



2025
NEW YORK
CONCERT &
GALA DINNER

NEW YORK
HISTORICAL SOCIETY
MUSEUM & LIBRARY

OCTOBER 28, 2025

FRIENDS OF
MUSIQUE ET VIN
AU CLOS VOUGEOT

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FRIENDS of
Musique & Vin
au Clos Vougeot

Friends of Musique et Vin au Clos Vougeot, Inc. (FOMV) was founded in 2018 to help support the goals of the Festival and to promote the Franco-American partnership that has been a cornerstone of the Festival since its conception.

In the fall of 2019, our inaugural concert and dinner was held at the French Consulate in New York City where a portion of the funds raised were used to commission a violin by master luthier Sam Zygmuntowicz. In April 2023, auditions were held at Lincoln Center to select the musician who will perform with the violin commissioned by FOMV, retaining this special instrument on a multi-year loan basis.

In 2020 during the height of Covid, when all music and cultural institutions in New York City were closed, FOMV held a virtual fundraiser and concert at the Clos de Vougeot, and used proceeds to help support musicians who had lost their income because of the shutdowns.

In 2022, FOMV held successful gala dinners and concerts in both New York and San Francisco. We finished 2023 with our NYC Fall Gala at the Union Club, featuring dinner by Restaurant Paul Bocuse.

2024 was another busy year for FOMV. The funds previously raised allowed us to support the 2024 Festival, including sponsoring the closing gala concert, and to commission a cello, sponsored by Yo-Yo Ma, from Moes & Moes. In October we held a highly successful concert, dinner and auction at the French Club in San Francisco to raise additional funds.

Thus far in 2025, we have sponsored a free concert of Jeunes Talents at the Hospices de Beaune during the Festival, as well as the Festival's closing gala concert.

We hope you enjoy the 2025 New York Concert & Gala Dinner at the New York Historical Society Museum & Library with dinner prepared by Arnaud and Brice Lallement, chef/owners of L'Assiette Champenoise in France.

We are very pleased about the success of FOMV & thank you for your support!

SCHEDULE OF EVENING

6:00 PM

CHAMPAGNE RECEPTION

6:30 PM

PERFORMANCE,
WINE DINNER & AUCTION



FEATURING A PERFORMANCE BY:

Yo-Yo Ma

& SPECIAL GUEST MUSICIANS

MICHELIN 3-STAR CHEFS:

ARNAUD & BRICE LALLEMENT

CHEFS/OWNERS - L'ASSIETTE CHAMPENOISE



AUCTION

LOT 1:

3 Magnums (1.5L) of 2022 Corton-Charlemagne, Cuvée du Roi Soleil, from the Hospices de Beaune, élevé by Domaine Leflaive

This unique wine, from the superb 2022 vintage, is from a single barrel that was specially selected for Friends of Musique et Vin and given into the care of Domaine Leflaive, which was responsible for the élevage and bottling (in magnums and Jeroboams only). This wine has never been commercially released and is only made available to patrons and donors of Friends of Musique et Vin and the Festival.

LOT 2:

3 Jeroboams (3.0L) of 2022 Corton-Charlemagne, Cuvée du Roi Soleil, from the Hospices de Beaune, élevé by Domaine Leflaive

Even more rare Jeroboams of this magnificent wine. Only 18 Jeroboams were ever made. If, in the words of a Burgundy proprietor, a magnum is perfect for two—“me and the magnum”—these Jeroboams offer a chance to share this magnificent wine with family and friends as well.

LOT 3:

A Jeroboam (3.0L) of 2010 Bonnes Mares, Domaine Arlaud

The parade of jeroboams continues with this remarkable Grand Cru gem. 2010 was an exceptional year in Burgundy, producing wines notable for the depth of their terroir expression and impeccable balance.

