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The Burgundy Report
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2010 BURGUNDY REPORT

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INTRODUCING BURGUNDY

Burgundy is a unique part of the wine world. Its viticultural history extends back two thousand years. It has produced wines that inspired great literary works. Its vineyards are known throughout the world and its wines command some of the highest prices. In fact, Burgundy's wines are in such great demand that counterfeiting has become a serious issue.

At the same time, Burgundy has always had a sense of mystery and intrigue. It is quite small, with a more obscure history compared to areas like Bordeaux and Champagne. Burgundy's place in the world of wine has been tempered by the fact that the region is land locked. This made it difficult for its wines to be celebrated by Paris' tastemakers. Most importantly, pinot noir, Burgundy's most prized variety, is an enigma. The diffi-

culty in growing the grape and fashioning it into wine is well known. Finally, the vineyards have been divided and subdivided into plots of various sizes and names, then ranked according to their designated quality level. What you drink can depend as much on where it is grown as the way in which it was made and who made it.

But it's the patchwork of vines and the varied styles that make Burgundy so seductive to wine enthusiasts. Burgundy is a puzzle that needs to be unravelled. It's the challenge of figuring out favorite vineyards and winemakers that makes Burgundy so intriguing. And when the stars align, with the right grape planted in the right soil and the right growing conditions, the result can be a wine like no other. And after

experiencing such a wine, the need to experience it again and again exerts an irresistible pull. The search becomes as exciting, if not more so, than drinking the wine.

Adopting the idea that pinot represents Burgundy's true soul, I have often said that you don't start with pinot noir, you end up there. Other varieties are easy to appreciate and understand, their qualities more upfront and direct. Burgundy and its wines are about subtlety and nuance. Their characteristics are more discreet and must be gleaned. As such, they are more intellectual, requiring knowledge of site and style. At the same time, it is essential to know one's own palate so that the wines selected possess the right qualities.





BURGUNDY: A HISTORY

Burgundy's history is fairly well known but always bears repeating because of how much the past has shaped the wines we taste today. And history not only affected what we drink today, it also determined how the wines have been made and how they arrived on our tables.

It is thought that vines were planted in the region some 2000 years ago. The Romans who occupied the area, were among the first to introduce viticulture as they did in most lands they conquered. In later centuries Burgundy's reputation grew, and its vineyards were donated to the Catholic church. At the time, monasteries were the repositories of research and knowledge and the monks and priests applied their efforts to making better wine.

The Cistercian order, which built Clos de Vougeot, is credited with laying the foundations. As more and more vineyards were donated to the church, monks discovered that different sites created wines with distinct flavor profiles. Certain plots of land were found to grow better fruit so that over time, the monks accumulated a very specialized understanding of their holdings. This knowledge, passed down over the centuries, helped to form our current understanding of Burgundy terroirs.

Burgundy's somewhat reserved and low-key status has as much to do with its location as with anything else. To gain an international reputation, French wines needed access to the centers of commerce and government. Burgundy, until railroads were developed, was

isolated from Paris and the ports that conducted trade. At the same time, Bordeaux and Champagne gained a greater reputation, both in France and in Europe, thanks to the ability of wineries in those regions to send their wines to a variety of markets. Burgundy's fortunes began to rise when it became easier to ship wines from there, particularly in the 19th century.

Burgundy's fragmented vineyards are due as much to church and state as they are to geology. While much of the differences can be attributed to the contribution of the region's differing soils, there are frequently many different owners within each vineyard, often with the same family name. This was shaped by changes in France's legal system.

After the French revolution, the church was forced to sell off its vineyards. At the same time, the Napoleonic code that was instituted created new inheritance regulations. Most inheritance laws passed property to the oldest heir but the egalitarian nature of the revolution required that property be divided equally among members of the family's next generation. Plots were subdivided again and again, reducing some holdings to individual rows. This fragmentation by soils and by law is one reason it is so difficult to develop an understanding of the region's wines. Trying to assess what you are drinking requires a concerted effort to understand both the land and the law.





HIERARCHIES IN BURGUNDY UNDERSTANDING THE CRUS

One reason Burgundy is a bit tricky to understand is its multi-layered system of quality designations codified in the Appellation d'Origine Contrôlée regulations. The Cote d'Or's 9,505 hectares of vines is home to 137 different appellations. The appellations are categorized in tiers based on the quality of each terroir. The system can be a bit confusing and there are a number of quirks that seem to defy logic. Yet once the underlying theory and structure is understood, it all makes sense.

Burgundy's vineyard classification is based on qualitative standards that pertain to the specific plots of land on which the grapes grow. Soil, aspect, and elevation are key factors in determining where in the hierarchy a specific plot of land will be ranked. The tiers are ranked in ascending order of quality as follows: *regional*, *village*, *premier cru*, and *grand cru*.

As part of the AOC regulations, wine-making practices and viticulture procedures are mandated for each tier. Requirements are set by the governing agency for each appellation and approved by France's national appellation authorities. The regulations for each tier are quite detailed and include permitted varieties, limits on yields, picking dates, planting, and pruning methods among other practices. The rules, designed to improve quality, get more specific with each level of the classification scale.

The development of a ranking system for Burgundy's vineyards goes back centuries. The monks who planted the first vineyards were keen observers of

the minute details ascribed to each plot of land. After snowstorms, for instance, the snow on certain sites melted before others, indicating which places received more sun and heat. Over the years, this accumulated knowledge allowed certain plots of land to be recognized as better than others in terms of quality.

The first classifications occurred in the early 1800s when two important treatises ranked the region's vineyards. These books were the foundation for the official classifications set forth by the Beaune Committee of Agriculture in 1861. This effort was undertaken in response to Bordeaux's classification a few years earlier. The ranking of *climats* into three classes was the basis for the formal categorization of the Cote d'Or undertaken when France's AOC regulations were adopted in 1936.

While these regulations, boundaries, and classifications seem written in stone, they are actually fluid and malleable. The status of individual crus can be elevated by the membership of the appellation contrôlée in conjunction with approval from the Institut National des Appellations d'Origine (INAO). A recent case occurred in 1992 when the *premier cru* site La Grand Rue was upgraded to *grand cru* status. Currently, efforts are underway in the Nuits St. Georges appellation to elevate the *premier cru* vineyard St. Georges to *grand cru* status. These decisions are not made easily, and it may be more than a decade before a decision is reached.

It's important to remember that it is the vineyards that are assigned *premier* and

grand cru status, not the wineries, as is the case in Bordeaux. For example, in Bordeaux, if a vineyard owned by a *cru bougeois* property is sold to a *cru classe* domaine, the fruit can become part of the classified growth's grand vin. The vines in each *cru* are frequently owned by multiple wineries, each with its preferred viticultural practices. Some growers choose to bottle their own wine while others sell their fruit to a negociant which may have its own ideas about how to make wine from that particular site. So while a *grand cru* is theoretically of higher quality than a *premier cru*, the classification system does not distinguish among growers within a specific vineyard. All the vines in a single *cru* are considered to be of the same quality.

So how about what the wines from each tier actually taste like? This is another quirk of Burgundy's classification system. It is easy for those planting their feet in the world of Burgundy for the first time to expect that wine from a *premier cru* will be richer and more complex than village wine and for a *grand cru* bottling to be more substantial than a *premier cru* bottling. But that is not necessarily the case. A better understanding of Burgundy can come from looking at each of the classifications.

HIERARCHIES IN BURGUNDY UNDERSTANDING THE CRUS

Regional Wines

This category represents the bottom rung of quality rankings in Burgundy. The labels for these wines are designated Appellation Bourgogne Controlee. This is the foundation of the region's classification system. Over half the wines made in Burgundy carry this designation on their labels and production of 55hl/ha is permitted for wines in this category.

There are three ways that wines can gain this designation. First, vineyards that are planted in areas that are not considered to be *village* level wines are placed in this category. This will include unclassified wines in the Cote d'Or as well as grapes grown on the flattest sections of the region, often in heavier soils on the eastern side of the RN74 highway. The RN74 serves as an unofficial boundary with the best grapes grown on the west side of the road.

The second reason a wine might be considered a regional wine is when a winemaker blends wines from two or more villages. Should a winery decide to adopt this designation, it will be unable to list the villages where the grapes were grown. But often this blend of different village wines produces a superior wine or allows a small winery to make enough wine to realize a reduction in expenses versus bottling each parcel individually.

Finally, wines can be declassified from classifications higher up the ladder. In

making their final blends, many winemakers often exclude parcels that do not meet their personal quality standards. Should they decide that certain lots of Pommard are substandard, they can sell the wines as simple Bourgogne.

Village-Level Wines

Approximately 35% of all Burgundy wines are in this category. Production must be no more than 50 hl/ha.

Village wines carry the name of the local village on the label and consist of vineyard plots that do not meet the specific requirements for premier crus. The land may be flatter, with more top soil or may be less exposed to enough sun to allow the fruit to fully ripen.

Wineries often declassify fruit or wines that do not meet their standards for *premier cru* quality wine. These wines

can be designated as *village* wines and can be blended with other *village* designated wines.

Increasingly, the names of individual vineyards appear on *village* level wine labels. These sites, often called *lieu-dits*, have been singled out by a winemaker to be bottled individually. Guy Roulot has done an excellent job of highlighting some sites for their unique expressions. The name of the plot can be listed but the wine can only be considered as a *village* wine.

Today, improved viticulture has led many wineries to judge grapes from a particular *climat* to be of exceptional quality. These wines can be bottled separately but if they are designated as *premier cru*, the name of the plot can be mentioned but it can only be classified as a village-level site.





HIERARCHIES IN BURGUNDY UNDERSTANDING THE CRUS

Premier Cru Wines

Premier crus are vineyards that are deemed to have a standard of quality and an individual expression of the terroir that can be distinguished from other crus. These sites are not considered to be as significant as *grand cru* vineyards but are judged to produce wines that reflect the unique qualities of their specific soils and aspect.

Because many wineries have small parcels of individual crus that may not warrant bottling individually, wines from different *premier crus* within a village are often blended into one wine. In this circumstance, the names of the vineyards that comprise the blend are not permitted on the label. Instead, the commune name followed by the words "*premier cru*" (Beaune Premier Cru, for example) is required.

Only about 12% of Burgundy's wine production is from *premier cru* vineyards. Production is limited to 45 hl/ha. Most vineyards are located on the slope above or below the band of *grand cru* vineyards. The soils are either thinner at the crest of the slopes or deeper towards the bottom, resulting in leaner or richer textures in the finished wines. *Premier cru* wines have the ability to improve over 6-8 years in the cellar, while also showing more richness and complexity versus village-level wines.

Grand Cru Wines

There are 33 *grand cru* vineyards in Burgundy and they represent 2% of the total acreage. These wines represent the pinnacle of Burgundy's quality pyramid and the apogee of complexity and clarity of terroir. Because of their status, these vineyards would command the highest prices if they ever came up for sale.

These vineyards are traditionally located on the middle of the east-facing slopes. These sites provide just the right amount of drainage, maximum exposure to sunshine, and just enough topsoil to allow the grapes to reach full maturity. The thinner soils at the top of the slope create conditions perfect for a bony, more angular wine. On the flatter plots at the bottom of the slope, richer soils create vigorous vines and grapes lacking in structure.

It is not only aspect that separates *premier crus* and *grand crus*: soils also make a difference. The key component of most *grand cru* vineyards is limestone, essential for growing refined chardonnay and pinot noir. Limestone and clay mixtures are most preferred, the clay providing a source of water during warm, dry weather conditions. *Premier crus* tend to have higher proportions of other soils, particularly loamy earth, iron, and gravels which help promote or deter vine growth and vigor, making it difficult to grow the best grapes in these locations.

The *grand crus* for pinot noir are centered in the Cote de Nuits section of the Cote d'Or. These sites are concentrated in three areas, with one set of *grand crus* centered around the villages of Vougeot, a second between Morey-St.-Denis and Gevrey-Chambertin, and the rest scattered in the hills of Corton. The only *grand crus* for chardonnay are grouped around the Montrachet vineyard on the border of Puligny and Chassagne-Montrachet in the Cotes de Beaune, some distance south of the top vineyards for pinot noir.

The production of wine on *grand cru* vineyards is limited to 35 hl/ha. In labeling these wines, the vineyard name is all that is required. In most cases, *grand cru* wines have the ability to age for 10-15 years.

Indeed, short-term cellaring is essential. Like a tightly wound flower, *grand cru* wines are often closed and reticent in youth. It's important to remember that on release a *grand cru* wine can come across as simple and even unyielding when compared to a *premier cru* from the same year. *Grand crus* are not always bigger, more extracted wine versus *premier crus* of the same commune. For those who like richer, more complex wines, *premier crus* can be more appealing. With time in bottle though, the latent intensity and power within a *grand cru* wine will reveal itself.



THE REGIONS OF BURGUNDY THE LAY OF THE LAND

When one speaks of Burgundy, the reference is to a large swath of land that extends from the chardonnays of Chablis that neighbors Champagne to the southern villages that make up the Cote Chalonnaise where the wines of Macon and Beaujolais that fill shelves and wine lists across America are found. In the minds of most American wine enthusiasts however, Burgundy is defined by the vineyards of the famed Cote d'Or. The wines from the communes comprising this legendary area will be the focus of this report.

Marsannay/Fixin

The small village of Marsannay is the first appellation you encounter when visiting the Cote d'Or from Dijon. While urban encroachment is creeping ever closer toward these vineyards, the rising profile of wines from Marsannay, and its southern neighbor Fixin has helped keep their vines in productive use. In fact, the close proximity to Dijon has boosted tourism, further elevating the value of these vineyards.

The best wines from these villages, while usually not capable of reaching the pinnacle of quality that can be found in many *premier cru* wines, can be a source of good value at reasonable prices. Pinots from both communes tend to be light to medium-bodied and slightly earthy, with light yet gravelly tannins. Deep garnet in color and revealing dark fruits on a compact frame, these wines can be great values. Marsannay can also produce very tasty chardonnays and

roses from pinot noir. The vineyards these wines can be produced from are specifically designated by appellation regulations.

Top wineries to look for: Roty, Mortet, Naddef, Audoin

Gevrey-Chambertin

Traveling south through the Cote d'Or, the first village to be encountered with *grand cru* vineyards is Gevrey. The most famous of the village's nine *grand crus* is Chambertin, whose reputation was such that the town appropriated the vineyard's name, attaching it to its own.

Eight other *grand crus* surround this famous one, seven of which also added the *grand cru's* name to theirs. The lone holdout is Clos de Beze. The crus are planted on thin and well-drained limestone soils.

In addition to the extensive network of *grand cru* vineyards, there are almost 30 *premier cru* climats. Comprising over 20% of the commune's total acreage, in the right hands many of these approach *grand cru* quality. Most of the top *premier cru*, think Clos St. Jacques or Cazieters, are planted on highly elevated, red clay soils in the commune's northern portion. As the slopes flatten out toward the east and the RN74, soils are deeper due to deposits accumulated over the years. Wines from vineyards here are mostly ranked as village wines.

Exclusively planted to pinot noir, Gevrey's wines have a firm structure surrounding dark fruit flavors. Most

noticeable on the backend are the ever present, slightly grippy, and dry tannins that are probably the village's calling card. Robust, masculine, and often a bit rustic, these are wines of importance and stature. For attractiveness and elegance, head south.

Top wineries to look for: Dugat-Py, Rousseau, Trapet, Rossignol-Trapet



Cyril Audoin



THE REGIONS OF BURGUNDY THE LAY OF THE LAND

Morey-Saint-Denis

Going south from the commune of Gevrey, the string of Cote du Nuits *grand cru* vineyards continues along the east facing slope. The five *cru* (Clos de la Roche, Clos St-Denis, Clos des Lambrays, and Clos de Tart with a sliver of Bonnes-Mares) are large, imposing vineyards. Steeply sloped and occupying large swaths of land underneath hilltop forests, two of these *grand crus* are monopoles with long histories.

Practically the entire commune is planted to pinot noir, with small plots of chardonnay here and there. Half the vineyards are designated as *premier* and *grand cru*, while the village-ranked *climats* are located on the flatter, eastern portions of the commune.

The style of wines from Morey Saint Denis splits the difference between its neighbors'. It shares the intense, brooding dark fruit qualities of wines from Gevrey, but frequently lacks that appellation's firm structures on the back-palate. Concentrated, with an emphasis on the dark fruit flavor spectrum, there's often a softness and purity found in pinots from Chambolle.

Top wineries to look for: Dujac, Ponsot, Domaine des Lambrays, Groffier, Mommessin/Clos de Tart

Negociants to watch for: Leroy, Drouhin, Jadot

Chambolle-Musigny

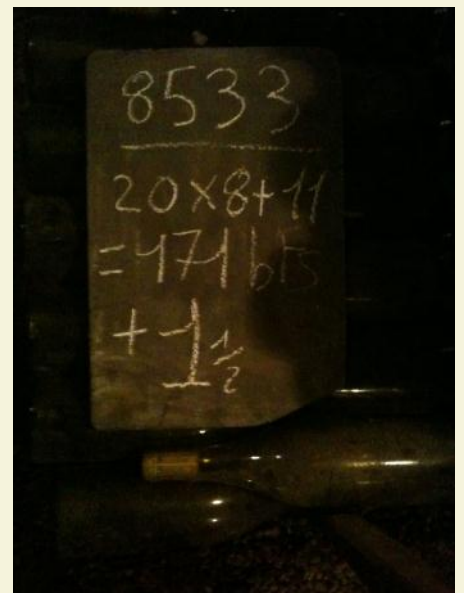
This small AOC is home to the famed *grand crus* Musigny and Bonnes Mares. Wines from Bonnes Mares have deeply fruited palates that they share with wines from the appellation's neighbor to the north, Morey St. Denis. There is a lushness to the palates. The *grand cru* of Musigny is located in the appellation's southern portion, adjoining the Vougeot commune. Musigny's wines exhibit considerable density. With deeply concentrated fruit cores and minerality, they usually have a focused intensity that rewards time in the cellar.

In addition to the two *grand crus*, 25 *premier crus* make up 40% of the appellation's total vineyards. Two *premier crus*, Les Amoureuses and Les Charmes, stand out from their peers. Chambolle-Musigny is one of pinot noir's many homes in the Cote d'Or, but Comte de Vogue owns a small plot of chardonnay there.

The *premier cru* and *village* wines from Chambolle have broad palate textures with an emphasis on dark fruits. This is not an appellation with strong structural elements to support the deep, almost brooding fruit. Instead, a thread of elegance is woven into the fruit and the tannins melt into the back-palates, creating soft textures on the finish.

Top wineries to look for: Comte de Vogue, Roumier, Mugnier

Negociants to watch for: Drouhin, Jadot



THE REGIONS OF BURGUNDY

THE LAY OF THE LAND

Vougeot

The small town of Vougeot is dominated by the famed Clos du Vougeot. Steeped in both viticultural and religious history, the vineyard and its chateau are some of the most revered landmarks in Burgundy. The Clos' vineyard occupies 80% of the appellation.

Originally owned by the church, then confiscated and sold after the revolution, it wasn't until the 1800s that the Clos lost its status as a *monopole*. Today, there are over 80 different owners making wine of varying quality levels. A lot of this is due to the cru's wide disparity of soil types and aspects. About 20 different *lieu-dits* and six different soil types comprise the cru.

The parcels located at the top of the slope are generally considered to be the best. The wines tend to have more power and grip, with great cellaring potential. The midpalates tend to gain juiciness with soft, broad textures as one goes down the slopes, with vines from the flatter portions near the RN74 generally producing wines of less interest. Knowing the specific location of a domaine's holding is of great assistance when buying a bottle of Clos Vougeot.

There are just four *premier crus* in the appellation along with a few village-level *climats*. While known for pinot noir, over 20% of Vougeot's vineyards are dedicated to chardonnay.

Top wineries to look for: Bertagna, Hudelot-Noëllat, Chateau de la Tour, the Gros families

Negociants to watch for: Jadot, Boisset



Clos Vougeot

Vosne-Romanée & Flagey-Echézeaux

The village of Vosne-Romanee is Burgundy's spiritual heart. Burgundy's most significant *grand crus* (La Tache, Romanee-Conti, Echezeaux) are located here. It also home to the region's most important winemaking families. A visit to the local graveyard reveals ancient tombstones with names that can still be found on the labels of Burgundy's top domaines.

While *grand crus* command the most attention, the *premier crus* (37% of Vosne's vineyards) are of high quality as well. Just about every cru abuts or is surrounded by significant *grand cru* vineyards. In the hands of the right winemaker, these are capable of producing wines that far exceed the quality of *premier crus* in other villages.

This is pinot country, with wines that show the exquisite and exotic aromas of fruit and spice that are so elusive in Burgundy. It is here that the powerful flavors seem weightless and ethereal, yet with a density of flavor that commands respect.

Top domaines in Vosne Romanee: DRC, Meo Camuzet, The Gros families, Lamarche



THE REGIONS OF BURGUNDY

THE LAY OF THE LAND

Corton

The hill of Corton is one of the Cote d'Or's geographical landmarks. Oval shaped, it is oriented north to south, with a small forest capping the top and vineyards winding around the steep slopes underneath. Vineyards, planted here since Roman times, were given to the church by King Charlemagne in 775.

The labeling and classification of the vineyards provides a window into why Burgundy can be so difficult to master. To start, the vineyards lie within the boundaries of three different village AOCs. Corton and Corton-Charlemagne are the appellation's two *grand crus* for pinot noir and chardonnay respectively. Each appellation contains a number of *climats*. For pinot from Corton, the *climat* name is frequently attached to the Corton designation on the label.

The wine style is quite distinctive and mostly determined by the hill's soils, its elevation, and sun exposure. The vineyards of Corton-Charlemagne possess the ability to ripen chardonnay quite easily. Resultant wines have opulence and power. Their rich textures mean they can handle a bit of oak. After time in bottle, the youthful fruit gives way to an underlying minerality that often manifests itself on the finish.

Corton's lean soils do not make it easy for pinot noir to gain the plushness of fruit that it develops when grown on richer dirt. Consequently, Cortons usually have more sinewy profiles, that highlight crisp and vibrant fruit.

Nuits-St.-Georges

Nuits-St.-Georges is considerably smaller than Beaune and it remains the home of many negociants and other businesses affiliated with the wine industry. There are no *grand cru vineyards* in Nuits but over 40 *premier cru* sites of varying quality and reputation comprise over 40% of the commune's total acreage. Pinot noir dominates most of the appellation's production, with about 1% dedicated to chardonnay.

The top *premier crus* in the Nuits-St.-Georges AOC are located on a strip of steeply sloping land south of the town center. The crus of Les Saint-Georges, Prulliers, and Vaucrains are among the best in this sector. North of the town is another sloping hillside where *premier crus* of a more delicate quality can be found. Aux Murgers, Les Boudots are considered the best crus there.

Pinots from Nuits are bright, expressive wines with just enough acidity to leave a fresh sensation. You won't find a lot of density or extraction. Rather, the emphasis is on pure fruit expressions. With restrained use of oak given Nuits' more delicate fruit, they resemble pinots from Beaune. An equivalent appellation in California would be a combination of Monterey and Carneros.

Top domaines in Nuits-St.-Georges: Chevillon, d'Arlot, Liger-Belair, Lignier

Negociants to watch for: Faiveley

Top domaines in Corton: Bonneau du Martray, Coche-Dury

Negociants to watch for: Latour, Jadot, Bouchard, Girardin

Beaune

Beaune is Burgundy's commercial and spiritual center. Also located at the Cote d'Or's geographical center, the town is home to commercial offices for many of Burgundy's wineries and negociants. While the larger producers had to move their winemaking facilities to larger premises, winemaking still goes on at facilities just outside the ring road.

Although the appellation has no *grand cru* vineyards, there are 38 *premier crus* (depending on how you count) spread about from the southwest to the northwest of the city. They occupy over 80% of the AOC's total acreage. Given that many of the major negociants have historical ties to the city, it should come as no surprise that they own many of the best *premier crus*.

Chardonnays from Beaune have made significant inroads in the U.S. market thanks to Joseph Drouhin's iconic Clos de Mouches plus offerings from a few other producers. However, only 22 of the 335 hectares are planted to chardonnay. The wines are really attractive thanks to rich textures and flavors that resemble those of Santa Barbara chardonnays.

Pinots from Beaune tend to be medium in weight, with some *premier crus* exhibiting lighter color and offering fresh, cherry-laced flavors. Showing flavors and palate profiles that resemble pinots from Carneros, these wines emphasize the pretty nature of the varietal and are best enjoyed in their youth.

Top domains in Beaune: Morot, Hospice de Beaune

Negociants to watch for: Jadot, Bouchard, Drouhin



THE REGIONS OF BURGUNDY THE LAY OF THE LAND

Pommard

Pommard's wines are some of the most uniquely styled in Burgundy. Full-bodied and broadly textured, they have more blocky and foursquare personalities that contrast markedly with the bright, crisp qualities of Beaune's or the silky, complex wines from Vosne Romanee. Deeply colored and a bit straightforward in style.

As in neighboring Beaune and Volnay, Pommard has no *grand cru* vineyards. This is most likely due to the fact that the appellation has no steep slopes. Most of Pommard's vineyards are located on relatively flat land that gently fades towards the RN74 highway.

There are 27 *premier crus* in Pommard, but like their neighbors in Volnay and Meursault, a few *cru* have reputations that exceed the others. Clos des Epeneaux, Les Epenots, Grands Epenots, and Rugiens are considered to be similar in quality to *grand crus*. About a third of the commune's vineyards are classified as *premier cru*.

Top domaines in Pommard: Comte Armand, Pousse d'Or, Chateau du Pommard, Lafarge

Volnay

Nestled next to the village of Pommard, Volnay is home to a number of top estates and some superlative vineyards. Volnay is exclusively devoted to pinot noir, with no chardonnay planted. In addition, while the commune has no

grand crus, 30 *premier crus* of varying reputation lie along the Cote's slope.

Volnay's reds are decidedly more feminine than its neighbors' to the north, thanks to a deep layer of light, fluffy topsoil. Most Volnays possess silky, elegant textures compared with the power and structure found in a typical Pommard, with much more complexity on the nose and palate. One might call Volnay the Vosne-Romanee of the Cote du Beaune.

Top domaines in Volnay: Pousse d'Or, d'Angerville, Lafarge

Negociants to watch for: Bouchard, Pousse d'Or



Meursault

There are 19 *premier crus* in Meursault and no *grand crus*. Yet the *cru* of Charmes, Genevieres, and Perrieres are considered to be the best in the AOC and easily rival the *premier crus* found in Puligny.

A number of domaines make this village their home and have significant holdings including Lafon, Roulot, and Jobard, while the neogiocant Bouchard also has extensive vineyards.

Meursault chardonnays are full-bodied and take on flavors of hazelnuts and dried fruits. More structured and firm compared to the fruity styles found in Puligny-Montrachet, they possess a more masculine personality. The top *premier crus* are more complex and nuanced.

A very small amount of pinot noir is grown in the Meursault, just about all in *premier cru* vineyards located on the southwest boundaries. Light-bodied, with clear, translucent color, these are fresh and fragrant with crisp textures and fine-grained tannins. They should be enjoyed in their youth.

Top domaines in Meursault: Comtes Lafon, Roulot, Jobard, Coche-Dury

Negociants to watch for: Bouchard, Jadot

THE REGIONS OF BURGUNDY

THE LAY OF THE LAND

Puligny-Montrachet

Chardonnay is the *raison d'être* for Puligny Montrachet and it finds its true expression here. Along with the string of *premier cru* vineyards connected to the same slope as those sites in Meursault, the top *grand cru* vineyards for chardonnay can also be found here.

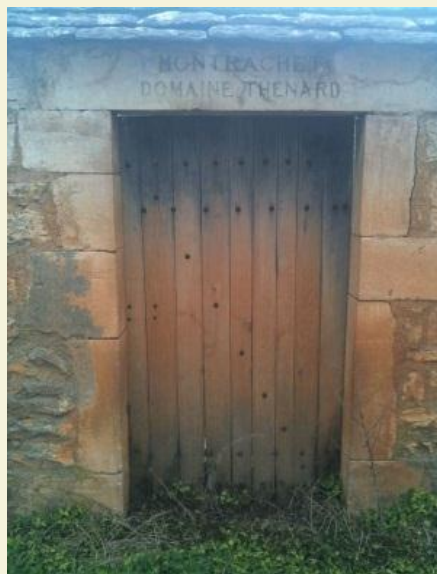
Puligny's 17 *premier crus* make up almost half of its total acreage. The vineyards located in the middle of the slope tend to stand out from their peers.

While this is chardonnay's home, a bit of pinot noir, 3% of the acreage, is also grown.

Of the three main appellations devoted to chardonnay, the Pulignys are probably the easiest to understand and pick out in a lineup. Opulent and with richer textures, the flavors show hints of tropical fruits with expansive frameworks, especially from fruit grown on the middle and flatter portions of the slope. The best Pulignys exhibit an underlying minerality akin to what can be found in chardonnays from Chassagne.

Top domaines in Puligny-Montrachet: Domaine Leflaive, Sauzet, Carillon

Negociants to watch for: Olivier Leflaive, Jadot



Chassagne-Montrachet

The Chassagne Montrachet appellation is probably the least known of the three communes dedicated to chardonnay. One reason may be Chassagne's split personality. While its reputation is based on chardonnay, pinot noir accounts for one-third of production. And stylistically, chardonnays from Chassagne are more understated and refined when compared with its neighbors'. Where the wines of Puligny and Meursault are more full-bodied and richly textured, Chassagne expresses more finesse and elegance. Chardonnays made here highlight citrus tones and a distinct minerality due to the extensive limestone soils in the district.

Bordering Puligny-Montrachet to the north, portions of the *grand crus* Montrachet and Batard-Montrachet are located in Chassagne and Puligny, with the Chassagne portions of those crus

considered to be more refined and elegant than the vines located in Puligny. For example, Domaine Ramonet, a maker of understated *grand crus* has their vines located on the Chassagne side of Montrachet. Another small *grand cru*, Criots-Batard-Montrachet is entirely contained within the commune of Chassagne.

Depending on how you count them, there are over 50 *premier crus* located in the village, many of them monopoles or *lieu-dits* enclosed within another cru. Just over half the commune's vineyards are categorized as *premier* and *grand cru* vineyards. The largest, Morgeot, makes up almost half the *premier cru* plantings.

While a considerable amount of pinot is produced in Chassagne, the fact that very little of it is exported is a shame. The appellation produces a fresh and fruity style of pinot with clear colors, crunchy cranberry flavors, and crisp textures. One can almost imagine chilling this before drinking it on a warm day. Despite its relative simplicity, 40% of Chassagne's vineyards are devoted to pinot noir. Indeed, not too long ago pinot was more widely planted and commanded twice chardonnay's price. But after phylloxera ravaged Burgundy, pinot's share of plantings never recovered.

Top domaines in Chassagne-Montrachet: Domaine Ramonet, Nielon, Colin-Deleger

THE REGIONS OF BURGUNDY

Santenay

While there are a few other appellations of lesser consequence that can lay claim to being the Cote d'Or's most southern, Santenay is effectively the last AOC encountered before the small gap that leads to the Cote Chalonnaise. With its northern border located right next to Chassagne-Montrachet, the appellation is home to both pinot noir and chardonnay.

The appellation was organized only in 1970. Historically, almost 100% of wine produced was pinot noir. Today, about 15% of Santenay's production is chardonnay. Of the appellation's ten *premier crus*, the four that are allowed to make chardonnay are nestled next to the best crus of neighboring Chassagne, which also grow chardonnay.

With Santenay at the southern end of the Cote d'Or and Fixin at the northern end, one might think the wines might resemble each other in style. However, the slightly warmer temperatures make Santenay pinots a touch rounder and the tannins softer when compared to those grown in Fixin.

Top domaines in Santenay: Domaine Vincent et Sophie Morey, Girardin, Pousse d'Or

Negociants to watch for: Girardin



HOUSE STYLES: THE WINEMAKER'S STATEMENT

Burgundy's mosaic is determined as much as by its varied terroir as by its hierarchy of appellations. But to really understand Burgundy, it's also necessary to understand each winemaker's house style. Each winery has its own interpretation of its terroirs and the wines it produces from them. Knowing a winemaker's style is another essential key to gaining insight into a bottle of Burgundy.

For a particular Burgundy, the house style can have as much impact on its bouquet and palate as does pedigree and terroir. A winemaker's preferences extends to both work in the vineyard and in the cellar, each of which can impact the wines' taste. Viticultural choices, particularly in terms of those regarding yields and picking dates can affect wine concentration and structure. The increasing popularity of organic and biodynamic practices has led to healthier vineyards, resulting in better quality fruit.

Decisions made in the cellar can have an even stronger impact on the finished wine. For most Burgundy winemakers, the first instinct is to communicate each wine's terroir as directly as possible. The problem of deciding which procedures are best suited to the task has been the focus of intense debate for the past few decades.

The discussion revolves around a number of topics. There are different opinions about the use of new oak, fermentation with stems, alcohol levels, and the length of time that skins are in contact with juice. The debates have often been acrimonious, with the jury still out

on which methods are best for communicating terroir. Other procedures such as bottling wines without filtration were also the subject of considerable discussion but are now accepted as common practice. As with almost everything about Burgundy, it is likely that for the foreseeable future there will be no end to discussions on winemaking practices.



Fermentation Tanks at Domaine Ponsot



VINTAGES IN BURGUNDY

There are few areas in France where the weather has as direct an impact on the quality of wines as it does in Burgundy. The fact is chardonnay and pinot noir are more affected by weather than grapes such as cabernet are. Both varieties are thin-skinned and grow in tight bunches that make it easier for mold and rot to gain a foothold. Cabernet, on the other hand, has loose clusters and its thicker skins help it to dry more easily after rain.

Burgundy is also in the center of France, making it more difficult to derive the benefits that come with coastal growing regions. Cooling winds from offshore help to reduce disease pressures in coastal vineyards and moderate temperatures as well. Cool temperature loving grapes like pinot and chardonnay benefit from both these factors. Trapped between the cooler regions of Champagne and Alsace to the north with the Rhone Valley to the south, Burgundy is subject to a wide range of weather conditions that can either wreak havoc or generate perfect ripening conditions. Hail, heat spikes, and humidity are just a few of the hazards for a grower in Burgundy.

Over the past few decades, it seems that three out of every ten years were considered excellent vintages for Burgundy. Given the difficulty in getting optimal growing conditions, wine enthusiasts are probably right to pay a bit more attention to the weather when it comes to Burgundy. Growing grapes that require optimal weather conditions in a marginal climate will always be diffi-

cult. In Burgundy, the payoff can be wines of exceptional quality. Otherwise, it's wise to be well informed.

Below are synopses of some recent harvests:

2005

2005 is probably the best vintage of the decade, rivaling and in many cases surpassing the 2002s. Both varieties benefited from a long, even growing season largely devoid of rain and humidity. Plenty of sunshine, a lack of lengthy heat spells, and cool evenings resulted in perfectly ripe fruit and acidity that supported, rather than overwhelmed it.

The pinots from this heralded year are currently in lockdown mode and do not show much juicy, primary fruit or complexity. The wines are dense and compact and lack pinot noir's characteristic suppleness. Look for another 3-5 years of cellaring before the reds wake up from their slumber. The whites from this vintage were more immediately appealing, exhibiting round palate presences along with lower acidity levels. As a vintage, the chardonnays closely resemble 2009's in terms of their fruit and acid levels.

2006

The 2006 growing season started quite late, with average weather in May and June. It progressed through a very hot July, saw cool and rainy weather dominate August, with hailstorms causing problems up and down the Cote. As the harvest commenced, there was some nice weather but the mediocre condi-

tions of August returned and growers were forced to pick quickly before the fruit began to deteriorate or suffer from mold and disease pressures.

On release, the whites wines demonstrated outstanding quality compared with the pinots. The chardonnays exhibited incredible complexity along with well balanced harmony of fruit and acidity. Densely packed with flavors, yet easily holding powerful fruit in reserve, the whites were approachable right away in terms of structure and intensity yet would reward those with the patience to wait for the latent fruit to emerge. The pinot noirs from 2006, however, have always had firm, somewhat blocky personalities. With more compact fruit profiles and firmly structured finishes, the palates show less generosity than those from more successful vintages. Today, the 2006 reds remain firm and structured on the finish and should probably be consumed within the next 3-5 years.

2007

The reds from 2007 were very disappointing upon release. Poor weather conditions, chiefly dampness, cool temperatures, and cloudy skies prevailed during the summer. Disease pressures increased as the season progressed and prospects for a good harvest were dim. Those who picked early or did not perform extensive sorting ended up with lean wines that were light in color and feeble in fruit intensity. This is true for both reds and whites.

Given the weather, there was little to



VINTAGES IN BURGUNDY

recommend the vintage and even less so given the initial prices. Surprising many Burgundy enthusiasts however, the '07s are turning out to be better than anticipated. Having gained some richness and texture, the wines are almost medium-bodied and have revealed a small core of sweet fruit enveloped by soft earth notes. Given the nature of the vintage, these will never be outstanding wines, but the need to reduce prices to sell through the vintage means that there will be some intriguing offerings out there for the savvy consumer.

2008

The 2008 growing season began simply enough with cool temperatures. However, considerable rainfall in the months prior to picking left many winemakers quite nervous about prospects for the harvest. With the vineyards suffering from numerous maladies as a result of the rains, September's clear and warm weather rescued many vigneron's hopes. As a result, both the reds and whites have more breadth and fruit intensity compared with the 2007s, especially from those who chose to pick later.

The result is a number of red wines that show a modicum of fruit on the palate while striking a balance between savory textures and fresh acidity. With more firm and structured finishes compared with wines from the following two years, there's less pretty fruit at the core. 2008 is a classic vintage in Burgundy and will provide pleasurable drinking for the next 5-8 years. More importantly, with attention focused on the '09s and '10s, importers will likely be mak-

ing deals to clear this vintage. Look for this vintage to be a source of good values over the next few years.

2009

The 2009 vintage was an excellent one for both pinot and chardonnay. The wines are round with a certain plumpness that makes them quite approachable in their youth. Both the reds and whites are supple and soft thanks to low acidity. Some Burgundy purists find the 2009s a touch too ripe, claiming that the nuances of individual terroirs are masked. But the wines' hedonistic appeal cannot be denied and these will provide a lot to like over the next ten years.

The nature of the harvest was determined in the spring when warm temperatures allowed flowering to begin earlier than normal. The ripening season was warmer than usual, but temperatures were never hot enough to cause vineyard stress. This allowed growers to pick at riper sugar levels, translating into the richly textured wines that are the hallmark of this vintage.

