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**Statement of Principles**

It is important that readers understand how I collect and evaluate the information that is reported in the pages of **Burghound.com** (the tasting notes and information are the sole responsibility of the author).

- I am personally responsible for all of my business expenses without exception. This includes airfare, hotels and effectively all of my meals. The purpose is as clear as it is simple: No conflicts of interest. *I do not accept nor do I seek any subsidy, in any form, from anybody.*
- Sample bottles are accepted for evaluation and commentary, much as book reviewers accept advance copies of new releases. I insist, however, that these sample bottles represent the final wines to be sold under that particular label.
- Finished, bottled wines are assigned scores as these wines are market ready. Wines tasted from barrel, however, are scored within a range. This reflects the reality that a wine tasted from barrel is not a finished product.
- Wines are evaluated within the context of their *appellations*. Simply put, that means I expect a *grand cru* Burgundy to reflect its exalted status.

While the concept of *terroir* remains a controversial issue in the opinion of many people, it is not controversial to the Burgundian mindset—or to me, either. I attempt to convey, where appropriate, how certain wines are particularly good, or particularly bad, at expressing their underlying *terroir*. This is admittedly a difficult thing, rightly open to discussion among the Burgundians themselves, never mind an outside observer such as myself. Nevertheless, it is fundamental to great Burgundy. Mere "hedonism" is just that: empty pleasure seeking. Burgundy can deliver so much more—if it is asked.

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## A Brief Word About Scores:

Numerical scores are endlessly debated among wine lovers. Inevitably, critics tend to emphasize certain characteristics at the expense of others. What follows is an explication of scores at **Burghound.com** and the underlying taste values they reflect.

Simply put, Burgundies that emphasize purity, elegance, overall balance and a clear expression of the underlying *terroir* are rated more highly than Burgundies that don't deliver these qualities. Other important characteristics include typicity, richness, balanced extraction, length and harmony. For example, a Volnay should taste like a Volnay and a *grand cru* should deliver a *grand cru* drinking experience.

The score is a summation of the taster's thoughts about a wine. It does not actually express those thoughts. Clearly, a mere number cannot fully represent the nuanced, detailed impression conveyed by a tasting note.

**Please note:** Wines are scored based on their expected quality at peak drinkability. Many *grands crus* that will, I believe, "be" a 92 may not necessarily taste like a 92-point wine when young, thanks to the tannins or general inaccessibility.

Wines rated 90 points or above are worth a special effort to find and cellar. Wines rated 85 or above are recommended, **especially among regional and villages level wines**. There will be relatively few 90+ point wines, simply because there are relatively few outstanding and superlative wines. Finished, bottled wines are assigned specific scores as these wines are market ready. Wines tasted from barrel are scored within a range. This reflects the reality that a wine tasted from barrel is not a finished, market-ready product.

<b>95 – 100:</b>	<b>Truly incomparable and emotionally thrilling.</b> A wine so rated is as good as wine gets. By definition, it is reference standard for its <i>appellation</i> .
<b>90 – 94:</b>	<b>Outstanding.</b> Worth a special effort to purchase and cellar and will provide memorable drinking experiences.
<b>85 – 89:</b>	<b>Good to High quality.</b> Wines that offer solid quality in every respect and generally very good typicity. "Good Value" wines will often fall into this category. Worth your attention.
<b>80 – 84:</b>	<b>Average to Good quality.</b> The wine is "correct", displays no noticeable flaws and will provide pleasing, if straightforward, drinking.
<b>76 – 79:</b>	<b>Barely Acceptable quality.</b> The wine is not worth your attention nor is it a good value.
<b>75 and Below:</b>	<b>Don't Bother.</b> A wine with noticeable, irremediable flaws.

## Estimated Maturities:

Estimating a window of when any pinot based wine will be at its peak is an extremely difficult thing to do with precision. The time frames that you see after the score is my best estimate as to when any given wine will likely be at its best. This is of course simply an educated guess about how the wine will evolve and assumes that the wine will have been responsibly shipped and stored, which as long-time collectors know is not always the case. Just as importantly, the time suggested windows are based on how I personally prefer my Burgundies and pinots. This effectively means that for reds, there is still obvious freshness and vibrancy remaining to both the fruit and the flavors and while the tannic structure will be largely resolved, it by no means suggests that a completely smooth palate will exist devoid of any firmness. Especially tannic and or concentrated wines will necessarily have wider windows for obvious reasons. For whites, the windows are designed to indicate that point at which youthful fruit has passed into secondary nuances with more fully developed complexity as well as when the textures have rounded out and the sometimes pointed acidity has mellowed. Important note: what the estimated maturities do NOT suggest is how long a wine will remain structurally sound and still capable of providing some enjoyment as many Burgundies, in particular, are capable of remarkably long periods of graceful decline; however, beyond a certain point they will have passed their peaks and should be drunk, no matter how intellectually interesting they may be. As with anything this subjective, there is no substitute for your own experience and I offer these estimated maturities as a general guideline, not as gospel and as the saying goes, your mileage may vary.

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**Progress Report:**

**Domaine Jacques-Frédéric Mugnier – Clos de la Maréchale Retrospective**

**[Each issue contains a detailed summary of the vintage – specific to the topic of the issue (1<sup>st</sup> Quarter is Côte de Nuits reds; 2<sup>nd</sup> Quarter is Côte de Beaune reds; 3<sup>rd</sup> Quarter is Côte d’Or whites; and 4<sup>th</sup> Quarter Chablis, Mâconnais and Côte Chalonnaise)]**

## **The CÔTE DE NUITS – The 2016 and 2015 Vintages**

### **2016 – Small Is Beautiful, Mostly Anyway**

Mother Nature is nothing if not fickle as she devastated some communes in the Côte de Nuits with a terrible springtime frost yet left others almost untouched. This fickleness would lead to a great many consequences for both wine quality and certainly quantities. I will get to all of that in customary detail in due course. But the key takeaway for readers is that when the 2016s are good, they are excellent and entirely classic in style. And there are certainly some wines where I preferred the 2016 version to its 2015 counterpart. That said though, when taken as a whole, 2016 cannot match 2015 in terms of raw quality. That some readers may ultimately prefer the style of 2016 to 2015 would not be completely surprising as one is a vintage of heat and concentration and the other is a vintage of transparency and elegance. One style of course does not necessarily preclude sharing certain characteristics of the other and vice versa and thank goodness! My point though is that any time one speaks in generalities about vintages, nuanced distinctions are often the victim and that is a critical point to keep in mind as you read the following summary.

From a wine quality perspective, one of the most important things about the 2016 vintage to appreciate is that very good to excellent wines were made up and down the *appellation* hierarchy. There were of course many excellent to even great wines made among the *grands crus* and best but there were just as many fine *villages* and regional examples made as well and particularly so in the latter. Why? Because the frost damage was often the most severe (though certainly not always) in these lower lying vineyards. As such, the too often excessively high yields, which impairs wine quality for regional wines, largely didn't occur. This had a most propitious impact on their appeal and you need only look at the Top Value Selections chart to see that there are a plethora of excellent choices to be had.

From a quantity perspective, there is no way to generalize and this is just as true at the commune level as it is at the vineyard level. As a rule, the closer a vineyard was to a '*combe*' (the French word for vale), the more frost damage the vines sustained. But it wasn't quite as simple as this for reasons that no one completely understands because in some cases, the damage occurred in places that, historically speaking, almost never frost. Sometimes the losses were worse up-the-slope than down and that is of course counterintuitive. Sometimes one vineyard was badly damaged yet the one adjacent to it was relatively unscathed. Again, in some cases the pattern makes sense and in others, it appears to defy logic. Meteorological postmortems aside though, the harsh reality is that quantities are off between 30 and 70% for the majority of growers that I visited.

From a broad-brush perspective Marsannay, Fixin, Chambolle-Musigny, Vougeot, Flagey-Echézeaux and Nuits St. Georges were the hardest hit. By contrast, Morey St. Denis and Vosne-Romanée were largely, if not completely, untouched. Perhaps the worst damage was incurred by the commune of Chambolle but even there it was uneven as vineyards on the southern side near Vougeot and in the center suffered greater losses than those near the Morey side. For example, the southern portion of Bonnes Mares was struck twice as badly as the northern portion nearer the Morey side of the *appellation*. In the same vein, the middle and southern parts of Nuits were severely stricken whereas the northern section that abuts Vosne was mostly spared.

In fact, as a general proposition, being in the geographical vicinity of Vosne was highly desirable in 2016. I've already noted the positive effects for the northern part of Nuits but this held as well for the vineyards of Echézeaux, Grands Echézeaux and Clos de Vougeot. The closer the vines were to the Combe d'Orveau which divides Chambolle and Flagey, the higher the losses. Thus some growers with vines in the northern part of Echézeaux got crushed, whereas others near Suchots were almost completely spared. In Grands Echézeaux, the farther south the vines were situated the better the results. Clos de Vougeot is a special case in two senses because the loss rates varied not only in terms of whether the vines were in the north or the south sections (south near Vosne was better) but also from east to west. More curious still is that the losses in the west (upslope) were much higher than the eastern part (downslope) where cold moisture laden air would be expected to gather.

Sharp-eyed readers have undoubtedly noticed the conspicuous omission of Gevrey-Chambertin in this disquisition and that's because the commune was neither spared nor saved. Some vineyards there sustained a huge amount of damage and others almost none at all; Chambertin for example was hit exceptionally hard whereas its neighbor Clos de Bèze suffered relatively little damage. To the north of the commune, those vineyards around the Combe de Lavaut, and in particular Lavaut St. Jacques and Clos St. Jacques, were also badly hammered.

Conundrums in all of this remain however. How was it that the top part of Clos de Vougeot suffered greater damage than the bottom whereas in Clos St. Jacques, it was the reverse? How was it that Musigny experienced major damage whereas Les Amoureuses, which is immediately downslope, suffered much less? How is it that the Hautes Côtes de Nuits, which is at

considerably higher altitude and markedly cooler than the Côte, generally sustained very little damage yet vines some 200 meters lower were all but wiped out? There is no shortage of possible explanations and we will turn to those now.

## **2016 – The Growing Season and Harvest in the Côte de Nuits – A Perfect Storm:**

After having enjoyed the largely stress-free growing season that was 2015 (a bit of oidium and hail aside), 2016 would in reality have two seasons rolled into one. The first half from March to the middle of July would be difficult to the point of despair as it combined the worst frost seen since 1981 with the most virulent attack of mildew in living memory. The second half though would largely resemble that of 2015 if not quite so hot and with a three week difference in harvest dates. But first things first.

The 2015/2016 winter was largely quite clement temperature-wise as the January to February period was much warmer than normal, indeed some 50% warmer! It was also 100% rainier than normal, which is to say really wet. March and April were also clement if normal though both were again more than 100% wetter than usual. In its fashion, this description doesn't sound like a disaster scenario waiting to happen and it might not have had there been even one deep frost to 'persuade' the vines to remain dormant and to dry out the soil. That such did not happen would prove to a very bad omen. In fact one grower jokingly told me "where is a frost when you need one"? As a consequence, it's not hard to understand why there was an early bud break that occurred, depending on the sector, around April 10<sup>th</sup> for the chardonnay vines and 5 to 8 days later for the pinot vines. By the last week of April, again depending on exactly where each variety was located, from one to six leaves had developed ranging in size from 5 to 10 cm.

This brings us to the night of April 26<sup>th</sup> where the rain that had been such a large part of the season to this point fell yet again. In the wee hours of the morning of the 27<sup>th</sup> a wind kicked up and blew the cloud cover away that was holding in warmer temperatures. Predictably, temperatures fell and they fell both quickly and substantially to several degrees below freezing.

An additional word about the late April frost is pertinent to note here. Growers speak of both winter and spring frosts (*gelée noire* and *gelée blanche*) because they differ radically in their effects. The difference is that really bad winter frosts have the effect of actually killing vines, which obviously must be replanted with the accompanying loss of three years' worth of production. By contrast late spring frosts tend to wipe out the developing leaves and buds and in doing so can sometimes completely demolish a harvest. This is because even though the leaves will regenerate the second generation fruit buds either do not sprout, or even if they do, the vines often do not have sufficient time to fully ripen their fruit. For example, in December 2009 there was a killer winter frost that decimated the equivalent of more than 100 ha in the Côte and in April 2003 it was a spring frost that wiped out much of the incipient leaves and radically reduced the size of the potential harvest.

Many growers I spoke with commented on the fact that what occurred on the morning of the 27<sup>th</sup> seemed to have the effects of both kinds of frost. Winter frost tends to be the result of large masses of moving cold air. Spring frost tends to be the result of humidity rising from the soil. In 2016 there appeared to be damage caused by both kinds of frosts, which explains why the losses were so heavy yet so disparate. There is typically not much to be done about winter frosts though spring frosts can be combatted in a number of ways if they're expected. In this case, what happened on the night of the 27<sup>th</sup> wasn't expected, because historically the risk of springtime frost in the Côte after the 22<sup>nd</sup> of April is all but zero. No luck at all in 2016!

So that readers better understand what occurred and how important it was, spring frosts tend to occur when the nights are humid and clear which means that there is little or no cloud cover to retain warmth. The rain on the night of the 26<sup>th</sup> was a critical element of the damage because frost damage when the soils are wet usually occurs when temperatures descend below -3 C° (~27° F) yet if they're dry, temperatures typically must descend below -6 C° (~21° F). Depending on where the temperatures were measured, they ranged from -1 to -4° C with 100% humidity.

As a consequence, there were losses from the rivers of freezing air moving down the combes and there were also losses from the humidity rising from the earth and then freezing on the leaves and buds. But the two kinds of losses aren't the same because in the former case, the freezing temperatures cause internal cell damage to the leaves and buds. In the latter case, it's actually the sun that does the damage because the tiny frost crystals adhering to the leaves and buds serve as a kind of microscopic magnifying glass that focuses the sun's rays which literally burns the vegetation. This is why in 2017 the growers banded together and burned massive numbers of hay bales in order to create a sort of smoke screen to hide the vulnerable leaves against the sun's rays until the temperatures rose to the point where the ice crystals melted.

I commented earlier that the frost damage was often less in some of the lower lying areas which is of course counterintuitive. One grower explained that there were some pockets of low lying fog which protected those particular parcels from the effects of the early morning sun. Fog is not normally appreciated in Burgundy but in this case it was a stroke of serendipity!

As if all of the frost damage weren't capricious enough, the kind of pruning employed in any given vineyard played a role as well. While there are of course a variety of pruning systems, the two main ones are Cordon Royat and Guyot. The former tends to be trained higher and thus is less prone to frost damage emanating from the soil. It also tends to have a slightly later bud break than Guyot trained vines and that was significant in 2016. Luck played a part as well because those growers that had already

attached the branches to the trellising wires suffered higher losses as the wires touching the leaves served as yet another damaging conduit for the frost.

Though losses from hail were not particularly important, in the interest of completeness I note that hail fell on the 13<sup>th</sup> of May in the communes of Fixin, Gevrey, Morey and Flagey. While not the subject of our discussion here, Chassagne was also hit by hail on the 14<sup>th</sup> of July. Damage estimates were varied but suffice it to say that while hail is never a welcome event, it was particularly reviled after all of the frost damage. I suppose it would be a form of gallows humor but one grower joked that his vines didn't suffer any hail damage "because there was no foliage for the hail stones to hit"!

We now turn to part two of the first Act of the Perfect Storm that was 2016 growing season with the introduction of the worst attack of mildew since at least 1935 and perhaps even dating to the 19<sup>th</sup> C. Moreover, the damage done by the frost didn't stop with just the freezing of the emerging vegetation but served to exacerbate the destruction visited by the mildew. This is because the frost had, to use the French term '*fragilisé*' the emergent vegetation that appeared roughly three weeks after the frost and in the process making it much more susceptible to injury. Couple this with the warmest winter since 1900 and January to June rainfall that was 85% higher than normal and it wasn't hard to see problems on the horizon!

I have discussed many times in these pages the potentially devastating effects of mildew and it's a redoubtable disease that is much feared by the growers as it can, in a breathtakingly short period of time, completely denude a vine of its leaves. The wet weather in April, May and June along with higher than normal temperatures created ideal conditions to unleash the mildew. Worse, all of the rain made mechanized access to the vineyards essentially impossible and certainly those that are on a slope, which is most of the Côte. As such it was necessary to treat manually with either hand or back-carried tank sprayers while wearing hazmat suits. To provide an idea of just how trying this was, the average domaine who farm conventionally treated 9 times but those who farm organically or biodynamically treated on average 13 times because they use what are known as contact products. These products, while effective when it's dry, are much less so when it's wet as only 20 mm of rain is necessary to wash them off. In point of fact, whether disclosed by a given grower or not, many domaines chose to abandon using these contact products in favor of synthetic treatments as they are more durable though there is debate about whether they are actually more effective.

The mid-June flowering was in most cases extended as it was troubled by rain and the mildew treatments provoked a good deal of shatter, which of course further reduced quantities. On the plus side, there was a relatively high incidence of shot berries (*millerandage*), which is great for wine quality due to their very high ratios of solids to liquids. On the negative side, because there is so little juice in the tiny berries, it obviously isn't good for volumes.

We now turn to Act two, which begins on or about the 14<sup>th</sup> of July when the growers' luck finally changed as conditions turned near perfect. As I noted, one of the main problems with springtime frosts is that if the growing season isn't largely favorable, the vines don't have enough time to bring the fruit to full maturity. In the case of 2016 most growers pegged the maturity delay at around 3 weeks. Hypothetically this would place the 'new' bud break in the first week of May, which moved what would have been an early September harvest to one that would occur in late September or early October.

Happily for all concerned, July, August and September were warm and largely dry with just enough rain at the right moments to prevent any hydric stress. In recent years *véraison* has begun around the last week of July but in 2016 it would not commence until about the 20<sup>th</sup> of August and was extended, not finishing until the 10<sup>th</sup> of September, depending as always on the sector. If yields had been normal this would have implied a mid-October harvest date but because crop loads in many areas were so low, the vines essentially accelerated the ripening process.

Most growers that I visited reported initiating the harvest between the 23<sup>rd</sup> and 29<sup>th</sup> of September under essentially perfect conditions. The thick-skinned fruit was, again according to the majority of growers that I spoke with, spotless and required no more than cursory sorting for the odd leaf or insect. Because of the very reduced crop loads you would have thought that the harvest would have proceeded quickly but in fact some reported that it was actually slower than normal for the simple reason that pickers had difficulty finding the bunches! By contrast, I had two Morey St. Denis-based growers tell me that they were almost embarrassed to be bringing in wagon loads of fruit when their colleagues in Chambolle had difficulty just finding fruit to pick. But as one *vigneron* philosophically pointed out, "in 2016 it was Chambolle and Nuits and perhaps in 2018 it will be our turn. Grape growing is like that, you just never know."

Potential alcohols were moderately strong though not really high and on average I would put them at between 12.5 and 13.5% though some of the late pickers saw levels that exceeded 14%. This is interesting in that from a sugar standpoint, 2016 is just as ripe as 2015 was, something that only the low yields can explain. Total acidities averaged about 4.9 g/l (H<sub>2</sub>SO<sub>4</sub> basis) which is on the lower side historically speaking, if not quite as low as what was recorded in vintages such as 2015, 2009 or 2003 (remarkably, in chardonnay it was the lowest of any vintage between 1998 and 2015 with the exception of 2015).

What I find fascinating is that there appeared to be so little difference in maturities between vines that were, and weren't, damaged by frost. Logically one would expect that a growing season would typically have trouble making up a full three weeks

of lost photosynthetic activity yet that genuinely doesn't appear to have been the case. It certainly doesn't show in the wines (and I fully expected it to before I began my tastings) but more on that later.

Yields though were another story and depending on the domaine in question as well as the location and age of their vines, they were off on average -20 to -80% with an average of -40 to -50%. It's necessary to go back to vintages such as 2003 and 1991 to find yields this low. What is interesting though, and consistent with the vagaries of the frost, hail, flowering and mildew damage, almost every domaine reported considerable disparities with one parcel producing almost normal yields and another down 80% and, in a few cases, completely wiped out. The key takeaway is that 2016 will go down as yet another vintage with exceptionally low yields.

As was the case in 2015, the thick skins and high solids to liquid ratios explain why most growers performed relatively soft vinifications with fewer punch downs and more pump overs. Many growers told me that it would have been all too easy to create tannic monsters. Most wines were not chaptalized, partially because potential alcohols were already sufficient and partially because there was no need to prolong the vinifications by adding a bit of sugar towards the end of the fermentations. Just as was the case in 2014 and again in 2015, another reason that most growers chose to vinify softly was that the colors and extractable elements came easily and thus it wasn't necessary to lean on manipulative techniques to obtain more. Given the cleanliness of the fruit and the softer vinifications almost no one reported any difficulties getting the primary fermentations to finish, or at least none that they chose to discuss. By contrast, despite the relatively low levels of malic acid, the malos were slow to finish though that clearly varied from one grower to another depending on the ambient conditions of their respective cellars.

I should point out that the progressive movement of domaines using at least some whole clusters in their vinifications has reached something on the order of 50%. This trend has been on the rise for the better part of a decade and the clean and ripe fruit obtained in 2016 did nothing to diminish it. In addition the stems were ripe and either mostly or completely brown (*aou te* as the Burgundians call it) and completely clean, which isn't always the case. As such you will find a relatively high percentage of the tasting notes that follow make reference to whole cluster fermentations.

In sum, the two part play of a growing season was full of drama, despair and angst that turned out well despite a daunting plethora of reasons to believe otherwise – and now for the wines themselves!

### **The 2016 C te de Nuits Reds – Freshness, Energy and Grace:**

So, as with every vintage, the two questions for you as consumers that take precedence over everything else always are: should I buy the wines and if so, how much of them? The best wines are wonderfully refreshing, transparent and graceful with moderately firm tannic spines where the all-important element of balance is supplemented by good but not high acidities. They are balanced wines built for medium to sometimes longer-term aging yet they should also be reasonably approachable young if youthful fruit is your preference. Before I offer more detail, the short answer is yes on both accounts that the 2016s deserve a place in your cellars and there is no reason not to go heavy – I for one will be buying all that I can afford and find.

More specifically, there are two aspects that I absolutely love about the 2016s which are those of the crystalline transparency to the underlying *terroirs* coupled with their refreshing drinkability. One just feels like drinking the 2016s, in fact it's hard not to like them. Part of this appeal is due to the generally softer approach to extraction that many growers elected to use. As such most 2016s have relatively fine-grained tannins which should also help them to be reasonably accessible young. This is partially because the tannins are generally fully mature and partially because there is an excellent level of tannin-buffering dry extract that tends to render them less prominent at this early stage. Another reason is because the generally thicker skins of the grapes together with the generally smaller berry sizes made many growers opt for using fewer punch downs to avoid producing overly extracted wines. On the less positive side, one of the factors that negatively affected wine quality at some domaines was simply vinifying such small quantities. To be sure this is not unusual in Burgundy and some growers are used to this fact of life but most aren't and thus there are a few wines that reflect either too much, or too little, extraction.

As to longevity, the average upper level 2016 is built for mid-to occasionally longer-term (and in some cases, very long-term) cellaring. With that said, and as I also noted, many wines will very likely drink well on the younger side. To provide some basis of comparison, I would (again, as a broad-brush generalization) describe the average 2015 as aging on a base of sheer concentration and tannic density whereas the typical 2016 will age on a base of balance and measured extraction. But it's important to bear in mind that the average 2016 is a bit suppler because the phenolically mature tannins are finer and more pliant.

I would also observe that as good as some of the 2016s are, in my view it's more of a surprisingly good vintage rather than a great one. But as is the case with every vintage, even the greats like 1999, 2005, 2010 and 2015, there are unsuccessful wines. These would include under or over extracted wines, slightly raw and/or edgy tannins or even in a few cases, dilute examples. I spoke of the generally excellent balance but I should also point out that the first-rate transparency reveals varying degrees of



finishing warmth. To be fair, this warmth is not at the same levels exhibited by the average 2003, 2009 or 2015 but neither is it invisible.

Vintage comparisons are always fraught and in the end, each of them is unique and that's as it should be. Moreover, it's frankly difficult to find a really good counterpart to the style of the 2016 vintage. However, it's clearly important to provide at least some idea as to what readers can expect when cracking a bottle and to this end growers suggested comparisons with 2001, a riper 2008, a less concentrated 2010, a cleaner 2012 or a denser 2014. You can see a common thread running through all of those vintages and there is at least some validity in all of them. If I was limited to only one choice, I would agree with the less concentrated (and less structured) version of 2010 or a more concentrated 2014. A better description would be a combination of the transparency and vibrancy of 2010 with the suppleness and roundness of 2009 in a proportion of two-thirds of the former with one-third of the latter.

As to potential concerns, no one can predict with certainty how any given vintage will accept the bottling. Some shut down almost immediately (2005) and some are seemingly unaffected (2007) and in 2016 there are opinions among the growers that support both possibilities. My main concern has less to do with this aspect because no matter how poorly a given vintage accepts the bottling, eventually the wines do emerge from their extended hibernations.

Like I do with every vintage, I would strongly suggest that when the 2016s hit the market later this year that you buy a few and see for yourself what you think. But they are so delicious and refreshing that I predict you will be seduced.

### **What to Buy in 2016:**

As I observed in the vintage summary, wine quality is not only reasonably consistent in 2016 but it's good everywhere in the Côte de Nuits as well as up and down the *appellation* hierarchy. But as I took pains to emphasize, it is particularly good at the lower levels and especially at the regional level. I have recommended a large number of Bourgogne, Bourgogne-Hauts Côte de Nuits and *villages* level wines that can be found in the Burghound Top Value Selections. Moreover most of these will make for great choices as age-worthy all-around house reds for reasonable prices. In the same vein, there are a substantial number of exceptionally fine Sweet Spot and Don't Miss Selections that would make any Burgundy collector proud to own.

The major challenge for collectors isn't an absence of great choices, it's rather that quantities in some cases are so low that they're going to be tough to find. Indeed to this end most domaines didn't make their full range of wines due to the simple fact that yields in some vineyards were so low that there was no way to successfully vinify them.

The tiny quantities of course invites the corollary question of where potential pricing of the 2016s will go? My sense is that prices will definitely go higher but not a lot except perhaps for the most prestigious *appellations* and domaines. There is a growing awareness in Burgundy that prices are nearing an inflection point (if they're not already there). This is of course problematic in that notwithstanding the shaky finances of some domaines due to a series of smaller than average harvests since 2009, they can't continue to raise prices up to 20% per annum. We will of course see because even if the ex-cellar pricing is reasonable relative to 2015, that doesn't mean that importers and retailers won't hesitate to enjoy fat margins. I would put it this way: you almost certainly want to have some 2016s in your cellars but don't chase them at any price. With that risk duly noted, if you can find and afford the wines, buy them as I for one really love the style.

### **[Each issue includes a revisit of the previous vintage, now being reviewed from bottle]** **2015 Revisited – As good as my original assessment – i.e. A Great Vintage:**

My in-bottle tastings of the 2015 vintage from the Côte de Nuits have served to largely confirm what I concluded last year, which is to say that wine quality ranges from very good to genuinely great. While there are of course some poor wines due either to elevated ripeness levels or too much backend warmth along with some dilution. But as a general proposition, the average 2015 is excellent and you want these in your cellars.

I would add that just like 2016, the 2015s are excellent up and down the *appellation* hierarchy as well and it's good everywhere in the Côte de Nuits. So unlike some vintages where it pays to focus on one or two communes or to necessarily emphasize one level of the *appellation* hierarchy at the expense of another, 2015 is a very consistent vintage. I would go so far as to say that while it's not a vintage that you can buy blind, it's close.

About the only other important aspect to mention is that if for whatever reason you did not like the 2009s, then you may wish to try some examples first. I took pains to point out that 2015 is fresher than 2009 but nonetheless the average 2015 is definitely ripe. The average 2015 is also clearly built-to-age but one of the aspects that make the vintage so appealing is that as structured it is, it should still be reasonably approachable young. Happy hunting!

## **Reduction and its Significance:**

Due to the continued use, indeed growth, of reductive winemaking in Burgundy, more and more in-barrel tastings that occur after the malolactic fermentations result in notes that refer to reduction. When wines are reduced, I say so rather than substituting some wine writing euphemism. As such, I have received many requests for further explanation about reduction and what it means and how readers should interpret its significance. Thus, I have included this explanation from a past Issue.

Reductive winemaking effectively means that winemakers are increasingly working with the fine lees while concomitantly choosing to rack less; while this has long been accepted practice with whites, it has now spread to the reds as well. Racking is a winemaking technique where the wines are transferred from one barrel to another. It used to be that the goal was to aerate the wines while removing a certain quantity of the heavier lees. Today, if rackings are done at all, it's often with limited or no exposure to oxygen. Indeed, more and more *vignerons* rack only in preparation for the bottling, which means that when I and other reviewers pass by to take a look at the wines a year after they were made, they are generally in a pretty reduced state, which is to say funky and thus very difficult to accurately assess the noses.

The important takeaway for you when reading a tasting note that refers to reduction is to understand that it is extremely common in barrel samples and is generally not a cause for concern. By contrast, if a bottled wine tasting note makes reference to reduction that may or may not indicate a problem but typically does not. However, reduction that persists for more than a few minutes, especially after a wine has been sufficiently aerated, suggests that there is a more serious problem that may in fact be permanent. When this occurs I consider it to be a significant flaw, particularly in red wines.

This also explains why I flatly refuse to evaluate wines during malo. The first problem with tasting wines during malo is that it is very difficult to judge where a wine will settle out with respect to its final acidity (the malolactic fermentation typically results in raising a wine's pH). The second is that the aromas often bear little, or even zero, resemblance to what the aromatic profile will ultimately be once the wine is finished with its secondary fermentation, and has been racked off its fine lees. In my strong opinion, claims that wines can be accurately evaluated during malo are to be viewed with skepticism. Moreover, most white burgundies are judged in the spring after the harvest, which is typically in the middle of the malolactic fermentations (assuming that they have not been induced) and thus descriptions of pure white flowers and the like are quite frankly nothing more than flights of poetic wine writer fancy and nothing more. Thus, if it's impossible to accurately judge the structure and the aromatic profile, not to mention whether the wine is clean, judgments based on wines in malo aren't worth much. Granted, what is important to you is the quality of the guidance you receive from any reviewer and not the methods employed. But it stands to reason that the closer any wine is to its finished state, the more accurate the guidance will be.

## **An Important Word about the Tasting Notes:**

99% of the following Burgundy notes are based on tastings conducted in October and November 2017; the other ~1% were tasted from bottle in the last several months in my home office. Note: finished in-bottle wines are assigned scores, as these wines are market-ready. Wines tasted from barrel are scored within a range, which simply reflects the reality that they are not finished, market-ready wines. The wines in the presentation boxes are listed alphabetically while the tasting notes are presented in the order that the winemaker chose to present the wines; this often is an indication as to the esteem in which the winemaker regards each wine.

Our policy on reviewing wines is simple: During domaine or winery visits, if a domaine or winery presents a wine for consideration, and it is to the best of our knowledge representative and has finished both its primary and secondary fermentations, then it is reviewed – no exceptions. So if, for example, you are looking at a range of 2016's from a specific Burgundian producer and you do not see a particular wine in the issue or database, it means that it was not presented for review and does NOT mean that it received an exceptionally poor score; it could also simply mean in a vintage like 2016 that the wine wasn't made in the first place. Either way, if a given wine is not in the database, it has not been reviewed. If you do not see any wines for any particular producer in a given year, then it means the wines were not reviewed – it does **NOT** mean they were reviewed but found to be uninspiring.

**Note:** Wines receiving a ➤ symbol are particularly outstanding for their respective *appellations* and especially merit your attention; readers should note that grand crus stand on their own.

## **Burghound.com 2016 Vintage Selections:**

The "Top Value Wines" are those that are generally available in the marketplace at a price point of no more than approximately \$75 US; prices do of course vary from one country to another and even within those countries, they can vary widely, especially now with the fluctuation of many currencies. The "Sweet Spot Wines" section addresses the wide gulf between the under \$75 Top Value wines and the generally over \$200 "Don't Miss Wines"; note that I have tried to layer these selections to portray a representative range between the two price points. The "Don't Miss" wines are chosen based on sheer quality alone with price

or availability having no effect on their selection. The reviews for each of these selections can be found in the corresponding producer section and will also be available via the searchable database.

**[Each issue includes Allen’s “Top Value Wines”, “Sweet Spot Wines” and “Don’t Miss Wines.” The Top Value wines are those that are generally available in the marketplace at a price point of no more than ~\$100 US and are, for the most part, are Burgognes and Villages-level wines; prices do of course vary from one country to another and even within those countries, they can vary widely, especially now with the fluctuation of many currencies. “Sweet Spot Wines” address the wide gulf between the ~\$100 Top Value wines and the over \$250 Don’t Miss wines; note that we try to layer these selections to portray a representative range between the two price points. The “Don’t Miss” wines are chosen based on sheer quality alone with price or availability having no effect on their selection. The reviews for each of these selections can be found in the corresponding producer section and will also be available via the searchable database. Finished, bottled wines are assigned a single score as these wines are market ready. Wines tasted from barrel, however, are scored within a range, to reflect the reality that a wine tasted from barrel is not a finished product. Here are the charts from issue 69.]**

## **Burghound.com’s 2016 Vintage Selections**

### **Top Value Selections in this Issue**

2016	Beaune “Les Epenotes”	Boillot et Fils, Louis	(89-91)
2016	Bourgogne	Arnoux-Lachaux	(86-89)
2016	Bourgogne	Audoin, Charles	(86-89)
2016	Bourgogne	Bachelet, Denis	(87-89)
2016	Bourgogne	Boillot et Fils, Louis	(86-89)
2016	Bourgogne	Cathiard, Sylvain	(86-89)
2016	Bourgogne	Chevillon, Robert	(86-89)
2016	Bourgogne	Clerget, Christian	(86-89)
2016	Bourgogne	Confuron-Cotédidot	(87-89)
2016	Bourgogne	Damoy, Pierre	(87-89)
2016	Bourgogne	Dugat, Claude	(86-89)
2016	Bourgogne	Esmonin, Sylvie	(87-89)
2016	Bourgogne	Forey Père et Fils	87
2016	Bourgogne	Gouges, Henri	(86-89)
2016	Bourgogne	Grivot, Jean	(86-89)
2016	Bourgogne	Gros, Anne	(86-89)
2016	Bourgogne	Gros, Michel	(86-89)
2016	Bourgogne	Gros Frère et Soeur	(86-89)
2016	Bourgogne	Harmand-Geoffroy	(86-89)
2016	Bourgogne	Mugneret-Gibourg, Georges	(87-89)
2016	Bourgogne	Roty, Joseph	(86-89)
2016	Bourgogne	Taupenot-Merme	(86-89)
2016	Bourgogne 47°N	Marchand-Tawse	(87-89)
2016	Bourgogne “Les Bons Bâtons”	Barthod, Ghislaine	(86-89)
2016	Bourgogne “Le Chapitre”	Bizot	(88-91)
2016	Bourgogne “Le Chapitre”	Pataille, Sylvain	(90-92)
2016	Bourgogne – Côte d’Or	Charlopin, Philippe	(86-89)
2016	Bourgogne – Coteaux Bourguignons	Roty, Joseph	(86-88)
2016	Bourgogne – Cuvée La Croix Blanche	Tremblay, Cécile	(86-89)
2016	Bourgogne – Gamay Les Deux Terres	Liger-Belair, Thibault	(87-89)
2016	Bourgogne – Hautes Côtes de Nuits	l’Arlot	(86-89)
2016	Bourgogne – Hautes Côtes de Nuits	Geantet-Pansiot	(86-89)

2016	Bourgogne – Hautes Côtes de Nuits	Gros, Anne	(86-89)
2016	Bourgogne – Hautes Côtes de Nuits	Gros, Michel	(87-89)
2016	Bourgogne – Hautes Côtes de Nuits	Gros Frère et Soeur	(86-89)
2016	Bourgogne – Hautes Côtes de Nuits	Hudelot-Baillet	87
2016	Bourgogne – Hautes Côtes de Nuits	Jayer-Gilles	(87-89)
2016	Bourgogne – Hautes Côtes de Nuits	Liger-Belair, Thibault	(87-89)
2016	Bourgogne-Hautes Côtes de Nuits “Les Dames Huguettes”	Rion, Michèle et Patrice	(86-89)
2016	Bourgogne Passe-Tout-Grains	Mugneret, Gérard	(86-88)
2016	Bourgogne Passe-Tout-Grains Minima	Trapet Père et Fils	(86-88)
2016	Bourgogne Pinot Fin	Geantet-Pansiot	(86-89)
2016	Bourgogne Pinot Noir	Ambroise, Bertrand	(86-89)
2016	Bourgogne Pinot Noir	Drouhin, Laroze de	(86-89)
2016	Bourgogne Pinot Noir	Felettiq, Henri	(87-89)
2016	Bourgogne Pinot Noir	Hudelot-Baillet	87
2016	Bourgogne Pinot Noir	Hudelot-Noëllat	(86-89)
2016	Bourgogne Pinot Noir	Lignier-Michelot, Virgile	(86-89)
2016	Bourgogne Pinot Noir – Cuvée Jeunesse	Confuron, Jean-Jacques	(86-89)
2016	Bourgogne Pinot Noir “Grand Chaliot”	Lignier Père et Fils, Hubert	87
2016	Bourgogne “Roncevie”	Arlaud	(86-89)
2016	Bourgogne – Terres de Famille	Vougeraie	87
2016	Chambolle-Musigny	Arnoux-Lachaux	(89-91)
2016	Chambolle-Musigny	Confuron, Jean-Jacques	(89-92)
2016	Chambolle-Musigny	Confuron-Cotédidot	(90-92)
2016	Chambolle-Musigny	Drouhin-Laroze	(90-92)
2016	Chambolle-Musigny Vieilles Vignes	Felettiq, Henri	(89-92)
2016	Chambolle-Musigny “Les Véroilles”	Bart	(89-91)
2016	Côte de Nuits-Villages	Bachelet, Denis	(89-91)
2016	Côte de Nuits-Villages “Clos du Chapeau”	l’Arlot	(88-91)
2016	Coteaux Bourguignons – Lettre d’ Eloise	Ambroise, Bertrand	87
2016	Fixin	Boillot et Fils, Louis	(89-91)
2016	Fixin	Mongeard-Mugneret	(89-91)
2016	Fixin Vieilles Vignes	Mortet, Denis	(89-91)
2016	Fixin “Les Arvelets” 1er	Berthaut-Gerbet	(89-92)
2016	Fixin “Les Arvelets” 1er	Lignier-Michelot, Virgile	(90-92)
2016	Fixin “Clos de la Perrière” 1er	Bichot, Albert	(90-92)
2016	Fixin “Clos Marion”	Fougeray de Beauclair	(88-91)
2016	Gevrey-Chambertin	Audoin, Charles	(89-91)
2016	Gevrey-Chambertin	Berthaut-Gerbet	(89-91)
2016	Gevrey-Chambertin	Boillot et Fils, Louis	(89-92)
2016	Gevrey-Chambertin	Lécheneaut	(89-91)
2016	Gevrey-Chambertin Vieilles Vignes	Bachelet, Denis	(89-92)
2016	Gevrey-Chambertin Vieilles Vignes	Charlopin, Philippe	(89-91)
2016	Gevrey-Chambertin Vieilles Vignes	Esmonin, Sylvie	(90-92)
2016	Gevrey-Chambertin Vieilles Vignes	Geantet-Pansiot	(89-92)
2016	Gevrey-Chambertin Vieilles Vignes	Harmand-Geoffroy	(89-92)
2016	Gevrey-Chambertin Vieilles Vignes	Rosignol-Trapet	(89-91)
2016	Gevrey-Chambertin Vieilles Vignes	Roy, Marc	90
2016	Gevrey-Chambertin “Champ”	Duroché	(89-92)
2016	Gevrey-Chambertin “Champ Cheney”	Marsannay, Château de	(89-92)
2016	Gevrey-Chambertin “En Champs”	Geantet-Pansiot	(89-92)
2016	Gevrey-Chambertin “En Champs”	Marchand-Tawse	(90-92)
2016	Gevrey-Chambertin “Clos Prieur”	Harmand-Geoffroy	(89-91)
2016	Gevrey-Chambertin “Clos Prieur”	Roy, Marc	91
2016	Gevrey-Chambertin “Clos St. Jacques” 1er	Esmonin, Sylvie	(91-93)
2016	Gevrey-Chambertin “Le Clos”	Duroché	(89-91)
2016	Gevrey-Chambertin “Les Croisettes”	Marsannay, Château de	(89-92)
2016	Gevrey-Chambertin – Cuvée Alexandrine	Roy, Marc	92
2016	Gevrey-Chambertin Cuvée Bertin	Lignier-Michelot, Virgile	(89-92)
2016	Gevrey-Chambertin “Les Evocelles”	Bachelet, Denis	(89-92)
2016	Gevrey-Chambertin “Les Evocelles”	Vougeraie	(89-92)
2016	Gevrey-Chambertin “En Jouise”	Harmand-Geoffroy	(89-91)
2016	Gevrey-Chambertin “Les Jouises Vieilles Vignes”	Esmonin, Frédéric	89

2016	Gevrey-Chambertin "Les Jousies Vieilles Vignes"	Heresztyn-Mazzini	(89-92)
2016	Gevrey-Chambertin "La Justice"	Charlopin, Philippe	(88-91)
2016	Gevrey-Chambertin Mes Favorites	Burquet, Alain	(89-91)
2016	Gevrey-Chambertin – Ostrea	Trapet Père et Fils	(89-91)
2016	Gevrey-Chambertin "Les Seuvrées Vieilles Vignes"	Magnien, Michel	(89-92)
2016	Marsannay "Champs Saint Etienne"	Roty, Joseph	(89-92)
2016	Marsannay "Les Champs Salomon"	Bart	(89-92)
2016	Marsannay – Cuvée Charlie	Audoin, Charles	(91-93)
2016	Mercurey "Clos du Roy" 1er	Faiveley	(90-92)
2016	Mercurey "La Framboisière"	Faiveley	89
2016	Marsannay "Le Boivin"	Marsannay, Château de	(90-92)
2016	Marsannay "Clos du Roy"	Bart	(89-92)
2016	Marsannay "Clos du Roy"	Pataille, Sylvain	(90-92)
2016	Marsannay "Le Clos de Roy"	Marsannay, Château de	(90-93)
2016	Marsannay "Les Echezots"	Marsannay, Château de	(90-92)
2016	Marsannay – L'Ancestrale	Pataille, Sylvain	(90-93)
2016	Marsannay "Les Longeroies"	Pataille, Sylvain	(89-92)
2016	Morey St. Denis	Charlopin, Philippe	(89-91)
2016	Morey St. Denis	Forey Père et Fils	89
2016	Morey St. Denis	Lambrays	89
2016	Morey St. Denis Vieilles Vignes	Lignier-Michelot, Virgile	(89-92)
2016	Morey St. Denis "Clos des Ormes"	Lécheneaut	(90-92)
2016	Morey St. Denis "En la Rue de Vergy"	Gros, Michel	(89-91)
2016	Moulin-à-Vent Vieilles Vignes	Liger-Belair, Thibault	(90-92)
2016	Moulin-à-Vent "Les Brussellions"	Boillot et Fils, Louis	(89-92)
2016	Moulin-à-Vent "Les Rouchaux"	Boillot et Fils, Louis	(90-92)
2016	Nuits St. Georges	Confuron-Cotédidot	(89-92)
2016	Nuits St. Georges	Forey Père et Fils	(89-91)
2016	Nuits St. Georges Vieilles Vignes	Chevillon, Robert	(89-91)
2016	Nuits St. Georges "Au Bas de Combe Vieilles Vignes"	Tardy, Jean	(89-91)
2016	Nuits St. Georges "Les Bas de Combes"	Hudelot-Noëllat	(89-91)
2016	Nuits St. Georges "Les Chaignots" 1er	Mugneret-Gibourg, Georges	(91-93)
2016	Nuits St. Georges "Les Hauts Pruliers"	Esmonin, Frédéric	89
2016	Nuits St. Georges "Les Lavières"	Comte Liger-Belair	(89-92)
2016	Nuits St. Georges "Les Longecourts"	Marchand-Tawse	(90-92)
2016	Pommard "La Levrière Vieilles Vignes"	Dugat-Py	(90-92)
2016	Pommard "Les Petits Noizons"	Vougeraie	(89-91)
2016	Pommard "Les Vignots"	Marchand-Tawse	(89-92)
2016	Savigny-lès-Beaune "La Dominode" 1er	Clair, Bruno	(90-93)
2016	Volnay	Boillot et Fils, Louis	(89-92)
2016	Vosne-Romanée	Arnoux-Lachaux	(89-91)
2016	Vosne-Romanée	Charlopin, Philippe	(89-92)
2016	Vosne-Romanée	Confuron-Cotédidot	(89-92)
2016	Vosne-Romanée "Champs Perdrix"	Clair, Bruno	(89-92)
2016	Vosne-Romanée "Les Hautes Maizières"	Arnoux-Lachaux	(89-92)
2016	Vosne-Romanée "Les Hautes Maizières"	Clavelier, Bruno	(89-92)

### "Sweet Spot" Selections from the 2016 Vintage

2016	Beaune "Clos du Roi" 1er	Tawse	(90-93)
2016	Chambolle-Musigny Vieilles Vignes	Perrot-Minot	(90-93)
2016	Chambolle-Musigny "Les Amoureuses" 1er	Bertheau, François	(91-94)
2016	Chambolle-Musigny "Les Amoureuses" 1er	Bichot, Albert	(91-94)
2016	Chambolle-Musigny "Les Amoureuses" 1er	Faiveley	(92-95)
2016	Chambolle-Musigny "Les Carrières" 1er	Felettig, Henri	(91-93)
2016	Chambolle-Musigny "Charmes" 1er	Mugneret, Gérard	(92-94)
2016	Chambolle-Musigny "Les Charmes" 1er	Barthod, Ghislaine	(91-94)
2016	Chambolle-Musigny "Les Charmes" 1er	Felettig, Henri	(91-94)
2016	Chambolle-Musigny "Les Cras" 1er	Barthod, Ghislaine	(92-95)

2016	Chambolle-Musigny “Derrière La Grange” 1er	Confuron-Cotétidot	(91-93)
2016	Chambolle-Musigny “Les Fuées” 1er	Barthod, Ghislaine	(92-94)
2016	Chambolle-Musigny “Les Sentiers” 1er	Bichot, Albert	(91-93)
2016	Chambolle-Musigny “Les Véroilles” 1er	Barthod, Ghislaine	(91-94)
2016	Clos de Vougeot Grand Cru	Faiveley	(92-95)
2016	Corton-Clos des Cortons Faiveley Grand Cru	Faiveley	(92-95)
2016	Echézeaux Grand Cru	Felettig, Henri	(92-95)
2016	Gevrey-Chambertin	Perrot-Minot	(89-92)
2016	Gevrey-Chambertin “Les Cazetiers” 1er	Clair, Bruno	(91-94)
2016	Gevrey-Chambertin “Les Cazetiers” 1er	Duroché	(91-93)
2016	Gevrey-Chambertin “Les Cazetiers” 1er	Faiveley	(92-94)
2016	Gevrey-Chambertin “Les Cazetiers” 1er	Sérafin, Christian	(91-93)
2016	Gevrey-Chambertin “Champeaux Vieilles Vignes” 1er	Dugat-Py	(91-94)
2016	Gevrey-Chambertin “Champonnets” 1er	Heresztyn-Mazzini	(91-93)
2016	Gevrey-Chambertin “Les Cherbaudes” 1er	Boillot et Fils, Louis	(92-94)
2016	Gevrey-Chambertin “Clos St. Jacques” 1er	Clair, Bruno	(92-94)
2016	Gevrey-Chambertin “Combe Aux Moines” 1er	Gallois, Dominique	(91-93)
2016	Gevrey-Chambertin “La Combe Aux Moines” 1er	Faiveley	(91-94)
2016	Gevrey-Chambertin “Aux Combottes” 1er	Arlaud	(91-93)
2016	Gevrey-Chambertin “Aux Combottes” 1er	Lignier Père et Fils, Hubert	(91-93)
2016	Gevrey-Chambertin “Estournelles St. Jacques” 1er	Duroché	(91-93)
2016	Gevrey-Chambertin “Estournelles St. Jacques” 1er	Esmonin, Frédéric	92
2016	Gevrey-Chambertin “Estournelles St. Jacques” 1er	Frères, Humbert	(91-93)
2016	Gevrey-Chambertin “Fontenys” 1er	Dugat-Py	(92-94)
2016	Gevrey-Chambertin “Goulots” 1er	Magnien, Michel	(91-93)
2016	Gevrey-Chambertin “Les Fontenys” 1er	Bouvier, René	(91-93)
2016	Gevrey-Chambertin “Lavaut St. Jacques” 1er	Bichot, Albert	(91-93)
2016	Gevrey-Chambertin “Lavaut St. Jacques” 1er	Confuron-Cotétidot	(91-94)
2016	Gevrey-Chambertin “Lavaut St. Jacques” 1er	Dugat-Py	(92-95)
2016	Gevrey-Chambertin “Lavaut St. Jacques” 1er	Faiveley	(91-94)
2016	Gevrey-Chambertin “Lavaut St. Jacques” 1er	Harmand-Geoffroy	(91-93)
2016	Gevrey-Chambertin “Lavaut St. Jacques Vieilles Vignes” 1er	Duroché	(91-94)
2016	Gevrey-Chambertin “Petite Chapelle” 1er	Clair, Bruno	(91-93)
2016	Hospices de Nuits – Nuits St. Georges “Les St. Georges – Cuvée des Sires de Vergy” 1er	Lignier Père et Fils, Hubert	(91-94)
2016	Hospices de Nuits – Nuits St. Georges “Les St. Georges Cuvée Les Sires de Vergy” 1er	Taupenot, Romain	(91-93)
2016	Morey St. Denis “Chaffots” 1er	Magnien, Michel	(91-93)
2016	Morey St. Denis “Chenevery” 1er	Lignier-Michelot, Virgile	(91-94)
2016	Morey St. Denis “Faconnières” 1er	Lignier-Michelot, Virgile	(91-94)
2016	Morey St. Denis “Les Millandes” 1er	Heresztyn-Mazzini	(91-93)
2016	Morey St. Denis “Les Millandes” 1er	Sigaut, Hervé	(91-93)
2016	Morey St. Denis “La Riotte” 1er	Perrot-Minot	(91-94)
2016	Nuits St. Georges “Aux Boudots” 1er	Confuron, Jean-Jacques	(91-93)
2016	Nuits St. Georges “Aux Boudots” 1er	Grivot, Jean	(91-94)
2016	Nuits St. Georges “Les Boudots” 1er	Méo-Camuzet	(91-94)
2016	Nuits St. Georges “Les Boudots” 1er	Mugneret, Gérard	(91-93)
2016	Nuits St. Georges “Les Cailles” 1er	Chevillon, Robert	(92-94)
2016	Nuits St. Georges “Clos des Forêts St. Georges” 1er	l’Arlot	(91-94)
2016	Nuits St. Georges “Clos St. Marc” 1er	Rion, Michèle et Patrice	(91-93)
2016	Nuits St. Georges “Aux Cras” 1er	Comte Liger-Belair	(91-94)
2016	Nuits St. Georges “Les Cras” 1er	Lamarche, François	(91-93)
2016	Nuits St. Georges “Les Pruliers” 1er	Boillot et Fils, Louis	(92-95)
2016	Nuits St. Georges “Les Pruliers” 1er	Chevillon, Robert	(91-94)
2016	Nuits St. Georges “Les Pruliers” 1er	Gouges, Henri	(91-93)
2016	Nuits St. Georges “Les Pruliers” 1er	Lécheneaut	(91-93)
2016	Nuits St. Georges “La Richemone” Cuvée Ultra 1er	Perrot-Minot	(92-94)
2016	Nuits St. Georges “Les St. Georges” 1er	Chevillon, Robert	(92-95)
2016	Nuits St. Georges “Les St. Georges” 1er	Faiveley	(91-94)
2016	Nuits St. Georges “Les St. Georges” 1er	Forey Père et Fils	(91-94)
2016	Nuits St. Georges “Les St. Georges” 1er	Gouges, Henri	(92-94)
2016	Nuits St. Georges “Les St. Georges” 1er	Liger-Belair, Thibault	(91-94)
2016	Nuits St. Georges “Roncière” 1er	Grivot, Jean	(91-93)
2016	Nuits St. Georges “Les Vaucraains” 1er	Ambroise, Bertrand	(91-93)

2016	Nuits St. Georges "Les Vaucrains" 1er	Chauvenet, Jean	(91-93)
2016	Nuits St. Georges "Les Vaucrains" 1er	Chevillon, Robert	(92-95)
2016	Nuits St. Georges "Les Vaucrains" 1er	Gouges, Henri	(91-94)
2016	Nuits St. Georges "Vignerondes" 1er	Confuron-Cotédidot	(91-94)
2016	Pommard "Les Croix Noires" 1er	Boillot et Fils, Louis	(92-94)
2016	Pommard "Les Fremiers" 1er	Boillot et Fils, Louis	(91-93)
2016	Pommard "Rugiens" 1er	Marchand-Tawse	(91-94)
2016	Savigny-lès-Beaune "Les Lavières" 1er	Tawse	(91-94)
2016	Volnay "Les Caillerets" 1er	Boillot et Fils, Louis	(91-94)
2016	Volnay "Frémiets" 1er	Tawse	(91-93)
2016	Vosne-Romanée "1er" 1er	Felettig, Henri	(91-94)
2016	Vosne-Romanée "Les Beaux Monts" 1er	Dujac	(91-94)
2016	Vosne-Romanée "Les Beaux Monts" 1er	Grivot, Jean	(92-94)
2016	Vosne-Romanée "Les Beaux Monts" 1er	Hudlot-Noëllat	(91-94)
2016	Vosne-Romanée "Les Beaux Monts" 1er	Noëllat, Georges	(91-94)
2016	Vosne-Romanée "Les Beaux Monts" 1er	Perrot-Minot	(91-94)
2016	Vosne-Romanée "Les Beaux Monts" 1er	Rouquet, Emmanuel	(91-94)
2016	Vosne-Romanée "Aux Brûlées" 1er	d'Eugénie	(91-93)
2016	Vosne-Romanée "Les Brûlées" 1er	Mugneret, Gérard	(91-93)
2016	Vosne-Romanée "Les Gaudichots" 1er	Forey Père et Fils	(92-94)
2016	Vosne-Romanée "Les Jachées"	Bizot	(89-92)
2016	Vosne-Romanée "Les Malconsorts" 1er	Clos Frantin	(92-94)
2016	Vosne-Romanée "Les Malconsorts" 1er	Hudlot-Noëllat	(92-94)
2016	Vosne-Romanée "En Orveaux" 1er	Cathiard, Sylvain	(91-94)
2016	Vosne-Romanée "Petits Monts" 1er	Berthaut-Gerbet	(91-93)
2016	Vosne-Romanée "Petits Monts" 1er	Forey Père et Fils	(92-94)
2016	Vosne-Romanée "Petits Monts" 1er	Noëllat, Georges	(91-93)
2016	Vosne-Romanée "Aux Réas"	Bizot	(89-92)
2016	Vosne-Romanée "Aux Reignots" 1er	Arnoux-Lachaux	(92-94)
2016	Vosne-Romanée "Aux Reignots" 1er	Cathiard, Sylvain	(91-94)
2016	Vosne-Romanée "Aux Reignots" 1er	Felettig, Henri	(91-93)
2016	Vosne-Romanée "Aux Reignots" 1er	Grivot, Jean	(92-94)
2016	Vosne-Romanée "Aux Reignots" 1er	Comte Liger-Belair	(92-94)
2016	Vosne-Romanée "Les Rouges de Dessus" 1er	Tremblay, Cécile	(91-93)
2016	Vosne-Romanée "Les Suchots" 1er	l'Arlot	(91-93)
2016	Vosne-Romanée "Les Suchots" 1er	Arnoux-Lachaux	(91-93)
2016	Vosne-Romanée "Les Suchots" 1er	Confuron-Cotédidot	(92-94)
2016	Vosne-Romanée "Les Suchots" 1er	Grivot, Jean	(92-95)
2016	Vosne-Romanée "Les Suchots" 1er	Hudlot-Noëllat	(91-94)
2016	Vosne-Romanée "Les Suchots" 1er	Marchand-Tawse	(92-94)

### "Don't Miss" Selections from the 2016 Vintage

2016	Bonnes Mares Grand Cru	Clair, Bruno	(93-95)
2016	Bonnes Mares Grand Cru	Dujac	(93-95)
2016	Bonnes Mares Grand Cru	Roumier, Georges	(93-95)
2016	Chambertin Grand Cru	Dugat-Py	(94-97)
2016	Chambertin Grand Cru	Dujac	(93-96)
2016	Chambertin Grand Cru	Mortet, Denis	(93-96)
2016	Chambertin Grand Cru	Perrot-Minot	(93-96)
2016	Chambertin Grand Cru	Rousseau Père et Fils, Armand	(96-99)
2016	Chambertin Grand Cru	Trapet Père et Fils	(93-96)
2016	Chambertin-Clos de Bèze Grand Cru	Clair, Bruno	(93-96)
2016	Chambertin-Clos de Bèze Grand Cru	Drouhin-Laroze	(92-95)
2016	Chambertin-Clos de Bèze Grand Cru	Faiveley	(93-96)
2016	Chambertin-Clos de Bèze Grand Cru	Perrot-Minot	(93-96)
2016	Chambertin-Clos de Bèze Grand Cru	Rousseau Père et Fils, Armand	(94-97)
2016	Chambertin-Clos de Bèze – Les Ouvrées Rodin Grand Cru	Faiveley	(94-97)
2016	Chambolle-Musigny "Les Amoureuses" 1er	Mugnier, Jacques-Frédéric	(93-95)

2016	Chambolle-Musigny "Les Amoureuses" 1er	Roumier, Georges	(93-96)
2016	Charmes-Chambertin Grand Cru	Dugat-Py	(93-95)
2016	Clos de Vougeot Grand Cru	Confuron-Cotéidot	(92-95)
2016	Clos de Vougeot Grand Cru	d'Eugénie	(93-95)
2016	Clos St. Denis Grand Cru	Charlopin, Philippe	(92-95)
2016	Clos St. Denis Grand Cru	Dujac	(93-95)
2016	Clos St. Denis Grand Cru	Lignier-Michelot, Virgile	(93-95)
2016	Clos St. Denis Grand Cru	Ponsot	(93-95)
2016	Gevrey-Chambertin "Clos St. Jacques" 1er	Rousseau Père et Fils, Armand	(93-96)
2016	Grands Echézeaux Grand Cru	Romanée-Conti	(93-95)
2016	Latricières-Chambertin Grand Cru	Faiveley	(93-95)
2016	Mazis-Chambertin Grand Cru	Confuron-Cotéidot	(93-95)
2016	Mazis-Chambertin Vieilles Vignes Grand Cru	Dugat-Py	(94-96)
2016	Mazoyères-Chambertin Grand Cru	Dugat-Py	(93-96)
2016	Mazoyères-Chambertin Grand Cru	Perrot-Minot	(93-95)
2016	Musigny Grand Cru	Faiveley	(94-97)
2016	Musigny Grand Cru	Mugnier, Jacques-Frédéric	(95-98)
2016	Musigny Grand Cru	Roumier, Georges	(95-98)
2016	Musigny Grand Cru	Vougeraie	(93-96)
2016	Richebourg Grand Cru	Grivot, Jean	(93-96)
2016	Richebourg Grand Cru	Hudelot-Noëllat	(93-96)
2016	Richebourg Grand Cru	Méo-Camuzet	(94-97)
2016	Richebourg Grand Cru	Romanée-Conti	(93-96)
2016	La Romanée Grand Cru	Comte Liger-Belair	(93-96)
2016	Romanée-Conti Grand Cru	Romanée-Conti	(95-97)
2016	Romanée St. Vivant Grand Cru	Cathiard, Sylvain	(93-96)
2016	Romanée St. Vivant Grand Cru	Romanée-Conti	(93-96)
2016	La Tâche Grand Cru	Romanée-Conti	(94-97)
2016	Vosne-Romanée "Aux Brûlées" 1er	Méo-Camuzet	(93-95)
2016	Vosne-Romanée "Les Malconsorts"	Cathiard, Sylvain	(93-95)
2016	Vosne-Romanée "Cros Parantoux" 1er	Méo-Camuzet	(94-96)
2016	Vosne-Romanée "Cros Parantoux" 1er	Rouget, Emmanuel	(93-96)
2016	Vosne-Romanée "Les Suchots" 1er	Cathiard, Sylvain	(92-95)

[Here are just a few of the reviews from issue 69 from the 151 producers and 1,607 wines reviewed in 239 pages. Reminder: Regional, *villages* or premier crus receiving a ► symbol are particularly outstanding for their respective appellations and especially merit your attention; grand crus stand on their own merits. Finished, bottled wines are assigned a single score as these wines are market ready. Wines tasted from barrel, however, are scored within a range, to reflect the reality that a wine tasted from barrel is not a finished product.]

## CÔTE DE NUITS REDS – The 2016 and 2015 Vintages

### Domaine Amiot-Servelle (Chambolle-Musigny)

2016	Bourgogne – Pinot Noir	red	(86-88)
2016	Chambolle-Musigny	red	(87-89)
2016	Chambolle-Musigny "Les Amoureuses" 1er	red	(90-92)
2016	Chambolle-Musigny "Les Charmes" 1er	red	(88-91)
2016	Charmes-Chambertin Grand Cru	red	(91-93)
2016	Clos St. Denis Grand Cru	red	(91-93)
2016	Morey St. Denis	red	(87-89)
2015	► Bourgogne – Pinot Noir	red	87
2015	► Chambolle-Musigny	red	89



2015	➔ Chambolle-Musigny “Les Amoureuses” 1er	red	93
2015	➔ Chambolle-Musigny “Les Charmes” 1er	red	93
2015	➔ Chambolle-Musigny “Derrière la Grange” 1er	red	91
2015	➔ Chambolle-Musigny “Feusselottes” 1er	red	91
2015	➔ Chambolle-Musigny “Les Fuées” 1er	red	92
2015	Chambolle-Musigny “Les Plantes” 1er	red	91
2015	Charmes-Chambertin Grand Cru	red	93
2015	Clos St. Denis Grand Cru	red	94
2015	Morey St. Denis	red	88

Christian Amiot succinctly described the 2016 vintage as “one where we made only one-third of what we produced in 2014 as the frost damage was genuinely awful. Moreover the attack of mildew was breathtaking in its virulence and it even attacked the bunches, which in all my years of doing this I have never seen before. We chose to begin picking on the 1<sup>st</sup> of October and what little fruit there was beautifully clean and ripe, indeed it’s rare to have such a late harvest with that level of maturity. As I mentioned, yields were generally very low but disparate because while Les Amoureuses and Charmes-Chambertin were almost not touched by the frost, there will be only one barrel each of Derrière la Grange and Les Fuées and no Feusselottes or Les Plantes at all. We used a bit less whole cluster in 2016 compared to what we employed in 2015. As to the wines, they keep changing for the better month by month and I am reasonably confident that they are going to be at least very good and may even be excellent. Time will of course tell but I am optimistic.” I found the Amiot 2016s to be in-line with the general quality I found in Chambolle-based wines. In the same vein, there were quite a number of excellent 2015s as well that are worth your attention. Amiot noted that his 2015s, revisited below, were bottled in January and March 2017. (Encore Wine Imports, [www.encorewineimports.net](http://www.encorewineimports.net), CA and T. Edwards Wines, [www.tededwardwines.com](http://www.tededwardwines.com), NY, both USA; Charles Taylor Wines, [www.charlestaylorwines.com](http://www.charlestaylorwines.com), UK).