LOT 4:

A Rare Magnum (1.5L) of 2022 Montrachet, Domaine Pierre-Yves Colin-Morey

2022 is the very first vintage produced by Pierre-Yves Colin-Morey from his own tiny plot in Le Montrachet, which formerly belonged to his father's Domaine Marc Colin. In 2022, Pierre-Yves made less than a barrel of this wine, and only 12 magnums for the entire world. From an outstanding white wine vintage, this wine has not yet been released to the market and is sure to be intensely sought-after. Generously donated by the Domaine. Pierre-Yves Colin-Morey will sign the magnum for the winning bidder.

AUCTION

LOT 5:

**A Jeroboam (3.0L) of 2008 La Tâche from Domaine de la Romanée-Conti
(generously donated by Wilson Daniels)**

You are assured of perfect provenance for this rare jeroboam of La Tâche. While this wine is now drinking extremely well from bottle, this jeroboam still has many years of life ahead. The Domaine has never produced large numbers of Jeroboams, and they are no longer commercially released. Do not miss this opportunity to own one of the increasingly rare Jeroboams of this iconic wine.

LOT 6:

**Three Vintages of Romanée St.-Vivant from Domaine de la Romanée-Conti,
signed by Aubert de Villaine and Yo-Yo-Ma**

The perfect souvenir of this exceptional evening! The lucky winning bidder will take home three bottles of Romanée St.-Vivant, one each from the 2014, 2015 and 2017 vintages. Before you leave with your treasures, Aubert de Villaine and Yo-Yo Ma will sign the bottles, and you will also receive a photograph commemorating the occasion and your exceptional generosity!



AUCTION

Please note: dates for the following lots are subject to the sponsors' availability and to be scheduled by the winning bidder. Travel to / from France and accommodations are not included.

LOT 7:

The Grands Crus of Chambertin: A Private Tour & Tasting Including Lunch for up to 9 People at Domaine Faiveley

Celebrating the bicentenary of the estate in 2025, the Faiveley family would like to welcome you and up to 8 family members and friends at Domaine Faiveley in Nuits-Saint-Georges, for an unforgettable day, including a guided visit to the Grand Cru vineyards of Gevrey-Chambertin. After the vineyard visit, your group will enjoy a tour of the exceptional Faiveley cuverie and cellars, anchored by its famous Rodin sculpture "The Kiss". This will be followed by lunch in their elegant private dining room, hosted by proprietor Erwan Faiveley, where you will have a chance to explore, in the glass, the differences among Domaine Faiveley's extensive, stellar lineup of Gevrey Grands Crus!

Visit to Domaine Faiveley must be redeemed by December 2026. Booking is required at least one month in advance, on a mutually convenient date.

Inquiries and booking: boutique@domaine-faiveley.com. Domaine Faiveley is closed on weekends.



AUCTION

Please note: dates for the following lots are subject to the sponsors' availability and to be scheduled by the winning bidder. Travel to / from France and accommodations are not included.

LOT 8:

Private Dinner and Recital for 10 at the Festival Musique et Vin au Clos Vougeot

Invite your friends and family to a very special private dinner during the *Festival Musique et Vin au Clos Vougeot* at the exclusive 1243 Bourgogne Soci t , a private club in Beaune located in a 13th century convent. Begin your evening with Champagne and hors d'oeuvres in the club's beautiful hidden courtyard, overlooking the spectacular rooftop of the famed Hospices de Beaune, to be followed by a private recital by musicians from the Festival. Your dinner in the Club's vaulted dining room, for up to 10 people, will be catered by a Michelin one-star chef and will include wines from several of tonight's host producers.

*Please note that dates for the dinner are limited due to member events at the Club.
(For 2026, available dates are June 22 and 23.)*



AUCTION

Please note: dates for the following lots are subject to the sponsors' availability and to be scheduled by the winning bidder. Travel to / from France and accommodations are not included.

LOT 9:

A Champagne Celebration at Champagne Salon and L'Assiette Champenoise

Go behind the gates of Champagne Salon where your group of up to 6 people will be guided by President Didier Depond through the cellars where Champagne's most prestigious cuvée is produced—and of course, no tour would be complete without a chance to taste this nectar! Your group will have a chance to rest from your labors (and perhaps enjoy a swim in the indoor pool) at the elegant Assiette Champenoise, before being welcomed by chef/owner Arnaud Lallement and son Brice, tonight's chef, for an unforgettable Michelin three-star dinner, perfectly accompanied by wines from Champagne Salon and—of course—stellar Burgundies. Sweet dreams are sure to follow!