Since 2009 was the best vintage in Burgundy since 2005, the pent up demand and weak dollar led to increased prices. The explosive interest in Burgundy from emerging markets placed even more pressure on pricing, especially for the top domaines' premier and grand cru releases. This will be a watershed vintage for Burgundy as the market tries to digest the increased interest in the category.



Domaine Thenard



VINTAGES IN BURGUNDY

2010

It is abundantly clear that 2010 is one of Burgundy's best vintages. The highlight of its style is the range and precision of concentrated and focused flavors. The finishes are lengthy, complex, and complement the palate flavors. At the same time, there is the sense that this is lying in wait and will reward some time in the cellar. This is a vintage to put away while drinking the earlier maturing 2009s.

A cool and cloudy summer provided slow growing conditions for the beginning of the ripening season. This followed bad spring weather during flowering, which had the effect of reducing the number of berries on each bunch. The smaller yields allowed the remaining fruit on the vine to ripen easily once temperatures picked up in September. With cool nights helping to maintain acidity as sugar levels rose, vintners were able to pick without pressure from rain or heat.

With the market already paying increased attention to Burgundy as a result of the 2009s, the arrival of the 2010s has added even more energy to demand. With less wine available and the dollar in a weakened state, 2010s that actually make it to market will be difficult to source and fairly expensive. Nevertheless, this is a vintage of such outstanding quality that it would be a shame not to have some examples in your cellar.

2011

Although the 2011s are just beginning to settle down after fermentation and the active winter months, Burgundy's vigneronns are offering quiet praise for the vintage. Warm weather in late winter and early spring led the vines to become active a bit early and the heat that arrived in April did little to slow things down. A few hailstorms arrived in May and July, but did little other than reducing yields at harvest. The summer had twice the average rainfall, which combined with warm weather in August to create potential botrytis problems. But September brought dry and warm weather and despite low yields, fruit arrived in the cellars in better shape than expected. The early consensus is that the whites fared better than the reds and that this will be a year of balanced, medium weight wines close in style to those of 2008.



THE NEGOCIANTS

A Little History...

Understanding the role of the negotiant in Burgundy is to understand the region's history, and the legal and cultural foundations that define it. The region's fragmented nature has required a unique approach to making and selling the wines. This is not only due to the fact that the vineyard area in Burgundy is quite small, but also because it has been operated for centuries by families who, over time, have owned ever smaller parcels of land.

The reason family members own so many small plots is due to French inheritance laws. The French revolution changed its centuries-old legal code by requiring that families bequeath their inheritance equally among eligible heirs. This contrasted with more traditional succession customs where the first heir (usually male) inherited the entire estate. Under the new French laws properties were equally subdivided between the children of deceased landowners. The next generation would divide up their portion equally, continuing for successive generations to the point that eventually only a few rows of vines would be passed down from one heir to the next.

The fragmented nature of property ownership in Burgundy meant that many winemaking families often found themselves without enough land to make a commercially viable business. Their production became so small it would have been extremely difficult to go to market, find customers, and make a sufficient living. At the same time, small holdings prevented most families from amassing the necessary infrastruc-

ture, such as casks and presses needed to make wine.

The negotiant system arose specifically to remedy weaknesses inherent in the patchwork ownership of vineyards in Burgundy. Negotiants could assist in winemaking by taking a grower's crop to a centralized production facility. By combining the fruit with that of other growers, negotiants could accumulate enough wine to be profitable, realizing the economies of scale needed to reduce expenses and make wines that could be more competitive in the market. They could increase their sales power by producing enough wine to supply export markets or larger local distributors that simply required volume. Today, there are some 110 negotiants in Burgundy, yet they only own about 10% of the



Burgundy broker Becky Wasserman

land. At the same time, growers own over 65% of the region's vineyards, yet only bottle about 25% of its wine. It seems safe to say that negotiants will continue to play an important role in Burgundy for the foreseeable future.

But What do they Actually Do?

The Burgundian negotiant differs significantly from a *negoce* in Bordeaux. In the Medoc of the past, negotiants purchased wine in cask from chateaux and aged them in their own cellars with the goal of selling the finished wine at a later date. As the Bordelais began to estate bottle wines at their chateaux, negotiants ceased to participate in the winemaking process. Today, negotiants act as middlemen who purchase finished wines from chateaux and sell them into the market. There are a few negotiants in Bordeaux who still craft fruit and bulk wine into a finished product, but the market is now mostly geared to estate bottled wines.

The Burgundian negotiants operate in a different manner. They are active purchasers of fruit in most cases and make wines in their cellars. A few firms purchase grape must or finished wines, but in Burgundy, the negotiant is actively involved in wine production. Negotiants also reap benefits when selling their wines. Given the small amounts made by most *domaines*, much is sold directly in France and in other export markets. A small network of brokers assists *domaines* in placing these wines overseas. Many negotiants, however, produce enough wine to sell through the established network of importers and distributors in America.

The Negotiants

It Ain't Easy Being a Negoce

Burgundian negociants have had to deal with a bit of backlash and wine snobbery over the years. As the American market became more exposed to the region's smaller domaines, enthusiasts became fixated on the concept of the vigneron, working his tiny plot by hand and crafting small amounts of wine in his tiny cellar. Their wines were often considered to be inherently better and more virtuous than those from negociants, who often became vilified as corporate entities undermining the grower's individual expression of site as their grapes were blended into a mediocre wine. This often ignored the fact that many growers had no background in winemaking and that their wines often suffered from a wide range of faults due to a lack of equipment or proper cellar-ing techniques. These stereotypes negociants suffered from propagated the myth that great wines cannot be made from bigger wineries.

Traditionally, negociants took purchased grapes and/or must, finished aging the wines, and then sold them to market. Today's negociants are more of a hybrid operation, one that combines this traditional function with the added responsibilities of domaines that grow grapes and produce wines from vineyards they own. These wines often come from plots of *premier cru* and *grand cru* sites up and down the Cote d'Or.

The wines made from their own vineyards are usually a source of pride for negociants. Winemakers pay particular attention to the quality of their product by utilizing the considerable resources at their disposal. Additionally, negociants are often the best source for competitively-priced wines, as they take advantage of economies of scale, passing along the savings to the consumer. Ignoring negociants and their wines means missing out on a slice of history as well as some delicious wines.



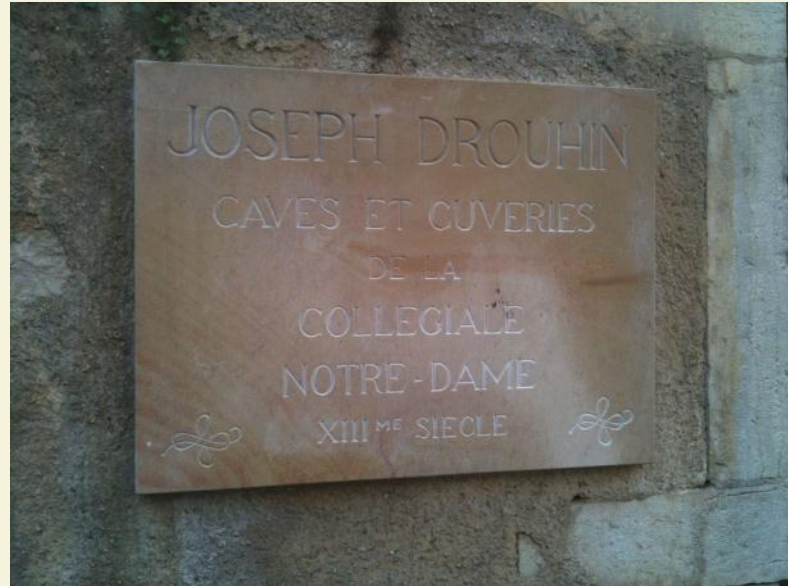
Negotiant Profiles

Joseph Drouhin

Domaine Drouhin is now firmly in the hands of a new generation, as the children of Robert Drouhin assume the winery's reins. Robert was instrumental in modernizing this traditional firm and making the changes necessary for it to compete in the late 20th century. While he did much to grow the company, his more important contribution was his success in building up international markets. His endless efforts to promote and educate markets about Drouhin not only helped the winery but all of Burgundy as well. Today, his daughter Veronique oversees much of the wine-making while his sons handle the business side.

The firm was founded in 1880 but it wasn't until the early 20th century that the foundations of the current domaine were constructed. Decades later, Robert did much to develop export markets while also expanding his family's vineyard holdings by purchasing numerous vineyards in the Cote de Beaune and Cotes de Nuits. It now owns 32 hectares including plots in Montrachet, Musigny, and Corton. At the same time, the Drouhin family took a significant position in Chablis, and now own 38 hectares there.

As much as wineries in Burgundy are all about making wine, some have to deal with other responsibilities by virtue of their history and location. These firms did not choose to be custodians of Burgundy's history, but that role has been foisted on them and they do so willingly. Located in the old center of Beaune, Drouhin's offices are housed in ancient buildings atop an extensive



At Drouhin

maze of cellars and caves dating back to the 4th century. Churches and other buildings built for the Dukes of Burgundy and the French crown are also part of the Drouhin complex. A tour of its cellars is a trip back in time, as you encounter ancient wood presses and casks and learn about the winemaking process that endured until not long ago.

Producing a large array of bottlings, from basic *village* wines to the rarest *grand crus*, Drouhin's portfolio offers a consistent style, which stresses elegance and finesse over power and extract. In terms of richness and intensity, they lie comfortably between the delicacy of Bouchard and the power of Jadot. The current trend at Drouhin is to extend a lighter hand in making the wines, especially with respect to its white wine program. The winery has been experimenting with larger oak vessels to lessen the impact of wood on the fruit.

While the *village* wines made at Drouhin can seem to lack a bit of excitement, its *premier crus* really pick up character as evidenced by the quality of its flagship Beaune "Clos des Mouches" wines. But it's really at the *grand cru* level that Drouhin excels. Rarely presented at tastings in the U.S., the quality of the *grand crus* easily matches much of what many smaller domaines produce today. Proving that bigger can also mean better, the *grand crus* are a series of delicious wines that thrill the senses. This was particularly noticeable with Drouhin's reds, where gobs of exotic aromas and layers of textured fruit filled the bowl of every *grand cru* we encountered at the Grand Jours tastings. Discriminating Burgundy enthusiasts ignore these hard to locate wines at their peril.

Negotiant Profiles

Louis Jadot

The house of Louis Jadot is about to embark into uncharted territory as acclaimed winemaker Jacques Lardiere approaches retirement after 40 years at the helm. His tenure has seen Jadot grow in many dimensions. Under his leadership and with the financial support supplied by its owner and importer, Jadot has expanded its vineyard holdings and built a state of the art winery while producing an extensive portfolio of wines from just about every Cote' d'Or appellation.

What separated Lardiere from many other Burgundy winemakers were the viticultural resources at his disposal and a firm financial foundation that allowed him to make wines in his own way. But more importantly, he utilized those resources to educate consumers and the trade about the mysteries of Burgundy. His incessant travel to fulfill that mission benefitted not only Jadot but all of Burgundy as well. Fredric Barnier, who will be taking over the reins of the winery, has big shoes to fill.



Oldies but goodies from Jadot's cellars



Jacques Lardiere of Louis Jadot

The winery was founded in 1859 and initially conducted much of its business as a negotiant. It found its footing in the early 20th century when the Jadot family began a series of strategic vineyard purchases. It quickly accumulated a number of plots in the Cote d'Or's best *grand crus*; today it owns 70 hectares of highly ranked vineyards.

The wines from Jadot's own vineyards are supplemented by fruit from independent growers up and down the Cote d'Or. Interestingly, Jadot has no binding contracts with its growers. It pays them the price of the finished wine, more than they would get if they were paid only for the fruit. This allows Jadot to make viticultural decisions that may not benefit the grower financially but maintain efforts to improve quality.

The rising cost of vineyards in the heart of Burgundy has made it difficult for both small and large houses to expand.

A more cost-effective method of growth has led some wineries to purchase land in areas outside the Cote d'Or. Jadot was one of the first houses to do that some 15 years ago by purchasing the Chateau des Jacques, a famed Beaujolais domaine. Years later, other houses, such as Vincent Girardin and Louis Latour, followed suit by investing there as well.

A tasting at Jadot does not provide for an easy morning or afternoon. From the portfolio of almost 150 wines, including appellations outside the Cote d'Or, you are treated to a broad cross-section of reds and whites: the educational equivalent of a graduate school seminar. It's a whirlwind as you progress from recently bottled wines, a few older vintages scattered among them, and then dive into some serious barrel tastings, wine thief in hand, sampling one *grand cru* after another. It is an immersion in Burgundy that few other wineries can replicate.

The Jadot style is easy to understand and appreciate for its clear ability to communicate the essence of an appellation. Making a wine that shows its terroir does not mean it must be lean or elegant in taste and structure. When tasting through Jadot's portfolio, it's easy to pick up the different nuances that distinguish one plot of land from another. But Jadot's wines show much more expressive fruit character than those of many other firms and the balanced yet flavorful style is both a perfect introduction for those new to Burgundy while still pushing the right buttons for both enthusiasts and geeks.



Negotiant Profiles

Boisset

While Boisset may not be the first negotiant on the lips of United States fans, the company is one of the most important players in the region. From quiet beginnings, it has not only become the largest wine house in Burgundy but currently ranks as one of the top five exporters of French wine.

The company was founded in 1961 when Jean-Claude Boisset established his firm at the age of 18. Exports quickly became an integral part of the business, with England and the United States targeted as prime markets. In less than 15 years, exports' share of Boisset's production grew to 20%. By 1985, Boisset was traded on the French stock exchange.

Growth has continued at a rapid pace both in France and recently in California. While the company has a number of properties throughout France, its focus has been on Burgundy where many key winery acquisitions have solidified its position as the region's largest winery. Growth in Burgundy often comes at the expense of small, family owned properties that have been unable to compete in today's economy. Once a deal has been consummated, the purchaser absorbs the land into its do-

maine and the old winery closes up shop. Such was the case for a number of the region's old firms. The vineyards of Claudine Deschamps, Pierre Ponnelle, Louis Voilland, and L'Héritier-Guyot were used to create the jewel in Boisset's crown, Domaine de la Vougeraie.

In addition to its own firm, Boisset now owns a portfolio of wineries that function as negociants, estate-bottled domaines, or a combination of the two. Domaine de la Vougerie, founded in 1999, lies alongside the family winery in the village of Nuits St. Georges. Boisset also owns Jaffelin, Ropiteau Freres, Bouchard Aine & Fils, Mommessin, and Morin Pere & Fils along with Chablis specialist J. Moreau & Fils. Given its growth over the last half-century, we can very likely expect further acquisitions in the future.



Vineyard at Boisset



Jean-Claude Boisset



Negotiant Profiles

Bouchard Pere et Fils

Negotiant firm Bouchard has one of the longest lineages in a region where many wineries have seriously long histories. Founded in 1731, the business originally specialized in reselling barrels of wine. Following the French Revolution, the government sold off properties formerly owned by the church and the Bouchards found themselves in the fortunate position of being able to purchase many prime vineyards. The 19th century saw the Bouchards continue vineyard acquisitions along with the purchase of famed Chateau de Beaune which dominates the town. Today, the Chateau is the commercial center for the winery and its historic cellar, with bottles of wine dating back to the early 19th century, is a major tourist destination.

Like other major Burgundy negociants, Bouchard's production is based on a

combination of wines made from their own vineyards along with purchased fruit designated for other wines in the portfolio. The winery's strength has historically been based on its vineyards south of Beaune. The first vineyards purchased were in Volnay, followed up with plots in Beaune including the iconic "Vigne de l'Enfant Jésus". Later purchases focused on chardonnay vineyards in and around Montrachet to the south and other sites in Corton. Today, Bouchard's domaine consists of an incredible array of *grand cru* and *premier cru* vineyards. With 12 hectares of *grand cru* and 74 hectares of *premier cru* sites in the Cote d'Or, Bouchard has been able to draw on significant resources.

Despite these incredible holdings, the company was not considered to be making wines at the level of competitors such as Louis Jadot and Joseph Drouhin. The purchase of Bouchard in



1995 by Joseph Henriot, former director of Veuve Clicquot, has injected considerable personal and financial energy. Rounding out the portfolio, Bouchard purchased additional vineyards in the Cote de Nuits and built a new winery in 2005. Efforts to revitalize the vineyards with extensive replanting programs were also put into place.

Bouchard has a consistent style across its portfolio, with an emphasis on elegance and subtlety. Restraint is the name of the game, with wines full of opulence and extract not to be found at this winery. This is particularly evident in the *village*-level wines where the palate can come across as a bit austere. But the real improvements can be seen in the *premier crus*, especially the whites, which showed attractive complexity and clear communication of individual terroirs. The pinots showed a bit more austerity with more sinewy profiles compared to Bouchard's chardonnays. With considerable resources at its disposal, Bouchard has the potential to further raise its game.



Bottles lined up at Bouchard



AN AMERICAN IN BURGUNDY YANKEE WINEMAKERS ABROAD

American Trailblazers

The winemaking world in Burgundy is well known for its closed and insular nature. This is not an ostentatious region where money and status are flaunted. Perhaps this comes from the region's religious history where the monks who planted the first vineyards lived behind the closed walls of their cloisters. Or maybe it's the villages themselves, with their shuttered doors and windows heightening the impression that everyone lives life behind closed doors.

In this notoriously closed community, it has always been difficult for outsiders to find a permanent place in the wine world. The walls began to slowly crack as American winemakers found short term work there during the harvest. Over the years as they proved their mettle in France (and as young Burgundians found themselves working alongside their new friends during their own experiences in California and Oregon), the doors of the region's wineries opened a bit more.

Ted Lemon, the current winemaker at Napa-based Littorai, specializes in chardonnay and pinot noir, and is widely regarded as the first American to make wine in Burgundy after taking over the reins at Domaine Roulot in 1983. Lesser known is the fact that Don Blackburn, who made a name for himself as the founding winemaker at Bernardus, actually spent most of the 1970s honing his craft in Burgundy's vineyards and cellars. Though he never directed a winery program, he truly pioneered the

Burgundy-American winemaking relationship.

But working for a winery in the Cote d'Or is one thing, setting up a negociant business or purchasing land for that matter, is quite another. Here are the stories of three Americans who have done just that, and made a name for themselves in Burgundy.



Alex Gambal

Alex Gambal

Alex Gambal is considered to be the first Yank to hang his shingle in Burgundy. From his home in Boston where he had a career in real estate, Alex up and moved to Beaune where he enrolled in the local winemaking school and befriended Becky Wasserman, one of Burgundy's top brokers (and my babysitter when I was a young boy).

Alex's Burgundy career followed a classic arc. He started his business as a classic negociant, first purchasing unfin-

ished wines that he matured himself and then later making fruit purchases from small growers he knew. It wasn't too long before the connections he built up allowed him to purchase a small plot of vines classified as unassuming Bourgogne AOC. Soon afterwards, he was able to purchase better situated rows in higher quality appellations.

Last year saw his firm enter the big-time when he got the opportunity to purchase a parcel of *grand cru* chardonnay. This doesn't happen all the time, so he secured investors and after months of negotiations, purchased just under an acre of Batard-Montrachet. This made him the first non-Frenchman to purchase a parcel of Montrachet *grand cru* sites.

Gambal now produces about 5000 cases per year. Where he once based his sales in the United States due to his familiarity with the market, he has recently found that the restaurants and retailers of France have become fertile ground for sales. Surprisingly, he has found a receptive audience for his natural impulse to educate the trade about the soils and history of Burgundy. With the French market now putting more of his wines on its lists and shelves, it looks like Alex Gambal is finally fully established in France.

AN AMERICAN IN BURGUNDY YANKEE WINEMAKERS ABROAD

Domaine Dublere

Blair Pethel is another American who gave up a successful career in the States to pursue his winemaking passion. Blair was a Washington D.C.-based journalist specializing in politics. A Burgundy fanatic thanks to his frequent visits there, his year-long sabbatical in Beaune resulted in a decision to move the entire family there in 2003. Like Alex Gambal, Blair also spent some time at the Beaune winemaking school and apprenticed at a number of wineries before venturing out on his own in 2007.

Blair's domaine is a combination of lease holdings and a few properties that he owns. His contracts with growers are unusual in that he insists on doing all the viticultural work during the growing season. It is rare for growers to allow others to tend to the vineyards they own, even if they are selling off their grapes. But Blair's desire to ensure that his fruit is grown the way he sees fit flies in the face of convention in Burgundy. Nevertheless, his insistence has been met with good will amongst his growers and he proffers that a dialogue has developed where he can explain to them why he pursues certain methodologies. Now, after all this time in Burgundy, it seems like a case of the student teaching the master!

His current portfolio consists of a dozen wines from sites up and down the Cote d'Or: from *village*-level wines up to a pair of *grand crus*. Domaine Dublere wines are made in a modern style with an emphasis on fruit, yet they are also clearly expressive of their terroirs. Showing off medium to medium-full bodied textures, with subtle oak influence Blair's wines have attracted considerable attention from critics and it looks like he is well on his way.



Blair Pethel of Domaine Dublere



AN AMERICAN IN BURGUNDY YANKEE WINEMAKERS ABROAD

Ray Walker/Maison Ilan

Ray Walker is the latest American to stake out a position in Burgundy. His story has garnered significant attention, with extensive profiles about his project published in the New York Times and Burghound. Ray had a background as an investment banker but an introduction to wine in 2005 quickly found him working a few harvests in California and then in Burgundy, where he eventually moved his family to Nuits St. Georges.

Maison Ilan, named after his daughter, is what Ray might call a micro-negoce purchasing very small amounts of fruit from growers. He prefers to use no new wood in order to let each wine express its terroir without additional artifice. His first vintage in 2009 saw him secure three parcels of fruit from a few *premier* and *grand cru* vineyards, thanks to good timing and friends whose investments in his project allowed him to move swiftly. He now works with five *premier* and three *grand cru* plots predominantly in the Cotes de Nuits. 2011 saw Ray working with about 40 barrels, which looks to be his current limit so he can concentrate on these plots and not expand too quickly. But his quick rise to Burgundy stardom may change that. Rumors abound that he is looking for a larger cuverie.

A unique aspect of Maison Ilan's sales program has been its sales approach. It

is quite common for domaines exporting to America to sell direct to either small regional or national importers who then sell the wines to retailers and restaurants. Another approach is to have a marketing agency, either in France or the U.S., to sell their wines to distributors in each state. However, like many California wineries, most of the wines from Maison Ilan will be sold to consumers directly from its mailing list. It's just another example of how Walker plans to participate in Burgundy on his own terms.



Cellar at Maison Ilan

WHERE TO WINE AND DINE IN BURGUNDY

Wherever one finds vineyards and wineries, good dining usually follows. And when it comes to Burgundy, the local cuisine expresses itself in a very direct and focused manner. This is not a region of haute cuisine for the wealthy, the gastronomes, or foodspotters who populate cities and other foodie destinations. Rather, Burgundy's cuisine perfectly reflects the region's wine culture. Honest and straightforward without embellishments, the food is much like the vigneron who have worked the land for so long.

Dining out in Burgundy makes you realize how much of its cuisine populates America's tables. Here, the menus often feature escargots presented in their shells or puff pastries. Your meal might start off with some *jambon persille*, a country-style pate featuring chunky ham joined in aspic with spices and parsley. And it will be hard to escape the classic *boeuf bourguignon*, chunks of fork-tender beef in a deeply flavored, richly colored gravy, a dish almost too intense and powerful to pair with the region's subtle pinots. You'll also see the trademark *gougeres*, warm cheese

puffs that are so prevalent, and addictive, at receptions or before a meal.

The highlight of the cheese cart is *epoise*. Pungent and runny, it commands your attention and pairs well with an after dinner *marc de bourgogne*.

As befits a region that seems stuck in time, restaurants move at their own pace, with leisurely service in relaxed surroundings. This is not a place for a quick meal or formal service. Restaurants are minimally staffed, often with only one or two people handling service, plus maybe an assistant for the chef if he is lucky. Tables are adorned simply, with plates and glasses often more sturdy than elegant. But the flavors are pure and unadulterated. This is real French comfort food.

Below are some favorites I've been lucky to experience during recent trips to Burgundy. They represent a great cross-section of the local cuisine and are essential places for a lunch or dinner when you visit.



Gougeres at Maison Drouhin

WHERE TO WINE AND DINE IN BURGUNDY

Ma Cuisine

If there is one restaurant that has become synonymous with dining out in Burgundy, it is Ma Cuisine. Tucked away in a hard to find alley off the Place Carnot in Beaune, the small dining room is housed in a renovated 15th century stable. This is a classic Burgundian restaurant, with menus on the wall and a comfortable din as excited diners, glad to have secured a reservation to this temple of Burgundian cuisine, tuck into hearty food, chattering away as the food and wine flow.

Given its reputation and superb wine list, there are as many diners speaking other languages as there are French speakers. And as this is such a hallowed spot, it's likely you'll see winemakers dining with exporters and journalists. In fact, the frequency with which business is conducted at Ma Cuisine's tables has allowed the Escoffier family to amass a wine list of incredible breadth and depth, especially as it relates to older vintages.

There is an unparalleled assortment of digestifs and other liqueurs, including ancient bottlings of Chartreuse and other exotic spirits. A required visit when in Burgundy, reservations are a must as it is open only 4 days a week and closed for two months of the year.

Passage Sainte-Hélène, Beaune





WHERE TO WINE AND DINE IN BURGUNDY

Restaurant Simon

The sleepy village of Flagey is located on the proverbial “wrong side of the tracks,” on the flat plain of the Cotes de Nuits east of the Route des Grands Crus. There is little to distinguish this special restaurant’s site save for a small sign on the street. But inside is a set of small rooms with simply appointed tables, complete with elegant tablecloths and dishware. A touch more upscale than the classic Burgundian bistro, this is a perfect place for a leisurely lunch featuring classic French cuisine.

With flavorful and complex sauces to accompany the region’s fresh fish and game, this delicious food would cost significantly more if it were offered in a larger city. Off the beaten path, this restaurant is clearly in demand with the locals given the number who were enjoying lunch with their children. The family helps everywhere, handling orders, serving plates, and bringing a relaxed feel to the meal. Everything is done at a leisurely pace, perfect for taking full advantage of the sumptuous sauces adorning the local ingredients. An impressive cheese cart will introduce you to the large assortment of local cheeses.

12 place de l’Eglise, Flagey-Echezeaux

Caves Madeleine

If there is one place in Beaune I would recommend for those who like dining with the locals, Caves Madeleine is it. Place Madeleine, a quaint square situated just outside the ring road that circles Beaune’s center, is full of small cafes and restaurants, any number of which provide serviceable food. But Caves Madeleine stands out.

The small, low ceilinged dining room showcases exposed wood beams and stone walls painted white. In the center, a long communal table stretches the

length of the room with smaller tables tucked here and there. The highlight is a wall of wine which serves as the restaurant’s wine list. Customers select a bottle from the shelves to take to the table, returning again and again as the wines are so attractively priced. The menu, listed in great detail on a large blackboard, changes on a regular basis depending on what’s locally available. This is quintessential Burgundian cuisine that’s well priced and honest.

8 rue Faubourg Madeleine, Beaune



WHERE TO WINE AND DINE IN BURGUNDY

La Cabotte

The center of downtown Nuits St. Georges is composed of small streets sprinkled with pedestrians stopping to pick up pastries and newspapers or have a beer in the small quiet square. In a region where food is steeped in tradition and could be seen as resistant to change, La Cabotte stands out for its contemporary approach and has quickly made a name for itself among the winemaking community.

The small dining room is clean and modern, and the chef prepares food in an open kitchen. With only a handful of tables surrounded by painted stone walls, reservations are a must. What you get is a small, focused menu that highlights local ingredients presented in a modern and contemporary manner. The wine list is not a heavy leather-bound tome but a well selected assortment of local wines along with a sprinkling of selections from other areas of France. Service keeps the right pace given that there's usually only the chef and a waiter managing things. The food is inspired and unique, an unexpected surprise for a region so steeped in tradition.

24 Grande Rue, Nuits-Saint-Georges



THE FUTURE OF BURGUNDY

Burgundy's future is at once quite secure yet at the same time threatened, both largely due to forces out of its control. To visit the quaint villages that make up the heart of the Cote d'Or is to get a glimpse of what the region is all about. Both winemaking and commerce are conducted, literally and figuratively, behind closed doors.

Those closed doors and the region's traditional nature has stood Burgundy in good stead for many centuries. But change is inevitable and that is what Burgundy must deal with as the 21st century begins to unfold. The way in which families and wineries cope with the challenges that are sure to come will determine how much of Burgundy will remain as it is and how much will change. Windows and doors have been slowly opening for some time and Burgundy is increasingly part of the wine world. While it's clear that not all the traditions of the past can be preserved, the question is how much change will occur.

Global Supply and Demand

Burgundy is finite both by nature and design. Geography limits where the best chardonnay and pinot noir can be grown and the fairly strict appellation regulations limit how much wine can be made. There is only so much of the best wines available for sale. And therein lies the problem.

As demand for the world's best wines increases, Burgundy's wineries are go-

ing to have to figure out how to price and distribute their wines. The best wines, which set the standard for the region, are in such short supply that their prices will make it impossible for many people to even see a bottle in the future, let alone taste one. This will have a trickle down effect on the rest of the wines, raising prices and making Burgundies ever more scarce.

The danger for Burgundy is that it could become irrelevant. Being seen as a region that only produces wines for the rich and famous runs the risk that Burgundy will appear out of reach to the everyday consumer. This image will not help those wineries producing wines from lower classifications. In fact, it will

add stress to wineries, creating a conflict between successful wineries and appellations versus others that have not made the grade.

And as recent events have shown, excessive demand for Burgundy has now invited fraud. The discovery of counterfeit wines from DRC and Domaine Ponsot is an indication that the region's wines are in such demand that Burgundy is the go-to region for crooks. Crime has even struck at the heart of the wineries, with famed house Laboure-Roi accused of massive label fraud. How wineries deal with this increasing threat will be imperative to Burgundy's image in the future.



THE FUTURE OF BURGUNDY

Changing Nature of the Region

Burgundy's lengthy history and its reserved, conservative nature makes it seem that little has changed over the centuries. But in the most fundamental of ways, it has. The ecology of the region is changing, with beneficial and detrimental consequences as a result.

It had been clear for decades that the vineyards were suffering. In an attempt to resuscitate their vineyards following World War II, farmers made extensive use of fertilizers and pesticides. It was thought at the time that scientific methods would help increase yields and protect vineyards against pests and diseases.

However, it became evident that the health of the soil had declined and its natural nutrients were depleted. Yields suffered and vine health began to decline. To combat the situation, young winemakers began to investigate organic practices to revive the soils. Many became the first in France to adopt biodynamic principles as well.

Today, most of Burgundy's vineyards are organic and certification procedures have been developed for both organic and biodynamic practices. It's important to remember that this was not done by a bunch of eccentric winemakers. All of Burgundy, including bigger negociant-eleveurs like Jadot and Boisset, has gotten with the program. It's quite common to see horses in the vineyards today but

more importantly, it is generally agreed that the wines have improved as well.

While Burgundy has benefitted on a micro-level from paying attention to its soils, more important challenges await on a macro level because of climate change. Always a marginal growing region for pinot noir and chardonnay, warmer temperatures as the result of global warming will eventually affect ripeness levels of the fruit grown there. Maintaining delicate wine styles will become more difficult if grapes begin to consistently achieve higher sugar levels as a result of warmer temperatures. Of the many hurdles that Burgundy will





THE FUTURE OF BURGUNDY

Transformation

Burgundy's future will also depend on how it deals with increasing land prices. There is no doubt that the improving economy over the last 30-50 years has been of great benefit to many families and wineries. While the price of land in *Bourgogne* or *Village* appellations has risen steadily if not steeply, premier and grand cru sites, which come up for sale on an infrequent basis, have seen prices per hectare go through the roof. One of the effects of high land prices is that few individuals or families will be able to hold onto their land. The taxes that must be paid when land is passed down to the next generation can be prohibitive. Families may be forced to sell off their holdings to pay those members who want to cash out.

The consequence of higher vineyard prices will be an even stronger influence by corporate entities in Burgundy's affairs. It will increasingly be likely that only the large negociants, wineries, and multinational luxury product conglomerates will possess the financial resources to purchase the best sites. The consequence of higher vineyard prices will be an even stronger influence by corporate entities in Burgundy's affairs. It will increasingly be likely that only the large negociants, wineries, and multinational luxury product conglomerates will possess the financial resources to purchase the best sites.

To ensure that younger growers and winemakers have the ability to purchase land in Burgundy, there are a few

government incentive programs that require some land to be sold at discounts for eligible residents. While this is an admirable concept and quite innovative as well, it still doesn't address the more powerful impact of ever higher land prices. As prices go up, so must the final cost of wine in bottle to cover all costs.

If wines can't sell because they're too expensive compared to their peers, declining revenue will not help pay the mortgage. Indeed, many new landowners in Burgundy have recently been forced to sell grapes to negociants because the need to pay the mortgage precludes them from investing money to make and sell finished wines.

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THE FUTURE OF BURGUNDY

Global Competition

For the last few centuries, Burgundy has had a monopoly on the production of pinot noir. Unlike cabernet, Riesling, or chardonnay which found homes in other countries over the years, pinot noir production was largely confined to the Cote d'Or. Only since the early 1980s has quality pinot noir has been found outside of Burgundy.

Today, top quality pinot is produced in California and Oregon as well as in the southern hemisphere countries of Australia, New Zealand, and South Africa. Even other European regions such as Alsace, Germany, and Italy are now part of the pinot world. In the next few decades, we can expect countries such as Canada, Chile, and Argentina to enter an already crowded field.

What does this mean for Burgundy? Well, for the first time, the region's winemakers have serious competition for both consumers' dollars and the public's attention. Some of Burgundy's global appeal will wither as the world continues the trend of drinking wines made closer to home.

More importantly however, is that Burgundy's style will increasingly find itself under attack. During its reign, the best pinots were defined by Burgundy's yardstick. It set the standard for how the wines should be made and how they should taste. The appearance of a

global market for pinot production means that the standard for what constitutes a "good pinot" to consumers and the trade may well be set by new world appellations. Those who grow up drinking fuller-bodied pinots could rightfully believe that California's styles are the standards by which other pinots should be measured.

It is quite possible that wines from Burgundy will be in increasing danger of becoming irrelevant to large portions of the wine drinking public. The wines may be seen as too expensive, too difficult to buy, burdened by confusing labels and potentially, continued significant vintage variation.

In the future, larger wineries and negociants will need Burgundy to remain a vital part of the global market in order to sell their products. At the same time, the smaller domaines whose limited wines sell out quickly will have less need to build the "Burgundy brand" allowing producers from other countries to stake their share of the market.

These are unique times for Burgundy. The way the region meets these challenges will be testimony to its future. The window is open, it's just not apparent what is out there yet.





WINERY PROFILES AND TASTING NOTES

Bertrand Ambroise

2009 Corton "Le Rognet" - This has a deep, penetrating garnet color right to the rim. Aromatically, this is deeply pitched with the darker side of the pinot spectrum showing through on the nose. Very forward and taking center stage are the earthy nuances of mineral and terroir. The palate is quite jammy, with plummy black fruits filling the mouth while the full bodied texture of the wine supports the long and powerful finish. This is a wine of power and massive fruit. The equally massive structure requires extended down time. A do-not miss. Enjoy from 2015-2030. 94 points – Christopher Massie

Pierre Amiot

2010 Morey Saint-Denis "Aux Charmes" - The colors are brilliantly clear to the rim with a crystalline ruby robe. Aromatically, this is quite appealing if straightforward with a combination of red cherry and blueberry along with a hint of minerality and wood smoke. The equally easy going palate suggests early drinkability and immediate appeal. Enjoy from 2013-2022. 89 points – Christopher Massie

2010 Morey Saint-Denis "Les Millandes" - With a crystalline sheen to the gorgeous ruby robe, the colors are brilliantly clear. Aromatically, this is a noticeable step up in complexity over the Charmes with far more minerality as well as oak to complement the red and blue fruits. The palate follows suit, ramping up the complexities, in particular a nice additional layer of tannic grip on the finish. Enjoy from 2014-2022. 91 points – Christopher Massie

2010 Morey Saint-Denis "Les Ruchots" - Brilliantly clear colors to the rim with gorgeous ruby robes. This is the most complex of the Moreys from Amiot offering a pronounced minerality as well as buckets of high-pitched red fruit on the nose. The palate is quite exciting, offering a full-bodied impression that is both jam packed with fruit and at the same time quite well balanced by the minerality and firm tannins. Serious stuff. Enjoy from 2014-2024. 92+ points – Christopher Massie

2010 Clos de la Roche - The colors are clear ruby to the rim. Intense wood smoke and black truffle greet the nose along with layer upon layer of ripe nuances of fig jam, dates and wild strawberry jam. To say this is jammy is not an understatement. The palate offers similar sweetness of fruit but is also underpinned by good acidity, racy but not intrusive tannins and a sense of wood smoke that gives it a chocolate note. Quite easy to drink

already, this should age beautifully, but it will hard to resist. Enjoy from 2015-2025. 93 points – Christopher Massie

Domaine Amiot-Servelle

Domaine Amiot-Servelle is owned by Christian Amiot, one of Pierre Amiot's sons. The domaine has been farmed organically since 2003 and was certified five years later. New oak is used sparingly, about 20% new wood for *village* wines and around 50% for the *premiers crus*.

