250.0 (300cl)
Wine		Style & Pairings		
<ul style="list-style-type: none"><li>Vintage, AOC data and «<i>cuvée name</i>» (we use <i>guillemets</i> to avoid confusion)</li><li>Non-75cl sizes in parentheses</li></ul>		<ul style="list-style-type: none"><li>Basic style (dryness, weight, colour); short 2-3 word descriptions</li><li>General food pairing and serving advice</li></ul>		

### A note on ratings (lack of)

We do not quote points, ratings nor ‘fruit salad’ tasting notes (e.g. “Alphonso mangoes, early season peaches with a dash of Tahitian vanilla”) from wine reviewers as we find them unhelpful (at best) and often misguided. We hope that you will trust our intuition and judgment; we only import wines which we think are delicious, interesting, and true to their origins.

### Inspired by Brillat-Savarin

“*Dis moi ce que tu bois, je te dirai qui tu es.*” (Tell me what you drink and I shall tell you who you are.)

## LIST OF GROWERS

### Champagne

**P03.** De Sousa & Fils // Laherte Frères

### Loire

**P05. Pays-Nantais** – Domaine de la Pépière // **Domaine** Pierre Luneau-Papin // **Domaine** de l'Ecu // **André-Michel** Brégeon

**P08. Anjou** – Clos de la Coulée de Serrant // **Damien** Laureau // **Vins** du Closel // **Clos** de l'Èlu // **Patrick** Baudouin

**P12. Sa-Bo-Chi** – Château de Fosse-Sèche // **Yannick** Amirault // **Bernard** Baudry

**P15. Touraine** – Clos Roche Blanche // **Domaine** Huet // **François** Pinon // **François** Cazin // **Domaine** de la Charrière

**P19. Centre** – Vincent Gaudry

### Alsace

**P20.** Albert Boxler // **Josmeyer**

### Languedoc

**P25.** Alain Chabanon

### Savoie

**P30.** **Domaine** Dupasquier // **Prieuré** St. Christophe // **Domaine** Gilles Berlioz

### California

**P32.** Edmunds St. John // **Dashe** Cellars

### Beaujolais

**P23.** Joseph Chamonard // **Domaine** des Terres Dorées

### Rhône

**P26.** Eric Texier // **Domaine** Pierre Gonon // **Domaine** du Trapadis // **Domaine** Charvin // **Ch.** de Trinqueddel

## CHAMPAGNE

Most Champagne is not worthy of the name – industrial beverages cynically marketed (and marked up) by a self-serving corpus of ‘professionals’, with clear consequences: denuded land, sclerotic vines and disgusting wines. We are therefore very glad to work with two growers who hold true to the principles of making great Champagne: Erick de Sousa in Avize and Aurélien Laherte in Chavot.

## De Sousa &amp; Fils – Erick de Sousa (FRA-CHA-02)



Erick was one of the very first to fully embrace *biodynamie* and it shows in both his land and wines

Region:	Champagne	Website:	www.champagnedesousa.com
Size:	11ha	Viticulture:	Almost completely biodynamic

SKU	Wine	Grape(s)	Style & Pairings	Price
002-NV	NV Champagne Brut Tradition	<ul style="list-style-type: none"> <li>Chardonnay</li> <li>Pinots Noir &amp; Meunier</li> </ul>	<ul style="list-style-type: none"> <li>Sparkling, dry white; glug-glug-glug</li> <li>Aperitif, serve with canapés</li> </ul>	\$69.0
004-NV	NV Champagne Brut Réserve Blanc de Blancs	<ul style="list-style-type: none"> <li>Chardonnay</li> </ul>	<ul style="list-style-type: none"> <li>Sparkling, dry white; citrus brioche</li> </ul>	\$75.0
005-NV	Grand Cru (magnums available)		<ul style="list-style-type: none"> <li>Suckling pig, but of course</li> </ul>	\$154.0 (150cl)
006-NV	NV Champagne Brut Grand Cru Cuvée 3A	<ul style="list-style-type: none"> <li>Chardonnay, Pinot Noir</li> </ul>	<ul style="list-style-type: none"> <li>Sparkling, dry white; toasty and deep</li> <li>Crab, boiled/steamed and served cold</li> </ul>	\$78.0
007-NV	NV Champagne Brut Rosé	<ul style="list-style-type: none"> <li>Chardonnay</li> <li>Pinot Noir</li> </ul>	<ul style="list-style-type: none"> <li>Sparkling, dry rosé; floral fun</li> <li>Serve with a buttery lobster</li> </ul>	\$79.0
008-NV	NV Champagne Brut Blanc de Blancs Grand Cru Cuvée des Caudalies	<ul style="list-style-type: none"> <li>Chardonnay</li> </ul>	<ul style="list-style-type: none"> <li>Sparkling, dry white; Count Basie, swinging</li> <li>Bresse chicken, Bocuse or Pacaud style</li> </ul>	\$100.0
009-NV	NV Champagne Brut Rosé Grand Cru Cuvée des Caudalies	<ul style="list-style-type: none"> <li>Chardonnay</li> <li>Pinot Noir</li> </ul>	<ul style="list-style-type: none"> <li>Sparkling, dry rosé; taut and minerally</li> <li>Suckling lamb</li> </ul>	\$155.0
010-05	2005 de Sousa Champagne Extra-Brut Grand Cru Cuvée des Caudalies «Le Mesnil»	<ul style="list-style-type: none"> <li>Chardonnay</li> </ul>	<ul style="list-style-type: none"> <li>Sparkling, dry white; waves of flavour</li> <li>Briny oysters or littleneck clams</li> </ul>	\$300.0

## Laherte Frères – Thierry, Christian & Aurélien Laherte (FRA-CHA-03)



Family paying fastidious attention in both the vineyard and cellar, making sensational wines

Region:	Champagne	Website:	www.champagne-laherte.com
Size:	~10ha	Viticulture:	Mostly organic or biodynamic

SKU	Wine	Grape(s)	Style & Pairings	Price
002-NV 003-NV 004-NV	NV Champagne Brut Ultradition (magnums, jeroboams available)	<ul style="list-style-type: none"> <li>Pinot Meunier</li> <li>Chardonnay, Pinot Noir</li> </ul>	<ul style="list-style-type: none"> <li>Sparkling, dry white; crisp, ripe berries</li> <li>Use as an aperitif, or serve with fried chicken</li> </ul>	\$65.0 \$140.0 (150cl) \$310.0 (300cl)
005-NV 006-NV 007-NV	NV Champagne Brut Blanc de Blancs Ultradition (magnums, jeroboams available)	<ul style="list-style-type: none"> <li>Chardonnay</li> </ul>	<ul style="list-style-type: none"> <li>Sparkling, dry white; layered gossamer</li> <li>Very good with tempura and <i>keropok</i></li> </ul>	\$69.0 \$148.0 (150cl) \$320.0 (300cl)
016-NV	NV Champagne Brut Rosé Tradition	<ul style="list-style-type: none"> <li>Pinot Meunier</li> <li>Pinot Noir, Chardonnay</li> </ul>	<ul style="list-style-type: none"> <li>Sparkling, dry rosé; classic with a twist</li> <li>Shellfish roe or soft-boiled eggs</li> </ul>	\$69.0
011-05	2005 Champagne Extra-Brut Prestige	<ul style="list-style-type: none"> <li>Pinot Meunier</li> <li>Chardonnay</li> </ul>	<ul style="list-style-type: none"> <li>Sparkling, very dry white; glorious, serious</li> <li>Fish dishes, decant</li> </ul>	\$80.0
012-NV	NV Champagne Extra-Brut Rosé de Saignée «Les Beaudiers»	<ul style="list-style-type: none"> <li>Pinot Meunier</li> </ul>	<ul style="list-style-type: none"> <li>Sparkling, very dry rosé; pure saturated Pinot</li> <li>Cantonese roast meats</li> </ul>	\$99.0
013-07	2007 Champagne Extra-Brut «Les Vignes d'Autrefois»	<ul style="list-style-type: none"> <li>Pinot Meunier</li> </ul>	<ul style="list-style-type: none"> <li>Sparkling, very dry white; as good as it gets</li> <li>Aperitif, or eggs</li> </ul>	\$84.0
014-NV	NV Champagne Extra-Brut «Les 7»	<ul style="list-style-type: none"> <li>All 7 varieties permitted in Champagne</li> </ul>	<ul style="list-style-type: none"> <li>Sparkling, very dry white; rock-to-glass, direct</li> <li>Best with some raw shellfish</li> </ul>	\$104.0
015-08	2008 Champagne Extra-Brut «Les Empreintes»	<ul style="list-style-type: none"> <li>Chardonnay, Pinot Noir</li> <li>Pinot Meunier</li> </ul>	<ul style="list-style-type: none"> <li>Sparkling, very dry white; bright, linear</li> <li>Root vegetable (parsnip, turnip) soups</li> </ul>	\$90.0

