

2008 BURGUNDY MIRACLES AND MIRAGES?

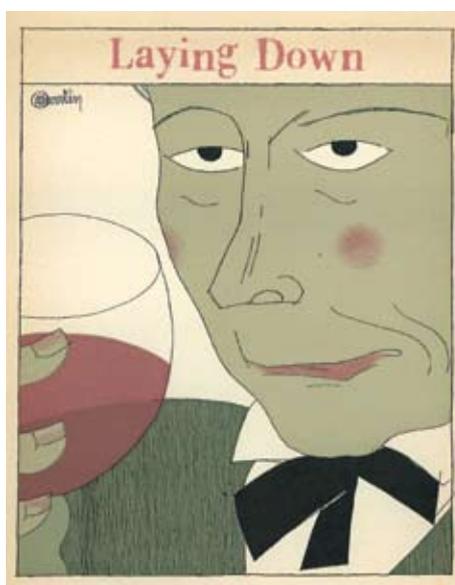
Fine late weather saved the vintage, but how good is it and where?

Although the results are inevitably variable, the best wines, both red and white, may be the most exciting since 2005.

Michael Edwards introduces the vintage and recent tastings, supported by Neil Beckett, Margaret Rand, and Michael Schuster

After a difficult growing season that ran from late flowering to mildew and hail, it continued to rain in early September, and growers in Burgundy were facing catastrophe shortly before the 2008 harvest.

Then miraculously, in the middle of the month, the sun came out and shone right through October, rescuing the grapes with the help of a drying north wind. Some 30 or 40 years ago, such a gift of nature would likely have come too late for such a comparable crop of mixed quality, with too many unripe grapes and bitter tannins. Does anyone over the age of 55 remember the pallid, thin 1975 reds of the Côte d'Or, which contrasted so sharply with the great wines of Chablis and Champagne that year? Then, locality was everything. Now, vineyard care and winemaking practices have been transformed. Sorting tables are ubiquitous across Burgundy, and rigorously selected grapes are gently pressed, sometimes with their stems intact to avoid damage to the delicate fruit, especially in a challenging year like 2008. "Vigilance in the vineyards was the most crucial factor [in 2008]," reports Sebastian Thomas of London-based wine shipper Howard Ripley. "Growers had to react extremely quickly



to prevent rot taking hold [...]. A ruthless weeding-out of unripe and rotten grapes continued all the way to the cuverie." He adds that "the accompanying north wind, in drying the grapes, further ripened them through concentration."

This, of course, raises the key question: what sort of ripeness? We aren't just talking of must weights and alcoholic degrees. The real issue in 2008 is whether the wines have enough physiological ripeness to allow them to develop flesh, viscosity, and complexity in bottle for fairly early drinking (from four to five years) while more powerful vintages like 2005 are allowed further time to age. Certainly, the progress that the best 2008s—reds as much as whites—have made over the winter of 2009/10 is encouraging. Michael Schuster describes the vintage thus: "Lively whites, from Chablis to Mâcon, that should tempt and please all lovers of taut, refreshing, aromatically complex and minerally white Burgundy; and good reds, where the best have a lovely combination of delicacy, transparency, and sweet 'core' fruit." Yet, even-handedly, Michael cautions that this is also a tricky vintage: Some whites taste lean and stretched; other reds have a very red-fruits austerity.

In 2008, it's really a matter of focusing on those perfectionist growers—from Creche-sur-Saône to Corton and Chambolle—who cultivated their vineyards for optimal microbial life in their soils and restricted their yields to draw out all the fine aromas and flavors that the late sunshine brought. One such is Frédéric-Marc Burrier of Château de Beauregard in Pouilly-Fuissé, where his rich, intense wines, sensitively oaked, are some of the stars of the Mâconnais in 2008. Across the 27 different soils of the Pouilly-Fuissé and St-Véran vineyards—in warmer conditions than in the Côte d'Or—there is a cornucopia of peachy, opulent wines, often with a taut, racy minerality that will delight both palate and purse, at a time when the grands crus of the Côte are becoming ever more a rich man's game. Burrier is not alone. Local Mâconnais growers like Daniel Barraud and Olivier Merlin, and Côte de Beaune producers like Lafon, Leflaive, and the house Champy, have all weaved their magic on these southern hillsides—the New World of Burgundy.

The Chalonais can also boast some fine wines in both colors that represent terrific value. The leading Domaine Michel Juillot, run by Michel's son, sets the pace for the reds, with a lovely Mercurey Champs Martin (rouge) that is an ideal amalgam of minerality and deep briary fruit. Aubert de Villaine's Mercurey Les Montots is a glass of aromatic complexity and creaminess, a phenolically ripe expression of classy Pinot Noir; his Rully Blanc has a lovely

Charlemagne of Louis Jadot were outstanding, Jacques Lardière's powers undiminished.

Among the Côte de Beaune reds, several Volnays (especially in premier cru Taillepiés) tasted succulent and poised—from such producers as d'Angerville, de Montille, and Nicolas Rossignol. Pommard seemed more uneven, the real power and depth of Les Rugiens perhaps only fully expressed by Domaine de Courcel. Savigny and Pernand-Vergelesses had a fine run of wines, significantly from two winemaking houses: Champy and the much-revitalized Domaine Chanson.

Of the two halves of the Côte d'Or, it was, however, the Côte de Nuits that shone more brightly at the 27 en primeur tastings in London in January, due to both later harvesting and the sheer number of fine producers. Especially graceful yet deep-flavored wines are there for the taking from Robert Chevillon in Nuits-St-Georges, Etienne Grivot and Lamarche in Vosne, and Anne-Françoise Gros for her fabulous Richebourg. In Chambolle, Ghislaine Barthod goes from strength to strength to a higher level of serious complexity. Clos des Lambrays is a great wine, not unlike 1990; and the full range of Drouhin-Laroze is the essence of elegance—none more so than the magnificent Bonnes Mares.

And finally, Chablis. The trade and press agree that this is an ideal vintage in the Yonne. It was, however, a

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texture and character, while perhaps the palm for the whites is Jean-Marc Boillot's Rully Premier Cru Meix Cadot. Into the Southern Côte de Beaune, there are real successes in less visited appellations; the Maranges La Fussièrre rouge of Domaine Bachelet-Monnot, for example, has charmingly expansive *croquant* fruitiness and crunchy tannins—great value.

And so to the heart of the Côte de Beaune. Chassagne-Montrachet has had a very high success rate for its whites, closely followed by Pulignys at all levels. The usual culprits surpassed themselves in brightly defined, pure flavors with none of the green flavors endemic to a tricky vintage. A plethora of Colins and Pillots, in particular, dazzled, though the Boudriotte of Blain-Gagnard is an abiding memory for its stunning purity and avoidance of new oak and *bâtonnage*. In Meursault, the village wine of Jean Germain was exceptional for its harmony of kind, gently rich flavors. At the top of the tree, both the Chevalier and the Corton-

challenging year, with an overcast August saved by the late September sun; and even then, the nights were very cool and the acids very high, as in Champagne. Lyne Tremblay-Marchive of Domaines des Malandes told me it was essential to wait until September 22 before picking, to gain phenolic ripeness. Lyne and other greats such as Domaine William Fèvre (with candidates for perfection at every level), Billaud-Simon, Moreau-Naudet, Droin, and Laroche (especially Les Clos) have made some exquisite wines at all levels. But they should probably be drunk fairly quickly, because there is still a question mark over whether they possess the "legs of longevity" in the way that truly great vintages like 1990 and the quiet long-distance runner 2002 still do. Let's not exaggerate the Chablisians' good fortune in 2008. The sumptuous 2009 is just around the corner!

Note

Unless indicated otherwise, all red wines were cask samples.

(laying down)

CHABLIS

Domaine Jean Billaud-Simon

Petit Chablis

ME: From a hilltop near the grands crus, a quite exceptional Petit Chablis. Pale yellow-green, with taut aromas of flowers and herbs; dancing acidity on the tongue, a lace-like texture, and a lovely medley of delicate green fruits tinged with brisk minerality. Real finesse. Ethereal yet delicious. **17**

Chablis Premier Cru Mont de Milieu

ME: More presence and substance than the Vaillons: a bigger wine, but with a complete harmony of *gras* flavors that are ample but fine. Complex. **17.5**

Chablis Premier Cru Vaillons

ME: Sustained yet delicate green-gold. An almost perfect balance of pure citrus fruitiness of aroma, with extremely elegant acidity and a taste of minerals. Less fat than several Vaillons, but lacking nothing in mouth-filling volume, and with a fine, persistent finish. **17.5**

Domaine Adhémar et Francis Boudin

Chablis Premier Cru Fourchaumes

ME: Dramatic, very Chablisian hue, shimmering green-gold; rich density of fruit is juxtaposed by a strong minerality that is a bit raw now (it was bottled quite recently) and needs time to integrate. Piercing, uncompromising mouthfeel—it could only be Chablis. Worth keeping until 2012 at least. **15**

Chablis Premier Cru Homme Mort

ME: The Boudins' choicest part of Fourchaumes in a curve in the hillside, sharing proximity and aspect with the grands crus. Green-straw; much tighter and more structured than the Fourchaumes *tout court*; lovely, classic nose, white flowers melding into a fine, racy minerality. Long and complex, with a proper austerity yet admirably ripe. **17.5**

La Chablisienne

Chablis Grand Cru Grenouilles

ME: Pale straw, with green lights; backward and closed. What front there is revolves around a bracing minerality, which hides an elegant, latent, floral, fruitiness that will surely blossom with bottle age. **17**

Domaine Chanson

Chablis Premier Cru Montée de Tonnerre

ME: Luminous green-gold: fine, imperious minerality typical of the site—with a good sense of bright, tense, yet ample fruit behind. Some oak presence. Young but serious. **16.5**

Chablis Grand Cru Les Clos

ME: Striking green-gold; richness and minerality; broad-shouldered, but with an '08 elegance and tension. Still an infant. **17**

Domaine Jean Collet

Chablis Grand Cru Valmur

ME: Golden, ripe color; sweet bright fruit and

complexities to come: almost has the character of a late-picked wine (actually, picking finished in early October). Less mineral than some, but well balanced, its touch of unctuousness checked by fine, crisp acidity. A wine for gastronomy—sea trout with *beurre blanc*. **17**

Domaine Daniel Dampt et Fils

Chablis Premier Cru Côte de Léchet

ME: Côte de Léchet is often the longest-lived and most elegant of the Left Bank premiers crus. I once drank a '49 Côte de Léchet from Jean Defaix (Dampt's father-in-law) in 1990—in superb condition. This will be an excellent, bordering on exceptional wine. **17**

Chablis Premier Cru Les Lys

ME: A *lieu-dit* in a special part of Vaillons, the soil marked by fine clay, which gives discreet body to the wine. A fine balance of *gras* and pure-fruited minerality. **16**

Domaine Jean-Paul Droin

Chablis

ME: Youthful pale yellow; green lights. Precise nose, pure, fresh, and mineral (seashells) wrapped in charming *gras* fruitiness, open but not overblown. Confirmed in a mouthfeel of racy minerality and harmony. **16**

Chablis Premier Cru Montée de Tonnerre

ME: More straw than green. Oak presence on the nose today. From probably the most ageworthy of the premiers crus, a wine of structure and depth; tight and quite closed (as you would expect), but with a tiny peep of the latent complexities to come. 2012-15. **16.5+**

Chablis Premier Cru Vaillons

ME: Luminous green sheen; very elegant scents of minerals and poised, restrained richness. Less buttery than some Vaillons from ripe, powerful years like 2000 and 2005; more an impressively classic, austere character akin to '04, plus the '08 character of friendly fruit. Excellent. Very Chablisian. **17**

Chablis Grand Cru Blanchots

ME: Very pretty lemon-green color, signaling the citrus and marine pleasures in the glass. Fabulous yet subtle nose of great class and restrained exuberance: white flowers, zest of lemon and lime, oyster shells. Terrific energy and definition on the palate. Already charming, but firmly built and durable. Exquisite. **18**

Chablis Grand Cru Les Clos

ME: Pale straw. Typical of Les Clos, broad shoulders and brooding power, with sleeping, deep wells of fruit, vinosity, and complexity. Difficult to describe its full potential at this very early stage in its life but highly promising. **17+**

Domaine Drouhin Vaudon (Joseph Drouhin)

Chablis Premier Cru Vaillons

ME: Pale yellow, with green lights. Very elegant and linear on both nose and palate—long, racy, and fine, exhibiting the graceful, fine-drawn style of the vintage. **16.5**

Chablis Grand Cru Bougros

ME: From steeper slopes, this wine shows a tension, minerality, and finesse not normally associated with the rustic style of other Bougros—a sign of the vintage but perhaps also has something to do with the biodynamic treatments practiced in the vineyards. Elegant, aromatic, long. **16.5**

Chablis Grand Cru Les Clos

NB: Dense, shimmering white-gold. A superb nose, exquisitely nuanced and pure, the better for having no new wood (the enlightened practice since 2003, more in keeping with the avowed intention to “reveal” rather than to “correct”). Ravishing texture, great finesse, perfect harmony, pleasing sucrosity: not the biggest or most concentrated Le Clos, but one of the most complete and elegant. **17.5**

Chablis Grand Cru Vaudésir

ME: Fine, Welsh-gold color; golden, ripe fruit from this, the only Chablis grand cru facing due south. Yet the tautness and precision of the vintage lend a tension and drive that offer a new face of Vaudésir. Pure and original flavors. Very distinctive. **17**

Domaine William Fèvre

Chablis Premier Cru Beauroy

MS: Lemon-and-lime nose; perfectly balanced lesser premier cru; ripe fruit, brisk acidity, pure and linear, with nice, gentle fruit persistence. Now-2015+. **14.5/15**

Chablis Premier Cru Montée de Tonnerre

MS: Intense, mineral and citrus-zest nose; perfectly balanced, concentrated, vital premier cru Chablis; almost rapier-like acidity supporting a pure, ripe, mineral-infused fruit, long in the mouth and with excellent aromatic length on the finish. Beautifully chiseled, very fine, classic premier cru Chablis. Painfully good already, but even better left for a couple of years. 2011-18+. **16.5/17**

Chablis Premier Cru Montmains

MS: Light, lemony nose; straightforward, fresh, lesser premier cru, with a nice cushion of ripe fruit, a little softer in style in the context of the vintage—almost juicy; moderate complexity and good, light length. Complete, attractive. Now-2016+. **15+**

Chablis Premier Cru Vaulorent

MS: Lightly honeyed nose; well balanced, firm acidity, nice concentration; quite a broad, fullish style in the year, without the bite and definition of the Montée de Tonnerre, but with a fleshier fruit impression; prolonged across the palate, lemony/minerally to taste, long and warm to finish. Complete, impressive, fairly weighty premier cru. Whether you prefer this or the Montée de Tonnerre is a question of style. 2011-18+. **16.5/17**

Chablis Grand Cru Bougros

MS: Crispily ripe, honeyed nose; fullish, fresh, with a good acidity, but relatively supple in the

context of the vintage; ripe and succulent, quite complex within the grand cru generosity, long and peachy, and with fine fruit and aroma length. Leave a couple of years, though a pleasure already. 2013–20+. **17.5+**