**2016 Bourgogne – Pinot Noir:** A fresh and earthy nose consists mostly of various red berries and plum scents. The round, supple and delicious flavors display only a mild touch of rusticity on the refreshing finish. A competent effort. (86-88)/2019+

**2016 Morey St. Denis:** (mostly from Clos Solon). A slightly more deeply pitched nose offers up notes of dark cherry, plum and discreet raspberry nuances. The succulent and generously proportioned middle weight flavors possess good punch on the balanced and sneaky long finish. This should drink well early on if that’s your preference. (87-89)/2021+

**2016 Chambolle-Musigny:** (the majority of the blend comes from Les Bas Doix with the rest from Les Drazey, Les Cras, Les Bussièrès and Les Danguerrins). A cool, pretty and airy nose consists primarily of red pinot fruit with a hint of dark currant. The sleeker and notably finer medium-bodied flavors exude a fine minerality that continues onto the delicious, vibrant and lingering finish where a hint of bitter cherry arises. This is a classic Chambolle of grace and lace. (87-89)/2021+

**2016 Chambolle-Musigny “Les Charmes”:** (from a 1.15 ha parcel that produced only 7 barrels in 2016). This is also aromatically cool, pretty and restrained with a more layered nose of red currant, cherry, raspberry and a hint of lavender character. There is once again impressive punch to the delicious and solidly concentrated flavors that possess very good mid-palate sap, all wrapped in a more complex and persistent finish. This is perhaps not quite as refined as it usually is but it should make for a fine experience early on if desired. (88-91)/2023+

**2016 Chambolle-Musigny “Les Amoureuses”:** (from a .45 ha parcel of 45+ year old vines). An overtly spicy nose combines notes of violet, plum and sandalwood with those of black raspberry and cherry. The wonderfully refined and lacy mineral-driven middle weight flavors exhibit strikingly good purity that also characterizes the saline finish that is shaped by moderately firm tannins and bright but not drying acidity. (90-92)/2024+

**2016 Charmes-Chambertin:** (from Mazoyères). Moderate wood frames a completely different aromatic profile with its notes of the *sauvage*, underbrush, humus and wild berry scents. The rich and relatively full-bodied flavors possess both good power and verve while offering very fine complexity and sneaky good length. This is not particularly structured in the context of what is typical for a *grand cru* and as such should be approachable after only a few years of bottle age yet reward 10 to 12, perhaps even slightly more. (91-93)/2026+

**2016 Clos St. Denis:** Here too moderate wood intermixes with the more elegant aromas of both red and dark pinot fruit, spice and distinct floral undertones. The rich and refined yet powerful medium weight flavors are shaped by even firmer tannins on the impressively long finish that makes it very clear that this is a built-to-age CSD. Patience required. (91-93)/2028+

**2015 Bourgogne – Pinot Noir:** A decidedly ripe nose of plum and mocha nuances leads to fresh, intense and relatively concentrated flavors that possess lovely depth and verve while offering excellent length on the mildly rustic finish. This quality Bourgogne is worth checking out as about the only nit is a hint of backend warmth. 87/2020+

**2015 Morey St. Denis:** (mostly from Clos Solon). A discreet application of wood easily allows the fresh red and dark currant, lavender and earth suffused nose to be appreciated. There is fine volume and intensity to the rich, generous and supple medium weight flavors that deliver quality length on the finish, though here too there is a trace of warmth. 88/2022+

**2015 Chambolle-Musigny:** (the majority of the blend comes from Les Bas Doix with the rest from Les Drazey, Les Cras, Les Bussières and Les Danguerrins). A distinctly ripe yet airy menthol-inflected nose combines floral notes with those of red and black cherry liqueur-like scents. Not surprisingly there is a bit more refinement to the focused, lacy and stony flavors that are very Chambolle in character, all wrapped in a balanced, lingering and youthfully austere finish. Worth a look. 89/2022+

**2015 Chambolle-Musigny “Feusselottes”:** (from a .16 ha parcel). This too displays subtle wood influence on the equally ripe and densely fruited nose that is composed by notes of violet, lavender, pomegranate and cherry nuances. There is fine richness and excellent volume to the firm and saline-infused medium-bodied flavors that exude a discreet minerality on the balanced and impressively persistent finale. This is a robust and powerful example of the appellation. 91/2025+

**2015 Chambolle-Musigny “Les Plantes”:** (from a .39 ha parcel). A slightly fresher array evidences higher-toned aromas of red cherry, raspberry and soft spice and floral nuances. There is fine volume and power to the focused, intense and well-detailed flavors that possess both noticeable minerality and punch on the dusty and slightly rustic finish that evidences a hint of dryness today. This muscular effort is likely going to require a few years to harmonize and my rating offers the benefit of the doubt in this regard. 91/2025+

**2015 Chambolle-Musigny “Les Fuées”:** (from a .18 ha parcel). A very ripe though not roasted nose offers up floral and spice-inflected black raspberry and cassis aromas. There is exceptionally good richness and volume to the dense and sappy medium weight flavors that display the hallmark minerality, all wrapped in an impressively long and complex finish where a note of bitter cherry emerges. While this will certainly age well, it should be approachable young if desired. 92/2025+

**2015 Chambolle-Musigny “Les Charmes”:** (from a 1.15 ha parcel). This too is very ripe though somehow manages to be quite a bit fresher with its fusion of red berry fruit, plum liqueur, floral and sandalwood scents. I very much like the mouthfeel of the sleek, rich and more energetic middle weight flavors that possess a lovely sense of balance and harmony. Note that despite the richness and seductive texture this is very definitely built-to-age and will require at least a few years first. In a word, excellent. 93/2027+

**2015 Chambolle-Musigny “Derrière la Grange”:** (from a .25 ha parcel; Amiot-Servelle is one of only two proprietors). A deft touch of wood frames the very ripe aromas of plum, cassis and dark raspberry. There is reasonably good verve present on the delicious, mouth coating and sappy middle weight plus flavors that deliver fine length on the notably firm and slightly rustic finish where touches of mocha and warmth appear. 91/2025+

**2015 Chambolle-Musigny “Les Amoureuses”:** (from a .45 ha parcel of 45+ year old vines). Ultra-spicy black pinot fruit aromas combine with those of tea, violet and again discreet but not invisible oak toast. The succulent, rich and delicious flavors possess excellent volume and mid-palate density while exhibiting a pronounced minerality on the firm, serious and built-to-age finale. Patience will be required here as I suspect that this will shut down hard once in bottle. 93/2030+

**2015 Charmes-Chambertin:** (from Mazoyères). A note of herbal tea is present on the otherwise ripe yet appealingly fresh nose of cherry, red and dark currant, earth and discreet *sauvage* nuances that are trimmed in just enough wood to mention. There is excellent richness and mid-palate density to the dusty, mouth coating and markedly firm flavors that deliver fine depth and first-rate persistence on the moderately rustic finish. Note however that this built-to-age effort will also need at least 6 to 8 years of cellaring and 12 to 15 are ultimately likely to be necessary. 93/2030+

**2015 Clos St. Denis:** An overtly spicy and more elegant floral-suffused nose is composed primarily by notes of red and dark currant, cherry and soft wood toast hints. There is noticeably better refinement to the lightly mineral-inflected medium weight flavors that coat the mouth on the serious and even slightly austere finale. Despite being more refined this is entirely serious and a wine that is also going to require an extended amount of patience. (94)/2030+

### **Domaine Arnoux-Lachaux (Vosne-Romanée)**

2016	➔ Bourgogne	red	(86-89)
2016	➔ Chambolle-Musigny	red	(89-91)
2016	Echézeaux Grand Cru	red	(91-94)
2016	Latricières-Chambertin Grand Cru	red	(91-94)
2016	Nuits St. Georges	red	(88-91)
2016	Nuits St. Georges “Clos des Corvées Pagets” 1er	red	(89-92)

2016	Nuits St. Georges “Les Procès” 1er	red	(90-92)
2016	Romanée St. Vivant Grand Cru	red	(93-96)
2016	➔ Vosne-Romanée	red	(89-91)
2016	Vosne-Romanée “Les Chaumes” 1er	red	(90-92)
2016	➔ Vosne-Romanée “Les Hautes Maizières”	red	(89-92)
2016	➔ Vosne-Romanée “Aux Reignots” 1er	red	(92-94)
2016	➔ Vosne-Romanée “Les Suchots” 1er	red	(91-93)
2015	Clos de Vougeot Grand Cru	red	93
2015	Echézeaux Grand Cru	red	93
2015	Latricières-Chambertin Grand Cru	red	94
2015	Romanée St. Vivant Grand Cru	red	96
2015	➔ Vosne-Romanée “Aux Reignots” 1er	red	93
2015	➔ Vosne-Romanée “Les Suchots” 1er	red	92

Charles Lachaux describes the 2016 vintage as one that “gave us highly variable yields that ranged from basically zero to almost normal due to the late April frost. For example there will be no Poisots or Clos de Vougeot in 2016 and even though Vosne was largely untouched, even there yields weren’t consistent. I say this because our parcel of Romanée St. Vivant was down 50% yet we were the only ones who suffered there. The Cathiard parcel adjoins ours and as far as I could tell, theirs was untouched. We were also tagged pretty hard in Latricières and Suchots yet Reignots was virtually untouched. Thereafter the growing season remained complicated and difficult because even those vines that weren’t harmed by the frost were attacked by mildew and/or oidium and this tended to weaken them. Most of July, August and September though were advantageous to the proper ripening of the fruit and we chose to begin picking a few of the lowest yielding vineyards on the 21<sup>st</sup> of September. We then attacked the others on the 25<sup>th</sup> and brought in very clean and phenolically ripe fruit. Yields, when averaged across all of our appellations, came in right around 20 hl/ha but as I explained, there were significant differences from one parcel to another. The skins were thick and the extractions came easily during the *cuvaisons* that lasted from 11 to 14 days. I used about the same proportion of whole clusters that I did in 2015, which is to say every wine had a minimum of 50% and many were fully 100%. I also chose to go with the same new wood regimen that I used in 2015 where the maximum is now 30 to 35%. I really like the 2016 vintage as the wines are so fresh and pure. My only regret is that there isn’t more of them.” The young Lachaux continues to impress and his 2016s are definitely better than what I found in general and particularly so at the *villages*-level. Moreover, I was equally impressed by the 2015s and they too deserve your attention. The 2015s, six of which I revisited below, were bottled between March and April 2017. (Purveyor of Fine Wines, [www.winepurveyors.com](http://www.winepurveyors.com), LA, William Gladstone Imports, [www.williamgladstoneimports.com](http://www.williamgladstoneimports.com), NY, David Bowler Wine, [www.bowlerwine.com](http://www.bowlerwine.com), NY, Favorite Brands, LLC., [www.favoritebrands.org](http://www.favoritebrands.org), TX and P. Comms Intn’l., [www.pcommswines.com](http://www.pcommswines.com), NC, all USA; Diva Beaune S.A.S., [www.divawine.com](http://www.divawine.com), France; John Armit Wines, [www.armit.co.uk](http://www.armit.co.uk), Private Cellar Ltd., [www.privatecellar.co.uk](http://www.privatecellar.co.uk), Laytons, [www.laytons.co.uk](http://www.laytons.co.uk), Clarion Wines, [www.clarionwines.co.uk](http://www.clarionwines.co.uk) and Bibendum Wine Ltd., [www.bibendum-wine.co.uk](http://www.bibendum-wine.co.uk), all UK; Altaya Wines, [www.altayawines.com](http://www.altayawines.com), Hong Kong).

**2016 Bourgogne:** (from 60+ year old vines based on the original pinot *fin* strain that is so highly regarded today). Mild reduction suppresses the underlying fruit today. Otherwise there is good freshness and verve to the detailed and intense middle weight flavors that possess better depth than most examples along with fine persistence. Worth a look. (86-89)/2020+

**2016 Nuits St. Georges:** A pretty and perfumed nose speaks of red berries and earth and the latter can be found in abundance on the relatively refined medium-bodied flavors that terminate in a mildly austere finale. This is really quite good and also worth considering for a wine that should drink well both young and with a few years of bottle age. (88-91)/2022+

**2016 Chambolle-Musigny:** In contrast to the expressiveness of the Nuits, this is aromatically restrained and somber and only grudgingly reveals its aromas of various dark berries, spice and violet scents. The sleek and impressively intense flavors possess a lacy mid-palate mouthfeel that contrasts moderately with the saline-inflected and mineral-driven finish that is presently on the youthfully austere side. This beauty of a Chambolle *villages* will need at least a few years of cellaring and should reward up to a decade’s worth. (89-91)/2023+

**2016 Vosne-Romanée:** A spicy mix of both red and dark currant combines with notes of violet, tea and clove. This is also exceptionally intense with excellent detail and punch to the medium-bodied, sappy and caressing flavors that deliver first-rate persistence for a *villages* level Vosne. This too is worth a look provided you have at least some patience. (89-91)/2023+

**2016 Vosne-Romanée “Les Hautes Maizières”:** This is at once slightly spicier and a bit riper as well than the straight Vosne with its pretty and layered array of various red berries and floral scents. As is usually the case the bold flavors are bigger, richer, more concentrated and more powerful if perhaps not quite as refined on the strikingly long if mildly austere finale. This is an excellent *villages* and again, provided that you have at least some patience, well worth checking out. (89-92)/2023+

**2016 Nuits St. Georges “Les Procès”**: (from 50+ year old vines). Reduction flattens the underlying fruit today. Otherwise there is a really lovely mouthfeel to the relatively sleek and appealingly intense middle weight flavors that exude a subtle minerality while exhibiting solid length and very fine depth on the ever-so-mildly rustic finale. (90-92)/2024+

**2016 Vosne-Romanée “Les Chaumes”**: A ripe and airy nose mixes aromas of various spice and floral elements with those of red pinot and plum. The round, fleshy and generously proportioned flavors also possess very fine depth and length on the punchy and relatively refined finale thanks mainly to the fine-grained supporting tannins. Note that in contrast to several of the foregoing wines, this should be reasonably approachable young if that’s your preference. (90-92)/2023+

**2016 Nuits St. Georges “Clos des Corvées Pagets”**: (for inveterate map readers, Clos des Corvées Pagets is situated within Aux Corvées). Reduction overshadows the underlying fruit at present. On the plus side there is both excellent intensity and energy to the overtly mineral-inflected flavors that reflect a sleek muscularity on the rustic and more tightly wound finale. This is a classically styled Nuits that will require at least a few years of cellar time first. (89-92)/2024+

**2016 Echézeaux**: (from a .7 ha parcel in Les Rouges du Bas). An elegant, ripe and relatively airy nose fuses notes of spice and dried flowers with those of essence of red currant and cherry. I very much like the mouthfeel of the strikingly complex middle weight plus flavors that flash evident minerality on the beautifully persistent and well-balanced finale. This Ech should be excellent in time. (91-94)/2026+

**2016 Latricières-Chambertin**: (from a .53 ha parcel). Reduction. The racy, intense and patently mineral-driven flavors are stony to the point that they are akin to rolling small pebbles around in your mouth, all wrapped in a balanced, youthfully austere and overtly saline finish. This is a classic Latricières of grace, lace and taut muscularity. (91-94)/2028+

**2016 Vosne-Romanée “Les Suchots”**: (from a .45 ha parcel situated at the very top of the vineyard that gave yields of only 15 hl/ha in 2016). A penetratingly floral and Asian tea and spice-suffused nose is composed by notes of black cherry that are trimmed in just enough wood to warrant mentioning. The highly refined and obviously concentrated medium-bodied flavors possess plenty of mid-palate fat that enrobes the moderately firm supporting tannins on the well-balanced and satisfyingly long finish. This isn’t quite as complex as the Reignots but it’s more seductive. (91-93)/2026+

**2016 Vosne-Romanée “Aux Reignots”**: (from a .29 ha parcel). An airy, cool and restrained nose is impressively broad with its gorgeous aromas of red currant, violet, rose petal and ample spice nuances. The lacy, sophisticated and energetic middle weight flavors also display plenty of minerality on the detailed, intense and driving finish. The impression of class and refinement is notably enhanced by the very fine grain of the tannins and this should age well for a long time yet it is not so firmly structured that it could not be enjoyed relatively young. A real beauty and very Reignots in character. (92-94)/2026+

**2016 Romanée St. Vivant**: (from a .375 ha parcel situated by La Grande Rue). This is also quite reserved yet aggressive swirling helps to liberate the very spicy nose that also reflects notes of cassis and raspberry liqueur. The rich, supple and seductively textured flavors possess excellent volume and once again plenty of drive on the mouth coating, balanced and solidly structured finish. This terrific effort is an RSV that balances power and punch with refinement. (93-96)/2028+

**2015 Clos de Vougeot**: (from vines next to the wall by Grands-Echézeaux). A very ripe and mocha-infused nose reflects notes of plum, warm earth and a hint of wood spice. There is fine freshness and energy to the intense, rich and muscular big-bodied flavors that retain a solid sense of detail before culminating in a firm, serious and built-to-age finish. There is some youthful austerity present as well as a touch of rusticity and this is going to require an extended stay in a cool cellar to resolve the moderately firm tannic spine. 93/2027+

**2015 Echézeaux**: (from a .7 ha parcel in Les Rouges du Bas). Interestingly, this is spicier if otherwise quite aromatically similar to the Clos de Vougeot. The mouthfeel though is not the same as the medium weight flavors are not as powerful or structured though there is slightly better depth to the concentrated and well-delineated finish that brims with sappy dry extract that does a fine job of buffering the moderately firm tannins. This is excellent and actually quite a serious Ech. 93/2027+

**2015 Latricières-Chambertin**: (from a .53 ha parcel). A strikingly fresh, cool and highly restrained nose features notes of ripe red currants, floral, earth and hints of wood and the *sauvage*. There is equally good freshness and intensity to the vibrant and tightly coiled mineral-driven flavors that exhibit outstanding delineation on the taut, persistent and impeccably well-balanced finale. This is a relatively racy 2015 that will require extended aging before it will fully resolve its supporting tannins to arrive at its apogee. In sum, this is very impressive. 94/2030+

**2015 Vosne-Romanée “Les Suchots”**: (from a .45 ha parcel situated at the very top of the vineyard). A deft but not invisible application of wood sets off the super-spicy and exceptionally ripe aromas of black cherry, cassis, poached plum and violet scents that flirts with being *surmature*. The succulent, round and velvet-textured medium weight flavors retain plenty of punch and mid-palate density and are all wrapped in a seductive, balanced and gorgeously long finish where a hint of bitter cherry can be detected. I love the highly seductive mouthfeel but the nose may not be for everyone. 92/2027+

**2015 Vosne-Romanée “Aux Reignots”:** (from a .29 ha parcel). As is typically the case at this early stage the nose is more restrained and cooler than that of the Suchots with its wonderfully elegant array of markedly floral and spicy Asian-style tea aromas that combine both red and dark currant aromas with a touch of mocha. In the same fashion this is racier with a really lovely sense of underlying tension to the more mineral-driven if slightly less concentrated middle weight flavors that display good delineation on the saline, refreshing and hugely persistent finish. This lovely effort is a wine of subtlety and finesse. 93/2027+

**2015 Romanée St. Vivant:** (from a .375 ha parcel situated by La Grande Rue). Here the kaleidoscopically spicy nose is slightly riper with its beautifully layered range of both red and blue pinot fruit, sandalwood, anise, hoisin and rose petal. The rich, classy and ultra-refined medium weight flavors possess a caressing mouthfeel before terminating in a marvelously complex, driving and explosively long finish. This almost thick effort is quite firm but not at all austere though I have a sneaking feeling that this is going to shut down significantly once it is in bottle and thereafter, plenty of patience will be requisite. 96/2030+

### **Domaine Charles Audoin (Marsannay la Côte)**

<b>2016</b>	<b>➔ Bourgogne</b>	<b>red</b>	<b>(86-89)</b>
<b>2016</b>	<b>Fixin “Le Rozier”</b>	<b>red</b>	<b>(87-90)</b>
<b>2016</b>	<b>➔ Gevrey-Chambertin</b>	<b>red</b>	<b>(89-91)</b>
<b>2016</b>	<b>➔ Marsannay – Cuvée Charlie</b>	<b>red</b>	<b>(91-93)</b>
<b>2016</b>	<b>Marsannay – Cuvée Marie Ragonneau</b>	<b>red</b>	<b>(88-90)</b>
<b>2016</b>	<b>➔ Marsannay “Au Champ Salomon”</b>	<b>red</b>	<b>(89-92)</b>
<b>2016</b>	<b>Marsannay “Clos du Roy”</b>	<b>red</b>	<b>(89-91)</b>
<b>2016</b>	<b>➔ Marsannay “Les Longeroies”</b>	<b>red</b>	<b>(89-92)</b>

When I asked what Cyril Audoin thought of the 2016 vintage, he sighed heavily before commenting that “it was an incredibly exhausting growing season that cost us 70% of the potential pinot crop in Marsannay, 100% in Pommard and fully 90% in chardonnay and that was all before we were then hit was a hugely severe attack of mildew! The losses were so bad in some parcels that I won’t make the Les Favières, La Charme aux Prêtres and Clos du Jeu. By contrast, we had almost normal yields in Gevrey and Fixin. I felt like I was chasing my tail for most of the summer before conditions finally turned more positive which allowed us to breathe a little. We finally began picking on the 26<sup>th</sup> of September and brought in very clean and ripe fruit that not only had good sugar ripeness but excellent phenolic ripeness as well. There was virtually no chaptalization and the vinifications were easy as the extractions required almost no punching down. As to the wines, what I like most about them is their freshness and overall sense of harmony and in this regard they will at a minimum rival, and may even surpass their 2015 counterparts. If only we had more of them!” Audoin rarely misses these days and his 2016s are very good and several are first-rate. I recommend them to you plus they offer almost unmatched value in the context of what is typical in the Côte de Nuits today. (Martine’s Wines, [www.martineswines.com](http://www.martineswines.com), CA, USA; Clark Foyster Wines Ltd, [www.clarkfoysterwines.co.uk](http://www.clarkfoysterwines.co.uk) and Goedhuis & Co., [www.goedhuis.com](http://www.goedhuis.com), both UK; L’Imperatrice Fine Wines, [www.imperatrice.com.hk](http://www.imperatrice.com.hk), China/Macau).

**2016 Bourgogne:** An admirably pure nose reflects notes of essence of red berries along with touches of spice and earth. The naturally sweet, round, delicious and generous flavors possess only a hint of rusticity on the solidly complex if slightly warm finale. Still, this is really very good and should drink well young but also reward a few years of bottle age. (86-89)/2019+

**2016 Marsannay – Cuvée Marie Ragonneau:** A more deeply pitched nose features notes of earth and the *sauvage* that adds depth to the aromas of violet, plum and dark cherry. The richer and more voluminous flavors possess a caressing and rounded mouthfeel before terminating in a lingering and solidly complex finish. To enjoy young. (88-90)/2020+

**2016 Marsannay “Clos du Roy”:** A more elegant array of ripe aromas is composed of various red berries, underbrush and soft spice wisps. The sleek, generous and utterly beguiling medium weight flavors exhibit ample minerality on the relatively refined if slightly austere finish that is firm enough to suggest that while this could be enjoyed young, at least a few years of bottle aging would be beneficial (89-91)/2022+

**2016 Marsannay “Les Longeroies”:** Like the Marie Ragonneau the nose is more deeply pitched with its blend of both red and dark pinot fruit, plum, spice and warm earth scents. The vibrant and well-detailed medium weight flavors are also notably mineral-driven while exhibiting excellent length on the succulent yet entirely serious finish. Again, while this could reasonably be enjoyed young it would be better to allow it at least a few years of cellaring first. (89-92)/2022+

**2016 Marsannay “Au Champ Salomon”:** A ripe and attractively fresh nose offers up notes of pure essence of red cherry that is punctuated by lovely spice and floral wisps. There is excellent richness to the fleshy and succulent medium-bodied flavors that possess excellent punch on the bitter cherry-inflected finish where the only nit is a hint of warmth. This should be enjoyable young if that’s your preference. (89-92)/2021+

**2016 Fixin “Le Rozier”:** A markedly earthy and *sauvage*-suffused nose displays notes of mostly dark currant and plum. The solidly intense and delineated middle weight flavors possess a rustic mouthfeel as well as fine depth and persistence. This isn’t elegant, indeed it’s robust, but I like the character. By contrast with the Champ Salomon, this is going to need at least a few years of bottle age first as it’s pretty tightly wound. (87-90)/2023+

**2016 Gevrey-Chambertin:** (from Les Crais and La Croix des Champs, both of which are on the eastern side of D974). Here the expressive and well-layered nose combines notes of various red berry aromas, and in particular wild currant, with those of earth and a smoked meat nuance. The rich, juicy and generously proportioned medium weight flavors also possess excellent complexity on the vibrant and well-balanced finale. This firm effort is relatively refined for a Gevrey *villages* though note that even though the tannins are fine-grained, they’re dense so again at least some patience is required. (89-91)/2024+

**2016 Marsannay – Cuvée Charlie:** (this *cuvée* is named after Cyril’s daughter who was born in 2016 and includes fruit from Clos du Jeu, La Charme aux Prêtres and Les Favières; Audoin noted that he will probably bottle this only in magnum). A discreet application of wood sets off the pure extract of red cherry, currant and soft earth aromas. There is terrific intensity to the equally pure medium-bodied flavors that brim with both minerality and dry extract, all wrapped in a firm, dusty and strikingly long finale. This should age exceptionally well and especially so in magnum format. (91-93)/2031+

### **Domaine Ghislaine Barthod (Chambolle-Musigny)**

2016	➔ Bourgogne “Les Bons Bâtons”	red	(86-89)
2016	Chambolle-Musigny	red	(88-91)
2016	➔ Chambolle-Musigny “Les Baudes” 1er	red	(90-93)
2016	Chambolle-Musigny “Les Beaux Bruns” 1er	red	(90-92)
2016	➔ Chambolle-Musigny “Les Charmes” 1er	red	(91-94)
2016	➔ Chambolle-Musigny “Les Cras” 1er	red	(92-95)
2016	➔ Chambolle-Musigny “Les Fuées” 1er	red	(92-94)
2016	Chambolle-Musigny “Les Gruenchers” 1er	red	(89-92)
2016	➔ Chambolle-Musigny “Les Véroilles” 1er	red	(91-94)

Ghislaine Barthod was once again modest about her terrific wines while noting that “we essentially got killed by the frost in Chambolle and in particular Les Cras. Then we had to battle against a virulent attack of mildew, which in the end we won, but it was quite frankly not easy. Thankfully conditions improved by the middle of July and the vines were able to recover and ultimately ripen what little fruit remained to very high levels. Yields though were off between 50 and 70% and there was so little Combottes and Chatelots that I just declassified them into the Chambolle *villages cuvée*. As to the wines, they’re surprisingly good given the growing season that in the end produced classic burgundies with good concentration, sap and flesh plus they have a beguiling sense of energy and salinity. Another aspect that I really like is how transparent they are as the underlying *terroir* is very much in evidence.” I found that the elegant and refined style of the Barthod wines was enhanced by the classic style of the 2016 vintage and as the scores and commentaries confirm, the quality here is first-rate. If you can find them, these are wines to put in your cellars. (Rosenthal Wine Merchant, [www.madrose.com](http://www.madrose.com), NY, USA; A&B Vintners, [www.abvintners.co.uk](http://www.abvintners.co.uk), Flint Wines, [www.flintwines.com](http://www.flintwines.com), Justerini & Brooks, [www.justerinis.com](http://www.justerinis.com), Seckford Wines, [www.seckfordwines.co.uk](http://www.seckfordwines.co.uk), Uncorked Ltd, [www.uncorked.co.uk](http://www.uncorked.co.uk), Berry Brothers & Rudd, [www.bbr.com](http://www.bbr.com), Fields, Morris & Verdin, [www.fmvwines.com](http://www.fmvwines.com), The Wine Society, [www.thewinesociety.com](http://www.thewinesociety.com) and Goedhuis & Co., [www.goedhuis.com](http://www.goedhuis.com), all UK).

**2016 Bourgogne “Les Bons Bâtons”:** (from vines near Gilly). An agreeably fresh nose combines notes of various red berries with soft floral and earth scents. There is both good energy and detail to the appealingly textured flavors that terminate in a compact, saline and lingering finish. This very pretty effort should unwind relatively quickly. Lovely. (86-89)/2019+

**2016 Chambolle-Musigny:** (from 11 different parcels totaling 1.5 ha, scattered all around Chambolle plus in 2016 the fruit from Chatelots and Combottes). This is also exuberantly fresh with riper aromas of plum, red and dark cherry and a pretty hint of lavender. There is better size, weight and punch to the polished middle weight flavors where the sense of refinement is enhanced by the relatively fine-grained tannins, all wrapped in lingering finish that, in mild contrast to the mid-palate, flashes just a hint of rusticity. (88-91)/2022+

**2016 Chambolle-Musigny “Les Beaux Bruns”:** (from a .75 ha parcel of 50+ year old vines). This is more aromatically elegant than usual with its fresh array of cool essence of red currant, cherry, violet and soft spice wisps. There is fine density to the sappy and seductively textured medium-bodied flavors that display fine depth and persistence on the balanced finish. This is a classic Beaux Bruns that combines a taut muscularity with a refined mouthfeel. (90-92)/2024+

**2016 Chambolle-Musigny “Les Baudes”:** (from a .23 ha parcel of 45+ year old vines). Here the equally elegant nose is even cooler and more restrained with a similar aromatic profile. The sleek, intense and more voluminous flavors possess plenty of muscle and punch before culminating in a dusty, serious and notably more structured finish. In contrast to the prior wines, all of which could be approached in their youth, this beauty is clearly going to require at least some patience and 12 to 15 if you wish to experience it at its apogee. (90-93)/2028+

**2016 Chambolle-Musigny “Les Charmes”:** (from a .25 ha parcel). A somewhat more deeply pitched nose offers up notes of dark cherry and raspberry along with spice and floral whiffs. The rich, caressing and seductively textured flavors possess terrific mid-palate density as well as unusually good power on the sappy, markedly firm and palate drenching finish. This is a big Charmes, indeed much more imposingly scaled than normal. In a word, excellent. (91-94)/2028+

**2016 Chambolle-Musigny “Les Gruenchers”:** (from a .19 ha parcel that produced only 1 barrel rather than 3 ½ in 2016). Noticeable wood frames the otherwise fresh and bright red and dark currant aromas that are cut with both plum liqueur and spice notes. The rich, concentrated and punchy flavors also possess impressive power and drive on the lingering finish. While this will probably eat its ample wood in time, it would be fair to observe that it’s not a typical Barthod wine stylistically speaking. (89-92)/2026+

**2016 Chambolle-Musigny “Les Fuées”:** (from a .26 ha parcel of 70+ year old vines). Much more subtle wood is present on the cool and ultra-fresh aromas of various red berries, rose petal and a hint of clove. The medium-bodied flavors are notably finer and much more mineral-inflected than those of the Gruenchers before culminating in a tension-filled, racy, intense and balanced if mildly austere finish. This strikingly crystalline effort is very classy. (92-94)/2028+

**2016 Chambolle-Musigny “Les Véroilles”:** (from a .37 ha parcel that is a *monopole* at the 1er level – this parcel was upgraded to *premier cru* status in 1987). This is a bit riper with violet, anise and black cherry aromas that are laced with sandalwood nuances leading to intense, powerful and mineral-driven medium-bodied flavors that are underpinned by moderately firm tannins on the impressively long finish. This beautifully complex effort is at once succulent yet serious and a wine that will need at least some patience to round off the tannic spine. (91-94)/2026+

**2016 Chambolle-Musigny “Les Cras”:** (from a .85 ha parcel). A cool, reserved and intensely floral nose is gorgeously spiced, indeed this is the spiciest wine in the range, with its ripe red and blue berry fruit aromas that offer up attractive floral notes. The equally cool and restrained medium weight flavors possess excellent structural ripeness as well as fine size, weight and power on the intense, harmonious and mouth coating finish. This tautly muscular effort is a classic Les Cras that is stylish, classy and should age beautifully and note well that it’s going to need it. Brilliant. (92-95)/2031+

### Domaine Berthaut-Gerbet (Fixin)

2016	Bourgogne – Hautes Côtes de Nuits	red	(86-88)
2016	Chambolle-Musigny “Les Plantes” 1er	red	(89-92)
2016	Clos de Vougeot Grand Cru	red	(91-94)
2016	Echézeaux Grand Cru	red	(91-94)
2016	Fixin	red	(87-89)
2016	➔ Fixin “Les Arvelets” 1er	red	(89-92)
2016	Fixin “En Combe Roy”	red	(88-91)
2016	Fixin “Les Crais”	red	(87-90)
2016	➔ Gevrey-Chambertin	red	(89-91)
2016	➔ Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	(90-93)
2016	➔ Vosne-Romanée	red	(89-91)
2016	➔ Vosne-Romanée “Petits Monts” 1er	red	(91-93)

Amélie Berthaut, the daughter of Denis Berthaut and Marie-Andrée Gerbet, has taken over both her father’s, and most of her mother’s, vineyards. Those entities were called Domaine Vincent and Denis Berthaut in Fixin and Domaine François Gerbet that was based in Vosne-Romanée. While the percentages are not exact, Amélie basically took over 100% of her father’s and uncle’s domaine and roughly two-thirds of her mother’s and aunt’s domaine. This explains why there is the mix of vineyards from Fixin, Gevrey, Vougeot, Chambolle and Vosne-Romanée in the range. 2013 was Amélie’s first vintage and she notes that she took over still more vineyards for the 2015 and the 2016 vintages, including Clos de Vougeot and more Petits Monts, and the total between owned and leased vineyards is now slightly more than 13 ha; most of the Gevrey-based vines are leased from the Mercier family of Domaine des Chézeaux. The viticultural approach is to use organic treatments whenever possible though Berthaut notes that her vines are not certified as organic. Vine replacements are entirely by repiquage, or the replanting of dead

or dying vines only rather than wholesale grubbing up of a parcel. The winemaking approach is to harvest manually and then to sort the fruit in both the vineyards and the *cuvée*. The use of whole clusters varies from none to as much as 50% and only natural yeasts are employed in the vinifications. The approach is to employ 4 to 6 days of cool maceration followed by a two week fermentation which makes for a total *cuvaison* that lasts approximately 3 weeks. The *élevage* for most wines lasts for 15 to 18 months where the new oak ranges from 0 to 100%. The wines are then bottled without fining or filtration whenever possible. The stylistic goal is to produce wines of elegance and transparency and while a few of the upper level wines can be a bit oaky due to the extremely small parcel sizes, my sense is that the winemaking is handled with finesse and sensitivity and more importantly, it is becoming more assured as Berthaut gains experience. With respect to the 2016 vintage, Berthaut noted that "overall my yields were down 50% but with considerable differences between one commune and another. Some yields were almost normal and others were so low that I had to combine the fruit with another appellation. For example, there will be no Clos des Chézeaux in 2016. Frost was the main culprit but the En Combe Roy and Les Arvelets were also hit by hail. I began picking on the 26<sup>th</sup> of September and thankfully the fruit was so clean that it required very little sorting. I used some whole clusters but not more than I did in 2015. The malos were exceptionally long and a few only just finished. I had a hard time figuring out how the wines were going to turn out as they kept changing from one month to another and because of the late malos, that added to my concerns. In the end, they seem to be classic in style and I suspect people will enjoy them for their freshness and vivacity." I was largely impressed by the quality that I found here in 2016 and particularly so by the Vosne and Gevrey offerings. (Domaine Wine Cellars, [www.domaine.com.tw](http://www.domaine.com.tw), Taiwan; Pearl of Burgundy, [www.pearlofburgundy.com](http://www.pearlofburgundy.com), Hong Kong and Macau).

**2016 Bourgogne – Hautes Côtes de Nuits:** A pretty and very fresh nose offers up notes of strawberry, raspberry and cherry. The racy and highly energetic light weight flavors possess an appealing salinity on the delicious and refreshing finish. This should drink well shortly after release. (86-88)/2019+

**2016 Fixin:** A discreet application of wood sets off the more deeply pitched aromas of various dark berries, earth and soft humus nuances. Here too there is a lovely sense of energy to the intense and mineral-suffused flavors that offer sneaky good length if only average depth. This too should drink well young. (87-89)/2020+

**2016 Fixin “Les Crais”:** Here too a subtle backdrop of wood frames the ultra-fresh aromas of both red and dark currants, floral and pungent earth scents. There is a marked contrast between the relatively refined mid-palate mouthfeel to the middle weight flavors that diverge materially from the moderately austere and rustic finale that is notably firmer. (87-90)/2022+

**2016 Fixin “En Combe Roy”:** A highly restrained, even brooding nose combines notes of dark currant, humus and lavender scents. The supple but superbly intense mineral-inflected medium weight flavors are shaped by relatively fine-grained tannins on the austere and serious but not really rustic finale. This is really quite good if you have at least some patience to allow the tannins to mellow. (88-91)/2023+

**2016 Gevrey-Chambertin:** Moderate reduction flattens the underlying fruit. On a more positive note, the powerful, dense and serious flavors possess ample minerality before culminating in a moderately austere but not rustic finale. If your taste runs to classically styled and built-to-age Gevrey, this is one to try. (89-91)/2024+

**2016 Vosne-Romanée:** (from Aux Réas and Au Dessus de la Rivière). This is also firmly reduced. The sleek, intense and well-detailed medium-bodied flavors possess very good mid-palate concentration along with plenty of punch that continues onto the firm, complex and moderately austere finale that exhibits sneaky good length. One to consider. (89-91)/2023+

**2016 Fixin “Les Arvelets”:** (from a .96 ha parcel in both Les Arvelets and Les Hervelets). Here the reduction is milder though it's still enough to hinder a proper assessment of the nose though it seems clear that there is an ample amount of earth influence present. Not surprisingly, this earthiness also suffuses the detailed and vibrant middle weight flavors that possess a refined mouthfeel, all wrapped in a sappy, balanced and lingering finish. This too is worth your interest. (89-92)/2024+

**2016 Chambolle-Musigny “Les Plantes”:** (from a parcel measuring ~.25 ha). An exceptionally fresh and markedly floral nose exhibits notes of lavender, violet and a pretty array of spice nuances on the red and blue berry fruit. There is also really lovely verve to the medium-bodied and chiseled flavors that culminate in an understated and mildly austere finish that delivers very fine depth and length. This well-made and muscular effort will require at least a moderate amount of patience and should reward 10 to 12 years of it. (89-92)/2026+

**2016 Vosne-Romanée “Petits Monts”:** (from a .50 ha parcel). Reduction presently dominates the nose. Otherwise there is outstanding precision and cut to the polished and cool medium weight flavors that flash even more obvious minerality on the moderately austere and focused finale. The malo only just finished and while this is a bit awkward today, the underlying material is sufficiently promising that my sense is that this will ultimately be excellent. (91-93)/2028+

**2016 Gevrey-Chambertin “Lavaut St. Jacques”:** (from a .13 ha parcel). The intensely earthy and savage-inflected red berry fruit aromas include notes of plum and black cherry liqueur. The impressively concentrated and overtly muscular big-bodied



flavors are shaped by firm but buried tannins on the balanced, youthfully austere and impressively long finish. This is a classically styled Lavaut that is clearly built-to-age. (90-93)/2028+

**2016 Clos de Vougeot:** (from a .31 ha parcel). A very mild floral hint adds elegance to the ripe red berry fruit and distinctly earth-inflected nose that is trimmed in just enough wood to mention. There is excellent richness to the impressively scaled and overtly powerful broad-shouldered flavors that possess fine balance and focus on the lingering and youthfully austere finale. This is pretty much a textbook example of the appellation though note well that extended patience will be required if you wish to enjoy this at its apogee. (91-94)/2031+

**2016 Echézeaux:** (from a .06 ha parcel in Les Treux and another of the same size in Quartiers de Nuits; 60% whole cluster vinification). A distinctly spicy and very ripe nose reflects notes of Asian-style tea, black cherry, cassis and floral hints. The sleek, intense and concentrated big-bodied flavors possess a velvety mouthfeel thanks to the copious amounts of dry extract that also serves to buffer the firm tannic spine that makes its presence felt on the hugely persistent finish. This isn't quite as powerful or structured as the Clos de Vougeot but it is more complex. Impressive. (91-94)/2028+

### Domaine Sylvain Cathiard (Vosne-Romanée)

2016	➔ Bourgogne	red	(86-89)
2016	Chambolle-Musigny "Les Clos de l'Orme"	red	(88-91)
2016	Coteaux Bourguignons "Les Croix Blanches"	red	(86-88)
2016	➔ Nuits St. Georges "Aux Murgers" 1er	red	(91-93)
2016	Nuits St. Georges "Aux Thorey" 1er	red	(90-92)
2016	Romanée St. Vivant Grand Cru	red	(93-96)
2016	Vosne-Romanée	red	(88-91)
2016	➔ Vosne-Romanée "Les Malconsorts" 1er	red	(93-95)
2016	➔ Vosne-Romanée "En Orveaux" 1er	red	(91-94)
2016	➔ Vosne-Romanée "Aux Reignots" 1er	red	(91-94)
2016	➔ Vosne-Romanée "Les Suchots" 1er	red	(92-95)
2015	➔ Chambolle-Musigny "Les Clos de l'Orme"	red	90
2015	➔ Nuits St. Georges "Aux Thorey" 1er	red	91
2015	➔ Vosne-Romanée	red	90
2015	➔ Vosne-Romanée "Les Malconsorts" 1er	red	95

Sébastien Cathiard was stoic about the frost losses suffered in 2016, noting that "they were bad but it easily could have been worse. We lost between 25 and 70% in some vineyards, particularly in Nuits and Chambolle but thankfully my vines in Romanée St. Vivant, Reignots, Malconsorts and Les Murgers were essentially untouched. Unfortunately, what the frost didn't destroy the mildew came close and particularly so in my parcels of Bourgogne and Vosne *villages*. In total, my production in 2016 will be off about 35%. After those two problems it was essentially smooth sailing and I picked everything in three days between the 28<sup>th</sup> and 30<sup>th</sup> of September. We were able to pick so quickly because the fruit was not only clean but there just wasn't much of it. I chose to totally destem the bunches and fermented the wines between 25 and 30 days. Somewhat curiously the malos were relatively extended yet there wasn't a lot of malic acidity in the first place, which isn't necessarily problematic though it is hard to explain. Overall, I really like the style of 2016 as it's vibrant and fresh and I think the wines will drink well young and with age." The young Cathiard continues to impress and it would be fair to say his 2016s are, generally speaking, excellent. In the same vein however, I was slightly more impressed by the now in-bottle 2015s, which were bottled in April 2017. (Becky Wasserman & Co., [www.beckywasserman.com](http://www.beckywasserman.com), Beaune, France; The Wine Society, [www.thewinesociety.com](http://www.thewinesociety.com), Robert Rolls & Co., [www.robertrolls.com](http://www.robertrolls.com), Berry Brothers & Rudd, [www.bbr.com](http://www.bbr.com), Fields, Morris & Verdin, [www.fmvwines.com](http://www.fmvwines.com), Flint Wines, [www.flintwines.com](http://www.flintwines.com), La Réserve, The Rare & Fine Wine Company Limited, [www.therareandfinewinecompany.com](http://www.therareandfinewinecompany.com) Latimer Vintners, [www.latimervintners.com](http://www.latimervintners.com) and O.W. Loeb, [www.owloeb.com](http://www.owloeb.com), all UK; Veritas Imports, [www.veritaswine.com](http://www.veritaswine.com), CA, Fine Vines, [www.finevines.com](http://www.finevines.com), IL, Wines Unlimited, [www.winesunlimited.com](http://www.winesunlimited.com), LA, Frederick Wildman, [www.frederickwildman.com](http://www.frederickwildman.com), NY/NJ/CT, Classified Wine & Spirits, LLC, [www.classifiedwine.net](http://www.classifiedwine.net), TX, Small Potatoes Wine, [www.smallpotatoeswine.com](http://www.smallpotatoeswine.com), ID, C'est Vin, LLC, 703.243.3559, VA, all USA; L'Imperatrice Fine Wines, [www.imperatrice.com.hk](http://www.imperatrice.com.hk) and Pearl of Burgundy, [www.pearlofburgundy.com](http://www.pearlofburgundy.com), both Hong Kong and Macau).

**2016 Coteaux Bourguignons "Les Croix Blanches":** (from a parcel of interplanted vines in a proportion of 60% pinot and 40% gamay). Other than the subtle pepper character on the pretty red berry fruit aromas one really wouldn't suspect that there is a large proportion of gamay in this wine. I like the sense of energy to the utterly delicious flavors that possess good detail and a refreshing finish where only a trace of rusticity appears. (86-88)/2019+

**2016 Bourgogne:** (from a parcel of vines that are in Flagey opposite Clos de Vougeot). A fresh, bright and distinctly cool nose features notes of red raspberry and earth aromas that lead to detailed, intense and relatively supple middle weight flavors that possess good energy on the dusty, persistent and precise finish that also displays a hint of rusticity. This is really quite good for its level. (86-89)/2020+

**2016 Vosne-Romanée:** A lightly spiced nose of ripe red currant, plum and violet is trimmed in just enough wood to mention. The caressing middle weight flavors are blessed with an abundance of dry extract that imparts a sleek and seductive mouthfeel as well as buffers the moderately firm tannic spine. I like the balance and this should drink well after only a few years of bottle age. (88-91)/2021+

**2016 Chambolle-Musigny “Les Clos de l’Orme”:** (50+ year old vines). A ripe yet attractively fresh nose offers up both red and black raspberry along with hints of lavender and sandalwood. The mouthfeel of the medium-bodied flavors is polished and lightly mineral-inflected that concludes in a dusty and mildly austere finish. This is more evidently structured than the straight Vosne and is going to require at least some patience. (88-91)/2023+

**2016 Nuits St. Georges “Aux Thorey”:** (from a .43 ha parcel of vines planted in 1953). A subtly spiced array speaks of ultra-fresh aromas of dark currant, violet, plum and soft earth wisps. The mid-palate of the middle weight flavors is deceptively pliant because as the lingering and lightly stony and rustic finish sits on the palate the supporting tannins become more evident. I very much like the depth and persistence though note that this will require a few years of aging. (90-92)/2024+

**2016 Nuits St. Georges “Aux Murgers”:** (from a .47 ha parcel of 65+ year old vines). There is enough reduction to render the nose difficult to evaluate though it does seem ripe. Otherwise the restrained medium weight flavors possess excellent structural ripeness as well as fine size, weight and power on the intense, harmonious and mouth coating finish. This concentrated effort is a classic Murgers of muscle and power but no rusticity. (91-93)/2026+

**2016 Vosne-Romanée “Aux Reignots”:** (from a .24 ha parcel of 20+ year old vines planted in a mix of rock and sand). An exceptionally fresh if largely inexpressive nose grudgingly exhibits notes of lavender and violet on the pretty array of spice, tea and red currant fruit. There is really lovely tension to the intensely mineral-driven medium-bodied and beautifully precise flavors that culminate in an understated and mildly austere finish that delivers excellent depth and length. This doesn’t have the same size and weight as the Murgers but it’s notably more refined. (91-94)/2026+

**2016 Vosne-Romanée “En Orveaux”:** (from a .30 ha parcel of 55+ year old vines). A more expressive nose is also exceptionally fresh and cool while offering a lovely blend of spicy red and blue pinot fruit that is cut with ample floral elements. The vibrant, intense and chiseled medium weight flavors also exude plenty of minerality on the saline, balanced and strikingly persistent finish. Once again there is terrific depth though this is even more firmly structured and overall this is a wine that’s going to require some discipline to allow it at least 6 to 8 years of bottle age. (91-94)/2028+

**2016 Vosne-Romanée “Les Suchots”:** (30+ year old vines). Discreet if not invisible wood sets what is once again a cool, pure and restrained nose of super-fresh red currant, plum and violet scents that are blessed with a terrific range of spice elements. There is a wonderfully seductive inner mouth perfume to the lavishly rich and caressing medium weight plus flavors that coat the palate with sap on the gorgeously complex and impeccably well-balanced finish. This is one of the very best examples of Suchots that I have seen from Cathiard. (92-95)/2028+

**2016 Vosne-Romanée “Les Malconsorts”:** (from a .74 ha parcel of 35+ year old vines). There is just enough reduction to mask the underlying fruit but not the floral and spice nuances. Otherwise the dense, powerful and robust full-bodied flavors possess both super energy and minerality before delivering huge length on the balanced, austere and very tightly wound finale. This stunner is a classically styled Malconsorts that is made in a ‘buy and forget you own it’ style. (93-95)/2031+

**2016 Romanée St. Vivant:** (from a tiny .18 ha parcel). Once again the kaleidoscopically spicy nose of various red and dark berry aromas is restrained and cool. The sleek, vibrant and gorgeously textured and refined middle weight flavors deliver sneaky good length on the beautifully well-balanced finish. This brilliant effort is a wine of lace and grace. (93-96)/2031+

**2015 Vosne-Romanée:** A ripe nose of red currant, plum and rose petal is unusually fresh in the context of what is typical for the vintage. There is equally good freshness to the energetic medium weight flavors that possess excellent complexity and punch on the saline and youthfully austere finale. This sneaky long effort is powerful and dense and while it isn’t especially elegant, it’s a most impressive Vosne *villages*. 90/2023+

**2015 Chambolle-Musigny “Les Clos de l’Orme”:** (50+ year old vines). A perfumed, airy and elegant nose features the notably ripe essence of red cherry, floral and soft spice-scented aromas. The lilting and wonderfully refined flavors dance across the middle weight flavors that terminate in a complex, balanced and dusty finale where a hint of bitter cherry arises. This beautiful effort is textbook Chambolle and highly recommended. 90/2025+

**2015 Nuits St. Georges “Aux Thorey”:** (from a .43 ha parcel of vines planted in 1953). An agreeably fresh nose offers up plenty of spice and earth elements that add breadth to the pretty array of rose petal and various red berry fruit scents. The mouthfeel of the medium weight flavors is a really lovely combination of punch and finesse while delivering excellent depth and length on the slightly warm finale. This is more 2015 in style than the two preceding wines and a wine that should drink reasonably well young but age well too. 91/2025+

**2015 Vosne-Romanée “Les Malconsorts”:** (from a .74 ha parcel of 35+ year old vines). This too is notably ripe yet manages to remain wonderfully fresh with its super-spicy aromas of red currant, cherry, raspberry and lavender. There is terrific verve and power to the big-bodied, mineral-driven and concentrated flavors that deliver superb depth and length on the almost painfully intense finale. However despite all of the concentration and overt muscularity this very, very firmly structured effort remains faultlessly well-balanced though note well that this is going to require an extended snooze in a cool cellar. This is reference standard Malconsorts. 95/2030+

### Domaine Jean Chauvenet (Nuits St.-Georges)

2016	Bourgogne “Noyer Pendu”	red	(86-88)
2016	Nuits St. Georges	red	(88-91)
2016	Nuits St. Georges “Aux Argillas” 1er	red	(89-92)
2016	Nuits St. Georges “Aux Bousselets” 1er	red	(89-91)
2016	Nuits St. Georges “Les Damodes” 1er	red	(90-92)
2016	Nuits St. Georges “Les Lavières”	red	(89-91)
2016	➔ Nuits St. Georges “Les Perrières” 1er	red	(90-93)
2016	Nuits St. Georges “Les Poulettes” 1er	red	(89-92)
2016	Nuits St. Georges “Rue de Chaux” 1er	red	(90-92)
2016	➔ Nuits St. Georges “Les Vaucrains” 1er	red	(91-93)
2016	Vosne-Romanée	red	(88-91)
2015	➔ Nuits St. Georges “Les Perrières” 1er	red	92
2015	➔ Nuits St. Georges “Les Vaucrains” 1er	red	94

Jean Chauvenet’s son-in-law Christophe Drag told me that 2016 was a “vintage where the early part of the growing season was heavily influenced by frost and mildew. My gross yields were down about 35% but the interesting thing is that the frost damage was highly disparate. For example, in the south part of Nuits and my vineyards near the *combe*, there were relatively severe losses yet for the northern part of Nuits, yields were relatively generous. The second part of the growing season was relatively relaxed as conditions were warm and mostly dry with just enough rain when the vines needed it to bring the fruit to a very good level of maturity, in fact I chaptalized nothing. I waited until the first of October to begin picking and happily the fruit was quite clean so we really didn’t have to spend much time sorting beyond the odd leaf or insect. I did my usual vinification but with 2 to 3 fewer punch downs which I don’t think made a material difference because the skins were so thick that the extractions were less influenced than in a vintage where they’re thinner. As to the wines, I love the style as they’re highly energetic, refreshing and possess excellent terroir transparency. They should please most everyone as they’re just fun to drink.” As he has done over the past 5 years, Drag continues to improve the quality of his wines year after year. The style here has always been old school and very Nuits but little by little it has evolved and the 2016s, if perhaps not quite at the same level as his 2015s, which are still among some of the best wines that I have seen from Drag. The two 2015s revisited below were bottled in March 2017. (Rosenthal Wine Merchant, [www.madrose.com](http://www.madrose.com), NY, USA; Fields, Morris & Verdin, [www.fmvwines.com](http://www.fmvwines.com) and Uncorked Ltd, [www.uncorked.co.uk](http://www.uncorked.co.uk), both UK).

**2016 Bourgogne “Noyer Pendu”:** A fresh if earthy and distinctly savage nose reflects notes of red cherry and soft floral wisps. There is both good richness as well as good detail to the punchy flavors that are rustic but delicious. Note that this is a bit more structured than the average Bourgogne and will need a year or two first. (86-88)/2020+

**2016 Vosne-Romanée:** (from Ravioles). A discreet touch of wood can be found on the spicy mix of red currant and plum scents. There is fine volume to the round, rich and velvety middle weight flavors that possess sneaky good length and a lovely sense of harmony. This should be a quality Vosne *villages* in time. (88-91)/2022+

**2016 Nuits St. Georges:** (from the northern portion of Nuits, specifically Aux Allots and Aux St. Jacques). There is just enough reduction to blur the nuance of what appears to be ripe dark berry fruit and earth scents. There is excellent size and weight to the more powerful if less refined medium-bodied flavors that possess fine mid-palate density while offering good length on the rustic and mildly austere finale. Some patience will be required but this too is a quality *villages*. (88-91)/2023+

**2016 Nuits St. Georges “Les Lavières”:** (this is sold exclusively in the UK). This too is reduced and in this case it’s enough to mask the fruit. The mouthfeel of the medium weight flavors is both slightly finer and more mineral-inflected and while there is once again a trace of rusticity on the lingering finish, the overall impression is sleeker. Recommended. (89-91)/2024+

**2016 Nuits St. Georges “Aux Argillas”:** (from a tiny .17 ha parcel of vines planted in 1992 in a little seen vineyard located at the southern end of the “Vosne” section of Nuits). Discreet wood serves as a relatively neutral backdrop for the fresh aromas of red currant and earth that are laced with plenty of *sauvage* character. The rich, mouth coating and sappy medium weight flavors possess fine volume while concluding in a moderately rustic finish that offers both fine depth and length. (89-92)/2026+

**2016 Nuits St. Georges “Les Damodes”:** (from a .28 ha parcel). A riper nose exhibits aromas of essence of plum, black cherry and earth. The exceptionally rich and seductively textured flavors possess first-rate mid-palate density, all wrapped in muscular and firmly structured but not really rustic finale. Solid quality here. (90-92)/2026+

**2016 Nuits St. Georges “Aux Bousselfots”:** (Drag noted that his parcel abuts Chaignots). A fresh and unusually ripe nose compared to what is typical in 2016 offers up notes of cassis, black cherry, warm earth and a smoked game nuance. The dense, serious and overtly powerful middle weight plus flavors coat the palate with sap that also buffers the firm, rustic and angular tannins that shape the slightly warm finish. This robust effort is very Nuits in style. (89-91)/2026+

**2016 Nuits St. Georges “Rue de Chaux”:** This is also quite ripe with its liqueur-like aromas of black cherry, earth, game and a hint of humus. The medium-bodied flavors are also exceptionally rich with excellent mid-palate concentration while flashing a velvety palate impression on the firm, focused and lightly mineral-inflected finale. This is also very Nuits in style as there is a touch of rusticity but no hardness. Worth a look if you have the patience to cellar this for at least a few years. (90-92)/2026+

**2016 Nuits St. Georges “Les Poulettes”:** Once again a very, very ripe (though not *surmature*) nose features notes of cassis and various black berry scents. Here too there is fine richness and density to the muscular flavors that manage to retain a good sense of underlying tension while delivering a moderately austere and borderline strict finish. Patience definitely required as this is presently very tightly wound. (89-92)/2028+

**2016 Nuits St. Georges “Les Perrières”:** (from a .23 ha parcel). A spicy and slightly fresher nose features notes of red and blue pinot fruit and menthol along with warm earth nuances. The seductively textured, round and well-concentrated medium-bodied flavors possess excellent complexity and a bit more refinement as well on the balanced and lingering finish that is markedly firm but not really rustic. Very fine quality here and this is well worth considering. (90-93)/2028+

**2016 Nuits St. Georges “Les Vaucrains”:** (from a .41 ha parcel). This is aromatically similar to the Perrières though the menthol character is a bit more prominent. As is virtually always the case *chez* Chauvenet, this is the biggest and most powerful wine in the range as there is terrific mid-palate concentration that only adds to the sense of volume and opulence, all wrapped in a very firm, serious and brooding finish. Notwithstanding the abundant sap, this is very clearly built for the long-term and is a wine that should be put in your ‘buy and forget’ category. (91-93)/2031+

**2015 Nuits St. Georges “Les Perrières”:** (from a .23 ha parcel). A pungent nose is composed by notes of menthol, mocha, black cherry liqueur, earth and soft wood nuances. The exceptionally rich and round flavors possess a seductively textured and sappy mouthfeel, all wrapped in a powerful and very firmly structured but not really rustic finale. This is very Nuits in character yet it’s a bit more user-friendly than it sometimes is. 92/2027+

**2015 Nuits St. Georges “Les Vaucrains”:** (from a .41 ha parcel). An exuberantly fresh and unusually expressive nose offers up notes of leather, plum, violet, spice and plenty of earth influence along with the same menthol note found in the Perrières. Somewhat curiously relative to past vintages, the mouthfeel of the focused, intense and powerful flavors is less rustic than usual though to be sure this is still very Vaucrains in style as there is plenty of punch and youthful austerity present on the driving and hugely long finish. Vaucrains is one of the longest-lived Nuits 1ers and this particular example will be no exception. A stunner but lots of patience will be required. 94/2032+

### **Domaine Robert Chevillon (Nuits St. Georges)**

2016	➔ Bourgogne	red	(86-89)
2016	➔ Nuits St. Georges Vieilles Vignes	red	(89-91)
2016	Nuits St. Georges “Aux Bousselfots” 1er	red	(90-92)
2016	➔ Nuits St. Georges “Les Cailles” 1er	red	(92-94)
2016	Nuits St. Georges “Les Chaignots” 1er	red	(90-92)
2016	➔ Nuits St. Georges “Les Perrières” 1er	red	(91-93)

2016	➔ Nuits St. Georges “Les Pruliers” 1er	red	(91-94)
2016	➔ Nuits St. Georges “Les Roncières” 1er	red	(90-93)
2016	➔ Nuits St. Georges “Les St. Georges” 1er	red	(92-95)
2016	➔ Nuits St. Georges “Les Vaucrains” 1er	red	(92-95)
2015	➔ Nuits St. Georges “Les Cailles” 1er	red	94

Bertrand Chevillon called 2016 “an incredibly difficult vintage where we knew almost from the beginning that we weren’t going to make much wine due to the late April frosts. For growers like us this is quite depressing because it’s entirely possible that you will not only not make much wine but it might not be very good either. This seemed like it might be the outcome because May and June were plagued were a genuinely terrible attack of mildew along with lots of rain. Thankfully in July our luck turned and the weather became much more clement. The vines were able to recover the three weeks they lost due to the frost and while this pushed the harvest back, at least what fruit remained was quite ripe. We picked between the 24<sup>th</sup> of September and the 3<sup>rd</sup> of October. Maturities were excellent but yields were not because we were hit in every parcel at loss rates that varied between 50 and 70%. Some of them produced even less than they did in 2003, which for us was the all-time lowest production level. As to the wines, I really like how fresh and vibrant they are and in particular, I like the ripe and supple tannins. They should allow the wines to age well but unlike some vintages where the tannins are initially rigid, in 2016 they are pliant. In sum, 2016 was tough but in the end, it was an excellent surprise!” As I have noted before, Chevillon rarely misses; indeed I would describe the domaine as one of the most consistent in all of Burgundy. Thus it won’t surprise readers to see me extol the quality of the domaine’s 2016s are they are genuinely exceptional across the board. Moreover, because Nuits in the Côte de Nuits is like Pommard in the Côte de Beaune, meaning it gets less respect than it deserves, the Chevillon wines remain relative bargains and thus they are very much worth considering. Note that the brilliant 2015 Les Cailles reviewed below was bottled in April 2017. (Kermit Lynch Wine Merchant, [www.kermitlynch.com](http://www.kermitlynch.com), CA, USA; A&B Vintners, [www.abvintners.co.uk](http://www.abvintners.co.uk) and Justerini & Brooks, [www.justerinis.com](http://www.justerinis.com), both UK).

**2016 Bourgogne:** An exuberantly fresh nose of various red berries that include hints of raspberry and cranberry lead to vibrant, intense and utterly delicious flavors that possess solid delineation and better than average complexity compared to what is typical for the appellation. This would make a good choice for an all-around house red. (86-89)/2019+

**2016 Nuits St. Georges Vieilles Vignes:** (this *cuvée* is mostly from La Charmotte and Au Chouillet, with bits and pieces from Aux Saints Jacques, Les Charmois, Les Maladières, Les Chaliots and Les Brûlées plus a few others too small to mention). This too is wonderfully fresh with its appealing array of both red and dark currant, earth and soft wood scents. I very much like the sense of vibrancy projected by the solidly intense and well-detailed medium weight flavors that terminate in a notably firmer finish that exhibits a touch of youthful austerity. This is also very good for its level and recommended. (89-91)/2022+

**2016 Nuits St. Georges “Les Chaignots”:** (from a 1.5 ha parcel that blends 40+ and 60+ year old vines). A more deeply pitched nose offers up notes of plum, dark raspberry and more evident earth and spice influences. The sleek and mineral-inflected flavors possess a lovely underlying tension while delivering fine depth and persistence on the firm, moderately austere and balanced finale. (90-92)/2024+

**2016 Nuits St. Georges “Aux Boussetots”:** (from a .60 ha parcel of 40+ year old vines). An airy, cool and admirably pure nose is composed by notes of the essence of red currant, spice and a touch of earth, all of which is trimmed in just enough wood to notice. Once again there is terrific punch and detail to the restrained medium-bodied flavors that exude a subtle minerality on the lingering finish that is shaped by a firm tannic spine. This is a relatively refined Nuits but it’s a Nuits all the same, which is to say that it’s less rustic than most of the wines in the range. (90-92)/2024+

**2016 Nuits St. Georges “Les Roncières”:** (from a 1.0 ha parcel of 45+ year old vines). A fresh and quite densely fruited nose combines notes of red and dark cherry, cranberry and plenty of both spice and warm earth wisps. The beautifully intense and chiseled middle weight flavors brim with minerality on the dusty, firm and palate coating finish that also flashes a touch of youthful austerity. This isn’t the densest wine in the range but the balance is impeccable. (90-93)/2026+

**2016 Nuits St. Georges “Les Perrières”:** (from a .60 ha parcel of 40+ year old vines). This is aromatically quite similar to the Roncières with perhaps just a bit more elegance. The more evidently mineral-inflected flavors possess a slightly finer mouthfeel while delivering excellent depth and length on the built-to-age finish. The Chevillon Perrières typically ages exceptionally well and the 2016 version will be no exception. Worth a look if you have the patience. (91-93)/2028+

**2016 Nuits St. Georges “Les Pruliers”:** (from a .70 ha parcel of 50+ year old vines). A restrained and discreetly earthy nose features ripe plum and black berry liqueur aromas that are set off by a moderate lashing of wood. The broad-scaled, rich and intense flavors possess a sleek muscularity along with excellent power, all wrapped in a rustic, austere and backward finish. As is usually the case, this is the most obviously Nuits in character among the Chevillon wines and like the Perrières, it demands considerable patience but it’s virtually always worth the wait. (91-94)/2031+

**2016 Nuits St. Georges “Les Cailles”:** (from a 1.12 ha parcel of 75+ year old vines). A strikingly pretty, even perfumed, nose is comprised by aromas of spiced plum, dark currant, tea and a discreet but not invisible application of wood. There is both more refinement and minerality present on the caressing yet quite powerful medium-bodied flavors that also culminate in an equally firm and lingering finish. This too is built-to-age but in contrast to the Pruliers, the natural refinement of a classic Les Cailles will permit it to be approached after 6 to 8 years. (92-94)/2031+

**2016 Nuits St. Georges “Les St. Georges”:** (from a .60 ha parcel of 75+ year old vines). An almost as elegant and even more beautifully layered nose than the Cailles, offers up a beguiling combination of pure red berry fruit aromas that display nuances of game, earth and soft spice notes. There is excellent phenolic maturity to the delicious and impressively intense flavors that possess plenty of mid-palate fat before culminating in a vibrant, intense and impeccably well-balanced if distinctly austere finish. This is an almost painfully intense and powerful wine that is fashioned in a take-no-prisoners style. Patience required. (92-95)/2033+

**2016 Nuits St. Georges “Les Vaucrains”:** (from a 1.5 ha parcel). A fresh but brooding nose displays plenty of *sauvage* character on the ripe dark currant, plum and humus scents. The big-bodied and robust flavors also possess excellent power that continues onto the austere and markedly firm finish that delivers explosively fine length. Like the Les St. Georges, this bold effort is very Vaucrains and is going to require a long snooze in a chilly cellar because it won't be approachable young. (92-95)/2033+

**2015 Nuits St. Georges “Les Cailles”:** (from a 1.12 ha parcel of 75+ year old vines). An elegant and attractively complex nose combines notes of plum, anise, sandalwood, warm earth and various wild dark berries. There is first-rate density to the focused and unusually powerful flavors that deliver simply huge length on the impeccably well-balanced finale. As it virtually always is chez Chevillon, this is a very classy effort. If you can find it, buy it. 94/2027+

#### Domaine Jean-Jacques Confuron (Prémeaux-Prissey)

2016	➔ Bourgogne Pinot Noir – Cuvée Jeunesse	red	(86-89)
2016	➔ Chambolle-Musigny	red	(89-92)
2016	Clos de Vougeot Grand Cru	red	(92-94)
2016	Côte de Nuits-Villages “Les Vignottes”	red	(88-90)
2016	➔ Nuits St. Georges “Aux Boudots” 1er	red	(91-93)
2016	➔ Nuits St. Georges “Les Chaboeufs” 1er	red	(90-93)
2016	Nuits St. Georges “Les Fleurières”	red	(88-91)
2016	Romanée St. Vivant Grand Cru	red	NR
2016	Vosne-Romanée “Les Beaux Monts” 1er	red	(89-92?)
2015	➔ Chambolle-Musigny	red	89
2015	➔ Nuits St. Georges “Les Chaboeufs” 1er	red	92
2015	Romanée St. Vivant Grand Cru	red	95

Both Alain Meunier, who is married to Sophie Confuron, are now both supported by their son Louis as he has joined the domaine on a full-time basis. The senior Meunier noted that 2016 was “anything but easy as the frost and mildew were genuinely terrible. While the yields in Vosne were correct we were off fully 75% elsewhere. For example there is almost no Bourgogne as we made 2 ½ barrels rather than 18 and the Les Vignottes produced 8 ½ rather than 27! We chose to begin picking on the 26<sup>th</sup> of September and brought in beautifully clean and ripe fruit if just not very much of it. Potential alcohols were excellent at around 13% and in fact there was no chaptalization at all. Louis convinced me to use around 25% whole clusters for the grand and premier crus, which we didn't in either 2015 or 2017 as I want to see how I like the wines once they're in bottle. We also chose to reduce the amount of new wood by 50% as the quantities of wine were so low that it would have been easy to mark them.” There will be no Chambolle 1er in 2016 as it was declassified into the Chambolle *villages*. As to the wines, I very much like the quality of what I found here save for a possible concern with two wines. With that said, fans of the Confuron wines should understand that the use of whole clusters, while a modest percentage, was still sufficient to change the style somewhat. As such, if you are not generally a fan of domaines that use whole cluster but routinely collect the Confuron wines you might wish to try a few examples first. I was also favorably impressed by several of the 2015s that I reviewed from bottle below so they're worth considering too. Note that the 2015s were bottled between December 2016 and February 2017. (Caveau Selections, [www.caveauselections.com](http://www.caveauselections.com), OR, USA; Fortnum & Mason, [www.fortnumandmason.com](http://www.fortnumandmason.com), UK; Altaya Wines, [www.altayawines.com](http://www.altayawines.com), Hong Kong).