## LOIRE – PAYS-NANTAIS

Melon de Bourgogne, which today is better known as Muscadet, was initially grown around Nantes as a neutral base white wine to supply distillers in Holland. That same neutrality has allowed Muscadet, at its best, to be vivid expressions of otherwise subtle geological differences. We work with four of the most dedicated growers in Muscadet, and over the last two years there's been a generational shift for all of them. There's of course the intensely hard-working and gifted Marc Ollivier, now joined by the innovative, energetic Rémi Branger and the lovely Gwénaëlle Croix. The Luneau-Papin dynasty is into its eighth generation with Pierre-Marie, who has brought new ideas and a new wine (he also has a newborn son, whom we hope to work with in the future). After a period of uncertainty, the *terroirist* Guy Bossard, who pipes in Bach to soothe his wines, now has Fréd Niger by his side; and last but certainly not least, Michel Brégeon has handed over substantial duties to Fréd (yes, another one) Lailier.

### Domaine de la Pépière – Marc Ollivier & Rémi Branger (FRA-LOI-01)



Marc has built the domaine from scratch, adding some of the best land in and around Clisson

Region:	Pays-Nantais	Website:	www.domainedelapepiere.com
Size:	~30ha	Viticulture:	Mostly organic

SKU	Wine	Grape(s)	Style & Pairings	Price
013-NV	NV «Pépie Bulles»	<ul style="list-style-type: none"> <li>Melon de Bourgogne</li> <li>Chardonnay</li> </ul>	<ul style="list-style-type: none"> <li>Off-dry, light-bodied sparkling white; floral, flirty and fun</li> <li>Aperitif, on its own</li> </ul>	\$32.0
001-13	2013 Muscadet Sèvre et Maine sur lie	<ul style="list-style-type: none"> <li>Melon de Bourgogne</li> </ul>	<ul style="list-style-type: none"> <li>Dry, light-bodied white; clean and clear</li> <li>Oysters, of course</li> </ul>	\$30.0
002-12	2012 Muscadet Sèvre et Maine sur lie «Clos des Briords» Vieilles Vignes (magnums available)	<ul style="list-style-type: none"> <li>Melon de Bourgogne</li> </ul>	<ul style="list-style-type: none"> <li>Dry, light-bodied white; effortless intensity</li> <li>Oysters, but also other raw shellfish</li> </ul>	\$36.0
009-12				\$74.0
004-10	2010 Muscadet Sèvre et Maine sur lie «Les Gras Moutons»	<ul style="list-style-type: none"> <li>Melon de Bourgogne</li> </ul>	<ul style="list-style-type: none"> <li>Dry, light-bodied white; best <i>Mouton</i> by a mile</li> <li>Fish in <i>buerre blanc</i></li> </ul>	\$35.0
006-09	2009 Muscadet Sèvre et Maine «Clisson»	<ul style="list-style-type: none"> <li>Melon de Bourgogne</li> </ul>	<ul style="list-style-type: none"> <li>Dry, medium-bodied white; minerals on crack</li> </ul>	\$43.0
010-09	(magnums available)		<ul style="list-style-type: none"> <li>Fried whitebait, tempura</li> </ul>	\$84.0 (150cl)

SOLD  
OUTSOLD  
OUT

SKU	Wine	Grape(s)	Style & Pairings	Price
007-10	2010 Muscadet Sèvre et Maine «Château Thébaud»	• Melon de Bourgogne	• Dry, medium-bodied white; intense, striking • Steamed crustaceans	\$45.0
008-09	2009 Muscadet Sèvre-et-Maine Cuvée 3	• Melon de Bourgogne	• Dry, medium-bodied white; leesy, rich • Lobster rolls, oyster omelette	\$46.0

## Domaine Luneau-Papin – Pierre, Monique, Pierre-Marie & Marie (FRA-LOI-02)



Pierre-Marie is taking over the reins of what can be legitimately termed a dynasty. Terrific family and wines

Region:	Pays-Nantais	Website:	www.domaineluneaupapin.com
Size:	Almost 40ha	Viticulture:	Low chemical usage

SKU	Wine	Grape(s)	Style & Pairings	Price
<b>SOLD OUT</b> 004-10	2010 Muscadet Sèvre et Maine sur lie «Terre de Pierre»	• Melon de Bourgogne	• Dry, medium-bodied white; something special • Oyster omelette, po' boys	\$40.0
<b>SOLD OUT</b> 005-09	2009 Muscadet Sèvre et Maine sur lie «Le "L" d'Or»	• Melon de Bourgogne	• Dry, light-bodied white; lemon and lees • Sashimi	\$40.0
006-07	2007 Muscadet Sèvre et Maine «Semper	• Melon de Bourgogne	• Dry, medium-bodied white; curvy, yummy	\$47.0
007-07	Excelsior» (magnums available)		• Scrambled eggs	\$99.0

**NOTE:** Please contact us for details on back-vintages of Luneau-Papin

## Domaine de l'Écu – Guy Bossard & Fred Niger (FRA-LOI-03)



Guy Bossard makes the least obvious, most inexplicably beautiful Muscadets, requiring decades to show their best

Region:	Pays-Nantais	Website:	www.domaine-ecu.com
Size:	20ha	Viticulture:	Biodynamic

SOLD  
OUT

SKU	Wine	Grape(s)	Style & Pairings	Price
002-09	2009 Muscadet Sèvre et Maine «Expression de Gneiss»	• Melon de Bourgogne	• Dry, light-bodied white; full, ripe • Simply prepared light fish	\$40.0
003-09	2009 Muscadet Sèvre et Maine «Expression d'Orthogneiss»	• Melon de Bourgogne	• Dry, light-bodied white; exotic, floral • Clams, grilled fish	\$40.0
004-09	2009 Muscadet Sèvre et Maine «Expression de Granite»	• Melon de Bourgogne	• Dry, light-bodied white; granite, as advertised • Can stand up to oilier fish	\$41.0

## Domaine André-Michel Brégeon, with Frédéric Lailier (FRA-LOI-05)



Michel, and now Frédéric, is a genius of the grape – his late-bottled reserve wines are *sui generis*

Region:	Pays-Nantais	Website:	NA
Size:	~7ha	Viticulture:	Low chemical usage

SKU	Wine	Grape(s)	Style & Pairings	Price
001-13	2013 Muscadet Sèvre et Maine	• Melon de Bourgogne	• Dry, light-bodied white; smoky, tangy • Back to raw oysters with the 2013	\$35.0
002-NV	NV Méthode Traditionnelle «Gai Perlé»	• Folle Blanche	• Sparkling, dry light-bodied white; oh yes • Use as an aperitif	\$37.0
003-04	2004 Muscadet Réserve	• Melon de Bourgogne	• Dry, medium-bodied white; full of verve • Steamed seafood, unadorned	\$50.0
003-09	2009 Muscadet Sèvre et Maine Réserve	• Melon de Bourgogne	• Dry, medium-bodied white; sun-kissed rocks • Fish and chips	\$50.0
004-11	2011 Muscadet Sèvre-et-Maine «Hors-Série»	• Melon de Bourgogne	• Dry, medium-bodied white; rock and roll • Grilled fish with a bit of char	\$40.0



## LOIRE – ANJOU

Three rivers define the Anjou – the Loire, Layon and Aubance, the latter two snaking their way through the *coteaux* (hills) to join the first just west of Angers. While Cabernet Franc, Sauvignon Blanc, Gamay, Grolleau Noir (and sometimes Gris), Pineau d'Aunis are all widely planted on the Paleozoic schist which dominates the landscape, Chenin Blanc is the undisputed queen of the Anjou, producing long-lived, majestic whites along the slopes carved out by the three rivers. We work with three of the best growers in Savennières (north of the river Loire): Nicolas and Virginie Joly, owners of Clos de la Coulée de Serrant, Damien Laureau, whom we think can lay claim to some of the best-farmed land in the Loire Valley, and Evelyne de Pontbriand, custodian of the Château des Vaults (previously and better known as Domaine du Closel). We have an equally exciting duo south of the river: Patrick Baudouin, reinventing his family estate which had been in disrepair for so long, and the young, energetic Thomas Carsin (of Clos de l'Élu), working with lesser-known varieties on top of Chenin Blanc and Cabernet Franc.