Chablis Grand Cru Bougros Côte Bouguerots

MS: Dense mineral and citrus fruit to smell, and a touch of honey as well; well-endowed, fleshy, middleweight, with a fresh, supporting acidity; dry yet ripe in flavor; very mineral, nicely defined, and long across the palate, with excellent length. Refined, harmonious, elegant grand cru Chablis. 2014–22+. **17.5/18**

Chablis Grand Cru Les Clos

MS: Rich, dense nose of citrus zest; ripe fruit and mineral impressions; rich, elegantly balanced, beautifully constituted wine, with a vital acidity supporting the richness of fruit; dense, ripely fruited flavor, mineral-infused, taut, lemony, and tenacious, with terrific sapidity and great lemon-and-mineral length. Great, classic Chablis, a slightly magnified, broader version of Fèvre's Les Preuses... if a tad less exciting? 2014–24+. **19.5**

Chablis Grand Cru Les Preuses

MS: Very honeyed on the nose; elegantly balanced, concentrated, middleweight grand cru, with abundant, ripe fruit behind a vigorous acidity; fairly rich, and with a great purity of lemony, ripe, mineral-backed fruit, long and linear across the palate, and with great citrus-fruit and mineral-scent persistence. Magnificent Chablis, with more definition, vitality, and race than the Fèvre Les Clos. 2014–24+. **19.5/20?**

Chablis Grand Cru Valmur

MS: Ripe, honeyed, and lemony to smell; rich and full, with an incisive acidity; dense, sappy dry wine of noticeable extract and elegance; mouth-coating, tenacious flavor, pure and minerally, with excellent length. Great, long-term grand cru Chablis. Terrific structure. Exhaustingly good! **18.5/19**

Chablis Grand Cru Vaudésir

MS: Dense, mineral and citrus-fruit nose; beautifully balanced, rich middleweight grand cru, with a firm, vital defining acidity; pure, deliciously ripe, yet bone-dry fruit marked by a clear mineral suffusion. Long, complex, and racy energetic across the palate; beautifully defined, long, classy, and complete, with great lemony fruit length. Lovely grand cru Chablis—not overweight, with density, breadth, elegance, and class. 2014–22+. **18.5**

Domaine Laroche

Chablis Grand Cru Blanchots

ME: Fine scents of white flowers and minerality: as is often the case, the most forward and uncomplicated of the grands crus, *plus Chablisien que Bourguignon*. Has a delightful dash and spring about it. As such, I often prefer it to the oak-charged Réserve de l'Obédiencerie Blanchots cuvée. **16.5/17**

Chablis Grand Cru Les Bouguerots

ME: Quite foursquare but with a very pleasing and natural character shown in honest, inimitable Chablisian flavors: pebbles over limestone fruit, a pleasing salinity and smokiness. Rustic in the best sense (a lot of clay in Bouguerots). **16.5**

Chablis Grand Cru Les Clos

ME: Luminous gold, with a hint of green, signaling the power and muscle in the glass. Superb depth and vinosity, with an austere spiciness more than a piercing minerality (this distinction typical of Les Clos). These traits suit the '08 vintage admirably, the purity of delicate fruitiness adding finesse to its structure. One of the finest-ever Les Clos. **19**

Domaine Long-Depaquit (Albert Bichot)

Chablis

NB: Brilliant white-gold. Authentic, earthy, mineral nose, but very good intensity and richness of fruit for its level, cut by a bracing, cool undercurrent. Excellent village Chablis. **15**

Chablis Premier Cru Vaucopins

NB: A white-gold background for a captivating nose: an elegant, focused, floral/mineral perfume, very precise for all its subtlety. Dense and fine-spun, but at the core there is energy, race, and tension, and a more layered texture than the village. A Chablis primer would read as this tastes. **16**

Chablis Grand Cru Les Clos

NB: White-gold, with a faint greenish hue. Closed on the nose, but the potential is clear; lime and linden, with the faintest whiff of smoke and vanilla (25% fermented in wood). Coating, dense, muscular, and rich, with an enervating acidity hidden deep below the many layers. **17**

Chablis Grand Cru La Moutonne

NB: Distinctive and perfectly formed, if still closed on the nose: linden. *Aérien*, floating wine of elegance, purity, and subtle strength, fully worthy of grand cru status. An enigmatic and intellectual wine: Bach to the Beethoven of Les Clos. **17.5**

Domaine des Malandes

Chablis Grand Cru Les Clos

ME: A complete contrast to Laroche, very delicate and extremely elegant, with exemplary purity (vines planted by *sélection massale*). **18**

Domaine Louis Michel

Chablis Premier Cru Vaillons

MS: Nicely balanced, ripe, fresh, moderately concentrated middleweight; bone-dry, pure, vital, and natural, long and even across the palate, with subtle premier cru race and excellent length. Delicious, classic premier cru Chablis. Probably best drunk young, though it may keep. Now–2015. **15.5/16**

Chablis Grand Cru Vaudésir

MS: Dumb to smell; well-balanced, fairly

concentrated, medium-full wine, with a vital acidity; dry, sapid, mineral-and-lemon flavor, complex, close-knit, austere, and mineral-drenched; long, linear, and pure, with great tenacity of flavor and excellent length. Classicism, class, scope. Fine grand cru Chablis needing at least five years. 2015–25+. **17/17.5**

Domaine Christian Moreau Père et Fils

Chablis Premier Cru Vaillons Cuvée Guy Moreau

MS: Ripe, lightly oak-honeyed nose; a style that is rich and concentrated but remaining fresh; pure in ripe fruit, gently mineral, fresh rather than vital in acidity, but well defined, moderately complex, and with good fruit and aroma length. Stylish, polished, very nice premier cru. Now–2016+. **15.5**

Chablis Grand Cru Clos

MS: Ripe, zest-tinged fruit, with a touch of new oak; beautifully balanced, fairly concentrated middleweight grand cru Chablis, with tautly vital acidity; ripe yet bone-dry and minerally to taste; long and energetic. Pure, complex, refined, and with great persistence. A little more weight/density than its Valmur. A very fine Les Clos of clarity, purity, precision, class, and restraint. 2014–22+. **18/18.5**

Chablis Grand Cru Valmur

MS: Dense, lightly oaky nose; quite concentrated, subtle, and refined; beautifully balanced, elegant, crisply defined middleweight grand cru Chablis. No excess of new wood or ripeness or alcohol. Dry, pure, complex, and racy, with lovely, ripe but not overripe fruit and a subtle minerality; long in the mouth, and with excellent aromatic length. Quietly spoken class! Very good, very stylish. 2013–20+. **17.5**

Domaine Moreau-Naudet

Chablis Premier Cru Forêts

ME: Lovely, shimmering green-gold; lovely, authentic, pebbles-over-limestone nose of the best Chablis. Beautiful, complex relief, length and definition that energize yet caress the palate, like a very good Côte des Blancs Champagne. Persistent, multitoned finish. Exceptional. **17.5**

Domaine Servin

Chablis Grand Cru Les Clos

ME: An elegant take on Les Clos. Lemon-gold color; fine, scented, lemony flavors, with hints of gentle minerality. Doesn't have the strong shoulders and palate-filling presence and power of a great vintage of Les Clos, like 1990, 2000, or the phenolic complexities of a 2002. Not quite grand cru dimension, but a wine giving plenty of pleasure. **16.5**

Chablis Grand Cru Les Preuses

ME: Aromatic development in scents of white flowers and white and yellow fruits: very Preuses, very open. Pure, tight mouthfeel—for Chablis purists who like unadulterated flavors. Not quite top-drawer complexity but very good. **16.5**

(laying down)

Domaine Simonnet-Fèvre

Chablis Grand Cru Les Clos

ME: Golden hue. Well-handled overlay of toasty oak in keeping with the strength of the wine, which is deep, ripe, and vigorous. Tastes of proper phenolic maturity. Promising. **16.5**

CÔTE DE NUITS

Domaine de l'Arlot

Nuits-St-Georges Blanc Premier Cru Clos de l'Arlot

ME: A class act altogether, which really shows what Chardonnay can achieve in the soils of premier cru Nuits. Great elegance, purity, élan, relief, and length of flavor. **17**

Nuits-St-Georges Clos du Chapeau

MR: Mineral, stony, tight fruit, balanced tannins, and a dark sootiness. Very appealing. **15**

Nuits-St-Georges Cuvée Petit Arlot

MR: Crunchy, ripe, dark-fruited wine, perfumed and refreshing, serious and sleek. **16**

Nuits-St-Georges Cuvée Petits Plets

MR: Big tannins and fruit to match. Deep, rich, and chewy, with fresh, elegant fruit. **16**

Nuits-St-Georges Premier Cru Clos de l'Arlot

MR: Savory raspberry fruit, very mineral. Deep, with lovely balance and seamless length. **17.5**

Nuits-St-Georges Premier Cru Clos des Forêts St Georges

MR: Brisk tannins and chewy fruit; mineral, with lovely depth worn lightly. **17**

Vosne-Romanée Premier Cru Suchots

MR: Needs time. Round, with crunchy tannins, and mineral, perfumed fruit; complex and characterful. **17.5**

Domaine Ghislaine Barthod

Bourgogne Rouge

ME: Joyful Bourgogne; vital, juicy, exuberantly youthful, delicious. **15.5**

Chambolle-Musigny

MS: Fine, scented nose of sweet, glacé fruit; nicely balanced, lighter expression of Pinot Noir; excellent village wine, with a light but clear tannin, pure, vital, vivid, red-fruit flavor, and good length. 2013-17. **15/15.5+**

Chambolle-Musigny Premier Cru Beaux Bruns

MR: Some substance here, and weight. The tannins are in check, all well tucked in. And there's a very long finish. **16**

Chambolle-Musigny Premier Cru Chatelots

MR: Pure, well-judged wine, with raspberry and spice fruit. Lots of acidity, but balanced within the limits of the year. **15**

Chambolle-Musigny Premier Cru Cras

MR: Plenty of acidity and aromatic red-cherry fruit. There's a lightness to it, as well, as you'd expect here: crispness and vivacity. **15.5**

Chambolle-Musigny Premier Cru Les Fuées

MS: Concentrated red fruit plus subtle oak on the nose; rich for the year, plenty of matter here; elegantly balanced, firm Chambolle, with a vivid acidity and firm tannin; crisply ripe red fruit to taste, long in the mouth, with plenty of matter, premier cru finesse and complexity, and excellent, scented length. Minerality and fruit and fragrance; a very fine, relatively long-term Les Fuées. 2015-25+. **17/17.5**

Chambolle-Musigny Premier Cru Les Vérolles

MS: Fine, mineral-dominated nose; elegantly balanced middleweight, with a vivid acidity and fine, firm tannin; juicy ripe fruit at its core, long and subtly complex, with excellent, scented length. A bit austere at present, and needing time, but with all the prerequisites for the level and the vineyard. Fine, complete, vital, cherry-scented premier cru. 2014-20+. **16/16.5**

Albert Bichot

Richebourg Grand Cru

NB: The most impressive of several worthy grands crus here, reflecting the ever-greater involvement of the house in vinification. In this instance, all the fruit is sealed in a tonneau and left, eventually yielding one and a half barrels of outstanding wine. Deep ruby. Beautiful fruit intensity on the nose, and a layered richness on the palate—cushioned but not padded; effortless, fresh, harmonious, and refined. **18**

Domaine Henri Boillot

Clos Vougeot Grand Cru

ME: From the Maupertu section of the *clos* (next to Anne Gros). A very focused expression of beautifully defined flavors: iron-tinged minerality and wild-fruit flavors that are captivating. Exquisite. **17.5**

Bouchard Père & Fils reds

Nuits-St-Georges Premier Cru Les Cailles

MR: Bright, crunchy, aromatic, and very long. Vivacious and stylish. **16.5**

Vosne-Romanée Premier Cru Les Suchots

MR: Aromatic, pure, delicate, ripe, and supple; finely detailed, with a good finish. **16.5**

Bonnes Mares Grand Cru

MR: Very perfumed, all violets; a classic wine of medium weight and lovely texture, with a great finish. **17**

Clos Vougeot Grand Cru

MR: Slight pear drops on the nose, and ripe fruit. Perfumed, complex wine, with a fine finish; long and lingering. **16.5**

Domaine Sylvain Cathiard et Fils

Chambolle-Musigny Les Clos de l'Orme

MS: Pale purple; lovely nose of pure, ripe-cherry Pinot, light oak, and minerals; very nicely balanced, moderately concentrated, medium-full wine, finely textured in tannin; sweet, pure, scented flavor—not big, but very

Chambolle in its delicacy and purity; subtle premier cru complexity and refinement, long and fragrant to taste, long and fragrant to finish. Fine if not absolutely top-notch premier cru Chambolle. Benchmark. 2014-20+. **16.5/17+**

Vosne-Romanée Premier Cru En Orveaux

MS: Mid-purple; fine, sweet, persistent, oak-tinged scent; medium-full, fair balance, a little oak-dry in texture; delicate, mineral-backed Pinot flavor, quite long and complex, but just a little on the austere side, lacking a touch of the “come hither” seductive quality that one expects from Vosne; finishes a little dry, too... Difficult to assess—the Clos de l'Orme shows so well—maybe just the cask sample. **NS**

Maison Champy reds

Gevrey-Chambertin Premier Cru Les Cazetiers

ME: Richness and elegance in fine harmony. Iron-like minerality and seductive licorice. **17**

Echézeaux Grand Cru

ME: Tight now, but the awesome complexity is still here. What fruit is showing has a bewitching violet character. Exceptional. **17.5**

Mazis-Chambertin Grand Cru

ME: Very striking blue-violet/ruby color, dense and glycerol-rich. Quite majestic on the nose and in the mouth—palate-filling, magnificent richness, variegated vinous complexities, liquid velvet, yet all the time with a savory restraint and subtle power. **18.5**

Domaine Chanson

Gevrey-Chambertin Premier Cru Lavaut-St-Jacques

ME: Succulent cherry aromas, still taut and fine with elegant tannins. A fantail finish. **17**

Nuits-St-Georges Premier Cru Les Porets St Georges

ME: A less iron-tinged character than for some Nuits. Supple and gentle, with a fine, wafting, violet aromas-in-the-mouth personality. Fine and elegant. **17.5**

Chambertin Clos de Bèze Grand Cru

MR: Lots of acidity and perfumed fruit. Elegant, spicy, and tight. **15.5**

Charmes-Chambertin Grand Cru

ME: Perfumed, very Charmes nose. A pleasing contrast to the strong, chewy, tannic mouthfeel that, with age, should fill out and blossom. **17**

Domaine des Clos

Nuits-St-Georges Premier Cru Les Vignes Rondes

ME: Multifaceted aromas of black fruits, vanilla, and saline minerals. Mouth-filling and velvety mouthfeel. Showing very well. **17**

Vosne-Romanée Premier Cru Les Suchots

ME: A fine-drawn Suchots, here realized in fresh, precise aromas, mineral and savory. Less rich than some, but with admirable finesse. **16**

Domaine Pierre Damoy**Gevey-Chambertin Clos Tamisot**

MR: Crunchy, pure fruit, delicate but with good concentration; very well handled. **15.5**

Chapelle-Chambertin Grand Cru

MR: Savory, incense fruit, with a long, fine finish. Concentrated, and already seemingly approachable—probably deceptively so. **16**

