

Purple Ski  
  
Wine List – Chalet Lapin Blanc  
  
2008 – 2009 Season  


The wines listed below will be served at the chef's discretion (one red and one white per evening) during dinner throughout your stay. If you wish to have any of these wines before dinner, the additional cost is shown below.

  
**Red Wines**

2007 Morgon – Jean-Paul Brun	18 euros
2005 Gigondas - Domaine du Raspail-Ay	25 euros
2007 Fleurie - Clos La Roilette	18 euros
2005 Haut Medoc - Les Allées de Cantemerle	30 euros
2006 Volnay - Maison Champy	40 euros
2004 Baron de Brane – Château Brane Cantenac - Margaux	50 euros
1997 Chateau Monbrison – Margaux (END OF BARRELL)	50 euros
2002 Domaine de la Solitude – Graves (END OF BARRELL)	34 euros

**White Wines**

2004 Pouilly Fuisse, Château de Clos, M Combier	25 euros
2006 Chablis – Maison Drouhin	22 euros
2007 Rully – Maison Drouhin	22 euros
2007 Pernand Vergelesses - Maison Champy	30 euros
2006 Chassagne Montrachet – Maison Champy/Drouhin	46 euros
2005 Meursault – Maison Drouhin	44 euros
2006 Saint Aubin 1er Cru «Murgers des Dents de Chien», Maison Champy (END OF BARRELL)	38 euros



Prices are per bottle



And please feel free to help yourself to the champagne and “house” wines whenever you wish:

**CHAMPAGNES**

Charles Heidseick Brut, Non-Vintage  
Veuve Cliquot Brut, Non-Vintage

RED	ROSE	WHITE
Languedoc "Claude Val", Domaine Paul Mas <i>(« Savage Selection »)</i>	Rosé de Provence, Domaine des Marquets, 2006	Languedoc "Claude Val", Domaine Paul Mas <i>(« Savage Selection »)</i>
Vin de Pays de l'Herault – “Terres Noires” 2006 <i>(« Savage Selection »)</i>		Vin de Pays de l'Herault – “Terres Noires” 2006 <i>(« Savage Selection »)</i>
Bordeaux Château Mazerolles 2004		Muscadet sur Lie "Sevre et Maine" Domaine Sensive 2006/7

## WINE TASTING NOTES

### Mark Savage wines

#### THE REDS

##### **2007 MORGON** Jean-Paul Brun, Burgundy

The most 'Burgundian' of the Beaujolais 'crus', and the fruit is beautifully handled by Jean-Paul Brun to bring out all the most positive features of the grape, with hints of strawberry and cherry. A wine of vitality and elegance with smooth ripe fruit flavours and lovely balance, refreshing and very food friendly.

##### **2005 GIGONDAS** Domaine Raspail-Ay, Rhone

Spicy, warm generous flavours of the southern Rhone, with all the same characteristics as good Chateaufort du Pape, but with a rather less fatiguing level of alcohol. Great with casseroles and game dishes and ripe cheeses. It shows the real potential of the Grenache grape when it is managed to perfection.

##### **2007 FLEURIE Clos La Roilette**

Alain Coudert's Fleurie is never made in the pretty pink mould, but benefits from the warmest sites in the village and produces a rich style with depth, in the style of a good Moulin-a-Vent perhaps, its immediate neighbouring vineyard appellation. It is an example of good meaty traditional Beaujolais at its best, rich round and generous rather than sharp and acidic.

##### **2005 LES ALLEES DE CANTEMERLE** Haut Medoc

This is the 'second' wines from the celebrated Chateau Cantemerle, an Haut Medoc vineyard just to the south of Margaux and a neighbour of la Lagune across the road. Its wines are charming while still young, and the added advantage of the second wine is that it is never burdened by too much new oak and a consequent structure that demands extra time in bottle. The reputation of the 2005 vintage is second to none in recent years. It offers us classic claret, always a refined partner to good food, especially with meat dishes.