**2016 Bourgogne Pinot Noir – Cuvée Jeunesse:** Firm reduction dominates the nose today. Otherwise there is a velvety mouthfeel to the vibrant, even racy flavors that possess better than average complexity on the mildly rustic finish. This offers very good quality for its level. (86-89)/2019+

**2016 Côte de Nuits-Villages “Les Vignottes”:** A distinctly earthy and somber nose of red and dark currant laced with hints of the *sauvage* leads to equally racy and intense middle weight flavors that possess excellent concentration, all wrapped in a lingering and well-delineated finale. This too is really quite good. (88-90)/2021+

**2016 Chambolle-Musigny:** (50% of the blend is normally from Les Condemennes and 25% each is from Pas de Chat and Derrière le Four but in 2016 it includes the 1ers of Chatelots and Feusselottes). A pretty, ripe and fresh nose combines notes of plum, violet, spice and a soft hint of wood. There is outstanding volume to the concentrated and sappy flavors that coat the mouth with dry extract while the powerful and mineral-driven finish offers excellent length. This is a big and very impressive *villages* as the contribution of the two 1ers clearly makes a difference. (89-92)/2024+

**2016 Nuits St. Georges “Les Fleurières”:** (from a parcel that sits right below the Nuits 1er Les Pruliers). An almost invisible touch of wood sets off earthy and plummy aromas that slide gracefully into delicious, complex and lightly mineral-inflected flavors that are underpinned by moderately firm tannins on the balanced if somewhat rustic finish. This is very Nuits in basic character and a wine that will need at least a few years of patience. (88-91)/2023+

**2016 Vosne-Romanée “Les Beaux Monts”:** (most of Confuron’s holdings are on the Vosne side). Strong reduction. A classy and refined mouthfeel can be found on the even more mineral-driven medium weight flavors that terminate in a long finish where the reduction displayed by the nose reappears. The Confuron Beaux Monts is often reduced even when in bottle and I confess to being concerned that the 2016 version may be as well. If it isn’t, this could be excellent but that that is impossible to predict. (89-92?)/2023+

**2016 Nuits St. Georges “Aux Boudots”:** This is also reduced but less so. Otherwise there is more size, weight and power if less minerality to the medium weight plus flavors that possess a really lovely mouthfeel thanks to the abundance of dry extract that also buffers the moderately firm tannic spine on the impressively long finish. In 2016 this excellent effort is more Nuits than Vosne in style. (91-93)/2024+

**2016 Nuits St. Georges “Les Chaboeufs”:** A peppery nose is composed by notes of ripe plum, dark berries and plenty of *sauvage* character. There is a velvety and highly seductive mouthfeel to the lavishly rich broad-shouldered flavors that exhibit first-rate length on the ever-so-slightly warm finish. This very robust effort is still more refined than usual. (90-93)/2024+

**2016 Clos de Vougeot:** (from 40+ year old vines situated at the very top of the hill hard by the Château; in 2012 this produced yields of only 12 hl/ha). Moderate wood sets off the distinctly earthy primarily dark red fruit and plum aromas. There is excellent size and weight to the robust, concentrated and overtly muscular flavors that possess reasonable refinement despite the size and culminate in a pure and wonderfully complex finish. This is a very powerful and serious wine but one that should be approachable after only a few years of bottle age. (92-94)/2026+

**2016 Romanée St. Vivant:** (from vines planted in 1922). Heavy reduction as well as a hint of something that isn’t entirely clean is present on the nose. I can’t be certain what the source of the problem might be though it struck me as Brett. With that said, and to be completely fair, it was sufficiently subtle that it’s hard to say for sure. Moreover, this could very well clean up as the flaw is subtle but I am not comfortable providing a predicted range so I will retaste the wine next year when it’s in bottle. Not Rated.

**2015 Chambolle-Musigny:** (50% of the blend is from Les Condemennes and 25% each is from Pas de Chat and Derrière le Four). A notably ripe yet still fresh nose combines notes of poached plum, dark pinot fruit and discreet hints of anise. The mouthfeel of the attractively well-detailed and vibrant yet rich and velvety medium weight flavors is notably refined thanks to the relatively fine grain of the supporting tannins on the dusty, robust and firm finale. 89/2022+

**2015 Nuits St. Georges “Les Chaboeufs”:** A deeply pitched nose offers up notes of cassis, plum, wild blueberry and plenty of earth and *sauvage* characters. The medium weight plus flavors possess excellent size, weight and power before culminating in a serious and firm, indeed even chewy finish. Even so, this manages to remain balanced and overall this built-to-age effort is really quite good. 92/2027+

**2015 Romanée St. Vivant:** (from vines planted in 1922). A restrained but still wonderfully spicy nose consists of ripe aromas of poached plum, violet, lavender and black cherry liqueur. The middle weight flavors possess a highly refined mouthfeel with a silky mid-palate yet the hugely long and slightly warm finish is borderline chewy. There is no doubting the quality of the underlying material and the length here is genuinely superb but it would be fair to observe that this is a very robust RSV. Patience will be required. 95/2030+

### Domaine Pierre Damoy (Gevrey-Chambertin)

2016	➔ Bourgogne	red	(87-89)
2016	Chambertin Grand Cru	red	(92-95)
2016	Chambertin-Clos de Bèze Grand Cru	red	(91-94)
2016	Chambertin-Clos de Bèze Réserve Grand Cru	red	(92-95)
2016	Chapelle-Chambertin Grand Cru	red	(91-93)
2016	➔ Fixin “Les Mogottes”	red	(88-91)
2016	➔ Gevrey-Chambertin	red	(89-91)
2016	➔ Gevrey-Chambertin “Clos Tamiot”	red	(89-91)
2015	Chambertin Grand Cru	red	95
2015	Chambertin-Clos de Bèze Grand Cru	red	94
2015	Chambertin-Clos de Bèze Réserve Grand Cru	red	96
2015	Chapelle-Chambertin Grand Cru	red	93
2015	➔ Gevrey-Chambertin “Clos Tamiot”	red	90

The always brutally candid Pierre Damoy described 2016 as a “year of misery because when you lose 70% of your potential crop to frost before you hardly even begin, the least one can say is that it’s anything but encouraging. There was no pattern to the frost damage though as Chambertin was badly hit and I made nothing at all from my vines in Marsannay. I lost 50% in Clos de Bèze and 30% in Chapelle but by contrast Clos Tamiot wasn’t touched. The frost was capricious though and at times even in the same vineyard. I say this because in Clos de Bèze the southern part was seriously damaged but the northern part was almost completely spared. The frost problem was followed by a massive invasion of mildew though we managed to avoid any real damage but to do so required a huge effort on our part. I chose to begin the harvest on the 27<sup>th</sup> of September and thankfully what fruit remained was both ripe and very clean so there wasn’t any sorting of consequence to do. The stems were both ripe and clean and as I did in both 2014 and 2015 I used on average 30% whole clusters in the vinifications where I did about the same level of extraction as usual. One change is that I used more new wood than usual as the barrels were already ordered but the wines are so dense that they should have no trouble absorbing it over time. I genuinely believe 2016 is a great vintage but the pity of it all is that the production was so low that few collectors will ever get to taste them.” I found the quality of Damoy’s 2016 to be slightly better than what I found generally in Gevrey though several of the lower level wines are notably good. With that said, I alert readers to the fact that the wines are somewhat woodier than they usually are so fans of the domaine should be aware of this. Damoy noted that he made none of the *négociant* wines that include two examples of Marsannay, a *Chambolle villages* and a *Gevrey villages* (La Justice) that are usually released under his own Maison label. The 2015s, five of which were revisited below, were bottled in March 2017 without fining or filtration. (Weygandt-Metzler, [www.wegandtmetzler.com](http://www.wegandtmetzler.com), PA, Treasury Chateau & Estates Wines, [www.tweglobal.com](http://www.tweglobal.com), CA, both USA; O.W. Loeb, [www.owloeb.com](http://www.owloeb.com), and Flint Wines, [www.flintwines.com](http://www.flintwines.com), both UK; Altaya Wines, [www.altayawines.com](http://www.altayawines.com), Hong Kong).

**2016 Bourgogne:** (from vines in Fixin and Couchey). Strong if not outright dominant wood frames the earthy aromas of plum and violet. The sleek, intense and well-detailed flavors possess excellent density and delineation while delivering first-rate depth on the solidly complex and length. This is a very serious effort in the context of what is typical for the appellation and while the wood isn’t subtle, it should integrate in time. (87-89)/2022+

**2016 Fixin “Les Mogottes”:** Here too the wood is not subtle though it doesn’t overshadow the fresh aromas of plum, spice and humus. There is again excellent volume to the velvety and exceptionally rich flavors that coat the palate with sap on the structured and rustic finish. This should be excellent in time but a bit of forbearance is necessary so that the oak treatment can more completely integrate. (88-91)/2024+

**2016 Gevrey-Chambertin:** (from Etelois, Champ Chenys, Corvées, Croix de Champ and La Justice). Reduction presently masks the underlying fruit. Otherwise there is a lovely sense of vibrancy to the more precise is slightly less concentrated flavors that still exhibit a taut muscularity on the firmly structured finale. This too is a very good *Gevrey villages* that is built-to-age and one that will need at least a few years of bottle age first. (89-91)/2026+

**2016 Gevrey-Chambertin “Clos Tamiot”:** (a commercial *monopole* of the Domaine with vines that were planted in 1922). Moderate wood sets off subtle spice notes on to the ripe, pure and densely fruited nose of black cherry, raspberry and floral-inflected aromas that are liberally sprinkled with pungent earth nuances. The detailed and impressively intense middle weight flavors are shaped by finer tannins on the balanced, youthfully austere and more refined if less structured finish. This too is really quite good. (89-91)/2024+



**2016 Chapelle-Chambertin:** (from vines planted in 1947 situated in Chapelle proper). More discreet wood can be found on the much spicier nose of various dark berry fruit aromas that are also distinctly floral. The beautifully textured and admirably refined medium-bodied flavors possess impressive mid-palate density as well as excellent persistence on the firm, balanced and youthfully austere finale. This will age well but should be reasonably approachable young. (91-93)/2028+

**2016 Chambertin:** (only 3 produced barrels in 2016). Moderate but once again not dominant wood serves as a backdrop for the highly spiced red and blue pinot fruit, earth, violet and a hint of mocha, which is rare in 2016. The intense and muscular big-bodied flavors brim with minerality and sappy dry extract, both of which can also be found on the powerful and muscular finish that is very clearly built-to-age. This classically styled effort will live for decades. (92-95)/2031+

**2016 Chambertin-Clos de Bèze:** Remarkably the slightly woody nose is spicier still with its array of mostly red berries and lovely range of floral elements. The mouthfeel of the broad-shouldered flavors is sleeker though not quite as dense or powerful while exhibiting fine length on the lingering and moderately austere finale. This is more elegant than the Chambertin but it's not really in the usual style I'm used to seeing here. I mentioned this to Damoy and he pointed out that he hadn't yet finalized the blend so it's possible that there will be subtle differences between what I describe here and the wine once it's finally bottled. (91-94)/2028+

**2016 Chambertin-Clos de Bèze Réserve:** (from vines planted in 1920 situated in a parcel that abuts Chambertin). A more discreet touch of wood sets off the ripe and super-spicy nose that combines notes of cassis, anise and black cherry along with the same pretty range of floral scents. There is lovely richness to the seductively textured and mineral-inflected imposingly scaled flavors that terminate in a finale that is firm, mouth coating and well-balanced. This refined effort manages to be at once powerful yet elegant and should age effortlessly. (92-95)/2031+

**2015 Gevrey-Chambertin "Clos Tamisot":** (a commercial *monopole* of the Domaine with vines that were planted in 1922). A very ripe nose is composed by notes of dark berry fruit liqueur, spice and strong earth characters. The round, supple and delicious middle weight flavors possess excellent depth and solid persistence on the mildly rustic and mocha-infused finale. This slightly warm effort is worth checking out provided you can allow it at least 4 to 5 years of bottle age first. 90/2023+

**2015 Chapelle-Chambertin:** (from vines planted in 1947 situated in Chapelle proper). A background whiff of wood frames the equally ripe yet more elegant purple fruit aromas, in particular plum, along with hints of lavender, spice and earth nuances. There is good refinement to the pure and attractively vibrant medium weight plus flavors that possess fine mid-palate concentration, all wrapped in a firm, balanced and lingering finale. A classic Chapelle. 93/2027+

**2015 Chambertin:** Very ripe plum, cassis and black cherry aromas are nuanced by floral-suffused hints of earth, humus and forest floor. There is outstanding volume to the seductively textured flavors that exude a fine bead of minerality on the velvety and mocha-suffused finish. This seems deceptively supple at present but beneath the baby fat lurks a very firm tannic spine. 95/2032+

**2015 Chambertin-Clos de Bèze:** The ultra-spicy red currant, dark raspberry and violet-scented nose possesses good freshness in the context of the vintage. There is outstanding richness and mid-palate concentration to the highly seductive big-bodied flavors that brim with dry extract that imparts an opulent, indeed even borderline viscous mouthfeel before terminating in a lingering finish that is less austere than usual. Like the Chambertin this should be approachable young but I suspect in a few years this will shut down and it's hard to predict when it will reopen. 94/2030+

**2015 Chambertin-Clos de Bèze Réserve:** (from vines planted in 1920 situated in a parcel that abuts Chambertin). This is slightly more restrained and more floral than the regular *cuvée* though there is ample spiciness to the very ripe dark currant, forest floor and sandalwood-scented nose. This too possesses a highly seductive texture that is slightly finer, which is interesting given how big, powerful and concentrated the broad-shouldered flavors are, all wrapped in a strikingly complex and even longer finish that is slightly more structured. This is seriously impressive. 96/2033+

### **Domaine Dugat-Py (Gevrey-Chambertin)**

2016	Chambertin Grand Cru	red	(94-97)
2016	Charmes-Chambertin Grand Cru	red	(93-95)
2016	Gevrey-Chambertin Vieilles Vignes	red	(89-92)
2016	➔ Gevrey-Chambertin "Champeaux Vieilles Vignes" 1er	red	(91-94)
2016	➔ Gevrey-Chambertin – Coeur de Roy Très Vieilles Vignes	red	(90-92)
2016	➔ Gevrey-Chambertin "Corbeaux" 1er	red	(91-93)
2016	➔ Gevrey-Chambertin "Fontenys" 1er	red	(92-94)
2016	➔ Gevrey-Chambertin "Lavaut St. Jacques" 1er	red	(92-95)

2016	➔ Gevrey-Chambertin “Petite Chapelle Vieilles Vignes”	1er red	(91-93)
2016	Mazis-Chambertin Vieilles Vignes	Grand Cru red	(94-96)
2016	Mazoyères-Chambertin	Grand Cru red	(93-96)
2016	➔ Pommard “La Levrière Vieilles Vignes”	red	(90-92)
2016	➔ Vosne-Romanée Vieilles Vignes	red	(89-92)
2015	Charmes-Chambertin	Grand Cru red	96
2015	➔ Gevrey-Chambertin Vieilles Vignes	red	89
2015	➔ Gevrey-Chambertin “Champeaux Vieilles Vignes”	1er red	94
2015	➔ Gevrey-Chambertin – Coeur de Roy Très Vieilles Vignes	red	91
2015	➔ Gevrey-Chambertin “Les Evocelles Vieilles Vignes”	red	91
2015	➔ Gevrey-Chambertin “Lavaut St. Jacques”	1er red	95
2015	Mazis-Chambertin Vieilles Vignes	Grand Cru red	96

Bernard Dugat’s son Loïc has now completely taken over the domaine though Bernard continues to help out. The younger Dugat noted that the domaine is now certified as organic though it doesn’t represent any change in viticultural philosophy as the domaine has been farmed this way for years. As to the 2016 growing season, the younger Dugat noted that “it was really bizarre in a sense because I suffered frost losses in some vineyards yet others were sufficiently abundant that I actually did a green harvest to drop fruit and particularly so in Mazis! Chambertin by contrast was hit pretty hard. We managed the mildew attack without too much trouble though it was essential to be precise with your treatment regimen. After that the growing season was really pretty easy to manage and we picked from the 21<sup>st</sup> to the 28<sup>th</sup> of September. The fruit was immaculately clean and ripe with potential alcohols in the low 13% range so there was essentially no chaptalization. Yields were variable but on average they came in at 21 hl/ha or about 20% less than is normal for us. As usual we utilized a very high proportion of whole clusters that ranged from 50 to basically 100%. The malos took a very long time to finish and several of them still haven’t. I like the style of the wines a lot as they’re fresh and refreshing plus each appellation expresses itself clearly.” The Dugat-Py team almost never misses and I found their 2016s to be superb. If you like old school wines that are built-to-age, these are for you. In fact, they are so structured that I underscore what I have said in the past: the Dugat-Py wines are constructed for the very long haul. As such, in my view, it is largely pointless to open them young but if you can’t resist then be sure to allow them plenty of time in a decanter first. Dugat also said that his 2015s, seven of which are revisited below, were bottled in February and March 2017 without fining or filtration. Lastly, the 2016 La Perrière and the Evocelles were not presented because they had not fully completed their malos. (The Sorting Table, [www.thesortingtable.com](http://www.thesortingtable.com), CA, USA; Lea & Sandeman, [www.leaandsandeman.co.uk](http://www.leaandsandeman.co.uk), Tanners Wine, [www.tanners-wines.co.uk](http://www.tanners-wines.co.uk), Uncorked Ltd, [www.uncorked.co.uk](http://www.uncorked.co.uk) and Thorman Hunt & Co., [www.thormanhunt.co.uk](http://www.thormanhunt.co.uk), all UK; Altaya Wines, [www.altayawines.com](http://www.altayawines.com), Hong Kong).

**2016 Gevrey-Chambertin Vieilles Vignes:** (vinified with 20% whole cluster). Reduction presently masks the underlying fruit but the nose seems ripe. Otherwise the dense and energetic medium-bodied flavors possess lovely detail while offering fine length on the balanced and impressively complex finish. This is an excellent Gevrey *villages*. (89-92)/2024+

**2016 Vosne-Romanée Vieilles Vignes:** (from Les Violettes and Les Quartiers de Nuits; the yields were only 9 hl/ha and vinified with 65% whole cluster). A wonderfully spicy nose features notes of plum, violet and black cherry along with a hint of Asian-style tea. The velvety, round and succulent flavors brim with sappy dry extract that buffers the slightly firmer tannic spine on the powerful yet caressing finale. This too is an excellent *villages*. (89-92)/2026+

**2016 Pommard “La Levrière Vieilles Vignes”:** (vinified with 50% whole cluster). A fresh, cool and airy mix is composed by perfumed aromas of rose petal, violet, red currant and a background hint of earth. There is first-rate intensity to the mineral-driven and muscular medium weight flavors that exhibit terrific persistence on the firm and moderately rustic finish. Pommard *villages* wines rarely get much better than this though note well that extended patience will be necessary. (90-92)/2028+

**2016 Gevrey-Chambertin – Coeur de Roy Très Vieilles Vignes:** (from vines of 50 to 100+ years of age situated in Epoutures, Combe du Dessus, Jouise, and Les Marchais; vinified with 50% of the stems). Firm reduction. On the plus side I really like the texture of the dense and relatively refined medium weight plus flavors that also brim with both minerality and dry extract while offering superb finishing depth on the beautifully lengthy finish that is a bit less youthfully austere than usual. While this is also firmly structured there is enough buffering sap such that this could be enjoyed young if that’s your preference. (90-92)/2028+

**2016 Gevrey-Chambertin “Petite Chapelle Vieilles Vignes”:** (from a .32 ha parcel; vinified with 50% whole cluster). This is also quite firmly reduced today. Otherwise there is terrific verve to the gorgeously textured, delicate and lightly mineral-inflected medium-bodied flavors that carries over to the lilted, balanced and chiseled finish. An understated wine of class and refinement yet make no mistake, it is still a Gevrey 1er and will age accordingly. (91-93)/2028+

**2016 Gevrey-Chambertin “Corbeaux”:** (from a .08 ha parcel; vinified with ~70% whole cluster). Here there is no reductive funk which allows the spicy, earth and *sauvage*-inflected aromas of plum and dark berries to be appreciated. There is excellent

volume to the velvety, sappy and seductive flavors that firm up fast on the powerful and youthfully austere finish that is shaped by a prominent tannic spine. This is going to require at least moderate patience. (91-93)/2031+

**2016 Gevrey-Chambertin “Champeaux Vieilles Vignes”:** (from a .33 ha of 50+ year old vines that abut Cazetiers; 70% stems). A more elegant, airy and slightly fresher nose grudgingly offers up cool notes of earth, spice, underbrush and wild red berries. The equally cool and pure middle weight flavors possess a beguiling sense of underlying tension as well as a lovely minerality that imparts a saline character to the balanced and exquisitely long finish. This is first-rate. (91-94)/2028+

**2016 Gevrey-Chambertin “Fontenys”:** (from a .08 ha parcel; 70% stems). A very Gevrey nose speaks of game, freshly turned earth and plenty of forest floor character, all of which serves to add breadth to the ripe and well-layered dark berry fruit and pretty floral nuances. Once again there is excellent punch to the stylish and refined yet muscular flavors that also brim with an almost pungent minerality on the balanced, long, youthfully austere and built-to-age finish. Patience. (92-94)/2031+

**2016 Gevrey-Chambertin “Lavaut St. Jacques”:** (vinified with 80% stems). Firm reduction but I doubt that it will last. The almost painfully intense and overtly mineral-driven larger-scaled flavors exhibit a taut muscularity along with impressive power and mid-palate concentration, all wrapped in a cuts-like-a-knife finish that goes on and on. This is almost always Dugat’s best 1er and so it is again, if only just, in 2016. This is textbook juice but note well that it’s going to need a very long snooze in a cool cellar before it arrives at its peak. (92-95)/2034+

**2016 Charmes-Chambertin:** (a blend of one-third Mazoyères and two-thirds Charmes proper – the fruit comes from a mix of mostly 20+ year-old vines and a small percentage of extremely old vines; 60% stems). A brooding nose consists of essence of plum and black cherry scents that are cut with notes of earth, the *sauvage* and floral wisps. The rich, full-bodied and concentrated big-bodied flavors possess good power and muscle on the mouth coating and quite serious finale. Once again this is going to require extended cellaring if you wish to see its considerable potential fully revealed. (93-95)/2036+

**2016 Mazoyères-Chambertin:** (from a .25 ha parcel and vinified with ~80% stems). Moderately heavy reduction. The rich, intense and overtly muscular imposingly scaled flavors also possess excellent mid-palate concentration with plenty of dry extract that serves to buffer the notably prominent tannic spine on the equally serious, long and explosive finish. This is not an elegant wine but it is very clearly built-to-age. (93-96)/2036+

**2016 Mazis-Chambertin Vieilles Vignes:** (from .25 ha parcel of 60+ year old vines planted at a density of 14,000/ha in Mazis-Bas – vinified with 90% stems). A classic Mazis nose of game, smoke, spice, earth and plenty of floral influence leads to borderline painfully intense, muscular and powerful flavors that coat the mouth with *sève* while delivering huge length on the seamlessly balanced finish. At the risk of sounding like a broken record though this is indisputably constructed for the distant future and I would advise not even thinking about opening a bottle before its 10<sup>th</sup> birthday. (94-96)/2041+

**2016 Chambertin:** (from a .055 ha parcel of vines planted in 1913 at a density of 14,000 vines/ha - vinified with 95% of the stems). A cool, airy and incredibly complex nose is comprised by notes of essence of red and dark raspberry, cherry, plum, cassis, rose petal, earth and discreet spice wisps. There is equally good depth to the dense, muscular and imposingly scaled flavors that possess a wonderfully beguiling texture before terminating a flawlessly well-balanced, moderately austere and sneaky long finish because just when you think it has died away, it comes back. This is also Zen-like and one of the ‘wow’ wines of the vintage. (94-97)/2041+

**2015 Gevrey-Chambertin Vieilles Vignes:** Ripe notes of earth and violets add breath to the cassis and plum aromas that are trimmed in a touch of menthol. There is excellent volume to the very rich and round middle weight plus flavors that possess a velvety mouthfeel on the focused and impressively long if slightly rustic and youthfully austere finish. 89/2023+

**2015 Gevrey-Chambertin – Coeur de Roy Très Vieilles Vignes:** (from vines of 50 to 100+ years of age situated in Epointures, Combe du Dessus, Jouise, and Les Marchais; vinified with 70% of the stems). A distinctly reserved though equally ripe nose speaks of cassis, poached plum and plenty of earth. I very much like the lovely sense of vibrancy and punch to the delicious but quite serious middle weight flavors that brim with dry extract on the sappy and mineral-driven finish. The old vines are very much in evidence and despite this being quite firmly structured, it’s not so firm that it couldn’t be enjoyed after 5-ish years or so. This is not a refined Gevrey *villages* but it is certainly a wine of high quality. 91/2030+

**2015 Gevrey-Chambertin “Les Evocelles Vieilles Vignes”:** (from a .75 ha vineyard worked manually and by horse; vinified with 80% stems). A ripe but airy nose combines notes of various dark berries with floral, spice and a hint of wood. There is both good freshness and ample punch to the refined and stony middle weight flavors that possess a really lovely texture thanks to the relatively fine-grained tannins shaping the highly refreshing, balanced and sneaky long finish. This is notably finer though it’s nowhere near as dense but even so, this also offers terrific quality for a *villages* level wine. 91/2025+

**2015 Gevrey-Chambertin “Champeaux Vieilles Vignes”:** (from a .33 ha of 50+ year old vines that abut Cazetiers; 90% stems). The brooding nose is overtly *sauvage* in character with its ripe array of cassis, black cherry, earth and distinct spice

hints. The ultra-rich and impressively full-bodied flavors possess ample punch and muscle while delivering strikingly good length on the ever-so-mildly rustic and youthfully austere finale. This is seriously good for its level and should age effortlessly for years. 94/2030+

**2015 Gevrey-Chambertin “Lavaut St. Jacques”:** (vinified with 70% stems). Here too there is a hint of menthol on the cassis and plum aromas that are nuanced by classic Gevrey elements of forest floor and freshly turned earth. As is often the case with this wine there is a palpable sense of underlying tension to the muscular, intense and chiseled broad-shouldered flavors that coat the palate with dry extract that buffers the very firm tannic spine shaping the wonderfully persistent finale where a touch of minerality helps to add lift. This too is seriously good as it offers *grand cru* quality. 95/2033+

**2015 Charmes-Chambertin:** (a blend of one-third Mazoyères and two-thirds Charmes proper – the fruit comes from a mix of mostly 20+ year-old vines and a small percentage of extremely old vines; 60% stems). A layered and subtly spiced nose offers up notes of slightly fresher aromas of rose petal, newly turned earth, liqueur-like dark berry fruit and a hint of the *sauvage* that are trimmed in soft wood nuances. There is admirable richness and concentration to the full-bodied and broad-shouldered flavors that also coat the palate with dry extract that imparts a caressing mouthfeel to the hugely long and powerful finish where the only nit is a hint of warmth. Really good stuff but lots of patience will be necessary. 96/2035+

**2015 Mazis-Chambertin Vieilles Vignes:** (from .25 ha parcel of 60+ year old vines planted at a density of 14,000/ha in Mazis-Bas – vinified with 95% stems). Mazis is typically not a wine that I describe as aromatically elegant but this particular example is in fact just that, combining as it does brooding notes of violet, spice, rose petal, sandalwood and Asian tea scents though the more typical nuances of game, earth and underbrush are present as well. The muscular and imposingly concentrated flavors are borderline painfully intensity with ample minerality suffusing the mid-palate and continuing onto the explosively long, powerful and built-to-age, indeed even chewy finish that also reflects a touch of warmth. Don't even consider opening a bottle before its 10<sup>th</sup> birthday. 96/2035+

### Domaine Duroché (Gevrey-Chambertin)

2016	Bourgogne – Pinot Noir	red	(86-88)
2016	Chambertin-Clos de Bèze Grand Cru	red	(92-95)
2016	Charmes-Chambertin Grand Cru	red	(91-94)
2016	➔➔ Gevrey-Chambertin	red	(89-91)
2016	➔➔ Gevrey-Chambertin “Les Cazetiers” 1er	red	(91-93)
2016	➔➔ Gevrey-Chambertin “Champ”	red	(89-92)
2016	➔➔ Gevrey-Chambertin “Les Champeaux” 1er	red	(90-93)
2016	➔➔ Gevrey-Chambertin “Le Clos”	red	(89-91)
2016	➔➔ Gevrey-Chambertin “Estournelles St. Jacques” 1er	red	(91-93)
2016	➔➔ Gevrey-Chambertin “Aux Etelois”	red	(90-92)
2016	➔➔ Gevrey-Chambertin “Les Jeunes Rois”	red	(90-92)
2016	➔➔ Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	(90-93)
2016	➔➔ Gevrey-Chambertin “Lavaut St. Jacques Vieilles Vignes” 1er	red	(91-94)
2016	Griotte-Chambertin Grand Cru	red	(92-94)
2016	Latricières-Chambertin Grand Cru	red	(92-94)

The young Pierre Duroché is clearly a rising star while progressively taking over from his father Gilles after having joined this 8.5 ha domaine full time in 2005. Duroché described the 2016 vintage as one that was “as difficult in the vineyards as 2015 was easy. The massive frost damage complicated matters enormously because even the vines that it didn't affect visibly, later showed that they too had been weakened. This seriously compromised their ability to fight the severe attack of mildew that hit in May and June. Between the two problems my yields were off substantially and as much as 75% in my parcels of Bourgogne, Estournelles and Lavaut. Ultimately though we finally got to the harvest and I began picking on the 24<sup>th</sup> of September and I'm happy to report that despite not having any volume, at least the fruit that we did bring in was both spotlessly clean and ripe. Potential alcohols were relatively strong at between 12.8 and 13.8% so there was very little in the way of chaptalization. As to the wines, they remind me of a riper version of 2014.” I was very impressed by the quality of what I found here and indeed 2016 is the best vintage that I have seen from the young Duroché. In particular the lower level wines are outstanding so those in search of high quality at reasonable prices need look no further. Those readers who may not be familiar with the wines should make their acquaintance. Duroché noted that the 2016s will be bottled unfinned and unfiltered. He further noted that none of his 2016s had been racked at the time of my late October visit. (Polaner Selections, [www.polanerselections.com](http://www.polanerselections.com), NY, USA; Flint Wines, [www.flintwines.com](http://www.flintwines.com), UK; Pearl of Burgundy, [www.pearlofburgundy.com](http://www.pearlofburgundy.com), Hong Kong and Macau).

**2016 Bourgogne – Pinot Noir**: A ripe and quite earthy nose offers up various dark berry aromas that include notes of plum and violet. The succulent, round and delicious flavors possess solid density on the mildly rustic and warm finish. This attractively vibrant effort should drink well shortly after its release. (86-88)/2019+

**2016 Gevrey-Chambertin**: (from Brochon). A more elegant if otherwise similar array is present on the expressive nose with the exception that here there is a bit more earth character. The sleek, round and enticing medium-bodied flavors possess unusually good complexity for a *villages* level wine while the lingering finish displaying only a touch of rusticity. (89-91)/2022+

**2016 Gevrey-Chambertin “Champ”**: (from Brochon). A perfumed, admirably pure and pretty nose is more restrained with its blend of various dark berries, plum, spice and a background hint of violet. The mouthfeel of the middle weight flavors is sleeker still with a lovely sense of underlying tension adding lift to the lightly stony and mildly austere finish. This is excellent and very much recommended. (89-92)/2023+

**2016 Gevrey-Chambertin “Le Clos”**: A discreet application of wood can be found on the bright and fresh aromas of red currant, cherry and lavender along with a touch of earth. The supple, pliant and very round medium-bodied flavors also possess a lovely mouthfeel, all wrapped in a clean and dry finish that can't quite match the Champ in complexity but it's just as persistent. Once again, this is really quite good. (89-91)/2022+

**2016 Gevrey-Chambertin “Les Jeunes Rois”**: (from ~60 year old vines that are also on the Brochon side). Here the wood treatment is a bit more generous and includes a whiff of menthol on the liqueur-like dark berry fruit-suffused nose. The medium weight flavors are notably bigger, richer, denser and more powerful while possessing a velvety mouthfeel as well as outstanding depth and persistence on the youthfully austere finale. This mildly rustic effort is a classic Gevrey and offers 1er level quality. (90-92)/2023+

**2016 Gevrey-Chambertin “Aux Eteois”**: (from vines just below Griotte). This is the first wine to display any appreciable amount of reduction and it's enough to block an evaluation of the nose. Otherwise there is a supple and seductive texture to the notably finer medium-bodied flavors that flash ample minerality on the impressively long finish. This is quite fine but even so it should amply repay up to a decade of cellaring. Again, this is a seriously good *villages* wine. (90-92)/2023+

**2016 Gevrey-Chambertin “Les Champeaux”**: (from a .15 ha parcel). A wonderfully pure nose is composed of the essence of dark cherry, spice and a touch of the *sauvage*. Once again there is excellent punch and an abundance of dry extract on the intensely stony medium weight flavors that deliver sneaky good length on the sappy and mildly austere finale. This is firm but not so much so that after 5-ish years or so this wouldn't provide a fine drinking experience. (90-93)/2026+

**2016 Gevrey-Chambertin “Les Cazetiers”**: (vinified with 100% whole cluster). An agreeably subtle application of wood serves as a subtle backdrop for the exuberantly floral and spicy aromas of black pinot fruit, warm earth and once again a touch of the *sauvage*. As one would reasonably expect there is more size, weight and power to the large-scaled flavors that coat the palate with sap that also buffers the slightly firmer tannic spine shaping the impressively persistent finish. (91-93)/2028+

**2016 Gevrey-Chambertin “Estournelles St. Jacques”**: (from a tiny .12 ha parcel; Duroché noted that this will be bottled only in magnum format). Here too there is just enough wood to warrant mentioning setting off the plum, black cherry and freshly turned earth scents. The round, fleshy and much finer flavors don't possess nearly the same size and weight but the focus and refinement of the beautifully long finish is really lovely. A classic ESJ of finesse. Note that my suggested optimum drinking window reflects the large format bottling. (91-93)/2036+

**2016 Gevrey-Chambertin “Lavaut St. Jacques”**: (from an impressive 1.2 ha parcel). Moderate wood frames cool, pure and restrained aromas of various dark berries, humus and a gamy whiff. The tautly muscular and impressively intense medium weight plus flavors also exude plenty of minerality on the seductive yet quite serious finish that leaves little doubt that this will need at least 10 years to arrive at its apogee. (90-93)/2026+

**2016 Gevrey-Chambertin “Lavaut St. Jacques Vieilles Vignes”**: A pungent nose reflects only notes of wood and reduction today. Otherwise there is more mid-palate density to the overtly powerful and almost painfully intense flavors that culminate in a mouth coating, robust and more complex finish that also delivers outstanding length. Patience required. (91-94)/2028+

**2016 Charmes-Chambertin**: (from a .41 ha parcel situated in Charmes proper). This too is sufficiently reduced that it's impossible to accurately assess. The sleek, indeed even satin-textured flavors possess a really lovely mid-palate mouthfeel that contrasts somewhat with the borderline rustic finale that really tightens up. The tannins are dense but fine and I very much like the depth and persistence. Moderate patience advised. (91-94)/2028+

**2016 Latricières-Chambertin**: (from a .28 ha parcel; like the Estournelles, this will be bottled only in magnum). There is ample wood present on the menthol and earth-suffused nose that offers up notes of plum liqueur, violet and a hint of underbrush. The more energetic and intense medium weight plus flavors exude a refreshing salinity on the sappy and beautifully persistent finish.

I like the balance and once again note that my suggested optimum drinking window reflects the large format bottling. (92-94)/2041+

**2016 Chambertin-Clos de Bèze:** (from a .25 ha parcel). This is also moderately marked by its wood though the fresh nose is much, much spicier with lovely aromas of mostly wild red berries and a whiff of sandalwood. The large-scaled flavors are concentrated to the point of being juicy and the intensity is most impressive as it does a slow build from the mid-palate before exploding on the superbly complex and well-balanced finale. This is definitely built-to-age and will need it. (92-95)/2033+

**2016 Griotte-Chambertin:** (from a miniscule .0019 ha parcel; 100% whole cluster). A penetratingly floral nose also reflects enough wood that it fights somewhat with the fresh red currant and cherry scent. The wood is also present in the mouth yet there appears to be more than sufficient mid-palate stuff such that the full-bodied and powerful flavors will eventually absorb it. I like the minerality as well as the complexity on the balanced and beautifully long finale. Excellent. (92-94)/2031+

### Domaine Faiveley (Nuits St. Georges)

2016	Chambertin-Clos de Bèze Grand Cru	red	(93-96)
2016	Chambertin-Clos de Bèze – Les Ouvrées Rodin Grand Cru	red	(94-97)
2016	➔ Chambolle-Musigny “Les Amoureuses” 1er	red	(92-95)
2016	➔ Chambolle-Musigny “La Combe d’Orveau” 1er	red	(91-93)
2016	➔ Chambolle-Musigny “Les Fuées” 1er	red	(91-93)
2016	Charmes-Chambertin Grand Cru	red	(92-94)
2016	Clos de Vougeot Grand Cru	red	(92-95)
2016	Corton-Clos des Cortons Faiveley Grand Cru	red	(92-95)
2016	Echézeaux – En Orveaux Grand Cru	red	(92-94)
2016	➔ Gevrey-Chambertin “Les Cazetiers” 1er	red	(92-94)
2016	➔ Gevrey-Chambertin “La Combe Aux Moines” 1er	red	(91-94)
2016	Gevrey-Chambertin “Clos des Issarts” 1er	red	(90-92)
2016	➔ Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	(91-94)
2016	Latricières-Chambertin Grand Cru	red	(93-95)
2016	Mazis-Chambertin Grand Cru	red	(92-95)
2016	Mercurey “Clos des Myglands” 1er	red	(89-91)
2016	➔ Mercurey “Clos du Roy” 1er	red	(90-92)
2016	➔ Mercurey “La Framboisière”	red	89
2016	Musigny Grand Cru	red	(94-97)
2016	Nuits St. Georges “Aux Chaignots” 1er	red	(90-92)
2016	➔ Nuits St. Georges “Les Damodes” 1er	red	(90-93)
2016	➔ Nuits St. Georges “Les St. Georges” 1er	red	(91-94)
2016	Nuits St. Georges “Les Porêts St. Georges” 1er	red	(90-92)

Erwan Faiveley made two important announcements during my October visit. The first was that a new state-of-the-art *cuvierie* was operational. He provided a tour and I will say that as someone who has seen several thousand of them in my lifetime, this is one of the most impressive. It is elegant, spacious and efficient and will offer the inestimable advantages of room to work, which is rarely the case in Burgundy’s often cramped wineries. Faiveley noted that the 2016s were vinified in the new facility but the *élevage* was still on-going in the vast old cellars. The second was arguably more important in that it heralds a change in style. Long-time readers may remember that in 2007 the domaine made the dramatic decision to change the style of its reds, which up to that point could be fairly described as unapologetically old school. In other words, reds that were firmly structured, sturdy and built-to-age for the long-term. In 2007 this at times rustic style was discarded in favor of wines that possessed more elegance and finesse in the hopes of creating more supple burgundies that required less long-term cellaring. Faiveley explained that “while we like the current style and what it offers, for several years we were feeling that perhaps we had strayed too far from our roots. To this end, we finally asked if there might not be a way to combine the two in a way that remained true to our history but didn’t require 20 years before the wines were completely ready to drink. So now we’re looking for more density and riper tannins while doing our best to retain a more refined mouthfeel. To achieve this we’re harvesting a few days later in the search for a higher level of phenolic maturity and then vinifying the fruit in a fashion that reduces forced extraction and emphasizes natural extraction. In other words, we will take what the fruit has to give in any given vintage without forcing more out of it that often results in overtly extracted wines.”

With respect to the 2016 vintage, like many of his colleagues Faiveley reported that “yields were super-disparate due to the capriciousness of the frost damage and volumes ranged from basically normal to almost none. We obtained good yields in the Cote Chalonnaise but almost nothing in Marsannay, Chambolle and Echézeaux. The Côte de Beaune was difficult as well and in particular Meursault though Blagny wasn't too bad. We avoided any real damage from the subsequent severe attack of mildew though that was thanks to a lot of work in the vineyards. We began picking our lower level wines on the 24<sup>th</sup> of September and then started bringing in the 1ers and grand crus at the beginning of October. The fruit was very clean and definitely ripe as we had potential alcohols that came in as high as 13.7%. We used relatively low amounts of whole clusters in general but because of the tiny quantities for a few wines we used 100%. We did a moderately soft vinification as the skins were thick and the extractions happened almost by themselves. The acidities were pretty much ideal as the average post-malo pHs matched those of the average total acidity right at 3.5. As to the wines, I am really excited about them because I honestly believe that 2016 is a great, great vintage that has everything that most people look for in red Burgundy”. For the last several years I have been quite impressed by the improved quality of the Faiveley wines and it continued in the 2016 vintage. In particular their range of wines from the Côte Chalonnaise offer both excellent quality and value. (Frederick Wildman, [www.frederickwildman.com](http://www.frederickwildman.com), NY, USA; Altaya Wines, [www.altayawines.com](http://www.altayawines.com), Hong Kong; there are many sources in the UK, among them John Armit Wines, [www.armit.co.uk](http://www.armit.co.uk), Berry Brothers & Rudd, [www.bbr.com](http://www.bbr.com), Howard Ripley, [www.howardripley.com](http://www.howardripley.com), Haynes, Hanson & Clark, [www.hhandc.co.uk](http://www.hhandc.co.uk), Clarion Wines, [www.clarionwines.co.uk](http://www.clarionwines.co.uk), Lea & Sandeman, [www.leaandsandeman.co.uk](http://www.leaandsandeman.co.uk) and Justerini & Brooks, [www.justerinis.com](http://www.justerinis.com)).

**2016 Mercurey “La Framboisière”**: (a *monopole* of Domaine Faiveley; vinified with 15% whole cluster). A moderately high-toned nose reflects notes of raspberry, cherry, violet and soft earth wisps. The mouthfeel of the middle weight flavors is at once vibrant and succulent while delivering fine depth and length for a Mercurey *villages*. Recommended. 89/2021+

**2016 Mercurey “Clos des Myglands”**: (a *monopole* of Domaine Faiveley). A discreet application of wood sets off the pretty array of plum, earth and red and dark currant scents. There is a bit more volume to the medium-bodied flavors that possess a velvety mid-palate while delivering better persistence on the ever-so-slightly rustic finish. This too is quite good. (89-91)/2022+

**2016 Mercurey “Clos du Roy”**: A pungent nose consists of wood and reductive aromas. Otherwise there is good freshness and verve to the dense and serious medium weight flavors that flash outstanding minerality on the moderately rustic and built-to-age finish. This is very good though note that it will need at least some patience. (90-92)/2026+

**2016 Nuits St. Georges “Aux Chaignots”**: (vinified with 25 to 30% whole cluster). An overtly spicy and floral nose combines a touch of wood with plum, blueberry and earth nuances. There is fine intensity to the relatively refined medium weight flavors that possess good drive and evident salinity on the austere and somewhat strict finish. This will definitely need at least a few years of age as it's presently very tightly wound. (90-92)/2026+

**2016 Nuits St. Georges “Les Damodes”**: An attractively layered and bright nose offers up notes of various dark berries, plenty of earth, spice and a touch of the *sauvage*. There is first-rate punch to the sleekly muscular and mineral-driven middle weight plus flavors that are quite firm if somewhat less strict though there is evident youthful austerity. This is also constructed to reward mid to longer-term cellaring and it's going to require at least 6 to 8 years first. (90-93)/2028+

**2016 Nuits St. Georges “Les Porêts St. Georges”**: The airy and expressive nose is compositionally similar to that of the Damodes if perhaps with few spice elements. By contrast there is a bit more size and weight to the caressing medium weight flavors that possess a beguiling mid-palate texture though the natural rusticity of Porrets comes up on the nicely complex and lingering finish. This is very likely to tighten up considerably once in bottle so patience will be required here too. (90-92)/2028+

**2016 Nuits St. Georges “Les St. Georges”**: A broad-ranging nose features notes of red and dark raspberry, cherry, lavender, earth and a suggestion of the *sauvage*, all of which is trimmed in just enough wood to notice. There is excellent delineation and vibrancy to the overtly powerful medium weight plus flavors that also possess obvious muscle before concluding in a saline and lightly austere finish. This is quite firmly structured and will need plenty of time to reach its full apogee. In a word, excellent. (91-94)/2031+

**2016 Chambolle-Musigny “La Combe d’Orveau”**: (only one-half barrel produced as the yields were 10 hl/ha; vinified with 100% whole cluster and raised in a new *feuillette*). The effect of the new barrel is evident even though the nose is firmly reduced. The supple and attractively velvet-textured flavors exude a lovely bead of minerality on the lacy and racy finish where notes of both wood and mocha arise. Not surprisingly this is noticeably marked by its wood but it appears to have the intrinsic stuffing to eventually absorb and my predicted range implicitly assumes that it will do so. (91-93)/2026+

**2016 Chambolle-Musigny “Les Fuées”**: (vinified with 50% whole cluster and raised in a new 350 liter barrel). While the wood influence on the plum, dark cherry, violet and spice aromas is more subtle it's by no means invisible. The wonderfully sleek, intense and even more mineral-driven medium weight flavors culminate in a firm, serious and moderately austere finale. As with the Combe d’Orveau, my predicted range assumes that the wood will ultimately be absorbed. (91-93)/2028+

**2016 Chambolle-Musigny “Les Amoureuses”**: A wonderfully spicy nose combines notes of red and dark cherry with those of violet, lavender and Asian-style tea. The vibrant and beautifully detailed middle weight flavors possess a polished mouthfeel thanks to the refined tannins that shape the lacy yet entirely seriously finish. This is class in a glass. (92-95)/2028+

**2016 Gevrey-Chambertin “La Combe Aux Moines”**: (from a large 1.2 ha parcel). Discreet wood easily allows the overtly *sauvage* and earth-infused aromas of dark berries and humus to shine. The intense, muscular and powerful big-bodied flavors possess good minerality that really comes up on the austere and sneaky long finale. Textbook CAM. (91-94)/2031+

**2016 Gevrey-Chambertin “Clos des Issarts”**: (a .61 ha *monopole* of the Domaine). Here too there is enough wood present to warrant noting it along with plenty of earth and more floral elements adding breadth to the red and dark currant scents. There is excellent size and weight to the medium-weight flavors that are blessed with fine phenolic ripeness of the supporting tannins on the youthfully austere, energetic and moderately firm finish. (90-92)/2026+

**2016 Gevrey-Chambertin “Lavaut St. Jacques”**: This is aromatically interesting, and particularly so for LSJ, as there is an exotic character of dried yellow fruit to the otherwise more typical aromas of earth, humus, game and wild dark berries. There is a relatively refined mouthfeel to the tension-filled, muscular and mineral-driven flavors that culminate in a beautifully persistent finish that is moderately austere but not strict. Patience required. (91-94)/2031+

**2016 Gevrey-Chambertin “Les Cazetiers”**: (from a huge 3.96 ha parcel). Reduction and wood currently overshadow the underlying fruit. There is first-rate intensity and power to the concentrated broad-shouldered flavors that possess a velvet-textured mid-palate while delivering outstanding length on the balanced and only mildly rustic finale. If this can add even more depth it could very well merit the upper end of my predicted range. In sum, this is a classic example and as such, it's very much destined for a long snooze in a cold cellar. (92-94)/2033+

**2016 Echézeaux – En Orveaux**: Generous but not overwhelming wood fights somewhat with the otherwise very spicy and floral-scented nose of exotic dark currant and plum. There is terrific punch while preserving excellent detail on the rich, sleek and mineral-inflected medium weight plus flavors, all wrapped in beautifully long and complex finish. This has the stuffing to almost certainly absorb the wood and it should be excellent in time. (92-94)/2031+

**2016 Clos de Vougeot**: (blended from 3 separate parcels). Here too the wood treatment isn't subtle though it doesn't completely mask the mostly red berry fruit, earth and humus aromas. Once again there is both good volume and mid-palate density to the mouth coating big-bodied flavors that flash a mild touch of rusticity on the impressively long finale. Interestingly, this is a bit less youthfully austere than it usually is and overall, color me impressed. (92-95)/2033+

**2016 Charmes-Chambertin**: (from Charmes proper; from yields of only 18 hl/ha). Much more subtle though by no means invisible oak sets off beautifully layered aromas of plum, spice, earth and a whiff of underbrush character. There is terrific richness and density to the velvet-textured and voluminous flavors that possess a real sense of mid-palate density thanks to the abundant level of dry extract that also buffers the moderately firm tannic spine. This is at once a relatively elegant version of the appellation yet it is also altogether serious. (92-94)/2028+

**2016 Laticières-Chambertin**: (from a very large 1.21 ha parcel). Here too the wood treatment is subtle yet just prominent enough to warrant pointing out on the cool, pure and notably more *sauvage* nose of both red and dark wild berry and earth scents. There is a really lovely sense of underlying tension suffusing the much more mineral-driven middle weight flavors that are not quite as rich but notably more precise on the chiseled and wonderfully refined finish. Textbook. (93-95)/2031+

**2016 Mazis-Chambertin**: (from both Mazis Haut and Bas where the two parcels total a remarkable 1.20 ha). A pungent nose of wood and reduction renders the nose impossible to evaluate fairly. Otherwise there is a super-sleek and intense palate impression to the imposingly scaled flavors that possess more size and weight if slightly less minerality than those of the Laticières while flashing excellent length on the moderately austere finish. This is also textbook. (92-95)/2036+

**2016 Chambertin-Clos de Bèze**: (from a 1.29 ha parcel). This is softly oaky with a wonderfully spicy array of black cherry, pungent earth and evident *sauvage* nuances that can be found on the impressively rich and seductively textured broad-shouldered and concentrated flavors that coat the palate with extract, all wrapped in a balanced, long and deep finish. I very much like the way this fans out on the strikingly persistent finish. Note that plenty of patience is a requisite here and it would be largely pointless to open a bottle before its 10<sup>th</sup> anniversary. (93-96)/2036+

**2016 Chambertin-Clos de Bèze – Les Ouvrées Rodin**: (a selection of the oldest vines in one of their 3 parcels). This is aromatically similar to the regular *cuvée* save for being even spicier and displaying a bit more wood influence. There is almost painful intensity to the super-sleek big-bodied flavors that possess a positively gorgeous mouthfeel due to a mid-palate that brims with sappy dry extract that coats the mouth on the hugely long and impeccably well-balanced finale. While this may change given that these are barrel samples but based on the two that I tasted, this is actually slightly less structured though I emphasize slightly. Either way, this is a seriously impressive effort that should age effortlessly. (94-97)/2034+



**2016 Corton-Clos des Cortons Faiveley:** Touches of wood and menthol can be found on the brooding and inexpressive nose of plum, dark cherry liqueur, freshly turned earth and a gamy note. There is an appealing sense of underlying tension to the concentrated big-bodied flavors that also coat the palate with dry extract while exhibiting excellent length on the balanced and very firmly structured finale. Patience strongly advised. (92-95)/2036+

**2016 Musigny:** Here too wood and menthol aromas are present on the firmly reduced nose. There is seriously good richness to the mocha and spice-tinged flavors that possess superb concentration while brimming with minerality on the driving, powerful and gorgeously persistent finish where the only nit is a hint of warmth. This is classy and refined but like several wines in the range, very serious in the sense that it's built for long-term aging. In a word, brilliant. (94-97)/2036+

### Domaine Fourrier (Gevrey-Chambertin)

2016	Chambolle-Musigny	red	(88-91)
2016	Chambolle-Musigny "Les Gruenchers" 1er	red	(89-92)
2016	Gevrey-Chambertin Vieilles Vignes	red	(88-90)
2016	Gevrey-Chambertin "Aux Echézeaux"	red	(87-90)
2016	➔ Gevrey-Chambertin "Les Champeaux" 1er	red	(90-93)
2016	Gevrey-Chambertin "Cherbaudes" 1er	red	(90-92)
2016	Gevrey-Chambertin "Combe Aux Moines" 1er	red	(90-92)
2016	➔ Gevrey-Chambertin "Clos St. Jacques" 1er	red	(91-94)
2016	Gevrey-Chambertin "Les Goulots" 1er	red	(90-92)
2016	Griotte-Chambertin Grand Cru	red	(92-94)
2016	Morey St. Denis "Clos Solon"	red	(87-89)
2016	Morey St. Denis "Clos Sorbé" 1er	red	(89-91)
2016	Vougeot "Les Petits Vougeot" 1er	red	(89-91)

Jean-Marie Fourrier told me that 2016 threw a "decidedly challenging growing season at us. I don't know if you can say that we were lucky but I starting plowing our vines on the 20<sup>th</sup> of April and when the frost hit seven days later, the vineyards that I had plowed better resisted it. Losses were highly disparate as we lost 60% in Chambolle, Gevrey was off between 25 and 30% yet Morey was essentially untouched. The spring though was basically lousy and it provoked a vicious attack of mildew. Just to provide some perspective, a typical season has 7 to 8 incidences of mildew yet there were 32 in 2016! Worse still, it was so wet that we couldn't get equipment into the vines so we had to treat manually with tanks loaded on our backs. Ultimately the spring closely resembled that of 2013 but with frost. The summer though was much better, in fact in a sense it was too hot as we did have some sunburned fruit though thankfully it was limited. We picked quickly from the 27<sup>th</sup> of September to the first of October and the fruit was pretty much spotless. Potential alcohols were quite good at between 13 and 13.5% with plenty of shot berries which of course helps to add concentration. Acidities were perfectly good but not as high as you might think given the lateness of the harvest. There wasn't necessarily a lot of malic acid but given how cold the winter of 2016-2017 was the malos were slow to finish. The post-malo pHs were on average about 3.6 with total acidities that were about the same. As to the wines, they're wonderfully fresh and bright and so delicious that I suspect people will have difficulty leaving them alone as they should drink well immediately." I have long been an admirer of the Fourrier wines and particularly so for their purity of expression and overall quality. As such I confess to being somewhat surprised by the level of wood on some of the 2016s. While there certainly appears to be sufficient underlying material to successfully integrate it over time, the style is a bit of a departure from what I'm used to seeing. To be sure I have had days in Burgundy where the wood just seems more apparent at every domaine and perhaps that's what happened here. See also the Jean-Marie Fourrier *négociant* wines immediately below. (Rosenthal Wine Merchant, [www.madrose.com](http://www.madrose.com), NY, USA; there are many sources in the UK including A&B Vintners, [www.abvintners.co.uk](http://www.abvintners.co.uk), John Armit Wines, [www.armit.co.uk](http://www.armit.co.uk), Goedhuis & Co., [www.goedhuis.com](http://www.goedhuis.com), Howard Ripley, [www.howardripley.com](http://www.howardripley.com), Uncorked Ltd, [www.uncorked.co.uk](http://www.uncorked.co.uk), and Seckford Wines, [www.seckfordwines.co.uk](http://www.seckfordwines.co.uk); Pearl of Burgundy, [www.pearlofburgundy.com](http://www.pearlofburgundy.com), Hong Kong and Macau).

**2016 Morey St. Denis "Clos Solon":** (from a .55 ha parcel planted in 1961). Enough wood to notice sets off the ripe and fresh red berry fruit and spice scents. The nicely round, rich and textured middle weight flavors possess a lovely intensity before concluding in a dusty finish where touches of warmth and rusticity appear. (87-89)/2021+

**2016 Gevrey-Chambertin Vieilles Vignes:** (from Les Champs Perriers in Brochon). A pungent nose of earth and wood leads to supple, round and delicious medium-bodied flavors that are shaped by relatively fine-grained tannins while offering good length on the balanced finish. This is sufficiently forward that it could be enjoyed young. (88-90)/2022+

**2016 Chambolle-Musigny**: (from Les Mombies). Pretty aromas of red currant, cherry and lavender are trimmed in subtle but not invisible oak toast. The sleeker and more precise if slightly less voluminous flavors possess a lovely minerality on the dusty and youthfully austere finale. In contrast to the Gevrey, this will need a few years first. (88-91)/2022+

**2016 Gevrey-Chambertin “Aux Echézeaux”**: Moderately generous wood frames the distinctly earthy and *sauvage*-inflected aromas of spicy dark berry fruit. The middle weight flavors possess a very supple and rounded mid-palate mouthfeel before culminating in a delicious finish where the wood found on the nose resurfaces. This appears to have enough density to eventually eat the wood treatment but it may require a few years to do so. (87-90)/2022+

**2016 Morey St. Denis “Clos Sorbé”**: Here the wood influence on the ripe and fresh nose of plum, violet and red and dark currant is less prominent though it's hardly invisible. The supple and succulent medium-bodied flavors possess a bit more size, weight and punch while exhibiting slightly better depth on the ever-so-slightly warm finale. (89-91)/2023+

**2016 Vougeot “Les Petits Vougeot”**: (from a .34 ha parcel). A discreet application of wood more easily allows the cool, pure and airy essence of black cherry and floral scents to be appreciated. The equally elegant flavors possess a sublime mouthfeel, indeed the word lacy would be apt, though the finish is sufficiently tight and linear at present that a few years of bottle age should help to flesh it out. (89-91)/2023+

**2016 Chambolle-Musigny “Les Gruenchers”**: (from .29 ha parcel planted in 1928). An expressive nose isn't quite as elegant but the rose petal, violet, lavender and dark berry aromas offer slightly better complexity. There is a refined mid-palate mouthfeel to the tautly muscular medium weight flavors that contrast somewhat with the firm, serious and mildly austere finish that flirts with rusticity. This too should benefit from at least a few years of bottle age to round out. (89-92)/2024+

**2016 Gevrey-Chambertin “Cherbaudes”**: (from .67 ha parcel planted in 1940). Moderate wood influence can be found on the overtly *sauvage*-inflected red currant, plum and earth-scented nose. The supple and round medium-bodied flavors possess a velvet-textured mid-palate that is really quite seductive though the natural muscle of a Gevrey 1er shows up on the saline and ever-so-mildly rustic finale. This quality effort is firm enough to require at least 5+ years of cellaring and it will need at least a decade to arrive at its apogee. (90-92)/2026+

**2016 Gevrey-Chambertin “Les Goulots”**: Once again there is borderline generous wood influence surrounding the spicier and cooler mix of various red berries, earth and floral scents. As is typically the case, the mouthfeel of the middle weight flavors is both finer and more vibrant though without the same volume and power, all wrapped in a markedly mineral-driven finish. This should be approachable after 5-ish years of bottle age if a younger fruit profile is your preference. (90-92)/2024+

**2016 Gevrey-Chambertin “Les Champeaux”**: (from a .21 ha parcel planted in 1919). Aromas of spiced plum, dark cherry and violets combine with those of earth and a hint of the *sauvage* all of which is trimmed in enough wood to mention. The medium-bodied flavors are at once rich and refined with good vibrancy and evident minerality arising on the youthfully austere and persistent finish where hints of wood and warmth appear. The supporting tannins are relatively fine-grained and overall this is really quite good. (90-93)/2024+

**2016 Gevrey-Chambertin “Combe Aux Moines”**: (from .87 ha parcel planted in 1928). Moderate amounts of wood and menthol characters serve as a less than neutral backdrop for the earth and *sauvage*-inflected dark pinot fruit-suffused nose. The supple, round and unusually forward flavors possess a seductive mouthfeel though the finish immediately tightens up which suggests that this will need the better part of a decade to reach its apogee. (90-92)/2024+

**2016 Gevrey-Chambertin “Clos St. Jacques”**: (from .89 ha parcel). Here too notes of wood toast and menthol are present on the more elegant array of red currant, spice and a lovely range of floral elements. The sleeker and more refined medium weight flavors possess an appealing sense of underlying tension while delivering outstanding length on the balanced finale. This needs to add depth to merit the top end of my predicted range but the natural class of a fine CSJ is evident. Note that this too will need at least a decade to arrive at its peak. (91-94)/2026+

**2016 Griotte-Chambertin**: (from a .26 ha parcel planted in 1928). An elegant, pure and beautifully complex blend of cool red berries, rose petal and spice are trimmed in an all-but-invisible application of wood. There is the same lovely sense of underlying tension suffusing the sleekly muscular middle weight plus flavors that exude a subtle minerality onto the dusty, balanced and impressively persistent finish. This wine usually matures slowly and while it's not firm to the point of youthful austerity, the tannic spine is sufficiently tightly wound to make clear that this needs patience. (92-94)/2028+

### Jean-Marie Fourrier (Gevrey-Chambertin)

2016	Bourgogne	red	(86-88)
2016	Chambertin Grand Cru	red	(90-92)
2016	Chambolle-Musigny "Les Amoureuses" 1er	red	(90-93)
2016	Chambolle-Musigny "Aux Echanges" 1er	red	(88-91)
2016	Charmes-Chambertin Grand Cru	red	(90-93)
2016	Latricières-Chambertin Grand Cru	red	(90-92)
2016	Mazoyères-Chambertin Grand Cru	red	(89-91?)
2016	Vosne-Romanée "Aux Réas"	red	(87-89)

Jean-Marie Fourrier has slowly started branching out with his eponymous *négociant* operation that began in 2011 with three wines. In 2013 and 2014 he expanded the range of offerings considerably though with several key principles in mind. He explained to me that "first, I only buy fruit and make the wines from appellations that I don't have under the domaine's umbrella. Second, I only buy fruit from domaines who make their own wines from those same grapes as I don't want someone else's cast off production. Third I don't want the total volume from the *négociant* side to ever total more than 20% of what I make on the domaine side so that my clients understand where my primary focus is. Lastly, the range of wines will only be between Gevrey and Vosne, which again allows me to monitor the quality of the fruit in the vineyards I'm buying from regularly." For more information about the 2016 vintage, please see Fourrier's comments under the domaine reviews above. (Rosenthal Wine Merchant, [www.madrose.com](http://www.madrose.com), NY, USA; there are many sources in the UK including A&B Vintners, [www.abvintners.co.uk](http://www.abvintners.co.uk), John Armit Wines, [www.armit.co.uk](http://www.armit.co.uk), Goedhuis & Co., [www.goedhuis.com](http://www.goedhuis.com), Howard Ripley, [www.howardripley.com](http://www.howardripley.com), Uncorked Ltd, [www.uncorked.co.uk](http://www.uncorked.co.uk), and Seckford Wines, [www.seckfordwines.co.uk](http://www.seckfordwines.co.uk); L'Imperatrice Fine Wines, [www.imperatrice.com.hk](http://www.imperatrice.com.hk), Hong Kong/Macau).