2010 Chambolle-Musigny "Les Plantes" - Great clarity to the colors here with ruby robes. There is a great purity to the aromatic profiles here. The aromatics are noticeably framboise-like and are met by a nice streak of minerality on the palate to form a lasting impression of precision and focus. This is already quite approachable for its forward fruit and will earn a lot of fans. Delicious. Enjoy from 2013-2022. 90 points – Christopher Massie



2010 Chambolle-Musigny "Les Charmes" - This wine ups the ante with additional layers of dark fruits as well as a pronounced mineral streak on the aromatic profile. The palate is more intense is as full bodied compared to the Les Plantes and finishing with palate staining persistence. Enjoy from 2014-2024. 92 points – Christopher Massie



WINERY PROFILES AND TASTING NOTES

2010 Chambolle-Musigny "Les Amoureuses" - As is always the case, this is simply the jewel in the crown offering a mélange of Christmas baking spices, plum preserves and minerality to burn. The palate is brilliantly sappy, with a mineral and spice element from the nose reappearing on the finish. Classy juice. Don't miss. Enjoy from 2014-2024. 93+ points – Christopher Massie

Domaine d'Ardhuy

2010 Corton-Charlemagne - Average age of vines is 40+ years. From the Rognet et Corton *lieu-dit*. Clay/limestone soils. Brilliant, medium straw yellow core with a clear rim. Aromatically striking, if not elegant, this offers a decidedly powerful profile of frank, forward, and massive wood smoke, pain grille and honeyed notes that fill the bouquet and reappear on the unquestionably full-bodied, massively structured, lush and creamy palate. This is a stunner, and fans of the big and flashy will find a lot to like here. Enjoy from 2014-2022. 93 points – Christopher Massie

2010 Vosne-Romanee "Les Chaumes" - Vines are 65+ years old. Planted on clay/limestone soils. Moderately opaque ruby color. Delicate yet persistent aromatics include black fruit married to precise minerality and sweet spice. The palate is an impressive balance of oak, acidity, and lingering fruit. Enjoy from 2014-2022. 90 points – Christopher Massie

2009 Clos de Vougeot - Average age of vines is 35 years. From the Le Petit Maupertois *lieu-dit* on the upper slope of the clos. Clay/limestone soils with lots of pebbles. Nearly opaque garnet. Striking aromas of macerated dark fruits, fresh warm soil, and underbrush. This hits the palate with loads of muscle, offering massive structure, loads of gripping tannins, all buffered by generous amounts of sappy and persistent fruit. This will surely reward some time in the cellar. Enjoy from 2015-2025 years. 93+ points – Christopher Massie

2010 Clos de Vougeot - Barrel sample. Average age of vines is 35 years. From the Le Petit Maupertois *lieu-dit* on the upper slope of the clos. Clay/limestone soils with lots of pebbles. Compared to the 2009, this reveals similar color but that's where the similarities end. This is almost painfully backward at this stage revealing the house style of intense earthiness married to a judicious but integrated wood influence. The palate is massive, backward, taut and tannic, needing five years at a minimum to even begin to reveal what lingers on the finish, miles of sweet, pure, black fruits, gobs of minerality, and persistent earthy nuances. Enjoy from 2015-2030. 94-96 points – Christopher Massie



Cyprien Arlaud, winemaker for Domaine Arlaud

Domaine Arlaud

2010 Morey Saint-Denis "Les Ruchots" - From a .70 hectare parcel on clay-limestone soils. Almost all the vines are 55 years old. Grapes are 100% destemmed and see about 25% new oak. Nearly opaque garnet core, with a translucent pink rim. The bouquet is quite backward holding much in reserve. Concentrated aromas of dark fruits with creamy overtones are packed tightly, and will need time to unfurl. The density indicated on the nose carries through to the palate, where creamy textures of intense blackberry and other dark fruits occupy a tight space on the palate. Seamless textures from beginning to end, with a soft and rich finish that obscures any tannins. Enjoy from 2014-2024. 94+ points – Chuck Hayward

2010 Clos Saint-Denis - From a .17 hectare parcel on clay-limestone soils. The vines are 40 years old. Grapes are partially destemmed and aged in roughly 75% new oak. Vibrant color with a nearly opaque core. The bouquet is a touch unyielding with dense, pure black fruit aromas. The palate is also intense, with flavors of black olives, blackberry, and other dark fruits and a hint of sweetness. Creamy textures carry through from the entry to the back-palate and are just starting to reveal some complexity, with minerals and the barest of tannins in evidence. This is almost drinkable now but best to wait a few years to let this open up. Enjoy from 2015-2025. 96 points – Chuck Hayward



WINERY PROFILES AND TASTING NOTES

Domaine de l'Arlot

This domaine was purchased by the French insurance giant AXA in 1988. Working with winemaker Olivier Leriche, the winery improved the quality of their vineyards beginning organic viticultural practices in 2000. After 13 years at the helm, Leriche has departed to work on a project in the Ardeche. Jacques Devauges is his successor who previously worked as director at Domaine Michel Magnien.

2010 Nuits-St.-Georges "Clos de l'Arlot Blanc" - From 60+ year old vines. Clear in color, the closed bouquet slowly reveals aromas of soft apple. Highlighting round, soft textures of mango and other tropical fruit, this medium bodied effort has flavors that are not precise, though spicy pear flavors and low acid taper off in the lingering finish. A touch simple, a bit of verve would make this more exciting. Enjoy on release through 2022. 92 points – Chuck Hayward

2010 Nuits-St.-Georges "Clos de l'Arlot" - Translucent core with a pale garnet robe. The fragrant bouquet highlights subtle aromas of soft ripe cherry and a milk chocolate note. With a medium-light palate presence, softly textured dried cherry flavors are round and broad yet neither dense nor weighty. The fruit tapers seamlessly towards a subtle, feathery finish. Approachable now, enjoy through 2022. 93 points – Chuck Hayward

2010 Vosne-Romanee "Les Suchots" - Translucent garnet core that fades to a clear rim. Closed at first, aeration reveals complex aromas of crushed berry and dark fruit intermingling with fresh earth and subtle, peppery spices. Showing off the classic d'Arlot house style of elegance and finesse, the softly textured dark fruit possesses some medium to medium-full bodied weight. Attractive creamy textures on the backpalate also emphasize concentrated and complex fruit that will be revealed with time. Seamless between the front and the backpalate, there are some finely structured elements lurking underneath the fruit. Approachable on release through 2025. 94+ points – Chuck Hayward

2010 Nuits-St.-Georges "Clos des Forets" - From 60+ year old vines. Classically colored with a barely opaque core and translucent rim, the bouquet of concentrated black cherry and strawberry is somewhat aromatic with much in reserve. Medium to medium-full bodied black fruit flavors are packed in and concentrated yet still maintain a sense of elegance and finesse at the core. There is a fine layer of subtle tannins that leave a hint of bitter-sweet chocolate. Standing on the pinpoint of power and delicacy, this will provide exciting drinking over the next ten years. 95+ points – Chuck Hayward

Domaine Bertagna

The small hamlet of Vougeot is home to Domaine Bertagna, most of whose vineyards are just a stone's throw away. Specializing in pinot noir and chardonnay from Vougeot, the domaine also has a number of plots from more northern appellations among their 20 hectares of vineyards. There are a number of *grand crus* in their portfolio including Clos Vougeot, Corton and Clos St. Denis along with seven *premier cru* plots. Founded in the 1950s, the winery was purchased in 1982 by the Reh family, owners of numerous wineries in Germany's Mosel Valley.

2010 Corton-Charlemagne - Medium lemon color with a green-gold tint at the rim. A spicy aromatic profile greets the nose to include clove, allspice and nutmeg which are complemented by exciting aromas of honey, toasted bread, roasted nuts, vanilla, and granny smith apple. The palate is utterly full bodied, sweetly fruited with layers of honeyed apples and citrus that all culminate in a long, powerful and full bodied finish of precision and punch. This will be one of the stars of the AOC. Enjoy from 2012-2022. 94 points – Christopher Massie

2010 Chambolle-Musigny "Les Plantes" - Beautiful ruby-red. Aromatically, this is noticeably delicate with hints of toast that lift the floral elements and red fruits. On the palate, this is reserved but delicious and would do well as an aperitif or 1st course wine. Enjoy from 2012-2020. 89 points – Christopher Massie

2010 Vougeot "Clos de la Perriere" - A monopole owned by the domaine. Ruby-red color with a glistening robe. This is decidedly masculine, with a pronounced, yet not intrusive wood element to the nose that also offers nuances of blackberry jam. On the palate, the structure shows through with some grip, good focus and energy as well as dark fruit nuances. Delicious and with years to go. Enjoy from 2014-2020. 90 points – Christopher Massie

2010 Vougeot "Les Petits Vougeot" - Beautiful ruby-red color with a clear robe. There is a touch of wood smoke here that only adds to the ripe, sweet nose of blue fruit. There's a sense of rose-petal perfume that lingers in the aromatic profile that is quite intriguing. On the palate, this is deceptively medium weight, almost airy, yet the finish is pronounced and complex suggesting time will benefit this year's version. Enjoy from 2014-2020. 90 points – Christopher Massie

2010 Vougeot "Les Cras" - Glistening ruby color. Toasty oak, mineral and truffle combine on the nose with the most pro-

WINERY PROFILES AND TASTING NOTES

nounced fruit aspect of these three Vougeot *premier crus* and the aromatics also include a jammy quality that is quite enticing. On the palate, this is by far the most complex and full bodied of the trio, offering a tannic spine that supports succulent fruit on the long and persistent finish. Delicious stuff. Enjoy from 2015-2025. 91 points – Christopher Massie

2010 Clos Saint-Denis - Ruby-red color. Aromatically, this in another class altogether, offering a kaleidoscopic range of fruits: with exotic spices and minerality to burn. The palate is coated with buckets of jammy fruit and all the promise from the aromatics. Full bodied, well balanced and with the 100% new wood treatment perfectly integrated, this is another wine not to be missed. Enjoy from 2015-2025. 95 points – Christopher Massie

2010 Corton "Les Grandes Lolières" - Deeply pitched garnet, with a persistent hue right to the rim. Aromatically, this offers a massive display of deeply layered and complex fruit that includes macerated and jammy raspberry and wild strawberry preserves. It's all about the fruit on the nose yet there is also a wildness here that beckons the taster back for more. On the palate, this is a very large scaled wine, showcasing layer upon layer of fruit, tannin and power as well as copious amounts of sap and complexity. Enjoy from 2014-2025. 95 points – Christopher Massie

Domaine Francois Bertheau

Domaine Bertheau first attracted international attention from Robert Parker when he tasted Pierre Bertheau's wines for his book on Burgundy. He was so enamored of the wines that he ranked the property higher than Comte de Vogue and equal to that of such superstar wineries in Chambolle-Musigny as Jacques-Frederic Mugnier and Domaine Ponsot. Noting that Bertheau produced one of the finest Bonnes Mares, Amoureuses, and Chambolles in the *village*, Parker officially placed the "diminutive" Pierre, as he affectionately described him, on the map.

Like so many of his contemporaries, Bertheau practiced what he described as a non-interventionist approach. Believing terroir to be paramount, Bertheau spent most of his time focusing on his vineyards. Upon Pierre's untimely death in the early 2000s, Francois took full control of the domaine and launched a new label, Domaine Francois Bertheau. The son inherited his father's appreciation for terroir and his hands-off approach to winemaking and has continued to follow his winemaking procedures, right down to the minimalist use of oak, with less than 10% new wood used each year. – Christopher Massie



Wood for a cold night at Domaine Dujac

Domaine Billard-Gonnet

Established in the hamlet of Pommard in 1766, Domaine Billard-Gonnet, with its beautiful centuries-old chateau, remains virtually unchanged. The Billard family boasts owns some 30 acres of the finest parcels of Pommard and began estate bottling three decades ago. Their *premier cru* holdings encompass no less than eight stellar plots including Verger (with their walled in plot adjacent to the chateau), Charmots and Pezerolles, all just north of the *village*. South of town are their old vine plots of Chaponnieres, Poutures, Bertins and Jarolieres.

Located just across the Rue des Rugiens, is Gonnet's plot of Rugiens, technically known as Les Rugiens Bas. This *lieu-dit* is of particular importance not only to Billard, but to the Pommard appellation, because its steep southern exposure and iron-rich, red soil (hence the name Rugiens) has led some to petition for its elevation to *grand cru* status.

Philippe Billard bottles one of the finest examples of Rugiens-Bas available, as evidenced by the consistent acclaim bestowed on his bottling. For his latest releases, Billard's Rugiens-Bas has been among the highest rated of its genre by Allen Meadows. In fact, Meadows is so enamored with Gonnet's Rugin that he collects them himself. He declared, "I have said this before to readers but it bears repeating: the Billard wines deliver outstanding quality at very reasonable prices. I collect them myself so this is advice that I take as well." --Christophe Massie



WINERY PROFILES AND TASTING NOTES

2009 Pommard "Pezerolles" - Opaque garnet hue, deeply tinted to the rim. Aromatically, this offers dark berry compote and jammy black cherry with earthy notes of soil and sous-bois, all of which appear on the surprisingly forward palate that almost covers the impressively tannic spine. Billard never bottles shy wines and this is no exception, but the fruit on this one actually renders this bottling as quite forward. Enjoy from 2013-2022. 90 points – Christopher Massie

2009 Pommard "Clos de Verger" - Impressive opaque garnet hue. The aromatics are pronounced, offering dark fruit nuances of plum and black berry along with minerals and earthy tones that reappear on the massive, structured and brooding palate. When looking for old-school Burgundy and a lesson in the Billard style, this is a great place to start: large scaled and deep in every way. Enjoy from 2015-2025. 92 points – Christopher Massie

2009 Pommard "Les Rugiens-Bas" - Deeply tinted garnet hue, right to the rim. In comparison to the previous wines, aromatically, this leans more towards the red fruit side of the spectrum, offering an alluring concoction of pure cherries and plums that are allied to the most intense minerality. These pronounced aspects reappear on the palate where the wine is equally full bodied, massively structured and so large scaled as to be positively introverted today. This will require the better part of a decade to unwind. Intense and not to be missed. Enjoy from 2015-2025. 94 points – Christopher Massie

Bitouzet Prieur

2010 Volnay "Taillepieds" - Deeply colored with garnet colors, persistent hues, and crystalline robes right to their rims. Aromatically, while there is plenty of red pinot fruit here, this is undeniably about the terroir: buckets of riverbed minerals, sous-bois underbrush, freshly turned earth and wet stones. This is a classic. The flavor profile is far less forward and the wine is all the better for it. This is positively introverted vis-à-vis some of its neighbors, but if the 1999 version is any indicator, this will be a great wine in years to come. Enjoy from 2014-2024. 90+ points – Christopher Massie

2010 Volnay "Clos des Chenes" - Deep garnet color, right to the rim. Aromatically, this offers a slightly more "agreeable" red fruit tinged profile that suggests plum skin and cranberry along with classic minerality. On the palate, this is silky and alluring, medium in weight and classically flavored, yet it is also introverted and in need of some down time. This promises great things to come. Enjoy from 2014-2022. 91+ points – Christopher Massie

2010 Volnay "Pitures" - Deep garnet color, right to the rim. Aromatically, this was the most forward of the portfolio and offered perfumed sweet red fruits that took center stage over the mineral and earth characteristics. The palate is pure Pitures, offering all the power, density, and structure one expects with fruit, tannin and a long finish that all bodes well for a long and graceful evolution. A very large-scaled wine. Enjoy from 2014-2024. 92+ points – Christopher Massie

Domaine Blain-Gagnard

2010 Chassagne-Montrachet "Morgeot" - The color here offered very pale yellow highlights that were nearly transparent to the rim. Aromatically, this was reticent and only after serious coaxing did nuances of tart citrus and a whiff of toast emerge. These characteristics carried over the palate, where the wine was bracing and quite taut, with a finish that opened up a touch to offer a whiff more complexity and a hint more stuffing. Enjoy from 2014-2020. 88 points – Christopher Massie

2010 Chassagne-Montrachet "Caillerets" - Very pale yellow that was transparent to the rim. Aromatically, this offered more forward and expressive nuances of orange zest, yet it remained closed, with only hints of floral components and a whiff of toast. The palate too is reserved, with the citrus flavors dominating, but as the wine unfolded, a bit more weight was evident, suggesting this wine will come around with bottle age. Enjoy from 2014-2020. 89 points – Christopher Massie

Louis Boillot et Fils

2009 Pommard "Les Fremiers" - The Fremiers showcased a brilliant ruby gemstone color persistent to the rim. Aromatically, this is positively glowing, offering the full spectrum of red fruits: red cherry, macerated strawberry, and red raspberry. The red fruit flavors are just delicious. On the palate, this well balanced and graceful wine is all about sweet fruit and deliciousness, and the wine is all the better for it. This never pushes the envelope of sur maturite, however, as the fruit is balanced by the wine's fresh acidity. Wonderful and a joy to taste. Enjoy from 2014-2022. 91 points – Christopher Massie

2009 Pommard "Les Croix Noires" - The Croix Noires showcased a brilliant ruby gemstone color with a wonderfully crystalline robe. Aromatically, this is effusively juicy with its perfumed black and blue fruits filling the glass. The palate too is ever so elegant, yet medium bodied, as the wine is at once graceful yet seemingly powerful with its punchy fruit and long finish. This is delicious. Enjoy from 2014-2022. 92 points – Christopher Massie



WINERY PROFILES AND TASTING NOTES

Bonneau de Martray

This domaine is the largest vineyard holder in Corton-Charlemagne with 9.5 hectares of chardonnay out of the 53 planted. In addition, the domaine owns 1 1/2 hectares of pinot planted in the Corton appellation. Starting in 1994, the genial Jean-Charles le Bault de la Morinière has been running the winery releasing just 4000 cases of chardonnay and 500 cases of Corton (of which none make it to America) each year.

These are delicious and appealing wines that show off a bit of puppy fat when they are young causing many to probably consume them too early. This is testimony to the ability of the warm slopes of Corton to ripen the chardonnay grape with ease. It just takes a few years for the wines to shed the youthful fruit and the famed Corton structural notes start to appear. Only a third of the barrels used each year are new so what you're tasting is pure chardonnay. A benchmark for the appellation.

2009 Corton-Charlemagne - With a faint yellow-gold color, the bouquet is effusive and open shows off seductive and complex notes of subtle oak, apples, and pears, sprinkled with tropical aromas. Rich textures on the palate are layered with ripe fruit, nuts, and underlying minerals, while the complex yet ethereal presence is balanced on the backpalate. The long finish has a firm undercurrent that is classic Corton-Charlemagne. An almost complete wine that is both thrilling and classic. Enjoy on release until 2025. 97 points –Chuck Hayward



Jean-Charles le Bault de la Morinière, proprietor of Bonneau de Martray

Bouchard Pere et Fils

Read more about Bouchard on page 25.

2010 Meursault "Le Poruzot" - The enticing bouquet offers lots of complex aromas including ripe pear and cinnamon infused apple that waft from the glass. An approachable and straightforward palate, the layers of fruit possess round textures that gain a bit more richness and complexity in the back palate. The finish is long, lingering, and fruit-filled, with low acidity adding softness to the persistent flavors. A touch more tension would elevate this bottling. Enjoy 2013-2020. 93 points –Chuck Hayward

2010 Meursault "Genevieres" - The bouquet shows more tension and finesse, with aromas of seashell and chalk mingling among the pear and dried fruit scents. The compact bouquet expresses the flavors perfectly, with a spine of minerality enveloped by apple and pear notes. Medium weighted, the fruit hangs on a focused frame, with vibrant and fresh flavors, and increased richness on the back palate. Pleasurable acidity helps rein in a finish which highlights a balanced mingling of fruit and minerals. Approachable now, this will open up in a few years and provide enjoyable drinking through 2022. 93 points –Chuck Hayward

2010 Meursault "Gouttes d'Or" - Subtle aromas of ripe lemon and other citrus notes lie atop the closed and unyielding bouquet. The palate, on the other hand, is quite complex with fresh and vibrant fruit flavors dancing around sweet and chalky mineral notes. Medium-weighted with a focused presence, the intense minerals and acidity add focus and tension to the flavors as they progress to the back palate. The sweet minerals continue to gain intensity, along with enough fruit to prevent an austere finish. Enjoy 2014-2022. 94 points –Chuck Hayward

2010 Meursault "Perrieres" - The closed and restrained bouquet shows earth and dried toast notes as the wine opens. Soft and simple on entry, fruit flavors gain interest and complexity as they progress seamlessly toward the back palate. With little acidity or minerality to provide focus and tension, the back palate shows plenty of textured and creamy fruit that should open up with some time in the cellar. The finish is soft and fruit-filled. Enjoy from 2014-2022. 93+ points –Chuck Hayward



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2010 Volnay "Fremiets - Clos de la Rougeotte" - This .45 hectare plot has calcareous soils. Translucent garnet color. The bouquet highlights the firm structure, with cinnamon, sweet spices and forest floor aromas more prevalent than fruit. Sweet spices are also at the core of the palate flavors, supplemented with firm black fruits. Integrated acidity gives precision to the round textures, as earthy tannins form the firm finish. Somewhat blocky and lacking in finesse, this will suit fans of a more rustic style. Drink from 2014-2024. 92 points – Chuck Hayward

2010 Volnay "Taillepieds" - This .38 hectare plot has argilo-calcaire soils. The fruit is sold to Bouchard. Clear and translucent pale garnet color. There's a decidedly delicate bouquet with green, herbal aromas layered on top of earth and forest floor scents. The palate however is more expressive, with medium-bodied black cherry flavors dusted with hints of chocolate. A fine layer of softly textured tannins supports the fruit from the mid-palate to the soft finish. This hews toward a traditionally styled Burgundy. Enjoy from 2014-2022. 93 points – Chuck Hayward

2010 Volnay "Caillerets--Ancienne Cuvée Carnot" - Bouchard owns 3.76 hectares of this *premier cru* with finely textured argilo-calcaire soils. Pale and translucent garnet core. Pepper spice and clove scents mingle with aromas of desiccated berry on the moderately intense nose. This *cuvée* shows medium weight fruit presence that is compactly shaped and softly textured. Ripe black cherry flavors build towards the mid palate, then are quickly replaced by mild tannins which create a firm back palate and finish. This will improve after the tannins have had time to soften. Enjoy 2014-2024. 93+ points – Chuck Hayward

2010 Volnay "Clos des Chenes" - Bouchard owns .85 hectares of this *premier cru* vineyard. Pale and translucent garnet. The restrained bouquet shows lots of potential but currently offers only bare hints of dark fruits. Closed on the palate as well, the compact black cherry flavors are layered on a narrow spine of earthy tannins. Though focused and precise with a subtle finish, there's not much breadth here but that could come with time. Enjoy from 2015-2024. 93 points – Chuck Hayward

Pierre Bouree

In many wine regions, the fight between traditional and contemporary winemaking is both visible and vitriolic. In Burgundy, however, the debate almost seems to have faded away as few wineries still apply exclusively traditional methods in their cellars. In fact, modern winemaking, which aims to capture fruit characteristics in the finished wine, is not much under attack in

Burgundy or by critics. While it would seem that this modern philosophy has become the predominant Burgundian approach, there are still a few producers who remain staunchly committed to tradition.

If you want to sample classic Burgundy made in the traditional style, Pierre Bouree should be your destination. A winery that works with its own estate fruit along with purchased grapes, the winemaking is as it was long ago. No destemming, very little new oak, no temperature controlled fermentation, extended barrel aging. Little has changed over the years.

The results are wines that are pale in color and provide wisps of fresh fruit flavors. Compact in profile and subtle in the aromatic and flavor spectrum, opulence is a word you will rarely see in a Bouree tasting note. The family's winemaking theory is that more complexity will come with time in bottle, much like a traditional Barolo. This austerity can be pleasing to some but it's definitely an acquired taste.

Over the years, Burgundian winemakers have adopted a variety of winemaking techniques, many that have remained and many quickly discarded. As new ideas come and go, the Bouree family should be commended for staying true to their signature style.

2010 Gevrey-Chambertin "Clos de la Justice" - This is considered a jewel in the portfolio. A *village-level lieu-dit* planted on the other side of the RN74. Pale strawberry color. The bouquet is subtle and understated with delicate notes of soft raspberry, mushroom, and vanilla. Those same flavors are mirrored on the palate, where soft fruit textures and spice notes drive the light to medium body. Plush raspberry flavors show a hint of complexity, with some savory notes appearing on the back palate. The soft, feathery finish prolongs the subtle fruit presence, with no tannins to speak of. A classic, somewhat traditional Burgundy with the emphasis on restraint over opulence. Enjoy over the next 5-7 years. 93+ points – Chuck Hayward

2010 Charmes-Chambertin - The subtly shaded and translucent rose core fades to a clear rim. Aromatic and perfumed, the soft, desiccated berry aromas suggest a delicate character. On the palate, some fresh and soft textures appear. Light and subtle fruit flavors carry on through a finish that fades softly to reveal dusty tannins and whispery structural notes. Shows a bit more intensity than Bouree's *premier cru* bottling. Wait a few years to let some of the latent flavors and aromas reveal themselves, then enjoy between 2020-2022. 94 points – Chuck Hayward



WINERY PROFILES AND TASTING NOTES

Rene Bouvier

This domaine has been in the Bouvier family for three generations. Founded in 1910, it has been run by grandson Bernard Bouvier since 1992. Totalling 17 hectares, the winery makes 18 different wines with premier and *grand cru* vineyards in Gevrey-Chambertin. The average age of the vineyards in Gevrey is over 50 years.

2010 Marsannay "Clos du Roy" - True to Marsannay, the nose shows black cherry jam scents. These are echoed on the palate along with some rusticity and hints of minerality. An ideal partner for meat and potatoes, this is for those who enjoy classic, old-world pinot. Enjoy from 2014-2020. 88 points – Christopher Massie

2010 Fixin "Crais de Chene" - Compared to the Marsannay, this offers more red fruit aromas married with a decidedly earthier, gamier, and spicier character. Minerality continues onto the palate, along with red fruit sweetness. This gives an impression of less rusticity with a bit more refinement than the Marsannay. A delicious Fixin. Enjoy from 2014-2020. 89 points – Christopher Massie

2010 Gevrey-Chambertin "Racines du Temps-Tres Vieilles Vignes" - Aromatic with classic and impressively expressive black fruit, penetrating minerality, and fresh underbrush. Classic Gevrey terroir shines through on the palate, with plummy fruit, stony notes, animale, and tell-tale mineral flavors. The balance between dark fruit and transparency is impressive, while the full-bodied character suggests serious attention to detail. Good stuff. Enjoy from 2015-2022. 91 points – Christopher Massie

2010 Gevrey-Chambertin "Fontenys" - The nose exhibits blue and red fruit aromas, with a clean, sappy and slightly mineral tinged nuance. The flavors are more refined, fruit driven, and less powerful but the finish lingers suggesting more complexity and refinement. Sweet and smooth, this will reward cellar time. Enjoy from 2015-2024. 92 points – Christopher Massie

2010 Charmes-Chambertin - Aromatically, this is reminiscent of Mazoyeres, with its predominantly dark nuances of earth, truffle, smoke, and mineral, plus black fruit. The brooding and backward palate offers initial earthy notes of truffle and smoke, with dark pinot flavors emerging later. This may require a few years of down time, as it's completely inverted now. But the power and grip suggest serious wine-making. Enjoy from 2015-2030. 92+ points – Christopher Massie

Domaine Boyer-Martenot

2010 Meursault "Les Tillets" - Slightly hazy straw yellow color. Aromatically, this offers an unusually toasted profile and buttery component that masks most of the underlying fruit components. The palate is quite buttery and while not overtly intrusive, the wood spice and other oak nuances tend to override most of the fruit and terroir notes. Could come into focus later though as the lingering finish offers good potential. Enjoy from 2014-2020. 89 points – Christopher Massie



Barrel samples at Vincent Girardin

2010 Meursault "L'Ormeau" - Slightly hazy straw yellow colors, this wine offered a compelling aromatic profile that included layers of minerality, orange zest and a ripeness to the fruit that was quite alluring. On the palate the wine's fruit is wonderfully ripe but balanced by great acidity. This is all around well-structured and focused. Enjoy from 2014-2022. 90 points – Christopher Massie

2010 Meursault "Les Perrieres" - Slightly hazy straw yellow colors. Aromatically, this wine was ripe to the point of exotic, with honeyed aspects to the licorice, butter, roasted almonds and pain grille. On the palate, this is almost wildly exotic. This is very modern in style but speaking purely in vinous terms this is quite alluring. Enjoy from 2013-2020. 92 points – Christopher Massie



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2010 Meursault "Les Genevrières" - Straw yellow color. Again, we have an utterly exotic, seemingly late harvest character to the aromatic profile, where ultra ripe aspects of honey, Clementine, and a whiff of orange liqueur are present. On the palate, there's a residual sugar component with an exotic modern style that had me scratching my head. Placed as a ringer in blind tastings, this would rarely be picked as Old World. Purely in vinous terms, however, it's alluring all the same. Enjoy from 2013-2020. 92 points – Christopher Massie

Sylvain Cathiard

Sylvain Cathiard started his domaine in 1995 and it is currently comprised of 5.5 hectares of vineyards. The foundation of his winery began when Sylvain's grandfather went to Burgundy to find work. He ended up at Domaine de la Romanée Conti (DRC) and began purchasing a few parcels of vines here and there.

Sylvain worked with his father before starting his business and upon on his father's retirement, began working the family vineyards on a sharecropping basis. A new cellar is currently under construction.

2010 Vosne-Romanee "En Orveaux" - Vines are 55+ years old on .3 hectares. Beautiful, deep ruby color with a clear rim. The 2010 offers delicious aromas of every type of red, black, and blue fruits combined with black currant and sweet spices. This verges on full-bodied, lingering on the palate with a long and juicy finish. Delicious! Enjoy from 2014-2022. 90 points – Christopher Massie

2010 Vosne-Romanee "Aux Malconsorts" - Vines are 40 years old over .75 hectares. Deep ruby color with a clear rim. This has such a profoundly sweet and spicy nose that the aromas seem to leap from the glass. The palate does not disappoint; supporting the bouquet's promise with buckets of extract that offer black and red pinot fruit galore. The tannins only appear two to three minutes into the finish, suggesting this is meant to cellar, but it will be very hard to resist. Enjoy from 2014-2028. 94 points – Christopher Massie

2010 Romanee-Saint-Vivant - Vines are almost 70 years old on .17 hectares. Opaque ruby. Quite frankly, this is one of the more difficult to articulate aromatic profiles we encountered in this vintage. While certainly wild and untamed, that quality almost masks the intensely sappy and almost dark-roasted coffee nuances in this wine. But on the palate, this truly exemplifies the appellation's greatness: it's a sexy, silky, juicy wine that is so packed with fruit that the tannins are invisible. This offers the

taster a lingering finish that simply must be experienced to be believed. One of the standouts of the vintage. Do NOT miss. Enjoy from 2014-2028. 98 points – Christopher Massie

Chandon de Brailles

Family owned since 1834 (and distantly related to the Chandon family of Champagne), this small domaine has begun to make a name for itself lately with superb reds and whites from Corton. The 13 hectare domaine also includes *premier cru* plots in Savigny-les-Beaune and Pernand de Vergelesses. The wines have always been made in a traditional manner: no new oak, extensive use of stems, destined for extensive cellaring. This often meant earthy wines lacking in freshness, a particularly noticeable trait in the white wines while their reds took on a more rustic bent.

Under the stewardship of Nadine de Nicolay, the domaine began to adopt organic viticultural practices in their vineyards and in 2005, biodynamic principles were utilized. The style of resulting wines has improved with beautiful clean fruit forming the core of each *cuvée*. The bright, rich flavors from both varietals are enticing and refreshing. When asked if biodynamics played a part in this change of style, Nadine declared, "No doubt." These wines are worth seeking out and represent great value.

2010 Corton-Charlemagne - Showing off a pale straw gold color, the bouquet is quite voluptuous and open. The attack is quiet at the start and becomes rich and textured showing off a bit more fat than a racy presence. The tropical fruit flavors dominate the palate which taper nicely to form a rich thread of baked pears and apples on the lingering finish. This is a riper and rounder example from the house and it hard to resist. 93 points – Chuck Hayward

2010 Corton "Les Bressandes" - From 35 year-old vines spread across four parcels. 20% of the fruit was destemmed. Possesses a vibrant and nearly opaque core with a bright pink rim. Subtly aromatic, with aromas of sauvage strawberry and raspberry jam. Juicy and primary black fruit and dark cherry flavors rest on a compact frame, with crisp acidity providing fresh and vibrant texture. Fine-grained tannins and Corton minerality provide a bit of grip on the finish. A classic Corton, this shows enough primary fruit to make it attractive now. Still, this will need a few years to unwind. Enjoy from 2014-2024. Tasted twice. 94 points – Chuck Hayward



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Chateau de la Tour

The Labet family owns a number of vineyards in Beaune and Savigny but their prized possession is Chateau de la Tour, housed within the walls of the famed Clos du Vougeot. This *grand cru* is one of the largest in the Cote d'Or. The Labet's four parcels amount to 12% of the Clos. In addition to these parcels, the domaine makes chardonnay from holdings in Beaune and Meursault along with pinots from Beaune, Gevrey-Chambertin, and Savigny-les-Beaune.

Currently run by Francois Labet, the family has a history dating back over 500 years; its ownership of the Chateau began in 1890. The parcels are a cross-section of the entire *cru* with some at the top, middle, and flatter portions of the vineyard. It also has some vines that are over 100 years old and used for a separate old vines bottling. The plots at the Clos are planted to 10,000 vines per hectare. The Labets aim for very low yields of 29 hl/ha.

In making the wines, Labet prefers to use whole clusters and a good dose of new oak. Those seeking elegance, may be best advised to look elsewhere because these are rich and robust wines that show a more masculine interpretation of Clos Vougeot. Broadly textured with deep, brooding fruit, they require cellaring. There is no denying that these delicious wines are worthy of any cellar.

2009 Clos Vougeot - Showing good color at the core, the robe shows off a pale pink hue. The bouquet exudes considerable intensity with dense aromas of black fruit and diffused earth notes. Broadly textured on the palate the wine shows dense and concentrated flavors of blueberry and other black fruits, with dried syrup and chocolate notes at the back. With slightly drying tannins on the finish, this is a firm wine that will require some time to unwind. This needs 1-3 years and should be in peak form between 2022-2025. 95 points –Chuck Hayward

2010 Clos Vougeot - 100% whole clusters. The bouquet here is quite aromatic with high toned and focused aromas of crisp black cherry and deeper fruit notes peeking through. Fresh, bright fruit appears on the palate and maintains a coiled presence at first. The *crunchy*, primary fruit flavors slowly transition to darker, more densely textured fruit as it airs. Finely ground tannins are firm and leave a bit of a drying sensation. The vibrant acid helps to keep this bottling fresh and lively and bodes well for cellaring over the next 10 years. 94 points –Chuck Hayward



2010 Clos Vougeot "Vielle Vignes" - From 100+ year old vines and aged in 90% new oak. Darker in color than its sister *cuvée*, the aromatic focus here rests with savory notes instead of fruit. Attractive aromas of grilled beef and finely ground black spices are prominent. On entry, this *cuvée* also shows more power with ripe, black fruit coating the midpalate. Soft textures are reined in by firmer structural elements appearing at the backpalate that leads through to the finish. A bit blocky at the back, a fine layer of drying tannins completes the experience. This is a chunk of a wine, a true *vin de garde*, that still retains some elegance and finesse and hints at exceptional and exotic complexity. A few years will be needed to bring out that softness but this should find its peak drinking around 2020-25. 95+ points –Chuck Hayward

Chateau du Pommard

2009 Pommard - With some earth and herb notes present on the moderately intense bouquet, similarly styled savory flavors form the foundation of the palate. Medium-weighted blackberry fruits have earthy textures woven into the core. The soft and fuzzy fruit is firmed up in the backpalate and finish with a fine layer of chocolaty tannins. Enjoy 2013-2022. 93 points –Chuck Hayward

2010 Pommard - A barrel sample. The bouquet for this vintage is quite compelling with an open and ethereal presence. An effusive array of fruits and spices are seamless and complex. Creamy black fruits are accented with vanilla and licorice and a hint of sweetness. The palate echoes the seamless nature of this release



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with round, broad textures showing soft edges, an integrated presence of sweet black cherry fruit and minerals that strike a perfect balance between heaviness and air like density. The tannins are subtle and soft fruit forms the lingering finish. Very approachable and hedonistic and a big step up from the 2009. Enjoy 2013-2023. 94-96 points – Chuck Hayward

Bruno Clair

2009 Gevrey-Chambertin "Les Cazetiers" - Deep, penetrating ruby red color right to the rim. Aromas of cherry compote, strawberry jam and pure red fruit jump from the glass and are allied to layers of wood and minerals that perfectly announce this wine's origin. This is jammy yet retains its Gevrey character. The palate already offers sensual drinkability and may never shut down, yet the racy acidity offers precise transparency. Delicious. Drink from 2013-2025. 91 points – Christopher Massie

Domaine Bruno Clavelier

The domaine was founded in 1935 and has been owned by the Thomas family since 2001. The 2010s show stunning clarity to the garnet colors across the board in Clavelier's wines, the robes literally shine. Another aspect of Clavelier's 2010s that impresses are an unmistakable perfumes and a permeating spiciness to the aromatics. – Christopher Massie

2010 Vosne-Romanee "La Combe Brulee" - Red fruit aromas dominate this old vine *village cuvée*. The palate combines red fruits and hints of fresh minerality to culminate in a delicious and sappy finish that exemplifies the appellation. Enjoy from 2014-2022. 90 points – Christopher Massie

2010 Vosne-Romanee "Les Hautes Maizieres" - An old vine *cuvée* that offers a different aromatic profile with black cherry, smoke, and truffle nuances. Decidedly muscular and dark on the palate, this offers serious style for a *village* wine. Enjoy from 2014-2022. 90 points – Christopher Massie

2010 Vosne-Romanee "Aux Brulees" - The nose is flat out seductive; offering a cornucopia of sweet fruits, Christmas spices and incense. The palate is almost full bodied, yet the tannins are buried by sweet, precisely balanced fruit. There's nothing out of place and the mineral component adds that extra edge. Enjoy from 2014-2022. 92+ points – Christopher Massie

2010 Vosne-Romanee "Les Beaux Monts" - Absolutely breathtaking aromas of pure black fruit greet the nose along with tell-

tale Vosne spices. This is so alluring it is hard to take your nose from the glass. This is close to full-bodied *grand cru* Burgundy. Big boned, with palate staining fruit the wine has gripping tannins that demand cellaring. There is minerality to burn, but this will need a decade to unwind. Do not miss. Enjoy from 2015-2025. 94 points – Christopher Massie

Clos de Tart

This is one of Burgundy's most revered vineyards for numerous reasons. Its history dates to the beginning of the last millennium when the property was sold to an order of nuns in 1141. The vineyard remained relatively intact over the centuries, eventually falling into the hands of the Mommessin family, owners of this monopole vineyard since 1932. The family had an active negociant business until 1997 which it sold it to Boisset. The Mommessins, only the third owners of the estate, retained the winery and vineyard.

The walled vineyard encompasses 7.5 hectares of steep slopes and is comprised of six distinct blocks based on subtle differences in the limestone content of the soils. There are sections of vineyard that are over 100 years old, with the average age over 60 years. On occasion, a second wine, designated Morey Saint-Denis 1er *Cru* "La Forge" is produced and this includes lots not selected for Clos de Tart as well as fruit from vines less than 25 years old.

One of the more unusual aspects of the vineyard is the north-south orientation of the vines, the opposite of that for most other plots in Burgundy. This makes for much more labor intensity because tractors are at risk of tipping over, but has the main benefit of helping to reduce erosion.