(Melanie Lallement will work with you for a preferential rate for a room, if you decide to also stay overnight at L'Assiette Champenoise)



AUCTION

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LOT 10:

A Visit to Montrachet with Domaine Leflaive

Your day begins with a tour, for your group of up to 8 people, of the exquisitely designed cellars of Domaine Leflaive, where managing director Brice de La Morandière will explain the principles behind this state-of-the-art cellar construction. Next, you will be led back centuries, as your group is guided through the hallowed Montrachet vineyard, famed since the Middle Ages. Last, but by no means least, you will then be treated to lunch in Brice de La Morandière's expansive, elegant garden in Puligny-Montrachet, framed against the backdrop of the world's greatest white wine vineyards—accompanied, of course, by wines produced by the Domaine from those very vineyards!



MUSICIANS

Yo-Yo MA | Cello



Yo-Yo Ma's multi-faceted career is testament to his belief in culture's power to generate trust and understanding. Whether performing new or familiar works for cello, bringing communities together to explore culture's role in society, or engaging unexpected musical forms, Yo-Yo strives to foster connections that stimulate the imagination and reinforce our humanity.

Most recently, Yo-Yo began *Our Common Nature*, a cultural journey to celebrate the ways that nature can reunite us in pursuit of a shared future. *Our Common Nature* follows the *Bach Project*, a 36-commu-

nity, six-continent tour of J. S. Bach's cello suites paired with local cultural programming. Both endeavors reflect Yo-Yo's lifelong commitment to stretching the boundaries of genre and tradition to understand how music helps us to imagine and build a stronger society.

Yo-Yo Ma was born in 1955 to Chinese parents living in Paris, where he began studying the cello with his father at age four. When he was seven, he moved with his family to New York City, where he continued his cello studies before pursuing a liberal arts education.

Yo-Yo has recorded more than 120 albums, is the winner of 19 Grammy Awards, and has performed for nine American presidents, most recently on the occasion of President Biden's inauguration. He has received numerous awards, including the National Medal of the Arts, the Presidential Medal of Freedom, and the Birgit Nilsson Prize. He has been a UN Messenger of Peace since 2006, and was recognized as one of TIME magazine's 100 Most Influential People of 2020.

MUSICIANS

BLAISE DÉJARDIN | Cello



Strasbourg-born cellist Blaise Déjardin was appointed principal cello of the Boston Symphony Orchestra by BSO Music Director Andris Nelsons in spring 2018, having joined the BSO's cello section in 2008.

He made his highly acclaimed concerto debut with the Boston Symphony Orchestra and Andris Nelsons in 2022 in Saint-Saëns' Cello Concerto No. 1. He returned as a soloist with the BSO in 2024 with the American premiere of "The Dong with a Luminous Nose" by Elena Langer under the direction of Sir Mark Elder.

He has arranged numerous pieces for cello ensembles, earning six ASCAP Plus Awards and receiving commissions from Yo-Yo Ma, the Boston Symphony Orchestra, and A Far Cry. In 2013 he launched Opus Cello, his online sheet music publishing company.

He serves on the cello faculty of the New England Conservatory and is regularly invited to give masterclasses in Europe, China, and North America.

His instructional book *Audition Day* was published by Opus Cello in 2022.

MUSICIANS

MICKEY KATZ | Cello



Cellist Mickey Katz has been a member of the Boston Symphony Orchestra since 2004, where he holds the Stephen and Dorothy Weber chair. Born and raised in Israel, he moved to Boston to study at the New England Conservatory, where he was a Piatigorsky Scholarship student of Laurence Lesser.

Mr. Katz is active as a soloist, chamber musician, and a performer of contemporary music in New England and beyond. A series of solo cello pieces he commissioned during the Covid19 pandemic, “cello minutes,” was featured in the Boston Globe and performed at Tanglewood.