Joseph Drouhin**Grands-Echézeaux Grand Cru**

NB: An ample but well-defined, very seductive nose. Fully ripe and voluminous on the palate, with breadth, depth, length, and a ravishing suavety of texture. Grandiose. **17.5**

Domaine Drouhin-Laroze**Chambolle-Musigny**

ME: *Aérien*, fine, wafting Chambolle aromas that are also present in the mouth. An elegant, delicate, fine-drawn, but long and persistent finish—as it should be. **16.5**

Gevey-Chambertin

ME: A perfect village Gevey showing all that is best in the appellation: meat, leather, iron-like strength, all beautifully contained in a seductive elegance of flavors that include the licorice typical of this very fine producer. Great value for exceptional quality. **17**

Gevey-Chambertin Premier Cru Clos Prieur

ME: Very tight and linear for the moment, but with an underlying finesse and strength that should open up with a racking in cask and fill out splendidly after bottling. **16.5+**

Bonnes Mares Grand Cru

ME: The Drouhin-Laroze style fits like a glove the amplexity and balanced greatness of Bonnes Mares in '08. Superb harmony of Morey/Chambolle aromas and flavors, and a spicy complexity. Heavenly cask sample. **18**

Dujac Fils et Père**Morey-St-Denis**

MS: Fine, gently ripe Pinot Noir nose; nicely balanced in the “just ripe” character of the year; pure, straightforward, linear, with good, light length. Good village wine. 2012–17. **15/16**

Domaine Vincent Dureuil-Janthial**Nuits-St-Georges Premier Cru Clos des Argillières**

MR: Savory and supple, with some complexity. Rich, perfumed, and good length. **14.5**

Domaine Sylvie Esmonin**Gevey-Chambertin Vieilles Vignes**

MR: Substantial, with grippy tannins and bright, crunchy fruit. Red-cherry notes, high acidity, a combination of some power with a lean structure, and a touch of alcohol. **14.5**

Gevey-Chambertin Premier Cru Clos**St-Jacques**

MR: Red plum fruit, savory and bright, spicy. Pure, with a long, bright, pure finish. **15.5**

Domaine Faiveley**Gevey-Chambertin Premier Cru Cazetiers**

MR: Delicate texture and a firm core; lots of finesse. Made with a delicate, skillful touch. The finish is excellent. **15**

Gevey-Chambertin Premier Cru Les**Combes Aux Moines**

MR: Big, confident wine, elegant and long, with a very firm finish. **16.5**

Nuits-St-Georges Premier Cru Les Damodes

MR: Tight, closed, well-knit, with good balance and appealing texture; promising. **15.5**

Nuits-St-Georges Premier Cru Les Porets

MR: Gentle and supple, soft and aromatic, with nice tannic grip on the finish. **14.5**

Chambertin Clos de Bèze Grand Cru

NB: Classic Clos de Bèze nose: brilliance, elegance, and finesse, with a magical, roseate scent on top, fresh raspberries and spice underneath. Still a lively, fresh acidity on the palate, where the combination of sucrosity and transparency makes for a hugely seductive wine. Fully worthy of its distinguished site. **18.5**

Echézeaux Grand Cru

NB: Medium-deep ruby. A lovely nose: very beguiling, classy, and distinguished, with licorice, light spice, and an earthy nobility. Dense, elegant, and racy on the palate, with a superb textural refinement that is far removed from the more astringent tannic style of the past. As Erwan Faiveley says, attention to the myriad details is bringing its rewards. A revelation for those who have still to try these wines under the new dispensation. **17.5**

Latricières-Chambertin Grand Cru

NB: Only light to medium ruby. *Aérien*, balletic on the nose, will become ethereal. As managing director Bernard Hervé observes, on the palate it is less a question of structure than of texture, which is refined and silken. There is no lack of intensity, though, which shows through on the lingering finish. **17.5**

Mazy-Chambertin Grand Cru

NB: A complete and fascinating contrast to the Latricières: much more earthy, mineral, and muscular on the nose. Dense, intense, rich, and smooth on the palate, with great scale top to bottom and terrific length, but nothing at all forced. An outstanding Mazy. **18**

Domaine Jean-Claude Fourrier**Chambolle-Musigny Premier Cru Les Gruenchers**

MS: Crisp, light, vivid middleweight; pure and juicy, with some complexity and nice length. But very red fruit! 2013–20+. **15.5/16.5**

Gevey-Chambertin Premier Cru Clos**St-Jacques**

MS: Fine, rich oak-and-fruit nose; rich, well-balanced wine in the slightly austere mold of many of the reds; firm, fine tannin around

plenty of juicy red fruit; premier cru complexity and class, and good scented length, too. Will need 4–5 years in bottle, at least, to be approachable. 2012–22. **16.5/17**

Griottes-Chambertin Grand Cru

MR: Richness, some sweetness, and good concentration. Less challenging than the Gevey premiers crus because the acidity is clothed in a bit more flesh. Nice black-cherry fruit. **15.5**

Maison Alex Gambal**Chambolle-Musigny**

MR: Lovely, spicy, complex fruit that draws one in again and again; a very moreish wine. **15**

Vosne-Romanée Vieilles Vignes

MR: Perfumed, precise, and ripe, with notes of plums and flowers, delicate and focused. Ripe and very long. **16**

Chambertin Grand Cru

MR: Good concentration and spice, with some grippy tannins; beautifully balanced and detailed. Fine, fresh wine; good weight. **17**

Clos Vougeot Grand Cru

MR: Supple and concentrated, ripe and rich. Lovely balance and resonance, and flavors of incense, spice, and cherry skins. Approachable now. **16.5**

Domaine Henri Gouges**Nuits-St-Georges Premier Cru Clos-des-Porets**

MS: Vigorous, vivid, sinewy, red-fruit Nuits-St-Georges; very red-fruit flavor in the muscular style of more southerly Nuits vineyards, with a moderate premier cru complexity and good length; will need several years to mellow. 2015–20+. **15.5/16**

Domaine Jean Grivot**Nuits-St-Georges Premier Cru Boudots**

ME: Limpid and positive color; relief, length, lovely balance. Classically expressive. A very fine Nuits premier cru. **16.5**

Nuits-St-Georges Premier Cru Les Pruliers

MS: Dense nose; rich, concentrated premier cru Nuits, with a vivid acidity, fine, firm tannin, and abundant fruit; briskly ripe, considerable concentration, clear premier cru complexity and scope, clear Nuits minerality, very good, scented length. Classy, complete Premier cru in a slightly austere mold. 2016–25+. **17/17.5**

Vosne-Romanée Premier Cru Les Beaux Monts

MS: Mid-purple; brisk, elegant, middleweight, with a fine tannin; long, pure, ripe without being “sweet,” refined, linear, subtly complex, premier cru refinement, with marked minerality and good fruit length; finesse and quality, if not immediacy or charm. 2014–22+. **16.5/17**

Vosne-Romanée Premier Cru Les Suchots

MS: Deep purple; sweetly ripe to smell;

(laying down)

moderately rich middleweight with a fine-textured but quite firm tannin; almost juicy in the vintage, noticeably mineral behind the firm fruit and structure, and with good, scented length. Fine premier cru quality in the slightly austere style of the year. 2015–24. **16.5/17+**

Clos de Vougeot Grand Cru

MR: Rich, ripe, and weighty wine lightened by acidity. Perfumed, crisp, and tight. **16.5**

Echézeaux Grand Cru

MR: This is weighty and elegant, light as well, and concentrated: those contradictions that sum up great Burgundy. Complex, focused, beautifully handled. **17.5**

Richebourg Grand Cru

MR: A faintly medicinal nose and a deep, mineral palate. Everything is perfectly integrated, and it's so well handled. **18**

Domaine Hudelot-Noëllat

Vosne-Romanée Premier Cru Beaumonts

MR: Nice balance, with perfumed fruit and flesh. Good finish; a well-handled wine. **16**

Vosne-Romanée Premier Cru Malconsorts

MR: Spice and rich, ripe fruit; lovely balance. A very confident wine. **16.5**

Vosne-Romanée Premier Cru Suchots

MR: Perfumed, seamless, complete. Beautifully precise, balanced, and concentrated. **17**

Clos de Vougeot Grand Cru

MR: Perfumed, sweet, black-cherry fruit. Ripe, rich, sleek, and perfumed. **16.5**

Richebourg Grand Cru

MR: Rich, substantial, with good concentration. Utterly assured wine. Closed; needs time. **17**

Romanée-St-Vivant Grand Cru

MR: Rich, ripe, and weighty. Lovely, black-fruited perfume. Weighty, with lots to come, and a long finish. Confident and sleek. **17**

Louis Jadot

Chambolle-Musigny Premier Cru Les Baudes Domaine Gagey

MR: Some muscle, good cherry perfume, crunchy and very pretty. Charming and approachable, with a long finish. **15.5**

Chambolle-Musigny Premier Cru Les Fuées

MR: Pretty and aromatic, very charming, with light, perfumed fruit over a firm core. **15**

Gevrey-Chambertin Premier Cru Clos St-Jacques

MR: Smoky nose; lots of bright, smoky, crunchy fruit, expressive, ripe, and taut. **16**

Gevrey-Chambertin Premier Cru Lavaux-St- Jacques

MR: Perfumed; savory cherry fruit and lovely texture; very fresh acidity, good finish. **16**

Nuits-St-Georges Premier Cru Les Boudots

MR: Silky texture and Nuits chunkiness; long, perfumed finish. Cherry fruit; pure, long. **15.5**

Vosne-Romanée Premier Cru Les Suchots

MR: Good perfume. Powerful, bouncy fruit, taut structure. Supple, focused, and very approachable. **16.5**

Bonnes Mares Grand Cru

MR: Sturdy, perfumed, high acidity; there's lots of good cherry and red-currant fruit, but it's lean yet and needs to add some flesh. The finish is promising. **15.5**

Chambertin Clos de Bèze Grand Cru

MR: Rich and ripe, with everything in the right place, great depth and breadth, and a taut structure. Great complexity to come. Very focused and precise. **17.5**

Clos-St-Denis Grand Cru

MR: Good silky texture, ripe cherry fruit, very well integrated, elegant and fine-grained; a confident, assured wine. **15.5**

Echézeaux Grand Cru

MR: Powerful, expressive nose. Bags of fruit and complexity. Palate ditto: delicious and seductive to the *n*th degree. And very long. **18**

Domaine François Lamarche

Clos de Vougeot Grand Cru

ME: Very tight and clenched just now, but real stuffing here. **16.5/17+**

Echézeaux Grand Cru

ME: Already showing the rich, fragrant magic of Echézeaux; a pampered child in silk shirt and velvet pants. Potential 2014–20. **17+/18**

La Grande Rue Grand Cru

ME: A sleeper now in this magnificent site. Great potential of ethereal bouquet, magical texture, and endless complexities; no reason why it shouldn't vie for position with the other Romanées. 2015–25. **18/18.5**

Domaine des Lambrays

Morey St Denis Premier Cru Les Loups

ME: Deeper, more intense color than for the village Morey; the nose is also richer, with a powerful fragrance. Strongly constituted, with plenty of *matière* on the palate. Also a creaminess of texture, ripe tannins, and a fine, persistence finale. **17**

Clos des Lambrays Grand Cru

ME: Opulent, rich ruby hue, signaling something quite special. Magnificent bouquet of cooked cherries, then a really sensual palate of some lusciousness that pervades the wine from the first sniff to the last swallow. Considerable complexity in multilayered flavors. A great Lambrays, recalling its 1990. **18**

Louis Latour

Gevrey-Chambertin Premier Cru Cazetiers

NB: The Latour preference for late harvest

and light extraction suited the style of the vintage, and the best wines, including this, are both fresh and fully ripe. Mid-ruby. Elegant but fully mature fruit on the nose; light earth, licorice, *petits fruits rouges*. Gentle entry, elegant, silky, and supple, and already very harmonious. **16**

Mazi-Chambertin Grand Cru

NB: Medium-deep ruby. Reminiscent of a top Northern Rhône, as marketing director Bruno Pépin remarks; soft strawberry, licorice, and spice. Dense and very silken in texture, elegant and harmonious; still to fan out, but the length and succulence suggest that it will. **17**

Chambertin Grand Cru

NB: Medium-deep ruby. Closed but all apparently in place; clean earth, dried cherry and strawberry, light spice. More structured than the Mazi; dense but still elegant, with fine tannins and a lovely, flowing texture. A little light by comparison with some, but delicious, elegant, refined, and long. **17.5**

Benjamin Leroux

Nuits-St-Georges Premier Cru Aux Thorey

MR: Crisp, crunchy tannins and precise, elegant fruit. Appetizing, savory, and very pure. **16**

Domaine Lignier-Michelot

Gevrey-Chambertin Cuvée Bertin

MR: Silky, seductive, and pure; complex and resonant. Spicy, fresh, almost ethereal, but with a firm core as well. **17**

Morey-St-Denis Vieilles Vignes

MR: Spicy; delicately constructed, with great finesse and focus; very detailed and fine. **17**

Chambolle-Musigny Premier Cru Cuvée Jules

MR: Very nice and quite rich, with good depth and crunchy, spicy, perfumed fruit. Just lovely, pure, and detailed, and such finesse. **16.5**

Morey-St-Denis Premier Cru Les Chenevery

MR: Lovely, perfumed fruit; delicate, focused, pure, and silky, with a taut core. **16.5**

Morey-St-Denis Premier Cru Les Faconnières

MR: Perfumed; silky and seductive, with lovely spice. Very elegant, detailed, precise. **16.5**

Clos de la Roche Grand Cru

MR: Big, perfumed, and still delicate; detailed, focused, and very, very long. A wine of great substance and concentration, with so much finesse and lightness. **18**

Domaine Frédéric Magnien

Chambolle-Musigny Premier Cru Charmes

MR: Spicy and perfumed, rich and deep. Lovely, red plum fruit and a long, elegant finish. **16**

Gevrey-Chambertin Premier Cru Lavaut-St- Jacques

MR: Detailed, focused wine; pure, spicy. A nice bit of tannin to add grip, and a long, delicate, yet firm finish. Good concentration. **16.5**

Morey-St-Denis Premier Cru Clos Sorbé

MR: Beautiful perfume, really seductive and pure; complex on the palate, with a bright and rich finish. Nicely grippy tannins. **16**

Chambertin Clos de Bèze Grand Cru

MR: Silky, seductive—a wine of great depth. Lovely, ripe plum fruit, finesse, and a beautiful, silky texture. Needs time. **17.5**

Charmes-Chambertin Grand Cru

MR: Rich and still closed; bright, with great depth still to emerge. Serious wine, with great substance and style. **17**

Domaine Denis Mortet**Marsannay Les Longeroies**

MR: Dark cherry fruit, perfumed; lovely balance, ripe and supple. Long, detailed, and pure. **17**

Chambertin Grand Cru

MR: Rich and ripe, with crisp acidity and near-invisible tannins, just a nice touch of grip on the finish. A superbly skillful wine—long, detailed, and appealing. **18**

Domaine Thierry Mortet**Chambolle-Musigny**

ME: *Aérien*, floral, Chambolle aromas. Pure and fresh. Fine-drawn flavors, elegant and long. Finished and complete. **16.5**

Gevrey-Chambertin Vigne Belle

ME: A step up from the village wine. Concentration, durable but elegant tannins, a real core of flavor. 2012/13 **16.5**

Chambolle-Musigny Premier Cru Beaux Bruns

ME: A very fine premier cru. Mouth-filling, poised, lovely black fruits sustained by crystalline minerality. **17**

Gevrey-Chambertin Premier Cru Clos Prieur

ME: Fine-drawn character for a Gevrey: elegant with a subtle complexity and minerality. **16.5**

Domaine Mugneret-Gibourg**Nuits-St-Georges Premier Cru Chaignots**

MS: Sweet to smell; very nicely balanced wine, ripe, juicy fruit within a very fine tannin; long, complex palate, elegant, harmonious; fully ripe in the vintage, with a very subtle oak edge and excellent length. 2014–20+. **16.5/17**

Echézeaux Grand Cru

MS: Marked oak on the nose over sweet, ripe fruit; generously balanced in the vintage; rich, vital, middleweight wine, with a very refined tannin. Long, sweet, scented, and complex flavor with great persistence; lovely plenitude and good value, too. Class, ripeness, scope, persistence. Fine grand cru. 2016–24+. **17.5/18**

Domaine Jacques-Frédéric Mugnier**Nuits-St-Georges Premier Cru Clos de la Maréchale**

MS: Deepish purple; fine ripe fruit to smell here alongside the new oak vanilla; very well-

MARGARET RAND'S VERDICT

The reds are astonishingly aromatic and pure, with wonderful spice and incense notes and crunchy tannins. They are essence of Pinot and only made a bit unfriendly by a leanness of structure at these January tastings, which may in some instances be the result of the late malo—which itself was the result of the late vintage. They will probably put on some flesh over the next few months and become very seductive. They're quite forward, and most won't be wines for the exceptionally long term, though the growers reckon the best of them will last at least ten years. It's a red-fruit vintage rather than a black-fruit one.