**2016 Bourgogne:** Discreet wood sets off red and dark cherry aromas that are liberally laced with earth nuances. The supple, round and delicious flavors possess good depth on the slightly rustic finish. (86-88)/2019+

**2016 Vosne-Romanée "Aux Réas":** A pungent nose is comprised by notes of wood, menthol, various red berries and plenty of Vosne-style spice. I like the delineation of the vibrant medium weight flavors that terminate in a dusty and mildly austere finish. This will need a few years to better integrate its wood and develop additional depth. (87-89)/2022+

**2016 Chambolle-Musigny "Aux Echanges":** Here the nose isn't as spicy though it is more floral with its layered array of violet, lavender, rose and fresh dark cherry aromas. The sleek, delicious and lightly mineral-inflected flavors possess good volume though the finish is presently both mildly austere and borderline chewy. This isn't an elegant Chambolle and like the Aux Réas it will need at least a few years of cellaring to round off the tannins. With that said, there is more underlying material and ultimately this should develop into a quality *villages*. (88-91)/2024+

**2016 Chambolle-Musigny "Les Amoureuses":** Touches of wood and reduction dominate the fruit though some spice nuances can still be discerned. The notably finer medium-bodied flavors are also more evidently mineral in character and particularly so on the dusty and mildly austere finish that is much, much more complex. A wine of class and grace that should reward up to a decade of cellaring. (90-93)/2024+

**2016 Charmes-Chambertin:** (from Charmes proper). Moderate wood surrounds the earthy red and dark currant aromas that display plenty of warm earth and underbrush nuances. The supple, delicious and nicely vibrant medium weight flavors possess a succulent, even fleshy mid-palate, while displaying good if not special depth on the lingering finish. There is good material here and my range assumes that this will add depth with bottle age. (90-93)/2026+

**2016 Mazoyères-Chambertin:** Here the nose is aromatically similar to the Charmes but where the earth component is even more prominent. There is slightly more size, weight and power to the broad-shouldered flavors that are presently slightly drying on the firm, mildly edgy and gassy finish. This may very well come together as there was plenty of gas but even so it was an odd showing. (89-91?)/2026+

**2016 Latricières-Chambertin:** The wood treatment is more evident on the cool aromas of various dark berries, violet and soft *sauvage* nuances. There is both good volume and mid-palate density to the overtly mineral-driven middle weight flavors that also conclude in a slightly dry, edgy, gassy and warm finish. This too didn't show particularly well though in this case it seems more likely that the dryness is attributable to the abundant gas. (90-92)/2026+

**2016 Chambertin:** Pungent aromas of firm reduction and wood toast introduce sleek, intense and powerful middle weight flavors that possess excellent definition on the mineral-inflected and impressively long if somewhat lean and austere finish where a hint of warmth surfaces. This too will need a few years of bottle age to flesh out. (90-92)/2028+

### Domaine Dominique Gallois (Gevrey-Chambertin)

2016	Bourgogne	red	(84-86)
2016	Charmes-Chambertin Grand Cru	red	(91-94)
2016	Gevrey-Chambertin	red	(88-91)
2016	➔ Gevrey-Chambertin “Combe Aux Moines” 1er	red	(91-93)
2016	Gevrey-Chambertin “Petit Cazetiers” 1er	red	(90-92)
2015	Charmes-Chambertin Grand Cru	red	94
2015	➔ Gevrey-Chambertin	red	90
2015	➔ Gevrey-Chambertin “Combe Aux Moines” 1er	red	93
2015	➔ Gevrey-Chambertin “Petit Cazetiers” 1er	red	92

The soft spoken Dominique Gallois, who is the cousin of Philippe Naddef, runs this small 3.5 ha domaine. Gallois somewhat tongue-in-cheek described the 2016 vintage as one of “frost, mildew, badgers and boars! While the frost wasn’t too bad in most of Gevrey, it destroyed the lower portions and I made only one barrel of Bourgogne. We then spent the next two months fighting off the mildew, which was possible but only with a tremendous amount of work. My parcel of Goulots is surrounded by trees and is relatively isolated. The local hunt club feeds wild animals until it nears the hunting season and they’re no longer allowed to do so. Unfortunately for me the animals, which have now become habituated to being fed, still come to the same spot looking for food that is no longer provided. Since my parcel of Goulots is only about 300 meters from the feeding grounds, it didn’t take very long for the badgers, boars and roe deer to find the ripe fruit. They ate every last bunch and thus for 2016 there will be no Goulots. Needless to say I wasn’t too happy about that because for a small domaine like mine, I can ill afford to lose the production from an entire vineyard. As to the wines, they’re really quite beautiful but there just isn’t very much of them. They’re more elegant if less powerful than their 2015 counterparts but both are excellent.” I would agree with Gallois, and particularly so about his now in-bottle 2015s, revisited below, which were put there in April 2017. (The agent for both the US and the UK is Jeanne-Marie de Champs, [www.ds-collection.com](http://www.ds-collection.com), NY, Boston Wine Company, MA, Frederick Wildman, [www.frederickwildman.com](http://www.frederickwildman.com), NY, Glazer’s, [www.glazers.com](http://www.glazers.com), TX, all USA; and Liberty Wines, [www.libertywine.co.uk](http://www.libertywine.co.uk), UK).

**2016 Bourgogne:** (from Fixin vines). There is a hint of volatile acidity present on the otherwise fresh and earthy red berry fruit suffused aromas. The vibrant and delicious flavors offer reasonably good depth and concentration on the nicely persistent finish. This is drinkable but the nose isn’t perfect. (84-86)/2019+

**2016 Gevrey-Chambertin:** (from vines in Brochon and the north side of Gevrey). Deep ruby color. A pungent nose of reduction and wood spice leads to dense, powerful and punchy medium-bodied flavors that exhibit good minerality before terminating in a youthfully austere and impressively persistent finish that is moderately firm. Good quality here. (88-91)/2023+

**2016 Gevrey-Chambertin “Petit Cazetiers”:** Here the nose is also composed of reduction and wood though the underlying fruit seems ripe. Otherwise the more elegant and more mineral-driven flavors are shaped by dense but fine-grained tannins on the attractively textured, balanced and solidly persistent finish. For mid-term cellaring. (90-92)/2024+

**2016 Gevrey-Chambertin “Combe Aux Moines”:** (from a .5 ha parcel of 45+ year old vines). This too is very deeply hued. Liqueur-like aromas are composed by notes of red and dark currant, earth, violet and a hint of the *sauvage*. There is outstanding richness and volume to the caressing yet powerful middle weight plus flavors that possess excellent depth and persistence on the muscular and moderately firm finish. This is an impressive CAM and worth checking out. (91-93)/2026+

**2016 Charmes-Chambertin:** (from vines that abut Griotte and were originally planted in 1910 though there has been a lot of replanting since). Moderate wood influence sets off the markedly ripe yet still appealingly fresh aromas of black raspberry, dark cherry, spice and plenty of warm earth character. The succulent, dense and mouth coating big-bodied flavors possess fine mid-palate concentration while exhibiting excellent power and punch on the very firm but not really austere finale. I like the balance and vibrancy and this should amply repay extended cellaring. (91-94)/2028+

**2015 Gevrey-Chambertin:** (from vines in Brochon and the north side of Gevrey). A ripe and deeply pitched nose offers up notes of dark pinot fruit along with plenty of earth and *sauvage* characters. The middle weight flavors possess both good richness and volume, all wrapped in a lightly mineral-inflected, saline and balanced finish that is a bit less rustic than usual. This excellent effort is well worth considering as it’s an impressive Gevrey *villages*. 90/2022+

**2015 Gevrey-Chambertin “Petit Cazetiers”:** A discreet touch of wood frames the overtly fresh, cool and pure nose of both red and dark currant, plum and *sauvage* nuances. The tight, intense and precise medium weight flavors brim with minerality on the solidly persistent finish that is shaped by relatively fine-grained tannins on the sappy finish. Lovely and note that this is a wine that could be enjoyed young or cellared successfully for up to a decade. 92/2023+

**2015 Gevrey-Chambertin “Combe Aux Moines”:** (from a .5 ha parcel of 45+ year old vines). This is at once riper yet even more complex with its array of openly *sauvage* and earthy aromas of forest floor, dark berries and smoke that are trimmed in a background application of wood. As is almost always the case the middle weight plus flavors are bigger, richer and more powerful with an ample amount of dry extract buffering the firm tannic spine on the tightly wound finale. This is also very impressive and while it could certainly be enjoyed after only a few years of bottle age, it should also liberally repay extended keeping. Highly recommended. 93/2025+

**2015 Charmes-Chambertin:** (from vines that abut Griotte and were originally planted in 1910 though there has been a lot of replanting since). The wood treatment is certainly evident though far from invasive as it still easily allows the spicier liqueur-like aromas of plum, violet and earth to shine. There is once again fine volume, power, richness and concentration to the bold big-bodied flavors that coat the palate with sappy dry extract while delivering outstanding length on the complex, balanced and robust finale. At least some patience will be required and this beauty should reward 12+ years of age. 94/2027+

### **Domaine Anne Gros (Vosne-Romanée)**

<b>2016</b>	<b>➔ Bourgogne</b>	<b>red</b>	<b>(86-89)</b>
<b>2016</b>	<b>➔ Bourgogne – Hautes Côtes de Nuits</b>	<b>red</b>	<b>(86-89)</b>
<b>2016</b>	<b>Clos de Vougeot – Le Grand Maupertui Grand Cru</b>	<b>red</b>	<b>(91-93)</b>
<b>2016</b>	<b>Echézeaux – Les Loächausses Grand Cru</b>	<b>red</b>	<b>(91-94)</b>
<b>2016</b>	<b>Richebourg Grand Cru</b>	<b>red</b>	<b>(92-94)</b>
<b>2016</b>	<b>➔ Vosne-Romanée “Les Barreaux”</b>	<b>red</b>	<b>(89-91)</b>

Anne Gros, and her daughter Julie, commented that the “frost in 2016 hit some of our vineyards hard and left others almost completely untouched. For example we lost one-third of the potential crop in our Bourgogne yet in our Bourgogne vines in the Hautes Côtes, there was no damage at all. We lost a similar amount in Echézeaux and almost 60% in Clos de Vougeot and the Combe d’Orveau vines in Chambolle were completely wiped out and there will not be one in 2016. We picked quickly beginning on the 25<sup>th</sup> of September as the fruit was ripe and clean so there was no sorting necessary. As to the wines, they’re not quite as ripe as the 2015s but we would put them at the same quality level. In fact, it will be necessary to wait a few years so that the tannins can mellow but we’re very optimistic.” As I have commented several times over the past few vintages, I have been underwhelmed by the quality of the wines. However, I am happy to report that such is not the case with the 2016s; indeed several of the wines are excellent and worth your interest. (Atherton Wine Imports, [www.awiwine.com](http://www.awiwine.com), CA, Treasury Château & Estates Wines, [www.tweglobal.com](http://www.tweglobal.com), CA, North Berkeley Imports, [www.northberkeleyimports.com](http://www.northberkeleyimports.com), CA and Vintner Select, [www.vintnerselect.com](http://www.vintnerselect.com), OH, all USA; Laytons, [www.laytons.co.uk](http://www.laytons.co.uk), Lay & Wheeler, [www.laywheeler.com](http://www.laywheeler.com), Lea & Sandeman, [www.leaandsandeman.co.uk](http://www.leaandsandeman.co.uk), Howard Ripley, [www.howardripley.com](http://www.howardripley.com) and Adnams, [www.adnams.co.uk](http://www.adnams.co.uk), all UK; L'Imperatrice Fine Wines, [www.imperatrice.com.hk](http://www.imperatrice.com.hk), Hong Kong/China/Macau; Domaine Wine Cellars, [www.domaine.com.tw](http://www.domaine.com.tw), Taiwan).

**2016 Bourgogne – Hautes Côtes de Nuits:** A pretty, ripe and attractively fresh nose is composed mostly by notes of red and dark cherry plus a whisper of earth. The delicious, round and nicely vibrant medium weight flavors are both naturally sweet and succulent while offering fine length and even reasonably good depth. Lovely for what this is. (86-89)/2019+

**2016 Bourgogne:** Here the equally ripe and fresh nose is a bit more deeply pitched with its aromas of cassis, plum and soft spice hints. The attractively textured middle weight flavors possess solid punch that carries over to the lingering if ever-so-slightly rustic and firmer finish. This too is really quite good for its level and worth considering. (86-89)/2020+

**2016 Vosne-Romanée “Les Barreaux”:** There is just enough wood lurking in the background of the black cherry, plum and Asian-style tea-inflected aromas to mention. The sleek, delicious and beautifully well-detailed medium-bodied flavors possess a polished mouthfeel, all wrapped in a saline finish where a touch of youthful austere arises. This too is better than average for its level and should make for a fine age worthy Vosne *villages*. (89-91)/2023+

**2016 Echézeaux – Les Loächausses:** (from a .76 ha parcel, which is about 30% of the total *climat*). Slightly more obvious wood treatment frames the notably spicier and floral-infused aromas of both red and dark currant along with a hint of tea. The velvety, concentrated and sappy flavors are more refined as well as more powerful while the impressively persistent finish is shaped by ripe tannins. This is quite firm but not rustic and I particularly like the balance here. (91-94)/2028+

**2016 Clos de Vougeot – Le Grand Maupertui:** (60% new oak; from a .93 ha parcel). A brooding and grumpy reluctant nose reveals its aromas of humus and earth-suffused dark berry fruit. The mouthfeel of the medium weight flavors is relatively refined though they're not particularly concentrated, at least not compared to the Ech or Riche. They do however possess good power and focus plus this is sufficiently structured to make clear that this is going to require time. (91-93)/2028+

**2016 Richebourg:** (from a .6 ha parcel and 70% new oak). This is quite firmly reduced today and other than a touch of wood, nothing else is perceptible. Otherwise the mouth coating and broad-shouldered flavors ooze with a very fine minerality that continues onto the austere, focused, linear, backward and almost painfully intense finish that delivers spectacular length. This is presently very compact and not really revealing much of anything but the intrinsic stuffing appears to be present such that this should come together if allowed at least 6 to 8 years of bottle age though note well that it will require all of the 15 years that I suggest to arrive at its full potential. (92-94)/2031+

### Domaine Michel Gros (Vosne-Romanée)

2016	➔ Bourgogne	red	(86-89)
2016	➔ Bourgogne – Hautes Côtes de Nuits	red	(87-89)
2016	Bourgogne – Hautes Côtes de Nuits “Fontaine Saint Martin”	red	(86-89)
2016	➔ Chambolle-Musigny	red	(89-91)
2016	Clos de Vougeot – Le Grand Maupertuis Grand Cru	red	(91-93)
2016	➔ Morey St. Denis “En la Rue de Vergy”	red	(89-91)
2016	Nuits St. Georges	red	(88-91)
2016	➔ Nuits St. Georges “1er” 1er	red	(90-93)
2016	Nuits St. Georges “Les Chaliots”	red	(88-91)
2016	Vosne-Romanée	red	(88-91)
2016	➔ Vosne-Romanée “Aux Brûlées” 1er	red	(90-93)
2016	Vosne-Romanée “Clos des Réas” 1er	red	(90-92)

Michel Gros, who is an inveterate student of the weather and intricacies of every vintage, is always a great source of information. He described the 2016 growing season as having an “exceptionally difficult spring and particularly so in April and May as there was both a deep frost and terrible mildew pressure that lasted until the end of the month. The frost hit our vines in a few vineyards though overall we were much less affected than some of our neighbors. I would put our losses in the 30 to 35% range, which is a far cry from the 70 to 80% that some suffered. That said, the losses were quite variable. For example, Nuits and Chambolle were my worst affected and in those two communes the losses were in the 40% range yet Vosne, properly defined, was largely if not totally untouched. Where it was really bad was for our vines in the Hautes Côtes where I lost as much as 80%. Adding to the difficulties were a very wet April and May and we had to do our first treatment with manually carried sprayers as the vineyards were too wet for the tractors to enter. Temperatures were lower than normal until the end of June and this, plus the frost damage, helps to explain the lateness of the harvest date. The flowering took place at the end of June and the first week of July. Thankfully from this point forward the weather cooperated and was quite clement though rarely actually hot. This is to say that July and August had normal temperatures though September averaged fully 2.5° C warmer than usual which really helped to speed up the final ripening. We picked in the Côte from the 28<sup>th</sup> of September to the 2<sup>nd</sup> of October and in the Hautes Côtes from the 6<sup>th</sup> to the 9<sup>th</sup> of October. The fruit was very clean as there was no botrytis and potential alcohols were really quite good for such a late harvest at between 12 and 12.5%. I concentrated some of the wines about 5% to arrive at a final alcohol level of about 13%. As to the wines, I would call 2016 a very good to perhaps even excellent vintage though it's not as good in my opinion as 2015; it's arguably classier as the tannins are definitely finer. I would add that 2016 is a terrific vintage in the Hautes Côtes as the fruit got riper than it usually does thanks to the Indian summer.” I found the quality of the Gros 2016s to be better than usual and in particular in the lower level wines. Whether they are as good as his first-rate 2015s remains to be seen but if they're not, it won't be by much. (Martin Scott Wines, [www.martinscottwines.com](http://www.martinscottwines.com), NY, Chambers & Chambers Wine Merchants, [www.chamberswines.com](http://www.chamberswines.com), CA, Stacole Wines, [www.stacolewines.com](http://www.stacolewines.com), FL, all USA; La Réserve, Uncorked Ltd, [www.uncorked.co.uk](http://www.uncorked.co.uk), Private Cellar Ltd., [www.privatecellar.co.uk](http://www.privatecellar.co.uk) and Thorman Hunt & Co., [www.thormanhunt.co.uk](http://www.thormanhunt.co.uk), all UK).

**2016 Bourgogne:** (from vines in Vosne). A fresh and very pretty nose features mostly aromas of various red berries that are spiked with soft wood and earth wisps. I like the texture of the nicely vibrant and naturally sweet flavors that possess only a trace of rusticity on the sneaky long finale. Worth a look. (86-89)/2019+

**2016 Bourgogne – Hautes Côtes de Nuits:** This is also quite pretty and very fresh with its airy aromas of slightly riper aromas of both red and dark cherry, spice and a deft application of oak. There is good volume and richness to the subtle mineral-inflected flavors that are all the more attractive thanks to the lovely sense of underlying tension on the refreshing finish. This offers very good quality for its level and is definitely worth checking out. (87-89)/2019+

**2016 Bourgogne – Hautes Côtes de Nuits “Fontaine Saint Martin”:** (a 7 ha *monopole* of the domaine, 4 of which are planted to pinot). Gros noted that this had only recently completed its malo and not surprisingly it was hard to read as the nose was reduced and the flavors full of gas. I like the energy and more evident minerality but the finish was strict and short, which I attribute to the abundant gas. Even so, my rating should be taken as provisional though I should point out that this is normally an excellent example of the genre and thus I extend the benefit of the doubt. (86-89)/2020+

**2016 Nuits St. Georges:** (from 4 different *lieux-dits*, all on the Vosne side that include Aux Athets, En la Perrière Noblot, Les Lavières and Bas de Combe). This too is reduced and the only aspect that I can mention is a subtle touch of wood. Otherwise there is notably better size, weight and richness as the medium-bodied flavors possess an admirable abundance of sappy dry extract that also buffers the firm but not hard core of tannins. This isn't refined but it's very Nuits and should age well but also drink well young thanks to the extract. (88-91)/2023+

**2016 Nuits St. Georges “Les Chaliots”:** An overtly *sauvage* and very earthy nose is composed by notes of plum, violet and black cherry. The medium weight flavors are also attractively rich with a sleek and supple mouthfeel that is enhanced by the somewhat finer grain of the supporting tannins on the dusty and saline finish. This is a bit less structured and a wine that should also drink reasonably well on the younger side if desired. (88-91)/2022+

**2016 Morey St. Denis “En la Rue de Vergy”:** A pungent nose is composed of wood and reductive notes but there is good freshness and energy to the lighter weight but pure and delineated flavors that brim with minerality that carries over to the focused and linear finish. This is an interesting wine in that the mid-palate is succulent which contrasts with the linear and mildly austere finale. This is lovely; indeed I would go so far as to describe it as a textbook example. (89-91)/2022+

**2016 Vosne-Romanée:** (from 3 different parcels in Aux Réas, La Colombière and Au-Dessus de la Rivière). A perfumed nose consists of spiced plum, violet and a hint of sandalwood. There is more volume if less minerality to the richer and slightly more voluminous flavors that possess a velvety mid-palate though there is trace of rusticity that can be found on the firm and lingering finale. This should also drink reasonably well young if that's your preference. (88-91)/2023+

**2016 Chambolle-Musigny:** (two-thirds of the total is from Les Argillières, a *lieu-dit* that directly abuts Musigny on its northern border with the rest being from Les Maladières, Les Mombies and Les Nazoires). This too sports a spicy nose though the fruit profile is higher-toned with its notes of red currant, rose petal and lavender, all of which is trimmed in a background hint of wood toast. The attractively detailed middle weight flavors are shaped by refined tannins on the solidly complex and impressively persistent finish. This is a lovely Chambolle *villages* and worth checking out. (89-91)/2023+

**2016 Nuits St. Georges “1er”:** (from old vines in Murgers and Vignerondes). This is sufficiently reduced to overshadow the fruit though it does seem ripe. On the plus side there is evident power and mid-palate concentration to the admirably rich medium-bodied flavors that possess plenty of dry extract on the firm but not really rustic finale. This is excellent and should both age well yet be approachable after only a few years of bottle age. Worth considering. (90-93)/2026+

**2016 Vosne-Romanée “Aux Brûlées”:** (30+ year old vines that abut the A.-F. Gros Richebourg parcel in Verailles). A restrained and beautifully spicy nose offers up notes of purple fruit, violet, anise and a hint of wood toast. There is good muscle, punch and power to the middle weight plus flavors that exude a fine bead of minerality on the beautifully persistent finish. This is a blend of power and refinement though at least some patience will be necessary. (90-93)/2028+

**2016 Vosne-Romanée “Clos des Réas”:** (a 2.12 ha *monopole* with vines averaging 35+ years of age). Here the expressive nose is similar to that of the Brûlées though with a bit more wood in evidence and it can also be found on the round, velvety and very rich medium-bodied flavors that are less mineral-driven, all wrapped in a seductive, dusty and less structured finale. As is typically the case, this should be approachable on the younger side. (90-92)/2024+

**2016 Clos de Vougeot – Le Grand Maupertuis:** (from .20 ha parcel; note that Gros uses the atypical spelling of Maupertuis, e.g. with an “s”). Noticeable wood fights somewhat with the otherwise fresh red and dark currant, earth and a hint of smoked meat character. The rich, full-bodied and very serious flavors possess excellent size and weight along with excellent drive on the powerful and ever-so-slightly warm finish. This is slightly woody at present but it appears to have the underlying concentration that should enable the wine to eventually absorb the oak. (91-93)/2028+

### **Domaine Mayer-Gilles (Magny-lès-Villers)**

2016	➔ Bourgogne – Hautes Côtes de Nuits	red	(87-89)
2016	Côtes de Nuits-Villages	red	(88-91)
2016	Echézeaux du Dessus Grand Cru	red	(92-94)

2016	➔ Nuits St. Georges “Les Damodes” 1er	red	(90-93)
2016	➔ Nuits St. Georges “Les Hauts Poirets”	red	(89-91)

I had heard several rumors over the summer that the domaine was for sale due to health concerns plaguing Gilles Mayer, who has directed this 12 ha domaine since 1998. When I arrived for my annual visit the sale rumor was confirmed as the estate has been acquired by André Hoffman of the Swiss pharmaceuticals giant Hoffman-Laroche. Mayer will in theory remain with the domaine though given his reportedly serious health problems, it is doubtful that he will remain beyond an undefined transition period. In the meantime two young *vignerons* have been hired, Julien Gros and Alexandre Vernet, who will split responsibilities between the vinification and viticulture. I inquired about potential changes and was told that for the moment none were planned but “anything is possible.” M. Mayer was understandably not available to comment on his 2016s so I don’t have the benefit of his reflections. Neither Gros nor Vernet was exactly sure what the yields were in 2016 but it was clear from the number of barrels that it was very low, indeed to the point that there will be no Bourgogne-Hautes Côte de Beaune. (Calvert Woodley, [www.calvertwoodley.com](http://www.calvertwoodley.com), Washington, DC, USA).

**2016 Bourgogne – Hautes Côtes de Nuits:** (from 25+ year old vines). A deft touch of wood sets off the ultra-fresh, ripe and cool aromas of black cherry liqueur and a touch of spice. There is both good intensity and minerality to the impressively concentrated middle weight flavors that deliver fine depth and length for what this is. Recommended and note that this should age well. (87-89)/2021+

**2016 Côtes de Nuits-Villages:** (from Corgoloin vines). There is enough reduction present to mask the underlying fruit today. Otherwise the rich, delicious and energetic medium-bodied flavors possess good levels of tannin-buffering dry extract, all wrapped in a precise, intense and mildly rustic finish. I like the balance and this should be quite good if allowed a few years of cellaring first. (88-91)/2022+

**2016 Nuits St. Georges “Les Hauts Poirets”:** (only one barrel produced in 2016). Once again there is just enough wood present on the cool, pure and earthy aromas of both red and dark currant to warranting mentioning. I very much like the mouthfeel of the energetic and relatively sleek flavors thanks to the fine-grained tannins shaping the balanced and sneaky long finale. This is also really quite good for a *villages* level Nuits and worth considering. (89-91)/2023+

**2016 Nuits St. Georges “Les Damodes”:** (from 35+ year old vines). A much more floral-inflected nose reflects plenty of spice and earth influences on the ripe aromas of plum and black cherry liqueur. There is once again an attractive sense of energy to the beautifully defined and overtly stony medium-bodied flavors that coat the palate with dry extract on the tightly wound and moderately austere finale. Patience will be indispensable here. (90-93)/2028+

**2016 Echézeaux du Dessus:** Here the more restrained nose is quite similar to that of the Damodes though there is bit more oak influence present. The rich, intense and impressively concentrated big-bodied flavors display a taut muscularity as well as excellent power while delivering first-rate persistence on the sappy and palate coating finish. Once again an abundant supply of patience is going to be necessary as this is also very tightly wound. (92-94)/2031+

### Domaine François Lamarche (Vosne-Romanée)

2016	Bourgogne-Hautes Côtes de Nuits	red	(86-88)
2016	Clos de Vougeot Grand Cru	red	(91-94)
2016	Echézeaux Grand Cru	red	(91-94)
2016	Grands Echézeaux Grand Cru	red	(92-94)
2016	La Grande Rue Grand Cru	red	(91-94)
2016	La Grande Rue – Cuvée 1959 Grand Cru	red	(92-95)
2016	➔ Nuits St. Georges “Les Cras” 1er	red	(91-93)
2016	Vosne-Romanée	red	(87-89)
2016	Vosne-Romanée “Les Chaumes” 1er	red	(88-91)
2016	Vosne-Romanée “La Croix Rameau” 1er	red	(89-92)
2016	➔ Vosne-Romanée “Les Malconsorts” 1er	red	(90-93)
2016	Vosne-Romanée “Les Suchots” 1er	red	(89-91)
2015	Grands Echézeaux Grand Cru	red	94
2015	La Grande Rue Grand Cru	red	94
2015	➔ Vosne-Romanée “La Croix Rameau” 1er	red	91
2015	➔ Vosne-Romanée “Les Malconsorts” 1er	red	93



Nicole Lamarche told me that the 2016 growing season “started out badly with the black frost and severe mildew problems. The frost was really bad and even though we were less affected here in Vosne, it still was enough to depress everyone. The second half of the season though was clement for the most part and allowed even those vines that had been damaged to recover sufficiently to bring their fruit to very good levels of ripeness. We began picking on the 26<sup>th</sup> of September and brought in ripe and clean fruit that had thick skins. Yields were off between 40 and 50% but were highly disparate as some vineyards suffered much higher losses than others. Potential alcohols came in between 12 and 13% with good acidities and ripeness levels as even the seeds were ripe. I used around 30% of whole clusters for every wine as I want each of them to be a true reflection of their *terroirs* because they were vinified in exactly the same way. In order to remain consistent with this philosophy I also used zero new wood because I really am after the purity of expression with no interference. As to the wines, I love this vintage exactly because it’s so pure and fresh.” I found that Lamarche achieved her goal of making ultra-pure 2016s as these are some really pretty wines. I would add that I was impressed by the quality of the four 2015s that I retasted and which had been bottled in April 2017. 2016 will mark the third vintage for the new *cuvée* of La Grande Rue that is called 1959. To provide some background on how it came to be, Nicole Lamarche said that she had read the chapter on La Grande Rue in my book *The Pearl of the Côte* and in it I describe how in 1959 there was an exchange of vineyards between the Domaine de la Romanée-Conti and Domaine Lamarche. I paraphrase from my book to explain why: *“In order to have contiguous and more coherently organized vineyards, Domaine François Lamarche and the Domaine de la Romanée-Conti exchanged a number of tiny parcels. Domaine Lamarche traded seven parcels of Les Gaudichots, totaling .0186 ha, plus two parcels of the Echézéaux climat Clos Saint-Denis, totaling .0283 ha, for a grand total of .0469 ha. The Domaine de la Romanée-Conti contributed three parcels of La Grande Rue, totaling .1013 ha, plus .0048 ha of Les Gaudichots, for a grand total of .1061 ha. Despite the mild disparity in surface area, vintners Henry Lamarche and Henri-Gaudin de Villaine declared the combined parcels to be of equal value and exchanged no money.”* Nicole Lamarche realized that the exchanged parcels of Les Gaudichots were planted in 1933 and had never been replanted since. As such she had the idea of isolating the fruit from these parcels to see what quality might be obtained. She purports to have been so happy with it that it was worth bottling it separately and this is how the new wine was created. Lamarche also noted that it will continue to be isolated each year in which there is a noticeable difference between it and the regular *cuvée*. (Jeanne-Marie de Champs, [www.ds-collection.com](http://www.ds-collection.com), NY, Frederick Wildman, [www.frederickwildman.com](http://www.frederickwildman.com), NY, Wine House, [www.winesf.com](http://www.winesf.com), CA, A. Bommarito Wines, [www.abommaritowines.com](http://www.abommaritowines.com), MO, all USA; Fields, Morris & Verdin, [www.fmvwines.com](http://www.fmvwines.com), Berry Brothers & Rudd, [www.bbr.com](http://www.bbr.com), Justerini & Brooks, [www.justerinis.com](http://www.justerinis.com), Lay & Wheeler, [www.laywheeler.com](http://www.laywheeler.com), Wine Society, [www.thewinesociety.com](http://www.thewinesociety.com), all UK; and Pearl of Burgundy, [www.pearlofburgundy.com](http://www.pearlofburgundy.com), Hong Kong and Macau).

**2016 Bourgogne-Hautes Côtes de Nuits:** A pretty, cool and commendably pure array of various red berries is trimmed in just a hint of earth that can also be found on the agreeably textured, vibrant and well-detailed flavors that tighten slightly on the dusty and lightly stony finish. This refreshing and delicious effort should drink well early on. (86-88)/2019+

**2016 Vosne-Romanée:** A discreet application of oak combines floral and spice aromas with those of red and dark cherry. There is a bit more volume to the velvet-textured medium-bodied flavors that terminate in a moderately firm and dusty finish that offers acceptable depth and persistence. This should drink well early but reward a few years of cellaring too. (87-89)/2021+

**2016 Vosne-Romanée “Les Chaumes”:** Here the nose is aromatically similar to the straight Vosne except that the floral elements, in particular rose petal and violet, are more prominent. The round and attractively textured medium weight flavors possess a caressing, indeed even succulent, mouthfeel while offering, almost somewhat curiously, a lingering and palate coating but somewhat rustic finish. Rusticity is rare in les Chaumes so it would surprise me if it lasted. (88-91)/2023+

**2016 Vosne-Romanée “Les Suchots”:** (from a .58 ha parcel). A somewhat spicier mix of red currant, plum and lavender is set against a subtle backdrop of sandalwood nuances. There is both more volume and bit more energy as well to the medium-bodied flavors that possess a slightly rounder mouthfeel on the dusty and youthfully austere finale. Patience. (89-91)/2024+

**2016 Vosne-Romanée “La Croix Rameau”:** A relatively high-toned nose displays aromas composed by the essence of red cherry, anise, violet, rose petal and a hint of hoisin. The middle and attractively vibrant flavors possess a sleek and sophisticated mouthfeel that is almost lacy and delicate though there is good punch and focused power to the delicious and balanced finish. This too will require at least some patience. (89-92)/2024+

**2016 Vosne-Romanée “Les Malconsorts”:** This is the first wine to reveal any appreciable wood influence and here it includes menthol and toast though it’s not so prominent as to overshadow the red currant, lavender, Asian-style tea and rose petal scents. As is always the case there is more size, weight and power to the more mineral-driven flavors that exhibit superb intensity that builds from the mid-palate before culminating in a wonderfully persistent finish. This is perhaps not quite as imposingly scaled as it usually is but I very much like the balance. Again, at least some patience advised. (90-93)/2028+

**2016 Nuits St. Georges “Les Cras”:** (from a .37 ha parcel). This is arguably the most underrated wine in the Lamarche portfolio as it is virtually always excellent but because it’s a Nuits rather than a Vosne, hardly anyone notices. This offers an opportunity to those looking for excellent quality and are not unduly worried about what the label says. Though reduction presently dominates the underlying fruit there is excellent freshness and energy to the intense, concentrated and mineral-driven

flavors that flash outstanding power on the focused, sappy and super-saline finish. In 2016 this is the most promising of the Lamarche 1ers. (91-93)/2028+

**2016 Echézeaux:** (from the *climats* of Les Rouges du Bas, Les Cruots and Clos St. Denis). A beautifully layered blend is comprised by notes of a wide range of floral and spice elements that add elegance and breadth to the panoply of red berry fruit aromas. There is terrific intensity to the powerful, indeed even robust, big-bodied flavors that flex a taut muscularity on the serious, firm and youthfully austere finale. This is a big Echézeaux and one that is going to require extended bottle age, in fact 15 years may not be entirely sufficient so I would suggest not buying this in the hopes of good early drinking. (91-94)/2031+

**2016 Clos de Vougeot:** (from 3 different parcels, one at the bottom and two at the top but on opposite sides). A nicely broad and unusually perfumed mélange displays notes of earth, spice, red currant and blackberry. The rich, delicious and supple middle weight plus flavors possess excellent delineation on the vibrant, intense and driving youthfully austere finish that immediately tightens up to confirm that this will also need extended keeping before it fully reveals its full potential. Even so, this is undeniably prettier than it usually is and while the word 'elegance' and Clos de Vougeot are rarely used in the same sentence, this is the exception that proves the rule. (91-94)/2031+

**2016 Grands Echézeaux:** Like the Les Cras, this is firmly reduced today and unreadable. And like the Clos de Vougeot the mid-palate of the slightly larger-scaled flavors is quite supple though this contrasts markedly with the powerful and borderline painfully intense finish that is at once mouth coating and hugely persistent. This appears deceptively approachable but the very firm tannic spine makes it clear that this is going to be a long-distance runner. (92-94)/2033+

**2016 La Grande Rue:** A subtle touch of wood serves as a suitably discreet backdrop for the exceptionally floral-infused nose that offers up additional notes of spice, red currant and pekoe tea. The rounder and slightly less intense flavors are still blessed with excellent punch and power while exhibiting more salinity on the built-to-age finish. This is more refined than the Grands Ech but not quite as complex, at least not today. (91-94)/2031+

**2016 La Grande Rue – Cuvée 1959:** (2 barrels were produced from vines in Les Gaudichots planted in 1933 and aged in CAVIN Aphrodite barrels that are made from 300 year old oak trees sourced from the Fontainebleau forest). This is aromatically similar to the regular *cuvée* with just a bit more floral and spice influences. The sleek, ultra-intense and beautifully delineated flavors are notably more mineral-inflected while displaying an overt muscularity on the imposingly powerful finish. This is a borderline massive yet impeccably well-balanced wine and I would strongly suggest that you not even think about opening a bottle before its 10<sup>th</sup> birthday and at least 20 will be necessary for this to reveal its full potential. (92-95)/2036+

**2015 Vosne-Romanée “La Croix Rameau”:** A spicy, cool and somewhat restrained yet definitely ripe nose features notes of pomegranate, cherry, lilac and violet, all of which is trimmed in a background application of wood. Here too the middle weight flavors possess a supple mid-palate that contrasts with a notably firm finale. This refined effort is both complex and well-balanced plus it's a very fresh 2015. 91/2025+

**2015 Vosne-Romanée “Les Malconsorts”:** A menthol top note can be found on the relatively high-toned red currant aromas that are liberally laced with notes of Asian tea, orange peel, hoisin and sandalwood. There is notably more volume and mid-palate concentration to the big-bodied flavors that manage to be at once elegant yet powerful, all wrapped in a very firm, mildly austere and hugely long finale. Excellent quality here but note that patience will be required before this robust effort reaches its apogee. 93/2030+

**2015 Grands Echézeaux:** A pungent if highly complex nose is comprised by discreet notes of wood toast, menthol, spice, violet, plum and an interesting smoky nuance. There is slightly more volume and power to the big-bodied, intense and once again sleekly muscular flavors that possess a slightly finer mouthfeel, all wrapped in firm, sappy and very firm finale that exhibits slightly less youthful austerity. This is a classically styled Grands Ech and should age like one as well. 94/2032+

**2015 La Grande Rue:** This perfumed beauty displays fireworks in a glass with its kaleidoscopic nose of super spicy, floral and cool red and dark berry nose. The middle weight flavors are less concentrated and powerful than those of the Grands Ech but markedly finer with a caressing and sophisticated mouthfeel that carries over to the rich finish that once again tightens up noticeably on the impeccably well-balanced and strikingly persistent finish. While at least some patience will also be required this classy effort should be approachable sooner than the Grands Ech. 94/2030+

### Domaine Leroy (Vosne-Romanée)

2015	Chambertin Grand Cru	red	98
2015	➔ Chambolle-Musigny "Les Charmes" 1er	red	95
2015	➔ Chambolle-Musigny "Les Fremières"	red	92
2015	Clos de la Roche Grand Cru	red	97
2015	Clos de Vougeot Grand Cru	red	96
2015	Corton-Renardes Grand Cru	red	94
2015	➔ Gevrey-Chambertin "Aux Combottes" 1er	red	95
2015	Latricières-Chambertin Grand Cru	red	96
2015	Musigny Grand Cru	red	98
2015	➔ Nuits St. Georges	red	90
2015	➔ Nuits St. Georges "Les Boudots" 1er	red	94
2015	➔ Nuits St. Georges "Aux Vignerondes" 1er	red	94
2015	➔ Pommard "Les Vignots"	red	91
2015	Richebourg Grand Cru	red	96
2015	Romanée St. Vivant Grand Cru	red	97
2015	➔ Savigny-lès-Beaune "Les Narbantons" 1er	red	93
2015	➔ Volnay "Santenots du Milieu" 1er	red	92
2015	➔ Vosne-Romanée "Les Beaux Monts" 1er	red	96
2015	➔ Vosne-Romanée "Aux Brûlées" 1er	red	95
2015	➔ Vosne-Romanée "Les Genaivrières"	red	91

Lalou Bize-Leroy was away at the time of my visit and thus I don't have the benefit of her reflections on the 2015 vintage. I was greeted instead by Gilles Desprez who ably conducted the tasting. He didn't have a lot of details but did note that fruit was harvested between the 2<sup>nd</sup> and 8<sup>th</sup> of September and that the wines were bottled in December 2016. As the commentaries and ratings indisputably confirm, Mme Leroy has produced superb wines that without question transcend the general quality of the vintage. What I particularly like about the Leroy 2015s is that they reflect the high ripeness level of the vintage while maintaining excellent freshness and verve, something that is not always the case. (Martine's Wines, [www.martineswines.com](http://www.martineswines.com), CA, USA; Justerini & Brooks, [www.justerini.com](http://www.justerini.com), John Armit, [www.armit.co.uk](http://www.armit.co.uk), Howard Ripley, [www.howardripley.com](http://www.howardripley.com), FINE+RARE Wines Ltd, [www.frw.co.uk](http://www.frw.co.uk), UK and Lay & Wheeler, [www.laywheeler.com](http://www.laywheeler.com), all UK).

**2015 Pommard "Les Vignots":** A ripe yet super-fresh nose is quite cool and restrained in the context of the vintage with its relatively elegant array of various dark berries, spice and warm earth nuances. The dense, serious and beautifully textured middle weight flavors brim with both a lovely minerality and plenty of dry extract that imparts an attractive sappiness to the youthfully austere and notably firm finale. An excellent Pommard *villages*. 91/2027+

**2015 Nuits St. Georges:** (in 2015 this includes the Lavières, Aux Allots and Bas de Combe). A ripe but brooding nose is also quite fresh with its essence of cassis, earth and evident *sauvage* and spice wisps. The sleek, intense and solidly concentrated medium-bodied flavors once again brim with dry extract and a more subtle minerality that surfaces on the impressively long and notably firm finish. 90/2027+

**2015 Vosne-Romanée "Les Genaivrières":** A fresh and decidedly more elegant nose reflects notes of spiced plum, sandalwood and a lovely blend of floral scents. Once again there is a lovely sleekness to the delicious, caressing and well-detailed flavors that deliver outstanding depth and persistence for a Vosne *villages*. Good stuff and one of the few wines in the range that could actually be enjoyed on the younger side. 91/2027+

**2015 Chambolle-Musigny "Les Fremières":** A more restrained nose is once again beautifully fresh with its mélange of spice, lavender, red and dark currant and a subtle backdrop of wood influence. There is a lacy mouthfeel to the stonier and slightly finer medium weight flavors that deliver impressively good persistence on the balanced finale. Lovely stuff and very Chambollesque with real drive. 92/2027+

**2015 Volnay "Santenots du Milieu":** A densely fruited if again notably restrained nose expresses notes of red cherry, dark pinot and whiffs of spice, rose petal and warm earth. There is good power to the succulent and enveloping medium weight plus flavors that offer even better minerality if, somewhat surprisingly, a bit less concentration, on the slightly awkward if notably firm finish. Leroy has a first-rate track record with this wine so perhaps I caught it on a bad day but this would be one of the few wines in the range that is arguably not at its usual outstanding level. 92/2030+

**2015 Savigny-lès-Beaune “Les Narbantons”**: An earthier and overtly *sauvage*-infused nose exhibits aromas of cool and admirably pure black cherry, cassis and plenty of floral influence. The full-bodied flavors are dense to the point of being almost thick as the level of dry extract is seriously impressive before concluding in a wonderfully long, highly complex and impeccably well-balanced finale. This isn't particularly mineral driven (though Narbantons rarely is) but Savigny 1ers don't get a whole lot better than this. 93/2027+

**2015 Nuits St. Georges “Aux Vignerondes”**: (from a .35 ha parcel). A more elegant and exuberantly fresh nose combines notes of cherry and dark currant with those of plum, lavender and violet. The middle weight flavors exude a really beguiling inner mouth perfume and flashing a plenitude of minerality on the focused and almost painfully intense bitter cherry pit-infused finish that leaves no doubt that this beauty is built-to-age for the long to even very long-term. This is terrific. 94/2030+

**2015 Nuits St. Georges “Les Boudots”**: A slightly riper nose grudgingly offers up a densely layered array of essence of plum, cassis, violet and as is usually the case, plenty of warm earth and a wide range of spice influences. There is excellent size, weight and power to the less refined big-bodied flavors that display evident muscle and punch on the velvet-textured finish that goes on and on. This is also exceptionally good though it's also a wine that is even more firmly structured. 94/2032+

**2015 Vosne-Romanée “Aux Brûlées”**: This is the first wine in the range to display any appreciable reduction and it's enough to suppress the underlying fruit so if you're going to commit vinous infanticide by trying a bottle of this young I would strongly advise decanting it first. Otherwise there is impressive density to the tautly muscular and moderately stony flavors that once again brim with dry extract that mostly buffers the marked firm core of ripe tannins shaping the almost unbelievably persistent finish. I really like the mid-palate mouthfeel but the overall impression is a bold and robust wine that's going to need a very long snooze in a cool cellar before it reaches its peak. 95/2035+

**2015 Vosne-Romanée “Les Beaux Monts”**: A strikingly floral-saturated nose reflects notes of Asian-style tea, red currant and a plethora of spice elements. The notably more refined and stonier middle weight flavors possess superb drive if not quite the same power and muscle on the balanced and gorgeously persistent finish. This built-to-age beauty is textbook VRBM. 96/2035+

**2015 Chambolle-Musigny “Les Charmes”**: Here the highly expressive, cool and pure nose displays a broad-ranging array of various red berries, and in particular raspberry, along with ample floral, spice and sandalwood scents. Like the Beaux Monts this is wonderfully refined with excellent underlying tension to the detailed and relatively powerful flavors that are blessed with first-rate concentration, all wrapped in a strikingly saline-inflected finish that also goes on and on. This isn't quite as structured but make no mistake, it's also going to require plenty of patience before it's fully mature. 95/2030+

**2015 Gevrey-Chambertin “Aux Combottes”**: An elegant, pure and attractively fresh nose speaks of ripe red berry liqueur and dried floral notes with a background hint of the *sauvage*. There is a terrific inner mouth perfume to the notably spicy and caressing flavors that possess an explosion of sap that renders the firm tannins almost invisible on the youthfully austere, balanced and equally persistent finish that is clearly constructed for the long haul. 95/2032+

**2015 Corton-Renardes**: A very ripe nose, indeed this is perhaps the ripest wine in the range, is composed by notes of poached plum, cassis and black raspberry liqueur along with wisps of earth, spice and the *sauvage*. There is outstanding volume and richness if perhaps not quite the same mid-palate concentration to the powerful full-bodied flavors that culminate in a lingering if mildly rustic finale. Here too plenty of patience is advised. 94/2033+

**2015 Richebourg**: This is the first wine to display more than a *soupçon* of wood influence though it's still sufficiently subtle to easily allow the ultra-spicy and floral aromas of ripe black cherry and plum to be appreciated. The muscular yet seductively textured broad-shouldered flavors possess ample minerality on the imposingly structured finish where the only nit is a hint of warmth. This is a really big wine and one that should see its 50<sup>th</sup> birthday in fine form. 96/2040+

**2015 Romanée St. Vivant**: (from a 1 ha parcel planted in 1924). Here the highly expressive nose is more elegant, airier and even spicier with its array of intensely floral liqueur-like red and dark raspberry aromas. There is beautiful precision and intensity to the medium-bodied flavors that possess superb complexity on the gorgeously long and impeccably well-balanced finish. Though this flashes a certain lacy quality to the mid-palate, the supporting structure is deceptively firm and this too is going to require extended cellaring to reveal its full, and considerable, potential. In a word, brilliant. 97/2035+

**2015 Clos de Vougeot**: (from 3 separate parcels situated in each of the 3 levels, e.g. upper, middle and lower). A super-fresh nose combines notes of a lovely variety of floral and red berry scents with those of warm earth, humus, underbrush and a wisp of spice. There is excellent volume and first-rate power to the imposingly scaled flavors that possess a surprisingly sleek mid-palate mouthfeel that contrasts considerably with the robust, structured and youthfully austere finish that also delivers stunning length. Once again though make no mistake, this is a bad boy that's going to need plenty of cellar time; indeed it is what I call a 'buy and forget you own it' wine. 96/2040+

**2015 Clos de la Roche:** In contrast to the expressive of many wines in the range this is restrained to the point of requiring aggressive swirling to coax the overtly spice and markedly earthy aromas of black cherry, plum and violets to reveal themselves. There is superb volume, power and mid-palate concentration supporting the extract-rich big-bodied flavors that possess evident muscle and punch on the mouth coating and stunning persistent finale. This is also very firmly structured; indeed it's borderline chewy today and this too qualifies for inclusion in the 'forget you own it' category. 97/2040+

**2015 Musigny:** A perfumed and supremely elegant if notably ripe nose features a kaleidoscopic array of various spices on the red and black fruit scents that are replete with tea and floral nuances. There is outstanding power and richness to the refined, detailed and very firmly structured flavors that culminate in a precise, pure and driving if markedly austere finish that once again displays incredible persistence. This is a really impressive effort that offers terrific development potential but fans of this wine should note that it is arguably even more masculine than it usually is yet at the same time it remains utterly harmonious. This too is positively brilliant. 98/2040+

**2015 Latricières-Chambertin:** A discreet if not invisible application of wood frames cool and restrained aromas of various dark berries, plum, floral, earth, humus and wisps of forest floor. The intense and muscular yet impressively refined large-scaled flavors possess strikingly good delineation and a beguiling sense of underlying tension before culminating in a driving and pungently mineral-driven finale that flashes plenty of youthful austerity. Like the vast majority of the Leroy 2015s this is clearly built-to-age and is going to need extended cellaring. 96/2035+

**2015 Chambertin:** An even more intensely floral and wonderfully airy nose displays distinct *sauvage* notes on the very ripe yet cool black cherry, spiced plum and Gevrey-style pungent earth aromas. This is a big and muscular wine of almost forbidding proportions that is shaped by an imposingly firm tannic spine on the marvelously concentrated and explosively mineral-driven finish that, like so many wines in the range in 2015, seems to go on and on. Along with the Musigny, this wins the best in class award and in sum, this is definitely a 'wow' wine. 98/2040+

#### Domaine du Comte Liger-Belair (Vosne-Romanée)

2016	Clos de Vougeot Grand Cru	red	(91-93)
2016	Echézeaux Grand Cru	red	(92-94)
2016	➔ Nuits St. Georges "Aux Cras" 1er	red	(91-94)
2016	Nuits St. Georges "Clos des Grandes Vignes" 1er	red	(90-92)
2016	➔ Nuits St. Georges "Les Lavières"	red	(89-92)
2016	La Romanée Grand Cru	red	(93-96)
2016	Vosne-Romanée	red	(88-91)
2016	➔ Vosne-Romanée "Aux Brûlées" 1er	red	(90-93)
2016	Vosne-Romanée "Les Chaumes" 1er	red	(89-92)
2016	➔ Vosne-Romanée "Clos du Château"	red	(89-91)
2016	➔ Vosne-Romanée "La Colombière"	red	(89-91)
2016	➔ Vosne-Romanée "Les Petits Monts" 1er	red	(91-93)
2016	➔ Vosne-Romanée "Aux Reignots" 1er	red	(92-94)
2016	➔ Vosne-Romanée "Les Suchots" 1er	red	(90-93)
2015	Clos de Vougeot Grand Cru	red	93
2015	Echézeaux Grand Cru	red	95
2015	➔ Nuits St. Georges "Aux Cras" 1er	red	92
2015	Nuits St. Georges "Clos des Grandes Vignes" 1er	red	90?
2015	➔ Nuits St. Georges "Les Lavières"	red	90
2015	La Romanée Grand Cru	red	97
2015	Vosne-Romanée	red	88
2015	➔ Vosne-Romanée "Aux Brûlées" 1er	red	94
2015	➔ Vosne-Romanée "Les Chaumes" 1er	red	91
2015	➔ Vosne-Romanée "La Colombière"	red	89
2015	➔ Vosne-Romanée "Clos du Château"	red	89
2015	➔ Vosne-Romanée "Les Petits Monts" 1er	red	94
2015	➔ Vosne-Romanée "Aux Reignots" 1er	red	94
2015	➔ Vosne-Romanée "Les Suchots" 1er	red	93

Like many of his colleagues who have vineyards in many different communes in the Côte de Nuits, Louis-Michel Liger-Belair told me that the “frost damage in 2016 was highly disparate. For example, overall we were down 35% and in particular Les Grandes Vignes got completely crushed yet Vosne was essentially untouched. What is interesting to consider is that if we hadn't already had bud growth of around 10 cm by the end of April when the frost hit, we probably would have picked at the very beginning of September. Given though that the vegetation was already advanced to that point and then destroyed by the frost, it required close to 3 weeks for the vines to regain their former state. This predictably pushed the harvest back accordingly. Matters would become more complicated still as May would see an acute attack of mildew which was very complicated to fight back given how wet the vineyards were. The rest of the season had a lovely luminosity but save for a few days of real heat, it wasn't really hot. We chose to begin picking on the 24<sup>th</sup> of September and while there was less fruit in many vineyards than usual, it had the highly desirable attributes of being both clean and ripe. I selectively used about 20% whole clusters during the vinifications for the Suchots, Brûlées, Chaumes, Grandes Vignes and the grand crus. As to the wines, I like many things about them and particularly that they are super-fresh and impeccably well-balanced. They have beautiful textures and seem like they're alive in the mouth which makes them fun to drink, indeed almost irresistible. I think that they will be drinkable on the younger side as they're already delicious. In terms of other vintage comparisons, it would be reasonable to compare them to years like 2002, 2008, 2010 and perhaps 2012.” I am in complete agreement with Liger-Belair's description of his 2016s and I found them to out-perform the general quality of the vintage. I was also very impressed with the now in-bottle 2015s, revisited below, and this is true up and down the appellation hierarchy; he noted that the wines were bottled in stages which is to say between November 2016 and May 2017. I repeat in case fans of the domaine might have missed it that there is a new grand cru in the range. Liger-Belair explained that he signed a fruit purchase contract for a .40 ha parcel of Clos de Vougeot that at one time belonged to the *négociant* arm of the firm C. Marey et Comte Liger-Belair. (Becky Wasserman & Co., [www.beckywasserman.com](http://www.beckywasserman.com), Beaune, France; additional distributors include Veritas Imports, [www.veritaswine.com](http://www.veritaswine.com), CA/NV/AZ/NM, Grand Cru Selections, LLC, [nedbenedict@gmail.com](mailto:nedbenedict@gmail.com), NY/NJ, Wines Unlimited, [www.winesunlimited.com](http://www.winesunlimited.com), LA, Classified Wine & Spirits, LLC, [www.classifiedwine.net](http://www.classifiedwine.net), TX, C'est Vin, LLC, 703.243.3559, VA, and USA Wine Imports, [www.usawineimports.com](http://www.usawineimports.com), NY, for "Selection Pas Mal", NY, all USA; Justerini & Brooks, [www.justerinis.com](http://www.justerinis.com), UK).

**2016 Vosne-Romanée:** (from 11 different parcels). An agreeably fresh and spicy nose of purple fruit leads to vibrant and seductively textured medium weight flavors that possess a beguiling mouthfeel while offering fine length. This velvety effort is very Vosne in character and should drink well young yet repay mid-term keeping if desired. (88-91)/2021+

**2016 Vosne-Romanée “La Colombière”:** (a .78 ha parcel of vines between 50 and 70 years of age). Mild reduction masks the underlying fruit today but otherwise there is a lovely sense of vibrancy and slightly more volume to the delicious flavors that possess a noticeably firmer core of supporting tannins on the refreshing and balanced finale. Lovely. (89-91)/2023+

**2016 Vosne-Romanée “Clos du Château”:** (a *monopole* of the Domaine with 35+ year old vines and much rockier soil than Columbière). This is very firmly reduced today and aromatically unreadable. By contrast there is excellent vibrancy to the intense, sleek and muscular flavors that possess fine depth on the dusty and balanced finale. While the supporting tannic spine isn't necessarily firmer, their texture is notably different and this will need at least some bottle age first. (89-91)/2023+

**2016 Nuits St. Georges “Les Lavières”:** (this wine is only sold in the UK). In 2016 this is more Vosne than Nuits with its lovely array of spice elements suffusing the plum, dark currant and soft earth-inflected aromas. There is both good energy and a subtle minerality to be found on the well-detailed medium-bodied flavors that culminate in an ever-so-mildly youthfully austere finish where the supporting tannins are really quite fine for a *villages* level wine. This is really quite impressive and recommended provided that you can allow it at least a few years of cellar time. (89-92)/2024+

**2016 Vosne-Romanée “Les Chaumes”:** (from vines planted in 1945). A slightly more elegant but not more complex nose also offers up spiced plum and dark currant scents but rather than earth there are attractive floral hints and in particular violet. The medium weight flavors possess a caressing mouthfeel, indeed it's satiny, before concluding in a sappy and dusty finish that evidences sneaky good length. This too will benefit from at least a few years of cellaring. (89-92)/2024+

**2016 Vosne-Romanée “Les Suchots”:** (from a .22 ha parcel). Reduction dominates the nose today. On the plus side there is both more volume and mid-palate density to the middle weight flavors that are rich to the point of succulence that contrasts markedly with the firm and youthfully austere finish that makes clear this will definitely benefit from at least half a dozen years of age and 10 to 12 is more likely. Excellent. (90-93)/2026+

**2016 Vosne-Romanée “Les Petits Monts”:** (from a .12 ha parcel). This is the first wine to display any appreciable amount of wood and I stress that even so it's quite subtle as it easily permits the intensely floral aromas of spicy red and dark currant aromas to shine. The palate impression of the wonderfully vibrant medium-bodied flavors is quite sleek as well as notably more mineral-driven on the tightly wound, dusty and serious finale. This is very clearly built-to-age and a wine that should amply reward extended keeping. (91-93)/2028+

**2016 Vosne-Romanée “Aux Brûlées”:** (from a .12 ha parcel in Brûlées proper; vinified with 100% whole cluster and it will be bottled only in mag and jéros). Firm reduction and all that is perceptible is a hint of floral character. On the palate there is a

bit more evident muscle and plenty of minerality to the middle weight plus flavors that deliver first-rate power on the youthfully austere and sneakily persistent finish. Note that my suggested drinking window is for magnum format. (90-93)/2036+

**2016 Nuits St. Georges “Aux Cras”:** (from a .37 ha parcel). Liger-Belair said that this wine was the last to finish its malo and it shows as residual fermentation aromas are still present. Otherwise there is laser-like precision to the chiseled and wonderfully intense medium weight flavors that brim with both minerality and dry extract that serves to buffer the tightly coiled and gorgeously long finish that delivers *grand cru* persistence. This is terrific but note well that it's going to require extended cellaring as it's really quite backward. (91-94)/2031+

**2016 Nuits St. Georges “Clos des Grandes Vignes”:** (a *monopole* of the domaine that gave yields of only 5 hl/ha in 2016). Reduction masks the underlying fruit at present. The dense, mouth coating and subtly stony middle weight flavors are powerful yet still manage to retain a certain refinement though the agreeably textured finish belies a trace of rusticity though I suspect that as the tannins mellow it will progressively dissipate. (90-92)/2028+

**2016 Vosne-Romanée “Aux Reignots”:** (the Liger-Belair vines are the only ones that run from top to bottom). An intense floral-suffused nose of various red berry and plum scents is both exuberantly fresh and spicy. It is immediately evident that the medium weight flavors are both more refined and more mineral-driven while delivering the seemingly contradictory combination of being at once muscular yet delicate on the serious and youthfully austere finale. As is usually the case this is a wine of class and sophistication that should age effortlessly. (92-94)/2028+

**2016 Clos de Vougeot:** (from a .40 ha parcel). A much earthier blend offers up notes of plum and dark berries along with wisps of wood and spice. As one would reasonably expect there is more volume and power but a good deal less refinement to the broad-shouldered flavors that possess an attractive mid-palate texture that contrasts markedly with the austere, backward and very serious finish. A classically styled Clos de Vougeot that is clearly built-to-age. (91-93)/2031+

**2016 Echézeaux:** (from a .6 ha parcel situated two-thirds in Cruots and the rest in Champs Traversin). Reduction completely masks the fruit though spice hints are detectible. There is good energy and punch though to the large-scaled flavors that possess excellent depth and concentration while displaying a very firm, detailed and beautifully well-balanced finish. This appreciably powerful effort is blessed with plenty of sappy dry extract which should ensure a long life. (92-94)/2031+

**2016 La Romanée:** Here too there is just enough reduction to hide everything but the intrinsic spice. Otherwise the hallmark sophistication of a fine La Romanée is present in spades with its notably finer mouthfeel that juxtaposes the refinement of the mid-palate with the firmly structured and youthfully austere finish that delivers stunningly good length. There is impressive density and once again an abundance of dry extract that should enable beauty to age for years to come and note well that it's going to need plenty of it. In sum, this is seriously good. (93-96)/2036+

**2015 Vosne-Romanée:** (from 11 different parcels). A mild touch of reduction is just enough to push the underlying aromas of spice and plum to the background so be sure to decant this if you're going to try a bottle young. Otherwise there is both good freshness and a lovely inner mouth perfume to the firm and punchy medium weight flavors that possess good if not special depth on the serious and borderline rustic finish. I found this to be a bit awkward today and would suggest allowing it at least a few years of bottle age first to better harmonize. 88/2021+

**2015 Vosne-Romanée “La Colombière”:** (a .78 ha parcel of vines between 50 and 70 years of age). This is also sufficiently reduced to require a thorough aeration if you're tempted to sip this in its youth. The medium-bodied flavors possess a slightly finer and rounder mouthfeel while delivering fine length on the slightly more tightly wound and mildly austere finale. This needs at least a few years to round out and mellow. 89/2023+

**2015 Vosne-Romanée “Clos du Château”:** (a *monopole* of the Domaine with 35+ year old vines and much rockier soil than Columbière). Once again there is just enough reduction to hide the underlying fruit which clearly seems ripe. By contrast, there is a lovely sense of detail to the cool, pure and vibrant middle weight flavors that possess a sleek mouthfeel before culminating in a saline, balanced and beautifully persistent finish. This generously proportioned and velvety effort is a lovely Vosne *villages* and should repay short to mid-term cellaring. 89/2021+

**2015 Nuits St. Georges “Les Lavières”:** (this wine is only sold in the UK). Here there is no reductive funk as the agreeably fresh nose offers up ripe notes of earthy and spicy purple fruit. There is both fine punch and volume to the utterly delicious and lightly mineral-inflected flavors that display traces of warmth and rusticity on the otherwise solidly persistent and complex finish. In 2016 this was more Vosne in style but in 2015 it's clearly a Nuits *villages* but one with a certain refinement. Excellent and recommended. 90/2023+

**2015 Vosne-Romanée “Les Chaumes”:** (from vines planted in 1945). A well-layered nose is comprised of spiced plum, violet, earth and discreet sandalwood nuances. The caressing, supple and notably more refined flavors possess a juicy generosity while displaying fine length on the ever-so-mildly austere finish. This attractive effort doesn't possess quite the same mid-palate

density as the Suchots but it is very Vosne in its essential character. Note that while this will certainly age well it should also be approachable young. 91/2024+

**2015 Vosne-Romanée “Les Suchots”:** (from a .22 ha parcel). This is also exuberantly spicy with its essence of black raspberry, plum, Asian-style tea and soft wood scents. Compared to the Chaumes, the medium-bodied flavors possess a bit more mid-palate concentration that imparts a velvety texture to the mouth coating flavors that are shaped by already well-integrated tannins on the firm, dusty, complex and well-balanced finale. Like the Chaumes, this should drink well on the younger side but it definitely has the concentration, tannic structure and power to repay extended cellaring. 93/2027+

**2015 Nuits St. Georges “Aux Cras”:** (from a .37 ha parcel). A very backward nose is borderline inexpressive and only grudgingly gives up its aromas of spicy dark currant, floral and earth. The sleek, delicious, rich and generously proportioned flavors exhibit good minerality on the mildly austere, muscular and impressively long finale. In contrast to the Suchots which should drink reasonably well in its youth, this tightly wound effort is going to require at least moderate patience. 92/2027+

**2015 Vosne-Romanée “Les Petits Monts”:** (from a .12 ha parcel). An elegant, cool and airy nose offers up pretty aromas of violet, plum, anise and Asian-style tea that add breadth to the mostly dark berry fruit scents. There is plenty of mineral character present on the precise, intense and muscular flavors that display excellent depth and persistence on the balanced and saline-infused finale. This classy and strikingly precise effort is positively marvelous and should amply reward mid to even longer-term cellaring. In sum, you’ll be hard pressed to find a better example of the vineyard in 2015. 94/2027+

**2015 Vosne-Romanée “Aux Brûlées”:** (from a .12 ha parcel in Brûlées proper; vinified with 100% whole cluster and it will be bottled only in mags and jéros). A highly spiced mix of both red and dark currants is cut with an abundance of floral nuances that can also be found on the juicy, indeed even succulent flavors that possess excellent mid-palate concentration, all wrapped in a driving, muscular and impressively persistent finish. Note that plenty of patience will be necessary given the large format bottlings; this suggested drinking window is for magnum format. In sum, this is flat-out superb. 94/2035+

**2015 Nuits St. Georges “Clos des Grandes Vignes”:** (a *monopole* of the domaine). A subtle but nonetheless perceptible amount of reduction is sufficient to push the underlying fruit to the background. The rich and full-bodied flavors possess an opulent yet sleek mouthfeel thanks to the abundance of sappy dry extract that also buffers the moderately firm tannic spine shaping the punchy finish where the reduction resurfaces. This may very well come together but whenever reduction is found on the palate, it’s a cause for concern as it may not age out successfully. 90/2025+

**2015 Vosne-Romanée “Aux Reignots”:** (the Liger-Belair vines are the only ones that run from top to bottom). An unusually cool array in the context of what is typical for the 2015 vintage is composed by notes of superbly elegant and pure dark berry fruit, floral and a wonderful panoply of spice elements. There is a lovely sense of underlying tension to the refined, intensely mineral-driven and beautifully delineated flavors that culminate in a superbly long, lacy and lilting finish. This is textbook Reignots of class and grace. In a word, stunning. 94/2027+

**2015 Clos de Vougeot:** (from a .40 ha parcel). A brooding and reluctant nose is comprised by notes of freshly turned earth, red cherry, plum and discreet hints of the *sauvage*. There is excellent power and intensity to the focused and beautifully textured medium weight plus flavors that deliver outstanding depth and persistence on the impeccably well-balanced and youthfully austere finish. Note well though that this is quite firmly structured and is going to need extended cellaring. 93/2030+

**2015 Echézeaux:** (from a .6 ha parcel situated two-thirds in Cruots and the rest in Champs Traversin). Initially there is a trace of reduction but it quickly blows off to reveal a broad-ranging nose that displays notes of anise, violet, lilac, Asian tea, purple fruit and plenty of spice nuances. The rich, concentrated and full-bodied flavors are finer than those of the Clos de Vougeot if somewhat less powerful, all wrapped in a seductively textured, balanced and ever-so-mildly austere finale. I really like the complexity here and this strikingly good effort should age beautifully. 95/2032+

**2015 La Romanée:** Here too there is an initial touch of reduction that is rapidly replaced by ripe and pretty if notably reserved and intensely floral and spice-suffused aromas of dark berry liqueur. As good as the Echézeaux is, and it’s first-rate, it’s immediately evident that this is just at another level with its sleek, refined and powerful yet restrained medium-bodied flavors that exude evident minerality on the intense, palate coating and massively long finish that is incredibly refined and graceful. In sum, the 2015 La Romanée is a genuine ‘wow’ wine that is very much built-to-age and is going to need it. Brilliant. 97/2035+

#### **Domaine Hubert Lignier Père et Fils (Morey St.-Denis)**

<b>2016</b>	<b>➔ Bourgogne Pinot Noir “Grand Chaliot”</b>	<b>red</b>	<b>87</b>
<b>2016</b>	<b>Bourgogne Pinot Noir “Plant Gilbert”</b>	<b>red</b>	<b>86</b>
<b>2016</b>	<b>Chambolle-Musigny Vieilles Vignes</b>	<b>red</b>	<b>(87-89)</b>



2016	Chambolle-Musigny “Les Bussières”	red	(87-90)
2016	Chambolle-Musigny “Les Baudes” 1er	red	(89-92)
2016	Charmes-Chambertin Grand Cru	red	(91-93)
2016	Clos de la Roche Grand Cru	red	(91-93)
2016	➔ Gevrey-Chambertin “Aux Combottes” 1er	red	(91-93)
2016	Gevrey-Chambertin “La Justice”	red	(88-90)
2016	Gevrey-Chambertin “Les Seuvrées”	red	(88-91)
2016	Griotte-Chambertin Grand Cru	red	(89-91)
2016	➔ Hospices de Nuits – Nuits St. Georges “Les Didiers – Cuvée Jacques Duret” 1er	red	(91-93)
2016	➔ Hospices de Nuits – Nuits St. Georges “Les St. Georges – Cuvée des Sires de Vergy” 1er	red	(91-94)
2016	➔ Morey St. Denis “1er” Vieilles Vignes	red	(90-93)
2016	Morey St. Denis “Les Chaffots” 1er	red	(90-92)
2016	Morey St. Denis “Chenevery” 1er	red	(90-92)
2016	Morey St. Denis “Très Girard”	red	(87-89)
2016	Morey St. Denis – Trilogie	red	(88-91)
2016	Morey St. Denis “La Riotte” 1er	red	(88-91)
2016	Nuits St. Georges “Les Poisets”	red	(88-91)
2016	Pommard “Les Brescul”	red	(86-88)

Laurent Lignier lamented that “yields were all over the map in 2016 due to the frost, from just about normal to so low that we won’t make certain wines like the La Perrière and Chabiots. Perhaps the worst hit of all were the regional vineyards. Then the mildew took its share of the potential crop too and particularly among those vines that had been touched by the frost as they were much more fragile. Between the two problems, it would be fair to say that outside of our Morey vineyards, we didn’t make a lot of wine. We picked from the 28<sup>th</sup> of September and at least the fruit was both ripe and completely spotless so the vinifications were easy. I used from 25 to 33% whole clusters for a few wines but somewhat less than I did in 2015. Somewhat curiously though for a vintage that had only average acidities and not a great deal of malic acid, the malos were very slow to finish. The good news is that despite all of the difficulties the wines have turned out well. They’re fresh and refreshing with plenty of life to them and I suspect that they’re going to have a lot of fans once people have had a chance to try them.” I found the quality of the Lignier 2016s to be generally in-line with what I consider to be typical for the vintage. However a few wines displayed very subtle notes of volatile acidity, which is not necessarily a major concern as all wines have at least some of it. What is unknowable when a wine has not yet been bottled, is whether the VA will become more pronounced. In cases like this it’s necessary to give the domaine the benefit of the doubt but it is incumbent upon me to mention that the wines so noted could possibly be problematic. (Rosenthal Wine Merchant, [www.madrose.com](http://www.madrose.com), NY, USA; The Rare & Fine Wine Company Limited, [www.therareandfinewinecompany.com](http://www.therareandfinewinecompany.com) and Robert Rolls & Co., Tel: 020 76061166, both UK; Pearl of Burgundy, [www.pearlofburgundy.com](http://www.pearlofburgundy.com), Hong Kong and Macau).