As a chamber musician, he participated at the Marlboro Festival, and collaborated with members of the Juilliard and Guarneri quartets, Pinchas Zuckerman, and Gil Shaham, among others. Katz is on the Faculty of the New England Conservatory and the Tanglewood Music Center, and teaches as a guest at masterclasses and workshops in Boston and around the country.

When not playing the cello, Mickey enjoys hiking with his family and two dogs, and is an obsessively serious home cook.

MUSICIANS

ALEXANDRE LECARME | Cello



A native of Grasse, France, Alexandre Lecarme joined the Boston Symphony Orchestra at the start of the 2008-09 season. He graduated with the Premier Prix de Violoncelle from the Conservatoire National Supérieur de Musique de Paris in 1997. Lecarme holds an artist diploma and Master of Music from Boston University, which he attended as a recipient of a Cohen Foundation grant and a dean's scholarship. His major teachers have included David Soyer, Jean-Marie Gamard in Paris, and Andrés Díaz at Boston University.

An avid chamber musician, Lecarme has appeared at the Rockport Chamber Music Festival, Hammond Performing Arts Series, Copley Society Series, Hebron and Thayer Academy Concert Series, Temple Emmanuel Chamber Music Series, as well as with the BSO's chamber music series. As a founding member of the Tancrede Trio, he has performed extensively in the United States and Europe. Highlights include concerts at Opera de Nice, Shermetiev Palace in St. Petersburg for the 300th anniversary of the city's founding, and Salle Olivier Messiaen in Grenoble, France.

Lecarme has performed at the Pablo Casals, Domaine Forget, Kneisel Hall, and Norfolk Chamber Music festivals, and has collaborated with artists like Roman Totenberg, Seymour Lipkin, and members of the Tokyo String Quartet. Since 2010 he has been a member of the Alianza String Quartet.

Lecarme has released CDs for Hammond GMAC Performing Arts featuring works by Bach, Debussy, Schubert, Franck, Rachmaninoff, and Beethoven.

He performs on a cello made by José Contreras in 1746, generously on loan from the Boston Symphony Orchestra. Lecarme is a member of the Boston Cello Quartet.

THE INSTRUMENT FUND

Conceived by Bernard Hervet and supported by Aubert de Villaine, the creation of the Instrument Fund is an original initiative whose goal is to commission the manufacture of thirty-three stringed instruments, each of which will bear the name of one of the thirty-three Grands Crus of Burgundy. These instruments are loaned to and played by young musicians nearing the end of their studies or at the start of their careers who do not yet have access to a quality instrument.

The fund is managed by Daniel Weissmann, who follows the development of these young musicians and chooses the luthiers. Each instrument bears a vintage label “Musique et Vin au Clos Vougeot”. Between 2012 and 2023, under the aegis of the Fund, 29 string instruments (violins, violas and cellos), copies of instruments by great Italian luthiers of the 18th century (Stradivarius, Guarneri, Amati ...), have been made by top French and foreign luthiers.

Since its founding, FOMV has also actively supported the goals of the Instrument Fund. To date, American instruments made by two famous makers are excellent additions to the collection. The first, the violin made by Samuel Zygmuntowicz, a copy of a great Guarneri violin, has been played from 2021 to April 2025 by a young American artist finishing her master’s degree at the Julliard school in NY. For the next three years it is to be loaned to another young American violinist, who is studying in London at the Royal Academy of Music.

The second instrument commissioned by FOMV is a new cello, for which Yo-Yo Ma has acted as sponsor, made by Peter Moes. It will be loaned to a young cellist to be chosen by an audition that will take place shortly before the Gala from among six brilliant students from the Julliard school, Curtis Institute and New England conservatory in Boston. It will surely be one of the outstanding instruments of the Fund along with the Zygmuntowicz violin and will represent the Friends of Musique et Vin at the next Festival in June 2026 and on many other occasions where it will be played by the young artists to be supported by this loan.

This essential link with the new generation of artists, whose support is a key goal of the Festival, is a unique sponsorship venture in France and the United States.