The whites are beautifully mineral, and the acidity doesn't seem to be particularly low, though that was the

worry early on. Again, fairly forward wines that will make good drinking in the near future. Many are already delicious.

It's hard to say whether the Côte de Beaune or the Côte de Nuits takes the prize, and it's just as hard to pick out successful and less successful villages. Instead it's growers who stand out: If growers kept on top of the problems in the vineyard, they probably made good wines; if they slipped up and missed treatments, they might well have made very little. What stands out clearly this year is not just the differences between vineyards—terroir shows—but also the differences in quality between village wines, premiers crus, and grands crus. There's nowhere to hide this year.

balanced middleweight, with a generous ripe fruit core, and fine, firm tannin; clear premier cru class, a long, sappy, mineral-backed flavor, almost juicy in the context of the year, and with excellent length. 2013–23+. **16.5/17**

Maison Roche de Bellene**Chambolle-Musigny Premier Cru Amoureuses**

MR: Savory, mineral, and very elegant; seamlessly seductive. **17.5**

Gevrey-Chambertin Premier Cru Champeaux

MR: Mineral, terroir-driven wine, savory, spicy, and elegant. Serious winemaking and serious wine. Not fruit-forward. This is Nicolas Potel in négociant mode, and the quality shows. **15**

Charmes-Chambertin Grand Cru

MR: Sleek, concentrated, and supple; complex, detailed, and seamless. Will be very good. **17.5**

Clos-St-Denis Grand Cru

MR: Sleek, mineral, and spicy. Savory, complex, thoroughly grown-up wine. **17**

Clos de Vougeot Grand Cru

MR: Spicy, deep, and very elegant, with great finesse and focus. **17.5**

Domaine Rossignol-Trapet**Gevrey-Chambertin Vieilles Vignes**

MR: Perfumed, spicy, and assured, with good structure and finesse and a long finish. **15.5**

Gevrey-Chambertin Premier Cru Petite**Chapelle**

MR: Spicy and structured, with cherry fruit and ripe tannins. Very stylish and well made. **16**

Chambertin Grand Cru

MR: Deep and elegant; wears its weight very lightly. Sweet fruit, detailed and precise. **17.5**

Chapelle-Chambertin Grand Cru

MR: Nice, precise fruit from this biodynamic

domaine. There's a firm core here, with enough flesh, a fine texture, and an elegant line. **16.5**

Domaine Armand Rousseau**Gevrey-Chambertin Premier Cru Clos St-Jacques**

MS: Sweetly ripe, oak-tinged nose; a relatively rich wine, with firm tannin and a dense, ripe, red fruit; moderately complex. Muscular style suggests it will need at least 5 years in bottle. Tastes like a top premier cru (which it is) rather than a grand cru. Very fine. 2015–22+. **17/17.5**

Chambertin Grand Cru

MS: Sweet, subtle, oak-cedary nose; a generous middleweight, rich in the context of the vintage, but with a firm sinew of defining tannin; sweet in fruit, a fresh, subtle, complex wine, with great scope and class behind its muscularity, and a fine, prolonged, spicily scented aftertaste. 2020–30+. **18/18.5**

Charmes-Chambertin Grand Cru

MS: Sweetly perfumed nose; a medium-full wine, with the red-fruit character typical of many reds and a very refined, delicate tannin; subtle, spicy, scented flavor, with a lovely sweetness, long and gentle across the palate. Long to finish, too. Relatively soft for the year; lovely wine. 2016–24+. **17.5/18**

Domaine Marc Roy**Gevrey-Chambertin Cuvée Alexandrine**

MR: Perfumed, with rich cherry fruit and grippy tannins. A very elegant and lingering finish. **15**

Gevrey-Chambertin Vieilles Vignes

MR: Savory and serious; lovely aromas and good length. Well judged, well focused. **14.5**

Domaine Serafin Père & Fils**Gevrey-Chambertin Vieilles Vignes**

MR: This is the opposite side of the coin to the straightforward GC cuvée: It is deep and rich and sleek, with sweet, dark flavors. **16**

(laying down)

Domaine Sigaut

Chambolle-Musigny Premier Cru Noirots

MR: Good acidity, very vibrant, with mineral and spicy fruit, concentrated and long. 16

Morey-St-Denis Premier Cru Millandes

MR: Lovely perfume, and a brisk, creamy, elegant wine; slightly dry tannins, but bright cherry fruit. Very long. 16

Château de la Tour

Clos de Vougeot Grand Cru Cuvée Classique

MR: Marvelous nose of flowers—roses and violets: very exotic. The palate is less exotic but structured and very elegant. The tannins are chewy and quite austere, but it will open up and become very expressive. 16.5

Clos de Vougeot Grand Cru Vieilles Vignes

MR: Chewy, lean, and austere at the moment. But the ingredients are all there: structure, depth, and (probably) fruit. Just not showing well so early. 15.5

Domaine Trapet Père & Fils

Gevrey-Chambertin Cuvée Ostrea

MR: Savory, focused, and ripe, with red currant fruit and lovely smoky, spicy notes. 15

Chambertin Grand Cru

MR: Crunchy cherry fruit and lovely texture. It's closed at the moment, but the length is impressive, the finish savory and bright. 16

Domaine des Varoilles

Gevrey-Chambertin Premier Cru

Champonnets

MR: Spicy and complete, very long and rich, with incense-laden fruit. 16

Gevrey-Chambertin Premier Cru Clos des Varoilles

MR: Closed and tight but with a lot there: perfume and good depth. 15

Gevrey-Chambertin Premier Cru La Romanée

MR: Chewy tannins, deep, black fruit; closed and not very expressive, but promising. 15.5

Charmes-Chambertin Grand Cru

MR: Rich and sleek, with nice, crunchy tannins and a beautiful texture; precise and focused. Very fresh. 17

Domaine de la Vougeraie

Gevrey-Chambertin Les Evocelles

NB: Ever more committed work in the vineyards (all certified biodynamic) and greater sensitivity in the winery are increasingly showing through in the wines. From 40-year-old vines in very rocky soil, this wine has an intense, slightly wild nose. Dense and medium-bodied on the palate, it is still very gentle in terms of extraction and grip, with lovely, silky tannins and very good length. 15 As a fascinating comparison, a parcel in the same vineyard was planted in 2002 *en foule* (sprawling, untrained, close to the ground)

and vinified separately, but in the same way, since 2006. Offered only in magnums, it is appreciably different: a fresh, red licorice nose; greater density and richness of fruit on the palate, but matched by greater acidity, energy, power, and vigor. Both versions are well worth seeking out. 16

Bonnes Mares Grand Cru

NB: The concentration of old vines is here enhanced by two high walls, which lend shelter, warmth, and ripeness. Unusually for the cru, there is, as winemaker Pierre Vincent says, *douceur* (softness), as well as the customary *puissance* (power). Lovely purity of fruit and refinement of tannin; the slight wood dryness will dissipate, leaving the wine concentrated, harmonious, and supple. 17

Le Musigny Grand Cru

NB: All of the fruit from this special site is destemmed by hand, eventually yielding two and a half barrels of wine worthy of the name. Although the wine is raised in 100% new oak, it is already well integrated, allowing the fruit to shine, harmonious, pure, and stylish. Dried fruit and flowers on the nose, but elegant, lacy, racy, and succulent on the palate, with the proper refinement of texture and great, gentle length. 18

CÔTE DE BEAUNE

Marquis d'Angerville

Volnay Premier Cru Champans

ME: Fine, latently generous, tight; a little backward. Needs racking, then aging post-bottling to fill out and soften. 2013-17. 15.5

Volnay Premier Cru Clos des Ducs

ME: The big boy: powerful, muscular, the "Chambertin" of Volnay. Backward, sleeping peacefully. Could be spectacular by 2015. 17.5

Volnay Premier Cru Fremiets

ME: The most forward and fragrant of the premier cru beauties. All the willowy "catwalk" charm of fine '08 Volnays—wafting aromas of wild cherries tinged with an elegant minerality; in the mouth, that crunchy, bitter-cherry character is assuaged by the brightness of the fruit and the gentle tannins. From 2012. 16.5

Volnay Premier Cru Taillepieds

ME: This cru—at d'Angerville and several other top Volnay growers—seems a star this year. A dozing, lovely richness and viscosity waiting to blossom. 17+

Domaine du Comte Armand

Volnay

MR: A lovely mouthful of savory, perfumed Pinot fruit; beautiful balance and length, very well knit and harmonious. 16.5

Auxey-Duresses Premier Cru

ME: A step up from the village wine, and worth the extra. Joyfully fruity, yet straight, elegant, and refined, with an impressive finish. 16

Pommard Premier Cru Clos Epeneaux

MR: Definitely chewy tannins; it's pretty, but it could do with a bit more flesh. The finish is a little austere. 14.5

Domaine Bachelet-Monnot

ME: This estate looks to be a rising Côte de Beaune star, with an inheritance of great sites.

Puligny-Montrachet

ME: Explosive, ripe fruit, creamed and finessed with a masterly use of oak. Sensual, extremely attractive village wine. 16.5

Santenay Les Charmes

ME: A finer, less *sauvage* expression of Santenay. Very bright, clear, and focused Pinot fruit, an arresting spiciness, and elegant, nicely developed tannins. Serious Burgundy. 16

Maranges Premier Cru La Fossière Blanc

ME: Mouth-coating, full yet balanced Chardonnay flavors, quite *sauvage* and rustic in a good sense, refined by a certain creaminess in the winemaking. A success. 15

Maranges La Fossière Premier Cru Rouge

ME: Fine, positive, deep ruby; fruit oak, elegant minerality, all in good balance, with no scratchy edges and a particularly positive expansive *croquant* fruitiness and crunchy tannins. Very well made and a pleasure to drink. 16

Puligny-Montrachet Premier Cru Les Foliatières

ME: A leading premier cru, high on the hillsides, close to Chevalier-Montrachet. Exquisite flavors at once subtly mineral, linear, but with a generous taste of autumn sun. Excellent. 17

Bâtard-Montrachet Grand Cru

ME: Lovely sensation of restrained green fruits and gentle minerality. There is real substance and latent depth, but nothing too fat or overweight, unlike some lesser Bâtards. Impressive. 17.5

Albert Bichot

Meursault Premier Cru Charmes

NB: Appetizingly mineral on the nose, with the kind of pristine thrill more often derived from Riesling. Lovely density and purity of fruit; creamy, round, and supple, without being too weighty; finely pointed acidity, as sharp and as painless as the acupuncturist's needle; exhilarating race, length, and strength. 17.5

Corton-Charlemagne Grand Cru

NB: White-gold, with a promising sheen. Subtle, smoke-and-mineral nose, with rich, ripe, white peach fruit. Round and supple, with a gentle opulence, but no loss of focus or heaviness, and impressive length. 17

Domaine Simon Bize

Savigny-lès-Beaune Grands Liards

MR: Smoky and mineral, very pure, and crisp and crunchy. There's richness underlying a tight center. 16.5

Savigny-lès-Beaune Premier Cru Talmettes

MR: High acidity, bright and brisk, supple fruit, some spice and incense. **15.5**

Domaine Blain-Gagnard**Chassagne-Montrachet Premier Cru****Boudriotte**

ME: A textbook example of an exceptional white Burgundy, where the vineyard is given respect and minimal treatments to show its full splendors. No trace of new oak or lees-stirring, but rather a wonderful clarity of Boudriotte's natural flavors: a lovely whiff of white peaches, then an extremely precise and linear mouthfeel that lingers on into a supple finish of complete harmony. Doesn't come any better than this. **18**

Chassagne-Montrachet Premier Cru Clos**St-Jean (rouge)**

ME: A great white-wine maker's take on red wine, and from the right spot, the Clos St-Jean yields a much more delicate and refined expression of Pinot than the rather burlier Morgeot. Light, yet positive-hued ruby; delectable scents of juicy fruit made focused and classy by the minerals in the soil. A mouthfeel at once fine-drawn yet with a fine, poised persistence of flavors. A brilliant partner for milk-fed suckling piglet. **16.5**

Domaine Henri Boillot**Puligny-Montrachet Premier Cru Clos de la****Mouchère**

ME: An intensely mineral style of Mouchère—one can almost taste the mother rock in this wine, and particularly so in this vintage. A real keeper. It will be interesting to see how much flesh it puts on over the next few years. **16.5+**

Puligny-Montrachet Premier Cru Les Pucelles

ME: Bold, straw-gold color; a much more extrovert wine than the Mouchère—very Pucelles. *Gras*, enveloping aromas, smoky, even a saline hint of bacon fat. This animal aspect is developed in the mouth—meaty, savory, masculine—yet it retains a precision, an elegance, an energy. Very fine. **17.5**

Corton-Charlemagne Grand Cru

ME: A really impressive Charlemagne in a vintage that brings out the best in this exceptional terroir. The winemaking, nuanced and imaginative, produces a great bottle that marries opulence with deep minerality. The wine is still tight, so this description involves a little crystal-ball gazing; 10–15 years. **18**

Criots-Bâtard-Montrachet Grand Cru

ME: Profound green-gold; a real robe. This wine is a reminder that great Côte de Beaune whites can still be big beasts. Sniffed blind, the notes of coffee might misleadingly suggest Pinot Noir, the terroir speaking more strongly than the variety. But a dense, superb Chardonnay minerality soon takes over, and hidden peach-like flavors peep through. Still very tight and closed, but majestic. Wait ten years plus. **18**