**2016 Bourgogne Pinot Noir “Plant Gilbert”:** (from vines in Chambolle-Musigny). A relatively deeply pitched nose reflects notes of violet, plum and earth where the latter element can also be found on the naturally sweet middle weight flavors that offer good if not special length on the slightly rustic finale. 86/2019+

**2016 Bourgogne Pinot Noir “Grand Chaliot”:** This is aromatically similar to the Plant Gilbert save that the earth character is even more pronounced. The succulent, fleshy and relatively concentrated flavors display a bit more structure on the slightly more complex and persistent finish. This is really quite good and worth considering. 87/2020+

**2016 Chambolle-Musigny Vieilles Vignes:** (from Gamaires and Drazey). A more elegant nose features pretty aromas of red currant, plum and discreet spice whiffs. The sleek, vibrant and subtly mineral-inflected flavors possess solid definition on the clean and dry-in-the-best-sense finish that flashes a hint of youthful austerity. (87-89)/2021+

**2016 Chambolle-Musigny “Les Bussières”:** (25% whole cluster). Moderate reduction dominates the fruit today. Otherwise there both good delineation and energy to the more obviously stony flavors that blend power and refinement on the focused and youthfully austere finale. (87-90)/2022+

**2016 Gevrey-Chambertin “La Justice”:** Here too there is enough reduction to mask the underlying fruit. More interestingly, there is good freshness to the refined, sleek and punchy medium-bodied flavors that possess fine detail on the delicious and balanced finale. This is not particularly complex at present and will need to develop more if this is to attain the upper end of my predicted range. (88-90)/2021+

**2016 Gevrey-Chambertin “Les Seuvrées”:** (30% whole cluster). Very firm reduction though it’s not perceptible on the palate of the impressively intense and overtly powerful medium-bodied flavors that possess more size and weight compared to those

of the La Justice. The lingering finish though is noticeably less refined; indeed it's markedly rustic. In sum, this is built for mid-term cellaring and is very Gevrey in basic character. (88-91)/2023+

**2016 Morey St. Denis "Très Girard"**: Brooding aromas of black cherry and plum liqueur are laced with plenty of earth and spice whiffs. Once again there is good intensity to the delicious middle weight flavors that possess lovely mid-palate density before concluding in a moderately complex but well-balanced and persistent finish. A competent *villages*. (87-89)/2022+

**2016 Morey St. Denis – Trilogie**: (60% from the *villages* portion of Chenevery together with 15% Clos Solon and 25% Porroux; 33% whole cluster). A much more floral-infused nose offers up a variety of agreeably fresh aromas of both red and dark currant cut with an abundance of earth and underbrush wisps. The moderately robust and solidly powerful medium weight flavors deliver fine length on the rustic finale that is shaped by an evident and firm tannic spine. This won't win any awards for refinement but I like the forthright character. Some patience required. (88-91)/2024+

**2016 Nuits St. Georges "Les Poisets"**: (25% whole cluster). Here the nose plays right on the edge of perceptible volatile acidity though I suspect that most would not find it intrusive on the black cherry, red currant and forcefully earthy nose. I very much like the texture of the solidly dense and relatively powerful medium-bodied flavors that terminate in a rustic but complex and persistent finish. Note that my predicted range assumes that the VA remains as subtle as it is now before the wine is bottled. (88-91)/2023+

**2016 Pommard "Les Brescul"**: (a domaine wine since 2009). Notes of herbal tea are present on the plum and earth-scented nose. There is fine richness to the voluminous medium weight flavors that evidence a bit of dryness on the finish that is enough to impart a clipped character. While this may round out, that is not a given. (86-88)/2022+

**2016 Chambolle-Musigny "Les Baudes"**: (from a small .17 ha parcel of 40+ year old vines near Bonnes Mares). Here too there is a whiff of herbal tea suffusing the black raspberry and red currant aromas where a discreet trace of volatile acidity can be found. There is excellent density to the sappy and tautly muscular flavors that culminate in a serious, youthfully austere and solidly persistent finish. This is going to require at least a few years of cellaring as it's presently rather tightly wound. Note that my predicted range again assumes that the VA does not become more pronounced before the wine is ready for bottling. (89-92)/2024+

**2016 Morey St. Denis "La Riotte"**: A very subtle hint of volatile acidity is present on the high-toned mix of various red berries and soft floral aromas. The supple, refined and well-detailed medium weight flavors possess reasonably good length but only average depth for a good Morey 1er. Note that this could be enjoyed young if desired. (88-91)/2022+

**2016 Morey St. Denis "Chenevery"**: (25% whole cluster). Deep ruby color. Reduction flattens the underlying fruit at present though there is both good freshness and verve to the delicious, powerful and admirably concentrated big-bodied flavors that possess a subtle minerality that really comes to the fore on the rustic, serious and built-to-age finish. A classic Chenevery. (90-92)/2026+

**2016 Morey St. Denis "Les Chaffots"**: (25% whole cluster). A discreet but not invisible hint of volatile acidity adds lift to the well-layered nose of black cherry, violet, lavender and subtle earth and spice hints. The muscular and energetic broad-shouldered flavors offer excellent punch and depth on the driving and firmly structured finish. Assuming that the VA remains at its current level, it shouldn't be more than a background element. (90-92)/2028+

**2016 Morey St. Denis "1er" Vieilles Vignes**: (a blend of two *lieux-dits* with 50 to 100 year old vines that is two-thirds Les Faconnières and the remainder from Les Chenevery). A whiff of volatile acidity once again adds lift to the black currant, earth and *sauvage*-inflected aromas. The rich, velvety and full-bodied flavors coat the mouth with sappy dry extract that also does a fine job of buffering the firm but not hard tannic spine shaping the well-balanced, rustic and linger finish. This wine has an excellent track record for aging and the 2016 version, assuming the VA does not worsen, should do the same. (90-93)/2028+

**2016 Gevrey-Chambertin "Aux Combottes"**: (from a .14 ha parcel of 45+ year old vines). A reserved but exceptionally elegant and wonderfully pure nose combines notes of plum, violet, spice, earth and a whiff of smoke. The sleek, refined and intense middle weight flavors are less powerful than the Morey 1er but notable finer, all wrapped in a balanced and sneaky long finish. This is a wine that should be approachable young but has the stuffing to age effortlessly. (91-93)/2028+

**2016 Hospices de Nuits – Nuits St. Georges "Les Didiers – Cuvée Jacques Duret"**: A pungent nose of reduction and wood toast dominates the fruit today. Otherwise there is fine richness to the velvety and impressively concentrated big-bodied flavors that possess a succulent mouthfeel that contrasts against the firm, mineral-inflected and wonderfully long finish. This is really very good and provided you have some patience, it should amply repay extended keeping. (91-93)/2028+

**2016 Hospices de Nuits – Nuits St. Georges "Les St. Georges – Cuvée des Sires de Vergy"**: This has the same nose as the Didiers today. On the plus side there is terrific concentration to the overtly powerful and imposingly scaled flavors that

possess ample muscle and punch before culminating a beautifully long if very definitely built-to-age finish. This offers excellent quality and is really quite impressive though again, lots of patience required. (91-94)/2031+

**2016 Griotte-Chambertin:** An elegant, fresh and cool nose blends notes of violet, black raspberry, spice and a suggestion of earth. The equally elegant and pure medium-bodied flavors ooze a fine minerality onto the saline if slightly drying finish that isn't nearly as long. This may round out but at the moment the balance isn't quite what it should be. (89-91)/2026+

**2016 Charmes-Chambertin:** (from a tiny .10 ha parcel of vines in Mazoyères; 25% whole cluster). A slightly more deeply pitched nose is aromatically reserved to the point that only aggressive swirling liberates reluctant notes of spice, violets and a mix of perfumed black liqueur scents. The delicious, intense and beautifully detailed middle weight flavors possess a relatively sophisticated and caressing mouthfeel before terminating in delicious and dusty if slightly drying finish. Note that my projected range offers the benefit of the doubt that the dryness will eventually round out if allowed a few years of cellaring first. (91-93)/2031+

**2016 Clos de la Roche:** (from a .90 ha parcel of 35 to 45 year old vines .72 ha located in Monts Luisants and .28 in Fremières; 25% whole cluster). A whiff of volatile acidity does not really materially diminish the appeal of the earthy and markedly *sauvage*-inflected aromas of both red and dark pinot fruit that display a top note of various floral elements. There is excellent volume and mid-palate density to the broad-shouldered flavors that deliver fine length despite the same slightly drying finish. Once again my projected range offers the benefit of the doubt that the dryness will eventually round out with some time in bottle. (91-93)/2031+

### Château de Marsannay (Marsannay-la-Côte)

2016	Bourgogne du Château	red	86
2016	➔ Bourgogne "En Montrecul"	red	(86-89)
2016	Chambertin Grand Cru	red	(92-94)
2016	Clos de Vougeot Grand Cru	red	(91-94)
2016	Echézeaux – En Orveaux Grand Cru	red	(90-93)
2016	Fixin "Les Petits Crais"	red	(87-90)
2016	➔ Gevrey-Chambertin	red	(89-91)
2016	Gevrey-Chambertin "Le Bel Air" 1er	red	(90-92)
2016	➔ Gevrey-Chambertin "Champeaux" 1er	red	(90-93)
2016	➔ Gevrey-Chambertin "Champ Cheny"	red	(89-92)
2016	➔ Gevrey-Chambertin "Les Croisettes"	red	(89-92)
2016	➔ Gevrey-Chambertin "La Justice"	red	(89-91)
2016	Marsannay	red	(87-89)
2016	Marsannay - Les 3 C	red	(88-91)
2016	➔ Marsannay "Le Boivin"	red	(90-92)
2016	Marsannay "Le Clos de Jeu"	red	(88-90)
2016	➔ Marsannay "Le Clos de Roy"	red	(90-93)
2016	➔ Marsannay "Les Echezots"	red	(90-92)
2016	Marsannay "Les Favières"	red	(88-91)
2016	Marsannay "Les Longeroies"	red	(89-91)
2016	Ruchottes-Chambertin Grand Cru	red	(92-94)
2016	Vosne-Romanée "En Orveaux" 1er	red	(89-92)

This huge 40 ha estate languished for years in mediocrity under the ownership of André Boisseaux (now deceased) before being recently purchased (along with the Château de Meursault which owns 60 ha) by Olivier Halley in 2012. Most of the estate's holdings are in Marsannay with fully 28 ha, though the appellations produced extend all the way to Puligny. There are 1.7 ha in Fixin and 2 ha of Gevrey *villages* vineyards with a smattering of 1ers and grand crus spreading from Gevrey to Vosne. The imposing edifice from which the domaine operates was built in 1989 and the first vintage produced under the Château de Marsannay name was 1990. Halley had the good sense to consign the day to day management responsibilities to the former Bouchard Père & Fils president Stéphane Follin-Arbelet. Follin describes 2016 as having a "growing season that was really, really challenging as the frost killed us in Marsannay where we lost fully 75% of the potential crop. Then there was a severe attack of mildew that also had us constantly scrambling to protect the tender leaves and particularly so in those vineyards that had been badly affected by the frost. Thankfully the weather changed for the better in July and we were able to ultimately bring in a tiny but ripe and clean crop. We did a very soft vinification while choosing to use on average 30% whole clusters though a

few wines saw 100%. We then did an extended *débourbage* [lees settling] so that we can ultimately avoid filtering the wines before the bottling. Overall, 2016 produced classically styled burgundies but just not very much of them.” It is remarkable, and heartening, to see how fast a once mediocre producer can have a qualitative turn-around when the right know how, along with good financial support, are put in place. To be sure there is still progress to be realized but relative to only a few years ago, this is impressive. (For more information visit: <http://www.chateau-marsannay.com>; J & B and the Wine Society, UK).

**2016 Bourgogne du Château:** Ripe, fresh and pretty aromas feature essence of red cherry and earth where the latter element can also be found on the racy and delicious flavors that offer good persistence if only moderate depth. This easy-to-like effort should drink well immediately. 86/2019+

**2016 Bourgogne “En Montrecul”:** This is also attractively ripe and fresh but with more deeply pitched aromas of cassis, plum, dark raspberry and a whisper of earth. There is a bit more volume and mid-palate concentration to the energetic middle weight flavors that possess a caressing mouthfeel before concluding in a more complex and firmer finish. This well-made effort is worth checking out. (86-89)/2021+

**2016 Marsannay:** (from a total of ~10 ha). A cool and ultra-fresh nose offers up notes of various red berries and plenty of earth and humus wisps. Here too the medium-bodied flavors possess a caressing mouthfeel, indeed it is borderline soft, though the slightly rustic finish flashes enough structure to warrant keeping this for a few years first. Still, it’s clear that this should drink reasonably well early on if that’s your preference. (87-89)/2022+

**2016 Marsannay “Le Clos de Jeu”:** A less expressive if more complex nose is comprised by notes of plum, dark cherry, floral and once again whiffs of earth and humus. The sleek, delicious and admirably pure medium weight flavors possess a lovely sense of vibrancy before culminating in a mildly rustic and saline-suffused finish. This charming effort should drink reasonably well after only a few years of bottle age if your preference is for younger fruit. (88-90)/2022+

**2016 Marsannay “Les Favières”:** This is aromatically similar to the Clos de Jeu but with the addition of a variety of spice elements. There is good vibrancy to the succulent, round and caressing middle weight flavors that evidence more minerality on the lingering finish that also flashes a touch of youthful austerity as well as a touch of rusticity. (88-91)/2023+

**2016 Marsannay - Les 3 C:** (so named because this is a blend of Champs Salomon, Les Crais and En Clemongeot; only 600 bottles will be produced). A much more floral if less spice-inflected nose offers up notes of essence of plum, dark currant and earth. There is excellent delineation to the delicious flavors that possess a polished mouthfeel thanks to the relatively fine-grained tannins shaping the firm if not super-complex finale. This will undoubtedly add depth over time whether it will be enough to transcend the category of “very good” is an open question. (88-91)/2023+

**2016 Marsannay “Les Echezots”:** (from yields of only 3 hl/ha!). A spicy and exuberantly floral-suffused nose exhibits aromas of cassis, plum and dark raspberry. The racy, intense and overtly stony middle weight flavors possess real concentration and drive on the built-to-age and persistent if moderately rustic finish. Fine quality here but patience definitely required. (90-92)/2026+

**2016 Marsannay “Le Boivin”:** A beautifully complex and broad-ranging nose expresses notes of plum, spice, lavender, violet, earth and various dark berry aromas. There is a somewhat finer mouthfeel to the silky yet punchy and moderately powerful medium-bodied flavors that are at once succulent but serious on the youthfully austere finish that is also very clearly built-to-age. Again, fine quality here and this is worth investigating. (90-92)/2026+

**2016 Marsannay “Les Longeroies”:** (from Dessus des Longeroies). A perfumed and very pretty array is comprised by cool notes of red and dark pinot, spice and plenty of floral elements. The delicious and supple, indeed almost easy-going flavors tighten up on the dusty and moderately austere finale. This may tighten up further once it’s in bottle but for the moment the impression is of a wine that may very well drink well in its youth. (89-91)/2024+

**2016 Marsannay “Le Clos de Roy”:** A wonderfully fresh mix of plum, dark raspberry, violet and spice whiffs introduce impressively dense and quite powerful medium weight plus flavors thanks to the abundant dry extract that also buffers the very firm tannic spine shaping the moderately austere and gorgeously long finish. This is a stunner of a Clos de Roy and very much worth your attention provided you have the patience to cellar it for at least a few years first. Excellent. (90-93)/2028+

**2016 Fixin “Les Petits Crais”:** A cool, pure and equally fresh nose is quite deeply pitched with plenty of earth and humus characters on the plum, cassis and lavender-scented aromas. The mouthfeel is relatively refined thanks to the fine-grained tannins shaping both the mineral-inflected flavors and ever-so-mildly austere finale. This is pretty if not especially deep and is a wine that should be accessible young if desired. (87-90)/2022+

**2016 Gevrey-Chambertin:** A floral and intensely earthy nose combines notes of plum and cassis with those of humus and the *sauvage*. Here too the medium-bodied flavors possess a sleek mouthfeel along with a beguiling sense of underlying tension

that renders the refreshing and well-balanced if moderately austere and slightly rustic all the more attractive. This is very Gevrey in basic character and in contrast to the Fixin, a wine that will need at least a few years of cellaring. (89-91)/2024+

**2016 Gevrey-Chambertin “La Justice”:** This too is markedly floral in character with its airy yet very Gevrey nose of earth, the *sauvage*, humus and various dark berry fruit scents. The supple, round and relatively refined middle weight flavors possess a sleek mouthfeel with good underlying tension, all wrapped in a youthfully austere finish that is unusually firm for La Justice and as such, at least some patience would be a good idea. (89-91)/2026+

**2016 Gevrey-Chambertin “Les Croisettes”:** (from Brochon). A somewhat riper nose blends wonderfully fresh and bright aromas of spice, violet and earth with those of black raspberry and a hint of the *sauvage*. The medium-bodied flavors possess a supple and caressing mouthfeel thanks to both the relatively fine-grained tannins and abundant sap that buffers the firm but not really austere finish that delivers outstanding depth and persistence for a Gevrey *villages*. Impressive. (89-92)/2026+

**2016 Gevrey-Chambertin “Champ Cheny”:** A more elegant array is constituted by notes of pure and fresh essence of red cherry, currant, raspberry and the hallmark earth and humus characters. The attractively sleek and energetic middle weight flavors once again possess an appealing mouthfeel thanks primarily to the relatively fine-grained tannins supporting the saline-inflected and beautifully complex finale. Like the Croisettes, this is a terrific Gevrey *villages*. (89-92)/2026+

**2016 Gevrey-Chambertin “Le Bel Air”:** (from a .40 ha parcel). Interestingly this is aromatically quite similar to the Champ Cheny (sic) if perhaps just a touch more elegant still. The mouthfeel of the medium-bodied flavors is also agreeably sleek and a bit more refined as well while offering fine persistence on the complex, balanced and built-to-age finale. This is definitely firm but not so much that this couldn't be approached after only a few years of cellaring. (90-92)/2028+

**2016 Gevrey-Chambertin “Champeaux”:** (from a .30 ha parcel). A perfumed blend features notes of ripe and fresh red and dark currant aromas that are trimmed in earth and lovely spice wisps. The mouthfeel of the medium weight and mineral-driven flavors is once again relatively refined as the supporting tannins are also relatively fine-grained. I like both the depth and the length to be found on the youthfully austere and moderately firm finale. Excellent quality here. (90-93)/2028+

**2016 Vosne-Romanée “En Orveaux”:** (from a .28 ha parcel). A noticeably toasty nose reflects notes of dark cherry, Asian-style tea, lavender and violet. The nicely rich, round and seductively textured medium-bodied flavors possess good if not truly special complexity on the dusty, mouth coating and sneaky long and slightly austere finish. (89-92)/2028+

**2016 Echézeaux – En Orveaux:** While not invisible the wood treatment is decidedly more subtle and more easily allows the aromas of spiced plum, black raspberry and pretty range of floral elements to be appreciated. The rich, velvety and mouth coating middle weight plus flavors possess both good power and drive before culminating in a robust if impressively persistent finish. This is not an Ech of refinement but it doesn't lack for depth or aging potential. (90-93)/2031+

**2016 Clos de Vougeot:** (from a .21 ha parcel). Discreet wood sets off a reasonably fresh if very ripe plum, mocha, earth and underbrush infused nose that precedes the equally ripe, rich and full-bodied flavors that possess a textured mouthfeel due to the abundant sap that also buffers the solid but integrated tannins on the powerful and impressively long finish. Consistent with the elevated ripeness of the nose this doesn't quite have the energy of the Ech but the solid to liquid ratio is abundantly evident and as such this is very much built-to-age and is going to need it. (91-94)/2033+

**2016 Chambertin:** (from a .09 ha parcel). An elegant, airy and pure nose is composed of both red and blue pinot fruit, earth, game, spice, violet and a pungent hint of humus. There is a terrific underlying sense of tension to the powerful and mineral-driven flavors that despite the excellent size and weight once again possess a relatively refined mouthfeel thanks to the fine-grained tannins shaping the youthfully austere but impressively persistent finish. This is a big and very serious wine that is clearly constructed for the very long haul yet for all of that, the natural class of a fine Chambertin is evident. (92-94)/2036+

**2016 Ruchottes-Chambertin:** (from a .09 ha parcel). Like the Vosne En Orveaux this is quite toasty though in this case the nose is definitely reduced. On the plus side there is a lovely sense of energy to the well-detailed and intensely mineral-driven middle weight flavors that once again possess a refined mouthfeel, all wrapped in a driving and gorgeously long finish. There is ample underlying material such that the wood treatment should have no problem being successfully integrated over time. (92-94)/2028+

#### **Domaine Méo-Camuzet (Vosne-Romanée)**

<b>2016</b>	<b>Clos de Vougeot</b>	<b>Grand Cru</b>	<b>red</b>	<b>(91-94)</b>
<b>2016</b>	<b>Corton-Perrières</b>	<b>Grand Cru</b>	<b>red</b>	<b>(91-93)</b>
<b>2016</b>	<b>Corton-Clos Rognets</b>	<b>Grand Cru</b>	<b>red</b>	<b>(92-94)</b>
<b>2016</b>	<b>Echézeaux – Les Rouges du Bas</b>	<b>Grand Cru</b>	<b>red</b>	<b>(92-95)</b>

2016	➔ Nuits St. Georges “Aux Murgers” 1er	red	(90-93)
2016	➔ Nuits St. Georges “Les Boudots” 1er	red	(91-94)
2016	Richebourg Grand Cru	red	(94-97)
2016	➔ Vosne Romanée	red	(89-91)
2016	➔ Vosne-Romanée “Aux Brûlées” 1er	red	(93-95)
2016	Vosne-Romanée “Les Chaumes” 1er	red	(90-92)
2016	➔ Vosne-Romanée “Cros Parantoux” 1er	red	(94-96)

I very much like the fashion in which Jean-Nicolas Méo describes 2016 as “it’s probably not quite as grand as 2015 but it’s very impressive nonetheless. The wines exhibit excellent *terroir* definition and they’re clearly finer but probably not quite as concentrated and powerful. Frankly after the growing season that we had, which had its fair share of challenges, I didn’t expect the level of quality that we ultimately realized. We chose to begin picking on the 24<sup>th</sup> of September with our Corton parcels and then continued on the 26<sup>th</sup> with the others. The fruit was both clean and quite ripe as potential alcohols averaged 13.5% and a few even hit 14% and these levels are even slightly higher than we obtained in 2015. Yields were variable because while they were good in Vosne, they were down 50% in Clos de Vougeot and so low in La Vigne au Saint that there will not be one in 2016. Overall, despite the growing season headaches, I really like the wines as they have so much energy that it’s impossible not to like them.” I was very impressed with the Méo domaine 2016s as they are lovely wines in every aspect. As he did in 2015, Méo explained that he included the Nuits “Au Bas de Combe” in the *négoce* Nuits cuvée, which is reviewed below under the Maison Méo-Camuzet Frère et Soeurs label. (Kermit Lynch Wine Merchant, [www.kermitlynch.com](http://www.kermitlynch.com), CA, Jeanne-Marie de Champs, [www.ds-collection.com](http://www.ds-collection.com), NY, Frederick Wildman, [www.frederickwildman.com](http://www.frederickwildman.com), NY and Boston Wine Company, MA, all USA; Goedhuis & Co., [www.goedhuis.com](http://www.goedhuis.com), Justerini & Brooks, [www.justerinis.com](http://www.justerinis.com), Uncorked Ltd, [www.uncorked.co.uk](http://www.uncorked.co.uk), Berry Brothers & Rudd, [www.bbr.com](http://www.bbr.com), The Rare & Fine Wine Company Limited, [www.thereareandfinewinecompany.com](http://www.thereareandfinewinecompany.com) and Fields, Morris & Verdin, [www.fmvwines.com](http://www.fmvwines.com), all UK).

**2016 Vosne-Romanée:** (75% of the blend derives from 35+ year old vines in Les Barreaux and the remainder from 60+ year old vines in Aux Communes). Mild reduction masks the underlying fruit but not the spice nuances that can also be found on the velvety, round and seductively textured medium-bodied flavors that deliver very solid depth and persistence on the lively finish. This is at once very Vosne in character with supporting tannins that are slightly finer than usual. (89-91)/2023+

**2016 Nuits St. Georges “Aux Murgers”:** (from a .73 ha parcel of 40+ year old vines). A spicy and moderately earthy mix is composed by notes of red and dark cherry along with a whiff of oak. There is outstanding richness to the delicious, velvety and impressively complex middle weight plus flavors that are blessed with excellent mid-palate density, all wrapped in a focused, powerful and beautifully persistent finish. This is a pretty blend of Vosne-style spice together with Nuits-style muscle and punch. (90-93)/2024+

**2016 Nuits St. Georges “Les Boudots”:** (from a 1.04 ha parcel of 60+ year old vines; 10% whole cluster). This is also quite spicy with a pretty and broad-ranging array of black cherry, plum and violet aromas that are cut with warm earth wisps. The big-bodied flavors possess a bit more size, weight and evident power that are bolstered by the impressive level of sappy dry extract that also serves to buffer the lengthy if youthfully austere finale. Good juice here with excellent upside development potential. (91-94)/2026+

**2016 Vosne-Romanée “Les Chaumes”:** (from a 2 ha parcel). A ripe, pretty and attractively layered nose combines notes of spiced tea and red currant with those of lavender and sandalwood. The agreeably textured medium-bodied flavors possess a relatively open mid-palate that, together with the enveloping finish, should allow this to be approachable young if that’s your fruit preference but also reward up to a decade of aging. This is very Chaumes in basic character. (90-92)/2023+

**2016 Corton-Perrières:** (from a .68 ha parcel). A completely different aromatic profile is present here with its cool, restrained and much redder fruit that is laced with soft nuances of earth and a hint of the *sauvage*. The overtly muscular broad-shouldered flavors brim with both dry extract and minerality on the firm, youthfully austere and mildly rustic finish. As is virtually always the case, this is going to require at least some patience so that the mid-palate can flesh out. (91-93)/2028+

**2016 Corton-Clos Rognets:** (from a .45 ha parcel of 80+ year old vines). A slightly riper and definitely spicier nose offers up notes of essence of plum, violet and freshly turned earth. The rich, full-bodied and solidly powerful imposingly scaled flavors once again brim with dry extract as the old vines are very much in evidence, all wrapped in a strikingly persistent finish. This is a relatively rare Corton that is clearly built for the long-term yet the richness and sap are such that this should also be approachable after only 5-ish years or so. (92-94)/2031+

**2016 Clos de Vougeot:** (from a huge 3 ha parcel superbly placed high on the slope, across from the Château). A noticeably, and agreeably, floral-infused nose speaks of a pretty variety of red berries that are laced with hints of earth, spice and oak. The delicious middle weight plus flavors possess a lovely sense of underlying tension while flashing a beguiling texture that is finer

than usual while delivering excellent length on the balanced finish that is less youthfully austere than usual. Another difference is that this is also a bit denser than usual as well and like the Rognets this should both age well but also be approachable relatively early on. (91-94)/2028+

**2016 Echézeaux – Les Rouges du Bas:** (from a .44 ha parcel of 50+ year old vines). In my view this is perhaps the most under-rated wine in the Méo portfolio, assuming that a *grand cru* anywhere could be under-rated. An ultra-spicy nose flashes a fresh and ripe mélange of red currant, violet, lavender and wisps of Asian-style tea. The juicy and impressively concentrated flavors possess a gorgeous texture thanks to the abundant level of dry extract that once again does a fine job of buffering the firm tannic spine shaping the beautifully long finish. This is at once powerful yet refined and built-to-age. (92-95)/2028+

**2016 Vosne-Romanée “Aux Brûlées”:** (from a .70 ha parcel, most of which are 80+ year old vines). An exuberantly fresh and ripe nose of cassis, black cherry, violet and a wonderful panoply of spice elements. The rich, sense and overtly powerful medium weight plus flavors possess superb density along with an almost pungent minerality before culminating in a dusty, indeed almost chalky, finish that seems to go on and on. The firm tannins are already well-integrated and this should effortlessly reward extended cellaring. (93-95)/2028+

**2016 Vosne-Romanée “Cros Parantoux”:** (60+ year old vines). An even more complex if not quite as ripe nose is quite cool and restrained and it requires aggressive swirling to coax the beautifully layered aromas of plum, dark currant, violet and once again a lovely array of spice elements. The powerful, concentrated and palate coating medium-bodied flavors flash plenty of minerality on the hugely long and impeccably well-balanced finish. Despite the evident harmony of expression it is also abundantly clear that this is going to require a long snooze in a cool cellar before it arrives at its peak. (94-96)/2031+

**2016 Richebourg:** (from a .37 ha parcel in Les Véroilles of 60+ year old vines save for a very tiny parcel in Richebourg proper). Reduction presently dominates the nose though there is terrific verve and freshness to the big-bodied, tautly muscular and impressively concentrated flavors that possess an almost painful intensity on the very firmly structured finish that also delivers breathtaking length. Like the Cros it's clear that this is going to require prolonged cellaring yet there is so much dry extract that I suspect that the '16 Richebourg could be approached after only 7 to 8 years though it will very like need close to 20 to reach its full apogee. In a word, brilliant. (94-97)/2033+

#### Maison Méo-Camuzet Frère et Soeurs (Vosne-Romanée)

2016	Bourgogne	red	(85-88)
2016	Chambolle-Musigny	red	(88-90)
2016	Chambolle-Musigny “1er” 1er	red	(89-92)
2016	Charmes-Chambertin Grand Cru	red	(90-93)
2016	Fixin	red	(87-89)
2016	Fixin “Clos du Chapitre” 1er	red	(89-91)
2016	Gevrey-Chambertin	red	(87-90)
2016	Marsannay	red	(86-89)
2016	Morey St. Denis	red	(87-89)
2016	➔ Nuits St. Georges	red	(89-91)
2016	Nuits St. Georges “1er” 1er	red	(89-91)
2016	Nuits St. Georges “Les Perrières” 1er	red	(90-92)
2016	Pommard	red	(87-90)

Jean-Nicolas Méo stresses that for his *négoce* wines he does everything as though these were domaine wines, which is to say all of the vineyard work and harvesting plus of course the vinification and *élevage* duties. See the Domaine comments above for more general information about the 2016 vintage and importer information. Compared to the excellent quality of the domaine's 2016s, I found the *négociant* wines to match, but not exceed, the general quality of the vintage.

**2016 Bourgogne:** A pretty mix features various red berries and earth. I like the sense of verve to the delicious and seductively textured mid-palate of the middle weight flavors that contrasts somewhat with the mildly rustic and drying finish. I doubt that the dryness will persist once the wine is bottled though I underscore that is an educated guess. (85-88)/2019+

**2016 Marsannay:** This too flashes mostly pretty and bright red berry aromas along with hints of earth and underbrush. The palate impression of the medium weight flavors is slightly riper as are the supporting tannins though here too there is a hint of dryness on the sneaky long finish. This is attractive in its fashion but the balance isn't perfect. (86-89)/2020+

**2016 Fixin:** (from vines on the slope rather than the plain, which generally give substantially better fruit). A cool and restrained nose is composed by notes of raspberry, cherry, earth and an appealing floral wisp. There nicely round, rich and delicious medium weight flavors are shaped by slightly firmer and riper tannins on the vibrant if slightly rustic finish. This better balanced effort should drink well after only a few years of bottle age. (87-89)/2021+

**2016 Morey St. Denis:** (from Clos Solon). A much more expressive nose offers up the perfumed essence of red currant along with subtle earth and herbal tea hints. The delicious, energetic and well-detailed flavors also culminate in a mildly rustic but sneaky long finish that is reasonably well-balanced. (87-89)/2022+

**2016 Pommard:** (from Les Tavannes). Light reduction masks the underlying fruit but not the earth character that can also be discerned on the bigger and more intense flavors that exude a subtle minerality on the rustic, firm and serious finish that is youthfully austere and even a bit strict today. This is going to need a few years to flesh out and unwind. (87-90)/2023+

**2016 Gevrey-Chambertin:** (from En Champs and Les Jeunes Rois). An ultra-fresh nose is comprised by both red and dark currant, earth and *sauvage*-inflected aromas. There is good richness and volume to the vibrant flavors that possess a discreet minerality that becomes more apparent on the rustic, punchy and again sneakily persistent finish. (87-90)/2022+

**2016 Chambolle-Musigny:** (from Les Athets and Les Herbues). There is just enough reduction to push the fruit to the background though it doesn't extend to the palate of the rich, powerful and dense medium-bodied flavors that possess a sappy texture while offering solid depth and length. This is not a Chambolle of grace and lace but it is certainly dense. (88-90)/2022+

**2016 Nuits St. Georges:** (this includes the fruit from the domaine's .6 ha parcel of Au Bas de Combe). A distinctly earthy and somewhat somber nose reflects notes of underbrush, forest floor, dark currant and plum. The rich, concentrated and relatively powerful medium weight flavors flesh both good minerality and excellent complexity on the solidly long and well-balanced finish. This is a very good Nuits *villages* that should drink well after a few years of cellaring. Recommended. (89-91)/2022+

**2016 Fixin "Clos du Chapitre":** An unusually spicy nose offers up a pretty and layered blend of plum, dark cherry and plenty of warm earth character that continues onto the rich and relatively full-bodied flavors that also display both good depth and length on the firm and balanced finish that exhibit only a trace of rusticity. (89-91)/2023+

**2016 Chambolle-Musigny "1er":** Firm reduction dominates the nose today. Otherwise there is a sleek and vibrant mouthfeel to the mineral-inflected medium weight flavors that possess both good volume and underlying tension that also suffuses the length, firm and slightly rustic finale. Like the Chambolle *villages*, this is not a Chambolle 1er of refinement. (89-92)/2024+

**2016 Nuits St. Georges "Les Perrières":** (from 60+ year old vines). This too is very firmly reduced. The fleshy, even juicy medium-bodied flavors brim with dry extract while flashing a subtle minerality on the moderately firm, complex and attractively persistent finish. This is a lovely example of the vineyard and should drink well early on. (90-92)/2023+

**2016 Nuits St. Georges "1er":** (from Les Crots). Firm reduction. There is a bit more power and punch to the medium-bodied flavors that are shaped by notably less refined, indeed even rustic tannins on the lingering finish. This is certainly delicious but it doesn't quite have the same underlying material. (89-91)/2022+

**2016 Charmes-Chambertin:** (from Charmes proper). Reduction. The succulent, rich and seductively textured middle weight plus flavors possess a very good level of dry extract that imparts a sappy texture to the moderately firm but not rustic or austere finale. If this can add depth with a few years of bottle age it could mature into a very competent effort. (90-93)/2024+

### Domaine Jacques-Frédéric Mugnier (Chambolle-Musigny)

2016	Bonnes Mares Grand Cru	red	(91-94)
2016	➔ Chambolle-Musigny	red	(89-91)
2016	➔ Chambolle-Musigny "Les Amoureuses" 1er	red	(93-95)
2016	➔ Chambolle-Musigny "Les Fuées" 1er	red	(90-93)
2016	Musigny Grand Cru	red	(95-98)
2016	➔ Nuits St. Georges "Clos de la Maréchale" 1er	red	(90-93)
2015	Bonnes Mares Grand Cru	red	94
2015	➔ Chambolle-Musigny	red	90
2015	➔ Chambolle-Musigny "Les Amoureuses" 1er	red	96
2015	➔ Chambolle-Musigny "Les Fuées" 1er	red	93
2015	Musigny Grand Cru	red	98
2015	➔ Nuits St. Georges "Clos de la Maréchale" 1er	red	92



Frédéric Mugnier described 2016 as a “growing season marked by a huge amount of frost damage here in Chambolle as well as in Prémieux. Frost this damaging is, thankfully, rare and it harks back to such vintages as 1945 and 1981. It was at least disparate though because we lost 40% in the Clos de la Maréchale, which equates to 20 hl/ha. Musigny and the Chambolle *villages* parcels were hit even harder yet the losses in Les Amoureuses were more moderate and Bonnes Mares wasn’t touched. But it’s hard to understand why for example, Musigny was so damaged and Amoureuses, while also damaged, was so much less. My sense is that the pruning regimen certainly had an effect because I have two parcels in Musigny where they are pruned differently. Those trained via Guyot were more affected whereas vines trained via the method known as Cordon de Royat, which is generally trained higher, develops thicker wood and produces smaller bunches, were less affected. This could perhaps explain the difference though this is of course purely anecdotal. I confess to being relieved to finally get to the harvest which I chose to begin on the 25<sup>th</sup> of September. What fruit remained was both clean and ripe and thus relatively easy to vinify though it was necessary to watch the extractions as the skins were thick. As to the wines, they have everything that they need for very long lives yet they’re not so structured or austere such that they couldn’t be enjoyable after 5-ish or so years of cellaring.” As the ratings and commentaries confirm, I was very enthusiastic about the quality of the Mugnier 2016s, indeed they rival his brilliant 2015s, reviewed in bottle below, even though stylistically speaking, they are cut from very different cloth; they were bottled in June 2017. Between the two styles I personally preferred the brighter fruit and energy of the 2016s but with that said, there is so much underlying material in the Mugnier 2015s that they are clearly going to be great wines in due time. (Becky Wasserman & Co., [www.beckywasserman.com](http://www.beckywasserman.com), Beaune, France; Martin Scott Wines, [www.martinscottwines.com](http://www.martinscottwines.com), NY, Terroir Imports, [www.terroirimports.net](http://www.terroirimports.net), CO, Fine Vines, [www.finevines.com](http://www.finevines.com), IL, Veritas Imports, [www.veritaswine.com](http://www.veritaswine.com), CA/NV/AZ/NM, Classified Wine & Spirits, LLC, [www.classifiedwine.net](http://www.classifiedwine.net), TX, C’est Vin, LLC, 703.243.3559, VA, Augustan Wine, [www.augustanwine.com](http://www.augustanwine.com), FL, Atlanta Wholesale Wines, [www.ndcweb.com](http://www.ndcweb.com), TX, Wines Unlimited, [www.winesunlimited.com](http://www.winesunlimited.com), LA, Vineyard Road, [www.vineyardroad.net](http://www.vineyardroad.net), MA, Little Guy Wine, [www.littleguywine.com](http://www.littleguywine.com), MI, Small Potatoes Wine, [www.smallpotatoeswine.com](http://www.smallpotatoeswine.com), ID, all USA; Berry Brothers & Rudd, [www.bbr.com](http://www.bbr.com), Fields, Morris & Verdin, [www.fmvwines.com](http://www.fmvwines.com), Howard Ripley, [www.howardripley.com](http://www.howardripley.com), Haynes, Hanson & Clark, [www.hhandc.co.uk](http://www.hhandc.co.uk), O.W. Loeb, [www.owloeb.com](http://www.owloeb.com) and Justerini & Brooks, [www.justerinis.com](http://www.justerinis.com), all UK; Altaya Wines, [www.altayawines.com](http://www.altayawines.com), Hong Kong).

**2016 Chambolle-Musigny:** (from two different parcels of vines, one located in the *premier cru* Les Plantes, which was planted in 1968 and the second from the *villages*-level portion of La Combe d’Orveau, 60% of which is young vines and the remainder is 40+ year old vines; in 2016 only 6 barrels were produced instead of the usual 25). A wonderfully fresh nose combines notes of both red and dark cherry that are laced with hints of spice, violet and anise. The sleek and rich flavors possess fine mid-palate concentration yet there is a lovely refinement that is very Chambollesque in character to the mineral-inflected finale. I underscore though that notwithstanding the refinement there is unusually good power and punch on the wonderfully long finish. Good stuff here. (89-91)/2022+

**2016 Chambolle-Musigny “Les Fuées”:** (from 50+ year old vines – this is Mugnier’s favorite vineyard in terms of its fruit quality). A slightly more deeply pitched nose is at once spicier and more floral in character. There is fine volume and punch to the dense and seductively textured medium-bodied flavors that brim with both dry extract and minerality where the latter element really comes up on the saline and beautifully persistent finish. This too is really very good. (90-93)/2024+

**2016 Bonnes Mares:** (50% of the vines in this .35 ha parcel were planted in 1980 and 1988, with the remainder planted in the ‘50s; the vines are planted in both *terres rouges* and *terres blanches* but there is a slight majority in the latter). A fresh, cool and brooding nose only grudgingly reveals its aromas of dark currant, plum, violet and plenty of earth. The dense and sappy big-bodied flavors possess a relatively polished mouthfeel despite the presence of obvious muscle on the powerful, serious and youthfully austere finish. Extended patience will be required. (91-94)/2028+

**2016 Chambolle-Musigny “Les Amoureuses”:** (from old vines of an indeterminate age). An exuberantly spicy and once again overtly floral nose reflected notes of red cherry, plum, sandalwood and a hint of exotic tea. There is both fine richness and energy to the beautifully textured and delineated middle weight flavors that possess a satiny mouthfeel while delivering excellent length on the impeccably well-balanced finish. Like the Chambolle *villages* this is a relatively powerful incarnation of this wine. (93-95)/2028+

**2016 Musigny:** (from a 1.13 ha holding; Mugnier noted that he vinified the two parcels separately due to differences in the frost damage – see the introduction for an explanation. The difference in quality, at least at this early point, was striking and because of this, he was not sure how much of the second *cuvée*, if any, would be included in the final blend. The review is for the wine that will definitely be included but with none of the second so this note should be regarded as provisional). While the much more restrained nose is compositionally similar to that of the Amoureuses, there are notable differences in that here it is spicier and more exotic but less floral. The broad-shouldered and concentrated flavors are ultra-refined yet exceptionally powerful and almost painfully intense while offer stunningly good length on the graceful and classy finale. This gorgeous effort indisputably qualifies as a ‘wow’ wine. (95-98)/2031+

**2016 Nuits St. Georges “Clos de la Maréchale”:** This is also super-fresh with its cool array of dark currant, plum, earth and soft wisps of violet and lavender. The supple, round and utterly delicious medium-bodied flavors possess a really lovely mouthfeel thanks to the relatively fine-grained tannins that also shape the punchy, dusty and serious finale. I like the sense of harmony and this should be easily capable of rewarding 10 to 12 years of cellaring and holding for much longer. (90-93)/2026+

**2015 Chambolle-Musigny:** (from two different parcels of vines, one located in the *premier cru* Les Plantes, which was planted in 1968 and the second from the *villages*-level portion of La Combe d’Orveau, 60% of which is young vines and the remainder is 40+ year old vines). A ripe, fresh, cool and airy array is composed by notes various red berries, floral and discreet spice nuances. The delicious, refined and vibrant medium weight flavors exude a subtle minerality on the delicious and lacy bitter cherry pit-infused finish where the only nit is a hint of warmth. Note that this highly complex effort should drink well early if desired but should also amply reward extended keeping. 90/2023+

**2015 Nuits St. Georges “Clos de la Maréchale”:** This is also agreeably fresh and particularly so for the vintage while displaying much more earth character on the pretty mix of red and dark berries, especially cherry. There is a lovely texture to the sappy, delicious and succulent flavors that possess a fleshy mouthfeel, all wrapped in a lingering if slightly warm finale. This excellent effort should also age effortlessly yet there is so much mid-palate sap that it will be approachable young. 92/2027+

**2015 Chambolle-Musigny “Les Fuées”:** (from 50+ year old vines – this is Mugnier’s favorite vineyard in terms of its fruit quality). A more elegant array is composed by notes of airy black cherry, violet and plum where additional breadth is present in the form of spice and lavender nuances. The sleek, rich and well-detailed flavors exude evident minerality that carries over to the balanced, clean and dry-in-the-best-sense finish that flashes a hint of youthful austerity. Lovely. 93/2030+

**2015 Bonnes Mares:** (50% of the vines in this .35 ha parcel were planted in 1980 and 1988, with the remainder planted in the ‘50s; the vines are planted in both *terres rouges* and *terres blanches* but there is a slight majority in the latter). A notably ripe nose is composed by notes of black cherry liqueur, violet and warm earth. There is good detail to the powerful and concentrated flavors that possess plenty of dry extract on the velvety yet very firm and mildly austere finale. This is a classic Bonnes Mares that is very clearly built-to-age and is going to need it. 94/2035+

**2015 Chambolle-Musigny “Les Amoureuses”:** (from old vines of an indeterminate age). As is usually the case this is both more elegant and more aromatically complex with its wonderfully broad-ranging nose of sandalwood, violet, plum, lavender, Asian-style tea and dark cherry scents. The gorgeously refined, intense and mineral-driven medium-bodied flavors are pure silk while delivering plenty of punch on the impeccably well-balanced finish. This is both classy and graceful and importantly for those who prefer their wines on the younger side, this should be reasonably approachable young meaning after 7 to 8 years. In a word, gorgeous. 96/2030+

**2015 Musigny:** (from a 1.13 ha parcel). Here the ripe and densely fruited nose is spicier still with even better complexity but not necessary more elegance to the black cherry liqueur, sandalwood, tea, lavender, violet and plum scents. The palate impression though of the imposingly scaled flavors is every bit as refined with even more size, weight, concentration and power, all wrapped in a focused and explosively persistent finish. This is class in a glass and should age effortlessly for decades. Succinctly put, this is brilliant. 98/2035+

### Domaine Perrot-Minot (Morey-St. Denis)

2016	Chambertin Grand Cru	red	(93-96)
2016	Chambertin-Clos de Bèze Grand Cru	red	(93-96)
2016	➔ Chambolle-Musigny Vieilles Vignes	red	(90-93)
2016	Chapelle-Chambertin Grand Cru	red	(92-95)
2016	Charmes-Chambertin Grand Cru	red	(91-94)
2016	➔ Gevrey-Chambertin	red	(89-92)
2016	Mazoyères-Chambertin Grand Cru	red	(93-95)
2016	➔ Morey St. Denis “La Riotte” 1er	red	(91-94)
2016	➔ Morey St. Denis “En la Rue de Vergy”	red	(89-91)
2016	➔ Nuits St. Georges - Les Murgers des Cras Vieilles Vignes	red	(90-93)
2016	➔ Nuits St. Georges “La Richemone” Cuvée Ultra 1er	red	(92-94)
2016	➔ Vosne-Romanée “Les Beaux Monts” 1er	red	(91-94)
2016	➔ Vosne-Romanée “Champs Perdrix”	red	(89-91)

Christophe Perrot-Minot commented that 2016 “was just flat out difficult. The frost was awful as it’s depressing to know that in many of your vineyards that you’ve lost between 50 and 65% of your crop before the growing season has barely begun.

Chambolle was particularly hard hit but there were at least some losses almost everywhere. For example I will make no Chambolle 1ers and both Chambertin and Clos de Bèze produced only one-third of a normal amount. I chose to begin picking on the 28<sup>th</sup> of September and the fruit was impeccably clean. It was necessary to pick the Chambolle vineyards later because while the vines did largely recapture the delayed maturities due to the frost, they didn't recapture all of it. Thankfully the harvest had good weather so we had the luxury of waiting without much risk. I used on average about 60% whole clusters but did an extremely soft vinification as I really wanted to extract only the finest tannins. I also limited the amount of new wood to no more than 20% because the 2016s are so transparent that I was afraid of inadvertently marking the wines. With respect to wine quality, I absolutely love this vintage, indeed I prefer it stylistically to 2015. This isn't to say that 2016 is necessarily better but I really like the crystalline purity of expression and the hard-to-resist refreshing quality. Moreover the wines are chiseled and each *terroir* really stands out. In short, 2016 is a classic Burgundian vintage." I have noted this before but Perrot-Minot rarely misses anymore and he certainly didn't in 2016 as his wines are some of the best that I tasted on this trip. Moreover they are wonderfully refined and perhaps all the more impressive is that they are excellent from the bottom to the top of the appellation hierarchy. (DNS Wines, [www.dnswines.com](http://www.dnswines.com), CA, USA; La Réserve, H & H Bancroft Wines, [www.bancroftwines.com](http://www.bancroftwines.com), Goedhuis & Co., [www.goedhuis.com](http://www.goedhuis.com), Berkmann Wine Cellars, [www.berkmann.co.uk](http://www.berkmann.co.uk), Bordeaux Index, [www.bordeauxindex.com](http://www.bordeauxindex.com), Lea & Sandeman, [www.leaandsandeman.co.uk](http://www.leaandsandeman.co.uk) and Connolly's Wines, [www.connollys-wine.co.uk](http://www.connollys-wine.co.uk), all UK).

**2016 Morey St. Denis "En la Rue de Vergy":** A pure and moderately high-toned nose proposes notes of red cherry, spice and a range of floral elements. There is a really lovely sense of verve suffusing the fresh, pure and well-delineated middle weight flavors where an almost pungent minerality arises on the linear and persistent finish. Lovely stuff. (89-91)/2022+

**2016 Chambolle-Musigny Vieilles Vignes:** (from 90 to 100 year old vines in Les Bussières where ~40% of the blend is from four different 1ers). A more elegant and complex nose combines notes of dark raspberry, cherry, violet, lavender and pretty spice whiffs. The sleek, intense and mineral-inflected middle weight plus flavors brim with dry extract as well as a highly attractive underlying tension while delivering first-rate depth and persistence on the balanced finish. While it's true that almost half of the blend is from *premier cru* vineyards, this is still a superb Chambolle *villages* and very much worth your attention. (90-93)/2024+

**2016 Vosne-Romanée "Champs Perdrix":** Here the expressive nose is spicier still if perhaps not quite as elegant with its layered array of violet, rose petal, black cherry and exotic Asian-style tea. There is outstanding richness to the medium-bodied flavors that flash ample minerality on the lingering finish that displays an interesting hint of citrus. While this can't quite match the Chambolle for overall quality, this too is a very fine *villages* level wine and worth checking out. (89-91)/2023+

**2016 Gevrey-Chambertin:** (from La Justice and Les Seuvrées). A completely different aromatic profile presents itself with distinct notes of underbrush, warm earth, dark currant, plum and a whiff of the *sauvage*. The plush yet sleek medium weight plus flavors possess both excellent volume and ample mid-palate concentration while flashing unusually good length for a *villages* level Gevrey. If this can develop a bit more depth it should merit the upper end of my projected range. Succinctly put, this is potentially terrific for what it is. (89-92)/2024+

**2016 Nuits St. Georges - Les Murgers des Cras Vieilles Vignes:** (this *cuvée* is composed from 20% Les Murgers, 20% Les Cras and 60% Richemone). Firm reduction renders the nose tough to evaluate. On the plus side there is a lovely inner mouth perfumed to the tautly muscular and very punchy flavors that are at once robust yet reasonably refined thanks to the relatively fine-grain of the supporting tannins shaping the bitter cherry-inflected finish. This is quite firm but not rustic or even especially austere though with that said, this will need at least some bottle age to unwind and flesh out. (90-93)/2028+

**2016 Morey St. Denis "La Riotte":** A pretty, cool and airy nose is comprised by aromas of maraschino cherry laced with both earth and a plethora of floral elements. The sleek, intense and wonderfully mineral-driven middle weight flavors possess an almost pungent salinity on the bitter cherry-inflected finish that flashes superb length. Like the Gevrey *villages*, if this can develop more depth with time in bottle this could be a knock-out. (91-94)/2028+

**2016 Vosne-Romanée "Les Beaux Monts":** (from a .49 ha parcel). Reduction masks everything except a hint of spice. Otherwise there is a beguiling vivacity to the rich, elegant and impressively refined middle weight flavors that display impeccable balance on the mineral-driven and utterly delicious finish. This is a stunner of a Beaux Monts that possesses a classy mouthfeel on the chiseled backend though once again at least some patience is advised as the mid-palate is quite tightly wound. (91-94)/2028+

**2016 Nuits St. Georges "La Richemone" Cuvée Ultra:** (from vines first planted in 1902). A densely fruited, ripe and exuberantly fresh nose offers up notes of cassis, plum, dark raspberry and a variety of spice nuances. The impressively concentrated broad-shouldered flavors possess a plush yet reasonably defined mouthfeel before culminating in a driving, focused and very powerful finish that seems to go on and on. This is a big wine where the abundant dry extract presently largely hides the firm core of supporting tannins but make no mistake, this will need plenty of time to reach its apogee. At the same time, the sheer density of the sap will allow this to be enjoyed young if that's your preference. (92-94)/2031+

**2016 Charmes-Chambertin:** (from a 1.5 ha parcel situated directly across from Domaine Rousseau's parcel of Chambertin). Mild reduction pushes the fruit to the background but I doubt that it will last. Otherwise there is excellent size, weight and intensity to the tautly muscular, precise and powerful big-bodied flavors that also flash an interesting hint of citrus character on the very tightly wound finish. Like several of the wines in the range this is going to require at least some bottle age to unwind and flesh out as this is quite linear and youthfully austere today. (91-94)/2028+

**2016 Chapelle-Chambertin:** (from Chapelle proper). Here too the restrained but exceptionally pretty nose is cool, pure and airy with its array of red and dark currant, earth, spice and lovely floral nuances. The middle weight and caressing flavors possess a notably finer mouthfeel that is at once firm but elegant thanks once again to the relatively fine grain of the supporting tannins shaping the markedly firm and youthfully austere finish. This is very clearly built-to-age yet I suspect that it will unwind sufficiently quickly to be approachable after 5-ish years or so of cellaring. (92-95)/2031+

**2016 Mazoyères-Chambertin:** A more deeply pitched and brooding nose offers up notes earth, underbrush, plum, cassis and plenty of *sauvage* influence. There is terrific punch to the very rich, intense and muscular big-bodied flavors that possess a velvety and caressing mid-palate mouthfeel that contrasts considerably with the robust, powerful and moderately austere finish that delivers spectacular length. I really like the sense of definition and harmony here but note well that unlike the Chapelle, this is going to require the better part of a decade to become sufficiently civilized to be enjoyable. (93-95)/2033+

**2016 Chambertin-Clos de Bèze:** Once again the nose is quite cool and restrained with its wonderfully broad-ranging panoply of aromas that include red cherry, black raspberry, violet, lavender, anise and a hint of wood spice. There is outstanding volume to the refined, intense and sleekly muscular flavors that possess superb mid-palate density. Moreover there is an excellent level of dry extract that does a fine job of buffering the firm but not rigid tannic spine shaping the explosively long finish. This is most impressive though once again note well that this is going to require extended cellaring. (93-96)/2036+

**2016 Chambertin:** (from purchased grapes that Perrot has the right to intercede with certain aspects of the viticulture). This is aromatically quite similar to the Clos de Bèze except that there are few spice elements but more floral character. The powerful, muscular and almost painfully intense broad-bodied flavors possess a copious amount of dry extract that coats the palate while partially buffering the markedly firm tannins on the super saline and mineral-driven finish that is perhaps even long. This is presently a solid block of material that will require at least a decade to be approachable and two of them before this will fully peak but even so, if you've got the patience this should be a really special wine in time. (93-96)/2036+

#### Laurent Ponsot (Morey St. Denis)

2016	Bourgogne	red	(86-88)
2016	Chambertin Grand Cru	red	(91-94)
2016	Chambertin-Clos de Bèze Grand Cru	red	(91-94)
2016	➔ Chambolle-Musigny "Les Charmes" 1er	red	(90-93)
2016	Chambolle-Musigny – Cuvée de la Violette	red	(88-90)
2016	Clos St. Denis Grand Cru	red	(93-95)
2016	Clos de Vougeot Grand Cru	red	(89-92)
2016	➔ Gevrey-Chambertin	red	(89-91)
2016	Griotte-Chambertin Grand Cru	red	(92-95)
2015	Chambertin Grand Cru	red	94
2015	➔ Chambolle-Musigny "Les Charmes" 1er	red	92
2015	Griotte-Chambertin Grand Cru	red	95

As has been widely reported, as of February 2017 Laurent Ponsot resigned his position at Domaine Ponsot to launch an eponymous *négociant* operation with his son Clément in a new building located in Gilly-lès-Cîteaux. Domaine Ponsot is owned by Laurent and his sisters, Rose-Marie, Catherine and Stéphanie Ponsot. While he will remain a 25% shareholder, Laurent insists that there has been no direct contact, nor will there be any, with the domaine and his new operation. Importantly, he will continue as a sharecropper for the Mercier family which includes the parcels in Griotte, Chambertin, Clos St. Denis and the Chambolle 1er "Les Charmes". These vines have been farmed by Ponsot since 1982 and will provide a key level of continuity for fans of these wines. Ponsot further noted that he will continue to work as before and use as little intervention as possible. To highlight his commitment to this approach, he will employ the term "En Zéro" for both reds and whites to indicate that no sulfur was used. Because he wishes to eliminate any confusion between the two operations, he has chosen to jettison the terms Vieilles Vignes, Très Vieilles Vignes and the various *cuvée* names of birds and bees; instead, he will employ the names of trees or flowers. At the time of my November visit, only one such name had been decided upon for the Chambolle *villages* which will be called "Cuvée de la Violette". Ponsot conceded that to get the ball rolling for the 2016 vintage he was obliged to make several

spot purchases, in both red and white, but as of 2017 all the reds (other than the 4 sharecropped wines) will be purchased in fruit so that he can control the vinification and *élevage* processes. He further noted that the whites will probably be purchased partially in wine and partially in fruit as it is less common to source whites from fruit. Lastly, at the time of my visit, arrangements with a new group of importers had not yet been finalized so that information will be forthcoming in another Issue. As to the 2016s here, not surprisingly I found the quality to be much better from the Mercier parcels as Ponsot was able to control the vineyard work and vinifications. I also reviewed three of the Mercier vineyard wines from 2015, all of which were excellent. Note that the Laurent Ponsot whites will be reviewed in Issue 71. (Importers not provided.)