### Clos de la Coulée de Serrant – Nicolas & Virginie Joly (FRA-LOI-06)



We're very glad the steadying hand of Virginie Joly is now present at the estate, with some marvellous wines

Region:	Loire – Anjou	Website:	<a href="http://www.coulee-de-serrant.com">www.coulee-de-serrant.com</a>
Size:	~16ha	Viticulture:	Biodynamic

SKU	Wine	Grape(s)	Style & Pairings	Price
001-10	2010 Savennières «Les Vieux Clos»	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; oxidative, rich</li> <li>• Decant for about 6 hours</li> </ul>	\$61.0
002-09	2009 Savennières-Roche-aux-Moines «Clos de la Bergerie»	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Off-dry, full-bodied white; honeyed</li> <li>• Hard cheeses</li> </ul>	\$84.0
003-09	2009 Clos de la Coulée de Serrant	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Off-dry, medium-bodied white; muscular</li> <li>• Just bread and butter</li> </ul>	\$130.0
003-10	2010 Clos de la Coulée de Serrant	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Off-dry, medium-bodied white; very intense</li> <li>• Just bread and butter</li> </ul>	\$114.0

## Damien Laureau (FRA-LOI-07)



Damien is as good a farmer as we've met; as a result, the wines are vivid, flavoursome and true to the land

Region:	Loire – Anjou	Website:	www.damien-laureau.fr
Size:	~10ha	Viticulture:	Organic

SKU	Wine	Grape(s)	Style & Pairings	Price
001-10	2010 Savennières «Les Genêts»	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; pear essence</li> <li>• Smoked herring, potted shrimp</li> </ul>	\$56.0
002-11	2011 Savennières «Le Bel Ouvrage»	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; skyscraping</li> <li>• Roast fowl</li> </ul>	\$67.0

## Vins du Closel/Château des Vaults – Evelyne de Pontbriand (FRA-LOI-08)



Evelyne is one of the enlightened aristocrats, husbanding her land and wine with future generations in mind

Region:	Loire – Anjou	Website:	www.savennieres-closel.com
Size:	~18ha	Viticulture:	Organic

SKU	Wine	Grape(s)	Style & Pairings	Price
002-10	2010 Savennières «La Jalousie»	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; fruity, with spine</li> <li>• Yakitori, chicken sashimi</li> </ul>	\$45.0
003-08	2008 Savennières «Les Caillardières»	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Off-dry, medium-bodied white; funk-rock</li> <li>• Delicate fish or quenelles</li> </ul>	\$51.0
006-06	2006 Savennières «Clos du Papillon»	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; complex, hay</li> <li>• Braised pork trotters</li> </ul>	\$68.0

## Clos de l'Élu – Thomas Carsin & Grégoire du Bouexic (FRA-LOI-09)



Young, enterprising vigneron with very good plots of old vines in South Anjou, making marvellous wines

Region:	Loire – Anjou	Website:	www.closdelelu.com
Size:	~30ha	Viticulture:	Largely organic

SKU	Wine	Grape(s)	Style & Pairings	Price
001-13	2013 Val de Loire «Terre!»	• Sauvignon Blanc	• Dry, medium-bodied white; easy-going, ripe • Fish and seafood	\$36.0
003-12	2012 Anjou Rouge «l'Aiglerie»	• Cabernet Franc	• Dry, medium-bodied red; cherries, clean • Pizza, antipasti – make use of its versatility!	\$47.0
006-11	2011 Vin Rouge de France «Espérance»	• Pineau d'Aunis • Grolleau Noir	• Dry, medium-bodied red; aromatic, bright • Great with Indian food and spices	\$55.0
011-10	2010 Anjou Rouge «Magellan» (magnums only)	• Cabernet Franc	• Dry, medium-bodied red; savoury, lush • Steak, decant	\$110.0 (150cl)
012-12	2012 Anjou Blanc «Ephata»	• Chenin Blanc	• Off-dry, medium-bodied; full-on Chenin • Semi-soft cheeses	\$80.0

## Patrick Baudouin (FRA-LOI-10)



Patrick is slowly but surely reviving the family estate; his farming is conscientious and the wines are better than ever

Region:	Loire – Anjou	Website:	www.patrick-baudouin.com
Size:	14ha	Viticulture:	Organic

SKU	Wine	Grape(s)	Style & Pairings	Price
001-09	2009 Anjou Rouge «Coteaux d'Ardenay»	• Cabernet Franc • Cabernet Sauvignon	• Dry, medium-bodied red; pulped fruit, pepper • Leaner cuts of red meat	\$43.0

SKU	Wine	Grape(s)	Style & Pairings	Price
002-09	2009 Anjou Blanc «Effusion»	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; floral and spicy</li> <li>• Cantonese roast meat platter</li> </ul>	\$43.0
003-09	2009 Anjou Blanc «Le Cornillard»	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; very minerally</li> <li>• Variety of seafood</li> </ul>	\$51.0
004-04 005-04	2004 Coteaux du Layon «Les Bruandières» (50cl and 75cl available)	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Demi-sec, medium-bodied white; impeccable</li> <li>• Fatty, salty food</li> </ul>	\$53.0 (50cl) \$64.0
006-09 007-09	2009 Quarts de Chaume (50cl and 75cl available)	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Sweet, medium-bodied white; full of promise</li> <li>• Cheese plate</li> </ul>	\$72.0 (50cl) \$90.0

## LOIRE – SAUMUR, BOURGUEIL & CHINON (SA-BO-CHI)

We depart from convention by treating Saumur, Bourgueil (including St-Nicolas de Bourgueil) and Chinon as a single sub-region, for they share more with each other than either Anjou or the Touraine. It is predominantly a red wine region, with its warm climate and chalky soils leading to supple, elegant wines, but the whites can also be remarkable. Guillaume Piré is making intense and pure Saumurs (both white and red) at his family's beautiful estate of Château de Fosse-Sèche, while Yannick Amirault is slowly handing over the reins of their Bourgueil estate to his son. In Chinon the Baudrys are going through the same process, with Mathieu back from his globe-trotting training.

### Château de Fosse-Sèche – Guillaume Piré (FRA-LOI-33)



Guillaume is fashioning exquisitely-poised wines from a beautiful polycultural farm in southwest Saumur

Region:	Loire – SaBoChi	Website:	www.chateaufosseseche.com
Size:	17ha	Viticulture:	Organic

SKU	Wine	Grape(s)	Style & Pairings	Price
001-10	2010 Saumur Blanc «Arcane»	• Chenin Blanc	• Dry, medium-bodied white; zesty fruit • Fish (including sashimi), tempura	\$44.0
002-09	2009 Saumur Rouge «Eolithe»	• Cabernet Franc	• Dry, medium-bodied red; acid crunch • Woodcock, pheasant, grouse	\$41.0
003-09	2009 Saumur Blanc «Les Tris de la Chapelle»	• Chenin Blanc	• Off-dry, medium-bodied white; clover honey • A rich, creamy cheese	\$74.0

### Pavillon du Grand Clos – Yannick & Benoît Amirault (FRA-LOI-22)



Yannick has been crafting honest, well-structured Bourgueil and St.-Nicolas de Bourgueil for close to three decades

Region:	Loire – SaBoChi	Website:	www.yannickamirault.fr
Size:	~19ha	Viticulture:	Organic

SOLD  
OUT

SKU	Wine	Grape(s)	Style & Pairings	Price
002-10	2010 St.-Nicolas de Bourgueil «La Mine»	• Cabernet Franc	• Dry, medium-bodied red; friendly, smooth • Roast chicken and potatoes	\$41.0
003-10	2010 St.-Nicolas de Bourgueil «Les Malgagnes»	• Cabernet Franc	• Dry, full-bodied red; oaky, dense • Lamb chop or rack	\$54.0
004-10	2010 Bourgueil «La Coudraye»	• Cabernet Franc	• Dry, medium-bodied red; lithe, peppery • Charcuterie, or a fried pork chop	\$38.0
005-09	2009 Bourgueil «Les Quartiers»	• Cabernet Franc	• Dry, medium-bodied red; gravelly, structured • Cheese plate	\$43.0
006-09	2009 Bourgueil «Le Grand Clos»	• Cabernet Franc	• Dry, medium-bodied red; broad-shouldered • Beef brisket, other flavourful cuts	\$45.0
007-09	2009 Bourgueil «La Petite Cave»	• Cabernet Franc	• Dry, full-bodied red; tree bark and fruit • Venison, game fowl	\$54.0