Domaine Jean-Marc Boillot**Puligny-Montrachet Premier Cru Champs****Canet**

ME: More weight and structure than the village wine, but no loss of finesse. **17**

Puligny-Montrachet Premier Cru Combettes

ME: A real core of endless, complex flavors, as yet barely formed but may turn out to be the best of these Puligny premiers crus. **18**

Puligny-Montrachet Premier Cru Garenne

ME: All the subtlety of Referts and Champs Canet, with an extra touch of grace and distinction. Grand vin. **17.5**

Puligny-Montrachet Premier Cru Les Referts

ME: Pale yellow, with brilliant green lights. Lovely, bright fruit profile, the complexities to come still shy—all very subtle and classy. **17**

Puligny-Montrachet Premier Cru Sous**les Puits**

ME: Broad-shouldered, powerful (with a hefty price, but sold out!). Hard to score, but up with the rest. Coiled and closed. **17+**

Bâtard-Montrachet Grand Cru

ME: A fine, unusual expression of Bâtard, finer and less burly than most, with the signature of finesse. Very young to taste. **17.5+**

Bouchard Père & Fils (reds)**Beaune Clos de la Mousse**

MR: Chewy tannins and a good finish; good incense fruit, bright and appealing. **15**

Beaune Grèves Vigne de l'Enfant Jésus

MR: This is always a substantial wine, with good grip, that needs time. It's closed at the moment but has a fabulous perfume that lingers on the aftertaste for ages. **17.5**

Monthélie Clos les Champs Fulliot

MR: Complex, focused fruit, incense and spice, very aromatic; ethereal, but a firm core. **15**

Pommard Premier Cru Pézerolles

MR: Vivid, supple, and perfumed; very long and ripe; moreish. **15.5**

Savigny-lès-Beaune Les Lavières

MR: Light and pretty, aromatic, with nice grip. A wine that seduces gently, with finesse. **15.5**

Volnay Premier Cru Caillerets Ancienne**Cuvée Carnot**

MR: Crunchy, aromatic fruit; very ripe and supple, with good grip and backbone. Excellent length; a skillful wine. **15**

Volnay Premier Cru Clos des Chênes

MR: Beautiful perfume, silky and supple; really ripe and delicate wine, with lovely cherry fruit, floral and exotic, and a long, elegant finish. **16**

Le Corton Grand Cru

MR: Supple and very ripe, but with good grip. Bouchard seems to have achieved higher

ripeness than most this year, without any sign of strain. A good finish, too. **16**

Bouchard Père & Fils (whites)**Meursault Premier Cru Genevrières**

NB: Pale, lemon-gold. Appetizing and complex nose: fine, herbal, intricate, subtle. Great mid-palate richness, smoothness, and weight—a glorious texture—but enough acidity and minerality to cut. Lovely harmony, intensity, and purity, and in these respects it seems to be even more special than the slightly less settled Meursault Perrières. **17.5**

Chevalier-Montrachet Grand Cru La Cabotte

NB: Pale, lemon-gold. A much more exotic nose than the Chevalier *tout court*, with aromas of pear and quince: unusually rich and ripe. Round and smooth on the palate, but still supremely silky, with a long, strong finish. More dramatic and original than its brother in arms, if slightly less typical. **18**

Domaine Jean-Marc Bouley**Volnay Vieilles Vignes**

MR: Vines of 45–60 years have made a tight, elegant wine, with plenty of concentration and length. The bones are showing at the moment, but it should fill out. **15**

Volnay Premier Cru Clos des Chênes

MR: Big and rich, perfumed and precise, with lovely depth and focus. Needs time. **17**

Domaine Michel Bouzereau & Fils**Meursault Les Tessonns**

MR: Peachy and mineral, very ripe. Stylish, bright, and sleek. **14.5**

Meursault Premier Cru Charmes

MR: Sour cream and peaches, some smoke, charming and expressive, with a firm core. **15.5**

Meursault Premier Cru Perrières

MR: Very mineral, with pure fruit, spice, and smoke. Fine and elegant—and very long. **15.5**

Louis Carillon et Fils**Puligny-Montrachet**

MS: Light, pure, gently peachy nose; fresh, elegant, medium-full wine, with a lovely purity of flavor and fine length. First-rate village Puligny. Now–2016. **15.5/16**

Puligny-Montrachet Premier Cru Combettes

MS: Scented, peach and light oak nose; very nicely balanced, rich middleweight, with a delicious, fresh acidity; ripe, long, understated, harmonious premier cru. Gently racy, with a subtle “stony” minerality underneath and a real thoroughbred feel; not big, but very classy, with excellent fruit length. Stylish, restrained, delicate, but complete. Now–2017+. **17/17.5**

Puligny-Montrachet Premier Cru Perrières

MS: Rich, peachy nose, gently oaky; very nicely balanced, concentrated middleweight, with a firm acidity; quite rich in flavor, ripe and fresh at once, long and vivid and complex; mouth-

(laying down)

filling but retaining its Carillon elegance; good fruit and scent persistence. Fine Perrières, with a little more sinew and structure than the Combettes. Now–2018+. 17/17.5+

Maison Champy (whites)

Chassagne-Montrachet

ME: Rather better than the Puligny village—nice energy and dry, with a saline sense of the terroir. 15.5/16

Meursault Les Grands Charrons

ME: A richer, latently buttery style of Meursault, with underpinning elegant acidity. 15.5

Chassagne-Montrachet Premier Cru Les Chevenottes

ME: Ripe, mouth-filling fruit balanced by racy acidity and a crisp, savory mouthfeel. 16

Meursault Premier Cru Blagny

ME: Fine, mineral Meursault: green fruits over wet stones (nicer than it sounds). 16/16.5

Pernand-Vergelesses Premier Cru Sous Frétille

ME: Golden hue, real depth and potential vinosity. For now, the acidity and mineral flavors cloak the wine, but it should develop well and age splendidly. Good value, too. 17

St-Aubin Premier Cru Les Castets

ME: Good length and interesting variegated scents and flavors: almonds, peaches, herbal notes such as thyme, and a touch of vanilla. 16

St-Aubin Premier Cru Les Murgers des Dents de Chien

ME: Richer, fuller, more generous and mouth-filling. The nuttiness and the careful use of oak tames and flatters the real stuffing of the wine. 17

Corton-Charlemagne Grand Cru

ME: Very tight and in on itself for now, which is quite natural; challenging to score just now because the wine is so clenched, but it's also promising and healthy. 16.5+

Maison Champy (reds)

Beaune Vieilles Vignes

ME: Deep yet fine ruby; a palate-filling roundness, *gras*, a mellowness that will have wide appeal but is also fine and serious 16.5

Chorey-lès-Beaune

ME: Refreshing, simple, joyful Chorey Pinot fruit. Delicious. Perfect, youthful red Burgundy, without pretension. 15

Pernand-Vergelesses Clos de Bully

ME: A silky aspect to the mouthfeel this year. Should be ready to drink in 2011. 15

Savigny-lès-Beaune Aux Fourches

ME: Vivid, limpid, deep ruby with blue lights—the sign of a successful ripe wine. Confirmed in firm but bright tannins, punch, but also that aromatic, gentle-fruit, Savigny character. 16.5

Volnay

ME: Excellent village Volnay. Soaring aromas, wild cherries. An *aérien*, racy, and convincing mouthfeel, upright, and with a fine, long finish carrying the fruit along with dash and style. Volnay seems one of the best villages this year, the vintage suiting it well. 16.5

Beaune Premier Cru Aux Cras

ME: This excellent cru has a very fine limestone base, and the wine has an elegant yet voluptuous character that is captivating. As always, good value for this fine quality. 17

Beaune Premier Cru Les Champs Pimonts

ME: Lovely, sweet Beaune fruit and aromas in the mouth are its two great charms—these buttressed by a fine but sturdy structure, with elegant acidity. 17

Volnay Premier Cru Les Taillepieds

ME: Consistently one of the best Volnay crus this year, and this wine is no exception. Silky, luxuriant texture, sweet, wild-cherry fruits, mineral-influenced, and very long. 17

Domaine Chandon de Briailles

Pernand-Vergelesses Premier Cru Ile de Vergelesses

ME: Classic Pernand rouge from the village's best site; real firmness and strength, a piercing minerality relieved by very fine, bright fruit that is very '08. 17

Savigny-lès-Beaune Premier Cru Les Lavières

ME: Today, the wine still needs to sort itself out: The impression is of an unfinished malo. But there is lovely, fragrant Savigny fruit waiting to be unleashed, made more complex by a savory minerality. 16.5

Corton-Charlemagne Grand Cru

ME: Typically low-key and tight in early youth, this is a sleeping beauty, needing optimally a decade to age. For now, very refined but quiet, and a sense of the rocks and soils that can make CC one of the awesome Burgundies—scents of gunflint, yes, and wet stones overlaying a complex, latent vinosity. 17.5+

Corton Grand Cru Les Bressandes

ME: Typically tight Chandon style; it's delicate, but one senses that its fine, controlled power and iron-tinged fruitiness will begin to show themselves. Very classy. 17.5

Domaine Chanson

Chassagne-Montrachet

MR: Some cream and nuts, with a lean core—tight and elegant. Very long, with a firm, expressive, and expansive finish. 16.5

Meursault

MR: Tight, detailed, with a lot to come. Mineral, and quite a lean profile, long and focused. Not a beginner's Meursault; not flashy. 17

Puligny-Montrachet

MR: Spicy, tight, focused; quite lean but

sufficiently clothed with flesh to be appealing. Tight and elegant, with a good finish. 16.5

Beaune Premier Cru Bressandes

MR: Complex and deep—to keep. Spicy, incense fruit; big structure. Tight, closed. 16

Beaune Premier Cru Clos des Fèves

MR: Sleek, rich fruit; spicy, confident wine, with a long finish. Very accomplished. 16.5

Beaune Premier Cru Clos des Mouches

MR: Round and mineral, very precise, ripe, and powerful, with a lot of depth and structure, all worn lightly. A big finish, quite burly. 17

Beaune Premier Cru Clos des Mouches Rouge

MR: Lovely cherry fruit, with an appetizing crunchy finish. Rich and deep. Vivacious, bitter-cherry fruit, bright and long. 16

Chassagne-Montrachet Premier Cru les Chenevottes

MR: White flowers and mineral fruit. White peach, too. Very mineral, with a touch of honey; sleek and precise. 17

Meursault Premier Cru Perrières

MR: Nuts and flowers and some cream—complex, perfumed, expressive. A real peacock's-tail finish. 17

Morey-St-Denis Premier Cru Les Faconnières

MR: Round, perfumed, and silky; seductive and with lovely spice. Very elegant, detailed, precise. 16.5

Pernand-Vergelesses Premier Cru Les Caradeux

MR: Precise, perfumed, very mineral; white flowers, chalk; beautiful focus and purity. 16.5

Puligny-Montrachet Premier Cru Champs Gain

MR: Plenty of acidity and a tight center; perfumed, spicy, round fruit, a note of ripe greengage; very long. 17.5

Puligny-Montrachet Premier Cru Hameau de Blagny

MR: Some oak—quite a bit, actually—and lots of nuts and cream wrapped generously around a tight core. 17.5

Santenay Premier Cru Beauregard

MR: Intense cherry nose; cherry stones, too—that nice crunchiness. Good grip and lovely purity of fruit. Extremely appealing. 15

Savigny-lès-Beaune Premier Cru Dominode

MR: Crunchy, red cherry fruit, brisk and pure, bracing and vivacious. 15

Savigny-lès-Beaune Premier Cru Hauts Marconnets

MR: Chalky, mineral, crunchy fruit; vivacious, tight, bright wine; characterful. 16.5

St-Aubin Premier Cru Les Pitengerets

MR: Some oak, nicely tucked in; mineral, stony,

chalky fruit, a touch of white peach, very pure and focused. **16.5**

Corton-Charlemagne Grand Cru

MR: Lots of acidity, and tasting very slightly raw at the moment. Lean, crisp, and acidic, and very long. **16.5**

Corton-Vergennes Grand Cru

MR: Big and perfumed, with everything well tucked in. Powerful and aromatic, with nuts and some smoke; big, rich, and tight. Will be terrific. **17.5**

Domaine Chandon de Briailles

Pernand-Vergelesses Premier Cru Ile de Vergelesses

MS: Just sulfured—a bit bleached and dumb; lovely balance in a light, refined style, with a very gentle tannin. Pure, freshly sweet, gently juicy fruit, with good aromatic length. Ripe, stylish, complete. 2012–18+. **16/16.5**

Pernand-Vergelesses Premier Cru Les Vergelesses

MS: Pale; lovely, softly ripe, sweet cherry-fruit nose; light, clean, fresh, gently minerally palate. Light but clear premier cru class. Pure, clear-cut, refreshing. Now–2016. **15/15+**

Corton Grand Cru Les Bressandes

MS: Pale purple; minerally nose to smell, taut, medium-full wine, with a firm tannin and moderate concentration; restrained ripeness of fruit, plenty of mineral background, more generosity of fruit and flavor than the Maréchaudes, but still short of a bit of grand cru grandeur. Needs time. 2016–24+. **17/17.5**

Corton Grand Cru Maréchaudes

MS: Pale purple; ripe Pinot nose; elegantly balanced middleweight, with fine, dry tannin. Fruit slightly austere, but a tenacious aromatic character; in the typical more austere Corton style, long, lean, and needs time. May lack a little fruit core, but good minerally length. Class there; charm, not yet. 2016–24+. **16.5/17**

Domaine Bruno Colin

Chassagne-Montrachet

MR: Big, rich, some cream—sour cream and nuts—very classic; good weight and length. **16**

Chassagne-Montrachet Premier Cru Les Chaumées

MR: Lovely, silky, nutty fruit; cashew nuts and sour cream; characterful, detailed, and focused. A touch of alcohol on the finish. **16.5**

Domaine Marc Colin

Chassagne-Montrachet Encégnières

ME: A fine, poised, and elegantly austere Chassagne from a good village *lieu-dit*. A “pebbly fruit over limestone” character, linear but ripe. Good length. Excellent value. **17**

Santenay Vieilles Vignes

MR: Perfumed, rather exotic, seductive, and sleek, with lots of finesse. **15**

Santenay Les Champs Claude

MR: Sleek, savory, and elegant, with lovely balance; seductive. **15**

Chassagne-Montrachet Premier Cru Champs Gains

ME: More substance, weight, and structure here, but expensive by comparison with the Encégnières. Needs at least two years. **16.5**

Chassagne-Montrachet Premier Cru Chevenottes

ME: Very fine, tighter-grained, ethereal premier cru; great class and subtle intensities of flavor. Exceptional. **17.5**

Chassagne-Montrachet Premier Cru Vide Bourse

ME: A big, strong, very durable expression of Chassagne. Mouth-filling white orchard fruits over firm acidity. Vinous. A baby. 2013+. **17+**

St-Aubin Premier Cru En Remilly

ME: A wine of character and depth of flavor; the site is on the other side of the hill from Le Montrachet. A powerful, as yet quite sharp minerality and acidity that need time to meld into the bright ripe fruit. Real potential for aging and complexities to come. **16.5+**

St-Aubin Premier Cru Sentier du Clos

ME: A smoother, more forward St-Aubin, fine and elegant fruit profile underpinned by racy acidity. Good length and persistence. **16**