Winemaker Sylvain Pitiot has been at the helm since 1996 when he replaced the controversial Guy Accad. Accad had turned Burgundy on its head with his pre-fermentation cold-soaking maceration techniques. Pitiot spent over a decade upgrading the wine-making program for the Hospices du Rhone and is doing much the same at Clos de Tart. Construction of a new winery is among the first tasks he accomplished.



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2009 Clos de Tart - There was no La Forge de Tart made in 2009. Aged in oak for 17 months. Verging on opaque pink at the core and fading to a clear rim. Subtle yet intense, the seamlessly ethereal bouquet leaves an enticing impression. Initially shows simple dried fruits and spices and then gains fruitiness and complexity. The sweet and soft fruit flavors start off quietly but gain some weight on the palate. Flavorful yet never dense, this gives a lasting impression that there is more to come. As this winds down, dark fruit and chalky, firm tannins compete to dominate the finish creating some dissonance. These elements will meld over time as the fruit expands to reveal the latent flavors. In about 3-5 years, this will be ready for takeoff. 94+ points – Chuck Hayward

Pierre-Yves Colin-Morey

The Morey family name is one that white Burgundy enthusiasts will encounter again and again. In addition to being married to a Morey, Pierre-Yves is the son of Marc Colin who also made a name for himself with his acclaimed chardonnays. As time came for Marc to divide up his domain, he divided his vines into four parcels and each family member randomly drew their future domain out of a hat. These vineyards now account for about 3/4 of Pierre Yves's production with the rest coming from purchased grapes. While most of the wines are from a wide array of *village-level lieu-dits* and *premier cru* sites, the winery is slowly getting access to small amounts of *grand cru* fruit as the business grows. As is the increasing trend in Burgundy these days, regular sized barrels are making way to larger demi-muids to minimize the impact of wood on the finished wine.

2010 Chassagne-Montrachet "Ancegnieres" - From 80+ year old vines. This *village-level lieu-dit* adjoins the *cru* Les Enseignieres in Puligny-Montrachet. Clear color. Very closed nose at first, notes of dried pear, chalk, and classic Chassagne minerality slowly reveal themselves. Medium-bodied, with intense flavors of lime, citrus, and minerals, the focused palate continues through a taut, mineral-laden and complex finish. Give this a couple of years, then enjoy between 2014-2020. 92+ points – Chuck Hayward

2010 Chassagne-Montrachet "Caillerets" - Two-thirds of this *cuvée* comes from 60+ year old vines. Displaying classic Chassagne aromatics, this bottling is more open and complex than its neighboring effort. Shows a great balance of fruit and mineral notes with some chalky earth aromas in the background. Medium plus in weight, the palate is intensely flavored, with broad textures for a Chassagne. The spicy pear and strong mineral flavors intermingle on the back palate and linger through the finish. Enjoy 2013-2021. 93+ points – Chuck Hayward

2010 Puligny-Montrachet "Les Folatieres" - From 60+ year old vines. Clear in color, with a forward nose, this bottling has classic and opulent Puligny aromas. The bouquet is just a bit reticent, with hints of tropical fruits, a touch of minerals and cashews. The attack is broad and full but as the flavors travel from the mid- to backpalate, a sense of elegance reveals itself along with some tension and complexity which build toward the finish. Sweet spices and minerals create an enticing finish, which will only improve in a few years. Enjoy 2013-2023. 93+ points – Chuck Hayward

2010 Meursault "Perrieres" - Clear in color. Broad aromas of ripe pear, Granny Smith apple and other dried fruits are intense, if lacking in precision and focus. With time in the glass, mineral and pear skin scents become evident. Ripe apple and pear flavors dominate the palate, creating a generous and broad presence. A classic Meursault, if a touch rich, with the finish showing sweet spices and vibrant pear laced flavors. Enjoy on release through 2020. 93+ points – Chuck Hayward

Domaine Collotte

2010 Marsannay "Champs Salomon" - The beautifully ruby colors and the translucent robes suggest a less extracted style. Aromatically, this offers up beautiful notes of red fruit and hints of minerals that lead to a purity that's lifted by salinity and fruit skins. There's an airy sense to this wine that rarely appears from this *cru*. Enjoy from 2013-2020. 90 points – Christopher Massie

2010 Fixin "Crais de Chene Vieilles Vignes" - Ruby colored, the robes are crystalline to the rim. With red fruit in the aromatic profile, this wine, in comparison to the Marsannay, seems more elegant and less masculine offering a sense of perfumed exoticism that again is rarely found in this region. The palate is elegant, with a purity of fruit and a sense of grace that almost recalls a wine from Chambolle. I really like this wine. Enjoy from 2013-2020. 91 points – Christopher Massie

Comte Liger-Belair

This estate has a historic legacy extending back almost two centuries when Louis Liger-Belair, a general under Napoleon, acquired a chateau in Vosne-Romanee. As decades passed, the family ended up owning some of Burgundy's most famous vineyards. La Tache, La Romanee, and La Grand Rue were among the monopoles they owned in addition to large parcels of the best *premier crus* in the Cotes de Nuits. The domaine managed to stay within the family until 1933 when an inheritance dispute

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saw the vineyards auctioned off on the steps of the city hall.

Most of the *grand cru* vineyards were auctioned off but some family members managed to purchase a few parcels. The fruit from those vineyards was sold off to other wineries until the arrival of Louis-Michel Liger-Belair in 2000. He ended the sharecropping arrangements for the family's vineyards and expanded the domaine by securing long-term contracts for fruit from nearby *grand cru* and *premier cru* vineyards. The wines are made at Chateau de Vosne-Romanee, the family home.

2010 Vosne-Romanee "Les Suchots" - From 50+ year-old vines grown on under a quarter of a hectare. The vineyard borders Romanee St. Vivant with alluvial soils atop limestone. Deep colored core with a vibrant garnet rim. The bouquet is very closed with subtle notes of black cherry. Showing a blocky, foursquare palate presence with firm, crisp flavors of blackberry and other dark fruits. With straightforward, modern styled fruit, this does not show a lot of softness or complexity yet. Crisp acidity keeps the concentrated, *crunchy* fruit compact, while fine tannins lurk underneath. This will need 2-4 years to gain breadth and softness. Enjoy from 2015-2025. 94+ points – Chuck Hayward

2010 Nuits-St.-Georges "Aux Cras" - From 75+ year old vines grown on .38 of a hectare. Located on the middle of the slope, the soils are poor and consist of fine clay and limestone. Though initially closed and reticent, the bouquet gradually opens to reveal soft black fruit and cherry candy scents. The palate starts off with softly textured edges, then firms up on the back end as well placed acidity focuses the fruit to a precise finish. With just a hint of complexity developing now, this will need a few years to show its best. Enjoy from 2014-2022. 94 points – Chuck Hayward

2010 Echezeaux - From 65+ year old vines planted on three parcels totaling .61 hectares. The three parcels are in two *lieu-dits*, Champs Traversin with oolite soils and two plots in *Cruots* which lies on a pan of hard limestone. Translucent magenta at the core with a pinkish rim. Aromatic with fragrant notes of vanilla and milk chocolate resting atop creamy black fruits. Shows off its pedigree on the palate, with soft textures and layers of free-floating flavors. Among the *mélange* of flavors that attack the senses are ripe blueberry and soft black cherry mingling with hints of beef bouillon and bourbon. Extremely fine tannins lie beneath the swirling flavors that comprise the soft, lingering finish. Enjoy 2014-2024. 94 points – Chuck Hayward



Historic press at Domaine Joseph Drouhin

Domaine Confuron-Cotetidot

The Confuron family has a lineage that extends back to the 17th century but today's domaine has its beginnings in 1964 when Jack Confuron married Bernadette Cotetidot. Their sons have recently taken up the reins for operating the winery in addition to their other winemaking responsibilities: Yves Confuron at Domaine de Courcel in Pommard and Jean-Pierre at Chanson in Beaune. The average age of vines across the entire domaine is 60-80 years old.

2010 Vosne-Romanee "Les Suchots" - Nearly opaque garnet. Aromatic with copious spice and black fruit aromas, this bottling offers layers of truffle, clove, and sturdy wood smoke nuances. The palate is equally masculine, with black fruits and structure battling for center stage. This is a big and serious wine in need of some down time. Enjoy from 2014-2024. 92+ points – Christopher Massie



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2010 Echezeaux - Intense and brilliant opaque purple color from core to rim. As is often the case with this wine, the aromas are exotic verging on eccentric: enticing truffle, earth, and blue fruits, coupled with some bottling funk. On the palate, this is one of the top examples of its genre with serious sap, impressive focus as well as tannins, and a muscular, weighty personality. A serious Echezeaux worthy of the appellation. Enjoy from 2015-2025. 94+ points – Christopher Massie

Edmond Cornu

2009 Chorey les Beaune "Les Bons Ores" - Slightly pale ruby with a clear rim. Aromatically straightforward, juicy with a tell-tale peppery character, the bouquet eventually yields a bit more red fruit on the nose and palate. This is barely medium weight and all the better for it. Solid and juicy. A starter pinot for those looking for solid pinot character, and an easy going personality. Enjoy from 2013-2021. 89 points – Christopher Massie

2009 Ladoix "Le Bois Roussot" - Medium ruby core and rim. Aromatically shows sous-bois and woody underbrush scents along with a beautiful array of cherry, strawberry and other red fruits. The palate mirrors the bouquet, with dense structure and a mouth coating finish. Hints of minerality provide a sense of place. Delicious. Enjoy from 2013-2021. 90 points – Christopher Massie

2009 Aloxe-Corton "Les Valozieres" - Impressively saturated ruby color. As is generally the case, this is similar to a Corton on the nose and palate, offering layers of smoke, truffle, iron, and ripe black fruit. Quite grippy on the palate with a lush character. This is tamed a bit to offer a more flattering profile of black berry along with a powerful, deep and masculine structure. Built to last. Enjoy from 2013-2021. 91 points – Christopher Massie

2009 Corton "Bressandes" - Saturated, garnet color with a clear rim. Elegant and profound with heady red fruit aromas, this also shows a combination of sweet baking spices and a whiff of sous-bois. The palate is dense, structured and long with alluring sweet fruit. Built to last, this is serious and long with tannins holding it all together. Put this away for awhile and see what a decade has in store. Enjoy from 2015-2025. 92+ points – Christopher Massie

Domaine Coste Caumartin

2010 Pommard "Les Vignots" - The domaine owns just over 1/2 hectare of vines in this *village lieu-dit*. The vines are just over 20 years of age and are planted on firm limestone and marl soils

just above the *village*. Visually, this is brilliantly crystalline with a ruby red robe. The bouquet offers a cornucopia of fruits with red cherry, plum, and macerated strawberry that highlight pure, complex minerals. The palate offers transparent layers of minerality that support and lift the black fruit flavors. Finishes with firm but not overly intrusive tannins. This will require some down time and five years will be rewarded. Serious *village* wine. Enjoy from 2015-2024. 90 points – Christopher Massie

2010 Pommard "Les Fremiers" - The domaine owns just under 1 3/4 hectares of vines in this *premier cru*. The vines are just about 30 years of age and are planted on clay-limestone mingling with rocks. Crystalline to the eye with decidedly dark blue-black and garnet hues. Aromatically, this is wonderfully perfumed and offers buckets of jammy red fruits with a dominating note of macerated plum skin. The palate is wonderfully pure of fruit, with a massive tannic spine enveloping everything suggesting a decade or more of cellar time. While the fruit is generous, the tannins and structure are unquestionably old school in the best sense of that term. Enjoy from 2016-2024. 91 points – Christopher Massie

2010 Pommard "Le Clos des Boucherottes" - Crystalline visually with a pure robe the blue-black, garnet gemstone hue is persistent. The aromatic profile is dominated by red fruits, plum skin and strawberry jam. The perfumed red fruits dominate the nose and combine with a nice dose of baking spice which gives an impression of delicate sweetness that is decidedly alluring. On the palate, this is classically structured with solid tannins and a medium bodied frame yet the sap and balance combine to make this wine this most charming. This is already enjoyable but it's easy to see that years of downtime will be rewarded. Enjoy from 2013-2024. 92+ points – Christopher Massie

Domaine de Courcel

Producing about 5000 cases each year, the Courcel family has operated their domaine for over 400 years. Comprised of just under ten hectares, most of the vineyards are *premier cru* sites including the monopole Grands Clos des Epenots which makes up 50% of the winery's production.

2009 Pommard "Vaumuriens" - The vines of this plot are over 40 years of age. The winery owns .35 hectares of this *climat*. It is classified as a *village lieu-dit* and is located above the *premier cru* Rugiens. Deeply colored and opaque at the core, the wine has a shimmering vibrancy. Showing off a bright and vibrant bouquet, the aromas of black cherries and other dark fruits are laced with spice and have a snappy, modern appeal. While there's a sense of



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fresh, crisp fruit at the core of the palate, an undercurrent of fuzzy, earthy textures detracts and is a bit worrisome. The finish is a bit disjointed as well. Perhaps this wine is going through a bad day. 87 points --Chuck Hayward

2010 Pommard "Le Grand Clos des Epenots" - A barrel sample. The vines in this *premier cru* vineyard are over 60 years of age. Le Grand Clos des Epenots is a monopoly of the domaine totaling just under five hectares. The soil is brown clay and limestone and strewn with limestone rocks. Youthful dark color with a pink hued rim. Showing a restrained bouquet, aromas of young fresh cherries are evident with air. These scents can also be found on the palate where bright dark cherry flavors have fresh and *crunchy* textures on the palate. The palate is fairly tight while the fruit is quite youthful and undeveloped, the fresh acids and slightly grippy tannins suggest that this will need some time before it's accessible. Enjoy 2015-2024. 93+ points --Chuck Hayward

2009 Pommard "Rugiens" - The vines in this *premier cru* vineyard are about 60 years of age. The east-facing plot of just over one hectare is planted on marlstone and clay soils. Very pale and translucent color, the bouquet is understated with hints of sweet raspberries wafting about the glass. The palate is much weightier showing classic Pommard characteristics of dark fruits supplemented with earthy tannins. The firm undercurrents are the signature trait of this wine providing structure that continues onto the finish. A touch rustic underneath the black fruits, give this a few years. Enjoy 2015-2025. 94 points --Chuck Hayward

2009 Pommard "Les Croix Noires" - The vines in this *premier cru* vineyard are about 40 years old. The east facing plot totals just over a half hectare and is located below the *cru* of Rugiens, adjacent to Frémiers. The deep soils are deep with lots of clay. Clear and translucent, the color is of a magenta hue. The soft bouquet shows off round aromas of sweet dark fruits. Those same dark fruits can also be witnessed on the palate where the flavors strike a perfect balance between elegance and power. Some firm tannins provide for some structure on the finish. Will be more approachable than the Rugiens. Enjoy 2014-2023. 93 points --Chuck Hayward

Domaine des Croix

This new domaine is based on the former Domaine Duchet in Beaune which was purchased by American Roger Forbes in 2004. David Croix, who used to work for Camille Giroud, is in charge of winemaking. The focus here is on *premier cru* sites in Beaune in addition to a small parcel of Corton-Charlemagne.



2010 Beaune "Cent Vignes" - On the nose, this offers wonderful nuances of pure red pinot fruit with hints of expressive terroir. This carries over to the palate which is blessed with similar nuances supported by great grip and terrific focus. A true success and worth a look. Drink from 2014-2020. 90 points -- Christopher Massie

2010 Beaune "Pertuisots" - Aromatically, this offers buckets of red fruits that are best described as utterly delicious. This juicy quality carries over to the palate which it is all about the fruit. This will make fans of up-front, lush, pure and hedonistic pinots very happy. Delicious and lip-smacking. Drink from 2013-2021. 90 points -- Christopher Massie

2010 Beaune "Bressandes" - Copious amounts of black fruits, plums and black cherries dominate the nose and are allied to a whiff of terroir that carries over to the palate where the texture is mouth-coating and absolutely delicious. This offers great concentration and serious length that is well balanced. This will reward some down time. Great stuff. Drink from 2014-2020. 91 points -- Christopher Massie

2010 Beaune "Greves" - Aromatically, this offers layer upon layer of pristine terroir nuances: truffle, underbrush, mineral and wood smoke which all combine with the sweetest fruit component to really energize the bouquet. The fruit takes a back seat to the utterly transparent terroir suggesting great complexity, focus and ageability. This is one of the most serious of its genre and a real treat. Drink from 2014-2020. 92 points -- Christopher Massie



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Joseph Drouhin

Read more about Joseph Drouhin on page 22.

2010 Beaune "Clos de Mouches" Blanc - Showing off a hint of yellow-gold color, the bouquet is intense and focused with spicy ripe lemon and an underlying minerality. Broadly textured with medium-plus weight, the tropical fruit flavors of papaya and mango show classic Beaune terroir. With a more tightly wound finish showing off spicy and intensely flavored fruit, there's lots of potential for short-term development. Enjoy on release until 2020. 94 points – Chuck Hayward

2009 Beaune "Clos de Mouches" Rouge - Clear and translucent with a dark core, soft raspberry aromas form the core of the bouquet. Flavors start softly and pick up steam, gaining richness towards the backpalate. Well-integrated acidity keeps the black cherry fruit crisp while adding tension to the finish, which is also supplemented by very fine tannins. Enjoy 2012-2020. 94 points – Chuck Hayward

2010 Vosne-Romanee "Petit Monts" - The youthful expression of the bouquet highlights moderately intense aromas of crushed blackberry along with underlying earth notes. The palate also shows off youthful, primary fruit that may not be overly complex, but is straightforward and quite attractive. Clean and bright, there's just the barest hint of richly concentrated dark fruit on the midpalate that fades perfectly to the back. Fine tannins comprise the foundation of the subtle yet persistent finish. 93 points – Chuck Hayward

2010 Clos Vougeot - Barely any dense color at the core, the bouquet emphasizes structural elements, with firm and focused aromas of dark fruit and earth dominating. The mild attack builds towards a medium-weighted textured presence on the palate. With a tightly reigned-in shape, delicate cherry fruit notes are layered above very fine tannins. There's a seamless connection between the midpalate and the feathery finish. This should get richer in time. 94 points – Chuck Hayward

2010 Grands Echezeaux - Translucent and clear with a pinkish robe, the closed nose is unyielding and does not reveal much fruit or complexity. The palate, however, is much more expressive with a pleasant attack that really builds towards the back. It's here where the excitement lies as black cherry flavors mingle between minerals and exotic spices that constantly reveal new nuances. Firm, grainy tannins and appropriate acidity are part of a structured foundation that supports the intense fruit. The bou-



Winemaker Veronique Drouhin

quet and palate should harmonize in a few years and will provide delicious drinking over the following decade. 95-97 points – Chuck Hayward

2010 Corton - With a translucent purple garnet color, the closed bouquet has hints of crisp black cherries and stony minerals. The palate shows off youthful and primary black fruit flavors that are ripe but leave a crisp impression on the backpalate. Showing a round palate presence with medium-weighted concentration, there's good length here as the fruit picks up weight in the back before finishing up with dark fruit tannins and a tangy freshness. A few years should enable the acidity to mesh with the fruit. Enjoy 2015-2025. 94 points – Chuck Hayward

2010 Morey St. Denis "Clos Sorbe" - With a youthful fuchsia color, the bouquet is deeply concentrated, packed and dense with dark fruit aromas. While intense and pure, there is elegant complexity at the core. The same balance between intensity and

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finesse can also be found on the palate where the depth and power of the black fruit flavors avoid a stolid presence thanks to a healthy dose of acids. The flavors are youthful and primary, with flavors of cherry candy. With pinpoint balance between light and rich textures, the intensity picks up towards the back-palate. Very drinkable now, it will prove hard to resist drinking this before it peaks around 2020. 95+ points – Chuck Hayward

2010 Musigny - A pale pink-purple color leads into a nose that is a bit reserved and closed, just barely showing off scents of smoke and black cherry. With an elegant profile and a sense of reservation that matches the bouquet, the woody, dark fruited palate is intense and compact in shape. The focused flavors fade towards a firm finish that is supplemented by fine-grained tannins. This will need some time to unwind and strut its stuff. Wait three years, knowing this will be peaking in a decade. 94+ points – Chuck Hayward

Domaine Dublere

Read more about Domaine Dublere on page 27.

2010 Corton-Charlemagne - Pale yellow gold color. The bouquet is open and aromatic, highlighting complex mineral and apple scents. The complex aromas are mirrored on the palate as layers of pear and apple envelop a spine of minerals, toast, and sweet spices that drive the lingering and complex finish. Already enjoyable today, this will be best until 2025. 96 points – Chuck Hayward

2009 Beaune "Les Blanches Fleurs" - 50% of the fruit was destemmed. Deep core, with a clear and translucent rim. The pretty nose highlights soft berry and spice scents. After a fruity and somewhat simple entry, the textures and intensity gain some weight toward the back end, but still maintain a light presence. Dark and *crunchy* cherry flavors fade delicately toward a firm finish with a very fine layer of tannins. Enjoy from 2013-2022. 92 points – Chuck Hayward

Domaine Dujac

Domaine Dujac is another winery that finds itself in the throes of change as Jeremy Seysses and his brother Alec begin to settle into their new roles. Jacques Seysses, their father and the dynamic owner who assembled his extensive 15.5 hectare collection of premier and *grand cru* vineyards in 1967, is now mostly an advisor. Jeremy has also started a small negociant business, Dujac Pere et Fils.



Jeremy Seysses of Domaine Dujac

The winery is quite popular in the US due to its extensive presence in restaurants during the early years. Jacques left banking to pursue his passion in wine but found it hard to sell his wines in France, so he quickly looked at exports to develop his business. Today, the demand for these wines is extensive and prices have risen accordingly. Jeremy is aware of these pressures. "The market is more important to me than critics. I want to make enough wine for everyone and no more."

Dujac is known for its extensive use of whole bunches in their fermentations which give their wines spicy aromas along with more savory textures in the backpalate. But Jacques notes that things are evolving at the domaine, even with regard to the use of stems. "We are more flexible and doing more experimentation. We are also hiring more people. A harvest used to take 20 people, now we use 50-60 people each harvest." All of this to further refine their wines.

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2009 Morey St. Denis - Showing off forward aromatics of sweet spice and wild strawberry, the medium weighted palate highlights a small kernel of that feral fruit at the core. Silky fruit textures on the palate give way to softly rounded tannins and fine grained minerals, which prop up the medium weighted berry flavors. The savory notes and reappearance of spice winds up the broad yet delicate finish. Enjoy now-2020. 92 points – Chuck Hayward

2009 Gevrey-Chambertin "Combottes" - Translucently colored, the bouquet is exotic and ethereal as it takes you on a journey to another Burgundy dimension. With deeply concentrated aromas of macerated berry acting as a foundation, more secondary notes of roasted beef, fresh leather, and antique books add exciting nuances to the bouquet. The medium-bodied palate shows ready-to-drink flavors and textures as a mélange of dark fruits and peppery spices swirl together. The ripe, maraschino cherry flavors are concentrated on the backpalate and contribute to richer textures there as well. The fruit is supported with fine tannins, leaving a firm sensation underneath the long, juicy finish. With so much fruit packed at the back, this should provide some exciting drinking with time. Enjoy 2013-2025. 95 points – Chuck Hayward

2009 Clos St. Denis - Showing more color than the lower tiered *cuvées*, the bouquet here, though a bit subdued, is very complex and seductive, with a mélange of lifted exotic fruit and spice aromas. Open and roundly textured, there's an array of exciting flavors of vanilla scented dark fruits, mingling with sweet spices and Worcestershire notes. Fresh and vibrant, there is good richness at the core that increases towards the backpalate where the

pure, sweet fruit picks up. With integrated acids providing nice length to the finish, this is quite approachable now but will peak 2024-2028. 96 points – Chuck Hayward

2009 Clos La Roche - Showing much more power and intensity in the nose than the Clos St. Denis, there is also more restraint and reservation to be found here. With some pure black fruit flavors at the core showing just a hint of sweetness, the palate is, nevertheless, pulled in a bit and not as showy as the Clos St. Denis. The core of intense fruit carries through to form a lingering finish supported by sweet tannins. Tightly wound and focused, one can easily see that this will open up in time. Enjoy 2014-2026. 94+ points – Chuck Hayward

2010 Morey St. Denis - Vibrant garnet core with a rose colored robe. Softly aromatic with subtle cherry aromas, the medium weighted bottling has a soft attack but gets quite firm as the flavors pass through to the backpalate. Showing off black cherries dusted with cocoa powder, the fruit is fresh and *crunchy* thanks to some well-crafted acidity. Fine tannins on the tight finish show some promise for near-term cellaring. Enjoy 2014-2022. 93 points – Chuck Hayward

2010 Vosne-Romanee "Malconsorts" - An opaque purple transitions slowly to a magenta robe. Currently closed aromatically, a bit of air allows some complex and soft berry aromas and hints of raspberry jam to peak out. The classic and seductive Vosne-Romanee flavors of haunting spice, exotic fruit, and seamlessly crafted soft textures are found in abundance, though all on a youthfully tight frame. The mild tannins and soft finish complete the experience. This is the real deal, the epitome of why Burgundy stakes its claim as one of the best regions for wine. Wait a year or two if you can, enjoy until 2025. 95 points – Chuck Hayward

Dupont-Tisserandot

Bernard Dupont-Tisserandot began estate bottling his wines in the 1990s. Prior to that, this was where Burgundy's top negociants went to purchase grapes and wines from the best sites in the Cote d'Or. Maison Leroy, for example, regularly sourced their Mazis-Chambertin from here. Thanks to a revival in winemaking and cellar techniques, this domaine's wines are on the short list of must-haves for serious Burgundy enthusiasts. Rave reviews from Allen Meadows and the Wine Spectator have also cemented Dupont-Tisserandot's status. Beginning with their otherworldly 2002s, which garnered near-perfect scores from the Wine Spectator and continuing through the most recent releases,



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Dupont-Tisserandot's bottlings are simply stellar.

Based in Gevrey Chambertin, with vineyard holdings spanning about 50 acres across 20 appellations, Dupont-Tisserandot is most famous for their old vine vineyards in Gevrey. These parcels include highly regarded *premier crus* along with well-placed holdings in the *grand crus* of Charmes, Mazis and Corton, where their Corton-Rogner is one of the winery's best *crus*.

A new generation has taken the reins as Bernard has passed the torch to his daughters. Marie Françoise and Patricia have joined with their husbands to raise the level of winemaking even further. Green harvesting, sorting tables, 100% new oak for the *premier* and *grand crus* and additional time in barrel for the top *cuvées* are just some of the advancements now employed at the domaine. Judging from the recent press, it's appropriate to state that this domaine is not to be missed. — Christophe Massie

2010 Gevrey-Chambertin "Vieilles Vignes" - High-pitched tones of strawberry compote and red cherry marmalade on the nose are met by nuances of fresh earth that lead to similar tones on the palate that also include moderate tannins to add support. This is all about the fruit and it's all the better for it. Enjoy from 2013-2020. 89 points — Christopher Massie

2010 Gevrey-Chambertin "Cazetiers" - The cassis liqueur dominated nose is ratcheted up a notch with a powerful punch of stones, minerals, earth, and game that utterly defines this *cru*. The palate also exhibits this vineyard with its depth, complexity and savage character that surrounds and supports the jammy and sappy fruit. As good as previous vintages of this have been, this is at another level altogether. A real "do not miss" wine. Enjoy from 2014-2022. 94 points — Christopher Massie

2010 Gevrey-Chambertin "Lavaux St. Jacques" - Aromatically, in contrast to the Cazetiers, this is far more laid back and while revealing similar red fruit, is far less extravagant. The medium weight palate is less intense as well and while the minerality and terroir notes are certainly present, this is more the dancer while the Cazetiers is the weightlifter. Enjoy from 2014-2024. 93 points — Christopher Massie

2010 Charmes-Chambertin - As the dominating, jammy red fruit suggests, this is pure Charmes and it is indeed charming. The texture, earth, fruit, and tannins of this bottling offers medium weight and it showcases terrific balance and grip. While certainly of *grand cru* class, this wine simply cannot outshine the Cazetiers. Enjoy from 2015-2025. 93 points — Christopher Massie

Domaine Faiveley

Located in the *village* of Nuits St. Georges, Faiveley is the model of a contemporary Burgundian winery. Much like the larger negociants located in Beaune, Faiveley combines the roles of domaine and negociant into one business. Founded in 1825, the domaine has amassed a total of 10 hectares of *grand cru* vineyards along with 25 *premier cru* hectares, most of which are close to the winery's home base. They also own large parcels of land in the Cote Chalonnaise, particularly in Rully and Mercurey.

Faiveley was one of the first wineries to adopt the practice of not filtering their wines in the early 1980s and their wines were sought after in the American market at this time. Not soon after, the winery found itself embroiled in controversy. In a book on Burgundy, Parker noted that the wines he sampled in Faiveley's cellar were different than what he tasted in America. The winery filed a libel suit against Parker that was later settled out of court with no admission of guilt. The ultimate impact of the suit was that Parker soon found it difficult to for anyone to see him in his subsequent visits to Burgundy. This first led to spotty coverage of Burgundy in the Wine Advocate and then the hiring of Pierre Rovani to cover the region's wines.

Today, Faiveley is undergoing a bit of a renaissance as a new generation of family members begins to exert their influence. New vineyards have been purchased and existing contracts extended and the winemaking and marketing teams have ramped up their commitment to sales and education. In the cellar, new equipment and winemaking techniques are designed to treat the fruit more gently. And finally, a new winery is being built in Mercurey with the architectural commission designated to the firm that designed Dominus in the Napa Valley. This is clearly a winery on the move whose best wines will be arriving soon.

2010 Meursault "Blagny" - Yellow-gold color. The medium intense bouquet is fairly open, revealing classic aromas of pear and hazelnut undertones. The same notes carry through onto the palate where the ripe flavors and broad textures are bright and clean thanks to impressive acidity. More than just a simple quaffer, this reveals enticing complexity on the back palate. Nevertheless, this is quite approachable and perfect for drinking now thanks to its round shape and soft finish. Enjoy from 2012-2020. 93 points — Chuck Hayward

2010 Gevrey-Chambertin "Combe Aux Moines" - Nearly opaque garnet core with a clear rim. With a hint of black cherry underlying fresh earth, the palate is more explosive than the delicate nose would indicate. Richly textured and intensely fla-

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vored, this has a sense of lightness at its core. The crisp black cherry flavors, straightforward and without complexity, continue toward the back-palate where refreshing acidity keeps the finish tight, allowing the tannins to gain some traction. This will drink until 2022. 92 points – Chuck Hayward

2010 Gevrey-Chambertin "Les Cazatieres" - Deep garnet core with a clear rim. Fruit forward, with hints of greater intensity with aeration. The bouquet also highlights lacy notes of bay leaf, tea, and sage. Compared to its neighbor, there's more complexity in this bottling with an array of textures and flavors keeping things exciting. Ripe and fresh purple fruits move seamlessly from the front to the back of the palate. With only traces of tannin and just a hint of earth, this approachable wine is almost complete. Enjoy 2014-2022. 94 points – Chuck Hayward

2010 Chambolle-Musigny "La Compe d'Orveaux" - Translucent pink core with a clear rim. The fragrant aromas of spices and leafy herbs peel away to reveal strawberry and raspberry notes. The palate profile is elegant and compact, with restrained cherry flavors mixed with earthy notes on the back-palate. The small backbone of fruit carries through to a finish subsumed by peppery tannins. Hopefully the fruit will round out and envelop the tannins in the next 2-4 years. Enjoy 2014-2022. 91 points – Chuck Hayward

2010 Chambolle-Musigny "Les Fuees" - Opaque core, with a translucent rim. The mildly aromatic bouquet shows attractive earth, mushroom, and dried leaves along with a hint of dried spices. The palate shows fresh and bright cherry flavors with broad midpalate textures, while maintaining a light footprint. The flavors fade quickly to a compact, firm, and dry finish. This will need a few years in the cellar to flesh out. 93 points – Chuck Hayward

2010 Volnay "Santenots" - Hazy garnet color. The bouquet is somewhat dull, with subtle hints of herbs, unripe fruits, and some vegetal scents. The palate, on the other hand, exhibits medium-bodied, overripe fruit with fat textures. Lacking precision or clarity, this is a bit all over the map, leaving a disjointed and unfocused impression. Best between 2014 and 2020. 86 points – Chuck Hayward

2010 Clos Vougeot - Barrel sample. Clear and translucent. The restrained bouquet highlights subtle scents of raspberry seeds and soft spices. The palate also reflects this bottling's understated nature. Black cherry and berry flavors are pure and focused, with precision and *crunchy* textures. Some firmness, with fine tannins, appears on the back palate. A touch disjointed now, this



Budwood at Domaine Ponsot

will come together in time. Wait 2-3 years, then enjoy over the next decade. 93-95 points – Chuck Hayward

2010 Echezeaux - Barrel sample. Vibrant and translucent, with a slightly opaque core. Moderately intense aromas of fresh earth and coffee grounds contrast with the dominant youthful flavors of the palate. Moderately intense flavors of black cherry nearly fill the palate, with the backpalate beginning to develop some complexity. The flavors tighten up quickly, as firm and chalky tannins start to kick in. Disjointed now, there's still potential for the components to harmonize. Look for best drinking from 2-3 years through the next 6-7 years. 93-95 points – Chuck Hayward

2010 Mazi-Chambertin - Barrel sample. Dark core, with a thin, pinkish rim. Notes of soy, marinade, and beef juice are entwined with aromas of dark cherry and earthy spices. Medium to full bodied, with clean dark fruit flavors suggestive of black cherry steeped in spices and herbs. Some added richness appears on the backpalate. Balanced acidity gives the finish vibrancy and tension which bodes well for cellaring. Not as complex as it could be, but perhaps that will come with time. Put this away for a few years and drink between 2015-2023. 93-95 points – Chuck Hayward



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Alex Gambal

Read more about Alex Gambal on page 26.

2010 Chassagne-Montrachet "Clos St. Jean" - Powerful and open aromas reveal complex nuances of pear and nuts. The bouquet carries through to the palate where mineral-driven notes of clay and chalk reign supreme. Broad and complex textures are rounded on the edges of the palate, while the classic Chassagne mineral character qualities are wrapped with appley fruit. These flavors form the foundation of the palate and linger on towards a soft finish. Enjoy on release through 2020. 93 points – Chuck Hayward

2010 Chassagne-Montrachet "La Maltroie" - Pale yellow-gold color with a closed bouquet that stresses aromas of nuts and popcorn. An intensely long and linear spine of mineral notes carry through from the midpalate on, along with a taut and tight acidity, while fruit remains a minor player. Focused and compact at the back, chalky earth and dried apricot flavors make up the broad and dry finish, which lingers with soft fringes at the back. Enjoy on release through 2022. 93 points – Chuck Hayward

2010 Puligny-Montrachet "La Garenne" - An irresistibly opulent nose begets open and complex ripe fruit aromas, with broad notes of pear and seedless grapes. The bouquet offers an enticing lead-in to the ripe and broadly textured flavors that make up the palate where layers upon layers of tropical fruit, ripe apple and pear, along with an underlying crème caramel note, make-up this ready to drink wine. A fine mineral thread within the fruit adds intrigue. This is a complex, low acid, fruit forward wine that proves hard to resist. Enjoy now through 2020. 96 points – Chuck Hayward

2010 Beaune "Greves" - Vibrant deep purple with a translucent core. Mildly fragrant aromas of black cherry and freshly-turned earth are open while also revealing some structural components. The palate shows controlled black fruit that is bright and fresh. Underlying tannins and earth provide a firm structure to the dry finish. Enjoy 2014-2022. 93 points – Chuck Hayward

Emilie Geantet

Emilie Geantet is the daughter of Vincent Geantet, who owns Domaine Geantet-Pansiot. After graduating from university, Emilie worked with her father and then started up her own winery in 2005. The domaine consists of 3.5 hectares of vineyards in Brochon, Gevrey-Chambertin and Fixin.

2009 Gevrey-Chambertin "Champeaux" - The vines in this *premier cru cuvée* are just under 40 years of age and are grown in clay and limestone soils. Colors are classical ruby leaning toward garnet. Black fruit greets the nose and is allied to precise minerality transitioning to a palate that is actually more driven and complex than the bouquet suggests. This is actually fairly defined, with a rich and well fruited personality that is buffered by serious but not aggressive tannins. Good stuff. Enjoy from 2014-2022. 90 points – Christopher Massie

2009 Gevrey-Chambertin "Perrieres" - Leaning towards garnet and with a robe that is clear to the rim. The intensely aromatic dark fruited nose is allied to a more pronounced minerality presence that follows through on the fuller bodied palate. This is classic Gevrey in character and stuffing and is a candidate for time in the cellar. Enjoy from 2014-2022. 91 points – Christopher Massie

2009 Gevrey-Chambertin "Cherbaudes" - Garnet color with a translucent robe. Classical red fruited aromatics are on display here and set this wine apart from its stable mates. Hints of racy minerality that reappear on the palate. This is really about the sweet, lush and detailed fruit with tannins and acidity offering lift and focus. Hard to resist now but cellar time will be rewarded. Enjoy from 2014-2022. 92 points – Christopher Massie

Domaine Geantet-Pansiot

Edmond Geantet founded his winery in 1955. Vincent Geantet who is now the fourth generation of the family working for the domaine, joined him in 1977 and took over the estate in 1989. The domaine has grown since with new purchases in Gevrey-Chambertin and Chambolle-Musigny. The winery now owns 16 hectares.