## Bernard & Mathieu Baudry (FRA-LOI-15)



Family estate making outstanding, delicious Chinon every year across a range of well-farmed terroirs

Region:	Loire – SaBoChi	Website:	NA (but see chinon.com)
Size:	~30ha	Viticulture:	No chemicals

SOLD  
OUT

SKU	Wine	Grape(s)	Style & Pairings	Price
001-10	2010 Chinon «Domaine»	• Cabernet Franc	• Dry, medium-bodied red; earthy, round • Charcuterie, fresh cheeses	\$37.0
002-10	2010 Chinon «Le Clos Guillot»	• Cabernet Franc	• Dry, medium-bodied red; minerally, clean • Wild boar, game	\$45.0
003-10	2010 Chinon «Les Grezeaux»	• Cabernet Franc	• Dry, medium-bodied red; exotic, punchy • Earthy mushrooms	\$43.0

SKU	Wine	Grape(s)	Style & Pairings	Price
005-09	2009 Chinon «La Croix Boissée»	<ul style="list-style-type: none"> <li>• Cabernet Franc</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, full-bodied red; rich, supple</li> <li>• Steak, decant</li> </ul>	\$53.0
006-11	2011 Chinon Blanc	<ul style="list-style-type: none"> <li>• Chenin Blanc</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, light-bodied white; like a dream</li> <li>• Goat's cheese, melted with some honey</li> </ul>	\$44.0

## LOIRE – TOURAINE

The Touraine is a fractal of the Loire, a quilt of tributaries, undulations and villages thrown over a bed of chalk. Long considered the garden of France for its natural bounty (and beauty), it's home to an almost bewildering variety of grapes and *vignerons*. In the main appellations along the Loire, one can find both crunchy, minerally Cabernet Franc and tender yet strong Chenin Blanc, but strike out to the tributaries and the varieties remain stubbornly diverse. Romorantin, Pineau d'Aunis, Grolleau, Malbec are interspersed amongst the Gamay, Pinot Noir, Sauvignon Blanc and Chardonnay, each a potent reminder of the softness of the land and climate. We find ourselves reaching for a bottle from Clos Roche Blanche more often than not, gluggable on their own, versatile with food. Vouvray's depth and complexity only become apparent with age; François Pinon's wines as measured, as gentle as his speech, while Huet continues to make regal, seemingly immortal wines. François Cazin makes great Cheverny (hobbled by the appellation regulations) and Cour-Cheverny every single year. And the father and son duo at Domaine de la Charrière define traditional Jasnières – evocative mirrors of one of the most marginal appellations along the Loire.

### Clos Roche Blanche – C. Roussel & D. Barouillet (FRA-LOI-14)



Catherine and Didier are amongst our very favourite growers, who bequeath joy and calm to all their wines

Region: Loire – Touraine

Website:

NA

Size: ~6ha

Viticulture:

Organic

SKU	Wine	Grape(s)	Style & Pairings	Price
001-13	2013 Cuvée Gamay	• Gamay	• Dry, medium-bodied red; honest, faultless • Peranakan food, Hainanese curry rice	\$37.0
003-13	2013 Pif	• Cabernet Franc • Côt (Malbec)	• Dry, medium-bodied red; man's best friend • A <i>ratatouille</i> , or any other hearty stew	\$35.0
002-13	2013 Sauvignon #2	• Sauvignon Blanc	• Dry, medium-bodied white; Sauvignon, as is • Baked summer vegetables	\$36.0
005-12	2012 Sauvignon #5	• Sauvignon Blanc	• Dry, medium-bodied white; 2 squared + 1 • Simply grilled fish	\$43.0

SOLD  
OUT

### omaine Huet – Hwang family & Jean-Bernard Berthomé (FRA-LOI-30)

W: [www.kotselections.com](http://www.kotselections.com) | T: +65 6635 4770  
E: [sales@kotselections.com](mailto:sales@kotselections.com) | F: +65 6410 9644

A: 64 Neil Road, Singapore 088834

Business Registration Number: T11LL0019F  
GST Registration Number: M90366197Y





Emblematic of Vouvray – nearly immortal wines which always hit the perfect note

Region:	Loire – Touraine	Website:	www.huet-echansonne.com
Size:	~35ha	Viticulture:	Biodynamic

SKU	Wine	Grape(s)	Style & Pairings	Price
001-07	2007 Vouvray Pétillant Brut	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Sparkling, off-dry, white; beautiful</li> <li>• Breakfast – kaya toast and eggs</li> </ul>	\$46.0

## François Pinon (FRA-LOI-17)



Thoughtful, precise winegrower whose wines are streamlined expressions of *terroir*

Region:	Loire – Touraine	Website:	NA
Size:	~15ha	Viticulture:	Organic

SKU	Wine	Grape(s)	Style & Pairings	Price
006-NV	NV Vouvray Brut	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Sparkling, dry white; mushrooms, honey</li> <li>• Works with a range of spicy food</li> </ul>	\$38.0
007-NV	NV Vouvray Brut Non-Doisé	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Sparkling, dry white; toasty, mineral</li> <li>• Aperitif</li> </ul>	\$43.0
003-03	2003 Moelleux	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Sweet, medium-bodied white; Chenin marrow</li> <li>• Lighter, airier desserts</li> </ul>	\$47.0
004-03	2003 Première Trie (50cl)	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Sweet, medium-bodied white; sleek, ripe</li> <li>• On its own, or local <i>kueh</i></li> </ul>	\$54.0
005-05	2005 Cuvée Botrytis (50cl)	• Chenin Blanc	<ul style="list-style-type: none"> <li>• Sweet, medium-bodied white; well-balanced</li> <li>• A creamy dessert, rice pudding</li> </ul>	\$56.0

## François Cazin (FRA-LOI-16)



François makes Romorantin unlike anybody else's – old vines, careful farming, intuitive winemaking

Region:	Loire – Touraine	Website:	NA
Size:	~20ha	Viticulture:	Low chemical use

SKU	Wine	Grape(s)	Style & Pairings	Price
001-12	2012 Cour-Cheverny	• Romorantin	• Dry, medium-bodied white; honey, pears • Cured or cold-smoked items	\$37.0
002-09	2009 Cour-Cheverny Cuvée Renaissance	• Romorantin	• Off-dry, medium-bodied white; beeswax • Hard cheeses, strongly flavoured foods	\$43.0
003-13	2013 Cheverny Blanc	• Sauvignon Blanc • Chardonnay	• Dry, light-bodied white; freshly cut grass • Lightly-dressed salads	\$33.0
004-11	2011 Cheverny Rouge	• Gamay • Pinot Noir	• Dry, light-bodied red; red berries, minerals • Hainanese chicken rice	\$35.0
005-10	2010 Cheverny Rosé	• Gamay • Pinot Noir	• Dry, light-bodied rosé; subtle, elegant • Dumplings, <i>rösti</i>	\$32.0

## Domaine de la Charrière – Joël & Ludovic Gigou (FRA-LOI-19)



Father and son duo painstakingly tending to some of the best plots in Jasnières

Region:	Loire – Touraine	Website:	<a href="http://www.gigou-jasnieres.com">www.gigou-jasnieres.com</a>
Size:	13ha	Viticulture:	Organic, uncertified

SKU	Wine	Grape(s)	Style & Pairings	Price
002-07	2007 Jasnières Cuvée Du Paradis	• Chenin Blanc	• Off-dry, medium-bodied white; rain on rocks • Seafood, cooked as simply as possible	\$40.0

SKU	Wine	Grape(s)	Style & Pairings	Price
003-08	2008 Jasnières Clos Saint Jacques	<ul style="list-style-type: none"> <li>Chenin Blanc</li> </ul>	<ul style="list-style-type: none"> <li>Off-dry, medium-bodied white; pear skin</li> <li>Milder curries</li> </ul>	\$43.0
004-08	2008 Jasnières Sélection Raisins Nobles	<ul style="list-style-type: none"> <li>Chenin Blanc</li> </ul>	<ul style="list-style-type: none"> <li>Sweet, medium-bodied white; “we’ll get there”</li> <li><i>Ikan bilis, tempeh</i></li> </ul>	\$53.0
006-08	2008 Jasnières Duo Majeur	<ul style="list-style-type: none"> <li>Chenin Blanc</li> </ul>	<ul style="list-style-type: none"> <li>Off-dry, medium-bodied white; molten flint</li> <li>Toasted almonds, anchovies</li> </ul>	\$44.0

## LOIRE – CENTRE

The wines of the Centre have long swayed to the dictates of Parisians' fickle tastebuds; in short, not really a region for someone wishing to find honest wines. We are very happy to work with Vincent Gaudry, who bucks that trend with characterful white and red Sancerres.