**2016 Bourgogne:** An exuberantly fresh nose offers up a variety of red berry fruit and earth notes where the latter component can also be found on the energetic and well-detailed middle weight flavors that flash only a touch of rusticity on the clean, dry and focused finale. A quality effort in the context of what is typical for the genre. (86-88)/2020+

**2016 Gevrey-Chambertin:** Unusually for a Ponsot wine there is a touch of menthol present on the more deeply pitched aromas of underbrush, warm earth, the *sauvage* and dark currant aromas. There is both fine definition and underlying tension to the delicious and attractively textured flavors that exude a subtle minerality on the dusty and youthfully austere finale. This is also quite good for its appellation and worth considering. (89-91)/2023+

**2016 Chambolle-Musigny – Cuvée de la Violette:** This is aromatically more complex and much more floral in character as well with pretty and airy raspberry, cherry and spice-inflected scents. The round but well-detailed flavors possess a finer mouthfeel though I wouldn't necessarily describe it as refined, all wrapped in a mildly dry but long finish. This is tough to predict how it will turn out but because the tannins appear to be ripe my projected range offers the benefit of the doubt provided the wine is held for at least a few years first. (88-90)/2022+

**2016 Chambolle-Musigny “Les Charmes”:** Here too there is a note of menthol along with evident wood, something that is highly unusual for a classic Ponsot wine. To be fair, neither is enough to overshadow the ripe nose of red berry fruit liqueur-like aromas that are cut with hints of plum and violet. The sleek, delicious and energetic flavors are at once muscular yet refined while offering excellent length on the relatively powerful and firmly structured finish. Good potential here. (90-93)/2028+

**2016 Clos de Vougeot:** A relatively elegant mix of upper and medium register aromas centers mostly on the dark berry side of the fruit spectrum along with hints of the *sauvage*, freshly turned earth and underbrush along with a hint of menthol. There is lovely detail and underlying tension to the moderately forward medium-bodied flavors that possess plenty of punch on the dusty and youthfully austere finish. This is perfectly good but not really distinguished for the appellation. (89-92)/2026+

**2016 Chambertin-Clos de Bèze:** An appealingly airy and wonderfully spicy nose reflects the cool and elegant essence of red currant and plenty of floral elements that include violet, lavender and an interesting hint of acacia. The strikingly sleek yet imposingly sized flavors possess perhaps the best delineation of any wine in the range while delivering excellent length on the refined, focused and beautifully persistent finale. This classy effort should amply reward extended cellaring. (91-94)/2031+

**2016 Chambertin:** (from a .20 ha parcel). This is the first wine to exhibit any appreciable amount of reduction and it's enough to overshadow the underlying fruit at present. Otherwise there is an almost painful intensity to the even more mineral-driven big-bodied flavors that offer strikingly good persistence if not quite the same depth on the youthfully austere finish. Still the underlying material appears to be of excellent quality and thus more complexity will almost certainly develop. (91-94)/2031+

**2016 Griotte-Chambertin:** (from a .90 ha parcel). Airy and cool aromas are comprised by notes of black cherry, raspberry, spice and newly turned earth. There is flat out superb intensity to the mineral-driven and sleekly muscular middle weight plus flavors that possess a more sophisticated mouthfeel before concluding in a dusty, serious, palate coating and ultra-saline finish that goes on and on. Note however that this beauty of a Griotte is markedly firm and will not be an especially inviting early drinker. (92-95)/2033+

**2016 Clos St. Denis:** (from a .45 ha parcel of 100+ year old vines). As was often the case when this wine was part of the Domaine Ponsot portfolio, it possesses the most complex nose in the range with a gorgeous breadth of elements that include plenty of spice, earth, floral and Asian-style tea, all of which add interest to the liqueur-like dark berry scents. There is impressive density to the sappy middle weight plus flavors thanks to the copious level of dry extract that mostly, if not completely, buffers the very firm tannic spine supporting and shaping the hugely long finish. I very much like the silky mid-palate mouthfeel though this does not lack for power and punch on the imposingly structured finale. Patience. (93-95)/2036+

**2015 Chambolle-Musigny “Les Charmes”:** (noted as “En Zéro” to indicate that no sulfur was used). A ripe and fresh nose combines elegant notes of maraschino cherry, plum and spice with spice and a whisper of floral character. There is a really lovely mouthfeel to the caressing, round and highly refined flavors that exude an enticing inner mouth perfume while delivering excellent length on the focused, delineated and silky finish where the sense of refinement is enhanced by the notably fine-grained tannins. An excellent example of the vineyard. 92/2023+

**2015 Griotte-Chambertin:** (from a .90 ha parcel; (noted as “En Zéro” to indicate that no sulfur was used). A wonderfully spicy, elegant and fresh nose blends notes of red and dark cherry with those of cassis, plum, violet and discreet earth nuances. The intense and tautly muscular middle weight plus flavors are even more refined if perhaps not quite as mineral-driven while delivering superb length on the balanced but markedly austere finish where a touch of cherry pit emerges. This terrific effort is very clearly built-to-age and I wouldn’t dream of touching a bottle for at least 10 years and it should easily reward 20. 95/2032+

**2015 Chambertin:** (from a .20 ha parcel; noted as “En Zéro” to indicate that no sulfur was used). A distinctly cool and highly spiced nose reveals reluctant aromas of both red and black currant, humus, earth and a whiff of that gamy Gevrey character. There is an impressive underlying tension to the sleekly textured and overtly muscular broad-shouldered and mineral-driven flavors that exhibit superb persistence on the hugely long finish that is focused and reasonably well-balanced though there is a hint of warmth. Even so, this should very amply repay extended cellaring as the underlying material is just too good for very much to go awry. 94/2030+

### Domaine de la Romanée-Conti (Vosne-Romanée)

2016	Corton Grand Cru	red	(91-94)
2016	Echézeaux Grand Cru	red	(92-95)
2016	Grands Echézeaux Grand Cru	red	(93-95)
2016	Richebourg Grand Cru	red	(93-96)
2016	Romanée-Conti Grand Cru	red	(95-97)
2016	Romanée St. Vivant Grand Cru	red	(93-96)
2016	La Tâche Grand Cru	red	(94-97)
2015	Corton Grand Cru	red	93
2015	Echézeaux Grand Cru	red	94
2015	Grands Echézeaux Grand Cru	red	95
2015	Richebourg Grand Cru	red	97
2015	Romanée-Conti Grand Cru	red	99+
2015	Romanée St. Vivant Grand Cru	red	96
2015	La Tâche Grand Cru	red	98

Co-director Aubert de Villaine described the 2016 growing season as “one that did not start well as the winter was too warm with no vineyard cleansing deep frosts to kill various pests taking refuge in the soil. The predictable result of the warmer and wetter than normal spring was a precocious bud break. To provide an idea of just how wet it was, 516 mm of rain fell in Vosne between January 1<sup>st</sup> and the end of May, which would be the most ever recorded since 1910, which was the rainiest year ever in Burgundy. [There was basically no harvest in 1910 and the cellars flooded to the point that barrels were floating in the streets!] There were very few days without rain and it was very difficult to organize the vineyard treatments as conditions made it all-but-impossible to enter the vineyards with machinery. This was a critical period because some 35 cycles of the redoubtable vineyard enemy mildew were reported, which is the most we have ever seen. Again, to provide perspective, normally we have only one cycle and in certain vintages, such as 2015, none at all. As if this weren’t bad enough, at the end of April the North Wind cleared the skies of protecting clouds, the temperatures fell rapidly to zero and we woke to find our vines in Montrachet, Bâtard-Montrachet, Echézeaux and Grands Echézeaux badly burned by frost. Thankfully our other vineyards were basically untouched so we were lucky compared to many *vignerons* in other communes. The mildew remained relentless and despite the unceasing efforts of our vineyard workers, and our unwavering commitment to our biodynamic farming principles, we did suffer some losses because of it. Not surprisingly, all the wet weather and mildew weren’t propitious for the unusually extended flowering that lasted from the 9<sup>th</sup> to the 25<sup>th</sup> of June. This engendered quite a bit of shatter which is good for quality but at the cost of reducing yields still further. This is what we dealt with until about the 15<sup>th</sup> of July and then, as if by divine providence, the weather changed for the better and would continue as such until the harvest. We were exceptionally fortunate in that these clement conditions essentially allowed the vines to recover from the spring and early summer challenges and bring the fruit to an excellent level of ripeness. We chose to begin picking on the 22<sup>nd</sup> of September with our parcels in Corton which are always the first to mature. Then on the 23<sup>rd</sup> and 24<sup>th</sup> we picked the Richebourg, La Tâche on the 24<sup>th</sup> and 25<sup>th</sup>, Romanée Conti on the 25<sup>th</sup>, Romanée St. Vivant on the 27<sup>th</sup> and 28<sup>th</sup> and finished on the 29<sup>th</sup> in only one day with our 8.25 ha of Echézeaux and Grands Echézeaux as neither had much fruit to harvest. In fact losses in those two vineyards alone were about 90% compared to a normal vintage! On the plus side, there was almost no sorting required as the fruit was exceptionally clean with excellent maturity levels and perhaps just as importantly the ripeness levels were largely uniform. The skins were thick and there was a high incidence of shot berries that just added to the density of the musts. We used on average 70% whole clusters during a total *cuvaison* that lasted about 20 days. In the end it was almost as though we had two growing seasons in one in that the first part was genuinely terrible and exhausting and frankly we were dispirited and without much hope. By contrast the second, and most important, was tranquil and calm and left us happy with the results. Speaking of which, I can observe that each time I taste the 2016s I am surprised

by how they keep improving month by month. I am honestly surprised by how good the wines are as I certainly didn't expect this level of quality based on the difficulties of the growing season. They aren't as powerful as the 2015s but they have an extraordinarily good level of finesse and terroir transparency. And the Echézeaux may be the best that we have ever made. While I am of the view that each vintage is necessarily unique, if I had to choose another recent year to compare with 2016, I might suggest 2012." With respect to the now in-bottle 2015s, de Villaine added that "the year gave us perhaps the best growing season that I have ever seen together with the best fruit that I have ever seen. 1966 and 1999 might rival it but either way, it is a spectacular vintage." De Villaine also noted that as was the case in 2012, 2013, 2014 and 2015, there will be no Vosne "1er" *cuvée* Duvault-Bloch in 2016; lastly, the 2015s revisited below, were bottled between February and April 2017. I would observe that while the Domaine's 2016 are genuinely wonderful wines, and particularly so for their refinement, they simply cannot match the magnificent quality of their 2015s. Beg, borrow or steal but do yourself a favor and find a few bottles for your cellars. (Wilson & Daniels, [www.wilsondaniels.com](http://www.wilsondaniels.com), CA, USA; John Armit Wines, [www.armit.co.uk](http://www.armit.co.uk), Berry Brothers & Rudd, [www.bbr.com](http://www.bbr.com), Corney & Barrow, [www.corneyandbarrow.com](http://www.corneyandbarrow.com), Justerini & Brooks, [www.justerinis.com](http://www.justerinis.com) and Planet Wines, [www.planetofwine.com](http://www.planetofwine.com), all UK).

In other news concerning the domaine, long-time cellar master Bernard Noblet has chosen to retire as of 2017. M. Noblet joined the Domaine in 1978 and worked for, and was tutored by, his father André, whom he would ultimately succeed in 1986. In much the same fashion, for the past 8 years Bernard has tutored Alexandre Bernier, who will now accede to the position of cellar master himself. As someone who has known the kindhearted gentle giant Bernard for a very long time, I can only wish him the best in what will almost certainly be an active retirement.

**2016 Corton:** (from parcels measuring .57 ha in Clos du Roi, 1.2 ha in Bressandes and .5 ha in Renardes though only 1.74 ha of this are currently in production; yields of 22 hl/ha). Ripe, fresh and restrained aromas of red and dark currant and a variety of spice elements combine with intensely floral, earthy and *sauvage*-inflected nuances. I very much like the texture of the delicious medium-bodied flavors that possess good power and plenty of minerality that deliver excellent depth and length on the balanced finish. Interestingly the mid-palate doesn't seem nearly as dense as the reported yields would suggest as it's relatively supple and forthcoming though that may change once this is in bottle. (91-94)/2028+

**2016 Echézeaux:** (approximately 45+ year old vines from 2 different *climats*, 90% of which is in Les Poulailles and the remainder is in Clos St. Denis; yields of only 6 hl/ha). This is both riper and spicier yet the dark cherry aromas are quite cool, indeed even airy with hints of Asian-style tea, sandalwood and earth lurking in the background. There is terrific intensity to the concentrated and powerful big-bodied flavors that coat the palate with dry extract while delivering outstanding length on the impressively complex finish. I can see why de Villaine believes this is perhaps the best Echézeaux that they have ever made as it could potentially equal, or even surpass, some of the recent greats such as 2005, 2010 and 2015. (92-95)/2031+

**2016 Grands Echézeaux:** (55+ year old vines; yields of only 7 hl/ha). In contrast to the usual pattern between this and the Echézeaux, the GE is more expressive today if no more complex with its equally cool array of highly spiced and intensely floral mix of red currant, cassis and exotic tea scents. As is in fact typical though, this is notably bigger and more robust with its muscular and imposingly scaled flavors that brim with sappy dry extract on the notably firm but not rustic or even particularly austere finale. Impressive and this should age effortlessly for a very long time to come. (93-95)/2034+

**2016 Romanée St. Vivant:** (yields of 27 hl/ha). In contrast to the expressiveness of the prior three wines, this is reduced to the point that little of the nose beyond a discreet spiciness is discernible. Otherwise there is a highly refined mouthfeel to the almost lacy yet concentrated middle weight flavors that possess first-rate complexity on the balanced and wonderfully persistent finish. This is class in a glass with its emphasis on finesse which is quite different from the robust power and punch of the Grands Ech and Richebourg. Textbook RSV. (93-96)/2031+

**2016 Richebourg:** (yields of 24 hl/ha). An exuberantly fresh if restrained nose offers up a panoply of spice elements that add breadth to the mostly red berry fruit aromas that are laced with hints of violet, rose petal, lavender and a whisper of sandalwood. The tautly muscular broad-shouldered flavors possess outstanding mid-palate density as well as evident minerality on the focused, impeccably well-balanced and hugely persistent finale. While this would certainly be considered as a powerful wine in any general context, the 2016 version isn't quite as powerful as it often is. With that duly noted, it is however a bit more refined than usual so the '16 Riche could be viewed as a lovely combination of power and refinement that should also successfully age for a very long time. (93-96)/2036+

**2016 La Tâche:** (yields of 31 hl/ha). As is often the case, the highly perfumed nose is the most floral-inflected of the entire range with its equally cool and restrained array of violet and rose petal scents that combine with an extraordinary group of spice elements on the essence of red currant aromas. The mouthfeel of the imposingly scaled and powerful flavors is again robust yet refined with just as much minerality as the Richebourg adding even more lift to the almost painfully intense and extravagantly long finish. This is clearly still evolving as it's quite linear at present and will need time to add flesh to the classy bones. As the description suggests, this is still a work in progress and it will need plenty of time to reach its apogee but I for one hope that I am still around to see it! (94-97)/2036+

**2016 Romanée-Conti:** (yields of 24 hl/ha). Like the Romanée St. Vivant this is moderately reduced though it's not the kind of reduction that gives me cause for concern as it's sufficiently light to discern background floral and spice nuances. The gorgeously sleek medium weight plus flavors possess a wonderfully seductive mouthfeel along with plenty of minerality that also suffuses the splendidly long and beautifully well-balanced finale. Like the La Tâche this spherical effort is also very much a work in progress as it's clear that it needs to flesh out and add depth yet ultimately it should be a very special wine. (95-97)/2036+

**2015 Corton:** (from parcels measuring .57 ha in Clos du Roi, 1.2 ha in Bressandes and .5 ha in Renardes though only 1.74 ha of this are currently in production). A ripe but reasonably fresh array mixes both red currant and dark berry aromas that are liberally laced with notes of various floral, *sauvage* and earth nuances. There is first-rate volume and power to the serious, intense and overtly muscular big-bodied flavors that coat the palate with dry extract on the robust, moderately rustic and impressively long finish. To my way of viewing the progression made by this wine since the first vintage under the Domaine's auspices in 2009, this is beginning to resemble a true Corton. I would expect that as the different system of viticulture and replanting to higher quality vines begins to have their inevitable effects that this will continue to improve. Note that while this is certainly a big and structured wine, it's not so youthfully backward that it won't be approachable relatively young, at least in the context of what is typical for a classic Corton. 93/2027+

**2015 Echézeaux:** (approximately 45+ year old vines from 2 different *climats*, 90% of which is in Les Poulailles and the remainder is in Clos St. Denis). A wonderfully spicy, fresh and equally ripe nose blends together more deeply pitched notes of plum, violet, plum, sandalwood and hoisin wisps. There is impressive richness to the seductively textured yet quite powerful full-bodied flavors that possess excellent density thanks to the abundant dry extract that does a fine job of buffering the firm but not rigid tannins on the mouth coating and strikingly long finish. This is built-to-age and like the Corton, this has made huge quality strides over the past ten vintages. 94/2030+

**2015 Grands Echézeaux:** (55+ year old vines). This is notably more floral as well as more restrained and what is interesting is that even though the violet-inflected fruit profile is just as ripe, it runs toward the red side of the spectrum while displaying a similar variety of spice components that includes a hint of sandalwood. This too is impressively constituted but despite the power and concentration the broad-shouldered flavors retain plenty of underlying tension as well as lovely precision before culminating in a massively long, balanced and harmonious if youthfully austere finale where the only nit is a hint of warmth. By the usual standards of this wine I would not describe the 2015 version as massive though at the same time it is beautifully proportioned. 95/2035+

**2015 Romanée St. Vivant:** This is more restrained still though aggressive swirling eventually coaxes the gorgeously broad-ranging nose to reveal an even more floral and spicier mélange of red and dark currant, Asian-style tea, anise, clove, cinnamon and sandalwood scents. The equally pure, naturally sweet, precise and beautifully detailed medium-bodied flavors maintain their focus from the mid-palate to the dazzlingly long and palate staining linear finish that just goes on and on. However, as silky as the palate impression is, there is plenty of supporting structure and this too is going to require a long snooze in a cold cellar before it will be completely ready for prime time. Textbook RSV. 96/2030+

**2015 Richebourg:** , lavender, tea incredibly-bodied gorgeously near- on the overtly powerful, sappy and explosively persistent mineral-driven finish. This is very firmly structured yet two important aspects render this entirely civilized: 1) the tannins are unusually fine-grained, and 2) there is so much dry extract present on the mid-palate that the backend does not possess its usual level of youthful austerity. Like the Romanée St. Vivant, this is textbook Riche built to last for decades. 97/2035+

**2015 La Tâche:** As is often the case in its youth, An explosive, beautifully layered and ultra elegant nose of intense violet notes and crushed red and black fruits is followed by rounded, elegant, intense and penetrating flavors that are pure silk and display positively gorgeous texture on the powerful, linear and stunningly long finish. Despite the obvious power, this is focused, precise and an exercise in effortless grace with class to burn. In short, this is a wow wine and one of the wines of the vintage. (93-95)/2014+ that incorporates notes of spice box elements, petal, lavender, lilac, orange pekoe tea and sandalwood. There is superb richness to the powerfully constituted possess outstanding delineation and intensity while displaying perhaps even more mildly warm slowly fans out as it sits on the palate that manages to do what only the greatest of burgundies can, which is to without weight mouth palate impression. And if all of this weren't enough, here nothing short of While I am very careful when it comes to proclaiming that such and such a vintage of La Tâche will go down as one of the all-time greats, the 2015 version appears to have the potential to be one of them. Time will of course be the final arbiter but the underlying material is so good it's difficult to be less than super-enthusiastic. 98/2040+

**2015 Romanée-Conti:** Sometimes, try as I might, words fail to communicate adequately those few transcendent experiences where a wine is just so amazing that it's impossible to capture it. The 2015 Romanée-Conti would be one of those experiences so you will simply have to accept the limitations of the written word. The breathtakingly beautiful nose is restrained to the point of being almost mute yet aggressive agitation eventually reveals an exotically broad-range of highly perfumed floral, spice, tea and incense-like nuances. The opulently textured, concentrated and equally mineral-driven flavors accentuate the perfumed character of the nose as the inner mouth perfume just adds to the what is roughly akin to an sensorial assault, all wrapped in a finish that lasted for seemingly several days as I had no trouble recalling it over the next 48 hours. If there's any imperfection



that I could detect, there is a hint of warmth but otherwise, this is pretty close to perfect. The word spectacular comes to mind but then again so does brilliant, fabulous and splendid. You get the idea, pretty damn remarkable. 99+/2040+

### Domaine Emmanuel Rouget (Flagey-Echézeaux)

2016	➔ Bourgogne	red	(86-89)
2016	Chorey-lès-Beaune	red	(87-89)
2016	Côte de Nuits-Villages	red	(88-91)
2016	Echézeaux Grand Cru	red	(92-95)
2016	➔ Nuits St. Georges	red	(89-91)
2016	➔ Vosne-Romanée	red	(89-92)
2016	➔ Vosne-Romanée “Les Beaux Monts” 1er	red	(91-94)
2016	➔ Vosne-Romanée “Cros Parantoux” 1er	red	(93-96)

Emmanuel Rouget somewhat plaintively described 2016 as a “vintage where our production got absolutely crushed as our losses ran 80%. We will have no Savigny or Savigny 1er and quantities across the board are way down, in fact it’s even lower than the little we produced in 2003. Yields ranged from 7 to 18 hl/ha though there were two appellations that literally produced zero. The fruit was ripe and clean with the same level of alcohol as in 2015 and thus there was no chaptalization. For example, even the Bourgogne hit 13.7% which is unheard of normally. As to the wines, the quality is stellar in my view and it is every bit as good as 2015 even though the style of the two vintages is quite different. They are a combination of verve, power and finesse with excellent freshness and transparency. In comparing 2015 to 2016, the ‘15s will age on a base of concentration whereas the ‘16s will age on a base of balance and harmony. I love the style of the vintage as it’s super-refreshing and inviting.” I am equally enthusiastic about the Rouget ‘16s and it’s a genuine shame that there aren’t more of them. (DNS Wines, [www.dnswines.com](http://www.dnswines.com), CA, USA; Seckford Wines, [www.seckfordwines.co.uk](http://www.seckfordwines.co.uk), Goedhuis & Co., [www.goedhuis.com](http://www.goedhuis.com) and Fields, Morris & Verdin, [www.fmvwines.com](http://www.fmvwines.com), all UK).

**2016 Bourgogne:** A pure, cool and earthy array of various red berries leads to racy, intense and equally pure flavors that possess both excellent detail and transparency on the impressively persistent finish. This is a Bourgogne of finesse, which is an adjective rarely applied to the genre. In a word, lovely. (86-89)/2020+

**2016 Chorey-lès-Beaune:** (Note that this will not be labeled under the name of Emmanuel Rouget but rather under both his sons’ names of Guillaume Rouget and/or Nicolas Rouget; in other words, it’s the same wine but it will be sold under two different, if similar, labels; only one barrel produced in 2016 and aged in 100% new oak). Not surprisingly given the 100% new wood treatment there is noticeable, but not dominant, oak sitting atop the fresh aromas of red currant and pungently earthy aromas and it continues onto the delicious, round and caressing flavors and finish. In the wine’s favor is very good density which may very well allow it to ultimately eat its presently generous wood. (87-89)/2021+

**2016 Côte de Nuits-Villages:** (from Les Chaillots in Corgoloin). An expressive nose is comprised by notes of red cherry, raspberry, plum and soft floral and earth wisps. The sleek, delicious and nicely detailed middle weight flavors are notably finer than they usually are, all wrapped in a punchy and solidly persistent finish. This is also really quite good and note that it is a wine that could be enjoyed relatively young. (88-91)/2022+

**2016 Nuits St. Georges:** (from vines situated in Au Chouillet and Aux Lavières and then in 2010 a parcel in Aux Argillats was added). An exuberantly fresh nose offers up a pungently earthy blend of red and dark currant aromas that are liberally laced with wisps of the *sauvage*. The punchy and relatively powerful flavors possess fine mid-palate concentration while delivering impressively good length for a Nuits *villages* on the moderately rustic, serious and impressively complex finish. Despite the finishing rusticity the tannins are still finer than they usually are and this too could be enjoyed young. (89-91)/2023+

**2016 Vosne-Romanée:** (from 1.5 ha of vines situated in Aux Saules, La Vigneux, Les Barreaux, Ravioles and Les Jacquines). Discreet but not invisible wood frames the much spicier nose that consists mainly of black cherry, violet, tea and an interesting hint of dried orange peel. There is a beguiling natural sweetness to the velvet-textured medium-bodied flavors that are also shaped by relatively fine-grained yet dense tannins shaping the beautifully lingering finish where the wood treatment reappears. This will need a few years to digest its wood but this is an excellent Vosne *villages*. (89-92)/2024+

**2016 Vosne-Romanée “Les Beaux Monts”:** (from two parcels of 50+ year old vines in Flagey that total .2915 ha). This is spicier still but also oakier but the latter is not so prominent as to overshadow the pure and fresh aromas of dark pinot fruit, lavender and Asian-style tea. There is terrific intensity to the beautifully delineated and pungently mineral-driven flavors that culminate in a wonderfully long sleek, lacy and refined if decidedly linear finish. The wood treatment isn’t subtle but overall this is a classically styled VRBM that should amply reward extended keeping. (91-94)/2028+

**2016 Echézeaux:** (from a total area of 1.06 ha with 60 to 65 year old vines in the *climats* of Les Treux and Cruots that have .63 ha and .43 ha, respectively). A very dense nose flashes notes of plum liqueur, black fruit and a wonderfully broad range of exotic Asian-style spice that in particular includes sandalwood. The rich, generous and velvet-textured flavors caress the palate thanks to the seemingly endless reserves of dry extract that imparts a real sense of volume to the firm, dusty and mouth coating finish that displays sneaky good length. In sum this is at once powerful yet seductive and in particular I like the sense of harmony. This should be genuinely great in time. (92-95)/2031+

**2016 Vosne-Romanée “Cros Parantoux”:** (from a .70 ha parcel of 55+ year old vines that for the last 5 years has been worked exclusively by horse). Here too the range of spice elements is breathtakingly broad on the ripe and super-fresh aromas of dark berries, plum, tea, anise and hoisin, all of which is trimmed in just enough wood to notice. As is usually the case there is much more evident minerality suffusing the impressively concentrated and vibrant middle weight flavors that possess cuts-like-a-knife delineation on the explosively long and intensely saline finish. This is also a combination of the Vosne-Romanée Beaux Monts and Ech as it possesses the elegance and finesse of the former with the power and focus of the latter. In short, this is brilliant. (93-96)/2033+

### Domaine Georges Roumier (Chambolle-Musigny)

2016	Bonnes Mares Grand Cru	red	(93-95)
2016	➔ Chambolle-Musigny	red	(89-91)
2016	➔ Chambolle-Musigny “Les Amoureuses” 1er	red	(93-96)
2016	➔ Chambolle-Musigny “Les Cras” 1er	red	(90-93)
2016	Charmes-Chambertin “Aux Mazoyères” Grand Cru	red	(91-94)
2016	Echézeaux Grand Cru	red	(90-93)
2016	Morey St. Denis “Clos de la Bussière” 1er	red	(89-92)
2016	Musigny Grand Cru	red	(95-98)
2016	Ruchottes-Chambertin Grand Cru	red	(92-95)
2015	Bonnes Mares Grand Cru	red	96
2015	➔ Chambolle-Musigny	red	90
2015	➔ Chambolle-Musigny “Les Amoureuses” 1er	red	96
2015	➔ Chambolle-Musigny “Les Combottes” 1er	red	91
2015	➔ Chambolle-Musigny “Les Cras” 1er	red	93
2015	Charmes-Chambertin “Aux Mazoyères” Grand Cru	red	93
2015	➔ Morey St. Denis “Clos de la Bussière” 1er	red	91
2015	Musigny Grand Cru	red	98+
2015	Ruchottes-Chambertin Grand Cru	red	94

Christophe Roumier describes the 2016 vintage as one that “was seriously difficult for many of my vineyards and particularly so in Chambolle due to both frost and mildew. For example, my yields for the Chambolle *villages* were 9.5 hl/ha, 11 in Les Cras, 17 in Musigny and Les Amoureuses whereas they were more reasonable in Clos de la Bussières at 27 and around 30 in Bonnes Mares. While Charmes and Ruchottes were just about normal, the Corton-Charlemagne was completely wiped out and Combottes produced so little that I declassified it into the Chambolle *villages cuvée*. We picked what fruit there was beginning on the 27<sup>th</sup> of September and thankfully it was both ripe and clean and thus we basically had no additional losses from eliminating fruit. The skins were exceptionally thick so I did almost no punching down while using between 20 and 100% whole clusters. I very much like the style of the 2016s and while they don’t have the sheer density of material of the 2015s, they are certainly worthy successors. If I was going to compare them to another vintage, I would probably choose 2001.” After tasting Roumier’s 2016s I agree with him that while they are definitely lovely wines with excellent freshness and verve, they are not at the same level as his superb 2015s. That said, I will certainly be adding what I can find to my collection. As I mentioned last year, Roumier has leased another .5 ha in Bonnes Mares, all in *terres blanches*, plus a small .13 ha parcel in Echézeaux located in En Orveau. This brings the domaine’s holding in Bonnes Mares to 1.89 ha, divided between 60% in *terres blanches* and 40% in *terres rouges*. The first vintage for the Echézeaux is reviewed below. Lastly, the 2015s, revisited below, were bottled in April 2017. (Terlato Wines, IL and Skurnik Wines, [www.skurnik.com](http://www.skurnik.com), NY, both USA; John Armit Wines, [www.armit.co.uk](http://www.armit.co.uk), Domaine Direct, [www.domainedirect.co.uk](http://www.domainedirect.co.uk), Howard Ripley, [www.howardripley.com](http://www.howardripley.com), Berry Brothers & Rudd, [www.bbr.com](http://www.bbr.com), Haynes, Hanson & Clark, [www.hhandc.co.uk](http://www.hhandc.co.uk), Gerrard Seel, [www.gerrardseel.co.uk](http://www.gerrardseel.co.uk), Tanners Wine, [www.tanners-wines.co.uk](http://www.tanners-wines.co.uk), Laytons, [www.laytons.co.uk](http://www.laytons.co.uk), Justerini & Brooks, [www.justerinis.com](http://www.justerinis.com) and The Wine Society, [www.thewinesociety.com](http://www.thewinesociety.com), all UK; Altaya Wines, [www.altayawines.com](http://www.altayawines.com), Hong Kong).

**2016 Chambolle-Musigny:** (contains some *premier cru* juice from Fuées and Combottes in 2016). Mild reduction presently pushes what appears to be ripe red berry fruit to the background. Otherwise there is fine detail to the punchy and intensely mineral-inflected medium-bodied flavors that are impressively dense on the mouth coating and lengthy finish. This is perhaps a touch less refined than it usually is but it's notably more concentrated. (89-91)/2023+

**2016 Morey St. Denis "Clos de la Bussière":** (a *monopole* of the domaine). Here the nose is completely clean with its pretty, pure, elegant and airy aromas of both red and dark pinot fruit that are cut with varying degrees of earth, floral and spice wisps. The rich, sleek and beautifully delineated middle weight flavors also flash enough minerality to mention, all wrapped in a firm and serious but not really robust or especially austere finale. (89-92)/2024+

**2016 Chambolle-Musigny "Les Cras":** (from a 1.75 ha parcel of vines averaging 35 to 40 years of age). This is also super-fresh with its cool and restrained aromas of liqueur-like red cherry, rose petal and subtle spice whiffs. There is again excellent concentration to the succulent yet well-detailed and intensely mineral-inflected flavors that are blessed with plenty of sappy dry extract that also serves to buffer the moderately firm core of tannins shaping the beautifully persistent finish. (90-93)/2024+

**2016 Echézeaux:** (from a .1311 ha parcel in En Orveaux; 100% whole cluster though Roumier noted that at the time of my visit he was not 100% certain this would be commercialized in 2016 because while he did the harvest he did none of the vineyard work; only ½ barrel produced and aged in 100% new wood). Strong wood influence fights with the otherwise ripe and spicy dark currant and floral scents. There is ample wood influence on the palate as well that is comprised by dense and robust big-bodied flavors that deliver excellent length on the somewhat rustic finish. This probably has sufficient density to eventually absorb the wood but it doesn't have the typical texture of a Roumier wine. (90-93)/2028+

**2016 Charmes-Chambertin "Aux Mazoyères":** (from a .27 ha parcel of vines planted in 1935). A more elegant if much less spicy nose offers up notes of essence of red cherry, currant, violet and pungent earth scents. The difference in texture is extraordinary as here the medium weight plus flavors are sleek and polished while culminating in a sneaky long and palate coating finish. I like the balance and this should be capable of aging effortlessly. (91-94)/2028+

**2016 Ruchottes-Chambertin:** (from a .54 ha parcel). Once again there is a distinctly cool quality to the restrained and ultra-fresh and pure aromas of red currant, raspberry, earth and whiff of truffle and the *sauvage*. The rich yet beautifully chiseled middle weight flavors possess superb focus along with an abundance of minerality that becomes increasingly apparent on the complex, refined and strikingly persistent finish. This is both classy and harmonious and should also age well. (92-95)/2028+

**2016 Bonnes Mares:** (from several parcels now totaling 1.89 ha that are divided between 40% *terres rouges* and 60% *terres blanches*). This is unusually high-toned with its pure essence of red berry fruit, earth and discreet spice nuances. There is a wonderfully refined texture to the stony, chiseled and focused broad-shouldered flavors that possess a taut muscularity that really comes on the intensely saline and youthfully austere finish that is sneaky long. The addition of .5 ha of *terres blanches* is understandably going to change the nature of this wine to one that is somewhat more elegant if less powerful. I like the change but long-time fans should be aware that going forward, the Roumier BM has changed. (93-95)/2033+

**2016 Chambolle-Musigny "Les Amoureuses":** (from a .40 ha parcel). An all but invisible dab of wood sets off the overtly spicy and more deeply pitched mix of plum, violet, lavender and tea scents. Remarkably fine tannins shape the energetic, refined and beautifully well-detailed middle weight flavors that are pungently mineral inflected while delivering superb depth and length. This understated wine 'wows' but it does so by virtue of its wonderful sense of spherical harmony rather than through sheer size and weight as this is not nearly as imposingly powerful as either the Bonnes Mares or the Musigny. (93-96)/2031+

**2016 Musigny:** (100% whole cluster and 100% new wood; only 180 liters produced or ~3/4 of a barrel). This is arguably the most overtly floral-scented wine in the range with its lovely array of rose petal, violet and lavender aromas that are liberally cut with spice, sandalwood and exotic tea. There is both outstanding concentration and power to the big-bodied and, like the Amoureuses, almost pungently mineral-driven flavors that conclude in a driving finish where the intensity really builds from the mid-palate all the way to the explosive backend. This is a huge wine but one of impeccable class and grace. (95-98)/2036+

**2015 Chambolle-Musigny:** (contains some *premier cru* juice from Les Fuées). This is exuberantly fresh with its pretty array that is composed by notes of both red and dark pinot fruit, floral and tea aromas. There is a lovely sense of underlying tension to the mineral-inflected, refined and lacy medium weight flavors that deliver excellent length on the balanced and beautifully persistent if slightly warm finale. This concentrated effort is very Chambolle in basic character. 90/2022+

**2015 Morey St. Denis "Clos de la Bussière":** (a *monopole* of the domaine). A more deeply pitched nose combines notes of dark currant, earth, underbrush and discreet humus nuances. There is fine richness and plenty of punch to the more voluminous and once again solidly concentrated flavors that are shaped by surprisingly sleek tannins on the firm, highly complex, lengthy and impeccably well-balanced finish save for a trace of warmth. This firm and dusty effort will need all of a decade to shed its core of tannins and become more user friendly. 91/2025+

**2015 Chambolle-Musigny “Les Combottes”:** (from a .27 ha parcel). A distinctly ripe yet still quite pretty nose displays notes of essence of black cherry, cassis, raspberry and violet. There is both good richness and volume to the seductively textured and satin-textured medium weight flavors that possess a really lovely mouthfeel, all wrapped in a lingering and complex finale. Like the Bussière, this is unusually good and definitely better than normal in 2015. 91/2023+

**2015 Chambolle-Musigny “Les Cras”:** (from a 1.75 ha parcel of vines averaging 35 to 40 years of age). Here the cool and more restrained nose is at once spicier and more elegant with a relatively high-toned combination of pomegranate, cherry, violet and lavender aromas. The equally elegant, pure, sleek and highly energetic flavors possess an exquisitely fine mouthfeel along with bracing minerality while delivering superb length on the saline and bitter cherry-inflected finish. This is potentially a great vintage for this wine as everything is in place for it to be really, really good in time. 93/2027+

**2015 Charmes-Chambertin “Aux Mazoyères”:** (from a .27 ha parcel of vines planted in 1935). and agreeably fresh while being trimmed in just enough wood to notice. There is fine volume and muscle to t broad-shouldered on the mouth coating finish robust but not really rustic effort plenty of and develop better overall depth. 93/2030+

**2015 Ruchottes-Chambertin:** (from a .54 ha parcel). Here the nose is notably more *sauvage* but the dark berry fruit, humus, underbrush and overtly floral-suffused aromas are emphatically cooler. The energetic and marvelously well-detailed big-bodied yet elegant flavors brim with both copious dry extract and minerality while concluding in a decidedly sleek, driving and stunningly long finish that evidences a hint of youthful austerity. Outstanding and this is already strikingly complex and should only become more so with bottle age. In a word, terrific. 94/2032+

**2015 Bonnes Mares:** (from several parcels totaling 1.5 ha that are roughly divided between .90 ha of *terres rouges* and .60 ha of *terres blanches*, though these totals changed as of 2016). An overtly spicy and floral-scented nose reveals additional notes of plum, cassis, orange pekoe tea and plenty of earth. The rich, bold, powerful and firmly muscular large-scaled flavors possess superb mid-palate concentration where the abundant dry extract also buffers the presently unyielding tannic backbone on the massively long finish. This is, simply put, spectacular and about the only nit is a discreet touch of backend warmth. 96/2035+

**2015 Chambolle-Musigny “Les Amoureuses”:** (from a .40 ha parcel). This is even more floral in character with its supremely elegant if super-ripe nose that combines notes of dark cherry, cassis, exotic tea, anise and sandalwood. There is brilliant delineation to the cool, pure and focused middle weight flavors that are shaped by sleek tannins that shape the harmonious, extremely persistent and Zen-like finale. This is positively spherical that despite the presence of a very firm tannic spine, the palate impression is seamless. If you can find this impeccable balance of power and finesse, don't miss it! 96/2035+

**2015 Musigny:** (Roumier estimates that 2015 will produce about 360 bottles). Along with a small handful of other possibilities the Roumier Musigny is a persuasive wine-of-the-vintage candidate, which is pretty remarkable given how many great wines the 2015 vintage produced. A kaleidoscopically broad and complex nose features a brilliant array that consists of lavender, violet and rose petal nuanced with hoisin, spiced tea and black cherry liqueur. The naturally sweet, pure and ultra-refined broad-shouldered flavors possess a highly seductive mid-palate that then tightens up very quickly on the hugely long finish that is punctuated by an almost aggressive minerality. Simply put, this indisputably built-to-age effort is sublime and my score may ultimately prove to be conservative. 98+/2035+

### **Domaine Armand Rousseau Père et Fils (Gevrey-Chambertin)**

2016	Chambertin Grand Cru	red	(96-99)
2016	Chambertin-Clos de Bèze Grand Cru	red	(94-97)
2016	Charmes-Chambertin Grand Cru	red	(91-93)
2016	Clos de la Roche Grand Cru	red	(92-94)
2016	Gevrey-Chambertin	red	(88-91)
2016	Gevrey-Chambertin “Clos du Chateau”	red	(87-89)
2016	Gevrey-Chambertin “Les Cazetiers” 1er	red	(90-92)
2016	➔ Gevrey-Chambertin “Clos St. Jacques” 1er	red	(93-96)
2016	Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	(90-92)
2016	Mazis-Chambertin Grand Cru	red	(91-94)
2016	Ruchottes-Chambertin – Clos des Ruchottes Grand Cru	red	(92-95)
2015	Chambertin Grand Cru	red	98
2015	Chambertin-Clos de Bèze Grand Cru	red	97
2015	➔ Gevrey-Chambertin “Clos St. Jacques” 1er	red	96
2015	Ruchottes-Chambertin – Clos des Ruchottes Grand Cru	red	95

Eric Rousseau charmingly described the style of the 2016 vintage as “being softer and more typical than 2015. It’s like your best friend in the sense that you can always count on it to drink well early, late and in-between. While I really like the results I have to admit that getting to them wasn’t easy as some of our parcels suffered dearly at the hands of the frost, and in particular in Chambertin and Clos St. Jacques as we lost 60% and 30% respectively relative to a normal harvest. Plus the mildew was also really quite awful though we managed just the same, but that isn’t to say that doing so was easy. Once those problems stopped being problems, which was in the middle part of July, the rest of the season was relatively straightforward to navigate. We chose to begin picking on the 23<sup>rd</sup> of September under perfect harvest conditions and brought in both clean and ripe fruit that, again with the exceptions of Chambertin and the Clos St. Jacques, had more or less normal yields and Clos de la Roche was excellent in that regard. Potential alcohols were very good at between 12.5 and 13% with good but not high acidities. The skins were on the thicker side though not like say 2005 or 2015. As to another vintage that is stylistically comparable, I might suggest a slightly riper and denser version of 2014.” I was most impressed with the Rousseau 2016s but the Chambertin really stood head and shoulders above the other wines. Usually it’s quite close between it and the Clos de Bèze but at this early juncture, the Chambertin appears to have a considerable edge. I also was seriously impressed by the now in-bottle 2015s, revisited below, which were put there in April 2017. Speaking of bottling, Rousseau noted that they are now using bottles where the bottom of it is embossed with the name of the domaine. He further explained that as of 2015 that each cork used for the Chambertin and Clos de Bèze is individually analyzed for TCA-taint. This quality control step will be progressively applied to the other wines in the range going forward. (Frederick Wildman, [www.frederickwildman.com](http://www.frederickwildman.com), NY, USA; Berry Brothers & Rudd, [www.bbr.com](http://www.bbr.com), Fields, Morris & Verdin, [www.fmvwines.com](http://www.fmvwines.com) The Wine Society, [www.thewinesociety.com](http://www.thewinesociety.com), Tanners Wine, [www.tanners-wines.co.uk](http://www.tanners-wines.co.uk), Laytons, [www.laytons.co.uk](http://www.laytons.co.uk), O.W. Loeb, [www.owloeb.com](http://www.owloeb.com), The Rare & Fine Wine Company Limited, [www.therareandfinewinecompany.com](http://www.therareandfinewinecompany.com) and Justerini & Brooks, [www.justerini.com](http://www.justerini.com), all UK; Altaya Wines, [www.altayawines.com](http://www.altayawines.com), Hong Kong).

**2016 Gevrey-Chambertin “Clos du Chateau”:** A pretty, fresh and agreeably layered nose combines notes of both various red berries and earth scents. The round, supple and attractively vibrant middle weight flavors possess solid persistence if only average depth. This is certainly appealing in its fashion but it’s much more fruit-driven than the regular *cuvée*. (87-89)/2022+

**2016 Gevrey-Chambertin:** (from Les Crais, Creux Brouillard, En Champs, Les Cercueils, Clos Prieur Haut and Bas, La Marie and Estournelles St. Jacques). This is much more deeply pitched and pungently earth with its array of very fresh red and dark berries that carry whiffs of earth and the *sauvage*. The rich, round and attractively textured medium-bodied flavors possess better depth and persistence as well as notably better underlying material. Note that this well-made effort is going to require at least a few years of patience first. (88-91)/2024+

**2016 Gevrey-Chambertin “Lavaut St. Jacques”:** (from a .76 ha parcel). This is aromatically similar to the straight Gevrey *villages cuvée* though with much better complexity. There is also more size, weight and intensity to the stony and muscular medium weight flavors that possess a sleek mouthfeel, all wrapped in a precise, lingering and youthfully austere finale. This will also definitely need at least some time in bottle before it will be approachable. (90-92)/2026+

**2016 Gevrey-Chambertin “Les Cazetiers”:** (from a .5 ha parcel of 50+ year old vines). A markedly *sauvage*-inflected nose combines ultra-fresh and cool aromas of plum, violet, dark currant and plenty of earth. There is similar size, weight and muscle to the equally stony middle weight flavors that possess a chiseled, youthfully austere and beautifully persistent finish. This is even firmer though the supporting tannins are clearly ripe. Patience advised. (90-92)/2028+

**2016 Charmes-Chambertin:** (from a 1.4 ha parcel of roughly 20 year old vines that is situated one-third in Charmes proper and the remainder in Mazoyères). This is the first wine to display any appreciable level of reduction and in this case it’s enough to dominate the underlying fruit. Otherwise there is good detail and excellent punch to the beguilingly delicious, intense and focused medium-bodied flavors that are shaped by relatively fine-grained tannins on the mildly austere, beautifully complex and solidly persistent finish. I like the potential of this balanced effort that should amply repay extended cellaring if desired. (91-93)/2028+

**2016 Mazis-Chambertin:** (from Mazis-Bas; 20% new wood in 2016). A brooding and very taciturn nose features a plethora of Gevrey-like elements including humus, underbrush, game and a whiff of the *sauvage*, all of which add breadth to the red and dark currant-scented aromas. The medium weight plus sized flavors are at once more precise and more mineral-driven before culminating in a muscular, driving and beautifully complex if very firmly structured finale where a touch of wood surfaces. This is clearly built-to-age and is going to require at least 5 to 8 years first. Excellent. (91-94)/2031+

**2016 Clos de la Roche:** (from a 1.48 ha holding, 1 ha of which is in Les Fremières and the rest in Clos de la Roche proper; 20% new wood in 2015). Reduction dominates the nose but I doubt that it will last as nuances of fruit are ‘visible’. The broad-shouldered flavors possess even better size, weight and mid-palate concentration while offering fine power and drive on the sappy, complex and balanced finale. I very much like the overall sense of harmony though again, at least moderate patience is strongly advised. (92-94)/2031+

**2016 Ruchottes-Chambertin – Clos des Ruchottes:** (20% new wood). Firm reduction flattens the fruit today but there is a lovely sense of verve and freshness to the intensely mineral-driven medium-bodied flavors that possess first-rate delineation on the sleek, youthfully austere and sneaky long finish. This is really quite classy and has already developed impressive depth. While this clearly has the intrinsic stuffing to reward extended cellaring, 5-ish years or so should be sufficient in order to enjoy this beauty. (92-95)/2028+

**2016 Gevrey-Chambertin “Clos St. Jacques”:** (from a 2.2 ha parcel raised in 80% new wood). Rousseau noted that the 2016 CSJ contains more fruit from the upper portion as the lower part was heavily affected by the frost. An elegant, pure and exuberantly spicy nose blends notes of essence of red berries with wisps of earth, lavender and a background hint of oak. The equally pure middle weight flavors possess excellent mid-palate concentration along with the same intense mineral streak as the Ruchottes while delivering stunningly good depth and persistence on the beautifully well-balanced finish. As good as the Ruchottes is, and it's first-rate, there is simply another dimension present here. (93-96)/2031+

**2016 Chambertin-Clos de Bèze:** (90% new wood). Here too there is just enough wood in evidence to mention on the gorgeous spiced and intricately layered aromas of essence of red currant, floral, plum, earth and a whisper of the *sauvage*. Once again the mouthfeel of the notably more imposingly scaled flavors is sleek with excellent minerality that really comes up on the super-saline finish that goes on and on. But what I really admire about the '16 Bèze is the texture because it's at once muscular yet highly seductive and refined. Impressive in every respect. (94-97)/2033+

**2016 Chambertin:** (from yields of only 16 hl/ha in 2016; 100% new wood). As is often the case, this is more restrained than the Bèze and more deeply pitched as well with its cooler array of strikingly spicy red and dark currant aromas that are more heavily cut with freshly turned earth scents along with plenty of floral and *sauvage* influences, all of which is again trimmed in just enough oak influence to point out. The exceptionally rich, dense and highly energetic full-bodied flavors brim with both dry extract and a pungent minerality on the brilliantly complex and explosively long finish. This is a classic example of power without weight because despite the imposing size of the '16 Chambertin, the overall impression is one of harmony and grace. Among the 'big 4' of the Rousseau line-up, this is the one wine that might just surpass its 2015 equivalent. (96-99)/2036+

**2015 Ruchottes-Chambertin – Clos des Ruchottes:** (20% new wood). A moderately high-toned nose combines notes of dark cherry, plum, lavender, earth and a lovely array of spice elements. The sleek and intense middle weight plus flavors possess terrific delineation as well as evident minerality before concluding in a racy finish that is even more powerful than usual. This is impressive and the mouthfeel is one of class and grace thanks to the notably fine-grained tannins shaping the finish. This is seriously good high quality juice that is definitely bigger and more full-bodied than usual but even so it is perhaps less marked by the elevated ripeness level of the 2015 vintage despite the presence of a subtle hint of backend warmth. 95/2030+

**2015 Gevrey-Chambertin “Clos St. Jacques”:** (from a 2.2 ha parcel raised in 70% new wood). There is just enough wood present to mention but not so much as to materially detract from the attractively fresh, cool, pretty and airy red berry, earth, humus, anise and rose petal-scented aromas. The refined yet quite powerful middle weight are almost painfully intense and there is so much minerality the mouthfeel is akin to rolling small stones around in your mouth particularly so on the sappy, palate coating and hugely long finish. This too is seriously impressive and very classy. 96/2032+

**2015 Chambertin:** (100% new wood). Here too there is just enough oak to mention but once again it's not really enough to impair the purity of the distinctly cool and ultra-spicy red currant, underbrush, sandalwood, lilac and plenty of earth aromas. The rich, intense and overtly muscular big-bodied flavors possess a similar level of minerality that is borderline pungent and it informs the explosively long, firm and very serious finish. This notably powerful, but not really austere effort, displays magnificent potential and if it develops its usual degree of complexity over time it should merit the upper end of my projected range. But as structured and firm as it is, I suspect that this will drink well after only 6 to 8 years of age thanks to the incredible abundance of dry extract. 98/2037+

**2015 Chambertin-Clos de Bèze:** (90% new wood). Once again the wood treatment is in evidence but it's by no means intrusive as it easily allows for the clear expression of the plum, black cherry, lavender, violet and tea aromas. The exceptionally rich and impressively dense broad-shouldered flavors also exhibit excellent minerality and almost as much power on the massively long finish. As is usually the case when one compares these two wines, this is finer and offers a distinctly different expression than the Chambertin. The Bèze typically shows a bit better and more completely young and then after 15 to 20 years the Chambertin often surpasses it. Which you will like better is often very much a question of preference but in 2015 the Chambertin appears to hold the slightest of edges. Time will of course tell but it would be fair to observe that they both possess enormous development potential. 97/2035+

#### **Clos de Tart (Morey St. Denis)**

2016	Clos de Tart Grand Cru	red	(92-95)
2016	Morey St. Denis – La Forge de Tart 1er	red	(89-92)

As readers have undoubtedly heard by now, change continues to occur at Clos de Tart as it has been sold to the François Pinault family. Pinault is obviously involved with Château Latour in Bordeaux as well as Domaine Eugénie in Vosne plus two other iconic wineries in the Rhone and Napa Valley. Frédéric Engerer directs all of these and will do so with Clos de Tart as well and will work with current *régisseur* Jacques Devauges, who until recently held that position with Domaine l'Arlot. It is too soon to know whether further changes are in store but it would not be surprising that at least some things will be tweaked going forward. With respect to the 2016 growing season, Devauges commented that his predecessor had embarked the domaine on a course of organic farming in 2015 which made for a "number of difficulties in 2016 as we want to be certified as such in 2018. Then I started the domaine on a biodynamic farming approach in 2016 with the goal of being certified as such in 2019. These steps were good ideas and I'm glad that we implemented them but I have to say that 2016 was not exactly the ideal moment. I say this because even though we lost almost nothing to the frost, the mildew pressure was genuinely awful and by the end of June I was beginning to wonder if we would harvest anything at all. Then conditions changed for the better and frankly July saved us as it dried up the mildew and importantly in the context of our plans, we weren't forced to change our farming approach. We chose to begin picking on the 28<sup>th</sup> of September, which is the same date that we began in 2010. Because the harvest weather was pretty much perfect we picked slowly over 5 days. Yields were relatively generous at 35 hl/ha, which is the most for us since 1999 and notably more than the last 10 year average of 25 hl/ha. The fruit was clean and ripe as potential alcohols in all of our parcels came in between 13.2 and 13.6% so there was no chaptalization. I used about 60% whole clusters in the vinification and also chose to reduce the new wood percentage slightly from 100% to 80%. Perhaps more importantly though the degree of toast was changed as well so that will have some impact on the style of the 2016 relative to prior vintages." While barrel samples are always tricky in terms of judging how much wood will ultimately be present in any given wine, the wood toast difference was noticeable in the 2016. Whether that will be the case when it is ultimately bottled is an open question but I view this as a potentially positive development. The vinification is usually divided into seven different *cuvées* that may or may not be included in the final blend but in 2016 it was divided into 8. The review below is based on what Devauges believes will be reasonably representative of the '16 Clos de Tart but it is obviously subject to change. Moreover at the time of my November visit Devauges said they would probably bottle the second wine of Clos de Tart which is a Morey St. Denis 1er known as La Forge de Tart in 2016 and a review for this wine is included below (the last declared vintage was 2014 and before that, 2011). Note the 2015 Clos de Tart, also reviewed below, was bottled in March 2017. (Wilson & Daniels, [www.wilsondaniels.com](http://www.wilsondaniels.com), CA, Chambers & Chambers Wine Merchants, [www.chamberswines.com](http://www.chamberswines.com), CA, Vineyard Brands, [www.vineyardbrands.com](http://www.vineyardbrands.com), AL and Elite Brands, [www.elite-brands.com](http://www.elite-brands.com), CO, all USA; Corney & Barrow, [www.corneyandbarrow.com](http://www.corneyandbarrow.com) and Clarion Wines, [www.clarionwines.co.uk](http://www.clarionwines.co.uk), both UK; Berry Brothers & Rudd, [www.bbr.com/hk](http://www.bbr.com/hk) and Altaya Wines, [www.altayawines.com](http://www.altayawines.com), both Hong Kong).

**2016 Morey St. Denis – La Forge de Tart:** (made from 3 to 20 year old vines planted in 3 different parts of the Clos; no whole clusters). A discreet application of wood sets off the ripe and very fresh aromas of various dark berries that are nuanced by hints of earth and violet. The sleek and seductively textured medium-bodied flavors possess good intensity and a lovely mouthfeel, all wrapped in a solidly complex and sneaky long finish. This should drink well young if that's your preference while offering 6 to 8 years of development potential. (89-92)/2023+

**2016 Clos de Tart:** (from vines that average around 60+ years of age). A wonderfully fresh, bright and layered nose reflects notes of cool red and black cherry, plum, violet, lavender, earth and a subtle, but not invisible, touch of wood. There is notably more volume and mid-palate concentration to the relatively supple medium weight plus flavors that tighten up noticeably on the dusty, balanced and exquisitely persistent finish where a hint of bitter cherry pit surfaces. Like the La Forge this is certainly well structured yet it's not so youthfully backward to prevent this from being enjoyed on the younger side. (92-95)/2031+

**2015 Clos de Tart:** (from vines that average around 60+ years of age; yields of 22 hl/ha in 2015). Moderate wood frames very ripe liqueur-like aromas of plum, cassis, floral and ample spice and earth nuances. There is excellent richness to the opulent yet relatively refined big-bodied flavors that exhibit a subtle minerality on the powerful, mouth coating and driving finish that possesses outstanding complexity and persistence. There is a hint of warmth but overall this is quite well-balanced and the length is remarkable. My sense is that while this will age effortlessly for decades, it should not be particularly difficult young. 94/2035+

### Domaine Château de La Tour (Vougeot)

2016	Clos de Vougeot Grand Cru	red	(91-94)
2016	Clos de Vougeot Vieilles Vignes Grand Cru	red	(92-95)
2016	Clos de Vougeot Vieilles Vignes Homage à Jean Morin Grand Cru	red	(93-95)
2015	Clos de Vougeot Grand Cru	red	93
2015	Clos de Vougeot Vieilles Vignes Grand Cru	red	95

François Labet told me that 2016 was a “difficult but nonetheless excellent vintage that produced results no one expected. The frost was a sort of severe crop thinning and made for naturally very concentrated wines. We didn’t really have too much trouble with the mildew though it certainly kept us busy fighting it off. I chose to overlap the treatments whenever I could so even with the rain the foliage was never left completely unprotected. I began the harvest on the 22<sup>nd</sup> of September with our vines in Beaune (sold under the Labet label for which the reviews will appear in Issues 70 and 71) and then attacked them in Clos de Vougeot. Thankfully the fruit was both ripe and essentially spotless even though yields were down fully 50%. I used 100% whole clusters for the vinification with no added sulfur until the malos finished. As to the wines, they are rich, seductive and full-bodied and in particular I really like the intrinsic balance. They should age well yet drinking them on the younger side would not be out of the question.” Labet has once again done excellent work with his 2016s and while they don’t quite match the quality of the 2015s, it’s actually quite close. The 2015s, revisited below, were bottled in June 2017. (Terlato Wines, IL, USA; Corney & Barrow, [www.corneyandbarrow.com](http://www.corneyandbarrow.com), UK).

**2016 Clos de Vougeot:** (from yields of 20 hl/ha in 2016). A ripe and very fresh nose offers up notes of maraschino cherry, plum, raspberry, spice and distinct floral wisps. There is excellent concentration to the succulent but quite powerful big-bodied flavors that possess a sleek mouthfeel thanks to the relatively refined tannins shaping the youthfully austere finish that flashes fine depth on the highly persistent finish. I like the balance and this should age effortlessly. (91-94)/2028+

**2016 Clos de Vougeot Vieilles Vignes:** (from vines that were planted in 1910). Here too there is a pretty maraschino cherry note sitting atop the slightly riper array of super-fresh plum, black cherry, cassis and violet-scented aromas. The naturally sweet and beautifully concentrated broad-shouldered flavors brim with sappy dry extract before culminating in an overtly powerful and driving finish where the intensity really builds from the mid-palate on to the explosive backend. The old vines are very much apparent and this should also age effortlessly for years. (92-95)/2031+

**2016 Clos de Vougeot Vieilles Vignes Homage à Jean Morin:** (made from the first bunch on each fruiting cane; 900 bottles produced). Hints of wood and menthol can be found on the even riper nose that is composed by notes of extract of black cherry, dark raspberry, anise, rose petal and a whiff of earth. Once again there is superb mid-palate density to the opulent yet exceptionally serious and imposingly scaled flavors that are shaped by a firm core of robust tannins on the hugely long yet impeccably well-balanced finish. Unlike the prior two *cuvées* that could perhaps be enjoyed in their youth, this is expressly built-to-age and is going to need plenty of it. Impressive. (93-95)/2033+

**2015 Clos de Vougeot:** Notes of herbal tea, floral, spice and earth add breadth to the very ripe black raspberry and plum liqueur scents that are trimmed in both menthol and oak. The exceptionally rich, lush and concentrated big-bodied flavors coat the palate with sap before culminating in a youthfully austere, serious and wonderfully long finish. This is a substantially constituted wine but it’s not huge. 93/2030+

**2015 Clos de Vougeot Vieilles Vignes:** (from vines that were planted in 1910). This is aromatically similar to the regular *cuvée* but there is notably more concentration, power and dry extract to the broad-shouldered flavors that pushes the very firm tannic spine to the background on the hugely long, palate coating and driving finish. This opulently full-on effort is a manifestly old school Clos de Vougeot that is not only very much built-to-age but is going to require lots of it. In a word, excellent. 95/2035+

**2015 Clos de Vougeot Vieilles Vignes Homage à Jean Morin:** (made from the first bunch on each fruiting cane and Labet noted that it was vinified with no sulfur). Generous wood sets off the overtly floral-inflected aromas of herbal tea, earth and liqueur-like black raspberry that are laced with plenty of spice hints. There is superb density to the even more opulent and lavishly rich flavors that are focused, extraordinarily powerful and intense, all wrapped in a balanced and immensely persistent finish. What is so impressive about this wine is how it carries its power and weight so effortlessly and this should age for gracefully for decades though it should actually be approachable after only 10 to 12 years. 96/2035+

### Domaine Comte de Vogüé (Chambolle-Musigny)

2016	Bonnes Mares Grand Cru	red	(90-92?)
2016	Chambolle-Musigny	red	(87-90)
2016	Chambolle-Musigny “1er” 1er	red	(88-91)
2016	➔ Chambolle-Musigny “Les Amoureuses” 1er	red	(91-94)
2016	Musigny Vieilles Vignes Grand Cru	red	(92-95)
2015	Bonnes Mares Grand Cru	red	95
2015	➔ Chambolle-Musigny	red	90



2015	➔ Chambolle-Musigny “1er” 1er	red	93
2015	Musigny Vieilles Vignes Grand Cru	red	97

Resident enologist François Millet described the 2016 vintage as one that “on the 27<sup>th</sup> of April had everything necessary for disaster. It had rained that night and then a moderately strong wind cleared the skies of clouds. The cold temperatures and moisture then coated everything in frost, which when the sun rose on the 28<sup>th</sup> the rays burned all of the incipient vegetation. It was perhaps the worst frost ever recorded in Chambolle yet Morey, which is right next door, was barely touched. Afterwards it required about 3 weeks to see the second generation of growth to appear and thankfully from the beginning of July forward conditions were near perfect which allowed the vines to regroup and make up the lost time in time for the harvest. We began picking on the 24<sup>th</sup> of September and brought in perfectly clean fruit that was quite ripe, both in terms of sugars but also phenolic maturities. Yields though were another story and it wasn’t pretty. We lost 70% overall though the losses were disparate, running from close to 90% in the Chambolle villages parcels, 60 to 70% in Bonnes Mares and Musigny and about 30% in Amoureuuses. As a consequence it was necessary to vinify very carefully as it would have been very easy to make tannic monsters due to the thick skins and tiny quantities, in fact to this end I did no punching down for any wine except the Bonnes Mares. As to the wines, incredible freshness is really the hallmark of the 2016 vintage. The fruit profile is mostly red in character and for me the aromatics make me think of May flowers. I really quite like them as they have energy and personality.” With the exception of the Bonnes Mares, I found the de Vogüé 2016 to largely mirror the general quality of what I found elsewhere in Chambolle. By contrast I was most impressed with the de Vogüé 2015s and in particular the Musigny; it should eventually prove to be one of the great wines of the vintage. The 2015s, revisited below, were bottled between January and March 2017. While there isn’t a review for it below, readers should be aware that as of 2015 the Musigny Blanc is once again being declared as such after having been declared as a Bourgogne Blanc since the 1994 vintage. (Chambers & Chambers Wine Merchants, [www.chamberswines.com](http://www.chamberswines.com), CA, Country Vintner, [www.countryvintner.com](http://www.countryvintner.com), VA, Veritas Imports, [www.veritaswine.com](http://www.veritaswine.com), CO/NM, Ideal Wines, [www.idealwine.us](http://www.idealwine.us), MA, Atlanta Wholesale Wines, email [david.forman@atlanta.com](mailto:david.forman@atlanta.com), GA and C’est Vin, LLC, 703.243.3559, VA, all USA; Corney & Barrow, [www.corneyandbarrow.com](http://www.corneyandbarrow.com) and Dreyfus, Ashby & Co., [www.dreyfusashby.com](http://www.dreyfusashby.com), both UK).