DINNER MENU & WINE PAIRINGS

APERITIF

AMUSE-BOUCHE

DIDIER DEPOND, CHAMPAGNE SALON

2015 Champagne Salon

SCALLOP CRUDO

SEA URCHIN / PLANKTON EMULSION

PIERRE-YVES COLIN-MOREY, DOMAINE PIERRE-YVES COLIN-MOREY

2018 Meursault Premier Cru Les Charmes

2020 Corton-Charlemagne

CAVIAR

SMOKED HADDOCK / POTATO

BRICE DE LA MORANDIÈRE, DOMAINE LEFLAIVE

2019 Bienvenues-Bâtard-Montrachet

2020 Bienvenues-Bâtard-Montrachet

MAINE LOBSTER

MELT-IN-THE-MOUTH RAVIOLI / CREAM FROM THE HEADS

CYPRIEN ARLAUD, DOMAINE ARLAUD

2015 Clos de la Roche

2016 Clos St. Denis

WAGYU BEEF

ONION CONFIT / BEEF REDUCTION

ERWAN FAIVELEY, DOMAINE FAIVELEY

2015 Latricières-Chambertin

2010 Corton Clos des Cortons Faiveley

ASSORTED CHEESES

AUBERT DE VILLAINÉ, DOMAINE DE LA ROMANÉE-CONTI

2016 Grands Échézeaux (en magnum)

2009 Richebourg



CHEF & RESTAURANT

ARNAUD & BRICE LALLEMENT | L'Assiette Champenoise



L-R: BRICE AND ARNAUD LALLEMENT

Son of a restaurateur, Arnaud Lallement has always had a passion for cooking. From a very young age, in the kitchens of the family restaurant, he observed his father, Jean-Pierre. It was the latter who passed on his passion and know-how to him, and who guided his professional career.

As a tribute to his father, Arnaud decided to keep the blue lobster, a true signature of the House, on the restaurant's menu. At 18, after graduating from the Strasbourg Hotel School, Arnaud studied with big names in French cuisine, such as Roger Vergé, Chef of the legendary Moulin de Mougins, Michel Guérard, one of the oldest 3-star chefs in France, and Alain Chapel, with his famous establishment in Mionnay. He took over the management of L'Assiette Champenoise in 2002, where he continued his star-studded path. Since 2014, Assiette Champenoise has had three stars in the Michelin Guide and is ranked each year among the best restaurants in the world, according to the ranking established by La Liste.

Arnaud Lallement puts authenticity and emotion at the heart of his cuisine. As a demanding Chef, each dish is carefully thought out and perfected so that his teams achieve exactly what he is looking for. Over the years, he has moved more and more towards the essential, simplifying ingredients and finding winning combinations with exceptional technique, hidden behind simplicity.

He compares France to a large vegetable garden on a beautiful farm. His love for beautiful products pushes him every day to seek out the best possible. It sources its products from producers and artisans from all over France.

In his youth, Brice Lallement felt the calling to follow in the footsteps of this grandfather and father. He has trained at some of France's top three-star restaurants, including Pic and Lameloise, as well as in Belgium and at Manresa in California, under David Kinch. In 2023, he returned to L'Assiette, where he now works alongside his father overseeing the kitchens of the restaurant.



LE GUIDE
MICHELIN



2025

CHAMPAGNE SALON & DELAMOTTE:
TWO ICONS OF CHARDONNAY IN LE MESNIL-SUR-OGER



CHAMPAGNE
DELAMOTTE

Le Mesnil sur Oger depuis 1760

Founded in 1760 by François Delamotte, Champagne Delamotte is the fifth oldest house in the region. Neighbor and sister to Salon, it shares the same exceptional terroir and the same high standards. Its champagnes are distinguished by their purity, balance and crystalline freshness, with a marked predominance of Chardonnay. Delamotte is the well-kept secret of discerning connoisseurs, a signature of finesse and elegance.