## Domaine Vincent Gaudry (FRA-LOI-31)



Ferociously determined advocate of *biodynamie*, gifted architect of white and red Sancerres

Region:	Loire – Centre	Website:	www.vincent-gaudry.com
Size:	8ha	Viticulture:	Biodynamic

SKU	Wine	Grape(s)	Style & Pairings	Price
001-13	2013 Sancerre Blanc «Le Tournebride»	• Sauvignon Blanc	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; <i>propre Sancerre</i></li> <li>• Young goat's cheese, fish</li> </ul>	\$44.0
002-13	2013 Sancerre Blanc «Melodie de Vieilles Vignes»	• Sauvignon Blanc	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; seamless, layered</li> <li>• Crayfish, crab</li> </ul>	\$47.0
003-13	2013 Sancerre Blanc «Constellation du Scorpion»	• Sauvignon Blanc	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; round, herbal</li> <li>• Aged goat's cheese</li> </ul>	\$51.0
006-10	2010 Sancerre Blanc «Pour Vous»	• Sauvignon Blanc	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; ooh-la-la</li> <li>• <i>Uni</i>, candles, Nina Simone singing</li> </ul>	\$145.0
005-11	2011 Sancerre Rouge «Le Sang des Serfs»	• Pinot Noir	<ul style="list-style-type: none"> <li>• Dry, light-bodied red; striking and linear</li> <li>• Venison, bison – needs some gaminess</li> </ul>	\$77.0
010-13	2013 Sancerre Rouge «Vincengétorix» (magnum)	• Pinot Noir	<ul style="list-style-type: none"> <li>• Dry, light-bodied red; summer fruits</li> <li>• Roast chicken, grilled salmon</li> </ul>	\$50.0 \$95.0 (150cl)
011-13	2013 Sancerre Rouge «Les Garennes»	• Pinot Noir	<ul style="list-style-type: none"> <li>• Dry, medium-bodied red; mineral Pinot</li> <li>• Mushrooms, creamed</li> </ul>	\$90.0

## ALSACE

“Der deutsche Teig hat etwas von der französischen Hefe nötig”  
 (“The German dough has need of French leaven”)

- Goethe

Goethe expressed it far better than we ever could. We are very proud to represent Jean Boxler, whose wines sing in *Elsässisch* (the local dialect), and the Meyer family.

## Domaine Albert Boxler – Jean &amp; Sylvie Boxler (FRA-ALS-01)



Pure, intense wines epitomising the German head and French heart of Alsace

Region:	Alsace	Website:	None
Size:	14ha	Viticulture:	Organic (not certified)

SKU	Wine	Grape(s)	Style & Pairings	Price
001-11	2011 Pinot Blanc	• Pinot Blanc	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; minerally, rich</li> <li>• Shellfish, raw fish</li> </ul>	\$43.0
004-11	2011 Pinot Noir «S»	• Pinot Noir	<ul style="list-style-type: none"> <li>• Dry, light-bodied red; ripe and precise</li> <li>• Alsatian-style pork dishes</li> </ul>	\$58.0
007-11	2011 Riesling Sommerberg	• Riesling	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; intense, long</li> <li>• Rich chicken dish. Decant ahead</li> </ul>	\$90.0
014-11	2011 Gewurztraminer Réserve	• Gewurztraminer	<ul style="list-style-type: none"> <li>• Off-dry, medium-bodied white; fulsome</li> <li>• Munster, <i>buah keluak</i>, <i>satay</i></li> </ul>	\$60.0
018-11	2011 Pinot Gris Réserve	• Pinot Gris	<ul style="list-style-type: none"> <li>• Off-dry, medium-bodied white; entrancing</li> <li>• Peranakan cuisine, avoid very acidic dishes</li> </ul>	\$59.0
019-11	2011 Pinot Gris Brand	• Pinot Gris	<ul style="list-style-type: none"> <li>• Off-dry, medium-bodied white; powerful</li> <li>• Peranakan dishes, can deal with <i>assam</i></li> </ul>	\$84.0

SKU	Wine	Grape(s)	Style & Pairings	Price
020-11	2011 Pinot Gris Sommerberg «W»	• Pinot Gris	<ul style="list-style-type: none"> <li>• Off-dry, medium-bodied white; mineral core</li> <li>• Peranakan as well, good with spices</li> </ul>	\$85.0
025-08	2008 Gewurztraminer Brand Vendanges Tardives	• Gewurztraminer	<ul style="list-style-type: none"> <li>• Sweet, full-bodied white; mezzo-soprano</li> <li>• Rich, washed rind cheeses, foie gras</li> </ul>	\$67.0 (50cl)
030-09	2009 Riesling Sommerberg Vendanges Tardives	• Riesling	<ul style="list-style-type: none"> <li>• Sweet, medium-bodied white; sigh of joy</li> <li>• Dense shellfish – geoducks, giant clams</li> </ul>	\$94.0

## Domaine Josmeyer – Céline & Isabelle Meyer (FRA-ALS-02)



Keenly stylish wines from biodynamically-farmed vines, made by two wonderful sisters

Region:	Alsace	Website:	www.josmeyer.com
Size:	28ha	Viticulture:	Biodynamic

SKU	Wine	Grape(s)	Style & Pairings	Price
002-13	2013 Sylvaner «Peau Rouge»	• Sylvaner	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; husky, warm</li> <li>• Omelette, <i>tarte flambée</i></li> </ul>	\$36.0
011-13	2013 Pinot Blanc «Mise du Printemps»	• Pinot Blanc	<ul style="list-style-type: none"> <li>• Dry, light-bodied white; crystal-clear</li> <li>• A good salad, lightly-dressed</li> </ul>	\$36.0
031-12	2012 Riesling «Le Kottabe»	• Riesling	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; linear</li> <li>• Fish, Alsatian-style</li> </ul>	\$44.0
001-12	2012 Pinot Auxerrois Vieilles Vignes «H»	• Pinot Auxerrois	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; intense minerals</li> <li>• <i>Choucroute garnie!</i></li> </ul>	\$54.0
051-11	2011 Pinot Gris «Le Fromenteau»	• Pinot Gris	<ul style="list-style-type: none"> <li>• Off-dry, medium-bodied white; spiced pears</li> <li>• Rich autumnal pasta</li> </ul>	\$50.0
033-11	2011 Riesling «Dragon»	• Riesling	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; muscular</li> <li>• Shellfish, fatty fish</li> </ul>	\$55.0

SKU	Wine	Grape(s)	Style & Pairings	Price
035-08	2008 Riesling Grand Cru Hengst	<ul style="list-style-type: none"> <li>Riesling</li> </ul>	<ul style="list-style-type: none"> <li>Dry, medium-bodied white; powerful</li> <li>Really nice with cheeses</li> </ul>	\$95.0
045-08	2008 Gewurztraminer Grand Cru Hengst	<ul style="list-style-type: none"> <li>Gewurztraminer</li> </ul>	<ul style="list-style-type: none"> <li>Off-dry, full-bodied white; beautifully balanced</li> <li>Issan cuisine</li> </ul>	\$78.0
061-01	2001 Riesling Grand Cru Hengst VT	<ul style="list-style-type: none"> <li>Riesling</li> </ul>	<ul style="list-style-type: none"> <li>Semi-sweet, medium-bodied white; satiny</li> <li>Foie gras, <i>ankimo</i></li> </ul>	\$92.0
063-01	2001 Gewurztraminer Grand Cru Hengst VT	<ul style="list-style-type: none"> <li>Gewurztraminer</li> </ul>	<ul style="list-style-type: none"> <li>Semi-sweet, full-bodied white; essential</li> <li>Great with Munster</li> </ul>	\$89.0
065-99	1999 Pinot Gris Grand Cru Hengst VT	<ul style="list-style-type: none"> <li>Pinot Gris</li> </ul>	<ul style="list-style-type: none"> <li>Semi-sweet, full-bodied white; complex</li> <li>A nice chestnut tart</li> </ul>	\$105.0

## BEAUJOLAIS

A naturally prolific vine, Gamay grown on rich soils tends to produce insipid wines; on the poorer soils of Beaujolais, that exuberance is expressed not through higher yields but greater depth of fruit. We work with growers who are justly proud of their farming methods, and whose wines reflect the landscape: fruity but not facile, just the right amount of sunshine and cheer, and quite often, a cool, dark edge on the mid-palate and finish, as if the grape seeds were made of granite and schist. Jean-Paul Brun fashions a wide array of honest Beaujolais from his diverse holdings across the appellation, while Jean-Claude Chanudet, who took over from his father-in-law at Domaine Chamonard, is making delicious, long-lived Morgon and Fleurie. We urge you to age these wines for a few years to see how they transform.

