

	Retail	Savings
<b>\$75.00</b>	<b>\$150.00</b>	<b>50%</b>

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Get **GROUND SHIPPING** when you purchase 3 or more.

## **2014 Maume by Domaine Tawse product-timed-pdf - Gevrey-Chambertin les Champeaux - 94pt 1er Cru Gevrey-Chambertin, 1 Bottle Left!!**

### **Why We're Drinking It**

It is a shame how difficult reasonably priced red Burgundy is to come by these days. The demand completely out soars availability and thus we're left with some very pricey offerings. But alas, with lots of negotiation we were able to score a very (very) small parcel of this stunning 1er Cru Gevrey-Chambertin les Champeaux, at, wait for it, 50% OFF. The négociants put up a strong fight, but we begged and pleaded and nearly sobbed a little to let us offer this to you at a more palatable price, and well, here we are! If you have an itch to scratch for premier red Burgundy, time is of the essence to snag some.

And now, for some quotes from our friends, the critics:

"Powerful and spicy, this red reveals cherry, currant, light herb and tobacco flavors, allied to a moderately dense, tightly woven structure. Offers plenty of intensity and a long, saturated finish." –94pts, Bruce Sanderson, Wine Spectator

"...nicely focused and feels smooth and enticing toward the finish...This is a very well-crafted Gevrey-Chambertin from Domaine Tawse that has the substance to last for many years and punches above expectations." –93pts Neil Martin, Robert Parker Wine Advocate

"Silky-sweet and alive on the palate, showing a fine-grained texture and serious concentration to its red berry and floral flavors. Just a touch of salinity here to add interest." – 90-93pts, Stephen Tanzer, Vinous

The Champeaux vineyard is a higher elevation premier cru parcel that was one of the first vineyards worked by the monks of Cluny. With a vine age of 39 years, the plot is know for its pretty and succulent profile.

Again, minuscule availability and at 50% off, it certainly shouldn't last. Complimentary shipping on 3+ bottles!

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### **Tasting Notes**

Powerful, yet elegant with notes of bright cherries, currants, raspberries and rose petals with subtle hints of mint, earth and salinity.

**VARIETAL**  
Pinot Noir  
**APPELLATION**  
Gevrey-Chambertin, Burgundy  
**ALCOHOL**  
13.50  
**SIZE**  
750ml  
**BLEND**  
Pinot Noir

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### **The Story to Know**

Domaine Maume has been a reliable producer in Gevrey-Chambertin for generations, known for its profound Pinot Noirs from one of the better collections of vineyards in the village. In 2011, the property was purchased by Canadian

entrepreneur Moray Tawse, who, along with partner (and fellow Canadian) Pascal Marchand, has infused it with new life—first and foremost by employing more natural farming practices.

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## Ratings

### **94pts, Wine Spectator**

*Powerful and spicy, this red reveals cherry, currant, light herb and tobacco flavors, allied to a moderately dense, tightly woven structure. Offers plenty of intensity and a long, saturated finish. Best from 2020 through 2036. 100 cases made. — Bruce Sanderson*

### **93pts, Robert Parker Wine Advocate**

*Tasted blind at the Burgfest 2014 tasting, the 2014 Gevrey-Chambertin 1er Cru les Champeaux has an attractive bouquet with faint touches of mint filtering through the red berry fruit, quite upfront and showy although not to the same degree as Rousseau's Lavaux-Saint-Jacques. The palate is medium-bodied with supple red berry fruit, well-judged acidity and fine, supple tannin providing the framework. This is nicely focused and feels smooth and enticing toward the finish. This is a very well-crafted Gevrey-Chambertin from Domaine Tawse that has the substance to last for many years and punches above expectations. — Neil Martin*

### **90-93pts, Vinous**

*(50% new oak): Healthy bright red color. Aromas of strawberry, raspberry, rose petal and smoked meat, plus a hint of musky reduction. Silky-sweet and alive on the palate, showing a fine-grained texture and serious concentration to its red berry and floral flavors. Just a touch of salinity here to add interest. Spreads out insidiously to saturate the palate, finishing with suave tannins and noteworthy energy. The crop level here was about 32 hectoliters per hectare, according to Marchand. — Stephen Tanzer*

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