2010 Gevrey-Chambertin "Vieilles Vignes" - From 17 parcels in excess of 60 years of age. This bottling offers a dark fruited nose that is supremely complicated by buckets of minerality and underbrush. This is classic Gevrey in its style and power offering earthy, robust and palate coating complexity to buffer and support the sweet, plummy fruit. A real winner of a *village* that is seriously worth seeking out. Enjoy from 2014-2024. 91 points – Christopher Massie

2010 Gevrey-Chambertin "En Champs" - From vines planted in 1903. This *lieu-dit* is classified as a *village*-level vineyard. This is simply one of the most jam filled samples offering a cornucopia of red fruits that include macerated strawberries, red currants and cherries. The palate is equally and stunningly fruit packed,



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with layers of minerality and wet stones that cascade across the palate. This is on another level all together, calling this *village* simply doesn't cut it. This is palate staining, large scaled and boasts a finish that rolls back around, offering layer upon layer of delicious, sappy pleasure. A real "must have wine" for its level. Enjoy from 2014-2024. 93 points – Christopher Massie

2010 Gevrey-Chambertin "Poissenot" - This *premier cru* vineyard is planted to limestone soils on the Lavaux slope. Aromatically, this is darker than the previous wines with black fruit, oak, truffle and underbrush. The palate is equally as dense and brings additional power with its tannic spine, big boned personality and palate coating earthiness. While the others may have their fruit at the core, this bottling proclaims Gevrey's terroir in all its glory. A power wine for the cellar. Enjoy from 2014-2026. 93 points – Christopher Massie

2010 Charmes-Chambertin - The vines for this parcel are over 45 years old. The soils are limestone intermixed with shale and iron. It's difficult to peg whether this is true Charmes or Mazoyeres by its supremely earthy, sauvage and dark personality as there is also plenty of ultra sweet, plush and succulent fruit linked to the sense of terroir. Either way, this is big-boned, very tannic and will definitely require the better part of a decade to even begin to reveal what took several minutes to coax from the glass: plums, dates, minerality to burn and that suave character that only this *grand cru* can offer. If I had to flip a coin, I'd guess true Charmes. Drink 2015-2025. 94 points – Christopher Massie

Domaine Jean-Jacques Girard

2010 Pernand Vergelesses "Les Fichots" - Aromatically, blue fruit dominates, offering layers of sweet fruit along with precise minerality and plum skin notes that carry over to the precise, pure and medium-bodied palate. This finishes with a nice pop of *crunchy* fruit along with balancing acidity. Already a joy to drink. Enjoy from 2014-2020. 90 points – Christopher Massie

2010 Pernand Vergelesses "Les Vergelesses" - The age for the vines in this *premier cru* vineyard is 80 years old. From a vineyard located below Ile des Vergelesses and adjacent to Fichots. Ruby core with a clear rim. Aromatically, this yields red fruits vis-à-vis its stable mate. The red fruit nuances are married to classic mineral notes that lead a slightly fuller palate than that of the Fichots, before finishing with similar complexity and the pop of fruit Girard is known for. Delicious. Enjoy from 2014-2020. 90 points – Christopher Massie

2010 Savigny Les Beaune "Les Peuillets" - The age for the vines in this *premier cru* vineyard is 45 years old. The Peuillets, a *lieu-dit* where Girard consistently leads the pack, offers buckets of sappy red fruits running from red plums to macerating cherries to ultra-ripe strawberries, with plum skins making an appearance on the nose as well. These pure red fruits are allied on the nose to perfectly transparent nuances of mineral and stones, all of which reappear on the delicious and utterly alluring palate. This is medium bodied and very well balanced, and while it's very hard to resist right now, this could lay away for a few years, but who is going to want to wait? Enjoy from 2014-2022. 92 points – Christopher Massie

2010 Savigny Les Beaune "Les Lavieres" - The age for the vines in this *premier cru* vineyard is over 50 years old. Girard's 2010 Lavieres is absolutely a thrill to engage aromatically. While even lusher on the nose than the Peuillets, this tends more towards black berries and even a suggestion of cassis. Lusher on the nose, this tends more toward black berries and even a suggestion of cassis, but it's not overripe or cooked. The fruit on the nose offers just the right amount of riverbed stones and minerals. All of the sappy and earthy tones join on the palate where the very nearly full bodied texture and lingering finish suggests something far more serious than "mere" Savigny. As it always is, this is a textbook example of Girard's wines and should not be missed. Enjoy from 2014-2022. 93 points – Christopher Massie

Vincent Girardin

Vincent Girardin's business is another classic example of the modern domaine, both with respect to how his winery was created and how it has been affected by the social and economic changes now buffeting the region. Having built a large and successful business in the space of less than 30 years, Girardin recently sold his winery to Jean-Pierre Nie, chairman of Compagnie des Vins d'Autrefois in Beaune. Vincent, along with key members of the sales and winemaking staff, will remain on board.

The Girardin family has a lengthy history, with over ten generations having lived around the *village* of Santenay. Vincent began his domaine with 2 hectares of vines to his name back in 1982. More vineyards were acquired through inheritances and a marriage as well as a few astute purchases. During this period, many families left the wine industry due to either a lack of children to take over their businesses or the financial difficulties that arose from an increasingly competitive environment. With his growing



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business, Girardin was well positioned to purchase vineyards as they came up for sale, enabling his portfolio to quickly expand. By the time of the sale, Vincent owned 20 hectares of Cote d'Or vineyards. And like many other wineries who sought to grow their business, the Girardins went to Beaujolais, where they purchased the 20 hectare Domaine de la Tour du Bief, the renowned producer of Moulin a Vent.

Originally known as a significant producer of red wines, the domaine produced more chardonnay as more vineyards were purchased. From their beginning, as a producer of white and red Santenay, the firm was able to access even higher quality levels of fruit with *grand cru* chardonnay vineyards soon added to their portfolio. Today, 80% of Girardin's production is chardonnay and they are now a significant producer of Corton-Charlemagne.



2009 Savigny-les-Beaune "Vieilles Vignes" - Dark, shiny ruby. In contrast to some of Girardin's other reds, this shows lots of red fruit on the nose, along with bright red and yellow floral aromas. The voluptuous palate is smooth and generous, bordering on almost sweet in its youth, though black cherry and mineral notes dominate. Oaky flavors start at the midpalate and continue onto the finish, leaving it a bit tannic in its youth, but that structure will give it terrific aging potential. This has complexity, elegance, and power in spades. 91-93 points – Cory Gowan

2009 Santenay "Les Gravieres" - This bottling was the first wine that Vincent produced. Dark translucent ruby at the core leading to a wide pink rim, the 2009 shows focus, with ample red and blue fruits on the concentrated, elegant and powerful palate. This is soft on the entry only to expand across the palate with its

complex notes of saline and minerality. Vibrant acidity carries the finish. The tannins are still flexing their muscle a bit in its youth, so I'd decant now or hold for a few years before drinking through 2020 and beyond. Quite delicious. 92-94 points – Cory Gowan

2009 Volnay "Santenots" - Dark translucent ruby with a red rim. The 2009 Volnay is simply delicious and is drinking very well now. The nose has a tightly wound core of layered blueberry and vanilla aromas, while the palate boasts ample, super-concentrated fruit, saline, and gorgeous minerality. This is very layered, complex, and powerful. It relies less on tannin to provide structure, instead allowing the ripe fruit of the 2009 vintage speak for itself. 92-94 points – Cory Gowan

2009 Chambolle-Musigny "Vieilles Vignes" - For Girardin, vines older than 50 years are considered appropriate for the "Vieilles Vignes" designation. This is a dark, concentrated wine with lots of refined blue fruit on the layered and very elegant nose. This has a potent, concentrated fruit core with lots of fresh strawberry, black cherry, salinity, and minerals on the palate, leading to a finish rich in fine, smooth tannins. Super tasty. Enjoy 2013-2021. 93-95 points – Cory Gowan

2009 Charmes-Chambertin - Barrel sample. Dark ruby, almost opaque from core to rim. The fat nose boasts bacon, cassis liqueur and raspberry jam. This is given the *grand cru* treatment with more new oak than the lesser appellations and has an intensely complex, almost buttery nose. Mouth-filling and luscious on the palate, with lots of saline and mineral notes giving the texture that extra "oomph." This is a generous wine with the structure and fruit to make it go the distance. Hold now and enjoy 2015-2025+. 94-96 points – Cory Gowan

2009 Echezeaux - Barrel sample. At the time of tasting, the nose was very closed and hard to accurately judge. Nevertheless, the palate showed a tight core of blue fruit with good focus on each layer. An elegant, complex wine that is also very precise and powerful, this showed more fine tannins than the Charmes-Chambertin, which should increase its silkiness as it ages. Enjoy 2013-2023. 93-95 points – Cory Gowan

2010 Meursault "Narvaux" - Barrel sample. With a yellow-straw color, the aromatic bouquet offers up complex aromas of wet stone and ripe pear fruit. Medium bodied and maybe a touch simple, the flavors hint at attractive nuance to come. Bright and clean with crisp apple flavors, the finish reveals intriguing mineral notes not found earlier. Taut and complex, the finish lingers nicely. This will benefit from a few years in the cellar. Enjoy 2014-2022. 91-93 points – Chuck Hayward



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2010 Meursault "Charmes-Charmes Dessus" - Barrel sample. Light yellow hue, with a tightly focused bouquet that reveals aromas of crisp apple, pear and tangerine. Showing a bit more weight than the Narvaux bottling, there's some nice tree fruit flavors that gain more texture as the wine progresses to the back-palate. The flavors are concentrated on the long finish as well, with an attractive mineral note weaving about. Enjoy 2013-2022. 92-94 points – Chuck Hayward

2010 Chassagne-Montrachet "Caillerets-Clos du Caillerets" - Barrel sample. This is a small clos located with in the *premier cru* of Caillerets. Owned by Girardin, they have been granted permission to rebuild the wall of the clos. Pale straw yellow in color, the bouquet highlights classic Chassagne minerals which are intense, complex and focused. As you swirl the wine about, a narrow beam of ripe citrus fruit appears. Showing off quite a bit of the intense minerals witnessed in the bouquet, the tautly shaped palate has hints of nuts and crisp citrus flavors as well. The focused finish is spicy and laced with minerals. A few years will allow this to open up, which will please those who prefer more generous textures in their chardonnay. Enjoy 2014-2024. 92-94 points – Chuck Hayward

2010 Chassagne-Montrachet "Morgeot" - Barrel sample. With a forward bouquet of ripe lemon citrus and tree fruit, the nose is denser but not as complex as the Caillerets. Flavors of Granny Smith apple and ripe pear have some breadth on the palate but seem straightforward and simple. The fruity flavors are soft and round, lingering on the finish. Overall, the flavors lack a sense of precision and the broad textures and more simple flavors make this bottling more like a Puligny-Montrachet. Enjoy 2013-2022. 91-93 points – Chuck Hayward

2010 Puligny-Montrachet "Combettes" - Barrel sample. Yellow gold in color, the bouquet is classic Puligny with broad aromas of fruit and underlying notes of sweet spice and sandstone minerals. White peach and apple aromas are easily noted in the broadly textured palate. Concentrated and packed with fruit, this bottling will gain more weight with time. Citrus-laced acidity and minerals serve to tighten up the backpalate and form a narrow frame on the finish. A satisfying Puligny. Enjoy 2013-2022. 92-94 points – Chuck Hayward

2010 Puligny-Montrachet "Folities" - Barrel sample. Showing hardly any color, the bouquet, nevertheless shows off the broad aromas to be expected of wines from Puligny. Apple and pear notes are intense and concentrated while reflecting themselves on the flavorful palate. The broad textures eventually give way to show more tension with interesting notes of lemon spice, mineral and seashells creating good firmness in the backpalate.

Should prove interesting in a few years. Enjoy 2014-2024. 92-94 points – Chuck Hayward

2010 Corton-Charlemagne - Barrel sample. Pale yellow-gold in color, the bouquet is quite backward at this point and not revealing much except some vague aromas of soft fruits. One gets the sense the nose will reveal more in time because of the concentrated fruit packed in on the palate. Showing medium weight at this point, the attack is subtle but gains more fruit intensity on the transition to the backpalate. Lingering flavors of pears and minerals make up the soft finish. A fruitier example of Corton. Enjoy 2014-2022. 93-95 points – Chuck Hayward

2010 Bienvenue Batard-Montrachet - Barrel sample. Pale straw color. The bouquet is quite aromatic and open with enticing aromas of minerals, flowers and orchard fruits filling the glass. There's still a lot in reserve and the bouquet should be incredible with time. The same goes for the palate where an amazing array of fruit, minerals and spices weave about. The intense and precise flavors are hard to discern but they'll make a statement in time. Enjoy 2015-2024. 94-96 points – Chuck Hayward

2010 Pommard "Grands Epenots" - Barrel sample. Barely opaque at the core, the garnet colored robe gives way to a thin, clear rim. The bouquet is quite youthful as one would expect, with deep blackberry fruits and pepper spice aromas topped with wisps of green herbs. The palate is broadly textured with lots of dark fruit that hint at some complexity. The black cherry flavors are fresh and *crunchy* thanks to a salivating acidity, supported with a firm layer of spicy tannins. A little time will help bring this together. Enjoy 2014-2024. 92-94 points – Chuck Hayward

2010 Volnay "Santenots" - Barrel sample. Vines are 70 years old. Opaque at the core, the dark garnet color gives way to a small pink robe and a clear rim. Moderately aromatic, the scents of soft black fruits and berries hint at complexity. The palate also shares a softness as the black cherry soda flavors are rounded with silky textures, all backed up with spicy, drying tannins on the finish. Enjoy 2014-2024. 91-93 points – Chuck Hayward

2010 Clos Vougeot - Barrel sample. Dark colored, the bouquet is not offering much in terms of intensity but there are some complex notes of vanilla-laced, soft, black fruit that can be eked out. The attack is also soft, as the round textured flavors of cherry and vanilla are interspersed with sweet minerals. The intensity ratchets up towards the backpalate as some firmness appears as well. There are some noticeable tannins but the finish is not too drying. Enjoy 2015-2025. 93-95 points – Chuck Hayward



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Domaine Ghislaine Barthod

2010 Chambolle-Musigny "Les Cras" - Fabulous robe with deep garnet color that is almost opaque. Aromatically, this is one of those wines that will hold the taster in their tracks. There are various and complex nuances of every type of pinot fruit enveloping the nose that one can hardly describe the experience: blueberry, candied cranberry, cassis and plum preserve. Within the fruit there is the purest essence of Chambolle terroir: mineral, crushed rocks, underbrush and burning embers. The palate is equally thrilling; combining the elements from the nose with a seemingly full bodied palate presence that is never cloying. Thrilling and a positively "do not miss" wine. Enjoy from 2013-2025. 95 points — Christopher Massie

Domaine Gros Frere et Soeur

The Gros family has been one of the backbone dynasties in Vosne-Romanée for over 160 years. Back in the day, the domaine owned significant holdings in the *grand crus* of Richebourg, Clos de Vougeot, Grand Échézeaux, and Échézeaux. The domaine was divided into four portions in 1963, and two of these were combined to create Domaine Gros Frère et Soeur. Two other domaines are owned by different members of the Gros family.

2010 Echezeaux - The domaine owns just under a hectare of vines in the Les Lochausses *lieu-dit* of this *grand cru*. Impressive, dark garnet color. High pitched aromas combine red, blue, and black fruits with an abundance of wood smoke and hints of Christmas spice. The medium-bodied palate shows nice flavor intensity. Quite good. Enjoy from 2015-2025. 91 points — Christopher Massie

2010 Clos de Vougeot "Musigni" - From 3/4 of a hectare of the Musigni *lieu-dit* at the top of the vineyard. Dark garnet color. An intense aromatic profile offers up loads of oak that envelopes jammy red fruit, hints of earth, and underbrush. On the palate, this is one of the most full-bodied wines in the portfolio, yet the jammy fruit offers immediate accessibility. Will it make seriously old bones? Who cares, this is delicious right now. Enjoy from 2014-2022. 93 points — Christopher Massie

2010 Grands Echezeaux - From just under .4 hectare parcel of this *grand cru* vineyard. Dark garnet color with a clear rim. Another winning aromatic profile! The blue fruit aromas mingled with fresh flowers are accompanied by much less oaky nuances versus the previous wines. The palate is firm, seemingly elegant, yet thick and mouth coating with a caressing finish that lingers



An ancient rope pulley at Drouhin

for minutes. So sweet and alluring, with the palate presence one expects from a *grand cru*. Another wine not to miss. Enjoy from 2014-2025. 94 points — Christopher Massie

2010 Richebourg - From a .7 hectare parcel of vines on the upper slopes of the appellation. Impressive garnet color with a translucent rim. Ethereal aromatics of wild flowers, macerated black cherry and perfectly integrated oak along with mint and eucalyptus notes. The palate is seemingly contradictory with power and sturdiness while remaining seamless and classy. Not to be missed. Enjoy from 2014-2025. 95 points — Christopher Massie

Domaine A.F. Gros

2010 Echezeaux - Pure ruby color. Consistent with the domaine's use of 80% new oak for the *grand crus*, the nose offers pronounced and balanced wood smoke. The oak is mingled with a spicy, jam-filled nose that satisfies the pure hedonist. The palate delivers on the nose, with equally sweet, sexy and jammy fruit, and a wood spice note that perfectly envelopes the wine, drawing you back for a second taste. Almost too delicious for some, but you will enjoy every sip. Enjoy from 2014-2022. 93 points — Christopher Massie

2010 Clos de Vougeot - Very pretty, brilliant ruby color. The nose offers pronounced oak aromas combined with nuances of underbrush, chocolate, and black cherry. This is full-bodied yet far more backward at this stage and will require at least 5 years to unwind. But the promise is there as evidenced by the full and



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lingering finish. Don't miss. Enjoy from 2015-2022. 95 points – Christopher Massie

2010 Richebourg - Barrel sample. Brilliant ruby color. New oak offers a perfectly balanced wood smoke aspect to the nose. This requires a pause to reflect on what's in the glass. Loads of concentrated and powerful, intense red fruits, burning embers and exotic spices leap from the glass, coating and caressing the palate. The wine simply envelopes the taster. Positively striking performance. Enjoy from 2015-2025. 95-97 points – Christopher Massie

Domaine Hudelot-Noellat

2010 Vosne-Romanee "Suchots" - Crystalline ruby color. True to the site, this offers aromas of classic perfume including violet and ripe red fruit, accompanied by layers of sweet wood spice and incense that herald Vosne. The palate suggests this is one of the finest of its type for 2010, with deeply concentrated flavors and a spicy finish that lingers for minutes. Enjoy from 2014-2022. 92+ points – Christopher Massie

2010 Vosne-Romanee "Les Beaumonts" - Clear ruby color. While this site tends to lend itself to slightly larger scaled wines, I found this version to be less expressive than its Suchots stable mate. While certainly full of dark fruit and palate coating, the tannins were quite pronounced. This is full-bodied with a long finish, and quite intense, but the Suchots out-performed it. Enjoy from 2014-2022. 91 points – Christopher Massie

2010 Clos de Vougeot - Translucent ruby color. A bowl of pure red fruit, macerated in red cherry, minerals, and licorice aromas announce one of the vintage's classic examples. The palate is equally appealing, engaging the taster with flavors of ripe berries, mineral and licorice notes. This truly classic Vougeot is one of the best versions of the vintage. Enjoy from 2014-2025. 94 points – Christopher Massie

2010 Romanee-Saint-Vivant - Having experienced other vintages, I had hoped for fireworks but was disappointed by this wine's aromatic performance. Red fruits and spice were evident, but the excitement of previous vintages was simply lacking. A reflection of its recent bottling? The palate offered layers of long and persistent sensual fruit and a lengthy finish. Yet there was something missing. Time will tell. Enjoy from 2015-2025. 93 points – Christopher Massie

2010 Richebourg - Clear and brilliant ruby color. Possibly the

single most important vineyard for the winery in 2010. Aromas of plum preserves and red, black, and blue fruits leap from the glass. The palate is otherworldly and may in time gain a higher score. The flavors take off immediately, then tame themselves as if to announce that patience will be demanded. An amazing wine, this should absolutely not be missed. Enjoy from 2015-2025. 96 points – Christopher Massie

Domaine Lucien Jacob

2010 Savigny les Beaune "Les Vergelesses" - This benefitted from a wonderful ruby hue and great clarity right to the rim. Aromatically, this is wonderfully fresh, brimming with red and blue fruit along with subtle terroir notes. The palate is freshly fruited with red berry nuances on a medium weight frame with crisp acidity and tannins that are precise and well integrated. This is quite delicious already yet will reward a couple years of down time. Enjoy from 2014-2022. 89 points – Christopher Massie

2010 Beaune "Les Cent Vignes" - A beautiful ruby robe, crystalline to the rim and quite pure. Dark fruit notes greet the nose here and are linked with earthy nuances of mineral and underbrush that reappear on the classic, taut and linear palate that is grippy and focused. While not as berry infused as some, this offers fine precision and balance with the acidity and earthy components lending finesse. Unique and pure. Enjoy from 2014-2022. 89 points – Christopher Massie

Louis Jadot

2009 Beaune "Greves – Le Clos Blanc" - With a vibrant yellow-gold color, the forward, intense bouquet shows off bright and complex aromas of ripe apple and pear with some underlying minerality. Like most Beaune blancs, this bottling has broad and round textures with flavors of ripe apple and underlying minerals, the constant mix of flavors and textures is impressive. The finish tightens slightly as fruit, spice and acidity combine for a tingling finish. Enjoy on release until 2022. 94 points – Chuck Hayward

2009 Meursault "Gouttes d'Or" - Closed nose due to its recent bottling. Showing considerable expression on the palate, there's a lot of breadth to be found but this is not a fat wine. An underlying thread of minerality finds its way through the tropical fruit flavors of mango and pineapple with textures that persist on the palate. Showing more tension and spine than fat, the finish is very complex with long and lingering mineral-laced fruit. Enjoy 2012-2022. 93 points – Chuck Hayward



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2009 Meursault "Genevieres" - Straw colored with golden hues, the forward and open bouquet shows off lots of ripe apple and pear aromas with an underlying note of hazelnut. This open nature is also reflected on the palate where the medium-weighted body casts a broad statement, emphasizing ripe peaches and pears along with a hint of crème brûlée. A straightforward wine that is not overly complex, it is, nevertheless, a good drink with lots of fruit on the backpalate and low acidity that provides a soft finish. Enjoy 2013-2020. 93 points – Chuck Hayward

2009 Chassagne-Montrachet "Caillerets" - The palate profile is classic Chassagne with a focused presence yet intensely flavored fruit. There's good fruit extract to be found that is supplemented by some fine oak, which is made more complex thanks to some zesty minerality and acidity. The multi-layered finish mingles appley fruit and hints of white stone on the long and lingering finish. Great potential here. Enjoy 2013-2021. 94 points – Chuck Hayward

2009 Puligny-Montrachet "Les Folitieres" - The bouquet shows off some relatively straightforward tropical fruit aromas along with oak notes. Fairly rich, with good midpalate texture, a core of banana, pineapple and cocktail syrup flavors mimics the bouquet. Not as complex or racy as some other bottlings, this should be appreciated for its ripe, broad textures even if the palate lacks a little style. Drink on the earlier side. Enjoy 2013-2021. 92 points – Chuck Hayward

2009 Batard Montrachet - The reserved bouquet is very refined and precise but not at all showy. Moderately intense, the flavors are placed on a compact frame as lime zest, citrus fruit and sandstone minerals form the core of the palate. Very wound up yet intensely flavored and pure, the finish is tight and focused as it shows citrus and spicy minerals. A long way to go here. Enjoy 2014-2022. 93-95 points – Chuck Hayward

2009 Clos La Roche - Tasted from cask. Opaque colored through and through. Clearly an incredible wine just judging from its bouquet, as forward and effusive aromas of oriental spices, bacon fat, cassia are just some of the components of this seductive nose. These exotic scents come through on the ripe and round palate. Rich and thick yet not overly viscous, the flavors are seamless, complex and immediately approachable. But the concentration on the backpalate shows that more will come with time. Hard to resist. Enjoy 2013-2025. 96-98 points – Chuck Hayward



2009 Clos St. Denis - Barrel sample. Dark colored with a slight fading of color towards the rim. The bouquet is intense showing off crisp, lifted aromas of dark fruits. Highlighting a sense of finesse and elegance when compared to the denser and more powerful Clos La Roche, there's more complexity along with a long, focused vanilla-tinged finish. The dark fruit flavors benefit from the integrated acids in creating a more lively *grand cru* wine. Enjoy 2013-2023. 95-97 points – Chuck Hayward

2009 Echezeaux - Barrel sample. While lacking density or power, the bouquet makes up for that by showing off an ethereal presence of dark fruit mingled with exotic spices. The bouquet balances intensity and lightness and this is also seen on the palate where the dark fruit flavors have a subtle presence yet impress with their power. Not overly broad in texture, the backpalate is dense but not overly complex or developed at this point. Enjoy 2013-2021. 94-96 points – Chuck Hayward



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2009 Grands Echezeaux - Barrel sample. Forward and intense aromas show off the ripe nature of this wine with dark fruit, milk chocolate and cola nut scents as well as vanilla laced oak, all of which leaps out of the glass. Showing more weight and power than the Echezeaux, this modern-styled wine has ripe and round textures that gain intensity towards the backpalate. But thanks to an undercurrent of fresh acidity, the finish is zesty and spicy with a lingering fine layer of firm tannins. Enjoy 2014-2022. 95-97 points – Chuck Hayward

2009 Chambolle-Musigny "Les Amoureuses" - Barrel sample. This is considered to be one of the best *premier cru* vineyards in the appellation. The bouquet is somewhat restrained, showing hints of black fruit and cassis. Showing off a seamlessly textured palate of blackberry jam flavors mingled with other dark fruits, there's a touch of finesse expressed here. Multilayered and seamless, the flavors are full-bodied and continue on the long, fruit-filled finish. Delicious and hard to resist now. Enjoy 2013-2023. 95-97 points – Chuck Hayward

2009 Musigny - Barrel sample. Barely opaque in color at the core, the bouquet here is just exquisite showing off an ethereal and perfumed nose that is a mist of fruit and exotic spices, getting more concentrated with air. With powerful and intense fruit combined with an undercurrent of bittersweet chocolate, the whole experience takes on an ethereal dimension. Walking the fine line of dense fruit flavors that maintain lightness at the same time, this is what Burgundy is all about. Approachable with seamless fruit flavors wafting about, the finish is long and lingering thanks to some soft acids. Enjoy 2013-2025. 96-98 points – Chuck Hayward

2009 Corton "Pougeots" - Showing off a faded pink rose color, this is translucent with a barely opaque core. The bouquet is quite aromatic and highlights classic Corton minerals with notes of graphite and spices, which mingle with subtle aromas of sweet strawberry. The palate leaves a firm impression despite the broad textures left by the crisp black fruits. Bright and intensely flavored, there's not much density at the core of the palate but the richness and texture of the backpalate is poised to unfurl in time. A fine layer of drying tannins leaves a firm impression on the finish. Enjoy 2014-2026. 95 points – Chuck Hayward

2010 Pernand-Vergelesses "Clos de la Croix" - Barrel sample. With a rich golden yellow color, the focused bouquet of ripe fruit is enticing and a window to this wine's richness. Showing off a great intensity of flavor, mouth filling richness and texture can be found here but it is also balanced with some well-integrated acidity. Showing great length and flavor in the backpalate and

finish, there is just a hint of complexity starting to reveal itself. This is a wondrous follow-up to the excellent 2009 from a *climat* not far from Corton-Charlemagne. In fact, one could probably consider this a "poor-man's Corton-Charlemagne" as it represents excellent value. Enjoy from 2013-2020. 92-94 points – Chuck Hayward

2010 Beaune "Greves – Le Clos Blanc" - Barrel sample. The nose here is quite reserved and does not reveal what is revealed on the palate. With a focused and compact entry, there's a hint of classic tropical fruit flavors, the hallmark trait of chardonnay from Beaune. The backpalate shows some compact fruit intensity, leading onto a slightly short finish. This has all the right pieces to be a good wine but for now, this is more potential than reality. Enjoy 2013-2021. 91-93 points – Chuck Hayward

2010 Meursault "Charmes" - Barrel sample. The bouquet is shut down at this point yet the palate shows a focused fruit presence along with exquisite balance. The flavor intensity really kicks in on the backpalate along with a pronounced minerality. These ripe pear and apple flavors continue on the lengthy and focused finish. There's a sense that this wine has yet to reveal itself. Enjoy 2014-2022. 92-94 points – Chuck Hayward

2010 Batard Montrachet - Barrel sample. As one might expect from this *grand cru* site, the bouquet of this bottling is very tight and not showing much at this point. There's a thread of ripe apple fruit that makes up the core of the palate but it's not showing an expansive presence right now. The tight and focused shape continues on to the backpalate and finish. A true *grand cru* wine in its current state, this will need some time to show its potential. Enjoy 2014-2023. 93-95 points – Chuck Hayward

2010 Beaune "Clos des Couchereaux" - Barrel sample. The restrained bouquet reveals subtle hints of earth and spice. There's not much to show on the palate at this point either, as the compact cherry-laced fruit mixes with some fine, yet firm tannins. The finish is closed and tight with little apparent fruit. Not showing the classic bright and broad palate presence found in most Beaune pinots, it will probably best to take a look at this on release. 90-92 points – Chuck Hayward

2010 Vosne-Romanee "Beaux Monts" - The bouquet is quite aromatic with hints of spice and earth mingling with black fruit. Quite complex, there's a sense that the nose is tightly coiled and holding back a bit. The black fruit notes carry through to the palate where the moderately intense flavors crescendo towards the backpalate, gaining intensity. The pure fruit expression is a touch *crunchy* thanks to the acidity that also makes up the crisp finish. By the time the firm tannins are resolved, the palate will



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be showing more breadth and complexity which would make this an outstanding wine. 94+/(94-96) points — Chuck Hayward

2010 Clos Vougeot - Translucent but not showing much depth of color, the bouquet of this bottling is quite pretty with soft delicate berry aromas. The restraint can also be seen on the palate where elegance take precedence over power. The finish is quite lengthy with fine tannins dominating the narrow spine. It's hard to see where this wine is right now but a bit more complexity and texture is warranted. 91 points — Chuck Hayward

Patrick Javillier

Like most Burgundians, the Javillier family has been involved in the wine business for centuries. Patrick began his career in 1974 after a few years of winemaking studies in Dijon. Based in Meursault with a reputation for quality chardonnay, the winery has always sourced fruit from nearby locations but has recently begun to expand its scope. Today, the portfolio includes chardonnays from appellations including and surrounding Corton-Charlemagne as well as pinot noir from Pommard.

2010 Meursault "Les Tillets" - The age of the vines for the *village*-level *lieu-dit* ranges from 30-70 years old. The soils are clay and brown limestone atop a limestone pan. Perfectly pale yellow with brilliant clarity. Aromatically, this is just packed with white peach, honeydew and baking spices. The palate is equally delicious and offers all the sappy fruit from the nose with hints of minerality and river bed stones. While the terroir notes are certainly here, it's all about the fruit and the wine is all the better for it. Lipsmackingly delicious. Enjoy from 2013-2020. 91 points — Christopher Massie

2010 Meursault "Les Clousots" - The grapes for this bottling are a blend of two *village*-level *lieu-dits*: les Clous and les Crotots. The two plots total .6 hectares and the average vine age is 35. The soils are a combination of clay and limestone. Clear, pale yellow with aromas of white peach, pear, and granny smith apples that greet the nose along with wild flowers of every description. While less spicy than the Tillets, this is still expressive with its floral component offering a unique style. The palate is powerful, and every bit as full and rich as one looks for in these wines with a finish that's structured for aging. Wow. Enjoy from 2014-2020. 92 points — Christopher Massie

2010 Meursault "Cuvée Tete de Murger" - This *cuvée* is a blend of two *village*-level *lieu-dits*: Casse-Tetes and les Murgers de Monthelie. A total of .6 hectares are under vine and the age of

the vines is 30 years old. Pale yellow with brilliant clarity right to their rims. Aromatically, this offers minerality to burn, with notes of blood oranges, incense and perfect levels of wood smoke. The palate presence is borderline *grand cru* status with an amazingly structured attack, striking depth of sweet orange marmalade fruit and perfectly balanced acidity that guided this wine down a tightrope to a finish that lingers for minutes. A wine that stopped me in my tracks, it is not to be missed. Enjoy from 2014-2022. 94 points — Christopher Massie

Domaine Antoine Jobard

The Jobard family has been a fixture in the *village* of Meursault for many generations and today there are two parts of the family that are running wineries. Domaine Antoine Jobard was founded in 2008 and was formerly known as Francois Jobard after his father. The winery is known for its more classical interpretation of Meursault. Francois' brother Charles owned another domaine along with a small negociant operation that is now named Domaine Remi Jobard.

2010 Meursault "Les Narvaux" - A mineral infused aromatic profile wraps itself around the purest expression of orchard fruits such as mango and papaya that all reappear on the sappy and mouth coating palate. The balance between all of the elements is simply wonderful as this wine finishes with focus and fabulous persistence. Delicious. Enjoy from 2014-2020. 90 points — Christopher Massie

2010 Meursault "Les Chevalieres" - While retaining the succulent, aromatic fruit nuances, this brings another aspect with its citrusy tones. Compared to the Narvaux, the fruit is wonderfully dense and mouth-coating. It's unique with its decidedly citrus undertones which are supported by a touch more acidity. While the Narvaux is showier, this is holding its cards closer to the vest. Enjoy from 2014-2022. 90+ points — Christopher Massie

2010 Meursault "Le Poruzot Dessus" - The domaine owns just over 3/4 hectare of vines that are about 35 years of age. Here we have the first signs of wonderful integrated wood smoke that adds to the layers of tropical nuances, blood orange, and zesty spiciness. On the palate, this is undeniably large-scaled, with a viscous, palate coating texture that brings all the sappy fruit from the aromatics and links them to racy acidity and a finish that won't quit. Quite a wine. Enjoy from 2014-2022. 92 points — Christopher Massie



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2010 Meursault "Genevrières" - The domaine owns just over 1/2 hectare of vines that are about 38 years of age. Aromatically, layer upon layer of minerality is joined by pear skin and apples to lend an overall impression of purity that honors this terroir. The palate also is wonderfully terroir driven with the mineral-inflected notes returning. The body, focus and weight are all in harmony. This will make old bones for sure. Very impressive. Enjoy from 2014-2022. 93 points – Christopher Massie

Domaine Lafarge

2010 Volnay "Clos des Chenes" - From 40-60 year old vines totalling just under 1 hectare of vines. Translucent color. Ethereal aromatics include an attractive mix of finely honed strawberry and raspberry aromas mixed with sweet spices. Medium-weight, with rounded dark fruits that show sweetness and a bit more texture on the back palate. Yet this maintains a sense of weightlessness at the core, even as the flavors show a slightly burnt character that doesn't detract in any way. A fine layer of tannin adds a sense of firmness. A little time should allow for more complexity to develop. Enjoy 2014-2024. 94 points – Chuck Hayward

Domaine Comtes Lafon

There is no doubt today that Dominique Lafon is putting out some of the best white wines in Burgundy. This all started at the beginning of the 20th century when his great-grandfather married into some vines. Later, as mayor of Meursault, he began the La Paulee festival tradition which celebrated the end of the vintage. La Paulee has been adapted in America where it has become a major celebration of Burgundian wines. The domaine's grapes were sold on a sharecropping basis until the 1950s, when expired contracts were no longer renewed and estate bottling was adopted. Dominique Lafon has been in charge of the winery since 1984.

Totaling almost 14 hectares, Lafon holds a bit of vines in Montrachet but the bulk of holdings are located in Meursault with a sprinkling of plots in "lesser" *villages* like Monthelie. A small amount of pinot comes from numerous plots in Volnay. Dominique was one of the first winemakers to adopt organic viticultural practices back in the mid-1990s and quickly adopted biodynamic practices later that decade becoming one of the first in France to do so. Like many wineries, Dominique chose to expand his business with acquisitions in the south, in this case with a winery and domaine in Macon.

Lafon's whites belie their humble origins as *premier cru* wines. The purity and intensity of flavors are rarely found in other wines, and Lafon sets the standard with its ability to strike the fine line between opulence and finesse. Getting the opportunity to taste some of Dominique's *premier cru* Meursaults is to set out on a thrilling rollercoaster ride that will send you into ecstasy as an array of flavors and sensations swirl about your palate. These wines are benchmarks for the appellation and variety and clearly demonstrate *grand cru* quality. They should be a part of any serious Burgundian cellar and treated accordingly.



2010 Meursault "Clos de la Barre" - Barrel sample. From a *lieu-dit* where a third of the holdings are 60+ year old vines. Clear in color, the bouquet is amazingly complex yet at the same time quite tight and focused. Sweet citrus and pear flavors enter the palate and quickly pick up intensity until the midpalate explodes with lush and vibrant textures. A spine of piercing minerality is surrounded by intense yet softly textured fruit, creating layers upon layers of incredible complexity. A thrilling rollercoaster of flavors create an exhilarating experience for those lucky enough to take the ride. The finish is a bit tight now but it will gain breadth and length in a few years. 94-96 points – Chuck Hayward

2010 Meursault "Genevrières" - Barrel sample. The domaine owns about one-half hectare of vines, two-thirds of which are over 65 years old. The soils are considered quite light. The bouquet is closed and not showing much at this point. With youthful citrus flavors on the palate that are intense yet delicate, the shape of the flavors is focused and compact. The narrow beam of flavors continues on to the finish where citrus-laced minerality forms the foundation of the tight and lingering finish. Not show-



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ing many primary notes at this point, this will need time to reveal the latent fruit. Tasted twice. Enjoy 2014-2024. 94-96 points – Chuck Hayward

2009 Meursault "Charmes" - The domaine owns about 1.75 hectares of vines. This plot abuts the Combette *cru* of Puligny-Montrachet. A portion of the plot has vines over 65 years old on deep clay and limestone soils. Showing of a hint of gold color, the bouquet offers up subtle hints of ripe fruit but not much else in terms of complexity or nuance. The palate, however, shows gobs of ripe fruit that last well beyond the finish. Despite the intensity of the flavors, the palate shape is not broad or fat as a fine line of minerals underneath the fruit provides a touch of tension. The fruit intensity kicks up a notch in the backpalate which, while not overly complex, is very, very good and a classic example of what 2009 offers in white Burgundy. Enjoy 2013-2022. 95 points – Chuck Hayward

Domaine Francois Lamarche

The claim to fame for this domaine revolves around its ownership of La Grand Rue, a vineyard with one of the more intriguing backstories in all of Burgundy. This thinly shaped 1.65 hectare vineyard is entirely owned by the Lamarche family and is uniquely situated between La Tache and Romanee-Conti. These neighbors alone would suggest that the site is of *grand cru* quality and rankings of Vosne-Romanee's *crus* usually placed La Grand Rue in the same class as the more famous *crus*. Nevertheless, for decades it has been classified at a level below as a *premier cru* vineyard.

Legend has it that when the vineyards of Burgundy were being formally ranked and classified in the 1930s, Henri Lamarche did not petition the local authorities for inclusion in the top category for fear of paying more taxes. It was not until his son took over the domaine that efforts were taken to have the *cru* reclassified. Promoting a vineyard to *grand cru* status is rarely done and involves a lengthy and detailed appeals process before the Institut National des Appellations d'Origine (INAO). In 1992, five years following the submission of the initial paperwork, the reclassification was granted. While correcting a glaring oversight in the initial ranking, the successful appeal has led other growers to apply for upgraded status as well.

The domaine is currently comprised of 8 hectares of estate-owned sites along with fruit sourced from other growers, almost entirely located in the Vosne-Romanee AOC. Francois Lamarche did a lot to restore the quality of the domaine's wines when he took over from his father but he has recently passed the baton to

his daughter Nicole and Nathalie, her cousin. Today, the approach to winemaking includes 60-100% new oak depending on the *cru* with 0-20% whole bunch fermentations as the conditions demand.