### Domaine des Terres Dorées – Jean-Paul Brun (FRA-BEA-01)



Extremely hardworking and sensible grower who brings out the best across all his varied holdings

Region:	Beaujolais	Website:	A decade in the making!
Size:	~30ha	Viticulture:	Lutte raisonnée, some organic

SKU	Wine	Grape(s)	Style & Pairings	Price
002-13	2013 Beaujolais Blanc	• Chardonnay	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; apples and pears</li> <li>• White meats, shellfish</li> </ul>	\$40.0
003-13	2013 Beaujolais Blanc Fûts de Chêne	• Chardonnay	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; apples on toast</li> <li>• White meats, chicken nuggets</li> </ul>	\$44.0
003-13	2013 Beaujolais l'Ancien	• Gamay	<ul style="list-style-type: none"> <li>• Dry, medium-bodied red; zippy, fresh</li> <li>• Cheeses, roast chicken</li> </ul>	\$37.0
007-09	2009 Beaujolais l'Ancien «Le Buissy»	• Gamay	<ul style="list-style-type: none"> <li>• Dry, medium-bodied red; serious Gamay</li> <li>• Hare, game birds</li> </ul>	\$45.0
008-13	2013 Côte de Brouilly	• Gamay	<ul style="list-style-type: none"> <li>• Dry, medium-bodied red; fruity, toothsome</li> <li>• Cheeses, well-aged steaks</li> </ul>	\$44.0
009-13	2013 Morgon	• Gamay	<ul style="list-style-type: none"> <li>• Dry, medium-bodied red; straight-backed fruit</li> <li>• Frog legs (or chicken) in a cream sauce</li> </ul>	\$43.0



SKU	Wine	Grape(s)	Style & Pairings	Price
010-13	2013 Moulin à Vent	• Gamay	<ul style="list-style-type: none"> <li>• Dry, medium-bodied red; structured, clean</li> <li>• Keralan style curries</li> </ul>	\$47.0
011-11	2011 Fleurie	• Gamay	<ul style="list-style-type: none"> <li>• Dry, medium-bodied red; floral, lively</li> <li>• Hot-smoked meats, sausages</li> </ul>	\$44.0
012-10	2010 Fleurie «Grille Midi»	• Gamay	<ul style="list-style-type: none"> <li>• Dry, medium-bodied red; intense, precise</li> <li>• Eels with morels and cream</li> </ul>	\$49.0
013-12	2012 F.R.V.100	• Gamay	<ul style="list-style-type: none"> <li>• Off-dry, sparkling red; legal Lolita</li> <li>• A lawyer and a shower</li> </ul>	\$30.0

## Domaine Chamonard – Jean-Claude & Geneviève Chanudet (FRA-BEA-02)



J-C's sure touch in the vineyard and cellar results in ageworthy Morgons which peak at 10-15 years of age

Region: Beaujolais

Website: NA

Size: 4ha

Viticulture: Organic

SKU	Wine	Grape(s)	Style & Pairings	Price
001-11	2011 Morgon	• Gamay	<ul style="list-style-type: none"> <li>• Dry, medium-bodied red; minerally, punchy</li> <li>• Braised goose or duck, lamb chops</li> </ul>	\$44.0

**NOTE:** The 2008 Morgon is a museum release; please enquire about availability

## LANGUEDOC

The Languedoc is a region better known for the quantity rather than quality of its wine, with a wonderful diversity of *terroirs* and wine styles that defy generalisation. Amidst this anarchy, the best growers are easy to spot by their shared commitment to the local terroir, sensitive husbanding of their land, and preference to let their wines, not publicists, do the talking. We work with Alain Chabanon, a legend in Lagamas.

### Domaine Alain Chabanon (FRA-LAN-01)



Alain is who we want to have a drink with at 8am – engaging, dedicated and well-stocked with great wines.

Region:	Languedoc	Website:	www.alainchabanon.com
Size:	17ha	Viticulture:	Biodynamic

SKU	Wine	Grape(s)	Style & Pairings	Price
001-10	2010 «Trélans»	<ul style="list-style-type: none"> <li>Chenin Blanc</li> <li>Vermentino</li> </ul>	<ul style="list-style-type: none"> <li>Dry, medium-bodied white; perfumed, round</li> <li>Cheese, gratins</li> </ul>	\$55.0
003-12	2012 «Campredon»	<ul style="list-style-type: none"> <li>Grenache</li> <li>Syrah, Mourvèdre</li> </ul>	<ul style="list-style-type: none"> <li>Dry, medium-bodied red; fruity, floral</li> <li>Burgers!</li> </ul>	\$38.0
004-09	2009 «Les Boissières»	<ul style="list-style-type: none"> <li>Grenache</li> <li>Syrah, Mourvèdre</li> </ul>	<ul style="list-style-type: none"> <li>Dry, medium-bodied red; minerally, clean</li> <li>Pork chops</li> </ul>	\$59.0
006-10	2010 «Le Merle Aux Alouettes»	<ul style="list-style-type: none"> <li>Merlot</li> </ul>	<ul style="list-style-type: none"> <li>Dry, full-bodied red; crushed velvet</li> <li>Leg of lamb, well-seasoned</li> </ul>	\$?.0
007-09	2009 «l'Esprit de Font Caude»	<ul style="list-style-type: none"> <li>Syrah</li> <li>Mourvèdre</li> </ul>	<ul style="list-style-type: none"> <li>Dry, full-bodied red; spicy, muscular</li> <li>Red meats, rare as you dare</li> </ul>	\$61.0
008-10	2010 «Saut de Côte»	<ul style="list-style-type: none"> <li>Mourvèdre</li> <li>Syrah</li> </ul>	<ul style="list-style-type: none"> <li>Dry, medium-bodied red; Vincent Cassel</li> <li>A really good charcuterie platter</li> </ul>	\$67.0

## RHÔNE

The two wine regions commonly known as the northern and southern Rhône are distant cousins, bound only by the eponymous river and the cold, northerly wind known as *le Mistral*. In the 50 kilometres between Valence and Montélimar which mark the boundary between the northern and southern Rhône – the river Rhône widens and slows, while the *Mistral* (a northerly wind) accelerates as both water and wind funnel out towards the Mediterranean. In the north, Syrah's natural acidity and tannins frame its development, while the blended wines of the south draw on the sweetness and fat of the generous Grenache. Similarly for whites, the intrinsic richness of Viognier, Roussanne and Marsanne is restrained in the northern Rhône's continental climate, and counterbalanced by more neutral varieties (e.g. Clairette, Bourbolenc, Picpoul Blanc etc.) in the south. Amidst this diversity, we are delighted to be working with Eric Texier, an old friend, and Helen Durand of Domaine du Trapadis. Both have exceptional vineyards outside of the well-known appellations, from which they make equally exceptional wines. We also have a tiny allocation from Jean and Pierre Gonon in St-Joseph, whose wines are vibrant testimonials to the innate elegance of Syrah.