**2016 Chambolle-Musigny:** (from ~2 ha of vines in the southwest portion of the commune that includes some declassified 1ers from Les Baudes and Fuées; only 3 barrels produced which is the equivalent of 3.4 hl/ha with no new wood whereas usually there is around 15%). An ultra-fresh, cool and airy nose of red and blue pinot fruit, violet and spice elements merges into sleek, delicious and beautifully well-defined middle weight flavors that flash both good minerality and a touch of youthful austerity on the nicely complex if ever-so-slightly drying finish. I suspect that this will round out in time. (87-90)/2023+

**2016 Chambolle-Musigny “1er”:** (from younger vines Musigny of less than 25 years of age). This is also ultra-fresh, cool and airy aromas that are composed of notes of dark currant, blueberry, lavender, violet and a wisp of spice. There is once again excellent punch and detail to the wonderfully vibrant medium-bodied flavors that exude evident minerality on the robust and muscular finish that also displays just a hint of tannic dryness. This too will probably round out and my projected range offers the benefit of the doubt. (88-91)/2026+

**2016 Chambolle-Musigny “Les Amoureuuses”:** (from a .56 ha parcel). A strikingly spicy, cool and admirably pure nose speaks of red currant, plum, cherry, violet and exotic tea scents. There is terrific intensity to the overtly mineral-driven medium weight flavors that possess a lacy, even silky texture before culminating in a chiseled, powerful and beautifully precise finish. Lovely and very clearly built-to-age. (91-94)/2031+

**2016 Bonnes Mares:** (from a 2.67 ha parcel situated entirely in *terres rouges* soil in the south-west portion of the vineyard). Deep ruby. Once again there is an exuberant freshness to the nose of plum, violet, peony, spice and earth aromas. There is outstanding density and power to the big-bodied and overtly muscular flavors that deliver fine complexity though the finish is somewhat drying and a bit short. This showed awkwardly today because while the tannins seem ripe they are rough and somewhat inelegant. This may very well come together but I have at least some concern about that. (90-92?)/2031+

**2016 Musigny Vieilles Vignes:** (from an incredible 6.46 ha parcel, which doesn’t include the .67 ha parcel planted to chardonnay). A restrained and cool and yet perfumed and ultra-spicy array offers up aromas of dark cherry, raspberry and a wide range of floral elements. The concentrated, tautly muscular and tension-filled flavors possess excellent depth of material as well as an abundance of minerality while exhibiting excellent persistence on the firm, dusty and built-to-age finish where a hint of bitter cherry pit appears. This sleek and classy effort will need an extended stay in a cool cellar. (92-95)/2036+

**2015 Chambolle-Musigny:** (from vines in the southwest portion of the commune that includes some declassified 1ers from Les Baudes and Fuées). A very pretty and elegant nose merges notes of spice and floral elements with those of red and dark currant. There is fine richness to the relatively full-bodied flavors that possess a caressing mouthfeel as well as a subtle minerality that extends to the delicious and seductive finale where a hint of bitter cherry pit emerges. This is a robust and very serious Chambolle *villages* that is a bit less elegant than usual though it’s more powerful. 90/2025+

**2015 Chambolle-Musigny “1er”:** (from younger vines Musigny of less than 25 years of age). This is equally pretty and even cooler with its airy if slightly riper mix of both red and dark pinot fruit, violet, plum, exotic tea and all but invisible wood nuances. There is excellent volume and punch to the focused and quite powerful medium weight flavors that possess a caressing mouthfeel on the even more mineral-inflected finish that goes on and on. Note well however that this palate coating effort is very much built-to-age and is going to need it. 93/2030+

**2015 Bonnes Mares:** (from a 2.67 ha parcel situated entirely in *terres rouges* soil in the south-west portion of the vineyard). An extract of black cherry nose is interwoven with notes of earth, violet, spice and plum liqueur scents. The very dense and serious yet vibrant and relatively refined big-bodied flavors brim with dry extract that serves to mostly buffer the powerful and very firm tannic spine on the once again naturally sweet, sappy and massively long finish. As is often the case with the de Vogüé Bonnes Mares, this is a ‘buy and forget you own it’ wine. 95/2035+

**2015 Musigny Vieilles Vignes:** (from an incredible 6.46 ha parcel, which doesn’t include the .67 ha parcel planted to chardonnay). Deep ruby color. A kaleidoscopically spicy and broad-ranging nose grudgingly reveals notes of red cherry, cassis, plum, violet, Asian-style tea, sandalwood and hoisin. The velvety and mouth coating imposingly scaled and intense mineral-driven flavors are blessed with seemingly endless reserves of dry extract that coat the palate on the highly seductive finish that delivers fantastically good length on the youthfully austere, backward and immaculately well-balanced finale. This opulent yet very serious effort is also going to require a very long snooze in a very cool cellar but it should be a remarkable Musigny when it finally emerges. I would add that I don’t know if this will be potentially one of the all-time great vintages for the de Vogüé Musigny but my guess is that it will at least be in the conversation, which given the historical track record of this wine, is no small compliment. 97/2040+

## En Plus - BURGUNDY

En Plus includes wines that are reviewed/tasted outside of the primary theme of the current issue.

### Maison Roche de Bellene (Beaune)

2015	Bourgogne Vieilles Vignes	red	85
2015	Chambertin Grand Cru	red	91
2015	Chambolle-Musigny Vieilles Vignes	red	87
2015	➔ Chambolle-Musigny "Les Amoureuses" 1er	red	93
2015	Chapelle-Chambertin Grand Cru	red	88
2015	Clos de la Roche Grand Cru	red	93
2015	Corton Grand Cru	red	92
2015	Echézeaux Grand Cru	red	93
2015	➔ Gevrey-Chambertin Vieilles Vignes	red	89
2015	Gevrey-Chambertin "Champeaux" 1er	red	90
2015	➔ Gevrey-Chambertin "Lavaut St. Jacques" 1er	red	91
2015	Les Grands Echézeaux Grand Cru	red	93
2015	Griotte-Chambertin Grand Cru	red	92
2015	➔ Nuits St. Georges "Aux Boudots" 1er	red	91
2015	Richebourg Grand Cru	red	NR
2015	Romanée Saint-Vivant Grand Cru	red	NR
2015	Vosne-Romanée "Les Beaux Monts" 1er	red	90?
2015	➔ Vosne-Romanée "Aux Malconsorts" 1er	red	93

Note that all of the wines are bottled under Diam corks that are stamped with the relevant information that includes producer, vintage and appellation. (Loosen Bros. USA, [www.loosenbrosusa.com](http://www.loosenbrosusa.com), OR, USA; Berry Brothers & Rudd, [www.bbr.com](http://www.bbr.com) and Graham Gardner through Folly Wines, [www.follywines.co.uk](http://www.follywines.co.uk), both UK).

**2015 Bourgogne Vieilles Vignes:** A trace of reduction is just enough to shave the top notes from the ripe red currant, cherry and earth-scented nose. There is good energy and volume to the round and supple flavors that possess acceptable persistence if limited depth on the mildly warm finish that displays only a trace of rusticity. 85/now

**2015 Chambolle-Musigny Vieilles Vignes:** A very pretty, elegant and floral red cherry and currant-suffused nose leads to nicely intense and energetic medium weight flavors that offer good minerality though the tightly wound finish is both youthfully austere and mildly drying. This is certainly very pretty but the balance isn't what it could be and it's not clear that bottle age will necessarily manage to harmonize this. As such I would be inclined to drink this on the younger side. 87/2020+

**2015 Gevrey-Chambertin Vieilles Vignes:** A somber array of both red and dark berries flashes floral, spice and earth nuances. There is good vibrancy to the delicious, round and nicely detailed medium-bodied flavors that possess reasonably good density while delivering fine length on the solidly complex and persistent finish. This is really quite good and it should only get better with 6 to 8 years of bottle age. 89/2022+

**2015 Gevrey-Chambertin "Les Champeaux":** A notably ripe nose reflects soft notes of menthol and a hint of cough drop character along with ripe red cherry, cassis and earth. There is very good richness to the round yet intense and reasonably well-delineated medium weight flavors and the minerality is more evident on the moderately structured finish. While this could be enjoyed young, it should reward a decade or more of cellaring if desired. 90/2025+

**2015 Gevrey-Chambertin "Lavaut St. Jacques":** A very Gevrey nose combines notes of humus, underbrush, forest floor and a hint of the *sauvage* along with ripe yet fresh dark berry fruit aromas. The rich and relatively concentrated medium-bodied flavors possess reasonably good energy and solid power before culminating in a moderately austere, firm and lingering finish where touches of warmth and bitter cherry pit character emerge. This is clearly very backwards and will need time to harmonize. 91/2027+

**2015 Nuits St. Georges “Aux Boudots”**: A reserved if not mute nose only grudgingly reveals its spice and earth-inflected aromas of very ripe poached plum, cassis and soft menthol nuances. There is good volume to the velvet-textured, round and delicious medium weight plus flavors that exude a discreet minerality on the impressively rich and sappy finish that is shaped by dusty and firm but largely buried tannins that should enable this slightly warm effort to age successfully for a very long time. 91/2027+

**2015 Vosne-Romanée “Les Beaux Monts”**: There is enough reduction present to push the spice and ripe dark berry fruit aromas to the background though it does not extend to the palate. The amply rich and full-bodied flavors possess fine mid-palate density and evident minerality on the succulent yet focused and slightly warm finale that is youthfully austere but not dry. I allowed this 24 hours of air and it remained reduced and I am always wary of wines that don't clean up with extended air. As such, while this may eventually age out successfully, it's hard to predict with confidence in this case. 90/2025+

**2015 Vosne-Romanée “Aux Malconsorts”**: A reserved if not mute nose grudgingly offers up notes of tea, a wide range of spice elements and ripe but fresh black berry fruit scents. There is good punch and richness to the broad-shouldered and subtly mineral-inflected flavors that are quite firmly structured. Indeed this is very clearly built for the long-term and I would suggest not even thinking about opening a bottle for at least 10 years and 15 will probably see this at its initial peak. 93/2030+

**2015 Chambolle-Musigny “Les Amoureuses”**: A spicy and notably ripe nose conveys notes of red raspberry, cherry liqueur and sandalwood. The caressing, round and quite supple medium weight flavors are not quite soft but they are very pliant before tightening up slightly on the ever-so-mildly austere finish that delivers solid depth and length on the dusty and slightly warm finish. While quite approachable today I suspect that it will progressively close up over the next few years. 93/2027+

**2015 Griotte-Chambertin**: Mild but not fatal reduction presently dominates the nose but my sense is that it will pass in time. There is good verve and fine delineation to the delicious and mineral-inflected middle weight flavors that possess a lovely sense of focus and very good length but this will need to develop more depth before it can ascend to the next level. To be sure, this is by no means simple but it's a bit monotone today and time will tell whether it can blossom accordingly. 92/2027+

**2015 Chapelle-Chambertin**: A very ripe but not roasted nose is comprised by notes of poached plum, cassis and a whiff of spice. There is very good richness to the round and velvet-textured flavors that are ripe to the point of resembling a dry port. This is not without interest but it would be fair to say that it's very atypical. It's not entirely clear how this will age as there is plenty of underlying structure though the warmth isn't subtle. As such, my rating is a bit of a compromise. 88/2025+

**2015 Clos de la Roche**: Once again there is just enough reduction present to reduce the appeal of the plum, spice and various dark berry fruit scented nose. The round, delicious and nicely voluminous medium-bodied flavors possess a velvety mouthfeel though there is good muscle underneath the baby fat and this sneaky long and impressively complex effort should be capable of aging effortlessly. 93/2027+

**2015 Corton**: A brooding and taciturn nose speaks of very ripe black berry, plum and warm earth scents that are trimmed in a subtle spice nuances. There is excellent volume and concentration to the big-bodied, intense and overtly muscular flavors that possess a velvety mid-palate that contrasts with the markedly austere, backward and very much built-to-age finish. This is borderline old school as the rusticity isn't subtle yet it's not so pronounced as to make this tough or chewy. Patience definitely would be advised. 92/2032+

**2015 Echézeaux**: This is both spicier and somewhat more expressive as well with its plummy aromas of tea, anise, clove, sandalwood and cassis. There is a rounder and much more seductive mouthfeel to the sappy and velvet-textured flavors that deliver fine length and reasonably good complexity for such a young wine. This is lovely and generous yet underneath the baby fat is a firm core of ripe tannins so this should age very well over the next 12 to 15 years. 93/2027+

**2015 Les Grands Echézeaux**: Here the nose actually closely resembles that of the Ech with perhaps just a bit more overall ripeness. The supple, round and very rich big-bodied flavors flash excellent muscle and power while making clear on the sneakily long and youthfully austere finish, that is presently compact and very serious, that it's going to require all of 15 years before this arrives at its full apogee. 93/2030+

**2015 Romanée Saint-Vivant**: This is strongly reduced and borderline unpleasant and even 24 hours of aeration did not help much. Otherwise there is good richness to the caressing middle weight flavors that terminate in a dusty and mildly austere finish that is present quite compact. There is good underlying material but the nose is a real concern as it's not evident that the reductive funk will eventually lift and I cannot in good conscience assign a rating. Not Rated.

**2015 Richebourg:** While not so strongly reduced as either the Romanée Saint-Vivant or the Chambertin, this is still more reduced than it should be and extended aeration did not help. To be fair, the reduction did not extend to the palate where there is good underlying material present plus the hallmark minerality along with the requisite structure to easily suggest that 15 to 18 years will be necessary to resolve it. While I am of course used to assigning composite ratings, e.g. one that is a compromise when there are faults presents, reduction this strong essentially deprives the would be drinker of one of the most important facets of the drinking experience and when it is a Richebourg no less, that shouldn't be the case. In sum, while drinkable and on some level if one ignores the nose, it's even enjoyable, it would be fair to observe that this isn't what it should be. Not Rated.

**2015 Chambertin:** Like the Romanée Saint-Vivant, this was initially badly reduced, indeed to the point that it was unpleasant. I once again left the bottle exposed to air for 24 hours and unlike the Romanée Saint-Vivant, it actually largely, if not completely cleaned up to where the reduction was more of a nuance rather than dominating the ripe dark currant, earth and floral-suffused nose. There is good vibrancy to the medium weight and mineral-inflected flavors that possess good muscle and intensity on the dusty, mildly warm and youthfully austere finale where a touch of bitter pit fruit character shows up. This isn't a great example of the appellation but it is not without appeal. 91/2027+

### Maison Pierre Brisset (Bligny-lès-Beaune)

2015	Chambolle-Musigny "Les Noirots" 1er	red	87
2015	Gevrey-Chambertin "La Combe Aux Moines" 1er	red	90
2015	Echézeaux Grand Cru	red	88?
2015	Vosne-Romanée "Les Rouges du Dessus"	red	91

(Integrity Wines, [www.integritywines.com](http://www.integritywines.com), NY, USA).

**2015 Chambolle-Musigny "Les Noirots":** A ripe and markedly spicy nose reflects notes of plum, cassis and soft earth nuances. There is very good richness and volume to the caressing medium-bodied flavors that possess a succulent mid-palate before terminating in a noticeably warm and blurry finish. On the plus side this is certainly very generously proportioned but that is more than offset by warmth that isn't subtle, and a lack of precision. This isn't for me and I would not be inclined to age it. 87/now

**2015 Gevrey-Chambertin "La Combe Aux Moines":** Enough wood to remark upon sets off ever-so-slightly reduced aromas that still manage to exhibit notes of very ripe dark cherry, earth and spice. There is very good richness and volume to the suave and relatively round medium weight flavors that possess very good if not truly special depth and length on the mildly warm finish. This is certainly a wine of quality though some might like to see better precision and more minerality that CAM is justifiably known for. 90/2022+

**2015 Vosne-Romanée "Les Rouges du Dessus":** Very dark ruby though not opaque. A ripe and menthol and spice-infused nose reflects notes of cherry liqueur, cassis and plum. There is excellent richness to the very round, supple and succulent medium-bodied flavors that possess a caressing mouthfeel and enough minerality to be convincing in the context of the terroir, all wrapped in a slightly warm if solidly persistent finish. This is really quite pretty if very definitely a creature of its vintage. 91/2022+

**2015 Echézeaux:** This was initially noticeably reduced though with air at least some of the funk dissipated to reveal exceptionally ripe aromas of stewed plum and menthol. There is reasonably good punch to the exceptionally rich middle weight flavors that terminate in a noticeably warm and somewhat bitter mocha-inflected finish. As the description would suggest this is awkward today and it's not clear that time is necessarily going to resolve the absence of harmony. 88?/2025+

### Domaine Jeannin-Naltet (Mercurey)

2015	Mercurey "Clos des Grands Voyens" 1er	red	89
2015	Mercurey "Le Clos l'Évêque" 1er	red	88
2015	➔ Mercurey "Les Naugues" 1er	red	90
2014	Mercurey "Clos des Grands Voyens" 1er	red	87

Benoît Eschard started out as an engineer before he took over the 6<sup>th</sup> generation family property from his uncle in 2011. The estate was created in 1858 and covers 9 ha of contiguous vineyards exclusively within the Mercurey appellation, including the

including the 5 ha *monopole* of Clos des Grands Voyens. (T Elenteny Imports, [www.teimports.com](http://www.teimports.com), NY, USA, French Libation, [www.frenchlibation.com](http://www.frenchlibation.com), France).

**2015 Mercurey “Clos des Grands Voyens”:** (a 4.9 ha monopole). Initially this opens with noticeable reduction though with extended aeration it eventually lifts to reveal notably ripe aromas of cassis, plum and subtle spice and earth nuances. There is excellent richness to the round, delicious and generously proportioned medium-bodied flavors that are shaped by dusty but relatively supple tannins on the nicely lingering finish. This needs to develop additional depth though the underlying material is present such that it should eventually increase. 89/2022+

**2015 Mercurey “Le Clos l’Évêque”:** Deep ruby. There is just enough reduction present to shave the top notes from the roasted plum, menthol and cherry liqueur-like aromas. The supple yet super-rich, concentrated and mouth coating flavors certainly don’t lack for either volume before culminating in a slightly warm finish that is persistent but lacks the same focus as the Naugues. This will most please those that enjoy bold burgundies but I find it almost too much in the sense that it lacks a bit of vibrancy though on the plus side, it could easily be enjoyed now. 88/2020+

**2015 Mercurey “Les Naugues”:** A notably ripe if brooding nose combines notes of cassis, baked plum and plenty of earth and spice nuances. There is excellent richness to the succulent and velvet textured middle weight flavors that exhibit a subtle touch of rusticity on the solidly long and complex finish. While there is a touch of warmth and this won’t win any awards for refinement, I like the overall delivery and development potential. I would also note that this could be enjoyed young if youthful fruit appeals. 90/2022+

**2014 Mercurey “Clos des Grands Voyens”:** (a 4.9 ha monopole). There is the barest hint of volatile acidity that helps add lift to the otherwise pure and pretty red berry fruit and earth aromas. The lighter weight flavors possess both good detail and punch though there is limited depth to the dusty and slightly drying finish. It’s not clear that this is going to harmonize even with bottle age as I fear that it may eventually dry out and as such, I would be inclined to enjoy this young. 87/now+

# Current Release California Pinot Noir

Given the obvious focus of Burghound.com, I feel compelled to mention that U.S. pinot noir is not Burgundy and Burgundy is not U.S. pinot. I state the obvious because so many people, including some consumers, producers as well as certain critics who should know better, laud or criticize pinot noir because it's either very Burgundian in character or it's not. In point of fact, the two regions share a common grape variety and after that, all bets are off. The resulting wines are different and should be viewed as such. While comparisons are inevitable, it ultimately is a disservice to the individuality of both regions, unless of course the goal is the unfortunate internationalization of wine where differences are to be avoided, not celebrated. The wines are different because the micro-climates are different, as are the soils, day and nighttime temperatures, total sunlight, moisture, proximity to water masses, vine age and dozens of other critical aspects. What is shared to a lesser extent are similar production methods, depending on the wineries in question and among the very best producers in both countries, a desire to express as clearly as possible the voice of the land or stated differently, a sense of place.

**“Tasted without Commentary”:** For U.S. pinots that have not been specifically solicited that obtain a score of 86 or below, while those wines will be tasted and reviewed, Allen may choose to not provide a narrative/commentary.

**Note:** the scores below are presented on the basis of absolute quality, not how these pinots compare to burgundies.

**Also:** Burghound.com provides continuous coverage of California and Oregon pinot noir as sampled. Subscribers should be sure to check the database for pinots reviewed in previous issues.

Burghound.com does not typically indicate retail prices due to often extreme variability between one country and another. When they are available however we do include the winery provided U.S. prices as a rough indication of value.

## Burghound.com’s California Pinot Noir Selections

2015	Pinot Noir – Alberigi	Radio-Côteau Vineyards	91
2015	Pinot Noir – La Neblina	Radio-Côteau Vineyards	90
2015	Pinot Noir – Pratt Vineyard	Saintsbury	90
2015	Pinot Noir – Sundawg Ridge Vineyard	Saintsbury	90
2014	Pinot Noir – Umino	Chasseur Wines	90

### Chasseur Wines (Sebastopol, CA)

2014	Pinot Noir – Freestone Station	red	89
2014	Pinot Noir – Russian River Valley	red	87
2014	Pinot Noir – Sexton	red	90
2014	Pinot Noir – Soft Asylum	red	88
2014	Pinot Noir – Sonoma Coast	red	88
2014	➔ Pinot Noir – Umino	red	90

Chasseur Wines produces small lot wines with an emphasis on vineyard designates. Founded by William “Bill” Chasseur, who fell in love with Burgundy while a wine steward at the famous Chronicle Restaurant in Santa Monica, he entered the University of California at Davis’ enology program in 1985. Upon graduation he worked for Rombauer and Chauffe-Eau Cellars, both in California, and in 1994 began to make his own wine on the side. He now produces under 1,000 cases under his own label. For more information visit: [www.chasseurwines.com](http://www.chasseurwines.com)

**2014 Pinot Noir – Russian River Valley:** (509 cases, SRP \$40, 14.1%). A notably ripe but pretty nose features liqueur-like aromas of red cherry, raspberry and a spice hint. There is a polished mouthfeel to the delicious and nicely vibrant middle weight flavors that possess good balance and reasonable persistence if somewhat limited complexity. I like the style and this is well-made but it is going to need better depth to rise to the next level. 87/2019+

**2014 Pinot Noir – Sonoma Coast:** (350 cases, SRP \$40, 14.1%). A slightly cooler and high-toned nose offers up notes of essence of red currant, cherry and a hint of rose petal. The mouthfeel of the medium weight flavors is slightly finer thanks to the fine-grained and pliant tannins that shape the dusty and slightly more complex finish. This should drink well young. 88/2019+

**2014 Pinot Noir – Freestone Station:** (Russian River Valley, 124 cases, SRP \$60, 14.1%). This is somewhat more deeply pitched with a layered mix of both red and blue pinot fruit that includes wisps of spice, floral and an interesting hint of citrus. There is a lovely sense of vibrancy to the delicious and well-detailed flavors that possess a bit more mid-palate density before concluding in a dusty, focused and more structured finish that flashes a hint of youthful austerity. While this could be enjoyed young I would be inclined to give it a few years of cellaring to better develop the budding complexity. 89/2021+

**2014 Pinot Noir – Sexton:** (Russian River Valley, 98 cases, SRP \$60, 14.1%). A whiff of reduction doesn't completely mask the underlying aromas of plum and dark cherry. There is better volume and mid-palate density as well as a succulent mouthfeel to the medium-bodied flavors that possess better depth and length. This could easily be enjoyed now or held for a few more years first. 90/2020+

**2014 Pinot Noir – Soft Asylum:** (Russian River Valley, 105 cases, SRP \$60, 14.1%). An exuberantly fruity nose features distinctly high-toned notes of cranberry, cherry and a whiff of strawberry. The fleshy, indeed even lush medium weight flavors possess a seductively round mouthfeel, all wrapped in a sappy, balanced and easy-to-like finish that offers good but not better depth and length. Like the Sexton, this could be enjoyed now or held for a few years first. 88/2019+

**2014 Pinot Noir – Umino:** (Russian River Valley, 99 cases, SRP \$60, 14.1%). This has the spiciest nose in the range with a pretty blend of both red and blue fruit aromas that display added breadth in the form of tea, anise and soft floral influences. The attractively vibrant middle weight flavors possess a polished mouthfeel largely thanks to the fine-grained tannins, while offering solid depth on the dusty and ever-so-mildly austere finale. I would suggest allowing this another 2 to 4 years of cellar time first. 90/2020+

**Emeritus Vineyards (Sebastopol, CA)**

<b>2014</b>	<b>Pinot Noir – Hallberg Ranch</b>	<b>red</b>	<b>88</b>
<b>2014</b>	<b>Pinot Noir – Pinot Hill</b>	<b>red</b>	<b>89</b>

When I first reviewed Emeritus Vineyards in 2007, this was a relatively new project of Brice Cutrer Jones, formerly the owner of Sonoma-Cutrer who sold that venture in 1999 after 27 years of ownership. That same week he found a 115 acre apple orchard for sale, in the Gold Ridge of the Russian River Valley, which he later purchased. He had also previously purchased a smaller parcel in Annapolis on the Sonoma Coast and along with business partner, Aubert de Villaine of the Domaine de la Romanée-Conti, and with Jones' son, they began development of the 30 acre pinot vineyard. Eventually Jones bought out de Villaine and established Emeritus and named the vineyard William Wesley after his father. Jones credits his close friend and mentor, de Villaine, for convincing him that irrigation alters the signature of a wine while unnecessarily wasting precious resources. Jones believes that dry-farmed vineyards are poised to thrive in more difficult vintages and will be a benefit with the record droughts California has experienced. David Lattin is the winemaker. For further information, call 707.823.4464 or visit: [www.emeritusvineyards.com](http://www.emeritusvineyards.com)

**2014 Pinot Noir – Hallberg Ranch:** (Russian River Valley, SRP \$42, 14%). A perfumed and admirably pure mix of pretty red and dark cherry, raspberry and discreet spice nuances precedes succulent, round and utterly delicious middle weight flavors whose appeal is enhanced by excellent verve, all wrapped in a dusty and slightly dry finish that flirts with austerity. The dryness isn't fatal but if you're going to try a bottle young, it will be more successful if paired with an appropriate dish. 88/2020+

**2014 Pinot Noir – Pinot Hill:** (Sonoma Coast, 600 cases, SRP \$55, 13.5%). A more restrained nose combines both upper and lower register aromas that include plum and dark cherry with those of violet, rose petal and raspberry. The supple, round and generous flavors also possess an attractive mouthfeel while delivering solid depth and length on the dusty finish that also flirts with austerity. Again, I would suggest that if you're tempted to try a bottle when young, serve it with a complementary foodstuff. 89/2020+

**Kendric Vineyards (Treasure Island, CA)**

<b>2013</b>	<b>Pinot Noir – Reserve</b>	<b>red</b>	<b>88</b>
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Kendric Vineyards is a small family operation run by the husband-wife duo of Eileen Burke and Stewart Johnson. Johnson handles all aspects of production - from planting and farming the vineyards, to making the wine and marketing it. Named after Stewart's father, Kendric Johnson, "to honor his memory and impose his high personal standards." For further information, contact 415.806.4944 or visit: [www.kendricvineyards.com](http://www.kendricvineyards.com)

**2013 Pinot Noir – Reserve:** (Marin County, 100% whole cluster, 55 cases, Diam brand composite cork, SRP \$50, 13.8%). A markedly floral and elegant red berry fruit nose reflects notes of both lavender and rose petal. The floral character of the nose can also be found on the delicious and vibrant middle weight flavors that conclude in a moderately firm, dusty and slightly austere finish that exhibit a trace of dryness. This is quite compact today and while this may come together I am concerned that with age the dryness may become more pronounced. What is clear is that this would best be served with an appropriate dish if you're tempted to try a bottle young. 88/2021+

### Radio-Côteau Vineyards (Sebastopol, CA)

<b>2015</b>	<b>➔ Pinot Noir – Alberigi</b>	<b>red</b>	<b>91</b>
<b>2015</b>	<b>Pinot Noir – Dierke</b>	<b>red</b>	<b>87</b>
<b>2015</b>	<b>➔ Pinot Noir – La Neblina</b>	<b>red</b>	<b>90</b>
<b>2015</b>	<b>Pinot Noir – Laguna</b>	<b>red</b>	<b>88</b>
<b>2015</b>	<b>Pinot Noir – Savoy</b>	<b>red</b>	<b>89</b>
<b>2015</b>	<b>Pinot Noir – Terra Neuma</b>	<b>red</b>	<b>89</b>

Eric Sussman is now the sole proprietor as of 2012. The following wines are unfinned and unfiltered and the winery was Demeter certified biodynamic in 2008. For further information call 707.823.2578 or visit: [www.radiocoteau.com](http://www.radiocoteau.com)

**2015 Pinot Noir – Alberigi:** (Russian River Valley, 137 cases, SRP \$68, 13.2%). A ripe and fresh nose features perfumed aromas of various red berries that are cut with spice, floral and plum hints. I like the sense of verve imparted by the delicious middle weight flavors that terminate in a balanced if firm, compact and dusty finish where a hint of bitter cherry pit arises. Provided that you're prepared to allow this a few years of bottle age, it's really quite good but I underscore that it's not built for early accessibility. 91/2023+

**2015 Pinot Noir – Dierke:** (Sonoma Coast, 162 cases, SRP \$68, 13.4%). This is also attractively fresh with its aromas of mostly red currant and cherry that lead to intense and equally vibrant medium weight flavors that possess noticeable austerity on the slightly drying finish. This may come together with a few years of cellaring but that's not a given. 87/2021+

**2015 Pinot Noir – La Neblina:** (Sonoma Coast, 1,334 cases, SRP \$54, 13.4%). A cool, pure and elegant nose offers up aromas that include essence of red cherry, rose petal and soft spice wisps. The rounded and caressing middle weight flavors possess very good mid-palate concentration along with a lovely sense of energy, all wrapped in a dusty, focused and mildly austere finish. This is notably better balanced and should be approachable after only a few years of keeping yet should have no trouble aging well for up to a decade if that's your preference. 90/2022+

**2015 Pinot Noir – Laguna:** (Russian River Valley, 241 cases, SRP \$58, 13.4%). An overtly spicy nose displays aromas of plum, blue pinot fruit and Asian-style tea whiffs. There is both good volume and solid mid-palate density supporting the attractively textured flavors that also terminate in a dusty and mildly austere finish that is presently slightly clipped and compact. This slightly dry effort may very well age out successfully as the supporting tannins appear to be adequately ripe for that to occur though again, that's not a given. Patience required. 88/2023+

**2015 Pinot Noir – Savoy:** (Anderson Valley, 308 cases, SRP \$68, 13.4%). I very much like the aromatic profile here with its spicy maraschino cherry, plum and lavender-suffused nose. The vibrant, intense and sleek middle weight flavors display a lovely delineation before culminating in a dusty and youthfully austere finish where the supporting structure gives off a touch of asperity. 89/2022+

**2015 Pinot Noir – Terra Neuma:** (Sonoma Coast, 91 cases, SRP \$68, 13.4%). Here the nose mixes both upper and lower register aromas that include plum and dark cherry with those of spice, floral and red cherry. The agreeably textured medium weight flavors possess a pliant and rounded mouthfeel while delivering good if not special persistence on the reasonably well-balanced finale that also evidences a touch of asperity. 89/2022+

### Ron Rubin Vineyards and Winery (Sebastopol, CA)

2014	Pinot Noir – Gunsalus Vineyard	red	90
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Ron Rubin studied viticulture and enology at UC Davis in 1971 and in 2011 he purchased land in the Green Valley of Russian River Valley where he runs his small production family owned winery. For more information call 707.887.8130 or visit: [www.rubinvineyards.com](http://www.rubinvineyards.com)

**2014 Pinot Noir – Gunsalus Vineyard:** (Green Valley of Russian River Valley, 114 cases, SRP \$38, 14.3%). Subtly spiced aromas of both red and dark cherry are trimmed in a hint of herbal tea. The sleek, refined and pure middle weight flavors possess an attractive mouthfeel that continues onto the dusty, delicious and lingering finish that is shaped by moderately firm tannins. This well-made effort needs to develop a bit more depth but the balance and stuffing are such that my rating implicitly assumes this will occur. 90/2021+

### Saintsbury (Napa, CA)

2015	Pinot Noir – Carneros	red	88
2015	Pinot Noir – Donnelly Creek	red	86
2015	Pinot Noir – Lee Vineyard	red	88
2015	➔ Pinot Noir – Pratt Vineyard	red	90
2015	Pinot Noir – Stanly Ranch	red	89
2015	➔ Pinot Noir – Sundawg Ridge Vineyard	red	90
2015	Pinot Noir – Toyon Farm	red	89

Saintsbury, a small family winery, was founded in 1981, two years before the Carneros appellation was officially created, by David Graves and Dick Ward, who met in a brewing class at U.C. Davis. Production has been scaled back to 25,000 cases to focus on smaller production wines. The winemaker is Tim Colla, who joined the winery in 2010. It is with great sadness that Dick Ward passed away in May 2017 at the age of 67. His passions reached well beyond wine and included modern art, music, gardening and travel. For further information call 707.252.0592 or visit: [www.saintsbury.com](http://www.saintsbury.com)

**2015 Pinot Noir – Carneros:** (4,545 cases, SRP \$36, 14%). A fresh, cool and bright nose combines notes of both red and dark pinot fruit, spice and a pretty floral hint. The delicious and succulent medium-bodied flavors possess fine concentration and plenty of punch, all wrapped in a dusty, sappy and lingering finish. This dusty and slightly austere effort is not an elegant wine though it stops short of actual rusticity. 88/2021+

**2015 Pinot Noir – Donnelly Creek:** (Anderson Valley, 172 cases, SRP \$62, 14%). Here the fruit profile is composed almost entirely from the red side of the spectrum with discreet hints of anise and spiced tea. I like the sense of energy to the well-detailed medium weight flavors though the slightly clipped finish is dusty and slightly drying. I would be inclined to drink this young for its pretty fruit as I'm concerned that the dryness may become more pronounced. 86/nov

**2015 Pinot Noir – Lee Vineyard:** (Carneros, 414 cases, SRP \$62, 14%). A whiff of plum adds breadth to the mostly red pinot fruit aromas that are laced with appealing notes of lavender and rose petal. The sleek, intense and delineated middle weight flavors possess a lovely sense of underlying tension and while there is a bit of youthful asperity it's not really enough to materially shorten the finish. The balance isn't perfect but this is undeniably pretty. 88/2020+

**2015 Pinot Noir – Pratt Vineyard:** (Sonoma Coast, 188 cases, SRP \$62, 14.5%). Hints of maraschino cherry and sandalwood combine with those of plum, dark cherry and a whiff of violet. The rich, vibrant and attractively textured medium weight flavors possess solid mid-palate concentration while delivering good depth and persistence on the robust finish that flirts with rusticity. This is a powerful wine that should repay extended keeping though it's unlikely to ever be a refined effort. 90/2023+

**2015 Pinot Noir – Stanly Ranch:** (Carneros, 351 cases, SRP \$62, 14%). Aromatically this is compositionally similar to the Pratt with the sole difference being that it's not quite as spicy. The delicious, vibrant and solidly detailed medium-bodied flavors possess good mid-palate density while delivering sneaky good length on the dusty, sappy and robust finish where a hint of bitter cherry pit arises. There is a hint of asperity but that will probably dissipate if this is allowed a few years of bottle age first. 89/2022+

**2015 Pinot Noir – Sundawg Ridge Vineyard:** (Green Valley of Russian River Valley, 354 cases, SRP \$62, 13.5%). This is at once cooler and slightly higher-toned as well with its attractively layered array of raspberry, cherry, plum and violet. I very much like the mouthfeel of the sleek, intense and utterly delicious middle weight flavors that possess good delineation on the dusty,

balanced and once again sneaky long finish. This moderately firm and youthfully austere effort will need at least a few years to unwind. 90/2023+

**2015 Pinot Noir – Toyon Farm:** (Carneros, 186 cases, SRP \$62, 13.5%). There is a whiff of menthol present on the moderately high-toned nose that blends notes of both red and dark pinot fruit, spice and a pretty floral hint. An appealing sense of underlying tension can be found on the delicious and attractively textured medium weight flavors that possess very good mid-palate density before terminating in a dusty, sappy and youthfully austere finish that is presently fairly compact though not hard. The austerity will probably age out if allowed a few years of cellaring. 89/2022+

### Sarah's Vineyard (Gilroy, CA)

<b>2015</b>	<b>Pinot Noir – Estate</b>	<b>red</b>	<b>89</b>
<b>2015</b>	<b>Pinot Noir – Santa Clara Valley</b>	<b>red</b>	<b>88</b>
<b>2015</b>	<b>Pinot Noir – Santa Lucia Highlands</b>	<b>red</b>	<b>89</b>
<b>2014</b>	<b>Pinot Noir – Reserve</b>	<b>red</b>	<b>90</b>

Marilyn "Sarah" Otterman purchased 10 acres in south Santa Clara County's Hecker Pass area in 1977, establishing the winery in 1978. She began the planting with seven acres of chardonnay. Tim Slater took the helm at Sarah's Vineyard when he purchased the vineyards and winery in 2001 and is both the grower and winemaker, of what now has 17.5 acres planted to vines. For more information visit: [www.sarahsvineyard.com](http://www.sarahsvineyard.com)

**2015 Pinot Noir – Santa Clara Valley:** (557 cases, SRP \$25, 14.2%). A relatively high-toned, cool and airy nose reflects mostly notes of pure red pinot fruit that is trimmed in hints of rose petal and soft spice. There is a lovely mouthfeel to the delicious, round and sleek flavors that exhibit good energy and solid length. This isn't particularly complex but it is well-made and I like the delivery and overall this offers good value. 88/2019+

**2015 Pinot Noir – Santa Lucia Highlands:** (160 cases, SRP \$38, 13.8%). Subtle but not invisible wood frames a fresh and equally cool nose of maraschino cherry, spice and a hint of lavender. Here too there is an attractive sense of vibrancy to the delicious and caressing medium-bodied flavors that possess good persistence if again somewhat limited depth. The underlying material appears to be present such that more complexity will likely develop and my score offers the benefit of the doubt in this regard. 89/2020+

**2015 Pinot Noir – Estate:** (Santa Clara Valley, 385 cases, SRP \$45, 14.2%). A slightly more deeply pitched nose combines both red and dark cherry with hints of wood, rose petal and an interesting hint of mint. The rich, round and supple middle weight flavors are shaped by admirably fine-grained tannins which adds to the overall sense of refinement, all wrapped in a lingering, dusty and mildly austere finish. This is really quite pretty though here too it needs a bit more depth. 89/2021+

**2014 Pinot Noir – Reserve:** (Santa Clara Valley, 142 cases, SRP \$60, 13.6%). Once again there is a menthol/mint character present on the dark currant, cherry and softly spiced nose. The delicious and attractively textured medium weight flavors possess both good volume and mid-palate density before culminating in a moderately powerful and sneaky long finish where a hint of warmth appears. 90/2020+

### Siduri Wines (Santa Rosa, CA)

<b>2015</b>	<b>Pinot Noir – Barbieri Vineyard</b>	<b>red</b>	<b>90</b>
<b>2015</b>	<b>Pinot Noir – Bellflower Vineyard</b>	<b>red</b>	<b>89</b>
<b>2015</b>	<b>Pinot Noir – Dierberg Vineyard</b>	<b>red</b>	<b>89</b>
<b>2015</b>	<b>Pinot Noir – Russian River Valley</b>	<b>red</b>	<b>89</b>
<b>2015</b>	<b>Pinot Noir – Santa Lucia Highlands</b>	<b>red</b>	<b>88</b>
<b>2015</b>	<b>Pinot Noir – Saralee's Vineyard</b>	<b>red</b>	<b>86</b>
<b>2015</b>	<b>Pinot Noir – Sonoma Coast</b>	<b>red</b>	<b>89</b>
<b>2014</b>	<b>Pinot Noir – Sta. Rita Hills</b>	<b>red</b>	<b>87</b>

Siduri was launched in 1994 by owners Adam and Dianna Lee with Ryan Zepaltas working as the cellar master and assistant winemaker. They are currently making 25 different pinot noirs from 20 different vineyards stretching from Santa Barbara to the Willamette Valley. In early 2015 the Lee's sold Siduri to Jackson Family Wines, the parent company of Kendall-Jackson. Under

the deal, Adam Lee will remain as the winemaker and the wineries [Siduri and Novy now have a total production of ~25,000 cases] will continue to source from the vineyards in California and Oregon that they have been using. The following wines are all bottled under screwcap. For further information call 707.578.3882 or visit: [www.siduri.com](http://www.siduri.com)

**2015 Pinot Noir – Russian River Valley:** (14.3%). Spicy aromas of dark cherry and raspberry introduce succulent, round and fleshy medium weight flavors that possess a polished mouthfeel before concluding in a dusty and ever-so-mildly austere finish. This moderately firm effort could be enjoyed young or held for a few years first, which is what I would suggest to allow this to unwind further. Very good quality here. 89/2021+

**2015 Pinot Noir – Santa Lucia Highlands:** (SRP \$35, 14.2%). Here the nose mixes both red and dark berry fruit aromas with soft earth and spice wisps. The middle weight and attractively vibrant flavors aren't quite as concentrated but they are finer with a good detail on the delicious and again youthfully austere finish where a hint of acid tang. This too is really quite good as I like the complexity even if the balance isn't quite as dialed in. 88/2021+

**2015 Pinot Noir – Sonoma Coast:** (14.1%). A cool, pure and restrained nose consists mainly of red cherry, dark raspberry, orange peel and a hint of tea. The mouthfeel of the medium weight flavors is equally cool and restrained with good focus and vibrancy, all wrapped in a dusty, intense and mildly austere finish that flashes a hint of bitter cherry pit quality. Provided that you can cellar this for at least a few years this should prove to be lovely. 89/2022+

**2015 Pinot Noir – Barbieri Vineyard:** (Russian River Valley, 14.9%). A distinctly ripe if decidedly fresh nose combines liqueur-like notes of black cherry, plum, spice and a pretty floral hint. There is good volume to the polished and sleek flavors thanks to the relatively fine-grained tannins that shape the dusty and moderately firm finish. Despite the relatively high reported alcohol this robust effort manages to carry it pretty well as there is only a trace of warmth. While this won't win any awards for refinement it certainly doesn't lack for character. 90/2022+

**2015 Pinot Noir – Bellflower Vineyard:** (Russian River Valley, 14.2%). There is enough reduction present to push the underlying red berry fruit to the background and I would suggest thoroughly aerating this if you're going to try a bottle young. There is an attractive sense of vibrancy to the once again polished medium weight flavors that possess good depth on the lingering finish that is supported by slightly raspy tannins. In much the same fashion as the Barbieri, the tannins are not refined though with that said, this isn't rustic. 89/2022+

**2015 Pinot Noir – Dierberg Vineyard:** (Sta. Rita Hills, 14.1%). There is a trace of menthol to the cherry cough drop-like red and dark berry fruit aromas that display a hint of sandalwood. Here too there is good verve and detail on the delicious and fleshy medium-bodied flavors that where the supporting tannins are present yet manage to be more completely integrated. There is a hint of backend warmth though it's not really enough to materially impair the overall sense of balance though neither is it invisible. 89/2022+

**2015 Pinot Noir – Saralee's Vineyard:** (Russian River Valley, 14.9%). A very ripe nose features aromas of poached plum, menthol, anise, clove and a hint of rose petal. The broad-shouldered flavors are rich to the point of opulence yet there is good muscle underlying the moderately firm tannic spine shaping the bold, even robust finish that is warm and slightly bitter. This stout effort would best be drunk on the younger side with food as I fear that it may dry out if held too long. 86/2020+

**2014 Pinot Noir – Sta. Rita Hills:** (SRP \$35, 14.2%). A relatively high-toned nose hales mostly from the red side of the fruit spectrum, and in particular notes of maraschino cherry, while displaying additional notes of subtle spice nuances. The sleek, intense and delineated middle weight flavors culminate in a clean and lingering if ever-so-slightly drying finish. 87/2020+

### WesMar Winery (Sebastopol, CA)

<b>2014</b>	<b>Pinot Noir – Baletto Vineyard</b>	<b>red</b>	<b>NR</b>
<b>2014</b>	<b>Pinot Noir – Hellenthal Vineyard</b>	<b>red</b>	<b>89</b>
<b>2014</b>	<b>Pinot Noir – Oehlman Vineyard</b>	<b>red</b>	<b>88</b>
<b>2014</b>	<b>Pinot Noir – Russian River Valley</b>	<b>red</b>	<b>89</b>
<b>2014</b>	<b>Pinot Noir – Salzgeber Vineyard</b>	<b>red</b>	<b>88</b>
<b>2014</b>	<b>Pinot Noir – Sonoma Coast</b>	<b>red</b>	<b>NR</b>

Kirk Wesley Hubbard and his wife Denise Mary Selyem learned about winemaking and the business while working for Denise's father Ed at Williams & Selyem Winery for several years in the mid-late 90's. In 2000 they left and started their own winery, combining their names into WesMar. For further information phone 707.829.8824 or visit: [www.wesmarwinery.com](http://www.wesmarwinery.com)

**2014 Pinot Noir – Russian River Valley:** (250 cases, SRP \$40, 14.1%). Enough wood to notice frames the ripe and fresh aromas of various red berries that are cut with hints of spice and tea. The round, supple and generously proportioned middle weight flavors possess good vibrancy while delivering good length and reasonably good complexity. This should benefit from 4 to 6 years of cellaring and reward up to a decade's worth. 89/2020+

**2014 Pinot Noir – Sonoma Coast:** (175 cases, SRP \$40, 14.4%). Heavy reduction completely dominates the nose and extends to the palate, which is never a good sign. It's possible that this might clean up with time in bottle but I have serious concerns. No second bottle was available for review. Not rated.

**2014 Pinot Noir – Baletto Vineyard:** (Russian River Valley, 175 cases, SRP \$42, 13.9%). Like the Sonoma Coast, heavy reduction completely overshadows the fruit and extends to the palate as well. In the same fashion, I have serious concerns about how this might turn out even with age. No second bottle was available for review. Not rated.

**2014 Pinot Noir – Hellenthal Vineyard:** (Sonoma Coast, 200 cases, SRP \$50, 14.2%). An elegant, cool and attractively airy nose combines notes of plum, blue pinot fruit and an exotic spice nuance. There is good volume to the velvet-textured, round and delicious medium-bodied flavors that deliver solid depth and length on the moderately structured and dusty finish. This is firm enough that it will require at least a few years of bottle age to round off the slight tannic edge. 89/2022+

**2014 Pinot Noir – Oehlman Vineyard:** (Russian River Valley, 175 cases, SRP \$42, 13.9%). There is a whiff of volatile acidity that is sufficiently subtle on the high-toned red cherry and raspberry aromas that I suspect most readers would not be unduly put off. The vibrant and attractively textured medium weight flavors possess a caressing mouthfeel thanks to the abundant sap, all wrapped in a dusty, delicious and persistent finish that evidences just a hint of acid tang. The balance isn't quite perfect but this is still interesting in its fashion. 88/2019+

**2014 Pinot Noir – Salzgeber Vineyard:** (Russian River Valley, 150 cases, SRP \$45, 14.4%). There is enough reduction to partially overshadow the more deeply pitched dark berry aromas. I like the mouthfeel of the vibrant and fresh middle weight flavors that possess solid mid-palate concentration while displaying good persistence on the youthfully compact if slightly short finish. This should benefit from a few years of cellaring to unwind and further flesh out. 88/2021+



## Current Release Oregon Pinot Noir

Given the obvious focus of Burghound.com, I feel compelled to mention that U.S. pinot noir is not Burgundy and Burgundy is not U.S. pinot. I state the obvious because so many people, including some consumers, producers as well as certain critics who should know better, laud or criticize pinot noir because it's either very Burgundian in character or it's not. In point of fact, the two regions share a common grape variety and after that, all bets are off. The resulting wines are different and should be viewed as such. While comparisons are inevitable, it ultimately is a disservice to the individuality of both regions, unless of course the goal is the unfortunate internationalization of wine where differences are to be avoided, not celebrated. The wines are different because the micro-climates are different, as are the soils, day and nighttime temperatures, total sunlight, moisture, proximity to water masses, vine age and dozens of other critical aspects. What is shared to a lesser extent are similar production methods, depending on the wineries in question and among the very best producers in both countries, a desire to express as clearly as possible the voice of the land or stated differently, a sense of place.

**“Tasted without Commentary”:** For U.S. pinots that have not been specifically solicited that obtain a score of 86 or below, while those wines will be tasted and reviewed, Allen may choose to not provide a narrative/commentary.

**Note:** the scores below are presented on the basis of absolute quality, not how these pinots compare to burgundies.

**Also:** Burghound.com provides continuous coverage of California and Oregon pinot noir as sampled. Subscribers should be sure to check the database for pinots reviewed in previous issues.

Burghound.com does not typically indicate retail prices due to often extreme variability between one country and another. When they are available however we do include the winery provided U.S. prices as a rough indication of value.

### Burghound.com's Oregon Pinot Noir Selections

2015	Pinot Noir – Earth	Big Table Farm	92
2015	Pinot Noir – Estates Reserve	Trisaetum Winery	90
2015	Pinot Noir – Ribbon Ridge Estate	Trisaetum Winery	91
2014	Pinot Noir – Ridgecrest Vineyards	Chehalem	90
2014	Pinot Noir – Ridgecrest Vineyards Reserve	Chehalem	92
2014	Pinot Noir – Ridgecrest Vineyards – Wind Ridge Block	Chehalem	92
2014	Pinot Noir – Stoller Vineyards	Chehalem	91
2014	Pinot Noir – Three Vineyard	Chehalem	90
2014	Pinot Noir – Abby's Block Reserve	Coeur de Terre Vineyard	90
2014	Pinot Noir – Prospector's Reserve	Ghost Hill Cellars	91
2014	Pinot Noir – Découverte Vineyard	Résonance	90
2014	Pinot Noir – Ridgecrest Vineyard	RR Wines	91
2014	Pinot Noir – Family Reserve	Trisaetum Winery	92
2013	Pinot Noir – Ridgecrest Vineyards – Wind Ridge Block	Chehalem	91

### Alloro Vineyard (Sherwood, OR)

2014	Pinot Noir – Estate	red	89
2014	Pinot Noir – Justina	red	90
2014	Pinot Noir – Riservata	red	90

Alloro Vineyard was founded by David Nemarnik in 1999 when he planted the estate vineyard and then completed the winery in time for the 2003 harvest. Tom Fitzpatrick joined the team as the winemaker and general manager in 2010. The vineyard is LIVE and IOBC Certified sustainable. For further information call 503.625.1978 or visit: [www.allorovineyard.com](http://www.allorovineyard.com)

**2014 Pinot Noir – Estate:** (Chehalem Mountains, 1,600 cases, SRP \$38, 14.1%). A deeply pitched nose is borderline grapey with plenty of briar character that also can be found on the rich and full-bodied flavors that possess fine mid-palate concentration,

all wrapped in a velvety, sappy and lingering finish. This isn't an elegant pinot but it certainly doesn't lack for character. I will say that it's not my style but for those who enjoy robust examples will find much to like. 89/2020+

**2014 Pinot Noir – Riservata:** (Chehalem Mountains, 300 cases, SRP \$48, 14.1%). Here the nose mixes both upper and lower register aromas that include dark currant, plum liqueur and red cherry, all of which is laced by subtle notes of spice and violet. There is a slightly finer mouthfeel with the same fine concentration to the middle weight flavors that also coat the palate with dry extract before culminating in a moderately robust and solidly persistent finish that belies a touch of warmth. This is a bit finer than the Estate though it would still be fair to describe this powerful effort as muscular. 90/2022+

**2014 Pinot Noir – Justina:** (Chehalem Mountains, 25 cases, SRP \$85, 14.1%). There is a discreet but not invisible application of wood setting off ripe and very deeply pitched aromas that, somewhat like the Estate, are borderline grapey with a poached plum character. The sleek, rich and attractively textured flavors possess very good mid-palate density as well as a slightly finer mouthfeel though again it would still be fair to describe this as on the robust and muscular side. This mildly warm effort is sufficiently firmly structured to warrant cellaring it for at least a few years first. 90/2022+

### Big Table Farm (Gaston, OR)

2015	➔➔ Pinot Noir – Earth	red	92
2015	Pinot Noir – Pelos Sandberg Vineyard	red	85
2015	Pinot Noir – Willamette Valley	red	86

Big Table is owned by Brian Marcy and Clare Carver. Marcy is the winemaker and worked his first harvest in California in 1996 and then learned the business while working for Turley, Neyers, Marcassin and others. Carver is an artist and creates each of the distinctive labels unique to each bottling. For more information call 503.662.3129 or visit: [www.bigtablefarm.com](http://www.bigtablefarm.com)

**2015 Pinot Noir – Willamette Valley:** (2,393 cases, SRP \$42, 13.9%). A pretty and attractively perfumed high-toned red berry fruit nose slides into vibrant and well-detailed middle weight flavors that possess a slightly odd tar-like note on the bitter cherry pit-inflected finish. The tar character isn't unpleasant per se though I can't say that it appeals to me. 86/2019+

**2015 Pinot Noir – Pelos Sandberg Vineyard:** (Eola-Amity Hills, 402 cases, SRP \$48, 13.3%). The tar-like note found on the Willamette Valley cuvée is present here as well and while it does not dominate the lightly spiced red pinot fruit aromas, it does not enhance them either. It also shows up on the medium weight flavors that possess an appealing vibrancy but the bitterness is even more prominent. The balance isn't what it could be and while the tar character is not a flaw in the normal sense, neither is it additive to the wine's overall interest. 85/now

**2015 Pinot Noir – Earth:** (Willamette Valley, 107 cases, SRP \$105, 13.9%). A perfumed and complex nose consists of notes of lavender, essence of red cherry and a whiff of spice. The naturally sweet and seductively textured medium-bodied flavors possess a lovely mouthfeel thanks to the abundance dry extract that coats the palate on the dusty, delicious and sneaky long finish. While this could be enjoyed now thanks to the generous mid-palate, there is sufficient underlying structure to confirm that the better part of 10 years will be required before this wine fully peaks. 92/2023+

### Chehalem (Newberg, OR)

2015	Pinot Noir – Three Vineyard	red	88
2014	Pinot Noir – Corral Creek Vineyards	red	88
2014	➔➔ Pinot Noir – Ridgecrest Vineyards	red	90
2014	➔➔ Pinot Noir – Ridgecrest Vineyards Reserve	red	92
2014	➔➔ Pinot Noir – Ridgecrest Vineyards – Wind Ridge Block	red	92
2014	➔➔ Pinot Noir – Stoller Vineyards	red	91
2014	➔➔ Pinot Noir – Three Vineyard	red	90
2013	Pinot Noir – Corral Creek Vineyards	red	87
2013	Pinot Noir – Ridgecrest Vineyards	red	89
2013	➔➔ Pinot Noir – Ridgecrest Vineyards Reserve	red	91
2013	Pinot Noir – Ridgecrest Vineyards – Wind Ridge Block	red	88
2013	Pinot Noir – Stoller Vineyards	red	89
2013	Pinot Noir – Three Vineyard	red	87

Founder, Harry Peterson-Nedry pioneered grape growing in the soils of Ribbon Ridge in the early 1980s when he purchased land and planted Ridgecrest Vineyards. In 1990 Chehalem Winery was founded and released its first bottle of wine, Ridgecrest Pinot Noir. Co-owner Bill Stoller joined Harry in the winery operation in 1993 and subsequently planted a vineyard on his family farmlands at the southern tip of the Dundee Hills. In 1995 Peterson-Nedry purchased Corral Creek, the vineyard surrounding the winery, which became their third estate vineyard. Now second-generation winemaker, Wynne Peterson-Nedry, is at the helm of production. Note all wines are bottled under screwcap. For further information, contact 503.538.4700 or visit: [www.chehalemwines.com](http://www.chehalemwines.com)

**2015 Pinot Noir – Three Vineyard:** (Willamette Valley, from Corral Creek, Stoller and Ridgecrest Vineyards, 6,000 cases, 13.9%). A fresh and admirably pure and high-toned nose features notes of essence of cherry, raspberry and spice. There is equally good purity and verve to the delicious and well-delineated middle weight flavors that flash a hint of bitter cherry pit character on the clean, dry and youthfully austere finale. This should round out if it is allowed a few years of cellaring but it's not so tightly wound that it couldn't be enjoyed now. 88/2021+

**2014 Pinot Noir – Three Vineyard:** (Willamette Valley, from Corral Creek, Stoller and Ridgecrest Vineyards, 6,625 cases, SRP \$32, 14%). Aromas of dark cherry, raspberry and violets introduce succulent, round and seductively textured flavors that possess fine mid-palate density while offering very good length on the robust, firm and youthfully austere finale. This well-made effort will need at least a few years to unwind and add some depth but the underlying material appears to be present such that transformation can occur. Excellent value. 90/2020+

**2014 Pinot Noir – Corral Creek Vineyards:** (Chehalem Mountains, 275 cases, SRP \$50, 14.5%). Here the expressive and ultra-fresh nose combines a range of red berry aromas with those of rose petal and soft spice elements. The delicious and intense medium weight flavors possess a caressing yet punchy mouthfeel, all wrapped in a dry-in-the-best-sense finish that also flashes a hint of bitter cherry pit along with enough warmth to notice. This is certainly pretty though the balance isn't quite perfect. 88/2020+

**2014 Pinot Noir – Ridgecrest Vineyards:** (Ribbon Ridge, 460 cases, SRP \$50, 13.8%). A slightly more deeply pitched nose offers up a similar range of red berry aromas that are laced with hints of plum, briar and spice. There is a bit more volume as well to the once again delicious and vibrant medium-bodied flavors that possess slightly better mid-palate density before culminating in a focused, intense and borderline robust finale. This isn't as elegant but there's more here. 90/2022+

**2014 Pinot Noir – Ridgecrest Vineyards Reserve:** (Ribbon Ridge, 450 cases, SRP \$70, 13.9%). This is aromatically quite similar to the regular cuvée but with slightly riper fruit that carries a whiff of wood. The rich, round and again solidly concentrated middle weight plus flavors possess a lovely mouthfeel that extends to the dusty, firm and complex finale. This is also borderline robust but it's not rustic or inelegant. What this isn't is particularly complex but my sense is that the underlying material is sufficiently good that superior depth will eventually develop if this is allowed 5+ years of bottle age. 92/2024+

**2014 Pinot Noir – Ridgecrest Vineyards – Wind Ridge Block:** (Ribbon Ridge, 345 cases, SRP \$50, 14.3%). A pure, elegant and airy nose is moderately restrained but aggressive swirling eventually coaxes notes of red raspberry and cherry liqueur that are laced with lovely spice and floral elements. There is once again a lovely, even caressing, mouthfeel to the delicious, round and nicely concentrated medium-bodied flavors that possess a dusty and lingering finish. There is a hint of youthful asperity but I doubt that it will persist if this is permitted to enjoy a few years of cellaring. 92/2022+

**2014 Pinot Noir – Stoller Vineyards:** (Dundee Hills, 325 cases, SRP \$50, 14.3%). A beautifully layered nose blends both red currant and plum aromas with those of spice, sandalwood and a hint of exotic tea. The succulent, round and utterly appealing flavors possess plenty of sappy dry extract that buffer the moderately firm tannic spine shaping the balanced and ever-so-mildly youthfully austere finale. Good stuff with fine depth, if perhaps not quite the same upside aging potential. 91/2022+

**2013 Pinot Noir – Three Vineyard:** (Willamette Valley, 7,588 cases, SRP \$32, 12.9%). An overtly fruity nose, and in particular cherry, is extracted exclusively from the red side of the spectrum while revealing background wisps of anise and lavender. There is good vibrancy to the detailed and nicely intense flavors that possess a dusty and persistent finish that flirts with dryness but doesn't quite go over the edge. This is very pretty but as with the Coral Creek, the balance is just slightly off. 87/2019+

**2013 Pinot Noir – Corral Creek Vineyards:** (Chehalem Mountains, 244 cases, SRP \$50, 13.1%). An ultra-pure and wonderfully fresh nose is comprised by notes of essence of red pinot, cherry and a whiff of raspberry along with pretty spice and floral wisps. The sleek, intense and delineated middle weight flavors possess excellent verve that carries over to the dusty and mildly drying finish that is delicious but not as well-balanced as one might prefer. I would not be inclined to cellar this more than a few years as I am concerned the dryness may become more pronounced in time. 87/2019+



**2013 Pinot Noir – Ridgecrest Vineyards:** (Ribbon Ridge, 443 cases, SRP \$50, 12.8%). Notes of maraschino cherry and plum combine with hints of tea and violet. There is once again a lovely sense of energy and drive to the medium-bodied and nice delineated middle weight flavors where the supporting tannins possess slightly better phenolic maturity. This isn't seductive but it's delicious, complex and better balanced. 89/2021+

**2013 Pinot Noir – Ridgecrest Vineyards Reserve:** (Ribbon Ridge, 434 cases, SRP \$80, 13%). A beautifully well-layered nose reluctantly reveals its pretty and elegant array of plum, briar, red and dark cherry and a very subtle wisp of wood influence. There is more volume to the slightly riper medium-bodied flavors that possess solid mid-palate density, all wrapped in a delicious, dusty and lingering finish. Lovely if slightly austere but I suspect that this will eventually round out if given a few years of bottle age. 91/2023+

**2013 Pinot Noir – Ridgecrest Vineyards – Wind Ridge Block:** (Ribbon Ridge, 282 cases, SRP \$50, 13%). This too is pretty and elegant with its pure aromas of essence of red cherry, raspberry and subtle spice nuances. The medium weight flavors possess a succulent and caressing mid-palate that contrasts somewhat with the dusty and ever-so-slightly dry finish. In this case the dryness isn't fatal and with food might not even be especially noticeable but the balance isn't as good as with the straight Ridgecrest cuvée and certainly not on the same level as the Reserve. 88/2020+

**2013 Pinot Noir – Stoller Vineyards:** (Dundee Hills, 325 cases, SRP \$50, 12.5%). Like the Wind Ridge there is really admirable purity of expression to the red and dark cherry, plum and discreetly spicy aromas. Once again there is a succulence to the mid-palate of the delicious medium-bodied flavors that possess better balance on the lingering finish where a touch of bitter pit fruit appears. This won't seduce you but it's certainly pretty. 89/2021+

### Coeur de Terre Vineyard (McMinnville, OR)

2014	Pinot Noir	red	88
2014	➔ Pinot Noir – Abby's Block Reserve	red	90
2014	Pinot Noir – Héritage Reserve	red	89
2014	Pinot Noir – Renelle's Block Reserve	red	88
2014	Pinot Noir – Sarah Jane's Block Reserve	red	88
2014	Pinot Noir – Tallulah's Run Reserve	red	87

The name Coeur de Terre means Heart of the Earth. Founded in 1998 by Lisa and Scott Neal, who respectively are the general manager and winemaker, this family run winery is sustainably farmed and is now planted to 24 acres of pinot noir. Their first vintage was in 2002 and their vineyard is located in the Coast Range foothills of the McMinnville AVA. For more information call 503.883.4111 or visit: [www.cdtvineyard.com](http://www.cdtvineyard.com)

**2014 Pinot Noir:** (Willamette Valley, 2,509 cases, SRP \$22, 14.2%, bottled under screwcap). Very mild reduction isn't enough to suppress the brooding briar-inflected dark berry fruit aromas. The supple middle weight flavors possess a polished mouthfeel thanks to the fine grain of the relatively soft supporting tannins on the delicious finish where a hint of bitter cherry pit character emerges. This forward effort could easily be enjoyed now. Good value. 88/2019+

**2014 Pinot Noir – Abby's Block Reserve:** (McMinnville, 60 cases, SRP \$65, 14.3%). A more expressive nose combines notes of both red and dark currant along with hints of spice and briar. Here too the medium weight flavors enjoy a polished mouthfeel while offering a bit more depth on the balanced, dusty and lingering finish. This too could be approached young with pleasure but I would suggest giving it at least 2 to 3 years of cellar time first. 90/2021+

**2014 Pinot Noir – Héritage Reserve:** (McMinnville, 727 cases, SRP \$39, 14.1%). A more complex nose offers up a pretty mix of red cherry, plum, violet and once again a whiff of briar character. There is good vibrancy to the utterly delicious and succulent medium-bodied flavors that possess a caressing and very rounded mouthfeel, all wrapped in a dusty, firm and focused finish that flashes just a trace of youthful austerity. 89/2020+

**2014 Pinot Noir – Renelle's Block Reserve:** (McMinnville, 82 cases, SRP \$65, 14.3%). A pure, elegant, complex and overtly spicy nose is composed primarily by notes of plum and anise along with a hint of tea. The supple and round yet reasonably well-detailed medium weight flavors possess a lovely sense of vibrancy and particularly so on the dusty, firm and focused finish where hints of bitter cherry, warmth and a touch of dryness appear. This is quite attractive aromatically though the balance isn't quite perfect. 88/2021+

**2014 Pinot Noir – Sarah Jane's Block Reserve:** (McMinnville, 46 cases, SRP \$65, 14.3%). Extract of plum, black cherry and dark currant are laced with hints of sandalwood and pekoe tea. There is a bit more volume to the delicious and caressing

medium-bodied flavors that possess solid mid-palate density before terminating in a firm, dusty and mildly austere finish that also exhibits enough dryness to mention. I like the complexity and the delivery but again the balance isn't ideal. 88/2021+

**2014 Pinot Noir – Tallulah's Run Reserve:** (McMinnville, 67 cases, SRP \$65, 14.3%). The essence of spiced dark berries is cut with hints of violet, anise and a whiff of menthol. There is good richness and mid-palate density to the rounded and velvet-textured flavors that possess a reasonably good level of dry extract that partially buffers the youthfully austere if slightly drying and clipped finish. Once again I like the aromatic profile of the nose but the balance is less than ideal. 87/2020+

### **Et Fille Wines (Newberg, OR)**

<b>2014</b>	<b>Pinot Noir – Fairsing Vineyard</b>	<b>red</b>	<b>88</b>
<b>2014</b>	<b>Pinot Noir – Heredity</b>	<b>red</b>	<b>86</b>
<b>2014</b>	<b>Pinot Noir – Kalita Vineyard</b>	<b>red</b>	<b>88</b>
<b>2014</b>	<b>Pinot Noir – Maresh Vineyard</b>	<b>red</b>	<b>88</b>
<b>2014</b>	<b>Pinot Noir – Palmer Creek Vineyard</b>	<b>red</b>	<b>90</b>
<b>2014</b>	<b>Pinot Noir – Willamette Valley</b>	<b>red</b>	<b>87</b>
<b>2013</b>	<b>Pinot Noir – Deux Vert Vineyard</b>	<b>red</b>	<b>88</b>

Et Fille Wines is a family-run Oregon winery established in 2003 specializing in pinot noir. Et Fille, which means "and daughter", honors the hand-in-hand, father and daughter winemaking co-founder team of Howard Mozeico and Jessica Mozeico. Howard began making Oregon wine in 1984 as a hobby. Jessica first helped make wine in 2000 and now carries Et Fille forward for her own daughter, inspired by Howard's legacy. For more information visit: [www.etfillewines.com](http://www.etfillewines.com)