2010 Vosne-Romanee "Les Chaumes" - The vines for this *premier cru* vineyard are an average 40 years of age. Planted on clay-limestone soils, the domaine owns just over a half hectare of vines. This has a bright, shiny ruby core and rim. Very spicy, with classic Vosne aromas of incense, Christmas spice, and red fruit, yet not as forward and oaky as some example. The palate tends toward the traditional, with less of the showy fruit style and more minerals, spice, and tender fruit. Classic, and already drinking well. Drink from 2015-2025. 90 points – Christopher Massie

2010 Echezeaux - The vines for this *grand cru* vineyard are an average 30 years of age. Planted on clay-limestone soils, the domaine owns just under 1 1/2 hectare of vines. Ruby red in color with a nice sheen to their robes, right to the rim. Compared to other Echezeaux offerings, this may be one of the most expressive as it fills the nose with penetrating aromas of mulling spices, black currant, dates and freshly turned underbrush. Classic, old-school *grand cru*, this is Echezeaux for the text books: powerful, textural, sappy and ultra long on the finish. Possibly one of the finest of the vintage. Do not miss. Enjoy from 2015-2025. 95 points – Christopher Massie

2010 Clos de Vougeot - The vines for this *grand cru* vineyard are an average 30 years of age. Planted on clay-limestone soils, the domaine owns 3 parcels totaling just under 1 1/2 hectare of vines. Ruby red. Aromatically, there is a pronounced turned earth aroma that lends itself to a black cherry and less apparent mineral component compared to the Echezeaux. Today, this seems less flamboyant than its sibling. Nevertheless, it's sweet, round and long on the lingering and mineral-laden finish. Drink from 2014-2024. 92 points – Christopher Massie



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Domaine Hubert Lamy

The Lamy family has specialized in the *crus* of Saint Aubin since the 1640s but the domaine is quite young when measured according to the historical yardstick of Burgundy. Founded in 1973 by Hubert Lamy, the domaine consisted of eight hectares of Bourgogne-level vineyards. In the 1990s, the winery expanded their holdings with significant purchases in Meursault, Chassagne and Puligny but Saint Aubin remains the heart and soul of the enterprise.

Today, there are 17 hectares of vineyards with 75% chardonnay and 25% pinot noir under vine. Following a short stint at Meo-Camuzet, Hubert's son, Olivier is now in charge of the domaine and he has refined the oak treatment for the white wines utilizing just 20-30% new oak each year. Increasing use of 300 and 600 liter demi-muid casks is furthering this goal as well.

2010 Saint-Aubin "Clos du Meix" - From a little known 1er *cru* located across the *village* from Perrieres, with poor, rocky limestone soil. Crystal clear, with a faint hint of straw yellow. Aromas and flavors recall spiced stone fruits of apricot and peach along with some floral components. The structure and flavor profile is impressive on this one and the acidity bodes well for a long and graceful bottle age. Lamy has produced a wine of intense depth and amazing structure. Enjoy from 2013-2022. 92 points – Christopher Massie

2010 Saint-Aubin "Clos de la Chateniere" - From the "sweet-spot" vineyards of Saint-Aubin with limestone soils. This vineyard was planted in 1964. Straw yellow and crystal clear. This offers fabulous and intense mineral typicity. Additional aromas and flavors recall top flight *premier cru* Chassagne, offering nuances of mandarin oranges while the palate is coated with fabulous texture and a finish that lasts for minutes. This is serious Saint Aubin that will hold its own against wines costing quite a bit more. Enjoy from 2014-2022. 92 points – Christopher Massie

2010 Saint-Aubin "En Remilly" - From a vineyard planted on the same line of soils as Chassagne "Vergers" and Puligny "Champ Gain". Faint straw yellow and very nearly crystal clear, this offers fabulous intensity of nearly exotic fruits that run from mango to mandarin on both the nose and palate. This is powerful and juicy yet remains deftly balanced by great grip and an amazing finish that is equally balanced and poised. While hard to resist for all the alluring fruit, this will easily handle a decade of downtime. Serious juice. Enjoy from 2014-2022. 92+ points – Christopher Massie

2010 Chassagne-Montrachet "Le Concis du Champs" - This *lieu-dit* is just below Maltroie, rich in clay and is home to both pinot and chardonnay. The colors here are very nearly crystal clear with only the faintest hint of straw yellow. Aromatically, the perfume on this wine is singing. The palate is wonderfully perfumed. Pure, focused and medium weight, this has all the freshness and body yet with no undue heaviness or oak influence. Serious stuff at this level that signals the Lamy style. Enjoy from 2012-2020. 90 points – Christopher Massie

Louis Latour

2009 Chassagne-Montrachet "Morgeot" - Light-gold color. The subtle bouquet highlights aromas of dried bread along with earthy nuts. The understated entry picks up weight toward the mid palate, while dried apricot and citrus flavors are prominent, with honeyed fruit flavors appearing later on the back palate. Firm on the palate with a hint of bitterness on the edges, this offering is correct if not the most exciting. The dry finish is compact, firm, and a touch short. This is missing a bit of the hedonistic fruit found in other 2009s. Enjoy from 2013-2017. 90 points – Chuck Hayward

2009 Aloxe-Corton "Chailots" - Translucent pinkish core. Very aromatic and open, with heady aromas of pepper, other spices, and sandalwood comprising the initial bouquet, while woody earth notes become evident after time in the glass. The palate leans towards the austere, emphasizing structure over weight and flesh. Though there's a core of restrained cranberry flavors, firm and spicy tannins leave a lasting impression with little fruit to be found on the finish. This needs time for the tannins to melt and any latent fruit to become evident. Enjoy between 2013-2018. 86 points – Chuck Hayward

2009 Volnay "En Chevret" - Translucent bright ruby core, with a clear rim. The elegantly profiled yet aromatic bouquet shows a thin beam of youthful cherry and cranberry aromas. Light to medium bodied, this shows clean and bright textures with a kernel of pure fruit. However, a green, vegetal streak runs underneath the light cherry flavor. Subtle fruit continues toward the back-palate, where the short finish fades quickly. A bit more length and concentration would help. Enjoy from 2013-2018. 88 points – Chuck Hayward

2009 Beaune "Vignes Franches" - Translucent bright ruby core with a clear rim. Reveals hints of spice and desiccated berries, but the bouquet is a bit hemmed in. The core of ripe and generous cherry-laden fruit continues nicely toward the back palate where it becomes slightly more concentrated. Understated, with



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a fresh quality and seamless transition from front to back, this should reveal a little breadth and richness in the short term. Enjoy now through 2020. 91+ points – Chuck Hayward

2009 Corton "Grancey" - Clear and very pale. The restrained bouquet offers hints of minerals, youthful berries, and raspberry seeds. Light to medium-bodied, the subtle fruit starts softly, picking up a modicum of richness toward the finish. Showing a small kernel of classic, ethereal Burgundian aromas, the fruit shows good length on a delicate framework. Fine-grained tannins and sandy minerals underlie the cherry flavors. Enjoy from 2014-2022. 93 points – Chuck Hayward



Pichets of Burgundies in Dijon

Olivier Leflaive

The Leflaive name needs little introduction. Domaine Leflaive, currently owned by Anne-Claude Leflaive, remains an iconic winery, not just in Puligny-Miontrachet but in all of Burgundy. For just over a decade, Olivier, Anne-Claude's cousin, helped to run the domaine. Towards the end of his tenure, Olivier joined up with two other relatives to start a negociant business. As his business grew, Olivier decided to focus on his new enterprise and resigned his position at the domaine.

As one might expect given Domaine Leflaive's background, chardonnay is the *raison d'être* of this firm. Originally set up to purchase fruit and unfinished wines, today the business owns a number of small plots of chardonnay in the Cote de Beaune totaling about 12 hectares. There has been an upsurge in the quality of their wines as the harder textures have given way to an

improved fruit expression. Much of this is due to winemaker Franck Grux who has been at the winery since 1988 following a brief turn at Guy Roulot where he succeeded Ted Lemon.

2010 Meursault "Poruzots" - Barrel sample. The soils in this parcel are rocky and predominantly limestone. Aged in wood for 12-15 months, this will see 20% new oak. The bouquet is forward and complex, with classic Meursault aromas of almonds, honey, butter, and apple pie *crust*. With straightforward, moderately intense flavors of ripe pears and apple, the palate does not show much complexity or interest. Ripe and intense, the flavors become reined in as they progress toward the back palate. The crisp finish is tight and focused. Enjoy from 2014-2022. 91-93 points – Chuck Hayward

2010 Puligny-Montrachet "Champ Gains" - Barrel sample. The soils in this parcel are a combination of clay and chalky limestone. Aged for 12 months in oak with 25% new wood. Like many wines from Puligny, the bouquet is ripe and forward with scents of pear and baked fruit. The flavors are a bit simple initially, but the intensity picks up with powerful flavors of lime, citrus zest, and tropical fruits creating a layered and complex palate presence. There are also some exciting spicy mineral notes that form the core of the fresh, lingering finish. Enjoy from 2013-2023. 92-94 points – Chuck Hayward

2010 Chassagne-Montrachet "Clos St. Marc" - Barrel sample. Vines are on average 18 years old. Leflaive owns half of this clos located within the *premier cru* Les Vergers. Barrel fermented (25% new), then aged in oak for 12 months followed by five months in stainless steel. This has a classic bouquet of chalky minerals that with time in the glass slowly reveals a hint of citrus laced fruit. The palate exhibits strikingly intense minerality along with noticeable candied lime flavors. But the Chablis-like chalk and brine notes dominate the palate as the lingering minerals on the zippy finish leave a mouthwatering impact. Enjoy 2014-2022. 92-94 points – Chuck Hayward

Benjamin Leroux

Benjamin first burst into Burgundy's wine scene in his role as the winemaker of Comte Armand in Pommard. Shortly after winning the trophy as best young winemaker in Burgundy, some investors approached him about setting up a small negociant business and the rest, as they say, is history.

Starting off in 2007 with wines from "lesser" appellations such as Auxey-Duresses, Leroux's portfolio has expanded to include a



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number of *grand crus* from the Cotes de Nuits. In addition, he has been able to cobble together enough money to purchase a few plots as well. He recently moved his winemaking facilities to a winery in Beaune that he shares with Dominique Lafon.

2010 Nuits Saint Georges "Aux Thorey" - The gemstone colors are pristine and crystalline to the rim. This wine offers high pitched, red fruit aromatics that run from cherry compote to strawberry. The fruit carries over to the palate that is full of *crunchy* acidity and terrific length. This is already a joy to drink and will only get better with some down time. Delicious. Enjoy from 2012-2024. 92 points – Christopher Massie

2010 Volnay "Les Mitans" - Pristine colors of garnet. Another high pitched aromatic profile of the reddest fruit also shows slightly more minerality on the palate as well. This is about purity of fruit and will be very hard to resist young. Medium-bodied and feminine. The inner mouth perfume makes it every bit as interesting. Enjoy from 2013-2024. 91 points – Christopher Massie

Thibault Liger-Belair

A tasting with Thibault Liger-Belair is one of the warmest, most welcoming experiences to be had in Burgundy. A genial winemaker with unbridled enthusiasm for his work, the wines he makes reflect his personality as is so often the case. Today, Thibault is making some of the more compelling wines of his short career.

The Liger-Belair family has historic roots in Vosne-Romanee and with Thibault's cousin currently owning the Chateau de Vosne-Romanee and the Comte Liger-Belair winery. Thibault began his work in Burgundy in 2002 shortly after setting up an internet wine retail operation in Paris. He immediately set up two businesses, a winery based upon vineyards he inherited from the family and a negociant firm that allowed him to purchase fruit from other appellations. The small winemaking facilities are based in a smattering of buildings in the center of Nuits-St.-Georges that were also handed down to Thibault.

Despite the large array of *grand cru* vineyards in his portfolio, Thibault's pride and joy are his holdings in the *cru* of "Les Saints Georges" in the appellation of Nuits-St.-Georges. He considers this to be one of the top vineyards in the commune and others agree with his assessment. He is currently petitioning the members of the Nuits St. George AOC to have the vineyard upgraded



to *grand cru* status. This appeal, which will take quite some time, will have to be approved by the INAO should it be approved by the local authorities.

2009 Chambolle-Musigny "Gruenchers" - These vines are 45+ years old on deep clay soils. Made from purchased fruit from a site just below the *grand cru* of Bonnes Mares. Very red fruit driven on the nose and palate, this is a big wine. Though massive, this wine shows balance and manages to combine juicy, fresh cherry elements with a very silky and complex mouthfeel. This is a lovely Chambolle that has a long pleasant finish which kept getting better. Enjoy from 2013-2022. 92 points – John Sweeney

2009 Nuits Saint Georges "Les Charmottes" - From vines that are almost 50 years old. This wine has an interesting and unique character that makes it stand out from the rest of Thibault's wines. The nose has notes of fresh herbs, steak tartare, pepper, and milk chocolate. Very intriguing on the palate, as this wine has a wide array of earth and fruit flavors that captivate the senses. Enjoy from 2013-2021. 92 points – John Sweeney

2009 Gevrey-Chambertin "Le Croix des Champs" - The domain owns just under 1/4 hectare of vines that are 45+ years old. The soils are deep clay. Compared to the rest of the portfolio, this is clearly the most restrained aromatically and in need of additional air to fully express itself. Cranberry is the dominant fruit characteristic on the nose as well as fresh cherry and raspberry. This wine is bright and pleasant on the palate. It has a terrific freshness and great texture in the mouth with a long finish highlighted by coffee and red cherry. Enjoy from 2012-2022. 91+ points – John Sweeney



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2009 Aloxe-Corton "La Toppe Au Vert" - These vines are 45+ years old. Made from purchased fruit from deep soils comprised of fine clay and limestone. Made in a more elegant style, this wine does not have as much weight on the palate as the typical Thibault wine but it has more vibrancy, freshness and energy. The zippy acidity and grip of this "gets in your glands" as Thibault puts it. Very nice, this is going to be a great wine that will be exceptionally long lived. Enjoy from 2014-2022. 91 points – John Sweeney

2009 Nuits Saint George "Les Saint Georges" - These vines are over 65+ years old. The winery owns 2.1 hectares of the 7.5 hectare vineyard. This wine is from a vineyard that is planted in black clay soil and is a monster. Considered to be one of the best *premier crus* in the appellation. Big, bold and quite spicy, this is definitely one of my favorites out of the whole portfolio. Notes of pomegranate, leather, cranberry, and forest floor waft about the bowl. This is a powerful wine that has tremendous texture to match the body and power. A very long finish, this is a wine that merits serious attention. Enjoy from 2013-2025. 94+ points – John Sweeney

2009 Vosne-Romanee "Aux Reas" - These vines are almost 55 years old. The half hectare plot has rocky soils laced with limestone. The nose is quite complicated with notes of red fruit, striking minerality and subtle earth. Fresh and bright but with density on the palate, this has plenty of smooth tannins and a considerably long finish. Quite tight at present but shows great potential. This will need a bit of time. Enjoy from 2013-2024. 92 points – John Sweeney

2009 Charmes-Chambertin - These vines are 55+ years old. Made from purchased fruit. Thibault utilized 30% whole clusters in this very elegant Charmes-Chambertin. On the nose, lots of spicy peppery notes and dark red fruits. This wine is very showy and elegant even at this young age which makes it appear drinkable. This beauty is very long on the palate and has a tremendously complex finish. Enjoy from 2013-2025. 93 points – John Sweeney

2009 Corton "Les Rognets" - These vines are 50 years old. Planted at an elevation of 1500 feet. Made from purchased fruit. The soils are red in color from iron and mixed with clay. The most opulent, rich wine in the portfolio yet maintains a sense of bright vibrancy. Red fruit is dominant on the nose and palate, with notes of cola and baking spices. The wine is all about finesse as it glides from the front to back of your mouth and finishes with tremendous length. Enjoy from 2013-2023. 94 points – John Sweeney



JJ Buckley's Christopher Massie (left) and Thibault Liger-Belair



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2009 Corton "Les Renardes" - These vines are 45+ years old. Made from purchased fruit. The soils are stony with black clay. Very tight and not giving up too much on the nose, this gradually reveals notes of cranberry, pomegranate, and leather. This is no shy wine as it has lots of weight on the palate, with lower acidity and lots of body. As Thibault says, "this wine has rhythm!" Enjoy from 2013-2025. 94 points — John Sweeney

2009 Clos Vougeot - These vines are 60+ years old. Totaling almost 3/4 of a hectare with varying soils. This plot is located on the southern boundary of the Clos with the wall separating it from the *grand cru* Echezeaux. A very elegant wine from this *grand cru* vineyard. This is all about finesse, as it shows tons of minerality and dark red fruit. Big and rich yet this wine maintains its balance as it is framed nicely with acidity and subtle earth aromas. Very good. Enjoy from 2012-2024. 92 points — John Sweeney

2009 Richebourg - From vines that are 70+ years old. About 2/3 of the grapes for this *cuvée* were destemmed. The family owns over half a hectare which is located in the southern part of the appellation next to the parcel owned by DRC. Hands down the best wine of the portfolio, a wine of incredible balance, refinement and length. Big, plush, and sappy, there is an array of dark fruits and tobacco on the nose and palate. This is so smooth and long in the mouth, it's a hard time spitting this one out. This wine has supreme complexity and I can't wait to try it again. Fans of amazing pinot noir will definitely want to try to acquire some of this. Enjoy from 2013-2025. 96+ points — John Sweeney

Domaine Lignier-Michelot

Based in Morey-Saint-Denis, just around the corner from Domaine Perrot-Minot, is one of the oldest properties in the *village*. Originally established around 1900, today's Domaine Lignier-Michelot, with its stone walls adorned with a red metal placard, reflects the dedication and determination of Virgile Lignier. As the fourth generation of *vignerons* to tend the family's holdings, he was the first to insist on estate bottling.

Virgile's grandfather planted the vineyards that now span some 21 acres across Morey, Chambolle and Gevrey. In the 1960s, Virgile's father continued working the vineyard being content to sell the family's production to local negociants. Virgile joined his father in 1982 and began instituting many improvements beginning with estate bottling.

By 2000, Virgile was the sole director of the domaine. Advance-

ments at the winery included a move to a vineyard management philosophy known as *lutte raisonnée*, which led him to experiments with biodynamics. This move is now complete and Lignier-Michelot is in the process of obtaining certification. A move to include higher percentages of whole clusters during vinification has resulted in a collection of elegant and transparent 2010s.

As a leader amongst the domaines of Morey-Saint-Denis, Virgile Lignier is producing stunning wines of undeniable complexity, purity and transparency. This is no doubt thanks to the average age of his vines, which often exceed 50 years of age. For the last several vintages, Burghound has characterized these as "among the most elegant in the Cote D'Or"; while particular 2010s from this domaine were described by the Wine Advocate as "striking, impeccable, elegant, racy and absolutely irresistible." Today, Lignier-Michelot is on that list of must-haves for those serious about Burgundy's very best. —Christopher Massie

2010 Chambolle-Musigny "Vieilles Vignes" - The vines for this bottling are just under 60 year of age. The bouquet displays positively jammy blueberry aromas that envelop the senses. On the palate, this is lush, already drinkable and all about the fruit with any structural notes sublimated by the rich textures. Delicious. Enjoy from 2014-2020. 89 points — Christopher Massie

2010 Morey Saint-Denis "Vieilles Vignes" - There are three parcels of *village*-classified *lieu-dits* that make up this *cuvée* with an average 50+ years of age. This has a certain jammy quality with the fruit tones leaning a bit more to the black fruit spectrum. The palate is ripe and almost lush but there's a bit more tannin to focus the long and satisfying finish. This is approachable now and will be hard to resist young. Enjoy from 2012-2020. 89 points — Christopher Massie

2010 Morey Saint-Denis "En la Rue de Vergy" - The vines in this vineyard are just under 40 years of age. The winery owns just under five hectares of this *village*-level *lieu-dit* situated just above Clos St. Denis. Jammy fruit nuances show more complexity than in the two previous wines with a trace of minerality to the aromatics as well as on the palate, while the flavors continue to brim with extract. This has a bit more grip and while just as lush, is a tad more grown up with its racy acidity. Enjoy from 2013-2020. 90 points — Christopher Massie

2010 Morey Saint-Denis "Les Faconnieres" - From a 3/4 hectare *premier cru* parcel of 60+ year-old vines. The soils are composed of clay and chalk. This offers an absolutely room filling bouquet of strawberry compote and red raspberry liqueur with an aromatic profile similar in style to Clos Saint-Denis. The palate fol-



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lows through on the bouquet's promise with jammy red raspberry and classy mineral flavors. This impressive wine is not to be missed. Enjoy from 2014-2022. 94 points – Christopher Massie

2010 Morey Saint-Denis "Aux Chezeaux" - Continuing the theme of wonderfully sappy aromatics, this tends more towards the dark fruit spectrum with a plummy style and a touch of wood smoke. On the palate, the sweetness and sappy quality continue with a lip-smacking character that is simply wonderful. Some of the tannins still have to resolve but this will be hard to resist while young. Still, it's not quite at the level of the Faconnieres. Enjoy from 2014-2022. 92 points – Christopher Massie

2010 Clos de la Roche - A portion of the .7 hectare parcel of *grand cru* vines is over 45 years of age. There is no argument as to whether the Faconnieres or this wine is better. Impeccable, full, and powerful, with jaw-dropping aromas of wild flower, mineral, incense, and macerated red currant that captivate the nose of this drop dead gorgeous wine. The aromas continue on to the palate held in place by massive structure that is almost austere in its tight-rope walk of finesse and grace. While possessing all the fruit and glycerin one expects, this also retains an almost brooding, backward personality. This will certainly be on most people's must have list. Enjoy from 2015-2030. 95 points – Christopher Massie

Frederic Magnien

This is the negociant arm of the Mangien family's wine business. See the following essay on Michel Mangien for more information about this project.

2010 Chambolle-Musigny "Vieilles Vignes" - The average age of vines used for this *cuvée* is 65 years. Fruit from four *lieu-dits* (Aux Croix, Mombies, Echezeaux and le *Village*) are used for this *cuvée*. This offers aromas of macerated red cherry, strawberry, and loads of other red fruits that echo on the palate. The palate also displays a hint of minerality, but it's really all about the sweet, red berry flavors. Flat out delicious. Enjoy from 2014-2022. 89 points – Christopher Massie

2010 Chambolle-Musigny "Les Charmes-Vieilles Vignes" - From 60+ year old vines. The sappy red fruit gains aromatic complexity from a bit of wood smoke plus additional layers of minerality. On the palate, the minerality is quite pronounced along with more power and structure, while the finish lingers, suggesting cellar time will be well rewarded. Enjoy from 2014-2024. 92 points – Christopher Massie

2010 Chambolle-Musigny "Borniques" - This *premier cru* vineyard is located just above famous *cru* of Les Amoureuuses. The soil is brown-gray limestone with clay and a few stones. The aromatics reveal loads of lush red fruits along with Christmas spice notes. This seems more spice infused, yet less earthy and with a touch less minerality. Medium-bodied on the palate with a distinctly different profile. This seems more feminine while the Charmes by comparison seems more earth driven. Quite an interesting comparison this year. Enjoy from 2015-2024. 92 points – Christopher Massie

2010 Morey Saint-Denis "Les Ruchots" - The soils of this *premier cru* plot are shallow, chalky-clay mixed in with white marl and iron. Blackberry compote and wood smoke greet the nose, enticing the senses and carrying over to the full-bodied palate. Rich with sappy, palate-staining black fruit. This is almost large-scaled with a finish that lasts and lasts. One for the cellar. Enjoy from 2014-2024. 92 points – Christopher Massie

2010 Gevrey-Chambertin "Lavaut St. Jacques" - The nose is full of macerated prune and black cherry, accompanied by chicory, wood smoke and baking spices. The scents carry over to the exotic palate creating an impression of sweetness as well as place and time. This is so enticing, alluring and *grand cru*-like that one would be hard pressed to wait before enjoying it. The underlying acidity and buried tannins will carry this wine for a decade plus. Do not miss. Enjoy from 2014-2026. 94 points – Christopher Massie

Domaine Michel Magnien

My first encounter with Frederic "Freddie" Magnien was over breakfast back in 2007. As he fed my daughter the ripest blue berries I had ever tasted, I was struck by his kind and gentle nature. That memory has remained with me and is the first image that comes to mind when I taste his wines.

The Magnien family has two distinct labels. The domaine wines, identified by striking black labels, are from vineyards owned by Frederic's father, Michel. The negociant wines, managed by Freddie from bud-break to bottling, (quite unique for a negociant), are identified by a white label. Producing wines that capture the purity of fruit and expressive transparency of terroir has been the hallmark of the Magniens' wines since estate bottling began in 1994. Michel continues to act as vineyard manager for the domaine's parcels while Freddie does the cellar work for all of the estate and purchased wines.



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Freddie Magnien joined his father in the early 1990s when the family was still selling most of his fruit to negociants. Freddie recognized the quality of the fruit and convinced his father that bottling their own wines could expand the family business. As a result, his father allowed Freddie to bottle a small amount of wine. As Freddie's efforts were recognized by both his father and critics, Michel offered Freddie the position of cellar master for the domaine wines and a chance to start a negociant business to augment the family's holdings.



The domaine wines continue to be the jewel in the family business. While the negociant wines are great, the domaine wines get that extra bit of attention from critics and collectors alike. Combining his father's perfectionism in the vineyard with Freddie's meticulous work in the cellar has resulted in a line-up of wines that earned this duo "Wine Personality of the Year" from the Wine Advocate in the second year as estate bottlers. Add to that the raves from critics across the globe and you'll begin to understand why Magnien wines are "the gateway to Burgundy".

— Christopher Massie

2010 Morey Saint-Denis "Tres Girard" - The grapes for this *cuvée* come from chalky soils mixed with rocks, marls, sand and red silt. This wine was quite backward, recalling the 2005 at a similar stage. The blue fruit aromas took time to coax from the glass and the palate remained tightly wound. The finish was long, but tightly wound and slow to unfold. Time will tell. Enjoy from 2014-2020. 88 points — Christopher Massie

2010 Morey Saint-Denis "Les Chaffots" - This *premier cru* plot has vines planted on chalky, clay soils and is located just up the slope from Clos St. Denis. The nose is inescapably Morey, with

dark plum and black berry balanced by tell-tale minerality. The palate offers Magnien's signature rich and sturdy body, highlighting structure, dark berry flavor, and firm tannins. Be patient and lay this one away. Enjoy from 2015-2022. 92 points — Christopher Massie

2010 Chambolle-Musigny "Les Fremieres" - The grapes for this *village-level lieu-dit* are planted on chalky soils sprinkled with pebbly gravels. Sexy, pure and inviting aromas of strawberry compote, with jammy red fruit nuances, and hints of minerality greet the nose and echo on the palate. These helps buffer the impressive tannic spine. It's all here, but this is built for cellaring. Enjoy from 2015-2022. 92 points — Christopher Massie

2010 Chambolle-Musigny "Les Sentiers" - The grapes from this *premier cru* vineyard are planted on fairly deep clay soils. Classic aromas of crushed red fruits along with minerals epitomizes the sense of place that is Chambolle. The palate sings with layers of red fruit, spice, incense and nearly *grand cru* levels of minerality and power. This too will require time. Enjoy from 2015-2022. 93 points — Christopher Massie

2010 Gevrey-Chambertin "Les Seuvrees-Vieilles Vignes" - The grapes for this *cuvée* are planted on chalky clay soils. Aromatically, this offers up jammy blue fruit in a flashy style that is both sexy and classic. The aromas are both modern and true to the terroir. The palate is bit more backward than the nose implies and while certainly attractive, will benefit from some cellar time. Enjoy from 2015-2022. 89+ points — Christopher Massie

2010 Gevrey-Chambertin "Les Cazetiers" - The grapes for this bottling come from limestone clay soils colored grey-brown with interspersed gravels. The subsoil is yellowish marly limestone with slabs of rock. This is one of the top *premier crus* of Gevrey-Chambertin. The fruit is so intense that the descriptors just keep coming. The nose is heady with sappy, jammy, dark red fruits. On the palate, this is earthy, robust, animal and unquestionably terroir-driven. Textbook Gevrey, as full-bodied and cellar worthy as one could desire. Do not miss. Enjoy from 2014-2024. 94 points — Christopher Massie

2010 Gevrey-Chambertin "Les Goulots" - This *premier cru* is located on the northern border of the appellation. This grapes on this parcel are planted on white marl soils sprinkled with limestone. Aromas of black fruits dominate the nose. While similar to the Cazetiers, this is not nearly as kaleidoscopic. While sweetly penetrating, this is a bit less animale and more fruit driven. In a side by side comparison, this is perfectly sweet and forward, while the Cazetiers is the more complete, textbook example.



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Though quintessential Gevrey and generous, this pales a bit compared to the Cazetiers. Enjoy from 2014-2022. 92 points – Christopher Massie

2010 Charmes-Chambertin - The fruit from this parcel of *grand cru* vineyards is planted on stony limestone soils atop rocky, iron laced subsoils. Aromatically, the black cherry marmalade suggests this is pure Charmes, but the woody, underbrush and fennel aspects recall Mazoyeres. This is powerfully full-bodied, backward, and stern today with the grip suggesting 20 to 30 years of longevity. While not particularly sweet, the lengthy finish bodes well for the future. Enjoy from 2015-2030. 93+ points – Christopher Massie

2010 Clos de la Roche - The fruit from this parcel of *grand cru* vineyards is planted on chalky brown soils. Another aromatic profile that gives one pause. Jammy and extremely mineral-inflected, this drives home with power and fragrance. The palate is more backward than the fruit-packed aromas would suggest, but with such power and length that it's clear this is a 30 year wine. Sappiness on the mid-palate completely buffers the tannins, while the finish echoes the sappy note. A profound wine that will demand down time. Enjoy from 2015-2030. 94+ points – Christopher Massie

Chateau de Maltroye

The domaine was sold in 1940 and is currently operated by the third generation of the Picard family. Composed of 13 hectares of Chassagne-Montrachet and 2 Ha of Santenay, the domaine makes about 5000 cases per year, 60% of the production is chardonnay and 40% pinot noir with 70% of their vineyards ranked as *premier crus*.

2009 Chassagne-Montrachet "Les Chenevottes" - Pale straw and almost clear. Compared to the 2010, the bouquet, while subtle and lacking intensity, nevertheless offers up some straightforward aromas of dried lemon and nuts. The medium-bodied palate is richer and riper than what the bouquet indicates with dried pear and crisp apple flavors picking up increased weight as they travel to the backpalate. The finish is simple and soft. This is an appealing wine for short-term drinking that lacks some verve and complexity, but is quite pleasant for its round and juicy qualities. Enjoy from 2014-2020. 93 points – Chuck Hayward

2010 Chassagne-Montrachet "Les Chenevottes" - Pale straw, almost clear in color. Very complex and snappy, the bouquet at

first makes a citrus statement with high toned notes of lime sorbet and lemon meringue, eventually showing off caramel and Bit-O-Honey aromas with air. On the palate, those honeyed notes along with mineral textures form a supportive undertone to the clean citrus flavors. Although a touch simple at the core, the integrated acids and spiciness make for a complex finish. Should prove interesting in the next 2-3 years. 93 points – Chuck Hayward



Elsa Matrot in the cellar at Domaine Matrot

Domaine Matrot

2009 Meursault - Comprised of wines from 11 different parcels. With a very closed bouquet, aromas of nuts and herbs are evident with air. Showing less fruit flavors on the palate than anticipated given the vintage, this light to medium bodied wine is very tight and compact. Herbal notes are present along with dry earth on the firm and dry midpalate. Tight and slightly bitter on the backpalate and the finish, one is left with a dry, slightly green impression of this wine. 86 points – Chuck Hayward

2009 Meursault "Charmes" - The domaine owns just under one hectare of vines in this *premier cru* vineyard. Straw colored, the bouquet here is reticent and reserved with some bitter lemon and dried toast aromas appearing with some air. Lightly weighted, there are delicate citrus flavors that lie underneath more prevalent notes of hazelnut and earth. As the compactly shaped wine progresses towards the backpalate, hints of earth and herbs appear along with some drying minerality. The lingering finish is very dry with some bitterness. This is a classically



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styled wine that won't offer much generosity of texture. Enjoy 2013-2019. 89 points — Chuck Hayward

2009 Blagny "La Pièce Sous le Bois" - This bottling is 100% pinot noir grown in the hills of Meursault. The vines average 30 years of age. The grapes are completely destemmed prior to fermentation. Translucent garnet hue, the bouquet offers up heaps of fresh and bright cherry aromas that accurately suggest the youthful qualities of this release. With a slight undercurrent of fresh earth, the bright and vibrant cherry flavors bring the *crunchy* nature of the fruit to the fore. Wrapping up with subtle tannins and fresh acid, the finish is crisp and refreshing. Enjoy now-2018. 92 points — Chuck Hayward

Domaine Maume

This domaine owes its presence in the United States to Kermit Lynch, the dynamic importer who introduced it to America. Founded in 1870, most of the domaine's vineyards are located in the commune of Gevrey-Chambertin with some *grand cru* plots located in Charmes-Chambertin and Mazis-Chambertin. About 1250 cases are made each year.

Interestingly, for wines so savory and rustic in texture and flavor (as many of Kermit's wines tend to be), Domaine Maume's wines are 100% destemmed. According to Lynch, these flavors come from the rigorous investigation on the domaine's clonal diversity. By selecting the best clones for replanting, they are ensuring maximum expression of variety and terroir.

At the 2012 Grand Jours de Bourgogne, I had the opportunity to taste a few of Maume's wines with Pascal Marchand, who helped raise the profile of Domaine de la Vougerie and a few other properties on the Cotes des Nuits. It turned out that a winery owner from the Canada's Niagara Peninsula had just purchased the winery and will keep long-term family winemaker Bertrand Maume at the helm with Marchand assisting. The goal is to continue the house style while providing extensive resources towards upgrading the cellar and vineyards. Currently, the winery ages their wines in older barrels for 18-20 months and de-stem the fruit for all their bottlings.

2010 Gevrey-Chambertin "Pallud" - Barrel sample. Made from a .6 hectare plot of 65+ year old vines planted on clay-limestone soils in this *village*-level *lieu-dit*. Vibrantly youthful garnet color. The moderately intense aroma of *sauvage*, feral cherry are ripe and focused. The dark, black fruit flavors are powerful and concentrated with noticeable *crunchy* tension provided by the just

the right amount of acidity. Almost firm on the finish, with chalk-laced tannins that are subtle yet present. This crisp, fresh wine is currently a bit wound up and will need a few years to harmonize. This will peak around 2020-2025. 92-94 points — Chuck Hayward

2010 Gevrey-Chambertin "Lavaux St. Jacques" - Barrel sample. Made from a plot of just over a 1/4 hectare of 55 year-old vines planted on clay-limestone soils. This *premier cru* is considered to be one of the best in Gevrey-Chambertin. Clear garnet color. Fairly aromatic, the unique bouquet exhibits feral and *sauvage* red fruit aromas laced with green, herb scented spices that lack precision. Black cherry and other dark fruits form the core of a bright and pristine, medium weight palate, enveloped in an earthy, savory texture. With concentrated, still tight fruit on the back palate, the finish shows off crisp textures and fine tannins. A unique blend of traditional and modern winemaking flavor profiles, this can be enjoyed from 2013-2022. 92-94 points — Chuck Hayward

2010 Mazis-Chambertin - Barrel sample. Made from a .65 hectare plot of 80+ year old vines planted on clay-limestone soils. Youthful and translucent magenta with a fading garnet rim. The *crunchy* and compact dark fruit flavors are youthfully tight and undeveloped, with fresh, vibrant, and crisp black cherry candy flavors. The finish is tight and undeveloped. This needs some time to unfurl and allow the restrained fruit to express itself. Wait 3-5 years, then enjoy over the following decade. 93-95 points — Chuck Hayward

Domaine Meo-Camuzet

The Meo-Camuzet winery has garnered international recognition for its historic link to the famed Burgundy winemaker, Henri Jayer. Yet this alone would not do justice to what the family did beforehand to create their amazing assortment of *grand cru* vineyards.

The domaine was created in 1902 as founder Etienne Camuzet started to accumulate an assortment of vineyards that surrounded his home *village* of Vosne-Romanee. Because the family was active in French national politics in Paris, it was difficult for them to monitor their vineyards. They subsequently arranged to have their vineyards farmed on a sharecropping basis. The political connections to Paris continued for a few generations as did the *metayage* agreements.



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Beginning in 1985, the reins of the domaine were passed on to Jean-Nicolas Meo and he decided to create a label and begin the process of domaine-bottling the family's fruit. To advise him on winemaking, he turned to Henri Jayer, who had purchased fruit from the family for many years. Today, about half of the domaine's vineyards remain under contract to other wineries. As these contracts expire, this fruit will be available for the domaine's label.

Like other wineries in Burgundy, the need to expand the family business has led the domaine to pursue a new venture. And like Jeremy Seysses at Domaine Dujac, Jean-Nicolas has started a negociant business, Méo-Camuzet Frère et Soeurs. They contract with growers in the Cote de Nuits and pay them a pre-determined price in exchange for a free hand in the vineyard.

2010 Nuits-St.-Georges "Aux Boudots" - The domaine owns about one half an hectare of vines. Half the vines were planted in the 1950s, the remainder 10 years later. The *cru* of Boudots abuts Malconsorts in Vosne-Romanee. A vibrant dark colored garnet is barely opaque at the core. The mildly effusive bouquet shows off aromas of spicy black fruit and black cherry. Dark fruit can also be found on the palate where it assumes a firm texture and a compact shape. These primary flavors fade off quickly at the midpalate and are replaced with grainy tannins. Possessing more of a square and blocky personality than most Nuits, this will need a few years to reveal smoother characteristics. Enjoy 2014-2022. 93 points – Chuck Hayward

2010 Corton "Les Perrieres" - The domaine owns just under 1/2 hectare of this *grand cru*, located just north of the *village* of Aloxe-Corton. The vines were planted in 1953-54 in very stony soils on the lower portion of the slope. Purple-hued garnet with a small opaque center. More delicate aromatically, aeration brings out more intense black fruit aromas. Showing ripe black cherry flavors, the palate retains a firm presence and a compact shape. The classic Corton structure remains, with firm tannins and a hard fruit texture on the palate. Enjoy 2014-2024. 94 points – Chuck Hayward

2009 Clos Vougeot - The three hectares of vines are located on the higher section of Clos Vougeot and include some vines that are 50-90 years old. Dark pink core with a clear rim. Aromas of dried leaves and high-toned herbs dominate the refined, slightly savory bouquet with ripe fruits in the background. The palate follows the bouquet, with a tight and focused structure not typical of the vintage. The small kernel of fruit evident in this medium weighted wine has yet to gain broader shape or complexity. The tight finish confirms restraint, with finely grained and drying tannins underneath the subtle cherry cola notes. This will

need 3-5 years to unwind but still may not please those looking for a richer example of this *cru*. 93+ points – Chuck Hayward

Francois Mikulski

Sporting one of the more striking packages of any winery in Burgundy, this small domaine has made a name for itself with their entrancing chardonnays from Meursault. Founded in 1992 from vineyards he inherited from his uncle, Pierre Boillot, the core of the production are the *premier cru* wines from Meursault. There is minimal use of new oak at this winery, usually only about 20% for the *premier crus*. But like many other wineries, there is increasing use of larger demi-muids to decrease the impact of oak on the finished wine.