## Eric Texier (FRA-RHO-01)



Eric has a nose for rediscovering forgotten plots; and makes wines that live up to the promise of the *terroir*

Region:	Rhône	Website:	www.eric-texier.com
Size:	~3ha, négociant	Viticulture:	Mostly certified organic

SKU	Wine	Grape(s)	Style & Pairings	Price
001-12	2012 Brézème Rouge	• Syrah	• Dry, medium-bodied red; floral fireworks • Yakitori – heart, liver, kidneys, spleen, the lot	\$41.0
002-13	2013 Brézème Blanc	• Roussanne	• Dry, medium-bodied white; round, peachy • Teochew-style braised trotters	\$45.0
003-12	2012 St. Julien en St. Alban Rouge	• Syrah	• Dry, medium-bodied red; lilacs and pepper • Ribs, burgers, any meat with substantial fat	\$40.0
006-12	2012 Opâle (Viognier)	• Viognier	• Off-dry, light-bodied white; perfumed, lithe • Fresh cheese, figs	\$40.0
010-09	2009 Châteauneuf-du-Pape Rouge	• Grenache • Mourvèdre	• Dry, full-bodied red; balanced, structured • Côte de boeuf; decant ahead	\$71.0

SKU	Wine	Grape(s)	Style & Pairings	Price
011-07	2007 Châteauneuf-du-Pape Blanc	<ul style="list-style-type: none"> <li>• Clairette, Bourboulenc</li> <li>• Grenache Blanc</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, full-bodied white; voluptuously textured</li> <li>• Lobster and other crustaceans</li> </ul>	\$74.0
013-11	2011 Côtes du Rhône Vaison la Romaine	<ul style="list-style-type: none"> <li>• Grenache</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, medium-bodied red; currants, smoke</li> <li>• Beef offcuts, braised to tenderness</li> </ul>	\$35.0
014-11	2011 Séguret Vieilles Vignes	<ul style="list-style-type: none"> <li>• Grenache</li> <li>• Carignan &amp; Clairette (!)</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, full-bodied red; spicy, earthy</li> <li>• Red meats, rare as you dare</li> </ul>	\$44.0
020-09	2009 Domaine de Pergaud Brézème Rouge (Vieille Serine)	<ul style="list-style-type: none"> <li>• Syrah</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, medium-bodied red; Syrah essence</li> <li>• St-Marcellin, baked with black truffles</li> </ul>	\$50.0
021-09	2009 Domaine de Pergaud Brézème Blanc (Vieille Roussette)	<ul style="list-style-type: none"> <li>• Roussanne</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; lush, minerally</li> <li>• Teochew-style braised trotters; decant</li> </ul>	\$50.0
022-11	2011 Domaine de Pergaud St. Julien en St. Alban	<ul style="list-style-type: none"> <li>• Syrah</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, medium-bodied red; full, fruity</li> <li>• Grilled meats, pot roasts</li> </ul>	\$48.0
030-12	2012 Mâcon Bussièrès Très Vieilles Vignes	<ul style="list-style-type: none"> <li>• Chardonnay</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; multi-layered</li> <li>• Cream-based sauces, <i>quenelles</i></li> </ul>	\$47.0

## Domaine Gonon – Jean & Pierre (FRA-RHO-02)



The brothers' wines are unerring models of precision and *terroir* expression, setting standards for St. Joseph

Region: Rhône – North

Website: N/A

Size: ~10ha

Viticulture: Organic

SKU	Wine	Grape(s)	Style & Pairings	Price
001-12 002-12	2012 Joseph Rouge (magnums available)	<ul style="list-style-type: none"> <li>• Syrah</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, medium-bodied red; elegant, floral</li> <li>• Offal, game birds, iron-rich foods</li> </ul>	\$64.0 \$135.0
004-12	2012 St. Joseph Blanc «Les Oliviers»	<ul style="list-style-type: none"> <li>• Marsanne</li> <li>• Roussanne</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, full-bodied white; complex, poised</li> <li>• Cheese, something simple</li> </ul>	\$67.0

**NOTE:** The «Les Oliviers» is strictly allocated on a pre-sold basis.

## Domaine du Trapadis – Helen Durand (FRA-RHO-03)



Helen's wines truly reflect the man – generous, jovial, warm and indisputably of the earth

Region:	Rhône – South	Website:	www.domainedutrapadis.com
Size:	23ha	Viticulture:	Organic

SKU	Wine	Grape(s)	Style & Pairings	Price
003-13	2013 Côtes du Rhône Rouge	<ul style="list-style-type: none"> <li>Grenache</li> </ul>	<ul style="list-style-type: none"> <li>Dry, medium-bodied red; full, fruity</li> <li>Grilled meats, pot roasts</li> </ul>	\$30.0
006-12	2012 Rasteau Tradition	<ul style="list-style-type: none"> <li>Grenache</li> <li>Syrah, Mourvèdre &amp; Carignan</li> </ul>	<ul style="list-style-type: none"> <li>Dry, full-bodied red; spicy, earthy</li> <li>Steak, cassoulet</li> </ul>	\$37.0
005-12	2012 Côtes du Rhône-Villages Cairanne	<ul style="list-style-type: none"> <li>Grenache</li> <li>Syrah &amp; Carignan</li> </ul>	<ul style="list-style-type: none"> <li>Dry, medium-bodied red; floral, peppery</li> <li><i>Onglet</i> and other off-cuts</li> </ul>	\$36.0
007-10	2010 Rasteau «Les Adrès»	<ul style="list-style-type: none"> <li>Grenache</li> <li>Mourvèdre &amp; Carignan</li> </ul>	<ul style="list-style-type: none"> <li>Dry, full-bodied red; powerful and chewy</li> <li>Beef brisket, or whole roast duck</li> </ul>	\$50.0

## Domaine Charvin – Laurent Charvin (FRA-RHO-04)



Laurent is making some of the most stylish, freshest Châteauneuf-du-Pape we've ever had

Region:	Rhône – South	Website:	www.domaine-charvin.com
Size:	11ha	Viticulture:	Organic

SKU	Wine	Grape(s)	Style & Pairings	Price
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SKU	Wine	Grape(s)	Style & Pairings	Price
002-11	2011 Côtes du Rhône Rouge	<ul style="list-style-type: none"> <li>Grenache</li> <li>Carignan, Bourboulenc</li> </ul>	<ul style="list-style-type: none"> <li>Dry, medium-bodied red; dense, mineral</li> <li>Grilled meats, pot roasts</li> </ul>	\$36.0
001-11	2011 Châteauneuf-du-Pape	<ul style="list-style-type: none"> <li>Grenache</li> <li>Syrah</li> </ul>	<ul style="list-style-type: none"> <li>Dry, full-bodied red; fresh, spicy</li> <li>Age it, serve with duck or hare</li> </ul>	\$80.0

## Château de Trinquedel – Guillaume Demoulin (FRA-RHO-05)



Traditional, age-worthy Tavel rosé from one of the gentlest, nicest vigneronns we know

Region:	Rhône – South	Website:	<a href="http://www.chateau-trinquedel.fr">www.chateau-trinquedel.fr</a>
Size:	32ha	Viticulture:	Lutte raisonnée

SKU	Wine	Grape(s)	Style & Pairings	Price
001-13	2013 Tavel	<ul style="list-style-type: none"> <li>Grenache</li> <li>Cinsault, Clairette, Syrah, Mouvèdre, Bourboulenc</li> </ul>	<ul style="list-style-type: none"> <li>Dry, medium-bodied rosé; floral, fresh</li> <li>Out on a terrace with smoked meats</li> </ul>	\$37.0
002-12	2012 Tavel « Les Vignes d'Eugène»	<ul style="list-style-type: none"> <li>Grenache</li> <li>Clairette, Syrah</li> </ul>	<ul style="list-style-type: none"> <li>Dry, medium-bodied rosé; intense, mineral</li> <li>Lamb chops (trust us)</li> </ul>	\$43.0

## SAVOIE

Savoie is a geologically varied region, shaped by the Alps and the Rhône river. The native grapes do best in the Alpine climate of brief and usually dry growing seasons. We are very privileged to be able to work with the fifth generation of Dupasquiers (David and Véro) to farm the western slopes of the Lake Bourget, the magician of Mondeuse, Michel Grisard, and the wonderful couple of Gilles and Christine Berlioz in Chignin.

