

BÂTARD

DOMAINE CELLAR-DIRECT PROGRAMME

Bâtard's Domaine Cellar-Direct Programme is a selection of the world's very finest wines. Each bottle on this list has been sourced directly from the producer's cellar, and therefore every bottle comes with the assurance of the most perfect provenance possible today.

The programme exists because *Bâtard* is dedicated to bringing you comfort food elevated to pair with the world's finest wines, and because each of these leading estates is dedicated to ensuring the precious bottles in their cellar can find its way to the right table – yours – here at *Bâtard*. (As such, no takeaways are possible at all. The empty bottles must be returned by us).

Santé!

Domaine de la Romanée-Conti, referred to as *The Domaine*, for its lead status in the Burgundy region and for its unmatched collection of all *grand cru* vineyards. While quality has always been of benchmark class here, a shift to organic and then biodynamic farming, careful selection, and improvements in the winery, have seen that level rise even further in the past two decades. The enviable collection includes two monopoles – La Romanée-Conti and La Tâche, and in each of Richebourg, Romanée-St-Vivant, Grands Échézeaux and Echézeaux they are the largest owner – and scale too has its advantages for quality. Since 2009 they have added Corton. For the white? – Montrachet not less!

2014	Domaine de la Romanée-Conti	La Romanée-Conti Grand Cru	150,000
2014	Domaine de la Romanée-Conti	La Tâche Grand Cru	48,000
2014	Domaine de la Romanée-Conti	Richebourg Grand Cru	34,000
2014	Domaine de la Romanée-Conti	Romanée-St-Vivant Grand Cru	32,000
2014	Domaine de la Romanée-Conti	Grands-Échézeaux Grand Cru	30,000
2013	Domaine de la Romanée-Conti	Grands-Échézeaux Grand Cru	30,000
2014	Domaine de la Romanée-Conti	Échézeaux Grand Cru	26,000
2014	Domaine de la Romanée-Conti	Corton Grand Cru	22,000

Domaine Comte Georges de Vogüé is one of the finest and most ancient domaines in Burgundy, emblematic of the noble finesse of Chambolle-Musigny, the domaine is the largest owner of Musigny Grand Cru. In the same family for twenty generations it is today owned by the Comte George de Vogüé's granddaughters Claire de Causans and Marie de Ladoucette. From Musigny, three wines are made – Musigny Grand Cru 'Vieilles Vignes' from vines more than 25 years in age; Chambolle-Musigny 1er Cru, made 100% from young vine fruit entitled to be labelled as Musigny Grand Cru but 'declassified' one step by the domaine; and a very special rare white wine – Musigny Blanc Grand Cru. The Bonnes-Mares comes from the 'terres rouges' part of the vineyard giving this *grand cru* its more sumptuous and generous expression. The Chambolle-Musigny 1er Cru 'Les Amoureuses' from vines sitting just below their Musigny is very fine, mineral, and elegant.

1991	Domaine Comte Georges de Vogüé	Musigny Blanc Grand Cru	22,000
1990	Domaine Comte Georges de Vogüé	Bonnes-Mares Grand Cru	11,000
1996	Domaine Comte Georges de Vogüé	Bonnes-Mares Grand Cru	10,000
2005	Domaine Comte Georges de Vogüé	Bonnes-Mares Grand Cru	11,000
2005	Domaine Comte Georges de Vogüé	Musigny Vieilles Vignes Grand Cru	18,000
2010	Domaine Comte Georges de Vogüé	Musigny Vieilles Vignes Grand Cru	12,000
2012	Domaine Comte Georges de Vogüé	Musigny Vieilles Vignes Grand Cru	8,500
2014	Domaine Comte Georges de Vogüé	Musigny Vieilles Vignes Grand Cru	7,500

Petrus sits at the top of the Pomerol plateau on a unique *terroir* of iron-rich clay which gives Merlot its ultimate expression, a rich sumptuousness with both power and finesse. It is fortunate for the wine lover too that this estate has been so well managed for decades, by the Moueix family who have run it, and by Jean-Claude Berrouet, with such talent for winemaking, who produced the 44 vintages through to 2007. (Pétrus is now made by his son, Olivier). This is a Pomerol that benefits from time in the cellar.

1972	Petrus	26,000
1979	Petrus	26,000
1980	Petrus	27,000
1988	Petrus	30,000
1994	Petrus	30,000
2006	Petrus	30,000

Wines in retail shop also available | All wines are in 750ml bottle unless otherwise stated
No returns on bottles above HKD 5,000 or over 20 years of age | 10% service charge | Price in HKD

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The quality at **Château Latour** has always been high. To taste your way back through the classics is to taste first growth Pauillac of immense depth, strength and finesse. But it is also fair to say that since François Pinault's ownership, and Frédéric Engerer's leadership there – more than a quarter century now – the absolute full potential of Château Latour has been revealed. We have been astonished by what has been achieved – Latour is a masterclass in grand vision, and the implemented by attention to a multitude of details large and small.