Domaine Michel Colin

Chassagne-Montrachet Premier Cru En Remilly

ME: This has all the energy and bracing mineral flavors of fine Chassagne (very successful in '08), but with the ripeness and controlled power of this fine site close to Le Montrachet itself. Ace. **17.5**

Puligny-Montrachet Premier Cru Demoiselles

ME: Aptly named cru, showing a fine, elegant expression of the terroir. The impression is the fine-drawn harmony of many elements. **17**

Chevalier-Montrachet Grand Cru

ME: A lovely example of what is, for some people, the finest of all white Burgundies; there is an elegance, a dash, a precise tension, yet a languorous texture that is superb. **18.5**

Domaine J Conferon Contetidot Pommard

ME: An attractive village wine. Striking deep purple, silky, yet with mineral restraint nicely checking its succulence. **16**

Domaine de Courcel

Pommard Premier Cru Fremiers

ME: A resounding success this year: The brightness of cherry-like fruit, pure and clear, is greatly enhanced by a salinity, a minerality that shapes beautifully clear-cut flavors that are long and persistent. A very fine terroir fully realized in the glass. **17.5**

Pommard Premier Cru Les Rugiens

ME: As always, the strongest and most ageworthy Courcel. Ripe, chewy tannins, fine and mineral, yet with real extract and complexities to come. **17+**

Domaine des Croix Beune

MR: Crisp, crunchy fruit, aromatic and fine; a precise, pure wine. **15.5**

Beune Premier Cru Bressandes

MR: Very precise and focused wine, with lovely balance and detail. **16**

Beune Premier Cru Grèves

MR: Lovely, supple, ripe wine, spicy and utterly complete. Balanced and satisfying, with a beautiful, perfumed finish. **17**

Domaine Vincent Dancer Meursault Corbins

ME: Admirable purity of aromas and flavors, scented, fine-drawn, yet ripe and subtly flavorsome. A taut, athletic Meursault, with a real sense of being in a stony vineyard—lovely, green, citrusy fruits and minerals. **16.5**

Pommard Perrières

ME: This vineyard is an extension of the Château de Pommard. As the name implies, stony terroir, ideal for a white-wine maker's red wine. Racy and long, with fine persistence of aromatic Pinot fruit. **16**

Chassagne-Montrachet Premier Cru Tête de Clos

ME: Linear and tightly focused. Fine, wafting mineral aromas; the palate has real length and definition. Class and harmony. No harsh, hard acids. All well integrated. **17**

Meursault Premier Cru Les Perrières

ME: A very fine Perrières, real depth of imperious, mineral flavors that are at the same time full and ripe in a cool-fruited way. A Meursault for great gastronomic fish dishes, especially roast turbot. **17.5**

Domaine Henry Darnat

Meursault Clos du Domaine

MR: Classic nuts and sour cream and a long finish. Very good and expressive. **15.5**

Puligny-Montrachet Premier Cru Les Champs Gains

MR: Quite weighty and creamy; rich, but tight and powerful. **15.5**

Domaine Darviot-Perrin

Meursault Le Tesson

MS: Lightly oaky nose; still CO₂ saturated; lively middleweight, with an elegant, lemony, moderately aromatic and complex flavor; fresh, refreshing ripeness of fruit, gentle minerality, good length. A refined, classy *lieu-dit*, as many in Meursault are. Now–2016. **15.5/16**

(laying down)

Meursault Premier Cru Les Charmes

MR: Tightly knit cashews and mineral fruit, with lovely depth. Creamy, precise, long. **16.5**

Meursault Premier Cru Genevrières

MS: Very ripe fruit, for the year, on the nose; still a youthful CO₂ on the palate; a fine balance of ripe fruit and vital acidity; long and pure, with typical Genevrières finesse; racy, tenacious, and subtly complex, with that delicious combination of ripe fruit and mouthwatering freshness that typifies the best of the white wines of this vintage. It has a good scented length, too. 2012–20+. **16.5/17**

Maison Deux Montille

Meursault Casse-Tête

MR: Tight and long, mineral and closed, but with a long, resonant finish. **15**

Meursault Premier Cru Les Porusots

MR: Quite a big wine, with good weight; a serious wine, lots of minerality and a complex finish; very good indeed. **16**

Pernand-Vergelesses Premier Cru Sous Frétille

MR: Crisp and nutty; there's some nice substance there. An elegant wine, with a nice texture and both depth and refinement. **14.5**

Puligny-Montrachet Premier Cru Les Champs Gains

MR: A mineral wine, with a lovely texture; complex, with good balance and some depth. A delight. **14.5**

Joseph Drouhin

Beaune Clos des Mouches Premier Cru Blanc

MS: Fine, mineral, fruit and subtle oak-cedar nose; fine, racy Beaune in the lean, linear, but not mean style of the vintage. Ripe fruit defined by an appetizingly fresh acidity; long, resonant, vital wine, subtly mineral, and with excellent length. Harmonious, complete, understated, but not weak. 2012–18. **16.5/17**

Beaune Clos des Mouches Premier Cru Rouge

MS: Sweetly ripe, quite oaky nose; crisp, pure, gently juicy middleweight, with a very fine tannin; ripe fruit, clear finesse, subtle in flavor—pure and lightly minerally—but lacking a bit in breadth and “flesh”; moderate complexity and good, light length. Faint austerity, but lovely “clarity.” 2013–20. **16/16.5**

Corton-Charlemagne Grand Cru

ME: Lovely color, translucent gold. Stunning, sumptuous fruit, extrovert and joyful, underpinned by a majestic iron-like strength that is subtle but pervasive. Very complex, burgeoning flavors, extremely persistent and lingering. Grand vin. **18.5**

Domaine Faiveley

Bâtard-Montrachet Grand Cru

NB: From ideally placed vines on the Puligny side, just below the Marquis de Laguiche

Montrachet parcel. An authentic, dullish luster to the white-gold. A stunning nose: concentrated, harmonious, and already very complex. Dense and powerful on the palate, of almost painful intensity. Magnificent, without being in the least ponderous. **18.5**

Bienvenues-Bâtard-Montrachet Grand Cru

NB: Medium-deep lemon-gold. Aristocratic, elegant, fine, and complex on the nose. Concentrated and round on the palate, but extremely refined and supple, which keeps it flowing and gives the impression of being completely effortless. **18**

Corton-Charlemagne Grand Cru

NB: Pale lemon-gold. Elegant, harmonious, mineral, and pure on the nose, but neither aggressive nor shrill. Racy and stylish through the mid-palate and into the long finish. **17.5**

Pommard Premier Cru Rugiens

NB: A parcel of 40–45-year-old vines in this top Pommard site is among several acquisitions made by Erwan Faiveley over recent years. On the basis of this, it was well worth it. An elegance on both nose and palate that is rare in Pommard. No lack of mineral power, with good, natural concentration and excellent length, but all delivered with a very light touch—effortless, harmonious, nothing forced. **17**

Domaine Jean-Philippe Fichet

Bourgogne Vieilles Vignes

ME: A very proper white Burgundy of splendid fruit, with wide appeal yet also the intensity and vinosity of old vines. Spicy, generous, fine. Terrific value. **16.5**

Meursault

ME: Good village wine, with real core of iron-touched minerality, fruit, and poise, showing the virtues of the vintage very clearly. **16.5**

Meursault Chevalières

ME: A step up, with racy finesse and crisp mineral flavors enhanced by a fine, bright fruitiness. **17**

Meursault Gruyaches

ME: Meursault in a minor key from a lesser-known *lieu-dit*, but it's no slouch. This is a wine with an unshowy but fine flinty character and core of flavors **16.5**

Meursault Tesson

ME: A rather brawnier style of *terre brûlée*; heavier soils. Richer but less finesse. **15**

Meursault Premier Cru Genevrières

ME: Finesse, graceful, aromas-in-the-mouth character. Real class and subtlety. Lovely. **17.5**

Puligny-Montrachet Premier Cru Referts

ME: There's an extra touch of poised opulence here. An interesting comparison with J-M Boillot—on a par, in my view. **17.5**

Domaine Prince Florent de Mérode

Corton Clos du Roi

MS: Fresh, brisk, refined Pinot-fruit nose; nicely balanced grand cru, with a ripe fruit within a finely tannic frame; fine, scented, richly ripe Pinot flavor, gently mineral-imbued, and with excellent, scented length; notable value in the context of the vintage and hierarchy. Lovely Corton. 2014–24+. **17/17.5**

Domaine Jean-Noël Gagnard

Chassagne-Montrachet Premier Cru Caillerets

MS: Slightly coconutty new wood over a clear, stony minerality; very nicely balanced, discreet Caillerets—elegant, fresh, harmonious. Long, restrained, classy wine, not big, but complete, refined, and satisfying; racy, vital, and complex across the palate, with excellent, mineral-drenched aromatic length. A lovely Caillerets. 2012–20+. **17.5/18**

Chassagne-Montrachet Premier Cru Les Chenevottes

MS: Clear new wood to smell on fresh, ripe, tropical fruit; lively middleweight of moderate concentration but a nice, linear quality; fresh defining acidity, gentle complexity, and good length. On the leaner side; good rather than special. 2011–16+. **15.5**

Chassagne-Montrachet Premier Cru Morgeot

MS: Quite coconutty oak on the nose but mineral behind; nicely balanced, moderately rich middleweight; fresh, ripe fruit, a nice juiciness, clear premier cru class and complexity, and very good length. A vintage that flatters Morgeot, which can often seem a bit soft but has a most attractive minerality and definition this year. Now–2018. **16/16.5**

Bâtard-Montrachet Grand Cru

MS: A dense, vivid, mineral-and-citrus-zest nose, along with slightly coconutty oak; elegant, restrained style of Bâtard (reflecting the vintage), quite concentrated, with a fresh to lively defining acidity. Very long in the mouth, without being very “big”; great class, without great size; finesse, complexity, and length all there, clearly saying grand cru, and with a finish to emphasize that. A lovely, lighter, but complete expression of the vineyard. An understated beauty of glorious elegance and finesse. 2014–24+. **18/19**

Domaine Gagnard-Delagrance

Chassagne-Montrachet

MR: Creamy and ripe, with lovely balance and mineral fruit; focused and forward. **15.5**

Chassagne-Montrachet Blanc Premier Cru Morgeots

MR: A classic wine of cream and cashews; silky and supple, with a firm core and quite a warm finish. **15.5**

Maison Alex Gambal

Bourgogne Chardonnay Prestige

MR: Very good basic white Burgundy, with structure, length, and mineral fruit. **14.5**

Bourgogne Pinot Noir Cuvée les Deux Papis
MR: Spicy and light, with incense fruit and very good length. A very pretty wine. **14.5**

Puligny-Montrachet
MR: Complex and spicy and drinking beautifully now. Very confident. **15**

St-Aubin Premier Cru Les Murgers des Dents de Chien
MR: Mineral and silky, chalky and almost peachy, ripe and sleek. Very good. **15**

Domaine Henri Germain Meursault
ME: A superb village Meursault with everything: bright, dancing fruit, incisive but gently creamy mouthfeel. Invigorating but smooth, with no hard angles or edges. Complete harmony. **17**

Meursault Premier Cru Charmes
ME: Beguiling nose—mint and white flowers—very delicate; then, in fascinating contrast, a big, rich, expansive mouthfeel, *gras*, super-ripe (picked late?) but all wonderfully contained in a creaminess and precision to match the hedonistic style. Bravura winemaking. **17.5**

Maison Camille Giroud Beaune Premier Cru Les Avaux
MS: Lightly oaky nose; characteristic austerity, red-fruit purity, modest scope, very slightly dry oak tannin, but nice, scented length. Good, in its leaner style. 2012–20. **15.5/16**

Corton Clos du Roi Grand Cru
MR: Cherry fruit, brisk tannins, bright and focused, good acidity. Elegant and long. **15**

Domaine Franck Grux Meursault Meix Chavaux
MS: A subtly oaky nose of considerable finesse and some weight; vivid, linear middleweight, with plenty of flavor in the slightly leaner style of this vintage; fresh, even, harmonious, and satisfying, with fine aromatic length. Classy and complete *lieu-dit*. Now–2020. **16**

Humbert Frères Charmes-Chambertin Grand Cru
MS: Closed but lightly oaky, faintly earthy, nose; well-balanced, rich middleweight wine, with a very fine tannin. Ripe, refined, complex flavor, resonant, long and minerally within the firm, gently muscular structure, and with good length. Good Charmes, if not a great grand cru expression. 2015–25+. **17/17.5**

Gevrey-Chambertin Premier Cru Estournelles-St-Jacques
MS: Quite dense to smell; well-balanced middleweight Gevrey, with a fresh acidity and fine-grained, firmish tannin, but absolutely without coarseness. A nice, juicy fruit flavor with the emphasis on red fruit, no excess new wood, and clear premier cru scent, persistence, and complexity. An attractive red-wine richness in the vintage, and very good scented length. 2014–22+. **16.5/17**

MICHAEL SCHUSTER'S VERDICT

Lively whites—from Chablis, to Mâcon—that should tempt and please all lovers of taut, refreshing, aromatically complex and minerally white Burgundy; and good reds, where the best have a lovely combination of delicacy, transparency, and sweet “core” fruit. On the disappointing side of a tricky vintage are whites that taste somewhat lean or stretched and many reds with a very red-fruit austerity.

A noticeable acidity is a feature of the style of the wines, red and white. This is a plus where there is sufficient savor behind it; a minus where it stands out behind lean or barely ripe fruit. But it is worth remembering that we have different tolerances for, and take different pleasures in, varying levels of acidity. I like a bit of bite and briskness.

Chablis is a star among the white wines. A vintage in which there are outstanding wines at every level—from petit Chablis, to grand cru. Their style is an utterly delicious combination of ripe fruit and exciting vitality. Is it a “great” Chablis vintage? What do we mean by “great”? For me, it is an ideal Chablis year, hard to better. I can’t think of one that has delighted me more at this stage for over 20 years. If it doesn’t have the

breadth and fleshy generosity of 2005 or 2000, so much the better for my taste. The 2008s have more concentration than the 2007s and are perhaps closest to the 2002s but even keener. They have tautness, precision, aromatic projection, and sapidity. What more could one want? Most will give enormous pleasure young; the best are likely to age well. The Côte d’Or has produced some exceptionally fine wines, too, right across the hierarchy, with tenacity of flavor and tension of acidity—beautifully defined slenderness, but not lacking flesh, either. Many vineyards with a customary tendency to excess weight have had their “fat” nicely tempered in this year (Bâtard-Montrachet, for example?).

The reds don’t have the marked tannic structure of 2005 at one extreme or the easy, early charm of 2007 at the other. But where they are sweetly ripe, they also have wonderful freshness, purity, and definition—which it was important not to mask by overambitious extraction or oak. Probably not long keepers, but they will—at least the grander wines—need a bit of time in bottle. Chambolle and Volnay seem to me to be notable sweet spots.