2010 Meursault - This is a blend of grapes sourced from five different *village-level climats* which are raised separately and then blended. Nearly transparent and virtually colorless to the rim. Aromatically this wine is strikingly pure green apple on the nose. One must be prepared for the style here: this is about refreshing fruit and acidity that brings one back for a second taste. This is the antithesis of exotic; this is racy, crisp and very focused, right to the end. Enjoy from 2014-2020. 90 points – Christopher Massie

2010 Meursault "Poruzots" - The aromatics show an inescapable combination of green fruits that is undeniable: pear skins, granny smiths and more. The palate is strikingly taut, tremendously focused and laser-like and while this is salivating, this wine will probably benefit from some down time. Enjoy from 2015-2022. 90+ points – Christopher Massie

2010 Meursault "Genevrieres" - This plot of just over 1/2 hectare *premier cru* vineyards contains vines over 60 years old. Virtually colorless and transparent. Here we have the first signs of a more honeyed aspect to the green fruited nose that also offers hints of almonds. On the palate, this is just as linear as the others, only hinting at honey and toasted nuttiness. Shows bracing acidity and tell-tale green apple skins which are hallmarks of the domaine. This is Francois' favorite bottling, yet he declares that 5-7 years is required for this to be at its optimum. A serious wine for the patient. Enjoy from 2015-2022. 92+ points – Christopher Massie



WINERY PROFILES AND TASTING NOTES

Domaine Mongeard-Mugneret

This firm was established in 1945 when Jean Mongeard started making wine at the age of 16. Among the wineries that purchased his fruit was the Marquits d'Angerville and Henri Gouges. Gouges later encouraged Jean to bottle his own wines rather than selling the fruit to other negociants. Today, the domaine owns 35 hectares of vines that include a large array of *grand crus* in and around the Vosne-Romanee AOC and the wines are made by Vincent, Jean Mongeard's son.

In making their wines, grapes for just about all their *cuvées* are destemmed and chilled down before fermentation starts. Although percentages vary considerably depending on the vintage or *cru*, *premier cru* vineyards see about 40-50% new oak while *grand crus* will see aging in 60-70% new barriques.

2009 Echezeaux - Barrel sample. From about 2.5 hectares of 25-60 year old vines planted on hard limestone and clay soil, this was hand harvested, 100% destemmed, and aged in 60% new oak. Translucent, dark pink with hints of wet earth, sour cherry, and rhubarb. Luscious and smooth on the palate, it has a big, round, tantalizingly sweet, red fruit core, and a medium-long finish with good spice. At this stage, the oak tannins are not shy, but when this wine comes together it will be quite beautiful. Enjoy from 2013-2023. 92-94 points – Cory Gowan

2009 Grands-Echezeaux - Barrel sample. From about 1.5 hectares of deep, rich clay soil with 40-68 year-old vines. The grapes were 75% destemmed and then aged in 100% new oak. This is much brighter than the Echezeaux, with a deep, dark translucent red from the core to the rim. Although the nose is a bit reduced right now, with the wine still going through malo, it is nevertheless big, showy and rich. The nose features lots of blackcurrant, blackberry liqueur, rhubarb, and strawberry aromas. Although it has plenty of acid to balance the fruit and the oak, it is still very soft and fruit driven at this stage. Combining elegance and power, the tannins are very integrated. A flashy wine, this will drink well for a long time. Enjoy from 2013-2023. 93-95 points – Cory Gowan

Domaine de Montille

This domaine is currently operated by the irrepressible Etienne de Montille who took over the family estate in the late 1990s. Etienne's father Hubert forged quite a reputation as an innovator, preferring to bottle his own wines instead of selling fruit to negociants. In addition, he emphasized a more subtle approach

to his wines preferring to keep alcohol levels around 12%. The story is that in 1959, Etienne's father miscalculated the amount of sugar for chaptalizing his Volnay "Taillepieds" and the wine finished at 11.5% alcohol. When all was said and done, he preferred the aromatic complexity exhibited by that bottling. This stylistic philosophy has been continued to this day. As such, the flavors are more understated and refined in their youth so cellaring is recommended to see the hidden complexity emerge.

Today, the domaine consists of 20 hectares of which 3/4 are premier or *grand cru* vineyards. About a decade ago, in addition to running the family domaine, Etienne started a small negociant business and took over winemaking for the Chateau de Puligny-Montrachet. The domain was one of the first in Burgundy to actively embrace organic and biodynamic practices and Etienne considers this the essential reason why his wines have garnered so much attention.

2009 Volnay "Carelles" - Beautiful ruby red robe, persistent to the rim. Complex aromatically, this offers room filling red and blue fruits of jammy strawberry and plum along with precise minerality. These components carry over to the palate, where the deeply fruited and perfectly balanced wine is of medium weight, delicate, and so complex as to be introverted. This is a delicate and feminine wine with an inner-mouth perfume and a long, alluring finish. Wonderful and classy. Enjoy from 2014-2022. 91 points – Christopher Massie

2009 Volnay "Taillepieds" - Beautiful ruby red to the rim. Aromatically, this is quite different from the Carelles, offering buckets of dark fruits and berries of every type with aromas of truffle, wood smoke and stones. The palate is pure rocky minerality and the display of black fruit from the nose is swallowed up in the middle of this wine's outstanding display of pure terroir. This is a seriously earth driven beauty that is textbook and worth a serious look. Enjoy from 2014-2022. 93 points – Christopher Massie

Domaine Vincent & Sophie Morey

This is a new winery making their first wines in 2007. Vincent Morey inherited the vines owned by his father Bernard after 20 years of working with him. His wife Sophie works alongside Vincent as they produce an array of wines focused on appellations of the southern portion of the Cotes de Beaune. With 20 hectares of vines in the domaine, the Moreys own extensive holdings of *premier cru* vineyards in Santenay and Chassagne-Montrachet producing both chardonnay and pinot noir.



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2009 Santenay "Les Hates" - Very pale green, the Les Hates features aromas of smoke, fresh leaves, and green fruits. It has a very tasty round body on the mid-palate and balances sweet ripe fruit and acid brilliantly. This was a new parcel to me and one of the best and most surprising. I hope some of this makes it to America as it's a delicious, almost complex white. Enjoy from 2013-2020. 92 points – Cory Gowan

2009 Santenay "Passetemps" - The vines for this bottling are over 60 years of age. Very pale green, the nose here is more delicate with a spine of minerality to go with aromas of green apple and fresh white grape juice. Medium weight, with refreshing acidity balanced by green apple and ripe lime, it finishes with good length. A good value for white Burgundy. Enjoy from 2013-2020. 91 points – Cory Gowan

2009 St. Aubin "Les Charmois" - From about 1/3 of a hectare of vines dating back to 1956 planted in pebbly clay-limestone near some quarries (which makes it easy to see just how much limestone is in the soil), the Les Charmois was aged entirely in barrel of which about 40% was new. Medium lemon with a hint of shiny green, the nose here is more delicate and elegant with a slightly smoky quality. Still very fresh, this has great weight and a hint of honey on the palate, with a delicious, attractive sweetness and spice on the finish. The acid is really carrying this one now, but once it and the fruit reach their balance this will be quite good. Enjoy from 2012-2015. 90 points – Cory Gowan

2009 Chassagne-Montrachet "Vieilles Vignes" - From clay soils with a bit of limestone on level ground near Puligny-Montrachet. The vineyards were planted at three separate times: 1950, 1955, & 1989. A very pale green with a slightly muted but nevertheless elegant nose, with an attractive faint saline/sea shell aroma. This expands more over the palate, with an alluring sweet, ripe lime component, terrific balance of fruit and acid that leads to a long finish. Quite delicious and with good complexity. Enjoy from 2013-2020. 91 points – Cory Gowan

2009 Chassagne-Montrachet "Les Baudines" - From a single, highly elevated hectare of clay-limestone soil and pure white earth. One of the top *premier cru* vineyards in the Côte de Beaune. Vincent & Sophie's 2009 is very pale green with an alluring nose of fresh white peach, minerals and charming chalky, powdered candy aromas. This has terrific body, mostly owing to the fresh fruit, but also to the new oak. This is a big, wild white that is starting to shut down now. Save this for a couple of years before drinking from 2013-2018. Terrific. 92 points – Cory Gowan



Vincent Morey (left) with JJB founder Shaun Bishop

2009 Chassagne-Montrachet "Morgeot" - This 1/3 hectare plot is located near the abbey of Morgeot on gently sloping clay soils. Their are three sections of various ages, the oldest being 40 years of age. Pale green in color showing its weight on the nose with aromas of banana, chalky minerals, white flowers and honeysuckle. This shows tremendous pedigree and is a joy to taste as its unique flavor profile shows why the Morgeot *premier cru* vineyard stands out. All in barrel, with 44% new oak. Enjoy from 2013-2020. 93 points – Cory Gowan

2009 Puligny-Montrachet "La Truffière" - The oldest vines in this *premier cru* vineyard are over 60 years of age. Totaling about 1/4 of an hectare, the grapes are planted on clay limestone soil near the *village* of Blagny near the edge of the forest on top of the gentle slope. Pale golden green in color, it has a soft, elegant nose



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with attractive finesse. This shows very deep minerality, a sign of the limestone soils, and is a super-ripe style with fresh white grape juice and lime on the palate. Showing an almost sour note at this stage, it nevertheless finishes with good length thanks to the 40% new oak. Enjoy from 2013-2020. 91 points – Cory Gowan

2009 Santenay "Les Hates" - Located very close to the *village* of Santenay, with south sloping vineyards planted on 1939 in clay limestone, this has a pale ruby color and an inviting nose of soft, spicy raspberry and cherry. Very bright, this enjoyable red brings a lot to the table with a cornucopia of fresh red fruits. Although it was aged in 45% new oak, it tastes neither bitter nor oaky, and instead the oak gives it a velvety, long finish that transcends its terroir. Very enjoyable. 91 points – Cory Gowan

2009 Santenay "Les Gravieres" - From a half hectare of vines planted in 1999 on west-sloping clay limestone soil bordering Chassagne-Montrachet. This has a shiny, pale ruby color leading to a pink rim and has a bright, fresh and invigorating nose of ripe raspberry and strawberry. The flavors expand on the palate showing more black cherry on the round, focused midpalate. The tannins are still a bit dry at this stage, however they're just starting to turn silky. This needs a little time but it is and will be very tasty. Enjoy from 2012-2017. 90 points – Cory Gowan

2009 Santenay "Beaurepaire" - From hillside vineyards dating back to 1972 and planted in clay-limestone on a southeastern facing slope. Vincent & Sophie call the Beaurepaire the "soul of refinement." The 2009 has a pale, shiny ruby core. This is more of a classically styled red Burgundy with angular, *crunchy* red and black fruits and rhubarb notes. It is nice and soft on the palate with a refreshing, almost sweet character that is quite charming. Finishes long and very fresh, with a spice note and fine grained tannins, which should get silkier and improve even more. Enjoy from 2012-2015. 90 points – Cory Gowan

2009 Chassagne-Montrachet "Vieilles Vignes" - From four plots totaling a hectare and a half of relatively flat west-facing vineyards planted in clay limestone, the oldest being 75+ years old. This old vine Chassagne is a pale ruby color with aromas of rhubarb and tart black cherry and a sense of dried apricot. This has a solid body and mouthfeel, and the 45% new oak helps the fruit to expand over the entire palate. This has slightly chunkier tannins than some other *cuvées* and would complement any cellar. Once those tannins soften up this will be a joy to drink. Enjoy from 2012-2017. 90 points – Cory Gowan

Domaine Albert Morot

As you leave Beaune heading northwest, you encounter the Chateau de la Creusotte. Built in 1890, this is the headquarters of Domaine Albert Morot. The humble façade, more quaint than stately, is indicative of the man behind the scenes here. While the wines emanating from Domaine Morot are striking and world class, the winemaker himself is quite reserved.

The domaine was established in 1820 by Albert Morot. First established as a large negociant firm in 1820, Madame Choppin and her brother were in charge of a business that included their domaine operation but a negociant trade as well. With her brother's failing health, Madame Choppin closed the negociant business in 1984, focusing solely on the family's domaine. Upon his uncle's passing, Geoffroy Choppin de Janvry assumed responsibility of the estate.

De Janvry's first decision was a transition to biodynamics which resulted in purer, finer and more expressive wines. De Janvry also rehired many of the vineyard workers that assisted the *ne-goce* and domaine portions of his business resulting in faster harvest times. Deciding to forgo oak barrels for fermentation after witnessing the drying effects during the 2003 *elevage* further elevated the quality of de Janvry's wines. In keeping with tradition, de Janvry respects old vines, vowing to maintain the domaine's 50 year average vine age while maturing the wines in small *barriques* of which half are new.

Domaine Morot is certainly on a hot streak as evidenced by the acclaim and reviews from critics like *Burghound*. Among dozens of growers and sizable negociant firms, none rates higher for the 2010 vintage than Domaine Morot. With these reviews, it's easy to understand the crowds at this year's Grand Jours de Bourgogne. – Christophe Massie

2010 Savigny-les-Beaune "Bataillere" - As usual, this offers a full cornucopia of fruit aromas, ranging from red to blue to black fruits of every description. Allied to that is a sense of place from the spicy earthiness, all of which carry over to the airy, palate coating flavors. This is textbook Savigny with earthy and fruity components all in harmony. Delicious. Enjoy from 2014-2020. 89 points – Christopher Massie

2010 Beaune "Les Cent Vignes" - A bowl of macerating black fruit greets the nose along with a hint of toasty wood smoke. The flavors carry over onto the medium weighted, juicy palate. Delicious, this is decidedly darker than the Savigny, but no less lip smacking. Enjoy from 2014-2020. 90 points – Christopher Massie



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2010 Beaune "Les Toussaints" - Exhibits an alluring nose of deeply intense and jammy black plums. Additional aromatic complexity derives from nuances of minerality and a whiff of cocoa. The flavors are equally delicious, continuing the nose's promise to reveal sweetness and hints of toasty wood, supported by terrific acidity and a long, focused finish. Great stuff. Enjoy from 2014-2020. 91 points – Christopher Massie

2010 Beaune "Les Aigrots" - Decidedly red fruit dominated aromas of stewed strawberry, cherry, and other fruits, plus toasty wood smoke and stony minerality. The almost airy palate follows the nose, with pure red fruit and a whiff of minerality. As this wine opened, it took on weight, suggesting that a couple of years in the cellar won't hurt in the least. Good stuff. Enjoy from 2014-2020. 91 points – Christopher Massie

2010 Beaune "Les Bressandes" - Aromatically, we return to a cornucopia of fruits with buckets of pure red, blue and even black pinot fruit swimming in layers of cassis and pronounced, yet not intrusive, wood notes. The palate is equally packed and expansive, with prominent black fruits and smoky oak flavors. This is a brooding, palate gripping wine that demands and will handsomely reward cellaring. Enjoy from 2014-2020. 92+ points – Christopher Massie

2010 Beaune "Les Teurons" - Shows off aromas of plum and other black fruits plus spicy clove, allspice and assorted baking spice nuances. On the palate, the dark and somber flavors are met by layers of earthy, powerful, gripping minerality, all held together by a tannic spine that suggests half a decade or more of down time. This is as serious as Beaune gets, and could almost pass for a top flight, masculine Nuits. Enjoy from 2014-2020. 93 points – Christopher Massie

Denis Mortet

2010 Gevrey-Chambertin "Lavaux St. Jacques" - This *premier cru* is located at the top of the slope with very rocky and stony soils. It is considered to be one of finest *premier crus* in the appellation. Almost opaque at the core, the dark magenta colored robe fades to a thin clear rim. The bouquet clearly highlights the wine's opulence with pronounced aromas of dark cherries dusted with herbs and bay leaf. Ripe black cherry flavors coat the palate, soft and juicy in texture, which carry through to the backpalate. This avoids a sense of over ripeness thanks to some well-appointed acids. Although it would be nice to see some complexity and a touch more finesse, this modern-styled burgundy stands out for its power and richness and will be enjoyable upon its release and over the next 10-12 years. 93 points – Chuck Hayward

Domaine Georges Mugneret-Gibourg

This domaine was founded in 1933 but began its rise to fame when Georges Mugneret decided to assume the reins of the winery just as he began a career as an ophthalmologist. He expanded the domaine's holdings to just over 20 hectares that include some of the most noted *premier* and *grand cru* vineyards in the Cote de Nuits. His wife and daughter assumed winemaking responsibilities upon Georges' death. The *premier crus* see 35% new oak while the *grand crus* range up to 65% new wood.

2010 Echezeaux - The domaine owns two parcels of this *grand cru*: Rouges du Bas and Quartiers de Nuits. Both have deep soils consisting of gravel and silt. Deep garnet. Another example of just how good Echezeaux can be, the aromatic fireworks here include allspice, cumin, ginger, cinnamon and clove – all allied to a red fruit liqueur and macerated plum. On the palate, this is so sweet as to be almost candied, yet it holds its focus with wood tannin and terrific acidity. Full bodied, terrifically long and powerfully captivating, this is among the superstars of 2010. Do not miss. Drink from 2014-2024. 94 points – Christopher Massie



2010 Clos de Vougeot - This parcel is from the Montiotte-Haute *lieu-dit* which is located at the top of the slope underneath the Le Musigni *climat*. The soils are pebbly and gravelly with very low clay content. Deep, moderately opaque garnet color here. Aromas of the pure licorice and anise seed combine with macerated red fruits of every description. The palate follows suit to include sappy fruit, massive length, focus, power and warmth yet perfect balance. Another wine that is utterly not to be missed. Drink from 2015-2025. 95 points – Christopher Massie



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Domaine Jacques-Frederic Mugnier

This domain is considered one of the top producers of wines from the communes of Chambolle-Musigny and Nuits-St.-Georges. Led by their significant holdings in the *grand crus* of Bonnes-Mares and Musigny, the wines go from strength to strength in each successive vintage.

2010 Chambolle-Musigny - This is a blend of two different parcels: the *premier cru* Les Plantes (just over 1/2 hectare of 40+ year old vines) and La Combe d'Orveau (3/4 of an hectare whose oldest vines are 60 years old) which is classified as a *village-level lieu-dit*. Gorgeous, gemstone ruby color. The aromas of late harvested jammy strawberry, baking chocolate, roasted coffee, and a hint of minerality practically fill the room. The palate is all about purity of fruit, with minerality taking a back seat to the delicious, sappy, lingering, and lip smacking red fruit. A delicious and classic Chambolle. Enjoy from 2014-2024. 90 points – Christopher Massie

2010 Musigny - The domaine's plot has vines ranging in age from 50-65 years of age that are planted in the Grand-Musigny *climat*. Penetrating, borderline opaque purple color with a garnet rim. The aromatic profile is difficult to translate into words. Haunting and captivating aromas include chiseled rocks, riverbed minerals, iron, Indian spices, red berry liqueur, macerated plum, and a permeating and indefinable exotic red perfume e. The palate is weightless, yet mouth-coating, with clean minerality and jammy yet never overdone fruitiness. Precise, balanced, graceful, and powerful, yet never cloying or taut. Every aspect is perfectly in place. If you are one of the lucky few to try a bottle, it will drink well young, then shut down until its 20th birthday. From there, this will age for decades. Haunting and perfect. Enjoy from 2015-2035. 100 points – Christopher Massie

Domaine Parent

This Pommard specialist was founded in 1803 and currently sees the affable Anne Parent representing the 12th generation of the family involved in winemaking. Despite their reputation as specialists in pinot noir, their rare and limited chardonnays are worth seeking out. Full bodied with classic earthy structures underneath the fruit, most of their Pommards see 50-60% new oak.

2010 Pommard "Epenots" - The classic Pommard bouquet highlights the appellation's feral nature, with moderately intense aromas of mushroom, fresh earth, and soft fruits filling the glass.

The medium weighted palate showcases more savory elements, with earth and soy flavors replacing fresh fruit. While lacking youthful fruit notes, this still makes a statement with soft, fuzzy textures and a feathery finish. Stylistic. Enjoy from 2014-2024. 92 points – Chuck Hayward

2009 Pommard "Chaponnieres" - This is a blend of two *lieu-dits* within this *premier cru* with vine ages ranging from 50-70 years of age. Clear and pale in color. Very intense mélange of aromas featuring soft cherry, hints of earth, and pepper. The palate exhibits much more richness and intensity with round, complex, and denser black cherry flavors underlying the finish, supported by fine tannins. Enjoy from 2012-2024. 94 points – Chuck Hayward

Jean-Marc Pavelot

Of the nearly 180 producers of wines from Savigny-les-Beaune, the estate of Jean-Marc Pavelot is surely one of the best. After evaluating several consecutive vintages, Allen Meadows of Burghound said, "Pavelot is indisputably making the finest wines in the *village* and in particular, they age extremely well."

Moreover, the father and son team of Jean-Marc and Hugues Pavelot ensure a future of outstanding wines from their pristine, old-vine vineyard parcels through a practice known as *lutte raisonnée*. Essentially a philosophy incorporating the most practical applications of biodynamic and traditional vineyard management, *lutte raisonnée* allows the flexibility to control vineyard problems while avoiding unnecessary chemical applications to the soil. This practice has helped the Pavelots consistently fashion the most sought after terroir-driven wines of the appellation for decades.

Routinely worthy of accolades reserved for wines costing twice to three times what other "humble" Savigny-les-Beaunes fetch, Burghound states that the wines of Pavelot are "wines worth a serious look each and every vintage... and absolutely worth your attention." --Christophe Massie

2009 Savigny-les-Beaune "Aux Guettes" - The domaine owns about 1.5 hectares of vines from this *premier cru* with an average age of 25 years. The ruby red robe of this wine is quite impressive and is deep enough right to the rim. Aromatically, this is brimming with extract of black fruit with Christmas spice and earth components that all reappear on the full-bodied, seriously packed and structured frame that lasts and lasts on the palate. As always, this is one of the finest wines of the *village* and well worth the effort to find. Enjoy from 2014-2022. 93 points – Christopher Massie



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2010 Beaune "Les Bressandes" - Here, the color is an unquestionably garnet gemstone, with clarity right to the rim. With an aromatic profile of dark pinot fruit, this is not quite extravagant, with slightly more terroir influenced nuances of soil and mineral. The palate is quite transparent and offers classic Beaune character of underbrush with berry fruits and spice. This is serious juice and offers terrific concentration as well as hints of terroir. Enjoy from 2014-2022. 92 points – Christopher Massie

Domaine Perrot-Minot

Christophe Perrot-Minot started his wine career as a courtier and now runs the family domaine. Founded in 1963, the winery currently own over 8 hectares of vines that average over 45 years of age. A total of 26 different wines are made, mostly from the nine *premier cru* and two *grand cru* vineyards they own. The winery is known for its low-intervention philosophy with wines receiving 30-60% new oak depending on vintage conditions and the ranking of the site. Starting in 1999, the domaine expanded their range of wines by dipping into the market as negociants so occasionally new *cuvées* will appear as dictated by market conditions.

2010 Morey Saint-Denis "La Rue de Vergy" - The domaine owns about 1.4 hectares of this *village-level climat* located on the slopes above Clos de Tart. Aromatically, this is high pitched and sweetly red fruited and offers a purity heretofore not yet experienced on the nose that also carries over to the palate which is equally pure, silky, tender and very beautifully balanced. This is delicious. Enjoy from 2014-2022. 90 points – Christopher Massie

2010 Vosne-Romanee "Les Champs Perdrix" - The winery owns about 1/3 of a hectare of this *village-level climat* located on the slope above the *grand crus* of La Grand Rue and La Romanee. Another red fruit dominated nose fills the sinuses yet this offering also brings a serious level of terroir spiciness and minerality that announces 2010 transparency. Similarly tender as the Vergy, this offers more complexity with its mineral notes on the palate, as well as more length and overall stuffing. Serious stuff at this level. Enjoy from 2014-2025. 90 points – Christopher Massie

2010 Vosne-Romanee "Les Beaux Monts" - From just over 3/4 of an hectare of vines. Aromatically, this changed gears and headed towards the blue fruit side of the spectrum, while remaining focused, balanced and pure with its alluring spice notes that all reappeared on the palate, which also offered even more body and grip than the preceding. Balanced, focused and graceful, this wine truly expresses the changes made at the winery. Impressive. Enjoy from 2014-2025. 91+ points – Christopher Massie

2010 Nuits-Saint-Georges "La Richemone" - The winery owns just under 1 1/2 hectares of this *premier cru*. Succulent aromatics of red fruit, perfectly integrated wood spice, and tell-tale black truffle and other somber notes to showcase a wine of near *grand cru* levels. The palate follows suit, offering a firm, structured, mineral driven and toasty oak inflected character that is classically Richemone. This is powerful and time will be required. Drink from 2015-2025. 92 points – Christopher Massie

2010 Charmes-Chambertin - The domaine owns just under a hectare of this *grand cru* which is located across from Armand Rousseau's plot of Chambertin. The mineral component in the aromatics is striking and shows highly complex sous-bois notions that are fantastically transparent. Terroir takes center stage here and this wine is lengthy and deep, yet seems refined and poised. A true *grand cru* in every sense and direction. Enjoy from 2016-2026. 94 points – Christopher Massie

2010 Mazoyeres-Chambertin - The winery owns about 3/4 of an hectare of vines of this *grand cru*. Compared to the Charmes, this is decidedly darker fruited on the nose, with the fruit pushing to the fore whereas the minerality and terroir seems to take the fore with the Charmes. On the palate, this is far more muscular and masculine, with a wild and savage nature taking over and suggestions of roasted meats and game stepping in as well. This is almost untamed and quite different vis-à-vis the Charmes, but not at all out of balance. Enjoy from 2016-2026. 94 points – Christopher Massie

Paul Pillot

This small domaine proved to be one of the more exciting discoveries during my trips to Burgundy. Based in the *village* of Chassagne-Montrachet, this winery is a great source for mineral-driven chardonnays, the hallmark of the great wines from this appellation. While most of the Pillot vines are concentrated in the *grand crus* of Chassagne, the family also owns some plots in the nearby *villages* of Santenay and Saint-Aubin. Today, the winery produces just less than 6,000 cases from 13 hectares of vineyards.

The striking aspect of Pillot's wines is the clarity through which they communicate the individual terroirs of Chassagne. The subtle differences in soils speak loudly and clearly. The fruit is pristine and focused, with hardly any noticeable wood (despite a new oak regimen ranging between 30-50% depending on the *cru*). These wines are worth seeking out.



WINERY PROFILES AND TASTING NOTES

2010 Chassagne-Montrachet "Mazures" - From a *village* level *lieu-dit* planted with 10+ year old vines. Clear color. The subtle bouquet highlights pristine and focused aromas of dried lemon and apple. Medium-bodied with pristine and vibrant flavors, this is subtle at the start, then quickly builds texture and shows complexity as the palate transitions towards the back end. Intense citrus-laced minerals combine with sweet spices to create a long and vibrant finish. Powerful yet focused, the minerals and fruit combine to create an exhilarating finish. Enjoy from 2014-2020. 94 points – Chuck Hayward

2010 Chassagne-Montrachet "Les Champs Gains" - From 20+ year old vines. Clear in color. Open and forward bouquet with note of apple and pear. With aeration, underlying complexity and concentrated fruit aromas appear as well. Showing considerable breadth, flavors of peach and tropical fruits are ripe and textured on the mid and back palate. The fruity finish lacks the minerality of the "Mazures" yet is full and round with a soft landing. Enjoy over the near term from 2013-2019. 93 points – Chuck Hayward

2010 Chassagne-Montrachet "Grand Ruchottes" - From 10+ year old vines. Clear in color. The restrained bouquet has little to offer save for some subtle mineral and apple aromas. With intense flavors of lemon drop candy on a focused frame, there's not much palate richness or texture to be found. Instead, the lean and tight palate emphasizes saline-laced minerals that form the foundation for the focused finish. Tangy acidity keeps the citrus flavors vibrant and racy. This will need a bit of time to unfurl. Enjoy from 2014-2022. 93+ points – Chuck Hayward

2010 Chassagne-Montrachet "Caillerets" - From 25+ year old vines. Clear color. The bouquet for this *cru* is the most compelling of the portfolio. Open and effusive with intense citrus, taut apple, white chocolate, and mineral aromas, the constantly evolving bouquet makes it hard to put this down. A small thread of pear flavor forms the core of the palate and is supported by a strong spine of chalky minerals. Intense minerality continues through the back palate and a finish melded with tightly wound citrus fruit. Showing classic Chassagne minerality and citrus, this *cuvée* is the pick of the litter and demonstrates the pedigree of the Caillerets vineyard. Enjoy right away if you prefer the racy structure but know that this will reward ten years of cellaring. 94+ points – Chuck Hayward

Domaine Fernand & Laurent Pillot

2010 Saint-Aubin "Sentier du Clos" - Pale golden hue. While certainly not deep in color, these hues were nonetheless more

tinted than some. Aromatically as well as on the palate, this offered a wonderfully delicious buttery concentration with flavors of pears and hints of toasted wood. Medium bodied and round, this will drink well immediately. Enjoy from 2012-2020. 88 points – Christopher Massie

2010 Chassagne-Montrachet "Les Vergers" - The domaine owns .9 hectares of vines in this *premier cru* vineyard. The soils are red mixed with stones and rocky limestone. Pale golden hue. While certainly not deep in color, these hues were nonetheless more tinted than some. Aromatically, this is decidedly spicy, with baking spice notes of clove and allspice as well as buttery, toasted apple and citrus elements. The palate follows suit yet here there is far more focus along with the near full bodied texture and wonderful concentration. Good stuff. Enjoy from 2014-2022. 90 points – Christopher Massie

2010 Chassagne-Montrachet "Morgeot" - Fruit from two *lieu-dits* of this *premier cru* (Fairandes and Petit Clos) totalling 1/2 hectare comprise this *cuvée*. Pale golden in color. The toasty house style here includes a fabulous array of exotic and stone fruits on the nose and the palate. The acidity focuses all the elements and keeps this very nearly exotic wine well in check. This is very well done and never strays too far off course. Great now, yet will certainly reward a couple years of down time, too. Enjoy from 2014-2022. 91 points – Christopher Massie

2010 Chassagne-Montrachet "Vide Bourse" - The domaine owns just under 1/2 hectare of this *premier cru* vineyard that is adjacent to Batard-Montrachet. Not deep in color, these pale golden hues were more tinted than some. Compared to the Morgeot, this is more laid back, even reserved, and only hints at an exotic quality, with the toasted elements taking a back seat to citrus and stone fruit. The palate shows pure focus with fine grip. This is serious white burgundy and shows the vintage traits in style, focus and potential longevity. Enjoy from 2014-2022. 91+ points – Christopher Massie

2010 Chassagne-Montrachet "Grandes Ruchottes" - The domaine owns just under 1/3 hectare of this *premier cru* vineyard that is planted on a steep slope with a limestone subsoil. Pale golden hue. Aromatically, this shows the most complex levels of assorted and thrilling stone fruits where these elements are concentrated. All of these elements carry over to the palate, where the wine is practically fat with extract, wonderfully complex and completely focused in its juicy fruit characters and barely a whiff of oak. This is just wonderful. Enjoy from 2014-2022. 92 points – Christopher Massie



WINERY PROFILES AND TASTING NOTES

Domaine Ponsot

A tasting with Laurent Ponsot is an exhilarating and mind-expanding experience, leaving you wanting more. More of his passion, opinions, and knowledge. And more of his wines. Yet for someone so opinionated and forceful with his ideas, he is personable and eager to engage in a dialogue. If there is ever an example of a person being part of the terroir, Laurent Ponsot is it. Yet he would argue differently. "There is no word for wine-maker in French," declared Laurent. "We are part of a chain. Just as we cannot define Burgundy through pinot noir. We don't do pinot noir. We do appellations."

Running a domaine with the most extensive holdings in Clos de la Roche is not easy. The domaine was founded in 1872 and has grown over the years through a combination of astute purchases and sharecropping arrangements. Vines comprise over 11 hectares of mostly *grand cru* plots. And Ponsot has expanded his scope toward Corton where the current economic crisis has made considerable amounts of fruit available. This is not the first time there have been troubles on that famous hill.

Laurent avoids the use of new oak, purchasing only enough to replace old barrels. And I mean old! The barrels in his cellar are 10-50 years old. "What we ask of oak," says Laurent, "is to be a tool, not the element, of taste." Destemming is generally avoided. And most interestingly, so is cork. He will begin using new plastic corks developed in Italy that have seen much interest in Europe. "Finally," he declared, "you'll be able to taste the wine that I made."

2010 Morey-St.-Denis Blanc "Clos des Monts Luisants" - Tasted from barrel. From 100% aligote vines planted in 1911. This plot is a part of the "Clos des Monts Luisants" monopole owned by the Ponsots. It boasts chalky soils planted at the highest elevations in the appellation. Straw colored, the forward bouquet highlights the tropical portion of the fruit spectrum as aromas of banana and pear lie atop an undercurrent of earth. The moderately weighted palate shows off vibrant white flowers, citrus flavors, and mineral notes that border on the exotic. Softly framed minerals form the core of the long and lingering finish. 92-94 points — Chuck Hayward

2010 Chambolle-Musigny "Charmes" - Tasted from barrel. The vines average 48 years old. The .6 hectares of this *cru* are farmed under a *metayage* agreement. Dark and opaque at the core, the bouquet is quite shutdown at the moment. Showing precise flavors that are delineated and focused, attractive black fruits dominate. The dense and concentrated flavors pick up even more



Laurent Ponsot in his element

richness towards the backpalate where the tightly shaped and yet viscously textured fruit leaves a lingering impression. This could be very exciting in time. Enjoy 2014-2026. 94-96 points — Chuck Hayward

2010 Corton - Tasted from barrel. Opaque and densely colored at the core, the bouquet is focused and direct with subtle black cherry aromas underneath more noticeable spicy notes. Showing great concentration of fruit that is placed on a compact frame, there are almost viscous textures to be found here. The black fruit flavors are quite precise thanks to some integrated acids. This is a great Corton with unusual richness for the appellation. Enjoy 2014-2026. 96-98 points — Chuck Hayward

2010 Griotte-Chambertin - Tasted from barrel. From vineyards with an average age of 18 years. Farmed under a *metayage* agreement. Showing good clarity at the core, this magenta-hued wine has less precision on the nose with the dark fruit showing muddled and slightly overripe aromas. The dark fruit flavors are fresh and crisp as they cover the palate and leave a round, soft



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finish that's a touch short. More delineation of flavors here will move this up a notch. 93-95 points — Chuck Hayward

2010 Chappelle-Chambertin - Tasted from barrel. From vines with an average age of 18 years. The domaine owns .7 hectares and the first release came in 1970. The bouquet here is quite pretty as it highlights a more elegant persona eschewing the denser aromas of other *cuvées*. Effusive and aromatic, the fruit notes do not exhibit an intense impression. The palate shows less concentration and intensity as it sits on a compact frame with the flavors reined in as well. The lingering finish accentuates what fruit there is. A bit more fruit density will help here. 93-95 points — Chuck Hayward

2010 Clos-St-Denis "Tres Vieille Vignes" - Tasted from barrel. From vineyards planted in 1905. The .7 hectare plot is not owned by the domaine but is set up under a *metayage* agreement with another grower. The name of this *cuvée* began in 2006. One of the darkest colored wines sampled, the bouquet, while wound up a touch, is starting to reveal some latent complexity with a swirling mixture of fruit and exotic spice aromas. Showing ripe and broad fruit textures, a sense of underlying firmness starts to reveal itself with some air. Needless to say, it is all integrated and as the fruit and structure start to meld, this could be an incredible wine. Enjoy 2015-2030. 97-99 points — Chuck Hayward

2010 Clos La Roche - Tasted from barrel. The average age of the vines is 60+ years. Highlighting a more feminine and elegant bouquet, the closed nose shows off more spice and pepper aromas than it does fruit. With an attack that is also somewhat subdued, it's not until the flavors pick up towards the backpalate that the power and backbone of this wine are revealed. Here, the black fruit flavors are pure and focused and continue onto the finish where some slightly grippy tannins appear. This will need some time. Enjoy 2015-2025. 96-98 points — Chuck Hayward

Domaine Pousse d'Or

One of the most revered wineries in Volnay, this domaine owns some of the commune's most treasured *crus*. Founded in 1954 from vineyards that go back many centuries, the winery rose to prominence in the 1980s under the guidance of Gerard Potel, one of Burgundy's top winemakers of that era. The domaine was sold to Patrick Landanger in 1997 and aiming to improve on the winery's existing reputation, Landanger sold off his '97 and '98 fruit and did not release any wine until the acclaimed 1999 harvest. While the winery is closely linked to Volnay, they have long established links to Pommard and Santenay. Since Landanger assumed control of the domaine, the winery has taken significant

positions in vineyards up north, especially in Chambolle-Musigny and Corton.