FEATURED WINES:

DELAMOTTE BLANC DE BLANCS NV

Made exclusively from Grands Crus grapes from the Côte des Blancs – including le Mesnil-sur-Oger, Avize and Oger – this 100% Chardonnay champagne embodies elegance in its purest form. Its delicate nose reveals notes of white flowers, fresh citrus fruit and a hint of brioche. On the palate, the texture is silky, perfectly balanced between mineral tension and indulgent roundness, offering a long, salty finish that invites you to take another sip. Aged on lees for four years, it expresses the quintessence of the terroir, combining freshness, finesse and complexity. Ideal as an aperitif but also at the table, it pairs perfectly with oysters, ceviche or scallop carpaccio.





CHAMPAGNE

S
SALON
Le Mesnil

© LEIF CARLSSON

The fruit of a single terroir, the Côte des Blancs, a single cru, Le Mesnil-sur-Oger, a single grape variety, Chardonnay, and a single exceptional year, Champagne Salon makes exception the rule. These rare cuvées – thirty-seven in a century – are chosen for their perfection and are available after an average of ten years of bottle ageing, revealing a rare combination of complexity and finesse. Salon Champagne is the vision of a wine connoisseur, Eugène Aimé Salon, who created the first Blanc de Blancs Champagne in history in 1905. The limited production is the result of historically selected plots. Champagne Salon is managed, alongside Champagne Delamotte, by Didier Depond, President of the two sister houses since 1997.

FEATURED WINES:

CHAMPAGNE SALON 2015

From the moment it is opened, Salon 2015 captivates with a precise and delicate bouquet: notes of white flowers, hints of linden and honeysuckle, and that ever-present vein of chalk threading through every aroma. A radiant, saline freshness captures the essence of the terroir. On the palate, it is intense yet refined, an experience where richness and finesse merge, with every sip telling a story of the land and time. Salon 2015 is far more than a vintage - it is a living spring, a dynamic expression of purity, a poignant reminder of what defines the soul of Champagne Salon.

PIERRE-YVES COLIN-MOREY

Domaine Pierre-Yves Colin-Morey was born in 2001. At the initiative of this family project, Pierre-Yves and Caroline Colin started by buying some grapes from other winegrowers in order to age and bottle about 6 barrels of wine from the 2001 vintage. Pierre-Yves was still at the Marc Colin estate in Saint-Aubin and Caroline at the Jean-Marc Morey estate in Chassagne-Montrachet between 2001 and 2005. Pierre-Yves chose to leave the family estate after the 2005 harvest. It is therefore from the 2006 vintage that Pierre-Yves' plots join the same project.

The estate now operates 14 hectares in the Saint-Aubin, Chassagne-Montrachet, Puligny-Montrachet and Meursault appellations. Mathis (26 years old) and Clément (23 years old) joined their parents.

In the vineyard, the estate works in sustainable farming by adapting to the climatic conditions and the specificities of each vintage.

In the cellar, no settling, no yeasting, no stirring. Long ageing of 22 months on lees in 350-litre barrels. No wine is filtered.

FEATURED WINES:

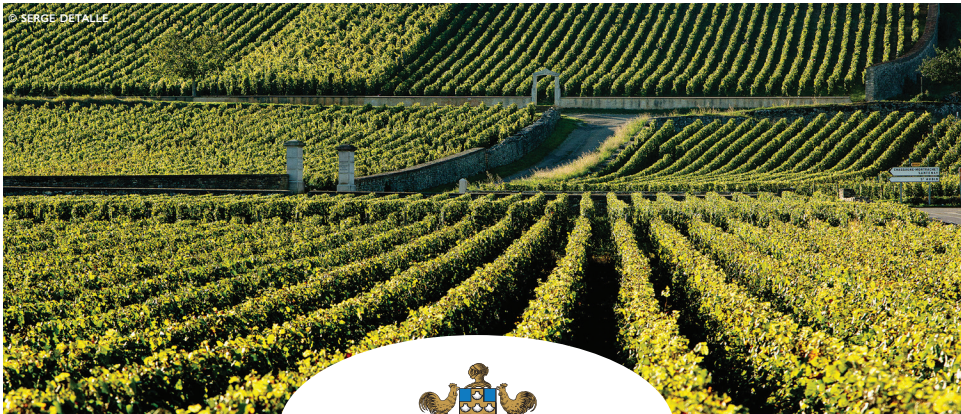
MEURSAULT, PREMIER CRU, CHARMES, 2018

Plot located in the upper part of Charmes, with 55 year-old vines. Clay-limestone soils with a relatively gentle slope. The 2018 vintage is starting to show its true potential. The year 2018 was a fairly sunny vintage with good ripeness and a relatively mild acidity. The wines of this vintage nevertheless have a very high ageing potential.

