



A Magical Mystery Tour of France
presented by Guy Boursot to Bookham Wine Club
Monday 9 March 2026

WHITE WINES

1. **Les Hauts d'Artigny, Chenin Sec, Levures Indigènes, Touraine Amboise, Domaine Plou et Fils (Loire), 2024**

Chenin made with indigenous yeasts is really interesting. It is unique: fresh, light but dry and it's possibly best served with lighter foods such as fish or chicken. Also especially good with soft cheeses.

2. **Petit Chablis, Domaine Clotilde Davenne, 2024**

This excellent Petit Chablis has a fruity, floral yet mineraly aroma. The rising star Clotilde Davenne has created on the palate a lovely balance of crispness with the finesse of soft Chardonnay fruit. Perfect to enjoy either by itself or with light styles of food. Harmony in a glass!

3. **Amor, Domaine La Croix-Martelle (Languedoc), 2024**

ORGANIC

An unusual blend made from 20 year old Sauvignon and Marsanne vines, cold fermented to produce a fresh but flavoursome dry white. Enticingly delicious, either by itself or with most white meats.

4. **Lirac Blanc, La Fermade, Domaine Maby (Rhône), 2024**

ORGANIC

Made predominantly from Grenache Blanc with Clairette, Picpoul and Viognier, the juice is cold fermented to retain freshness. It has light, floral aromas, with more softness and fullness in the mouth and finishes with a little spiciness – a lovely marriage of flavours that makes it so good to accompany various lighter foods. This wine is regularly applauded by the wine guides and critics.

RED WINES

5. **Chinon, Le C, Domaine Pierre & Bertrand Couly (Loire), 2024**

Rich in dry brambly Cabernet Franc fruit, this wine is a revelation. It is soft and delightful – probably the best red Chinon we have tasted at this price. Will get even better over the next two years. Made by the ex-head of the famous Couly-Dutheil.

6. **Cotes d'Auxerre Rouge, Domaine Clotilde Davenne (Burgundy), 2022**

A delicious juicy Pinot Noir made in the Chablis region. The wine has been left with the skins for just eight days and the juice has been aged in 8 - 10 year old barrels to give the wine its soft round and medium weight Pinot Noir character. Given the chance, it will be good to enjoy until at least 2027. It is simply lovely.

7. **Le Petit Roy, Domaine Jean Royer (Rhône), 23^{ème} Année**

This "table wine" is made by one of the top producers of Châteauneuf du Pape, Domaine Jean Royer from the same grapes and the same techniques but outside any appellation. This gorgeous wine can be enjoyed now or kept happily for 2 years, perhaps more. As a Vin de Table, the wine is not entitled to quote a year on its label, although Royer has a coding of "23^{ème} année" meaning that this wine is from 2023. Its title belies its provenance – this is a very impressive and delicious wine.

8. **Les Micocouliers, Château Massamier la Mignarde (Minervois), 2023**

This domaine has received numerous accolades including Best Wine of the World in International Wine Challenge's category Syrah-Grenache-Mourvèdre! Now served at the Elysée Palace, the Senate and 100 of France's starred restaurants. Made from these three grape varieties, this 2023 wine has a fresh but rich style and has a brambly aroma of red fruits, herbs and spices from the warm south.

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