##### **2006 VOLNAY** Champy, Burgundy

Volnay's wines are consistently the most charming on the Cote de Beaune, with class and elegance from pinot noir grapes grown on perfect sites. The wines from Champy, who have important vineyard holdings of their own in the Cote d'or, always reflect the character of their respective village and vineyard rather than some broad house style. Good pinot noir wines nearly always sing beautifully when they are still young, with hints of cherry and other soft red fruits. The flavours match meats such as duck, poultry and game particularly well.

##### **1997 CHATEAU MONBRISON** Margaux

This wine has the advantage of maturity and the bottle age that brings out the essential elegance for which Margaux wines are renowned. A charming vintage that suffered from being rather overpriced at the beginning but which has now proved its worth.

##### **2002 DOMAINE DE LA SOLITUDE** Graves

An elegant light claret from a charming vintage, this comes from a property that is superbly managed by the team at Domaine de Chevalier, its illustrious neighbour some 6kms.distant. It is gentle and polite rather than loudmouthed and will complement a variety of foods and most main courses.

#### THE WHITES

##### **2004 POUILLY FUISSE Chateau du Clos**, Genevieve and Jean-Francois Combiere, vigneron à Pouilly, Maconnais, Burgundy

The Combiere family have just 3 hectares of chardonnay vines here within a classic walled 'clos' on the edge of the village and make a delicious white burgundy with delicate hints of cream, biscuits, hazelnut and vanilla, any oak influence being carefully integrated into the fruit to allow for a wine of beautiful balance, polite rather than aggressive. Particularly suitable with fish or fowl dishes.

##### **2007 CHABLIS** Domaine Jean-Marie Naulin, vigneron à Beines, Burgundy

This excellent small grower provides us with a racy young white Burgundy, its ripe honeyed fruit flavours balanced by good acidity, always a hallmark of proper Chablis. The purity of the chardonnay grape is at its best where there is good chalky limestone soil as is the case here on these stony slopes close to the heart of Chablis. No oak is allowed to obscure the fruit in this wine with its hints of lime and honeysuckle, and with restrained alcohol it is always an elegant partner to fish and poultry dishes and much else besides, notably oysters and shellfish.

##### **2007 RULLY** Joseph Drouhin propriétaire a Rully, Cote Chalonnaise, Burgundy

From just south of the Cote de Beaune, Rully produces excellent white Burgundy from the chardonnay grape, with depth and structure from traditional ageing in small oak casks. Drouhin have important holdings in the better vineyard sites of the appellation and consistently produce one of the finest examples as a result.

##### **2007 PERNAND VERGELESSES**, Maison Champy negociants propriétaires a Beaune, Cote d'Or, Burgundy

The small village of Pernand is easily overlooked, tucked as it is away behind the imposing hill of Corton. Its best wines are obvious rivals to the grands crus of Corton itself and this particular wine is a case in point, outscoring many an expensive Corton Charlemagne. It has racy charm with class and finesse, a wine of subtle purity with length of flavour.

##### **2006 CHASSAGNE MONTRACHET** Champy a Beaune, Cote d'or

This wine is made from classic cask fermented and aged chardonnay grapes coming from one of the Cote d'Or's most celebrated villages. Rich, biscuity and buttery flavours with light toast from the oak, well capable of matching more robust dishes.

##### **2007 MEURSAULT** Joseph Drouhin a Beaune, Cote d'Or

The largest of the great white wine villages of the Cote de Beaune, home to many of the world's greatest expressions of the chardonnay grape, strongly influenced here by the limestone/clay soils of the 'golden slope'. Drouhin have important vineyard holdings of their own and an unrivalled expertise in making classic white burgundy from le Montrachet itself down to Macon Villages. We are happy to be able to lay our hands on a few cases, sourced direct as is the case with all our selections.

##### **2006 SAINT AUBIN 1er Cru Murgers des Dents de Chien**, Champy

Here is another classic single vineyard White Burgundy, easy to confuse with its neighbours in Meursault or Puligny as it lies above and immediately adjacent to the world famous vineyard of Le Montrachet itself. Complex, subtle aromas of nuts, honey and biscuits, with an earthy mineral undercurrent.