CORTON-CHARLEMAGNE, GRAND CRU, 2020

Blending of two plots. One in the commune of Pernand-Vergelesses (54 years old) in a place called En Charlemagne and one in the commune of Aloxe-Corton (46 years old) in a place called Renardes. Clay-limestone soils. The 2020 vintage was the earliest vintage ever recorded at the estate with a harvest start on August 20. These plots were harvested on August 28th. The wine is extremely complete, combining depth and freshness





DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

The roots of the Leflaive family go back to 1717 when Claude Leflaive took up residence in Puligny-Montrachet, intent upon cultivating several acres of vineyards. The Domaine, in its present form, is one of the leading producers in biodynamics. Today, the Domaine extends over 24 hectares in Puligny-Montrachet, of which 4.8 hectares are grands crus and 10.8 hectares are premiers crus, all growing one varietal: Chardonnay.

In the cellars, the philosophy of respect presides over the entire vinification process and follows the purest Bourgogne tradition: long and natural fermentations in oak barrels in the first year and in stainless steel the second winter. Fermentations are solely from indigenous yeasts. A light bâtonnage (stirring of the lees) is practiced between the end of alcoholic fermentation and beginning of malolactic fermentation. Bottling takes place in the springtime of the second year.

Brice de La Morandière, great grandson of the founder, Joseph Leflaive, represents the fourth generation at the head of the Domaine. In 2015, after an international career in industry, he succeeded Anne-Claude, pioneer in biodynamics. It is with the same philosophy of respect for the great terroirs, humility toward the forces of nature, and relentless pursuit of excellence in viticulture and in winemaking that the Domaine will continue to grow in the future.

FEATURED WINES:

BIENVENUES-BÂTARD-MONTRACHET, GRAND CRU, 2019 & 2020

Entirely located in the town of Puligny, this Grand Cru was first mentioned back in 1397 when the abbey of Maizière purchased some of it. Old records mentioned that this plot might have been planted with gamay and pinot noir a few hundred years ago. When Dr. Lavalley published his classification of Bourgogne back in 1855, the climat was already planted to Chardonnay.

DOMAINE ARLAUD

MOREY-SAINT-DENIS

The story of Domaine Arlaud begins in 1942, with the meeting of Renée Amiot and Joseph Arlaud. Their union gave birth, in 1949, to an estate rooted in Burgundy's most prestigious terroirs.

In 1966, they acquired a remarkable 14th-century cellar in Nuits-Saint-Georges, a historic place dedicated to the ageing of their wines. Since then, this emblematic heritage has graced the labels of Domaine Arlaud and Cyprien Arlaud.

Today, under the guidance of Cyprien Arlaud, who has managed the family estate since 2013, Domaine Arlaud runs 19 appellations over 15 hectares, including 4 iconic Grands Crus: Clos de la Roche, Clos Saint-Denis, Charmes-Chambertin and Bonnes-Mares.

In the heart of the Côte de Nuits, where vineyards whisper the legacy of centuries past, Domaine Arlaud is committed to more than just winemaking. It is the expression of a vision— a belief that true excellence can only be achieved through profound respect for the land, its history, and the people who bring it to life.

FEATURED WINES:

CLOS DE LA ROCHE, GRAND CRU, 2015

Certified Organic and Bio-dynamic, the estate practices a meticulous handmade pruning and braiding while soils are ploughed by horses for 20 years. The average age of the vines from Domaine Arlaud's plot is 60 years old. Clos de la Roche Grand Cru takes its name from the rocky outcrops that emerge at the surface of the vineyard. Entirely planted to Pinot Noir, it covers 17 hectares and shares its borders with another legendary Grand Cru: Latricières-Chambertin.

