



DOMAINE JESSIAUME



Founded in 1850 by the Jessiaume family, Domaine Jessiaume was a classic Burgundian estate for generations. A new chapter began in 2007 when the Murray family, Scottish aristocrats with a passion for wine, acquired the domaine. While the historic name remains, winemaking is now in the hands of the Murray family and their dedicated team.

In 2015, then just 25 years old, William Waterkyn was appointed estate manager and head winemaker. Under his leadership, the domaine began its conversion to organic viticulture in 2016, followed by biodynamic practices starting in 2017. By 2019, the vineyards received official organic certification.

Significant changes have also been made in the cellar. No sugar is added during fermentation, and no sulfur is used during aging—only a minimal amount is added at bottling. The cellar itself has been modernized and thoughtfully adapted to meet the needs of a winemaker who is both ambitious and meticulous.

In February 2021, Waterkyn was awarded the Trophées Jeunes Talents 2020 by the GJPV Bourgogne, recognizing outstanding young winemakers. Just a week later, he was named one of Decanter magazine's "Top 10 Producers to Watch in Burgundy."

Bourgogne Chardonnay [2018, 750 ml]

ブルゴーニュ・シャルドネ



PRODUCT ID : IFRBR1010219
Year : 2018
Kind of Wine : Still
Color of Wine : White
Style : Dry
Type of Grape : Chardonnay 100%
Volumn : 750 ml
Alcohol Percentage : 12.6%
Total Sulfites : 83 mg/l

ビオロジック
醸造

Sales Price (w/tax)

¥4,224

After whole-cluster direct pressing, the juice is transferred to stainless steel tanks. From there, it flows naturally—by gravity—into oak barrels, where fermentation begins spontaneously with native yeasts. The wine is then aged for 12 months on the lees, with no use of new oak.

The nose is surprisingly expressive, with aromas of bergamot, citrus, and white flowers. On the palate, it's saline and beautifully balanced, with a long, lingering finish.
Cellaring potential: 3 to 5 years.

Santenay [2018, 750 ml]

サントネ



PRODUCT ID : IFRBR1010220
Year : 2018
Kind of Wine : Still
Color of Wine : White
Style : Dry
Type of Grape : Chardonnay 100%
Volumn : 750 ml
Alcohol Percentage : 12.7%
Total Sulfites : 84 mg/l

ビオロジック
醸法

Sales Price (w/tax)

¥6,694

After whole-cluster direct pressing, the juice is transferred to stainless steel tanks. From there, the must flows by gravity into oak barrels, where fermentation begins spontaneously with native yeasts. The wine is aged for 12 months on the lees, with 15% new oak.

Aromas of citrus peel, muscat grape, and orange blossom mingle with hints of pastry. On the palate, it shows a rounded texture while maintaining freshness and vitality.

From the international wine guide Gilbert & Gaillard: "A brilliant pale yellow hue. Delicate aromas of fresh white peach and herbs. The palate opens with charming ripeness, a silky texture, and vibrant freshness. Oak is subtle and well-integrated, lending finesse and support to this beautifully crafted Santenay." Score: 90/100 (2021)

Cellaring potential: 5 years.

Bourgogne Pinot Noir [2018, 750 ml]

ブルゴーニュ ピノ・ノワール



PRODUCT ID : IFRBR1010221
Year : 2018
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir 100%
Volumn : 750 ml
Alcohol Percentage : 13.3%
Total Sulfites : 49 mg/l

ビオロジック
醸法

Sales Price (w/tax)

¥4,102

After careful sorting in the vineyard and winery, the grapes are destemmed and transferred directly into tanks. Fermentation begins naturally with indigenous yeasts. The wine remains in tank for about three weeks during alcoholic fermentation, after which it is gently moved by gravity into oak barrels for 12 months of aging. No new oak is used, and the wine is neither filtered nor fined.

The nose reveals ripe red fruits and Morello cherry. On the palate, it's rich and well-structured, with impressive freshness and energy.

Cellaring potential: 4 to 6 years.

Auxey Duresses [2018, 750 ml]

オーセイ・デュレス



PRODUCT ID : IFRBR1010222
Year : 2018
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir 100%
Volumn : 750 ml
Alcohol Percentage : 13.25%
Total Sulfites : 51 mg/l

ビオロジック
醸法

Sales Price (w/tax)

¥6,300

This wine comes from the Les Ecussaux climat, a small parcel of vines that mirrors the structure of Volnay: the vineyard starts as village-level appellation at its base and rises to become 1er Cru at the top—offering complexity across elevation.

After careful selection in both the vineyard and the winery, the grapes are destemmed and transferred directly into tanks. A five-day cold maceration precedes natural fermentation with indigenous yeasts. The wine remains on the skins for about three weeks during alcoholic fermentation. It is then transferred by gravity into oak barrels for 12 months of aging (no new oak is used). The wine is neither fined nor filtered.

The nose opens with bright, expressive aromas of cherry and red fruit. On the palate, it combines vibrant acidity with elegant, supple tannins. The finish is spicy and long, with a hint of nutmeg.