Gevrey-Chambertin Premier Cru Poissenots
MS: Mid-purple; lightly oaky nose and red-fruit Pinot; youthful CO₂ still. Nicely balanced middleweight, with good fruit, fine tannin, and fresh acidity; gently juicy red-fruit character, premier cru finesse and complexity; subtle and delicate for Gevrey, but fine and refined, and with good length. 2013–20. **16/16.5**

Louis Jadot Pernand-Vergelesses Clos de la Croix de Pierre
MR: Pure and creamy, with balanced richness; elegant and long, with a perfumed, spicy aftertaste. **15**

Santenay Clos de Malte
MR: Good mineral fruit; smoky; a lovely, ripe, lively wine—very good for its level. **14.5**

Volnay Clos de la Barre
MR: Lovely, silky texture and floral fruit, deep and taut. Ripe, dark fruit, violets, very long. **16**

Beaune Premier Cru Boucherottes Domaine des Héritiers Louis Jadot
MR: Silky, cherry fruit, very pure, long, and perfumed. Very appetizing. **15.5**

Beaune Premier Cru Bressandes Blanc Domaine Gagey
MR: Oaky, rich, and creamy, with spice and vanilla. A big, well-knit mouthful. **14.5**

Beaune Premier Cru Clos des Couchereaux Domaine des Héritiers Louis Jadot
MR: Big, ripe, and brisk; fresh and perfumed. Lovely balance. Classic Pinot flavors, pure and elegant. **16**

Beaune Premier Cru Clos des Ursules Domaine des Héritiers Louis Jadot
MR: Big, with plenty of muscle worn lightly; fresh, elegant, and tightly structured. Bright red-cherry fruit; very good length. **16.5**

Beaune Premier Cru Grèves Le Clos Blanc Domaine Gagey
MR: Pungent mineral and very good. The oak takes the background, leaving the mineral fruit and acidity to come to the fore. **15.5**

Chassagne-Montrachet Premier Cru Grande Montagne
MR: Anise nose, almost redcurrant fruit, with good acidity and chalky notes. Long and very promising. **15**

Chassagne-Montrachet Premier Cru Morgeot Clos de la Chapelle Duc du Magenta
MR: Finely detailed wine; creamy, rich, and balanced, with strong minerality. Promising. **16**

Meursault Premier Cru Genevrières
MR: Spicy, with a soft edge to the ripe acidity and mineral fruit. Precise and well judged; very long. **16**

(laying down)

Meursault Premier Cru Goutte d'Or

MR: Tight, mineral, and smoky; lean and perfumed. Fresh, with lots of sour cream. Delicious. **15.5**

Pommard Premier Cru Grands Epenots

MR: Big, rich, and structured, with a taut core. Black-cherry fruit, and a lot of it—very expansive. Very promising. **16.5**

Pommard Premier Cru Rugiens

MR: Savory, bright cherry fruit, perfumed and mineral, with a big finish. Pure and fine. **16.5**

Puligny-Montrachet Premier Cru Clos de la Garenne Duc de Magenta

MR: Elegant and fine; tight and closed, with a lot of finesse, but the finish seems a bit subdued. **14.5**

Puligny-Montrachet Premier Cru Champ Gain Domaine Gagey

MR: Creamy, with good fruit and good balance, and long, fine acidity; smoky fruit, powerful and good. **15**

Puligny-Montrachet Premier Cru Folatières

MR: Tight and smoky, very elegant, with a lot of tightly wound power. Great breed and finesse. **16**

Puligny-Montrachet Premier Cru Referts

MR: Creamy, precise, very neat wine with a big finish; slight alcohol shows on the finish. **14.5**

Savigny-lès-Beaune Premier Cru Clos des Guettes Blanc Domaine Gagey

MR: Quite big, oaky, creamy, chunky wine, with a powerful finish—lush, even. **14**

Volnay Premier Cru Clos de Chênes

MR: Quite big and perfumed, with latent power and depth. Very promising. **16**

Bâtard-Montrachet Grand Cru

MR: Rich and creamy, weighty and fine. Big, with a long finish, all smoke and power; very subtle and fine. **17**

Chevalier-Montrachet Les Demoiselles Grand Cru Domaine des Héritiers Louis Jadot

MR: Lovely floral nose, very complex palate, fine and elegant; mineral fruit, smoke, some cream. Pungent, and very elegant. Superb. **18**

Corton-Charlemagne Grand Cru Domaine des Héritiers Louis Jadot

MR: Dense, tight-grained, and detailed; a closed, closely packed wine. Very good but needs time; very long, with lots of finesse. **16.5**

Montrachet Grand Cru

MR: Classic, with lovely balance, tight fruit and acidity, powerful, very fine, and fresh, with beautiful texture. **17.5**

Domaine Patrick Javillier

Bourgogne Blanc Cuvée Oligocène

ME: This comes from a vineyard on brown

limestone, half in the Meursault AOC, half in Bourgogne AOC, though the soil is the same in each sector. A wine of subtle richness and depth of flavor. Authentic Burgundy—complex and satisfying at a reasonable price. **15.5**

Meursault Cuvée Tête du Murger

ME: A blend of Meursault Casse-Tête and Murger de Monthélie on the hillsides of Volnay. Particular richness from the volcanic soils of Murger. Unusual—powerful yet poised. **15.5**

Meursault Les Tillets

ME: From a vineyard named after a medieval linden tree, at high altitude on the slopes above Meursault, with a southeast aspect. A graceful expression of Meursault, white flowers and both yellow and white fruits on the nose; very elegant, linear, yet warmly generous palate. Good length. **16**

Corton-Charlemagne Grand Cru

MR: Closed, with a big finish full of sour cream and smoke. Should be very good in time. **16.5**

Domaine Jessiaume

Santenay Les Gravières (blanc)

NB: Still showing a little wood, but clean, fresh, and gratifyingly mineral to smell. Dense and richly silky in texture, but with exciting acidity and promising length. Should be very good. **15**

Santenay Les Gravières (rouge)

NB: Medium ruby. Balanced, clean, and fresh, but fully ripe, with a black-fruit character in this mainly red-fruit vintage, and a lick of licorice. Elegant and well extracted, so sufficiently succulent at this early stage, its harmony and integrity intact. It has still to fan out, but this flagship wine can certainly reward time in bottle, as an impressive recent tasting back to 1929 showed. **15**

Domaine Antoine Jobard

Meursault Tillets

MR: Ripe and peachy, quite light and tight, with floral notes and a long finish. **14**

Meursault Premier Cru Genevrières

MR: Generous flesh around a mineral core. Spicy. Is a note of juniper just imagination? Very bright. **15.5**

Meursault Premier Cru Poruzots

MR: Mineral and tight, with notes of sour cream and nuts. Distinguished by its finish, which is very impressive. **15.5**

Domaine Rémi Jobard

Meursault Narvaux

ME: This plot is now owned by the domaine (previously Rémi bought the grapes here). An expressive, open, relatively forward Meursault—very attractive, bags of charm and buttery flavors, all underpinned by crisp, elegant acidity. Mid-weight. Pleasure in the glass. **16**

Meursault Premier Cru Poruzot Dessus

ME: One of the domaine's best wines from this

site and this vintage: subtle, slowly developing aromas of flowers, wet stones, and white orchard fruits; great mineral expression in the mouth, crystalline, with an intense core of flavors that needs plenty of time to develop. Will age beautifully to 2020. **17**

Domaine Pierre Labet

Bourgogne Chardonnay Vieilles Vignes

MR: Nice depth and fine structure, and pure cashew-nut fruit. Very classic; very good. **15**

Bourgogne Rouge Vieilles Vignes

MR: Pretty, limpid, and spicy; well balanced and well judged. Excellent for its level. **15**

Beaune Clos du Dessus des Marconnets Blanc

MR: Focused and direct, with great purity. The fruit is rich, smoky, and spicy; long. **15.5**

Beaune Clos du Dessus des Marconnets Rouge

MR: Chewy but with lovely perfume and a silky texture. Will develop very well. **16**

Meursault Les Tillets

MR: Pure and elegantly creamy, with fine nuts and an assured vegetal (not green) note underneath. **16**

Beaune Premier Cru Coucheries

MR: Grippy tannins, pure fruit, still quite muted and closed, but the finish is very good, big, detailed, and expressive. **16**

Dominique Lafon

Meursault

MR: Nicely focused, bright, ripe wine; mineral, with notes of smoke and undergrowth; rich and well judged. **15.5**

Volnay Premier Cru Les Lurets

MR: Lovely incense spice on the nose; very nice fruit over a firm structure. The balance and the finish are both spot on. **15.5**

Marquis de Laguiche (Joseph Drouhin)

Chassagne-Montrachet Premier Cru Morgeot

MS: Fine, persistent nose, very minerally; a refined expression of Morgeot—elegant, restrained, discreet, with good scented length. 2012-18. **16/16.5**

Le Montrachet Grand Cru

MS: Densely mineral nose, with discreetly ripe fruit and subtle new oak; rich and concentrated at a mezzo forte register; a lovely, fresh, vibrant acidity delineates a prolonged, searching, ripe flavor. Very refined, and packed with aromatic, mineral complexity and resonance. A notably close-knit wine of great scope without being obviously big or showy. Subtly mouth-coating, with a wonderful array of arrestingly persistent flavors and tremendous aromatic length. Discreet and powerful at once—a great Montrachet. Exciting already, better in 5 years, and then for another 10 at least. 2015-25+. **19/20**

Domaine Hubert Lamy**St-Aubin Princée**

ME: Good village expression of St-Aubin Blanc: fresh, vital, with crisp acidity, bright fruit, and gentle minerality. Decent length. A cost-saving alternative to Meursault. **15**

St-Aubin Premier Cru Les Frionnes

MR: Mineral wine with cashew nuts fruit—a very nice, classic white Burgundy. Complete and approachable. **14**

Louis Latour**Volnay Premier Cru En Chevret**

NB: Medium ruby. Lovely, very Volnay, cherry-stone fruit on the nose; balanced, fine, silky, fully ripe, and with reasonable length. **15**

Château Corton Grancey Grand Cru

NB: Medium-deep ruby. Balanced, clean, and lightly nutty on the nose. More powerful than racy, but there is still considerable finesse and a refined quality to the tannins. **16**

Benjamin Leroux**Chassagne-Montrachet Premier Cru Les Embazées**

MR: Very spicy, leafy, and creamy, with a very good finish. **15**

Volnay Premier Cru Clos de la Cave des Ducs

MR: Really violet-scented wine, fine and floral, with crunchy tannins. Elegant and long. **16.5**

Domaine Matrot**Auxey-Duresses Rouge**

MR: Ripe and savory, with a resonant finish. Approachable now but will improve. **15.5**

Meursault Rouge

MR: Spicy, savory, and really very pretty; approachable, fleshy, pure, and spicy. **15.5**

Monthélie Rouge

MR: Perfumed, direct, silky, with a nice lushness to the texture. Very ripe, plummy fruit. **15**

Blagny Premier Cru La Pièce Sous le Bois

MR: Rich and focused, with a bright, precise, long finish. Promising. **16**

Meursault Premier Cru Blagny

MR: Nutty, elegant, well-constructed wine, balanced and tight. Complete. **15**

Meursault Premier Cru Les Charmes

MR: Generous and open, spicy and lush; very easy and approachable, with good length. **15**

Domaine de Montille**Bourgogne Rouge**

MR: Lovely, incense-scented Pinot, savory and mineral and complex. Basic red Burgundy surely doesn't come any better than this. **15.5**

Meursault Les Narvaux

MR: Tight, structured, and very elegant, with just enough roundness to add pleasure and bags of minerality for interest. Terrific. **17**

Beaune Blanc Premier Cru Les Aigrots

MR: Rich and elegant, very mineral, nutty, and brisk, with a long, elegant, textured finish. **16.5**

Beaune Premier Cru Perrières

MR: Crunchy, elegant fruit, with silky tannins; very seductive and aromatic. Spice and incense and a terrific finish. **16.5**

Pommard Premier Cru Pézerolles

MS: Pale purple-red; fine scent of gentle fruit, oak, earth; very nicely balanced Pommard, with a gently muscular tannin; lovely, ripe fruit, not big or deep, but refined, long across the palate, gently complex, and long to finish. Clear premier cru quality, with finesse, scent, and persistence. 2015–22+. **16.5/17**

Volnay Premier Cru Taillepieds

MS: Pale purple-red; sweet scent of subtle new oak and minerals. Nicely balanced, fresh to lively middleweight, with delicately dry tannin; sweet, pure, subtle flavor; long, intense, and scented; premier cru complexity, fine length on the palate; excellent, perfumed persistence. Classic premier cru Volnay; a benchmark for commune and cru. 2014–24+. **17/17.5**

Domaine Marc Morey**Puligny-Montrachet**

MR: Nutty and pure; a long, well-integrated wine, with lovely balance. **15.5**

Chassagne-Montrachet Blanc Premier Cru En Virondot

MR: Nuts and minerals, plus a ripe chalkiness; tight, with a long, elegant finish. **16**

St-Aubin Premier Cru Charmois Domaine Marc Morey

MR: Precise wine, vibrant, with citrus-fruit and mineral notes. **15**

Thomas Morey**Chassagne-Montrachet Premier Cru Les Baudines**

MR: Very mineral wine, with terrific texture and lots of length. Complex and tight. Superb stuff; focused and delicious. **16.5**

Chassagne-Montrachet Premier Cru Morgeot

MR: Long and big; round and serious. Beautifully balanced, with good texture. **15.5**

Domaine Vincent Morey**Chassagne-Montrachet Vieilles Vignes**

MR: Creamy and mineral, complex and rich, with a lovely texture; good acidity, good balance, and nice length. **15**

Chassagne-Montrachet Premier Cru Les Embrazées

MR: Very good—big, substantial, mineral, and complex, and plenty of vivacity. A serious, structured wine with good depth. **16**

Domaine Fernand & Laurent Pillot**Chassagne-Montrachet**

ME: Elegant, green straw. Racy, citrus-and-

orchard-fruits nose; an athletic expression of Chassagne in a well-balanced yet generous mouthfeel. Lingered and fine. **16.5**

Chassagne-Montrachet Premier Cru Fairandes

ME: From the higher, more calcareous slopes toward Les Ruchottes. Mineral precision and clear flavors rather than richness. Good and subtle **16.5**

Chassagne-Montrachet Premier Cru Les Grandes Ruchottes

ME: Clearly a very serious wine. Restrained, stony nose. Great mineral depth rather than exuberant fruit in the mouth. There is considerable vinous potential here, but it needs time—from 2012/13. Grand vin. **17.5**

Chassagne-Montrachet Premier Cru Morgeot

ME: Richness, fatness, and vinosity, but shaped with a light touch in this well-known premier cru of deeper soils. Excellent. Wide appeal. **17**

Domaine Paul Pillot**Chassagne-Montrachet Mazures**

ME: Fine dash and attack; crisp, mineral, aromas-in-the-mouth flavors, signaling an impeccable wine at a relatively affordable price. Lingered and persistent. **17**

Chassagne-Montrachet Clos St Jean

ME: An imposing wine from the deeper soils of this *clos*, known for some of the best red Chassagnes. Structured yet fine; well balanced; fruit, vinosity, and punch. **17**

Chassagne-Montrachet Premier Cru Grandes Ruchottes

ME: Terrific drive and purity of flavors, their complexity defying adequate description. The lovely, edgy acidity gives energy to these wonderful tastes. A top site. **18**

Chassagne-Montrachet Premier Cru La Romanée

ME: A tad more richness here than in the Grands Ruchottes above. An equally great site. I marginally prefer the Ruchottes. **17.5**