1986	Chateau Latour		7,500
1988	Chateau Latour		7,500
2000	Chateau Latour		12,000
2000	Chateau Latour	Les Forts de Latour	2,800

We are a big fan of **Maison Joseph Drouhin** and their refined, understated style. The wines are never pushed, never over-extracted, they are always expressive, elegant, and pure. At the top of the range, Drouhin makes Montrachet Grand Cru 'Marquis de Laguiche'. Made entirely from the Puligny side of the vineyard, the Montrachet character is there completely – that combination of Chevalier's minerality and strength, and Bâtard's fullness, roundness and charm.

2012	Maison Joseph Drouhin	Bâtard-Montrachet Grand Cru	4,500
2006	Maison Joseph Drouhin	Bâtard-Montrachet Grand Cru	4,800
2005	Maison Joseph Drouhin	Bâtard-Montrachet Grand Cru	5,500
2011	Maison Joseph Drouhin	Montrachet Grand Cru 'Marquis de Laguiche'	8,000
2006	Maison Joseph Drouhin	Montrachet Grand Cru 'Marquis de Laguiche'	9,000
2008	Maison Joseph Drouhin	Montrachet Grand Cru 'Marquis de Laguiche'	9,000
2000	Maison Joseph Drouhin	Montrachet Grand Cru 'Marquis de Laguiche'	9,500
2002	Maison Joseph Drouhin	Montrachet Grand Cru 'Marquis de Laguiche'	9,500
2004	Maison Joseph Drouhin	Montrachet Grand Cru 'Marquis de Laguiche'	9,500

Château Lafleur has been special to us for many years, and we have conducted over the years numerous vertical tasting dinners, demonstrating to tremendous depth, character and longevity of these wines. The Guinaudeau family's ancestor Henri Greloud bought this rectangular 4.5ha parcel in Pomerol in 1872 – a 'garden vineyard' comprising three *terroirs* for this label – sandy-clay gravels, clay gravels, and gravelly sands. It's this rare combination of different soils within this small plot, high on the Pomerol plateau, and through equal parts Merlot and Bouchet (the Cabernet Franc propagated from massale selections here through generations), that the natural intensity, aromatic and flavour complexity, the power and finesse unique to Lafleur can be delivered.

2003	Chateau Lafleur		6,500
2007	Chateau Lafleur		5,200
2013	Chateau Lafleur		4,500

Biondi-Santi is the inventor of Brunello di Montalcino, the most noble expression of the Sangiovese grape in Tuscany. An aristocratic family, they were the first to pioneer a fine red wine capable of long ageing that would sit alongside the greatest wines of Europe. As creators of the tradition, they have kept it, and in a region sometimes better known today for heavier, opaque fruit-bomb style wines, Biondi-Santi produce refreshingly clear, fragrant, flavourful wines of class and nuance, with great balance, morishness and freshness. The '**Riserva**' label represents less than 10% of the production, only from the oldest vines, and only in great vintages made the traditional way, long-aged in Slavonian oak *botti*.

1998	Biondi-Santi	Brunello di Montalcino Riserva	5,200
2006	Biondi-Santi	Brunello di Montalcino Riserva	4,500
2011	Biondi-Santi	Brunello di Montalcino Riserva	3,750
2012	Biondi-Santi	Brunello di Montalcino Riserva	4,000

Domaine Amiot-Servelle is a small family domaine located in the heart of Chambolle-Musigny, with 8 hectares under vine, including an enviable seven different Chambolle 1ers Crus, as well as other choice vineyards in the Côte de Nuits. Christian Amiot and Elisabeth Servelle married and formed the domaine from family holdings in 1990, and today it is run by their daughter Prune and son Antoine. Organic farming began in 2003 and they have been certified since 2008. The emphasis is on fully ripe healthy fruit, with careful sorting, a proportion of whole bunches used judged vintage by vintage, cuvée by cuvée, and moderate use of new oak to support rather than dominate the style. The aim here is to express each *terroir* clearly. These wines have been selected and provided direct from their cellar in Chambolle-Musigny for your enjoyment at Bâtard today.

2014	Domaine Amiot-Servelle	Chambolle-Musigny 1er Cru 'Les Amoureuses'	4,500
2014	Domaine Amiot-Servelle	Charmes-Chambertin Grand Cru	2,600
2013	Domaine Amiot-Servelle	Clos-St-Denis Grand Cru	3,000
2014	Domaine Amiot-Servelle	Clos-St-Denis Grand Cru	3,000
2004	Domaine Amiot-Servelle	Clos-Vougeot Grand Cru	2,200