Vineyard size: 0.25 ha
Soil: Marl-limestone
Average vine age: 30 years
Cellaring potential: 5 to 8 years

Santenay Clos du clos Genet [2018, 750 ml]

サントネ・クロ・デュ・クロ・ジュネ



PRODUCT ID : IFRBR1010223
Year : 2018
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir 100%
Volumn : 750 ml
Alcohol Percentage : 13.9%
Total Sulfites : 44 mg/l

ビオロジック
醸法

Sales Price (w/tax)

¥6,497

Clos Genet is an 8.23-hectare climat, named after the family historically associated with the land. What makes Domaine Jessiaume's parcel particularly unique is that it sits within its own enclosed walled section, set apart from the rest of the vineyard—hence the name Clos du Clos Genet.

After meticulous sorting in both the vineyard and the winery, the grapes are destemmed and placed directly into tanks. A five-day cold maceration precedes spontaneous fermentation with native yeasts. The wine remains in tank for around three weeks during alcoholic fermentation, before being transferred by gravity into oak barrels for 12 months of aging—25% of which are new. The wine is neither fined nor filtered.

The bouquet is rich with aromas of black fruits—blackberry, cassis, and a hint of violet. The initial impression is one of freshness, which then gives way to a rounded, energetic mid-palate. The finish is silky, with remarkable length and finesse.

Vineyard size: 0.53 ha

Soil: Brown limestone and marl

Cellaring potential: 5 to 7 years

Beaune 1er Cru Les Cents Vignes Nature [2017, 750 ml]

ボーヌ・プルミエ・クリュ・レ・サン・ヴィーニュ・ナチュール



PRODUCT ID : IFRBR1010224
Year : 2017
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir 100%
Volumn : 750 ml
Alcohol Percentage : 12.85%
Total Sulfites : 11 mg/l

ビオロジック
醸法

Sales Price (w/tax)

¥8,972

Les Cents Vignes is a 23.5-hectare Premier Cru climat in the Beaune appellation. Its name is thought to have originated from Sanvignes, meaning "village in the forest." Later, as the land was planted with vines, the name evolved to Les Cents Vignes—"the hundred vines"—reflecting its viticultural heritage.

After careful sorting in the vineyard and winery, the grapes are destemmed and placed directly into tanks. A five-day cold maceration precedes spontaneous fermentation with indigenous yeasts. The wine remains in tank for approximately three weeks during alcoholic fermentation, then flows by gravity into oak barrels—25% of which are new—for 15 months of aging. It is neither fined nor filtered.

The nose offers a smoky, oaky character alongside vibrant red fruit aromas. On the palate, the wine is powerful and structured, with firm, generous tannins. The finish is long and intense, echoing red fruit and spice. This cuvée truly reveals its full potential with time in the cellar.

Soil: Clay-limestone

Cellaring potential: 8 to 15 years

Santenay 1er cru Les Gravières Nature [2017, 750 ml]

サントネ・プルミエ・クリュ・レ・グラヴィエール・ナチュール



PRODUCT ID : IFRBR1010225
Year : 2017
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir 100%
Volumn : 750 ml
Alcohol Percentage : 13.6%
Total Sulfites : 12 mg/l

ビオロジック
醸法

Sales Price (w/tax)

¥8,183

This special cuvée is made entirely in line with the domaine's natural winemaking principles—no additives of any kind are used throughout the process. After harvest, the grapes are destemmed, with about 30% of the whole berries retained after sorting. A cold maceration is carried out before spontaneous fermentation begins naturally with indigenous yeasts. No sulfur is added during vinification or aging, and the wine is matured for 10 months in neutral (used) oak barrels. A minimal amount of sulfur is added only at bottling, to ensure stability.

The result is a vivid, deep red with purple reflections. The nose is perfumed and expressive—evoking fresh fruit, florals, and even hints of a finely made cocktail. On the palate, it is rich and vibrant, with an invigorating freshness. The wine is round and full, yet lifted by a saline finish that brings elegance and length.

Vineyard size: 3.8 ha

Soil: Granitic limestone and marl

Santenay 1er cru Les Gravières [2018, 750 ml]

サントネ・プルミエ・クリュ



PRODUCT ID : IFRBR1010226
Year : 2018
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir 100%
Volumn : 750 ml
Alcohol Percentage : 14.0%
Total Sulfites : 43 mg/l

ビオロジック
農法

Sales Price (w/tax)

¥7,258

After careful selection in both the vineyard and winery, the grapes are destemmed and placed directly into tanks. A five-day cold maceration is performed before natural fermentation begins with native yeasts. The wine remains in tank for approximately three weeks during alcoholic fermentation, then flows by gravity into oak barrels—20% of which are new—for 15 months of aging. The wine is neither fined nor filtered.

On the nose, it reveals aromas of red berries and spice, with subtle notes of oak. The palate is full-bodied and well-developed, featuring rounded tannins and a sense of maturity. The finish is long and expressive, with lingering red fruit.

Vineyard size: 3.8 ha
Soil: Limestone and marl
Cellaring potential: 8 to 15 years