



HOUSE WHITES  
**MIXED CASE CLUB**  
SPRING 2024

**DRINK BETTER. EVERYDAY.  
FOR LESS...**

Twice per year, the House White Club brings you 12 bottles of a reliably delicious, good-value White Burgundy, so you'll always have something tasty on hand for everyday.

**Just like last year, you're receiving** not just one, not even two, but THREE different wines from three different producers. A true mix of great, value-oriented White Burgs for the "everyday" portion of your home fridge.

We know from first-hand experience how difficult it is to find reliably good Burgundy when out shopping in a store. Often all you can find are mass-produced negociant bottlings, or producers you've never heard of, and you're paying \$30-\$40 or more for what amounts to a shot in the dark. It doesn't have to be that hard!

Seeking out the wines for this club is one of the most rewarding tasks for us twice per year. Quite reliably, the top end in Burgundy delivers something incredible, but those "aha!" moments for the everyday price tag are fewer and farther between.

This fall we posed the challenge to three of our "go to" guys--Pablo Chevrot, Thiébault Huber, and Christophe Thibert. And they came through...big time!





# DOMAINE GAUTHERIN

PETIT CHABLIS 'LA TERRE DE  
MON PERE' 2022 ~ \$24

During a conversation last fall with Patrick Essa at Buisson-Charles, he recommended we go call on his friend Adrien Gautherin in Chablis. Patrick was recently introduced to Adrien's work, loved it, and thought we might dig it too. So on a cold weekend this past November we trekked north from Beaune and checked in on the 15th generation (!) of this well-regarded family of Chablisienne winemakers.

The estate is made up of approximately 16 hectares (about 40 acres), and features parcels in 3 Grand Cru and 7 premier Cru sites.

Petit Chablis is an appellation created in 1944 for dry white wines made from Chardonnay in Chablis and the surrounding communes. It covers vineyards not included in the standard Chablis, Chablis Premier Cru and Chablis Grand Cru titles. Most importantly, it shouldn't be considered 'worse' or 'lesser' than regular Chablis.

In fact, over the years we've preferred many a Petit vs. straight Chablis for its lively, youthful, freshness. How about you?



# DOMAINE CHEVROT

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HAUTES CÔTES-DE-BEAUNE  
BLANC 2022 ~ \$29

Brothers Pablo and Vincent Chevrot are the 3rd generation in charge of the family estate at the southern end of the Côte de Beaune. Their grandfather founded the estate, which now totals 49 certified organic acres, many of which are plowed by horse.

It would be near impossible to find another domaine producing wines of this refinement and purity from these climats - these guys are serious, focused, and meticulous, and it shows in every sip.

The Chevrots have just 2 acres of Chardonnay at the top of the slope - directly adjacent to their parcels of Pinot.

We think you'll be floored by this gorgeous white, as a recent tasting totally re-arranged our thinking about what a Hautes-Côtes white can be. Our tasting notes read "precise minerality, rich mid-palate fruit, lovely saline finish - wow"! Blind, you might guess this is a nice Village-level Chassagne-Montrachet from a good vintage - it's that complex and lovely.

They don't make much of this, so we don't get a lot. This is your club member only shot at this wine.



# DOMAINE THIBERT

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MACON-PRISSÉ 'EN CHAILLOUX'  
2019 ~ \$26

Thirty years of winemaking and experimentation with the mono-cépage Chardonnay has given Christophe Thibert a wealth of knowledge on the subject.

The hierarchy in the Mâconnais goes like this - the very basic, lowest-level wines are labeled simply as "Mâcon". Next step up is "Mâcon-Villages", made from grapes from any number of villages in the region. Then, the best wines from the best Villages are designated as "Mâcon + Village name" - and that's what we have here, a "Mâcon-Prissé".

This is the one you want if you like minerality, lively acidity, and an ample fruit core of citrus and apples that pulls it all together. It's favorite in our own homes - great for that first glass at the end of the day, and carries right through to dinner with salads, seafood and cheeses. It never fails to satisfy - it just keeps disappearing from the wine-fridge.

Pour it blind for your friends, they'll never guess this is "entry-level" Mâconnais juice.



# THE LAST DROP

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We'll keep on with this idea of providing you a mix of 3 different wines with each new club release.

In Fall 2024 look for another terrific case of everyday white burgundies.

All the latest information is always available on our website:  
[www.CaveauSelections.com](http://www.CaveauSelections.com)

Interested in traveling with us throughout Burgundy and Champagne? Please drop us a line!  
[orders@caveauselections.com](mailto:orders@caveauselections.com)