CLOS ST. DENIS, GRAND CRU, 2016

Certified Organic and Bio-dynamic, the estate practices a meticulous handmade pruning and braiding while soils are ploughed by horses for twenty years. The average age of the vines from Domaine Arlaud's plot is 50 years : there are located in the original Clos Saint Denis historical delimitation. The smallest Grand Cru of Morey-Saint-Denis, it nonetheless left its mark so profoundly that the village itself now bears part of its name.





DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

Wine runs deep in the Faiveley family's blood, as they have been rooted in Bourgogne, its history, and its culture for almost two centuries now. Their values have remained unchanged over the last seven generations and are based on a deep attachment to the Bourgogne region, an instinctive passion for the terroirs, and an innate respect for man and his work. Today, the Faiveley family is one of the most important owners of diverse vineyards in Burgundy totaling 134 hectares, with holdings spreading from the Côte de Nuits to the Côte Chalonnaise, producing polished, collectible reds and whites. Always leading the way, Domaine Faiveley has now been certified organic starting the 2025 vintage.

Traditional winemaking with a modern twist is key in the production of wines from Domaine Faiveley. Modern barrel presses as well as custom wooden vats are combined with long aging in 19th century cellars to produce deep and rich red wines that benefit from additional aging.

FEATURED WINES:

LATRICIÈRES-CHAMBERTIN, GRAND CRU, 2015

This climat was called "Petite Merveille" (Little Wonder) in the Middle Ages, a sign of the high quality of the wines produced here. "Latricières-Chambertin" dates back to 1508 and is the most southern Grand Cru in Gevrey-Chambertin. This wine reveals an exceptional balance between minerality (reminiscent of Clos de la Roche) and depth (close in style to a Chambertin).

CORTON CLOS DES CORTONS FAIVELEY (MONOPOLE), GRAND CRU, 2010

"Clos des Cortons Faiveley" has been owned by the Faiveley family as a monopole since 1874. It is the domaine's flagship wine and one of just two Burgundian Grands Crus to bear the name of its owner (Romanée-Conti being the other).

DOMAINE DE LA ROMANÉE-CONTI

Domaine de la Romanée-Conti, boasts a storied history that dates back to the 13th century when the vineyard Romanée-Conti was first mentioned on record. The Domaine's name derives from the Romanée vineyard, which was owned by the Duke of Bourgogne in the 17th century. In 1760, the vineyard was acquired by Louis-François de Bourbon, Prince de Conti. It was after his death and during the French Revolution that the name Conti was added to Romanée.

It was really in 1869 when the current estate began to take shape under the ownership of Jacques-Marie Duvault-Bloch. His descendants have managed the estate since, with the de Villaine and Leroy families becoming pivotal in its history. Today, under the direction of Bertrand de Villaine and Perrine Fenal, Domaine de la Romanée-Conti is synonymous with the pinnacle of Bourgogne wine, celebrated for its meticulous biodynamic viticulture and the unparalleled quality of its wines.

FEATURED WINES:

GRANDS ÉCHÉZEUX, GRAND CRU, 2016

With a more textured and intense character than Échézeaux, Grands-Échézeaux presents a rich, almost rustic profile. The wine offers a concentrated palate of dark fruits, with gamey nuances and bramble hints, wrapped in a structured yet velvety texture. It's a wine of depth and character, often described as having a "monastic" quality. It is "Grands" before being Échézeaux. It is a country gentleman, aristocrat and dreamer.

RICHEBOURG, GRAND CRU, 2009

This immediate neighbor of la Romanée-Conti escorts Her Majesty with good-natured ribaldry. Richebourg is a robust and structured wine, often considered the most muscular among the Domaine's offerings. It boasts a rich tapestry of dark fruit flavors, complemented by firm tannins and a depth of earthy undertones. The wine's complexity is marked by notes of blackberry, licorice, and a touch of game, offering a profound sensory experience.



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