St-Aubin Premier Cru Charmois

ME: Gentle, balanced, with a harmonious softness, but without a trace of flabbiness (good supporting acidity). In a word, fine wine made with a light touch. **16.5**

Domaine de la Pousse d'Or**Volnay Premier Cru En Caillerets Clos des 60 Ouvrées**

MS: Fine scent; nicely balanced in the fresher, red-fruit style of the year; moderately concentrated wine with a very fine tannin; pure, juicy, refined flavor; no meanness here—long, even, elegant, and subtly complex premier cru Volnay. Freshly ripe fruit, nice mid-palate length, and a fine, scented aftertaste. Top-level premier cru, complete and classy. 2014–22+. **16.5/17.5**

(laying down)

Domaine Henri Prudhon

St-Aubin Rouge Premier Cru Frionnes

ME: A premier cru better known (to me, at least) for its whites, on very limestone, mineral soils. In its red incarnation, a translucent, light ruby hue—very inviting. Fine, soaring, youthful Pinot nose, at once juicy and mineral. The mouthfeel confirms a poised, vital, and racy Burgundy, lovely to drink young with a roast Bresse chicken and morel mushrooms. Value and great pleasure. **17**

St-Aubin Premier Cru En Remilly

ME: More depth and riper flavors than the Sentier du Clos, but less finesse and grace. Very good, nonetheless. **16**

St-Aubin Rouge Premier Cru Rouges-Gorges

ME: More extracted color and greater depth of flavor. Some will prefer it to the Frionnes for its seriousness and capacity to age, but personally I just love the Frionnes for its grace, charm, and plain deliciousness. **16**

St-Aubin Premier Cru Sentier du Clos

ME: Delicate, elegant, fine-drawn; subtlety and class in the glass. Excellent. **17**

Château de Puligny-Montrachet

Puligny-Montrachet

MR: Mineral, ripe, and balanced; lovely, pure fruit; very classic. **16**

Meursault Premier Cru Les Perrières

MR: Classic, silky, and fine, richly vegetal and creamy. Beautiful balance and breed. **16.5**

Puligny-Montrachet Premier Cru La Garenne

MR: Rich and spicy, with nuts, cream, and smoke. Very ripe and quite big. **15.5**

Maison Roche de Bellene (Nicolas Potel)

Volnay Réserve Spéciale

MR: Spicy, aromatic fruit, beautifully integrated, mineral and complex. **15**

Volnay Vieilles Vignes

MR: Light raspberry fruit, very pretty; perfumed and appealing. **14**

Puligny-Montrachet Premier Cru Les Referts

ME: A textbook example of Puligny as it should be. Lovely scents of white stone fruits flowing on from a beguiling floweriness. Racy, poised, and athletic in the mouth, with a refined fruitiness that is friendly and approachable. **17**

Bienvenues-Bâtard-Montrachet

ME: A great white Burgundy has incomparable texture and mouthfeel, and this sensuous wine is no exception. Silk and satin, with a coquettish personality—every white-fruit scent and flavor from your favorite orchard. Yet beyond the charm is an elegant mineral strength and lovely purity. For the mid-term. **18**

Domaine Nicolas Rossignol

Beaune Premier Cru Clos du Roi

ME: A grandstanding Beaune already waving

to the gallery: rich, round fruit, fleshy texture, mouth-filling—a really yummy and friendly expression of Beaune. Charm. **16.5**

Volnay Premier Cru Cailleret

MR: Concentrated and ripe, with cherry fruit; plums, too. A big wine with a big finish. **16**

Volnay Premier Cru Chevrets

ME: Deep, blue-tinged color of fine young Pinot; juicy, vibrant aromas; a seductive satin and velvet mouthfeel, and a rich yet racy sense of the terroir with good, crisp acidity. Depth of flavor from old vines. **16.5**

Volnay Premier Cru Taillepieds

ME: More restrained than the Chevrets, but inherently more complex, with a capacity to age. Minerals, finesse; long, linear finish. **16.5+**

Domaine Roulot

Meursault Les Tillets

MS: Ripe and subtly cedary to smell; finely balanced middleweight, with a vividly dry flavor; not big, but racy, energetic, long, and with fine persistence. Slightly leaner “upper hillside” weight, but a beautifully defined slenderness and no lack of flesh either. A lovely *lieu-dit* Meursault. 2012–18. **16+**

Domaine Etienne Sauzet

Bourgogne Blanc Tufera

ME: From the Bourgogne AOC immediately below the Meursault Village appellation. As the name implies, a richer soil with some clay elements. Deep, strong flavors, but all handled with masterly precision and balance. A real mouthful of wine for hearty food—casserole of guinea fowl, for example—as a change from red, perhaps. **16**

Puligny-Montrachet

MS: Lightly oaky tangerine-fruit nose; nicely balanced, pure, linear, moderately complex Puligny. Fully ripe fruit, but with a taut, lemony style, along with a nice generosity of fruit; most attractive freshness and good length. Excellent village wine. Now–2015+. **16**

Puligny-Montrachet Premier Cru Champ Gain

ME: Excellent balance of acidity, minerality, oak, and vinosity. Long and complex. **17**

Puligny-Montrachet Premier Cru Champs

Canet

MS: Fine, scented, subtle nose—fresh, citrusy; nicely balanced, fresh middleweight with the characteristic lively acidity. Taut, pure, tangerine fruit; long, quite complex, nicely sustained; great purity of fruit, very good length. Lacks the breadth that would put it among the top premiers crus, but a very nicely complete Champs Canet. 2012–18. **16.5+**

Puligny-Montrachet Premier Cru Clos de la Garenne

ME: All the qualities of Champ Gain but with greater concentration and intensity. Old vines in this parcel? **17.5**

Puligny-Montrachet Premier Cru Combettes

MS: Ripe, oak-cedary nose; medium-full, fresh, elegantly balanced wine; deliciously ripe peach and tangerine fruit, backed by a gentle minerality, long and graceful across the palate, with fine premier cru tenacity and outstanding length. Top-quality premier cru; clarity, finesse, definition—splendid. 2012–18+. **17.5/18**

Puligny-Montrachet Premier Cru Perrières

MS: Fine, gently oak-cedar nose; rich yet well-defined and elegant middleweight premier cru Puligny. Very ripe fruit, with a touch of tropicality, clear premier cru race, complexity and tenacity; a nice minerality behind the ripe fruit, a mouthwatering defining acidity and very good, aromatic length. Very fine premier cru. 2012–18+. **17/17.5+**

Puligny-Montrachet Premier Cru Referts

MS: Lightly oaky nose, with a light, fresh citrus character; taut, lean, linear style; vivid, defining acidity, long and gently racy across the palate and to finish. Middle- rather than top-rank premier cru, lacking just a little breadth and aromatic scope—but good. 2012–18. **16+**

Bâtard-Montrachet Grand Cru

MS: Pure, refined, mineral-dense nose; a particularly vivid balance for the vineyard, with no excess fat or weight. Generous, ripe fruit, racy, complex, and long across the palate; fresh and refreshing, clear grand cru quality; a notably crisp, aromatically complex expression of this cru, which is often rather more luscious—or with a tendency to overweight, depending on your viewpoint. Lovely. 2014–24+. **18.5/19**

Chevalier-Montrachet Grand Cru

MS: Closed nose; beautifully balanced, rich, middleweight, with fine, fresh acidity. Very harmonious; great presence and great subtlety; gently luscious, graceful, resonant wine, with a beautiful peachy fruit, clear minerality, gently mouth-coating character, and terrific tenacity of flavor, followed by great persistence of fruit and aroma. Not big, but absolutely complete, every inch a grand cru. Typical Chevalier in its restraint, precision, and finesse. Wonderful, gentle energy, great scope. Immensely seductive. 2015–25+. **19/19.5**

Domaine Tessier

Meursault Les Casses-Têtes

MR: An enormous mineral finish after a big, rich palate; still tight, but very promising, with lots of flavor. **16.5**

Meursault Premier Cru Les Charmes-Dessus

MR: Tight and closed, with brisk mineral fruit over smoke and power. **16**

Meursault Premier Cru Les Genevrières

MR: Some cream and cashews; brisk acidity. Mineral and precise, with a big finish. **16.5**

Domaine Tollot-Beaut

Corton-Bressandes Grand Cru

MR: Dark and deep in flavor; great richness

underneath—savory and mineral. Powerful and fresh. 17.5

Domaine Joseph Voillot

Pommard

MR: Bright, perfumed, elegant, and concentrated; quintessential Pinot—savory and spicy. 15.5

Pommard Premier Cru Pezerolles

MR: Elegant, almost ethereal, subtle, and refined, with plenty of concentration lurking underneath. 16.5

Pommard Premier Cru Rugiens

MR: Quite chewy, with power underneath the elegance, finesse, and perfume. 17.5

Volnay Premier Cru Champans

MR: Rich, aromatic, and elegant; fascinating, lovely wine. 17

Volnay Premier Cru Fremiets

MR: Supple, perfumed, and mineral; very well judged, with a lovely, warm, spicy, rich note—autumn leaves—and bright elegance. 17

MÂCONNAIS/CHALONNAIS

Domaine Daniel Barraud

Mâcon-Vergisson La Roche Non-Filtré

ME: One of the great bargains. A selection, presumably of younger vines, in a great site—the sheer rock of Vergisson—coming to market as a straight Mâcon-Villages rather than as St-Véran or Pouilly-Fuissé. Nose and mouthfeel of crystalline purity and drive, fleshed out by generous, ripe fruit. Fine white Burgundy for under \$15/£10. 16.5

Pouilly-Fuissé La Roche

ME: A benchmark for the incisive mineral style from Vergisson, where the vine goes almost immediately into the rock, with the shallowest of topsoils. Racy, invigorating, bell clarity of Chardonnay flavors in an exceptional site; sensitive use of oxygenating oak and a burgeoning yet tight vinosity. 17

Pouilly-Fuissé Vieilles Vignes Les Crays

ME: A more luxuriant yet finely balanced style from a different terroir (closer to Fuissé?). Golden, peachy fruit; sumptuous, satiny texture; a lovely nuttiness, vinous yet lively. 17

Château de Beauregard

Pouilly-Fuissé Vers Cras

ME: From fine limestone soils on the plateau east of Fuissé. Fresh, intense, exceptionally pure fruitiness (peach, apricot, very luxuriant) that comes from serious natural work in the vineyard. Real flair in the winemaking leads to a lovely, creamy texture, length, and definition. 17

Pouilly-Fuissé La Maréchaude

ME: One of Frédéric Burrier's best vineyards, beneath the rock face of Vergisson, which gives spectacular, *nerveux*, racy Pouilly-

Fuissé of great clarity. Green-gold, with an energy and drive on the palate that are electrifying, the fine touch of austerity balanced by the ripeness of the fruit. Class. Drink to 2014. 17.5

St-Véran En Faux

ME: From a particularly fine and complex terroir, where the red soil is composed of calcareous marls. Brilliant color—green lighted/bright yellow; a gorgeous surge of mineral-charged fruit, orchard rather than citrus, with good balance and savor. Ready now, with a joyful, *glissant* drinkability. Outstanding value. 16.5

Domaine Jean-Marc Boillot

Montagny Premier Cru Vieux Chateau

ME: Typically *sauvage* Montagny character—herbal scents; mouth-filling, lemony, mineral fruit. Straightforward but pure, linear, and very satisfying. 15

Rully Premier Cru Meix Cadot

ME: Fine, tight, complex. A subtle expression of Rully. Great value for straitened times. 17

Maison Champy

Bourgogne Chardonnay Signature

ME: This has much more to it than the Bourgogne *tout court*—length and definition of citrus- and/or orchard-fruit flavors. Some oak? If so, it's very well integrated. 15

Mâcon-Villages

ME: Shimmering golden hue, ripe yet poised, fruit in balance with good acidity. Ample and generous mouthfeel; decent length. 14.5/15

Mâcon-Uchizy

ME: Pretty, floral nose typical of this northern Mâconnais village; scents of lemon, lime, and linden. *Gras* mouthfeel. Excellent value. 15

Rully

ME: Recognizably Rully, a good sense of place: lemon-scented nose. Fine, mineral-charged fruit. Elegant, well-defined flavors that alternate between gentle generosity and linear precision. Well above average. 15

Maison Deux Montille

Montagny Premier Cru Les Coères

MR: Crisp, crunchy fruit. The acidity is pretty ripe, and though there's a green edge there, it's still attractive. 13

Domaine Vincent Dureuil-Janthial

Mercurey Premier Cru Clos de Montaigus

MR: Black-cherry fruit and some grippy tannins; good balance and length. 14.5

Rully Premier Cru Les Margotés

MR: Soft and spicy, mineral, with a touch of alcohol on the finish. Generous fruit. 14

Rully Premier Cru Meix Cadot

MR: Mineral, concentrated, ripe, with a touch of peach. Punchy, assertive, and supple. 14

Domaine Faiveley

Mercurey Clos Rochette

NB: Pale gold, with an authentic luster and good *reflêt*. Serious and striking to smell—much more earth and minerals than fruit per se. But subtle greengage fruit is also there, together with a light woodsmoke that Bernard Hervé finds typical of high, stony sites. Dense, fine, and tight-knit on the palate, with strong underlying minerality. The wood is still a shade dry on the finish but should integrate. 15.5

Mercurey La Framboisière

NB: Medium-deep ruby, with a natural luster. A lovely nose of (yes) raspberries and as evocative as Griottes can be of cherries. A lovely, round, supple texture, reflecting the high quality of the tannins, and well-balanced but fresh and lively acidity keeping everything elegant and fresh. Terrific value. 15

Mercurey Rouge Premier Cru Clos des Myglands

MR: Quite floral, with lovely perfumed fruit. A well-structured wine, with good depth. 16

Pouilly-Fuissé Clos des Prouges

MR: Creamy, with a crisp, mineral background, fresh acidity, and good, pure fruit. 14

Domaine Paul Jacquesson

Rully Premier Cru La Pucelle

ME: Excellent Rully blanc—lemony, elegant fruit underpinned by fine acidity, long and fine. Skilled winemaking lends extra creaminess. 16.5

Jean Rijckaert

Pouilly-Fuissé des Croux Vieilles Vignes

MR: Nuts and some cream; very pure, with good depth. 14.5

Maison Roche de Bellene (Nicolas Potel)

Rully Premier Cru Les Clous Blanc

ME: Direct and appealing, lemon-toned Rully fruit from a good site. Delicious, but with the added balance, energy, and purity that is the 2008 vintage. Proper, affordable white Burgundy for 2010. Value. 16.5

Domaine Tupinier-Bautista

Mercurey Vieilles Vignes

MR: *Vieilles* means 60 years here, which is properly old. The concentration shows, as does extra depth; nice vivacity and spice. 14.5

Domaine A&P de Villaine

Bourgogne Aligoté de Bouzeron

MR: Crisp and weighty, characterful; lovely sour-cream fruit and a very elegant, resonant finish. 16

Mercurey Les Montots rouge

MR: Lovely, creamy, aromatic Pinot fruit, light and elegant, limpid and mineral, with a firm core and nice depth. 16.5

Rully St-Jacques

MR: Fine, concentrated, with a lovely texture; lots of character, stylish, and long. 16 ■