**2014 Pinot Noir – Willamette Valley:** (1,418 cases, SRP \$24, 13%). An agreeably spicy nose combines notes of red cherry with those of plum and raspberry. There is good volume and an appealing mouthfeel to the delicious and vibrant middle weight flavors that conclude in a mildly dry finish that isn't enough to really cut the length short though it does affect the overall sense of balance. 87/2019+

**2014 Pinot Noir – Fairsing Vineyard:** (Yamhill-Carlton, 97 cases, SRP \$48, 14.1%). Here the cool and restrained red and dark berry fruit and briar-suffused nose is both slightly more complex and a bit more deeply pitched as well. Once again there is good volume to the delicious and attractively textured flavors that possess a caressing mouthfeel, all wrapped in a dusty and bitter cherry pit-inflected finish. There is a trace of asperity but that stops short of overt dryness. 88/2020+

**2014 Pinot Noir – Heredity:** (Willamette Valley, 277 cases, SRP \$34, 13.3%). Liqueur-like aromas of essence of red cherry and raspberry cut with pretty spice nuances lead to round and polished medium-bodied flavors that offer reasonably good depth though the finish is borderline dry and a bit clipped. This is not without its appealing attributes and particularly so on the nose but it would be fair to say that the finishing balance isn't perfect. 86/2019+

**2014 Pinot Noir – Kalita Vineyard:** (Yamhill-Carlton, 292 cases, SRP \$48, 13.5%). Spice and menthol-inflected red berry liqueur aromas precede slightly more voluminous and succulent medium weight flavors that coat the palate with extract while displaying a dusty and moderately long and ever-so-mildly dry finish where a hint of acid tang arises. This is certainly pretty and while the balance isn't quite dialed in, I like the style. 88/2020+

**2014 Pinot Noir – Maresh Vineyard:** (Dundee Hills, 102 cases, SRP \$48, 12.9%). An exuberantly spicy and attractively layered nose features notes of dark cherry, currant and briar. The sleek, intense and delicious flavors possess good focus and plenty of punch while exhibiting slightly better depth and length though here too the finish is slightly drying. Once again, this is certainly pretty and I very much like the nose but the balance isn't what it should be as the finish is noticeably clipped. 88/2020+

**2014 Pinot Noir – Palmer Creek Vineyard:** (Eola-Amity Hills, 312 cases, SRP \$48, 14%). Initially a trace of reduction is present but it quickly blows off to reveal somber but pretty aromas of briar-inflected red and dark berry fruit aromas. I like the succulent and fleshy character of the delicious medium-bodied flavors that conclude in dusty but better balanced finish. This isn't an elegant wine but it offers fine overall quality and should reward a few years of cellar time. 90/2021+

**2013 Pinot Noir – Deux Vert Vineyard:** (Yamhill-Carlton, 206 cases, SRP \$48, 12.4%). A deeply pitched nose offers up notes of red cherry, dark raspberry and lovely spice nuances that include anise and sandalwood. The restrained, focused and delineated middle weight flavors possess a lovely sense of underlying tension as well as pretty good depth though there is, yet again, a touch of dryness that isn't actually unpleasant but it's enough to detract mildly from the wine's overall appeal. 88/2020+

### Ghost Hill Cellars (Carlton, OR)

2014	Pinot Noir – Bayliss-Bower Vineyard	red	90
2014	➔ Pinot Noir – Prospector's Reserve	red	91

The Bayliss family purchased land in Oregon in 1906 which now has the fourth and fifth generations of the Bayliss family working and living there. The Bayliss-Bower Vineyard is part of the Bayliss family's 234-acre section of land in the Yamhill-Carlton AVA. Its first vines were planted in 1999 and the winemaker is Eric Hamacher. For further information contact 503.852.7347 or visit: [www.ghosthillcellars.com](http://www.ghosthillcellars.com)

**2014 Pinot Noir – Bayliss-Bower Vineyard:** (Yamhill-Carlton, a blend of four clones, 52 cases SRP \$42, 13.5%). There is plenty of briar character to the plum, dark cherry and violet-scented nose. There is good density to the succulent yet relatively powerful medium-bodied flavors that possess good dry extract that imparts a sappy texture to the firm and youthfully austere finish. This serious and borderline robust effort will need a few years to unwind. I would add that notwithstanding the moderate reported alcohol level there is a hint of backend warmth though I underscore that it's subtle. 90/2022+

**2014 Pinot Noir – Prospector's Reserve:** (Yamhill-Carlton, a blend of 6 barrels, 141 cases, SRP \$55, 13.5%). This is aromatically similar to the Bayliss-Bower cuvée but with just a bit more of the dark cherry character in evidence. The sleek and again nicely concentrated middle weight flavors offer good depth and length on the balanced finale. This too is moderately robust and while it's not refined, there is plenty of character. I would be inclined to give this relatively powerful effort 5 to 7 years of cellaring and then drink it over a similar period. 91/2022+

### Holloran Vineyard Wines (West Linn, OR)

2014	Pinot Noir – Ana Vineyard	red	88
2014	Pinot Noir – La Chenaie Vineyard	red	89
2014	Pinot Noir – La Colina Vineyard	red	89
2014	Pinot Noir – Dundee Hills	red	87
2014	Pinot Noir – Meute de Chiens Vineyard	red	88
2014	Pinot Noir – Le Pavillon Vineyard	red	90
2014	Pinot Noir – Willamette Valley	red	86

Founded in 1999 by Eve and Bill Holloran, they produce 3,000-4,000 cases annually. They generally 100% de-stem but occasionally work with around 5% whole clusters. Mark La Gasse has been the winemaker since 2005. Note that all of the wines are unfiltered and bottled under Diam cork. For more information, contact 503.348.1840 or visit: [www.holloranvineyardwines.com](http://www.holloranvineyardwines.com)

**2014 Pinot Noir – Willamette Valley:** (from 10-40 year old vines, 1,642 cases, SRP \$26-28, 13.8%). An attractively fresh nose offers up a softly spiced mix of various red berries and a hint of sandalwood. The refined and energetic medium weight flavors are shaped by relatively fine tannins on the slightly toasty finish where a touch of dryness arises that is enough to shorten it. This is undeniably pretty aromatically but the balance leaves something to be desired and as such I would not be inclined to age it. 86/now

**2014 Pinot Noir – Dundee Hills:** (from 15-40+ year old vines, unfiltered, 490 cases, SRP \$30, 13.5%). A moderately high-toned nose is comprised by notes of essence of red cherry, briar and a floral hint. There is a lovely mouthfeel to the vibrant and reasonably well-detailed middle weight flavors that terminate in a bitter cherry-inflected and ever-so-mildly dry finale. This isn't particularly complex but it is certainly pretty though the dryness is enough to cut the finish slightly short. 87/2020+

**2014 Pinot Noir – Ana Vineyard:** (Dundee Hills, from 40 year old vines, unfiltered, 197 cases, SRP \$40, 14.7%). A whiff of wood toast sets off fresh aromas of red currant, briar, earth and a pretty spice hint. The palate impression of the medium-bodied flavors is quite supple and forward yet the dusty and mildly dry finish tightens up enough to argue for at least a few years of cellaring. While the dryness is less pronounced than the prior two wines, it's still enough to raise concerns as to whether it will ever completely dissipate. My score offers the benefit of the doubt. 88/2021+

**2014 Pinot Noir – La Chenaie Vineyard:** (Eola-Amity Hills, from 14 year old vines, unfiltered, 396 cases, SRP \$33, 13.8%). An overtly spicy nose combines notes of both red and dark pinot fruit along with floral and earth hints. The sleek, vibrant and

delicious flavors possess a beguiling mouthfeel while delivering better depth and persistence. While there is a trace of youthful asperity, it's sufficiently slight that I suspect a few years of bottle age will suffice to lift it. 89/2022+

**2014 Pinot Noir – La Colina Vineyard:** (Dundee Hills, from 15 year old vines, unfiltered, 198 cases, SRP \$32-34, 13.5%). Here too there is a whiff of wood toast sitting atop the plum, red and dark cherry and raspberry scents. The rounded, delicious and seductively textured middle weight flavors also terminate in a lingering finish that exhibits enough asperity to warrant mentioning. Once again, while this may very well age out successfully, it's not a guarantee. 89/2022+

**2014 Pinot Noir – Meute de Chiens Vineyard:** (Willamette Valley, from 15 year old vines, unfiltered, 150 cases, SRP \$35, 14.5%). A restrained and appealingly layered nose exhibits notes of red currant, spiced cherry and a whiff of tea. The medium-bodied flavors also possess a lovely texture as the supporting tannins are present yet relatively refined on the dusty and ever-so-mildly austere and dry finish. Like several wines in the range, it's not immediately evident if the slight dryness will eventually dissipate or not. 88/2021+

**2014 Pinot Noir – Le Pavillon Vineyard:** (Dundee Hills, from 40+ year old vines, unfiltered, 369 cases, SRP \$45, 13.7%). This is also aromatically restrained while reluctantly offering up notes of red cherry, currant, underbrush and briar. Once again there is a sleek mouthfeel to the medium weight flavors that possess a lovely sense of vibrancy, all wrapped in a delicious and lingering finish that possesses the best balance thus far. Yes, there is a hint of asperity but in this case it seems much more likely that it will be capable of aging out successfully. 90/2022+

### Lenné Estate (Yamhill, OR)

2014	Pinot Noir	red	87
2014	Pinot Noir – cinq èlus	red	89
2014	Pinot Noir – Jill's 115	red	88

Lenné has a 20.9 acre vineyard near the town of Yamhill that Karen and Steve Lutz purchased in 2000. The site has been planted in stages starting in 2001 with 15 acres of pinot noir and the first releases were in 2006. Steve Lutz makes the wine with the help of the crew at Owen Roe. For further information, contact: 503.956.2256 or visit: [www.lenneestate.com](http://www.lenneestate.com).

**2014 Pinot Noir:** (Yamhill-Carlton, 250 cases, SRP \$45, 14.2%). A pretty and attractively perfumed nose combines notes of red cherry, dark raspberry, plum and hints of briar and spice. There is good volume to the caressing and vibrant middle weight flavors that possess a dusty and ever-so-mildly drying finish that doesn't really affect the persistence though it does detract slightly from the overall sense of balance. 87/2020+

**2014 Pinot Noir – Jill's 115:** (Yamhill-Carlton, 100 cases, SRP \$55, 14.2%). This is aromatically similar to the straight pinot though the plummy element is more pronounced. Once again there is an evident vibrancy to the detailed and intense medium weight flavors that flirt with dryness though in this case it is more subtle if not invisible. I like the overall depth and it's possible, though not a given, that this may eventually round out. 88/2021+

**2014 Pinot Noir – cinq èlus:** (Yamhill-Carlton, this is the second release for this wine that is a blend of the finest barrels from five separate clones, 100 cases, SRP \$72, 14.2%). Here the overtly spicy nose is almost a hypothetical blend of the first two wines with its pretty and layered blend of red cherry, plum and violet scents. There is fine mid-palate density to the vibrant and borderline robust medium-bodied flavors that coat the palate with dry extract, all wrapped in a dusty, serious and almost rustic finale. This won't win any awards for elegance and the finish also flirts with dryness but it certainly doesn't lack for character. 89/2022+

### Domaine Nicolas-Jay (Newberg, OR)

2015	Pinot Noir	red	89
2015	Pinot Noir – Bishop Creek	red	88

Jean-Nicolas Mèo has been producing wines in Burgundy since 1988 as the owner and winemaker of the famed Domaine Mèo-Camuzet. Long interested in the potential of Oregon, he partnered with his friend Jay Boberg to found Nicolas-Jay in Willamette Valley and 2014 was their inaugural vintage. Their estate fruit comes from their Bishop Creek Vineyard and they source fruit from partners across the Willamette Valley. The winemakers are Jean-Nicolas Mèo and Tracy Kendall. For more information visit: [www.nicolas-jay.com](http://www.nicolas-jay.com)

**2015 Pinot Noir:** (Willamette Valley, 2,400 cases, 13%). Elegant and airy aromas are composed by notes of appealingly spicy red and dark pinot fruit that is trimmed in all-but-invisible wood. The sleek, delicious and attractively intense middle weight flavors possess good delineation while delivering on the youthfully austere, firm and slightly taciturn finish. This is presently somewhat compact and should benefit from a few years of cellaring to unwind and flesh out. 89/2021+

**2015 Pinot Noir – Bishop Creek:** (Yamhill-Carlton, 135 cases, 13%). Here the equally elegant and airy nose is even spicier with a similar fruit profile. The medium-bodied flavors possess a bit more volume and noticeably better mid-palate concentration while retaining the same delineation that carries over to the moderately robust if slightly drying finish. This is certainly pretty and the dryness would likely be largely masked by the appropriate foods but the balance isn't quite what it should be. My rating offers the benefit of the doubt that a few years of cellaring will improve, but likely not completely eliminate, the dryness. 88/2022+

### Résonance (Newberg, OR)

2015	Pinot Noir	red	88
2015	Pinot Noir – Découverte Vineyard	red	88
2015	Pinot Noir – Résonance Vineyard	red	89
2014	➔ Pinot Noir – Découverte Vineyard	red	90

This is Maison Louis Jadot's first wine project outside of Burgundy since the house was founded in 1859. In 2013 they expanded their horizons and purchased Résonance Vineyards in the Yamhill-Carlton AVA and this wine is their first release. The 13-hectare property has 8 acres devoted to pinot noir and the first vines were planted in 1981. Jacques Lardière, who had been Maison Louis Jadot's winemaker for 42 years, retired from Jadot proper and has taken on the winemaking responsibilities at Résonance. (Kobrand, Inc., [www.kobrandwine.com](http://www.kobrandwine.com), NY, USA).

**2015 Pinot Noir:** (Willamette Valley, 4,000 cases, SRP \$45, 13.5%). Elegant and pure aromas are comprised by essence of cherry and red raspberry that combine with floral and spice hints. There is excellent detail and punch to the liting and polished middle weight flavors that possess a dusty and reasonably persistent finish that flirts with dryness. This is certainly pretty but it would be fair to observe that the balance isn't quite perfect. 88/2020+

**2015 Pinot Noir – Découverte Vineyard:** (Dundee Hills, 14%). A more deeply pitched nose combines notes of plum, dark currant, briar and a whiff of violet. There is fine volume to the velvety medium-bodied flavors that possess a caressing mid-palate mouthfeel before culminating in a robust and again borderline drying finish. I like the underlying material but here too it would be fair to observe that the balance isn't what it could, or should, be. While it is of course entirely possible that this may age out, I would not be inclined to take that chance and as such I would be inclined to drink this young with an appropriately robust dish such as grilled steaks or lamb chops. 88/2019+

**2015 Pinot Noir – Résonance Vineyard:** (Yamhill-Carlton, 13.5%). There is a whisper of menthol character to the spiced tea-inflected red and dark pinot fruit-scented nose. There is a fine sense of underlying tension to the solidly concentrated middle weight flavors that flash hints of mildly bitter cherry pit along with a finish that flirts with dryness. In this case though the dryness is sufficiently mild that the right dish would likely make it much less noticeable if not actually invisible. On the plus side, I like the depth and focused power even if the balance could be better. 89/2020+

**2014 Pinot Noir – Découverte Vineyard:** (Dundee Hills, 220 cases, SRP \$65, 13.7%). Hints of mint, lavender and cherry cough drop lead to vibrant, intense and detailed middle weight flavors that offer fine length on the dusty and better balanced finale. This is robust but not rustic and should reward half a dozen years of cellaring, indeed perhaps even a few more. 90/2022+

### RR Wines (Newberg, OR)

2014	➔ Pinot Noir – Ridgecrest Vineyard	red	91
2013	Pinot Noir – Ridgecrest Vineyard	red	90

RR Wines releases only one pinot noir each vintage and produce 500 cases. The fruit is sourced from Harry Peterson-Nedry's 164 acre Ridgecrest Vineyards estate which contains the oldest plantings on Ribbon Ridge. The wines are created for serious aging. For further information, contact Wynne Peterson-Nedry at 503.984.7434 or visit [www.rrwines.com](http://www.rrwines.com)

**2014 Pinot Noir – Ridgecrest Vineyard:** (Ribbon Ridge, 14.2%, SRP \$79). A discreet hint of menthol adds a bit of lift to the elegant and admirably pure mix of plum, dark berry and briar wisps. The attractively vibrant medium-bodied flavors possess good density and richness while delivering fine persistence on the focused and relatively powerful finish. This dusty and borderline robust effort isn't particularly refined but I like the complexity and persistence plus it should develop well if cellared over the medium-term. Worth considering. 91/2022+

**2013 Pinot Noir – Ridgecrest Vineyard:** (Ribbon Ridge, 13%, SRP \$79). This is aromatically quite similar to the 2014 version with the exception that here there is no discernible menthol component. The round, succulent and delicious medium weight flavors possess a relatively polished mouthfeel before concluding in a dusty and less obviously powerful finish that is a bit less structured as well. This is a quality effort but I prefer the complexity of the 2014. 90/2020+

### Siduri Wines (Santa Rosa, CA [Oregon])

<b>2015 Pinot Noir – Chehalem Mountains</b>	<b>red</b>	<b>85</b>
<b>2015 Pinot Noir – Hawks View Vineyard</b>	<b>red</b>	<b>87</b>
<b>2015 Pinot Noir – Muirfield Vineyard</b>	<b>red</b>	<b>89</b>
<b>2015 Pinot Noir – Willamette Valley</b>	<b>red</b>	<b>87</b>
<b>2015 Pinot Noir – Yamhill-Carlton</b>	<b>red</b>	<b>89</b>

Siduri was launched in 1994 by owners Adam and Dianna Lee with Ryan Zepaltas working as the cellar master and assistant winemaker. They are currently making 25 different pinot noirs from 20 different vineyards stretching from Santa Barbara to the Willamette Valley. In early 2015 the Lee's sold Siduri to Jackson Family Wines, the parent company of Kendall-Jackson. Under the deal, Adam Lee will remain as the winemaker and the wineries [Siduri and Novy now have a total production of ~25,000 cases] will continue to source from the vineyards in California and Oregon that they have been using. The following wines are all bottled under screwcap. 2015 marks the 20<sup>th</sup> year making Oregon pinots from their warehouse winery in Santa Rosa, CA. For further information call 707.578.3882 or visit: [www.siduri.com](http://www.siduri.com)

**2015 Pinot Noir – Willamette Valley:** (14.3%). Whiffs of menthol and smoke add breadth to the plum and blue berry scented nose. The supple and forward flavors possess a sleek and rounded mouthfeel before terminating in a balanced and sneaky long finish. Like several of the wines in the range this needs more depth to be at the next level but I like the delivery plus more complexity should develop if it is allowed a few years of cellar time. 87/2020+

**2015 Pinot Noir – Chehalem Mountains:** (14.7%). There is a hint of reduction that is just enough to render the red berry fruit nose less expressive. The refined, focused and nicely detailed middle weight flavors display a mildly drying finish where a touch of bitter cherry character arises. As the description suggests, this is decidedly awkward and it's not clear that time in bottle is going to harmonize matters. 85/now

**2015 Pinot Noir – Yamhill-Carlton:** (SRP \$36, 14.2%). A pretty and softly spicy nose combines notes of red and blue pinot fruit. There is a lovely sense of verve to the delicious, round and supple middle weight flavors that possess reasonably good depth and persistence on the dusty and nicely balanced finish. This could use a bit more overall complexity but it is certainly very pretty. Worth a look, especially for value. 89/2021+

**2015 Pinot Noir – Hawks View Vineyard:** (Willamette Valley, 14.3%). Fresh, cool and airy aromas of red cherry, raspberry and spice introduce energetic, round and utterly delicious medium-bodied flavors that possess a relatively refined mouthfeel, all wrapped in dusty and slightly dry finish that is presently slightly clipped. In contrast to the Chehalem Mountains cuvée, this may come together though I underscore that isn't a given. 87/2022+

**2015 Pinot Noir – Muirfield Vineyard:** (Willamette Valley, 14.4%). A whisper of wood toast sets off elegant and pure aromas of discreetly spiced essence of red cherry and raspberry. There is a bit more volume to the nicely concentrated and appealingly textured medium weight flavors that offer slightly better depth and particularly so on the muscular and ever-so-slightly warm finish that is borderline rustic. This should repay a few years of keeping as it's presently pretty tightly wound. 89/2023+

### Trisaetum Winery (Newberg, OR)

<b>2015 Pinot Noir – Coast Range Estate</b>	<b>red</b>	<b>89</b>
<b>2015 ➡ Pinot Noir – Estates Reserve</b>	<b>red</b>	<b>90</b>
<b>2015 ➡ Pinot Noir – Ribbon Ridge Estate</b>	<b>red</b>	<b>91</b>

2015	Pinot Noir – Wichmann Dundee Estate	red	90
2015	Pinot Noir – Willamette Valley	red	88
2014	➔ Pinot Noir – Family Reserve	red	92

Trisaetum was founded in 2003 by Andrea and winemaker James Frey. Today, the family owned and operated winery in Oregon's Ribbon Ridge AVA produces small lots of pinot noir from its three estate vineyards that are dry-farmed organically. Their Coast range estate is a 22-acre vineyard within the foothills of the Coast Range mountains outside the town of McMinnville and is also the site of the family home. Their second estate is a 17-acre vineyard that surrounds the winery on Ribbon Ridge outside Newberg. Their third and smallest is an 8-acre old vine vineyard in the Dundee Hills AVA named Wichmann Dundee. All of the following wines are bottled under Diam brand model 10 composite corks. Contact 503.538.9898 or visit: [www.trisaetum.com](http://www.trisaetum.com)

**2015 Pinot Noir – Willamette Valley:** (a combination of 3 estate vineyards, 4,000 cases, SRP \$36, 13.6%). A perfumed, airy and attractively layered nose is comprised by subtle spice and tea nuances that add breadth to the plum and dark currant scents. The round, velvety and succulent middle weight flavors possess solid mid-palate density before concluding in a dusty, delicious and ever-so-mildly drying finish. I suspect that an appropriate dish would largely, if not completely, mask the dryness. 88/2020+

**2015 Pinot Noir – Coast Range Estate:** (Yamhill-Carlton, single vineyard, 459 cases, SRP \$49, 13.7%). This too is aromatically quite pretty with a slightly higher-toned nose that combines notes of red cherry and raspberry with those of spice, lavender and rose petal. The sleek, intense and well-detailed medium weight flavors possess a lovely sense of underlying tension that carries over to the focused and mildly austere finish that also flashes a hint of dryness though here it is slightly less prominent. As pretty as this is though, it would be fair to observe that the balance isn't quite perfect though I stress that it's by no means fatal. 89/2021+

**2015 Pinot Noir – Estates Reserve:** (Willamette Valley, a combination of 3 estate vineyards, 358 cases, SRP \$69, 13.7%). Elegant, pure and airy aromas are comprised by both spiced red cherry, blue pinot fruit and a hint of sandalwood. The nicely intense medium-bodied flavors are shaped by polished tannins and good verve while displaying good focus on the dusty finish where a hint of bitter cherry pit arises. This flirts with dryness but in this case it is sufficiently subtle that I suspect most imbibers would not be unduly put off. 90/2022+

**2015 Pinot Noir – Ribbon Ridge Estate:** (single vineyard, 432 cases, SRP \$49, 13.5%). This possesses the prettiest and most elegant nose in the range with its ultra-pure and fresh array of plum, dark raspberry, sandalwood and spiced tea scents. The round, rich and delicious medium weight flavors possess a wonderfully seductive mouthfeel, indeed caressing would aptly describe it, all wrapped in a dusty but not austere finale that offers sneaky good length. This is a wine that could easily be enjoyed young but should also be capable of rewarding mid-term cellaring. Worth checking out. 91/2023+

**2015 Pinot Noir – Wichmann Dundee Estate:** (Dundee Hills, single vineyard, 302 cases, SRP \$49, 13.5%). A cool and restrained mélange reflects primarily aromas from the red side of the fruit spectrum along with subtle spice and tea wisps. The vibrant, delicious and relatively sleek middle weight flavors possess both good power and volume before terminating in a dusty and firm finish that offers solid if not special persistence. At present this isn't as complex as might be preferred but the underlying material is such that I suspect more is on the way if this is allowed a few years of bottle age and my rating implicitly assumes this will happen. 90/2022+

**2014 Pinot Noir – Family Reserve:** (Willamette Valley, a combination of 3 estate vineyards, 142 cases, SRP \$100, 13.5%). There is a whiff of menthol character suffusing the ripe aromas of spiced plum and tea that display background hints of dark raspberry. The succulent, round and seductively textured flavors possess good mid-palate density as well as a lovely sense of vibrancy that continues onto the focused, dusty and moderately firm finish. This too is still relatively compact but there is good power and drive and the supporting structure makes clear that this will need at least another 5 to 8 years to unwind and 10 would not be surprising. 92/2024+

#### Vidon Vineyards (Newberg, OR)

2014	Pinot Noir – 3 Clones	red	88
2014	Pinot Noir – Brigita Clone 777	red	89
2014	Pinot Noir – Hans Clone Pommard	red	89
2014	Pinot Noir – Mirabelle Clone 115	red	87

The name Vidon (“vee-dohn”) comes from the first names of owners Don and Vicki Hagge, with the former serving as the winemaker. They purchased the land in 1999 to create Vidon, a LIVE certified sustainable vineyard and winery. Vineyard labor and spraying are provided and managed by Adelsheim’s vineyard manager Chad Vargas. The grapes are handpicked and delivered in small bins to the winery on the vineyard before being hand-sorted and destemmed. They believe in minimal intervention and use gravity whenever possible to avoid pumping. Vidon produces 2,000 cases from 10 acres of vines. In 2017 an additional 2.5 acres will enter into production. Note that all the wines are stoppered using “glass corks”. For more information contact 503.538.4092 or visit: [www.vidonvineyard.com](http://www.vidonvineyard.com)

**2014 Pinot Noir – 3 Clones:** (Chehalem Mountains, 710 cases, SRP \$40, 14.5%). Bright, fresh and spicy red berry fruit aromas precede polished, round and juicy middle weight flavors that conclude in a lingering and naturally sweet finish that contrasts somewhat with a hint of bitter cherry pit that arises. This moderately complex effort is sufficiently forward that it could easily be enjoyed now or just as easily held for a few years first. 88/2020+

**2014 Pinot Noir – Brigita Clone 777:** (Chehalem Mountains, 125 cases, SRP \$50, 14.3%). Here the spicy and fresh nose is primarily composed by mostly red cherry aromas where a floral whiff adds a touch of elegance. There is a bit more mid-palate concentration to the delicious, sappy and pliant medium-bodied flavors that possess a seductive mouthfeel, all wrapped in a slightly firmer, dusty, clean and sneakily persistent finish that offers just a bit more depth. 89/2021+

**2014 Pinot Noir – Hans Clone Pommard:** (Chehalem Mountains, 148 cases, SRP \$50, 14.3%). A penetrating nose features notes of menthol, mint, maraschino cherry and a subtle spice wisp. The very supple and round yet attractively energetic flavors retain reasonably good delineation while offering good depth on the finish that is also sneaky long. 89/2021+

**2014 Pinot Noir – Mirabelle Clone 115:** (Chehalem Mountains, 100 cases, SRP \$50, 14.3%). This possesses the spiciest nose in the range on the mix of plum and blue pinot fruit aromas. The round, supple and sleekly textured flavors also display good energy that continues onto the dusty if ever-so-slightly austere finish where the barest hint of dryness arises. I suspect with food the dryness wouldn’t be especially noticeable though without a foil it is. 87/2019+

**Youngberg Hill Vineyards (McMinnville, OR)**

<b>2014 Pinot Noir – Cuvée</b>	<b>red</b>	<b>87</b>
<b>2014 Pinot Noir – Jordan</b>	<b>red</b>	<b>85</b>
<b>2014 Pinot Noir – Natasha</b>	<b>red</b>	<b>84</b>

In 1989 Ken Wright planted the Jordan and Natasha blocks of the vineyard on what was to become Youngberg Hill which is now set on a 50 acre hilltop centrally located in the Willamette Valley with 20 acres of sustainably farmed vineyards. Their first release was in 1996. Wayne Bailey purchased the property in 2003 and embarked on a full-scale transformation of the land into a sustainably farmed wine estate and hospitality center. Their 22 acre vineyard is Live Certified. The wines are bottled under screwcap. For more information contact 503.472.2727 or visit: [www.youngberghill.com](http://www.youngberghill.com)

**2014 Pinot Noir – Cuvée:** (Willamette Valley, 9 year old vines, 243 cases, SRP \$35, 13.5%). A pretty and agreeably fresh nose is comprised of admirably pure essence of red pinot fruit aromas that are trimmed in subtle spice notes. The succulent and vibrant middle weight flavors possess a pliant mid-palate while offering reasonably good persistence on the dusty and moderately firm finish that flashes a whisper of dryness that isn’t fatal but neither does it enhance the sense of harmony. I would be inclined to drink this on the younger side rather than age it for fear the dryness may become more pronounced. 87/2019+

**2014 Pinot Noir – Jordan:** (Willamette Valley, vines planted in 1989, 448 cases, SRP \$50, 13.7%). A slightly more deeply pitched nose displays notes of plum and dark cherry along with similar, and equally subtle, spice nuances. I like the sense of energy on the well-delineated flavors though here the dryness is more pronounced and it arises even before the moderately astringent finish where a bitter cherry pit character dominates. This very much needs food to help buffer the dryness. 85/now

**2014 Pinot Noir – Natasha:** (Willamette Valley, vines planted in 1989, 437 cases, SRP \$50, 14%). Here too the nose is relatively deeply pitched with its aromas of dark raspberry, plum, briar and spiced tea. Once again there is an appealing sense of energy but the medium-bodied flavors also display noticeable astringency on the drying, clipped and short finish. This too would benefit substantially from a proper dish as the dryness makes this hard to like. 84/now



## EN PLUS – CHAMPAGNE

Burghound.com does not typically indicate retail prices due to often extreme variability between one country and another. When they are available however we do include the U.S. importer provided prices as a rough indication of value.

### L. Aubry Fils (Jouy-lès-Reims)

NV	Brut 1er	Champagne	90
NV	Brut – Rosé 1er	Champagne	91
2012	Brut Nature – Rosé “Sablé” 1er	Champagne	89

Phillipe Aubrey works with his brother Pierre and brother-in-law Noël Poret. The vineyard holdings measure 15 ha and the annual production is ~10,000 cases. (Terry These Estate Selections/Michael Skurnik Wines, [www.skurnikwines.com](http://www.skurnikwines.com), NY, USA)

**NV Brut:** (disgorged December 2016, SRP \$45). A cool, pure and highly restrained nose features notes of soft yeast, lemon-lime, quinine and a hint of green apple. There is good intensity and detail to the equally restrained and tightly wound flavors that are supported by both firm acidity and effervescence on the markedly dry and even slightly austere finale. This is not a generous effort, indeed it's almost backward and I would suggest if you're interested in buying this that you consider holding it for a few years first as it's clearly still quite young. 90/2020+

**NV Brut – Rosé:** (disgorged December 2016, SRP \$56). The color is slightly deeper than that of the Sablé. Cool and pure aromas of various red berries, lemon rind and subtle yeast nuances are present on the pretty if discreet nose. There is good punch and lovely detail to the nicely intense flavors that are shaped by the dense but fine mousse, all wrapped in a dry but not austere finale that offers good if not genuinely special depth. This is slightly better balanced than the Sablé and a bit more complex as well if not quite as refined. 91/now+

**NV Brut Nature – Rosé “Sablé”:** (the French word “sable” means sand and thus “sablé” is sandy, which in this case refers to the frosted appearance of the bottle; disgorged May 2016, SRP \$98). Very pale *oeil de perdrix* color. A modestly fruity and yeast-inflected nose displays plenty of citrus character that is also present on the nicely intense, detailed and exuberantly vibrant flavors that terminate in a crisp, lean and focused finale that is moderately austere. The supporting mousse is quite firm and fine and while this is certainly pretty in its fashion, it's sufficiently lean that it won't be for everyone. 89/now+

### Paul Bara (Bouzy)

NV	Brut – Réserve Grand Cru	Champagne	90
NV	Brut – Grand Rosé Grand Cru	Champagne	90
2007	Brut Grand Cru	Champagne	91
2005	Brut “Spécial Club” Grand Cru	Champagne	93

The House of Bara has been handed down from generation to generation for more than 170 years. As for many producers, when Paul Bara returned home at the end of World War II, he found his cellars raided, pillaged of nearly all inventory, irreverently trashed by the German occupying forces. When Bara retired, he passed the direction of the estate over to his eldest daughter, Chantale. They still grow their own grapes and make their own wines. The vineyards comprise 11 hectares and the bottles are stored in the coolness and darkness of the hundred-year-old cellars dug out of the chalk 36' underground. (Kermit Lynch Wine Merchant, [www.kermitlynch.com](http://www.kermitlynch.com), Berkeley, CA).

**NV Brut – Réserve:** (a blend of 2010 and 2011 vintages, SRP \$57, disgorged December 2016, 8 g/L). There is an interesting hint of what I can only describe as talcum powder to the citrusy and yeasty green apple-scented nose. To be clear, the talcum powder character is by no means unpleasant but it's unusual (and no, it's definitely not from my stemware!). Otherwise the vibrant and intense flavors possess the same green apple element offered by the nose before terminating in a firm, delicious and dry finish that is dryer than the stated *dosage* would suggest. 90/now+

**NV Brut – Grand Rosé:** (50% 2012 and 50% reserve wines, SRP \$63, disgorged July 2016, 8 g/L). *Oeil de perdrix* color introduces a fresh and mildly fruity nose of strawberry and raspberry scents where additional breadth is present in the form of yeast and citrus nuances. The cool and relatively crisp middle weight flavors possess good if not better depth before culminating

in a relatively dry finish that is shaped by moderately firm effervescence. This is certainly very pretty but not particularly deep. 90/now+

**2007 Brut:** (SRP \$72, disgorged October 2017, 8 g/L). Golden highlights. There is a whiff of oxidative character that is more in the vein of apple cider than true oxidation along with hints of citrus, and in particular orange peel, together with plenty of yeast character. The relatively full-bodied, delicious and sappy flavors are beginning to flesh out, and while creamy would not be a completely accurate description, this is certainly full-flavored and mouth coating. For my taste this has arrived at its peak and I would be looking for reasons to drink it over the next 5 years or so. 91/now+

**2005 Brut “Spécial Club”:** (SRP \$105, disgorged August 2016, 7 g/L). A yeasty and largely mature nose speaks of baked apple, pear and soft lemon rind nuances. There is excellent richness but also lovely vibrancy to the full-bodied flavors that possess first-rate complexity on the sappy finish. Many 2005s can be rich to the point of heaviness but here the firm yet relatively fine mousse provides good punch and overall, this is a first-rate effort that for my taste has arrived at the front edge of its peak drinkability. 93/now+

### Pierre Callot (Avize)

NV	Brut – Blanc de Blancs	Grand Cru	Champagne	90
2007	Brut “Les Avats – Vignes Anciennes”	Grand Cru	Champagne	92

Since Louis Callot’s birth in Avize in 1784, six successive generations have been involved with vines and wine, but it was not until 1955 that Pierre Callot created his own brand. In 1971 he purchased the Piper Heidsieck house and vineyard buildings and today owns 7 hectares of vines and has an annual production of 50,000 bottles. Since 1996, Thierry, the youngest of his four sons, has run the family business. (Terry Theise Estate Selections/Michael Skurnik Wines, [www.skurnikwines.com](http://www.skurnikwines.com), NY, USA)

**NV Brut – Blanc de Blancs:** (disgorged June 2015, SRP \$56). Initially this is notably petrol in character yet in less than 10 minutes it morphs into aromas of citrus, green apple, soft yeast and a whiff of rose petal. There is fine intensity to the delicious and relatively refined middle weight flavors that possess good if not special depth on the agreeably dry but not austere finish that flashes a touch of lemon peel. 90/now+

**2007 Brut “Les Avats – Vignes Anciennes”:** (disgorged June 2015, SRP \$90). This is now showing some secondary development with toasty aromas of baked bread, yeast and a hint of cider. There is very good complexity to the succulent yet reasonably crisp flavors that culminate in a relatively dry and crisp finish. This is a bit less refined than the Blanc de Blancs *cuvée* but notably more complex. 92/now+

### Gaston Chiquet (Dizy)

NV	Brut – Rosé 1er	Champagne	87
NV	Brut – Tradition	Champagne	90
2009	Brut – Special Club	Champagne	89
2005	Brut 1er	Champagne	91

Nicolas Chiquet farms 23 ha in the Valle de la Marne in the villages of Ay, Dizy, Hautvillers and Mareuil-sur- Aÿ. All of the fruit (including that which is used in the non-vintage *cuvée*) comes from *premier* and *grand cru* grapes. The vineyards are planted to equal parts (40% each) chardonnay and pinot meunier with 20% planted to pinot noir. Gaston Chiquet also produces a vintage dated chardonnay from 5 parcels on the western side of the *grand cru* village of Aÿ. While usually recognized as a *grand cru* village for pinot noir, these chardonnay vines were planted in Aÿ in the 1930s. This estate is comprised of 23 ha that produces around 14,000 cases annually. (Terry Theise Estate Selections/Michael Skurnik Wines, [www.skurnikwines.com](http://www.skurnikwines.com), NY, USA).

**NV Brut – Rosé:** (disgorged May 2016, SRP \$53). An overtly fruity nose combines notes of various red berries, yeast and a whiff of citrus peel. The generous, round and somewhat simple flavors are supported by a relatively soft mousse before culminating in a short finish where a hint of bitter cherry pit appears. This is an odd wine in that there’s just not much ‘there there’. Curious. 87/now

**NV Brut – Tradition:** (disgorged January 2015, SRP \$50). A restrained nose speaks of yeast, brioche, green apple and a hint of citrus. In much the same fashion as the Rosé the supporting mousse is relatively soft though it’s finer and is in keeping with

the understated and relatively dry finish that offers solid complexity. This is really quite pretty and is drinking perfectly well now. 90/now

**2009 Brut – Special Club:** (disgorged May 2016, SRP \$80). An intensely yeasty nose is composed primarily by notes of baked bread, lemon and a hint of apple. There is impressive richness to the generously proportioned medium-bodied flavors that are shaped by a moderately firm if not particularly fine mousse, all wrapped in a clean and dry if somewhat bitter finish that is slightly clipped. In the past I have liked the Special Clubs issued by Chiquet but I can't say this one appeals to me. 89/now

**2005 Brut:** (disgorged July 2015, SRP \$62). A mature but still fresh nose also reflects notes of baked bread with plenty of yeast, poached pear and a whiff of spiced apple. The rich, full-bodied and relatively concentrated flavors exude an inner mouth character of petrol that continues onto the bitter lemon-inflected finish that is both clean and dry. While this attractively complex effort could be held further, for my taste it is drinking as well now as it's likely to. 91/now+

### Henri Goutorbe (Aÿ-Champagne)

NV	Brut – Cuvée Prestige 1er	Champagne	91
NV	Brut – Rosé Grand Cru	Champagne	92
2005	Brut – Grand Cru Special Club Grand Cru	Champagne	92

The vineyard comprises 22 ha with 10,000 annual case production. (Terry Theise Estate Selections/Michael Skurnik Wines, [www.skurnikwines.com](http://www.skurnikwines.com), NY, USA)

**NV Brut – Cuvée Prestige:** (disgorged July 2014, SRP \$53). There is plenty of petrol character to the yeasty aromas of citrus, apple and baked bread. I very much like the freshness and punch of the crisp flavors where the yeast character found on the nose is very much present on the agreeably dry finish. If you enjoy Champagne with an exuberant and firm mousse this is one to consider and the price is entirely reasonable. 91/now+

**NV Brut – Rosé:** (disgorged January 2017, SRP \$59). Medium rosé color. A pretty and expressive nose of strawberry and cherry reflect hints of yeast and citrus. There is excellent intensity to the well-defined and delicious flavors that are supported by an almost foamy mousse as well as much better complexity than most "non-prestige" examples of rosé display on the dry and crisp finish where a hint of bitter cherry appears. 92/now

**2005 Brut – Special Club:** (disgorged July 2016, SRP \$95). A fully mature nose reflects notes of apple compote, brioche and a whiff of citrus and in particular orange peel. The very round, rich and full-bodied flavors possess a creamy mouthfeel as the underlying effervescence is borderline soft yet the bitter lemon-inflected finish saves the balance. This is not an elegant Champagne but it certainly does not lack for either volume or character plus it is drinking perfectly well now. 92/now+

### Jean-Noël Haton (Damery)

NV	Brut – Classic	Champagne	92
NV	Brut – Héritage	Champagne	89
NV	Brut – Réserve	Champagne	90
NV	Brut – Rosé	Champagne	90
NV	Extra Brut	Champagne	92
NV	Extra Brut – Blanc de Blancs	Champagne	88
NV	Extra Brut – Rosé	Champagne	91
NV	Rich – Demi-Sec	Champagne	86
2013	Brut – Blanc de Blancs	Champagne	92
2009	Brut – Nobel Vintage Cuvée Prestige	Champagne	89

This fourth generation family owned estate is located in the Marne Valley, 7 kilometers from Epernay. They currently own 20 ha of vineyards and purchase grapes for a volume equal to 75 ha all over Champagne including *grands crus* and premier crus. They cover about 80 crus including 8 from their own estate. Octave Haton founded the House in 1920 in difficult times when the Champagne sales were only performed by a handful of large houses. The turning point in the history of the House took place with the arrival of Jean-Noël. To cope with increased demand for Champagne Haton, the status of "négociant-Manipulate"

was adopted in the 70's. Today they are part of the top 30 producers of Champagne in volume. (T. Elenteny Imports, [www.teimports.com](http://www.teimports.com), NY, USA).

**NV Brut – Classic:** (60% pinot meunier, 40% pinot noir, 30,000 cases, SRP \$45). The expressive and yeasty nose conveys plenty of petrol character on the apple, pear and softly citrus-scented aromas. There is good volume, indeed this is fleshy to the point of being juicy, to the delicious and generous proportioned flavors that offer solid depth and length if not necessarily great refinement. Still, if you enjoy full-flavored and overtly yeasty but not necessarily toasty Champagne, this is one to check out. 92/now

**NV Brut – Héritage:** (50% pinot noir, 50% chardonnay, 5,000 cases, SRP \$55). Apple, citrus rind, yeast and an abundance of petrol and quinine water aromas introduce relatively rich, robust and full-bodied flavors that possess very good intensity while being supported by a firm effervescence that is neither coarse nor fine, all wrapped in a borderline rustic finale. I like the complexity though this isn't going to win any awards for refinement. 89/now+

**NV Brut – Réserve:** (35% pinot meunier, 35% pinot noir, 30% chardonnay, 18,000 cases, SRP \$50). This also reflects plenty of petrol and quinine characters on the slightly yeastier apple and pear-scented nose. There is a lovely sense of energy to the delicious and relatively full-flavored mid-palate that once again is underpinned by a very firm mousse on the dry bitter lemon and ever-so-mildly austere finish. While this isn't rustic I wouldn't describe it as especially refined but I do like the better overall depth. 90/now+

**NV Brut – Rosé:** (35% pinot meunier, 30% chardonnay, 35% pinot noir – 10% of which is vinified as red wine, 7,000 cases, SRP \$50). Light pink color. A restrained and pretty array of strawberry, cherry and raspberry aromas is trimmed in subtle yeast and citrus wisps. There is good detail and vibrancy to the moderately dry flavors where the supporting mousse is moderately fine though not especially firm. This is slightly drier than most rosés though at the same time it does not possess superior depth. In sum, this is pretty rather than deep. 90/now+

**NV Extra Brut:** (50% chardonnay, 50% pinot noir, 700 cases, SRP \$70). A cool, restrained and intensely citrus-inflected nose is also quite yeasty with ample green apple and quinine influences. There is a real sense of underlying tension to the very crisp middle weight flavors that are supported by a very firm but not hard mousse, all wrapped in a bone dry finish. This isn't super complex but I quite like the style and if you want a bit more depth, it could easily be cellared for a few more years as this has the stuffing for it. 92/now+

**NV Extra Brut – Blanc de Blancs:** (700 cases, SRP \$70). A distinctly petrol-suffused nose features an abundance of citrus elements as well as discreet yeast and baked bread hints. There is excellent intensity to the firm middle weight flavors thanks primarily to the borderline aggressive mousse that is not especially refined on the markedly dry, crisp and even slightly austere finale. This is definitely Extra Brut in style but I would like to see a bit more overall depth. 88/now+

**NV Extra Brut – Rosé:** (35% pinot meunier, 30% chardonnay, 30% pinot noir and 5% pinot noir made into red wine, 500 cases, SRP \$70). An elegant if discreet nose features subtle aromas of raspberry, cherry, yeast and slightly more prominent nuances of lemon rind. The refined middle weight flavors are supported by an exuberant and notably firm effervescence that adds focus to the markedly dry but not really austere finish. This is really quite pretty and while it's not particularly complex it's certainly quite attractive. 91/now+

**NV Rich – Demi-Sec:** (35% pinot meunier, 30% chardonnay, 35% pinot noir, 500 cases, SRP \$45). A mildly exotic nose combines notes of orange peel, baked apple, cinnamon, yeast and a whiff of melon. The *cuvée* name of Rich is well-chosen as there is excellent richness and plenty of mid-palate volume to the generously proportioned flavors that culminate in a bitter-sweet finish that I found borderline cloying. Moreover the bitterness is pronounced and this isn't for me. 86/now

**2013 Brut – Blanc de Blancs:** (3,000 cases, SRP \$55). An overtly yeasty and petrol-inflected nose is composed by notes of apple and plenty of lemon-lime nuances. There is a lovely sense of vibrancy to the delicious, clean and very crisp flavors that are shaped by a relatively dense but fine effervescence before culminating in an agreeably dry but not really austere finale. This is really quite good and is remarkably approachable for such a young wine and in particular a blancs de blancs. Worth a look. 92/2020+

**2009 Brut – Nobel Vintage Cuvée Prestige:** (1,600 cases, 60% chardonnay, 40% pinot noir, SRP \$60). An exceptionally fresh and relatively cool nose, and particularly so for the vintage, expresses notes of yeast, apple, citrus and a whiff of petrol. There is good volume and mid-palate density to the impressively intense flavors that are underpinned by a very firm if not particularly refined mousse on the clean, crisp and agreeably dry finish. This isn't particularly complex and while this is still relatively youthful, I would have expected a bit more depth by now. 89/2019+

### Marc Hébrart (Mareuil-sur-Aÿ)

NV	Brut – Cuvée de Réserve 1er	Champagne	92
NV	Brut – Rosé 1er	Champagne	89
2012	Brut – Special Club 1er	Champagne	92

Jean-Paul Hébrart took over the operations of Marc Hébrart Champagne in the Vallée de la Marne from his father Marc in 1997. His father has been producing Champagne under the Marc Hébrart name since 1964. The vineyard comprises 12.5 ha with vines average age of 30 years; 5,800 cases produced annually. (Terry Theise Estate Selections/Michael Skurnik Wines, [www.skurnikwines.com](http://www.skurnikwines.com), NY, USA).

**NV Brut – Cuvée de Réserve:** (disgorged April 2016, SRP \$50). A cool, pure and very yeasty nose combines notes of brioche, citrus, apple and a whiff of petrol. There is a wonderfully refreshing character to the utterly delicious and impressively complex flavors that are supported by a firm but not particularly refined effervescence while delivering excellent length on the clean and moderately dry finish. I quite like this as it's rare to find this level of depth for less than \$100. To be clear, it's not going to wow you with refinement but if your taste runs to full-flavored Champagne, this is one to consider. 92/now

**NV Brut – Rosé:** (disgorged August 2016, SRP \$58). A fresh and rather fruity nose offers up notes of strawberry, cherry and raspberry along with discreet wisps of yeast, citrus and quinine. A moderately firm mousse shapes delicious, intense and borderline exuberant flavors that culminate in a clean and dry finish that displays good if not special depth and length. In sum, this is pretty and enjoyable but it lacks the overall depth required to be at the next level. 89/now

**2012 Brut – Special Club:** (disgorged December 2016, SRP \$90). This is still quite young as there is no trace of maturity to the super-fresh, yeasty, citrusy and green apple-suffused nose. There is excellent intensity to the delicious and reasonably complex flavors where the supporting and very firm mousse possesses a fine bead on the clean, dry and somewhat linear and lean finish. This is not particularly complex at present but this is clearly not at its peak and I would suggest buying this only if you intend to allow it at least another 3 to 7 years of bottle age. 92/2024+

### Jean Lallement et Fils (Verzenay)

NV	Brut Grand Cru	Champagne	88
NV	Brut – Rosée – Réserve Grand Cru	Champagne	90
NV	Brut – Cuvée Réserve Grand Cru	Champagne	89

Jean Lallement ("Lall-Mont") is a tiny estate of only four hectares split between Verzenay and Verzy, both *grand cru* vineyards, in the Montagne de Reims, with small holdings in the *premier cru* of Ludes. Spearheaded by Alex Lallement, their vineyards are about 80% pinot noir and 20% chardonnay, comprising 20 different parcels, about half of which are older than 40 years. Lallement allows all of his wines to undergo malolactic fermentation which typically adds depth and texture. (Terry Theise Estate Selections/Michael Skurnik Wines, [www.skurnikwines.com](http://www.skurnikwines.com), NY, USA).

**NV Brut:** (80% pinot noir, 20% chardonnay, disgorged May 2014, SRP \$56). A moderately pungent nose reflects plenty of quinine and petrol nuances along with hints of yeast, green apple and citrus. There is a rounded and rich mouthfeel to the delicious and almost creamy medium weight flavors that possess good if not excellent depth on the bitter lemon-inflected finish where a hint of warmth appears. While this was without any evident flaws, I can't say that I was impressed as the bitterness was more than just a background trace. 88/now

**NV Brut – Rosée – Réserve:** (100% pinot noir, disgorged July 2016, SRP \$68). There is plenty of citrus influence on the pretty and cool aromas of cherry, raspberry and a hint of strawberry that are trimmed in subtle yeast nuances. The crisp, delicious and vibrant flavors display a relatively fine effervescence that delivers good if not truly special complexity on the markedly dry but not really austere finish. 90/now

**NV Brut – Cuvée Réserve:** (80% pinot noir, 20% chardonnay, disgorged February 2016, SRP \$68). A clean, cool and restrained nose combines notes of citrus and yeast along with hints of green apple and pear. There is good vibrancy to the middle weight flavors that are shaped by a firm and reasonably refined mousse before terminating in a very dry finish that, like the straight NV Brut, displays plenty of bitter lemon character. While it's not as prominent as with the NV Brut, if it's not something that you enjoy, then this isn't for you. 89/now

### Krug (Reims)

<b>2002 Brut</b>	<b>Champagne</b>	<b>97</b>
<b>1996 Brut</b>	<b>Champagne</b>	<b>87</b>

After being a partner at Jacquesson, the house of Krug was founded by the visionary Joseph Krug in 1843, an accountant who had traveled the world and from the outset was determined to learn all he could to create outstanding champagne and he knew from the outset that required quality vines and grapes. The legacy has been passed down for generations, including his son Paul who moved Krug in 1868 to Reims, where the cellars have been since that time. In the 1960s Krug began to buy its own vineyards. One of the originators of non-vintage champagne, the original "Private Cuvée" became the Krug Grand Cuvée in 1979. Following the original founder's hand-written notes which emphasized "good terroirs" such as Le Mesnil sur Oger, in 1971 Krug was able to purchase 15 acres of vineyards. In 1986 Krug released a single vineyard champagne with the Clos du Mesnil fruit from the 1979 harvest. After the success that followed, they chose to make a single vineyard champagne from Ambonnay, which they purchased in 1994 releasing the first Clos d'Ambonnay from the 1995 vintage in 2007. At the helm of Krug today is Olivier Krug who became director in 2009. In 1999 Krug was acquired by the luxury goods group Louis Vuitton Moët Hennessy. (Moët Hennessy USA, [www1.mhusa.com](http://www1.mhusa.com), NY, USA or visit: [www.krug.com](http://www.krug.com)).

**2002 Brut:** There is a distinctly phenolic character to the secondary-tinged yet super-fresh nose reflects notes of bread, yeast, pear, baked apple, spice and a hint of citrus. The bold and full-bodied flavors possess superb complexity while being underpinned by a notably fine but dense mousse, all wrapped in a gorgeously persistent finish. This is a seriously impressive effort and one of the best of the Krug Brut vintage series released in many years. Note that while this should continue to age effortlessly, it could certainly be enjoyed now. 97/now+

**1996 Brut:** (from a bottle acquired on release and perfectly stored since). Moderately deep yellow color. It had been several years since I had last tried this and I was surprised to find a markedly oxidative character present on the otherwise yeasty and apple cider-suffused nose. Consistent with the nose the palate impression is also oxidative though there remains plenty of effervescence on the bone dry and slightly edgy finish. I was disappointed with this showing. 87/now

### Ruinart (Reims)

<b>NV Brut – Blanc de Blancs</b>	<b>Champagne</b>	<b>89</b>
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Ruinart lays claim to being the oldest house in Champagne with its founding date of 1729 by one Nicolas Ruinart. Nicolas was the nephew of Dom Thierry Ruinart who allegedly was a colleague of the legendary Dom Perignon. (Moët Hennessy USA, Inc., NY, USA).

**NV Brut – Blanc de Blancs:** Distinct petrol notes can be found on the yeasty green apple, lemon-lime and floral-suffused nose. There is excellent punch and detail to the sleek and intense flavors that are supported by a firm effervescence before culminating in a mildly austere, clean and markedly dry finale. What this admirably refined effort doesn't have is first-rate complexity, indeed it's a bit monolithic and while more depth will likely develop with a few years of bottle age, I was a bit disappointed. 89/2020+

### Salon (Le Mesnil-Sur-Oger)

<b>2006 Brut "Le Mesnil" Blanc de Blancs</b>	<b>Champagne</b>	<b>94</b>
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Champagne Salon produces only one wine, with fruit from a one ha parcel owned by Salon and from 19 other smaller parcels in Mesnil-sur-Oger and it is aged in bottle for an average of 10 years in Salon's chalk cellars. This champagne is always a single harvest, single *cru*, single grape variety and it is only produced in the best years. In the 20th century only 37 vintages were declared, with an average production of 60,000 bottles for each vintage. (Vineyard Brands, [www.vineyardbrands.com](http://www.vineyardbrands.com), AL, USA).

**2006 Brut "Le Mesnil" Blanc de Blancs:** A restrained, cool and pure nose speaks of citrus, green apple, petrol, yeast and an interesting hint of quinine. The equally restrained, intense and wonderfully pure flavors are classic Salon with their slight edge of youthful austerity coupled with first-rate flavor authority and punch, all wrapped in a lemon rind-inflected and drier than usual

finish that goes on and on. This is very classy juice though I stress that it is also markedly backward and in need of plenty of bottle age. Moreover, this is decidedly unlike most 2006s as it is unusually dry without a trace of exoticism. Lovely in every respect. 94/2021+

**Veuve Fourny et Fils (Vertus)**

<b>NV</b>	<b>Brut – Blanc de Blancs 1er</b>	<b>Champagne</b>	<b>90</b>
<b>NV</b>	<b>Brut – Grande Réserve 1er</b>	<b>Champagne</b>	<b>90</b>

Founded in 1856, the estate is located in the *premier cru* village of Vertus, where they grow both pinot noir and chardonnay. Brothers Charles-Henry and Emmanuel Fourny sustainably farm nearly 9 hectares of vineyards and have been carrying on the family winegrowing tradition since 1993. The Brut ages in their cellars for 3 years before release and their policy is 5 years for vintage Champagne. (Kermit Lynch Wine Merchant, [www.kermitlynch.com](http://www.kermitlynch.com), Berkeley, CA).

**NV Brut – Blanc de Blancs:** (a blend of 2009, 2011, 2012 and 2013 vintages, SRP \$52, disgorged December 2016, 6 g/L). A pretty nose features notes of quinine, yeast, citrus peel and green apple. There is a lovely sense of underlying tension and energy to the borderline foamy flavors thanks to the effusive mousse that confers a bracing character to the moderately complex and dry finish. Note that this elegant effort could be enjoyed now or held for a few years to good effect. 90/now+

**NV Brut – Grande Réserve:** (SRP \$47, disgorged June 2016, 6 g/L). This isn't quite as elegant as the Blanc de Blancs cuvée but it offers a bit more complexity on the more evidently yeasty nose of brioche, petrol and apple compote-inflected nose. The yeast character continues onto the rich and relatively full-bodied flavors that display a firm if not particularly refined mousse, all wrapped in a clean, dry, moderately austere and lingering finish that exhibits a hint of bitter lemon. 90/now



# Progress Report

## Domaine Jacques-Frédéric Mugnier

### A Retrospective of Clos de la Maréchale

In June 2017 I had the good fortune to try a small vertical of the Clos de la Maréchale that was held in the vineyard itself. The tasting was led by M. Mugnier and me for Becky Wasserman's summer Burgundy symposium. The 9.55 ha Clos was acquired by the Mugnier family in 1902 and it is the largest clos in the Côte d'Or. While it is part of the Nuits St. Georges *appellation*, it is technically situated in the southern part of Nuits in the commune of Prémeaux. If one is headed north on the main road known as D972, Clos de la Maréchale is the first *premier cru* to be encountered, or I suppose it's the last if you're head south!

According to Mugnier's research, the Clos has existed in this form since 1827. The well-known Alexis Lichine was the *régisseur* for the Clos from 1945 to 1949 and then in 1950 Faiveley took over responsibility for all of the vines, including those in Chambolle as well, until 1977. From 1978 to 1984 Bernard Clair, father of Bruno, ran the domaine's operation in Chambolle but the Clos de la Maréchale remained with Faiveley until 2003.

The Clos is planted mostly to pinot though because a portion of the vineyard was historically planted to white varieties, Mugnier wasted little time after regaining control in grafting over .5 ha to chardonnay; the first vintage in white was 2005 whereas it was 2004 in red. Mugnier is understandably careful about saying much regarding viticultural changes that he has made since taking over, admitting only that "certainly some changes were made and we have been more aggressive about replanting where necessary." There is also a second wine, classified as a Nuits *villages*, that is occasionally produced from young vines called Clos des Fourches as that was the original name of Clos de la Maréchale.

It would be fair to observe that there are varying points of view as to whether the 1er vineyards in Prémeaux produce rustic or refined wines. The answer is actually both, yet the prevailing view is that Prémeaux produces rustic wines for long-aging. The soils at the southern end of Prémeaux are generally sandier and lighter than those on the northern end and certainly more so than in Nuits proper. If the vinifications are measured rather than deliberately searching for structure and density, relatively elegant wines are the natural result. For proof of that one only need consider the Clos de l'Arlot compared to the Clos des Forêts St. Georges from Domaine l'Arlot or the Clos de la Maréchale since Mugnier took over compared to the Faiveley version. Both the Clos l'Arlot and the Clos de la Maréchale are at the southern end of the commune. These are elegant wines of finesse and grace even though they flash a certain taut muscularity. While it's certainly true that Faiveley produced rustic wines from the Clos, virtually all of their wines during this era were rustic; that was basically the house style resulting from expressly wanting to produce very long-lived wines (see my comments in the Faiveley section for more information about the recent changes in vinification philosophy). In sum, the Clos in the hands of Mugnier produces wines of refinement and while they won't rival his Chambolle *cuvées* in this respect, they have little in common with the Faiveley interpretation.

For those of you that have been collecting the Mugnier wines over the years I would point out that there are about 350 of them reviewed and available to subscribers in the Burghound searchable database. Enjoy the retrospective!

### Domaine Jacques-Frédéric Mugnier (Chambolle-Musigny)

2012	Nuits St. Georges "Clos de la Maréchale"	1er	red	91
2011	Nuits St. Georges "Clos de la Maréchale"	1er	red	90
2010	Nuits St. Georges "Clos de la Maréchale"	1er	red	92
2009	Nuits St. Georges "Clos de la Maréchale"	1er	red	92
2008	Nuits St. Georges "Clos de la Maréchale"	1er	red	91
2007	Nuits St. Georges "Clos de la Maréchale"	1er	red	90
2006	Nuits St. Georges "Clos de la Maréchale"	1er	red	91
2005	Nuits St. Georges "Clos de la Maréchale"	1er	red	93

**2012 Nuits St. Georges "Clos de la Maréchale":** A touch of reduction is enough to partially mask the earth-inflected ripe red cherry aromas. There is good richness to the relatively dense middle weight flavors that possess a refined mouthfeel while delivering good length on the ever-so-slightly warm finale. While not super-complex at present it's also clear that this is very



much still on the way up and as such I would expect more depth to develop over the next 5 to 7 years. I would further note that I have experienced some bottle variation with this wine. 91/2022+

**2011 Nuits St. Georges “Clos de la Maréchale”**: An airy, cool and expressive nose exhibits a touch of herbal tea character on the high-toned red berry fruit aromas that are liberally laced with soft earth and spice wisps. The sleek, supple and round middle weight flavors possess a lovely sense of vibrancy (though not the density of the 2012 or 2010) while concluding in a balanced and solidly persistent finish. To my taste this is still on the way up yet it's not so far away from its peak that it couldn't easily be enjoyed now. 90/2019+

**2010 Nuits St. Georges “Clos de la Maréchale”**: An elegant, pure and still very primary nose reflects only a trace of maturity on the mostly red berry fruit, tea and soft earth aromas that are trimmed in all but invisible wood influence. The still strikingly intense medium weight flavors possess terrific delineation on the beautifully complex and persistent finish where the supporting fine-grained tannins remain firm but don't impart any austerity. While this could certainly be enjoyed now I would advise continuing to hold this for another 5 to 8 years as it's very much still developing. 92/2022+

**2009 Nuits St. Georges “Clos de la Maréchale”**: An overtly ripe yet agreeably fresh nose mixes notes of spice, plum, earth and black cherry. The rich, velvety and opulent medium weight plus flavors are still notably youthful and muscular yet the abundant sap buffers the moderately firm tannic spine on the delicious, lengthy and ever-so-slightly warm finale. This is also still very much on the way up and while the excellent level of dry extract would allow this to be enjoyed now, I would again be inclined to allow it another few years of cellaring first. This isn't classic and stylistically I prefer the 2010 but with that said, the '09 is excellent nonetheless. 92/2024+

**2008 Nuits St. Georges “Clos de la Maréchale”**: In much the same fashion as the 2011 there is an herbal tea element to the super-fresh and beautifully elegant nose that strikes me as being right at an inflection point where the aromas are just beginning to turn toward the secondary. There is a really lovely underlying tension to the dense and much more mineral-driven medium weight flavors that also possess a sophisticated texture, all wrapped in an admirably long and balanced if ever-so-slightly lean finish that belies a trace of austerity. While this is nearing its apogee I would still be inclined to allow it just a few more years of cellaring first. 91/2021+

**2007 Nuits St. Georges “Clos de la Maréchale”**: There is just enough reduction to notice but not so much as to completely mask the very pretty mélange of red berry fruit scents so I would suggest decanting this. The lighter weight but focused and vibrant flavors possess good detail as well as a subtle touch of minerality that continues onto the delicious, balanced and lingering finish where the only nit is a subtle trace of warmth. While there is still an underlying trace of supporting tannins but even so the overall impression is that this has entered its phase of peak drinkability though it should easily hold at this level for another 5 to 10 years or so. In sum 2007 is a refined but not truly distinguished effort for the Mugnier Clos de la Maréchale. Tasted thrice over the past few years with consistent notes including the reduction exhibited by the nose. 89/now+

**2006 Nuits St. Georges “Clos de la Maréchale”**: A somber but really very pretty nose combines soft spice elements with those of earth, plum and violet. There is impressive richness, volume and copious dry extract to the medium-bodied flavors that are still firm and serious yet the grippy finish is not especially austere or rigid. In particular I like the complexity here and while 2006 is not an elegant vintage for this wine, it still delivers excellent quality plus there is more development to come for those who have the patience. 91/2021+

**2005 Nuits St. Georges “Clos de la Maréchale”**: The relatively deeply pitched and quite ripe blue and violet-suffused nose flashes additional breadth in the form of discreet earth and game hints. There is excellent volume and mid-palate density to the naturally sweet, rich and sappy flavors that are wrapped around a still moderately firm tannic spine while the lingering finish tightens up considerably. As is often the case this is a relatively refined Nuits and while it's still on the way up it is not so structured or austere that it could not be enjoyed now provided that it was given 30 to 45 minutes of air first. 93/2025+

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## **In the Next Issue 70**

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**More Current Release California, Oregon Pinot Noir**

**Upcoming Progress Reports: Mixed Mayer, Méo and Rouget Tasting and Dujac Clos St. Denis and Clos de la Roche Verticals**

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