### Domaine Dupasquier (FRA-SAV-01)



David is taking over from Noel, the affable and brilliant patriarch. Inspiring, fragrant wines from beautiful vineyards

Region:	Savoie	Website:	FB: domaine.dupasquier
Size:	14ha	Viticulture:	Lutte raisonnée

SKU	Wine	Grape(s)	Style & Pairings	Price
001-10	2010 Vin de Savoie Jacquère	• Jacquère	<ul style="list-style-type: none"> <li>• Dry, light-bodied white; sleek, minerally</li> <li>• Raclette and fondue</li> </ul>	\$33.0
006-09	2009 Vin de Savoie Mondeuse	• Mondeuse	<ul style="list-style-type: none"> <li>• Dry, medium-bodied red; aromatic, deep</li> <li>• Smoked meats, even West Texas BBQ!</li> </ul>	\$40.0
008-09	2009 Pinot Noir	• Pinot Noir	<ul style="list-style-type: none"> <li>• Dry, light-bodied red; fresh, very <i>Pinot</i></li> <li>• Aromatic, plump mushrooms (e.g. porcini)</li> </ul>	\$38.0
009-09	2009 Vin de Savoie Roussette «Marestel»	• Altesse	<ul style="list-style-type: none"> <li>• Dry, full-bodied white; rich, complex</li> <li>• A simple slice of Tomme de Savoie</li> </ul>	\$50.0
007-09	2009 Vin de Savoie Roussette	• Altesse	<ul style="list-style-type: none"> <li>• Dry, medium-bodied white; honeyed, serious</li> <li>• Fish, white meats</li> </ul>	\$41.0
003-10	2010 Vin de Savoie Rosé	<ul style="list-style-type: none"> <li>• Gamay</li> <li>• Pinot Noir</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, light-bodied rosé; fruity, very pretty</li> <li>• Salad, drink al fresco!</li> </ul>	\$33.0
004-09	2009 Vin de Savoie Gamay	• Gamay	<ul style="list-style-type: none"> <li>• Dry, light-bodied red; cleansing, elegant</li> <li>• Roast chicken, Western or Cantonese style</li> </ul>	\$35.0

## Prieuré St. Christophe – Michel Grisard (FRA-SAV-02)



The magician of Mondeuse, Michel makes the longest-lived wines from this grape we've come across

Region:	Savoie	Website:	NA
Size:	6ha	Viticulture:	Biodynamic

SKU	Wine	Grape(s)	Style & Pairings	Price
003-09	2009 Altesse	<ul style="list-style-type: none"> <li>Altesse</li> </ul>	<ul style="list-style-type: none"> <li>Dry, medium-bodied white; savoury, firm</li> <li>Meant to be aged; drink with cheese</li> </ul>	\$61.0

**NOTE:** Mondeuse on allocation only; please contact us for details

## Gilles & Christine Berlioz (FRA-SAV-03)



Dedicated, exuberant couple in Chignin-Bergeron, husbanding pure wines from majestic *terroir*

Region:	Savoie	Website:	<a href="http://www.domainegillesberlioz.com">www.domainegillesberlioz.com</a>
Size:	4ha	Viticulture:	Biodynamic

SKU	Wine	Grape(s)	Style & Pairings	Price
001-10	2010 Roussette de Savoie «El Hem»	<ul style="list-style-type: none"> <li>Altesse</li> </ul>	<ul style="list-style-type: none"> <li>Dry, medium-bodied white; flamboyant</li> <li>Perfect for a fish dish</li> </ul>	\$46.0
003-09	2009 Chignin-Bergeron	<ul style="list-style-type: none"> <li>Roussanne</li> </ul>	<ul style="list-style-type: none"> <li>Dry, full-bodied white; nutty, honeyed</li> <li>Wild mushroom tart, simple pasta</li> </ul>	\$53.0



## CALIFORNIA

The vineyards of California stretch over an area nearly as large as France, so it should be no surprise that there has always been a corresponding diversity of wine styles. There are growers willing to experiment with lesser-known varieties, and winemakers equally eager to make distinctive and delicious wines, away from the mainstream of Chardonnay and Cabernet Sauvignon. We are extremely honoured to represent Steve Edmunds, who has been crafting immaculately balanced, *terroir*-driven wines for three decades, and Michael and Anne Dashe, with their idiosyncratic and thrilling interpretations of Zinfandel.

### Edmunds St. John (USA-CAL-01)



Steve Edmunds turns beautifully farmed grapes into finely-structured wines that unerringly echo the earth each vintage

Region:	California	Website:	www.edmundsstjohn.com
Size:	N/A, varies	Viticulture:	Organic where possible

SKU	Wine	Grape(s)	Style & Pairings	Price
001-13	2013 «Heart of Gold»	<ul style="list-style-type: none"> <li>• Vermentino</li> <li>• Grenache Blanc</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, light-bodied white; floral fireworks</li> <li>• Shrimps and grits</li> </ul>	\$44.0
002-13	2013 «Bone-Jolly» Rosé	<ul style="list-style-type: none"> <li>• Gamay</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, light-bodied rosé; blossoms, lightly spicy</li> <li>• Sunsets (or sunrises) on the beach</li> </ul>	\$41.0
003-13	2013 «Bone-Jolly» Gamay	<ul style="list-style-type: none"> <li>• Gamay</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, light-bodied red; pure fruit</li> <li>• Herb-crusted pork chops</li> </ul>	\$45.0
006-11	2011 Fenaughty Vineyard Syrah	<ul style="list-style-type: none"> <li>• Syrah</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, medium-bodied red; fresh, very <i>Pinot</i></li> <li>• Lamb rack, cap on, simply cooked</li> </ul>	\$55.0
007-12	2012 «Rocks & Gravel»	<ul style="list-style-type: none"> <li>• Grenache</li> <li>• Syrah &amp; Mourvèdre</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, medium-bodied red; earthy, finely-knit</li> <li>• Cassoulet!</li> </ul>	\$51.0

## Dashe Cellars (USA-CAL-02)



Michael and Anne Dashe quietly and gently fashion individualistic, well-balanced Zinfandels from top vineyards

Region:	California	Website:	www.dashecellars.com
Size:	N/A, varies	Viticulture:	Mostly organic or biodynamic

SKU	Wine	Grape(s)	Style & Pairings	Price
001-13	2013 «Les Enfants Terribles» Grenache	• Grenache	<ul style="list-style-type: none"> <li>• Dry, medium-bodied red; raspberry essence</li> <li>• Spit-roasted suckling pig, smoked meats</li> </ul>	\$46.0
002-13	2013 «Les Enfants Terribles» Heart Arrow Ranch Zinfandel	• Zinfandel	<ul style="list-style-type: none"> <li>• Dry, medium-bodied red; superb texture</li> <li>• Well-aged, full-flavoured hard cheeses</li> </ul>	\$46.0
006-12	2012 Dry Creek Valley Zinfandel	<ul style="list-style-type: none"> <li>• Zinfandel</li> <li>• Petite Sirah</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, full-bodied red; plums and chocolate</li> <li>• Lightly chilled, with a large burger</li> </ul>	\$49.0
007-11	2011 Todd Brothers Ranch Old Vines Zinfandel	• Zinfandel	<ul style="list-style-type: none"> <li>• Dry, full-bodied red; earth, spice, fruit</li> <li>• Classic T-bone or porterhouse</li> </ul>	\$61.0
008-11	2011 Florence Vineyard Zinfandel	• Zinfandel	<ul style="list-style-type: none"> <li>• Dry, full-bodied red; rich fruit, spice rack</li> <li>• Old-fashioned lamb chops, kebabs</li> </ul>	\$61.0
009-11	2011 Dashe Cellars Louvau Vineyard	• Zinfandel	<ul style="list-style-type: none"> <li>• Dry, full-bodied red; balanced, complex</li> <li>• Beef shortribs, slow cooked</li> </ul>	\$63.0
010-12	2012 Dashe Cellars Bedrock Vineyard Ancient Vines	<ul style="list-style-type: none"> <li>• Zinfandel, Carignan</li> <li>• Mouvèdre</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, full-bodied red; historic intensity</li> <li>• A full rack of lamb, rosemary</li> </ul>	\$67.0
016-10	2010 Todd Brothers Ranch Petite Sirah	<ul style="list-style-type: none"> <li>• Petite Sirah</li> <li>• Zinfandel</li> </ul>	<ul style="list-style-type: none"> <li>• Dry, full-bodied red; voluptuous berries</li> <li>• For laying down</li> </ul>	\$65.0

## TERMS & CONDITIONS

### Ordering

Orders can be made through e-mail (sales@kotselections.com), phone (+65 6635 4770) or fax (+65 6410 9644).

### Prices, vintages & availability

All prices are in Singapore dollars, excluding prevailing Goods & Services Tax (GST) of 7%, and are subject to change without prior notice. We have limited stocks of each wine every vintage and cannot guarantee availability.

### Payment & credit

We accept payment by bank transfer, cash or cheque. Cheques should be crossed and made payable to "KOT Selections LLP". Our terms are 30 days net for established accounts, otherwise payment **before** delivery by bank transfer, cash or cheque.

### Delivery & charges

Deliveries will normally be despatched within 2 working days. Please note that Saturday delivery slots are limited, and we are unable to deliver on Sundays and public holidays.

### Returns & replacements

Any breakages and discrepancies should be reported to us within 24 hours. We will need to verify the condition of the goods before replacement. Goods are sold on a non-refundable basis; any returns which are accepted are only exchangeable for credit.

### Discounts

We offer the following cumulative discounts for trade clients at our discretion, up to a maximum of 10%:

1. Payment on delivery – 5%
2. Wines by the glass – 5%
3. Volume discount, where account turnover exceeds S\$5,000 per month – 5%