2010 Volnay "Clos des 60 Ouvrees" - This clos is a monopole of the domaine. Totaling 2.1 hectares, over half the vines are between the age of 40-50 years. The soils consist of clay and limestone with a marl substratum. Garnet color with a translucent core. The bouquet is somewhat intense and focused, with aromas of black fruits, crushed graphite, and chocolate. The palate shows exuberant and ripe dark fruit flavors matched with vibrant and mouthwatering acidity. Crunchy black cherry candy forms the spine of the tangy finish, supported by fine-grained tannins. A bit zippy now, give this a few years for the acidity to find its balance. Enjoy from 2015-2025. 93 points — Chuck Hayward

2010 Volnay "Caillerets" - The domaine owns 2 1/4 hectares of vines of this *premier cru* vineyard. 75% of the vines are 35+ years of age and the soils consist of clay and limestone with a marl substratum. Pale garnet color. The complex bouquet is exotic with nervy aromas of soft fruits, oriental spices, and roasted beef. Attractive and enticing, this is hard to put down. This is a classic example of Burgundy's ability to enthrall. The full-bodied palate retains a sense of lightness and elegance. The black fruit flavors are intense yet seem to lack density. A mélange of flavors shape the broad mid-palate, supported by barely noticeable tannins. The finish is round and lengthy thanks to soft acidity. There's still a lot of wine to show. Enjoy from 2014-2024. 95+ points — Chuck Hayward

2010 Volnay "Clos de la Bousse d'Or" - This clos is a monopole of the domaine. Totaling 2.1 hectares, over half the vines are between the age of 40-50 years. The soils consist of clay and limestone with a marl substratum. The bouquet is very closed and does not show much aromatically. With a splash of air though, a bit of sweet earth notes pop up. The palate stresses structural elements as opposed to a softer fruit statement as firm black fruits combine with bold acidity. Hewing closer to a new world wine profile, this bottling has a firm tannic spine that adds structure to the finish. This is the flagship of the portfolio. Enjoy between 2015-2026. 94 points — Chuck Hayward

Jacques Prieur

This rather traditional domaine has one of the most extensive collections of *grand cru* vineyards. Founded in 1870, the winery has amassed a portfolio of premier and *grand cru* vineyards totaling 21 hectares. For many years, the domaine was considered to be producing wines that did not live up to the stature of their holdings. In 1994, Edouard Labruyere, whose family owns Chateau



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Rouget in Pomerol took over the reins of the winery and has undertaken significant efforts to improve quality.

2009 Meursault "Santenots" - The domaine owns .2 hectares of this *premier cru* vineyard. This is golden straw yellow, with a persistent hue that fades slightly at the rim. Aromatically, this is exotic with juicy-fruit components of mango, mandarin, papaya and other assorted tropical fruits. The nose retains its sense of place with a whiff of minerality. The palate is also wonderfully exotic, yet pure and focused by the precise acidity that wraps everything together through the long, tantalizing and lingering finish. This is everything it should be and will make fans on both sides of the pond. Enjoy from 2014-2022. 90 points – Christopher Massie

2009 Meursault "Clos de Mazeray" - A monopole of the domaine that is classified as a *village-level climat*, there are just under 2.5 hectares of vines planted on rich clay soils that was once a riverbed. Visually similar to the Santenots, this is golden straw yellow, with the hue fading slightly to the rim. While certainly stylish on the nose, with ripe stone fruits that follow through to a ripe and generous palate, overall it paled by comparison to the Santenots. Certainly a good wine, and delicious on its own, just a bit one dimensional. Enjoy from 2018-2020. 88 points Christopher Massie

2009 Meursault "Perrieres" - The domaine owns 1/3 of a hectare of vines in the this *premier cru* site. The well drained soils are composed of limestone, sand and clay mixed with stones. This is light straw yellow in color, persistent to the rim and quite crystalline. Aromatically, this is less exotic and leans towards the citrus side of the fruit spectrum, less exotic, with suggestions of

Meyer lemons, sweet lime and hints of orange. While citrusy, the nose is still a touch sweet in nature. On the palate, this is as full bodied and voluptuous as any in the range with a texture and structure akin to *grand cru* and a finish that builds and builds. This is serious juice in every way and a bottling not to be missed. Great stuff. Enjoy from 2014-2022. 94 points – Christopher Massie

2010 Puligny-Montarchet "Les Combettes" - Barrel sample. The domaine has a large holding of 1.5 hectares of this vineyard comprised of clay and limestone soils. Straw color. The effusive bouquet is quite complex, exhibiting citrus notes infused with chalky mineral scents. Medium to full-bodied in weight, the flavors take on richer textures than the bouquet would indicate. Spicy pear and apple flavors dominate the midpalate while the textures get more complex and richer towards the backpalate. The finish takes on a tighter shape with blended fruit and minerals leaving a lingering impression. Enjoy 2014-2022. 92-94 points – Chuck Hayward

On the way to taste wines in the cellar of Comte de Vogue

2010 Beaune "Champs-Pimont" - Barrel sample. From a 2.25 hectare vineyard near Clos des Mouches with iron and gravel soils on higher slopes and clay soils down the slope. Straw color. The moderately intense bouquet is straightforward and focused with wafting aromas of beeswax, dried apricot, and ripe melon. The medium-bodied palate starts off unassuming, with subtle honeydew melon and spiced citrus flavors gaining richness and texture toward the mid palate. These flavors tighten up and lose intensity on the back end, leaving a focused spine of spicy acidity on the finish. Enjoy 2013-2023. 91-93 points – Chuck Hayward

2009 Volnay "Santenots" - The domaine owns just over 1/2 hectares of vines in this *premier cru* vineyard. The grapes are completely destemmed and macerate for 20 days before fermentation begins. Beautiful and deeply colored to the rim, with a garnet color, this is perfectly crystalline and shines in the light. Buckets of persistent, pristine and perfectly balanced red fruits (red plum, jammy strawberry, rainier cherry) are allied to wood smoke and mineral aromatics, all of which reappear on the wonderfully sappy and alluring medium-bodied palate. Very forward, balanced and a joy to drink. The tannins are virtually invisible and the wine is all the better for it. Enjoy from 2013-2022. 92 points – Christopher Massie

2009 Volnay "Champans" - The domaine owns just over .4 hectares of vines in this *premier cru* vineyard. The grapes are completely destemmed and macerate for 19 days before fermentation begins. Impressive visually, with the garnet hue running right to the rim, this also shimmers in the light. Aromatically, this offers



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an array of macerated fruit which runs to the red side of the pinot spectrum. Where this separates itself from the Santenots is on the palate with its additional structure and slightly firmer style. Each of these is succulent, yet the Champans offers a bit more power and grip suggesting the potential for better longevity. Enjoy from 2014-2024. 92 points – Christopher Massie

Prieur-Brunet

2010 Chassagne-Montrachet "Embazees" - The vines of this *premier cru* vineyard are located at the top of the hill and are well drained and harvested at optimum ripeness. A rather cool, green-gold tint to the hue here suggests a wine of class and age-ability. Aromatically this is quite floral; citrus infused and offers stone fruits and great persistence. The palate is at once juicy as well as well wonderfully stony, offering richness and a nutty component, all of which linger on the impressively medium to full bodied finish. Rare and wonderfully delicious. Enjoy from 2014-2022. 91 points – Christopher Massie

2010 Batard-Montrachet - The color here is medium straw yellow, yet doesn't cross the line to gold and also appears to have that slightly green tint. Aromatically, there is an almost *grand cru* Chablis-like stony minerality that surrounds and supports layers of honeyed apricots and nutmeg notes along with smoky oak tones and hints of mushrooms. Texturally, this is very creamy, almost buttery, and quite forward, with the exotic qualities from the nose reappearing on the rich, sappy palate. This is already quite approachable and the almond extract is attractive, but will this make old bones? Enjoy from 2014-2022. 93 points – Christopher Massie

Domaine Ramonet

Domaine Ramonet is considered one of the top producers of white Burgundy. Its cultish reputation as well as the relative scarcity of its wines have made this a domaine one often reads about yet rarely tastes. This is unfortunate because the winery's unique style can be a bit controversial.

The domaine was established in the 1920s and was put together slowly over the next few decades. It is now run by Noel Ramonet, the grandchild of the founder. Winemaking is done largely as it has been done in the past. The average age of vines in their vineyards is 65 years-old and the fruit from vines younger than 18 years-old is sold off.

The foundation of the domaine is their collection of choice prem-

ier and *grand cru* plots including rows of Montrachet and Batard Montrachet. While making a few *premier crus* from Puligny-Montrachet, most of them are from Chassagne and provide a window into the winery's house style. These are not opulent, fruit-forward examples, but are tight and focused wines with very little oak presence. Clear in color, the delicate fruit shows a subtle undercurrent of chalky earth. Should you be lucky enough to find a bottle of Ramonet, you will encounter a wine of subtlety and nuance, more introspective than overt. Plan to give it some time in the cellar to reveal its latent complexity and richness.

2009 Puligny-Montrachet "Champs-Canet" - Clear, with very faint hints of straw. The tightly-knit bouquet is reminiscent of Stony Hill Chardonnay, with aromas of unripe pear and hard stone fruits. Notes of spice, nuts, and clayey earth also weave in and out. Showing a bit more weight on the palate than the nose would suggest, the flavors start off light and delicate, quickly building to a crescendo of stone fruits and honeydew. Light to medium-bodied, with no evident oak, the soft textures firm up on the tightly focused palate. This will need a few years to gain some breadth as this intense yet understated bottling grows up. Best enjoyed from 2015-2020. 93+ points – Chuck Hayward

2009 Chassagne-Montrachet "Morgeot" - Clear color, with the barest of straw hues. The classically tight and reticent bouquet, shows aromas of citrus rind supported by lemon gummy bear notes, but not much else. Richer on the palate, the fruit is neither broad nor fat as the wine exhibits clean and vibrant citrus and stone fruit flavors. There's a trace of chalky minerals threading through the delicate fruit toward the long finish that also shows citrus and spice notes. Although packed with flavor, this needs 3-5 years to fully show off the restrained fruit. Enjoy from 2015-2022. 94 points – Chuck Hayward

2009 Bienvenue-Batard-Montrachet - Pale yellow-gold color. Ramonet's classically restrained bouquet develops broader aromatics here as ripe pear, apple, and a hint of oak appear. While not broad, the nose is intense and shows some complexity. Additional richness and complexity are also evident on the palate, where layered flavors and chalky minerals interlace. On the finish, a hint of oak caresses the fruit while a talc-like chalk element adds a drying note. A bit tight and loose at the same time, with a few years, those disparate qualities will resolve. Enjoy from 2015-2022. 95+ points – Chuck Hayward

2009 Chassagne-Montrachet "Clos Jean" - Translucent, with a pale pink core fading to a broad clear rim. The extremely delicate bouquet is quite complex, with aromas of stewed fruits, dried peach, and forest leaf. Subtler notes of vanilla and white chocolate develop over time. Mouth filling, with dried cherry and rose

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petal flavors, along with a slightly bitter quality as the tannins kick in. A bit more fruit to balance out the firm finish would help. Enjoy from 2014-2020. 87 points — Chuck Hayward

Domaine Romanée-Conti

The Domaine Romanée-Conti is probably Burgundy's most iconic winery. With a rich historical legacy, choice vineyards, and global awareness, the winery represents the pinnacle of what Burgundy can offer—in their wines, their history and their mystique. With such a richly textured legacy, one would think a more conservative approach would guide many aspects of their business. And while that's has been a guiding principle for the winery, DRC has opted for change in many other circumstances.

An interesting window on the domaine's dispensation to change can be seen in their viticultural practices. The trend towards organic and biodynamic viticulture in Burgundy has been well documented and these practices have been adopted by small domaines and large negociants alike. A conservative winery might take a wait-and-see attitude towards a subject as controversial as biodynamics but DRC has been quick to adopt these practices as well. Today, horses can be found plowing between the rows of vines at La Tache early on a spring day.

With a portfolio of vineyards that has remained stable for decades, one of the most recent changes has been an addition to their collection. Stories abound regarding the precarious financial condition for many growers and wineries in Corton. In 2009, DRC was able to purchase three plots of Corton previously owned by Prince Florent de Merode with significant holdings of the Clos du Roi, Bressande and Renardes *climats*. The first wine from these plots was released this year.

While these changes have been all well and good, there are a few others that should be considered. Most importantly is the question of the domaine's response to counterfeiting. This is, of course, a problem that wineries were not designed to solve and it's sad to see any domaine forced deal with attacks by criminals (including the recent threat to have DRC's vineyards poisoned). But fake bottles are a real problem in Burgundy and will only become more so in the future. The winery's response to the recent Spectrum auctions in London was less forceful than it should have been. Where DRC leads, many wineries will follow and taking a leadership position in handling fake bottles will be of benefit to both the domaine and all of Burgundy.

On a winemaking concern, DRC should probably take another

look at their bottling practices which seem hidebound to past traditions. Not that long ago, DRC bottled their wines direct from the barrel resulting in minute, but oftentimes noticeable, differences between bottles. The bottling policy was changed to blend the wines of six barrels together and have the wines bottled from there. This still allows for differences in the finished wine that are introduced into the market. With the prices that DRC's wines command, the consumer has the right to know that two bottles of La Tache (should anyone be lucky to get that amount) will not taste different because of the winery's bottling practices.



Stairway to Heaven? Steps to Romanée-Conti!

WINERY PROFILES AND TASTING NOTES

Nicolas Rossignol

Standing before hundreds of Burgundy fans at the age of 33, the Wine Spectator's Bruce Sanderson dubbed Nicolas Rossignol "Burgundy's latest vanguard". The crowd attending that year's Wine Experience was treated to several of Rossignol's stellar Volnays and Pommards. The rest, as they say, is history.

Now 40 and looking a bit like a young John Belushi, Nicolas caught the wine bug at the age of 14 working alongside his grandfather. At first, he wasn't quite sure that the life of a *vigneron* was for him. Witnessing the hardships his family endured left him skeptical but following his father's advice, he spent a year in the vineyards and he was hooked.

Following those first years, Nicolas formalized his training at the wine school in Beaune, later training at Domaine Joseph Voillot in Volnay. Eager to expand his knowledge as well as resume, Nicolas spent additional time at Louis Latour and Vieux Telegraph, Bordeaux and South Africa. Intrigued by progressive winemaking philosophies, he strictly employs organic practices and is currently looking towards certification for the domaine.

To borrow from Burghound, Nicolas's preferred winemaking style is best described as sophisticated. Producing wines of classic proportions that offer intense levels of pure fruit along with silky tannins and laser-focused transparency, he utilizes whole clusters during fermentation. Nicolas likes the sweetness this method imparts to the finished wines but also stresses that this method must be avoided in vintages where the stems are not ripe. For example, he avoided whole cluster fermentations in the cool years of 2004 and '07.

Burghound recently praised Rossignol's current releases as "truly stunning... and among the very best wines that I sampled in the Côte de Beaune." Meadows, not a man taken to flights of verbal fancy, went on to conclude, "There are several wines that are absolutely not to be missed." The crowded booth at this year's Grand Jours de Bourgogne showed the world has taken note.

Domaine Rossignol-Trapet

As is common with many families in Burgundy, certain names pop up again and again, usually centered around a particular *village* or *commune*. In Vosne-Romanee there are many members of the Gros family. Down south, the Morey name is found where chardonnay is grown. In Gevrey-Chambertin, Trapet and Ros-



David Rossignol-Trapet pours a sample

signol are attached to the best wines of the commune. The combined name is the result Jacques Rossignol marrying Mado Trapet. Their sons, Nicolas and David, have been running the domaine since 1990.

The 2010 wines from this domaine were simply a revelation. The whole portfolio is an exercise in how Burgundy can walk the tight rope between power and weightlessness, between ripeness and purity. The textures were seamless and the flavors simply flowed into one another created ever increasing levels of intrigue and excitement. Disarmingly approachable, there's definitely some substance here for the long haul yet these would be great wines to try soon so you can understand where this domaine is headed. That direction is up!



WINERY PROFILES AND TASTING NOTES

2010 Gevrey-Chambertin "Vieilles Vignes" - This *cuvée* is a blend of three parcels with an age of 40+ years. Barely opaque at the core, the rose colored robe fades to a clear rim. The aromatic and concentrated nose shows notes of wild black cherries. Ultra ripe at the core, the juicy black fruit shows a hint of Greek olive. While there is a sense of density the mouthfeel leaves a weightless impression. The fruit picks up some richness as the backpalate makes its presence known. The finish is long, intensely flavored, yet barely tannic. Approachable now, look for this to peak between 2018-2024. 93+ points – Chuck Hayward

2010 Beaune "Tuerons" - The domaine owns about 1.2 hectares of this *premier cru*. The vines are 25 years of age and are planted on poor stony soils. Translucent in color, barely dense at the core. The pretty bouquet is somewhat closed but with air quickly reveals soft black cherry, ripe raspberry, and a denser underpinning of fruit. Broadly textured with moderately dense weight, the flavors are very intense, showing off an array of blackberry, blueberry, and other dark fruit flavors which are ripe, complex, and almost weightless in their intensity. The palate is a thrilling ride from the first sip to the finish - seamless, layered and integrated. There's a hint of overripe fruit on the finish but this is one of the more exciting releases from Beaune and hard to resist. Incredible. Enjoy between 2014-2024. 96 points – Chuck Hayward

2010 Gevrey-Chambertin "Clos Prieur" - The domaine owns a 1/4 hectare plot of 25 year old vines of this *premier cru*. The vines are planted on clay-limestone soils. Deep garnet core with a dark rose robe and a clear rim. Showing off a dense and structured bouquet, the dark fruit and spices come through on a narrow beam from the glass. Showing off medium to full-bodied black fruit, the dense and compact shape may not be broadly textured but the flavors are intense and concentrated, and pick up intensity towards the backpalate where firm tannins appear. This is an intense wine that still maintains a sense of grace while highlighting the terroir and house style perfectly. Enjoy between 2015-2025. 95 points – Chuck Hayward

2010 Chapelle-Chambertin - This wine is a blend of two *lieu-dits* of this *grand cru*: En la Chappelle and Les Gemeaux. The average age for these wines is 50+ years old. Barely opaque at the core. The dense and concentrated bouquet is a touch backwards yet still quite expressive. Pure black fruit mingles with Provencal herbs, as well as green and black olive aromas which still have more to reveal. Almost full-bodied, the fruit profile is compact and not showing much breadth or complexity at the moment. Blackberry jam and olive tapenade are just some of the flavors that seamlessly flow towards the backpalate, where spicy tannins make the gentlest presence. This will need a few years. Enjoy 2015-2025. 96+ points – Chuck Hayward

2010 Chambertin - The family owns 1.6 hectares of vines in this *grand cru*. Comprised of three parcels, one of which has 90+ year old vines. Opaque purple core. An incredibly exotic and perfumed bouquet is at once enticing and entrancing. An ever-changing nose of sweet minerals, ripe fruit, and oriental spices and perfume permeate the glass. Concentrated with much in reserve, it's impossible to set down the glass. Showing the precise balance of power and elegance, as well as density and weightlessness with creamy textures, the flavors swirl around so quickly it's hard to pin them down. A fine layer of delicate tannins creates the only sense of imbalance. This is an E-ticket wine experience that is a privilege to drink. Wait a year or two if you can and enjoy over the next 15-20 years. Wow! 98 points – Chuck Hayward

Domaine Roulot

It's incredible to think that not long ago, instead of making wine or selling their grapes, this Meursault-based domaine sent their grapes directly to the distillery. Guy Roulot eventually took control of his parents' domaine and began to produce wine that quickly rose to the top of the Meursault pantheon of quality. When he suddenly passed away, the domaine was thrown into crisis. At the time of his passing, his son, Jean-Marc Roulot, had no interest in wine, preferring to pursue his passion for acting in Paris.

With no head winemaker and the harvest quickly approaching, Jacques Seysses of Domaine Dujac recommended Ted Lemon, an American who had spent a few years working with Seysses and Georges Roumier. He was soon hired and became the first American to be named head winemaker in Burgundy. And at the ripe old age of 24. After Ted returned to California, the winery saw a few other winemakers come and go before Jean-Marc came back home to take over the reins.

Drinking through his portfolio is like taking a master class on the small terroirs that exist within Meursault, with each release highlighting the minute differences of soils and aspect in the appellation. A number of the plantings are *village*-classified *lieu-dits* but they also make a few *premier cru* wines. There is a low influence of wood with only 15-20% new oak but they spend up to 18 months in barrel before bottling. Jean-Marc has fashioned wines that are focused yet intense; pristine and undressed. Tightly wound on release, a few years of cellaring will flesh out these wines while retaining their sense of site. There's no acting here, these wines are the real deal.



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2010 Meursault "Les Luchets" - Barrel sample. The grapes for this *village-level lieu-dit* are over 80 years old and are planted on one hectare of clay and limestone soils. Pale straw color, the moderately intense bouquet is reminiscent of Sonoma chardonnay, with ripe apple and pear aromas. Very flavorful, the medium bodied palate shows broad textures and moderately ripe fruit, just hinting at complexity. The acids are well integrated with any oak buried in the background. The finish leaves an impression of apple and pear thanks to the low acidity. Enjoy on release until 2020. 93-95 points – Chuck Hayward

2010 Meursault "Meix Chavaux" - Barrel sample. The winery owns just under one hectare of this *village-level lieu-dit*. With a bouquet that is reticent and barely fragrant, mineral laced pear notes comprise the subtle nose. The medium weighted bottling is light on the attack, and builds richness towards the backpalate where honey-like textures highlight intense flavors of pear and ripe peach. Once again, the low acids and minimal oak lead to a fruit-filled finish. Enjoyable on release until 2020. 93-95 points – Chuck Hayward

2010 Meursault "Tessons--Clos Mon Plaisir" - Barrel sample. A monopole owned by Jean-Marc Roulot that lies within the *village* classified *lieu-dit*, Tessons. There are .85 hectares in the clos with vines between 50-60 years of age. Clear in color, the bouquet is more open than the previous bottlings. A small kernel of fruit at the core of the palate shows sweet pear juice of moderate intensity. A subtle entry builds intensity towards the back, while the firm finish shows off nuts, sandstone minerals and citrus undertones. Overall, this is somewhat tightly wound and will need a few years to unfurl. Enjoy from 2014-2022. 92-94 points – Chuck Hayward

2010 Meursault "Charmes" - Barrel sample. The domaine owns about 1/4 hectare of vines that were planted in the 1940s on clay-limestone soils. Clear in color. The bouquet is tight and focused with understated aromas of mineral and citrus. Broadly textured at the get-go, flavors of pear and hazelnut cream are rich and concentrated. As the flavors progress, the density increases until tangy acids appear to tighten up the finish. With minerals and good acids forming the spine of the lengthy finish, enjoy this from 2015-2025. 94-96 points – Chuck Hayward

Georges Roumier

The Roumier family domaine was founded in 1924 when Georges Roumier took over a small collection of vineyards from his wife's family. As was customary at the time, the destination of the fruit was the cellars of local negociants. The domaine began to estate-bottle some of its fruit shortly after World War II.

One of the top producers of Bonnes-Mares, Musigny and various Chambertin *grand crus*, the domain consists of vineyards they have owned along with several long-term sharecropping arrangements. The winemaking procedures here are classic, destemming and 15-60% new oak being used depending on the classification of the site.



Christophe Roumier, winemaker for Georges Roumier



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2010 Morey-St.-Denis "Clos de la Bussiere" - This monopole consists of 2.6 hectares of vines. Vibrant and deep garnet color. The backward nose shows hints of black cherry and subtle spices. Softly textured initially, the fruit quickly builds to a crescendo of dense flavors that nearly fill the palate. Round with soft edges, there's a sense that the primary fruit flavors are slowly unraveling to reveal underlying complexity. A fine layer of tannins adds a slightly firm note to the lingering, fruit-filled finish. Outstanding. While this is drinkable right away, a few years won't hurt. Enjoyable through 2025. 96 points — Chuck Hayward

2010 Chambolle-Musigny "Les Cras" - A portion of the vines of this 1 3/4 hectare parcel are over 80 years of age. The closed nose shows off a hint of cassis. Lighter palate presence than that of Roumier's Morey bottling. At the same time, there is more complexity, with vibrant minerality at the core of the palate and an infusion of chocolate notes. Compact and focused, the palate is subtle and soft, with a gently tapering finish. Sand-like tannins support the dark fruits in this medium-bodied release. Enjoy from 2014-2024. 95+ points — Chuck Hayward

2010 Bonnes-Mares - From a total of 1.5 hectares on two plots, one on red soils which provide round textures and the other parcel is planted to white soils which provide more spine to the finished wine. Garnet robe, showing a hint of darkness at the core. The closed bouquet reveals only hints of dark fruits. Very compact flavor profile, without much generosity. This is nevertheless, softly textured, with fine grained tannins infusing the creamy fruit. Very tightly wound right now, this needs time to unwind and show its pedigree. Wait until 2014, then enjoy through 2025. 94+ points — Chuck Hayward

Armand Rousseau

Armand Rousseau is acknowledged to be one of the superstar domaine in Gevrey-Chambertin. It's origins began when Armand got married in 1909 and assumed control of a small collection of vineyards over the next few decades, a number of *grand cru* parcels were purchased and Rousseau began to bottle his own wines and develop export markets. His son Charles, doubled the size of the domaine through further purchases. Today, the winery consists of over 14 hectares of vines, all within the Gevrey Chambertin commune, mostly of premier and *grand cru* classification. Eric Rousseau, grandson of Armand, is the current winemaker.

The vines in the domaine average 40-50 years of age though many plots are much older. Almost all the fruit is destemmed, and aged in about 30% new oak save for the two Chambertin and Clos St. Jacques bottlings which see 100% new oak. Light

filtration is done on a selective basis with the wines bottled just before the second year. Rousseau's wines are focused and compact highlighting the more sinewy nature of the appellation. As such, they are require time in the cellar to reveal the latent power.

2010 Gevrey Chamberin - Barrel sample. A blend of fruit from 9 different *crus* planted in a variety of soils. Translucent pinkish garnet in color, subtle raspberry aromas mingle with peppery spices. Understated berry flavors form a narrow profile on the palate that tails off to a delicate and restrained finish. Focused and tightly shaped, enjoy between 2015-2025. 91-93 points — Chuck Hayward

2010 Charmes-Chambertin - Barrel sample. Comprised of fruit from two parcels totaling 1.37 hectares, about 2/3 of this *cuvée* comes from the Mazoyeres *lieu-dit*. Different types of limestone are infused in the loamy soils. The bouquet here is undeveloped, showing off subtle hints of sandalwood and black cherry. Highlighting delicate fruit flavors on a taut framework, this finely hewn bottling won't be showing much generosity for a few years. The finish is tightly wound mixed with acidity, creating a linear shape. Best to wait until 2016, knowing this will be enjoyable until 2030. 93-95 points — Chuck Hayward

2010 Clos La Roche - Barrel sample. A total of 1.48 hectares planted in two parcels on thin calcareous soils with large stones. The bouquet for this bottling borders on the exotic with an intriguing combination of spices, earth, and soy. While not effusive, it is captivating in its style. Light to medium weighted in body, the delicate black cherry makes a subtle statement with a finish that tapers to a soft landing. Enjoy from 2015-2030. 94-96 points — Chuck Hayward

2010 Chambertin - Barrel sample. The 2 1/2 hectares of vineyards are planted in four different parcels. The soil is particularly rich in limestone and infused with gravels. Aged in 100% new oak. Offering up some very complex aromas of understated dark fruit along with spices, this bouquet is tight and focused, just like the palate. A classic *grand cru* statement emphasizing restraint and showing off a compact personality, this is wound up fairly tight and will require considerable time to show what it is made of. Don't think of opening a bottle until 2015 and enjoy this through 2030. 95-97 points — Chuck Hayward



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Domaine Etienne Sauzet

On our arrival at Domaine Sauzet we were promptly greeted by owner and winemaker Gerard Boudot to taste the wines from his spectacular 2009 vintage. One of the most prodigious producers in the whole Cote d'Or, Gérard has been in charge of making the wines at this renowned estate since 1975. Since taking the reins at Sauzet he has modernized the winery and elevated quality to the point where his wines are now some of the most sought after whites in Burgundy.

Etienne Sauzet's domaine is currently comprised of 26 acres, with an average vine age of over 30 years., mostly in the Puligny commune. The chardonnays of Puligny-Montrachet are rightfully considered to be the most famous and acclaimed in the world. This is due to the unique *microclimate* and the individual characteristics of each of the appellation's incredible vineyards.

According to Robert Parker, "This is one of the most serious estates in Burgundy. The wines are usually among the very best made... They are textbook white burgundies, brimming with flavor, yet elegant and well-balanced." Having had the fortune to have taste several vintages of Sauzet's wines, I have to agree with Parker as the overall quality and stunning precision consistently blew me away! — John Sweeney



Gerard Boudot of Domaine Etienne Sauzet

2009 Puligny-Montrachet - A pleasant nose of lemon peel, cotton candy, and wet stone. This typifies what great *village* wine should exude, loaded with pure chardonnay flavors, with wonderful palate presence and a long linear finish. Classic *village* level Puligny-Montrachet. 92 points — John Sweeney

2009 Chassagne-Montrachet - The nose and palate deliver a barrage of granny smith apple, cinnamon, and freshly cut pear flavors. This also has a distinct seashell mineral note and is relatively round on the palate. This has excellent depth, and delivers complexity in spades. Aged for 11 months in barrel, followed by 5 months in tank prior to bottling. 91+ points — John Sweeney

2009 Puligny-Montrachet "Champ Gains" - This spicy white with striking minerality comes from a steep, sloped vineyard above the Montrachet vineyard. The nose has notes of melon, pear, green apple and limestone. The minerality really shines through, continuing to evolve and revealing more subtleties the longer it spends in the glass. 92+ points — John Sweeney

2009 Puligny-Montrachet "les Perrieres" - Produced from 25 year old vines on the mid to lower part of the Puligny-Montrachet slope. This beauty boasts a very complex and intriguing nose. More round and lush on the palate, with ripe, sweet citrus notes and plenty of acidity to balance the fruit flavors. One of the more powerful wines of the tasting. 91-92 points — John Sweeney

2009 Puligny-Montrachet "Champ Canet" - Made from a parcel of 60+ year old vines, this beauty is loaded! The fabulously complex nose is full of petrol, citrus, pepper, and rocky mineral aromas. Bright on the palate, with great texture and a persistent finish. This was one of the day's standouts! 94+ points — John Sweeney

2010 Puligny-Montrachet "Champ Canet" - The moderately fragrant bouquet is spicy, with lean apple and pear skin aromas. Despite its open nature, the nose is vibrant and focused. Showing much more intensity and richness on the palate, there are complex flavors of lime pulp and citrus. With a focused and tense profile, the finish is taut and shows off chalky earth notes underneath the subtle fruit. Enjoy 2014-2020. 93 points — Chuck Hayward

2009 Puligny-Montrachet "Les Folatieres" - This is made from vines grown on a steep slope just north of the Montrachet vineyard. Citrus aromas drive the nose, while the mineral-laden palate shows nice balance. This wine's hallmark is its long, beauti-



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fully focused, and persistent finish that retains abundant minerality. 92 points – John Sweeney

2009 Puligny-Montrachet "Les Combettes" - This stunner is from a 55 year old section of vines that borders Meursault. Extremely elegant and delicious, this shows a distinctly saline quality on the nose, along with notes of lemon peel, and a touch of oak. Offering wonderful complexity, this is another wine to take note of! 95 points – John Sweeney

2010 Puligny-Montrachet "Les Combettes" - Much more restrained than its neighbor, primary aromas are hard to discern, as notes of dried fruit and stone are coaxed out with air. The palate also reflects this bottling's tightly wound nature, with a taut flavor profile that shows the barest hint of complexity. Firm and dry without much palate breadth, this resembles Chassagne more than anything. Enjoy from 2015-2022. 93 points – Chuck Hayward

2009 Batard-Montrachet - A very restrained and elegant effort from this noble vineyard. While definitely not shy, this has yet to fully come into its own. This beauty has great weight, with layers of fruit flavors, and tons of potential for further development. The complexity and balanced acidity already present suggest this will age gracefully. Patience will be rewarded handsomely, so stash this away for 10 years before drinking. Very nice! 96 points – John Sweeney

2010 Batard-Montrachet - From 40+ year old vines. Clear color, the fragrant and moderately intense bouquet is complex with notes stone fruit, citrus rind, talc, and earth. Focused apple and citrus flavors are placed on a taut frame. The pristine lemon notes and subtle minerals add a hint of complexity to the tight finish. Wait three years and enjoy from 2015-2025. 94 points – Chuck Hayward

2009 Chevalier-Montrachet - This is definitely the weightiest offering tasted with a wonderful, almost creamy texture. Defining features of plentiful spice, citrus fruit, and minerals all work in perfect harmony. This shows amazing flavor intensity and a hauntingly long finish. Wow! 97 points – John Sweeney

Domaine Comte Senard

2009 Corton "Clos de Meix" - This is a monopole of the domaine that borders the Charlemagne *cru*. Pale garnet, with a nearly opaque core. The subtle bouquet displays aromas of sweet earth and spice. Exhibiting a warm palate presence, the core of soft

cherry flavors shows soft and rounded edges. There's a hint of viscosity in this medium weighted bottling, and finely textured and spicy tannins on the finish. Enjoy from 2015-2025. 94 points – Chuck Hayward

2009 Corton "Les Poulands" - Youthful, translucent garnet. The elegant bouquet boasts aromas of soft berry. Ripe, dark berry flavors provide a juicy and round presence on the palate, with some soft edges making this an approachable bottling. The soft backpalate melds seamlessly into a gently waning finish that has fine grained and peppery tannins. Enjoy from 2013-2024. 94 points – Chuck Hayward

2010 Corton "Bressandes" - The bouquet is closed, revealing little at this point. The palate is much richer and more complex compared to the 2009s. Boasting dark fruits laced with bitter-sweet chocolate, the medium-weight palate is nicely balanced thanks to fresh acidity that gives the flavors a sense of vibrancy. Fine tannins contribute to a lengthy finish. Enjoy 2014-2025. 94+ points – Chuck Hayward

2009 Corton "Clos du Roi" - Translucent rose. This bottling flaunts the ripest flavors of the portfolio. Medium-bodied but gaining in richness as the flavors progress toward the back palate, the sweetness and texture of the blackberry jam flavors is a bit unusual for a Corton. As the fruit carries through to the rich finish, a touch of subtle tannins lurks underneath. Enjoy 2013-2025. 96 points – Chuck Hayward

Domaine Taupenot-Merme

As you exit the RN74 in the *village* of Morey-Saint-Denis, passing the very affordable Hotel Tres Girard (a great place to stay), you ascend a one lane road in the direction of Clos de Tart. This tiny road makes a beeline for the greatest collection of hallowed soil not only in this one-horse town, but in the entirety of the Cote D'Or. Approaching the Clos du Tart, you travel through all of the *grand crus* of Morey-Saint-Denis.

Romaine Taupenot, and his sister Virginie, are the 7th generation to tend the land and oversee the production of wines at Taupenot-Merme, a family domaine since the 1700s. Romaine described his winemaking philosophy during our visit as one geared toward greater transparency and silkier tannins. All of the vineyards are farmed organically, and the domaine is experimenting with biodynamic farming of certain plots. He explained that while certain aspects of biodynamics are good for soil preservation, those same techniques can be gained through or-



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ganic practices, hence his reluctance to rush to gain biodynamic certification.

One thing that struck me the most about Romaine's wines was their purity. These are wines, much like those of his cousin Christophe Perrot-Minot, which truly allow the typicity of each plot to shine through. Each wine was unique. Tasting this domaine's wines is a study in just how grand the terroirs of Morey truly are. Considering the reviews and comments on the domaine from Galloni and Burghound, others agree. — Christopher Massie

2010 Morey-St.-Denis "La Riotte" - Clear and translucent with a pinkish robe and a clear rim. Pure and pristine aromas of soft cherries are a bit tangy along with hints of vanilla and spicy herbs. Medium-light in body, the fresh cherry flavors are clean if a bit undeveloped and simple. Tightly framed in the finish with good acidity framing the fruit, this will need some time to let the fruit really come through. Enjoy 2014-2022. 91-93 points — Chuck Hayward

2010 Gevrey-Chambertin "Bel-Air" - From vines of 35+ years of age. This fruit comes from a *premier cru* vineyard located above the *grand cru* site of Clos de Beze. Clear and translucent with a pink tilt to the purple color. Showing off concentrated and dense aromas of framboise and cherry candy, the bouquet is fresh and vibrant. This freshness is evident on the light-to-medium bodied palate with vibrant sour cherry flavors. There's not much depth of fruit or structure here and what fruit there is falls off quickly to a finish that is feathery soft with little tannin. Very primary and not complex, could gain some interest over time. Enjoy 2014-2022. 90-92 points — Chuck Hayward

2010 Nuits-St. Georges "Les Pruliers" - This *premier cru* vineyard was recently purchased by the domaine. Subtle and fairly closed, candied cherries waft about the glass. Fresh black cherry flavors form the core of the palate with a seamless presence from front to back. While not overly complex, balanced acidity keeps the fruit fresh and vibrant through to a crisp finish. Wait a few years for the fruit and acids to come into balance. Enjoy 2014-2022. 91-93 points — Chuck Hayward

2010 Corton "Rognet" - While clear and translucent, there is some opacity at the core. Aromas of dark cherries are moderately intense on the nose and on entry as well. Here, there is a modicum of fruit weight that adds some texture to the palate. With well-integrated acids helping to add length to the palate, there are also fine grained, spicy tannins supporting the crisp, fruity finish. A subtle, understated Corton. Enjoy 2014-2024. 92-94 points — Chuck Hayward



2010 Charmes-Chambertin - Showing a vibrant, bright garnet color, it's barely dark at the core. With aromas of soft, ripe cherries quite evident, the palate highlights darker fruit flavors that are particularly noted in the back. And while the flavors are more intense and rich, there's still an ethereal weightlessness about the midpalate. The long, fruit filled finish is crisp with fine tannins. Enjoy 2014-2024. 92-94 points — Chuck Hayward

2010 Mazoyeres-Chambertin - Barely dark at the core, the robe has a pinkish hue and a clear rim. The bouquet is quite closed and not showing much but there are pure, dark fruited aromas lurking in there somewhere. With a hint of creamy, viscous textures and a dense presence on the midpalate, black cherry and other dark fruit flavors are kept fresh thanks to subtle acidity. Fine tannins complete the experience. This is clearly the best of the domaine and shows some real character, yet still follows the elegant house style. Enjoy 2015-2028. 95-97 points — Chuck Hayward

Domaine Tollot-Beaut

2009 Corton - The domaine owns .6 hectares of vines in this *grand cru* with some over 80 years of age. Saturated, deep garnet core and rim. This borders on surmaturite, with stewed red fruit aromas and earthy, smoky nuances that carry over to the extremely full-bodied and fiercely tannic palate. This wine seems off its mark. Enjoy from 2015-2024. 88 points — Christopher Massie

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2009 Corton "Bressandes" - With just under an hectare of this *grand cru climat*, the vines are 65+ year of age. Garnet core and rim. The nose displays a slightly volatile stewed fruit component to the aromas of black fruit compote and candied fruit, supported by slightly more refined and serious earthy notes of underbrush and soil. The palate is more uniform, with grippy tannins, full-bodied structure, and excellent length, but the stewed fruit flavors are worrisome. Enjoy from 2015-2024. 91 points – Christopher Massie

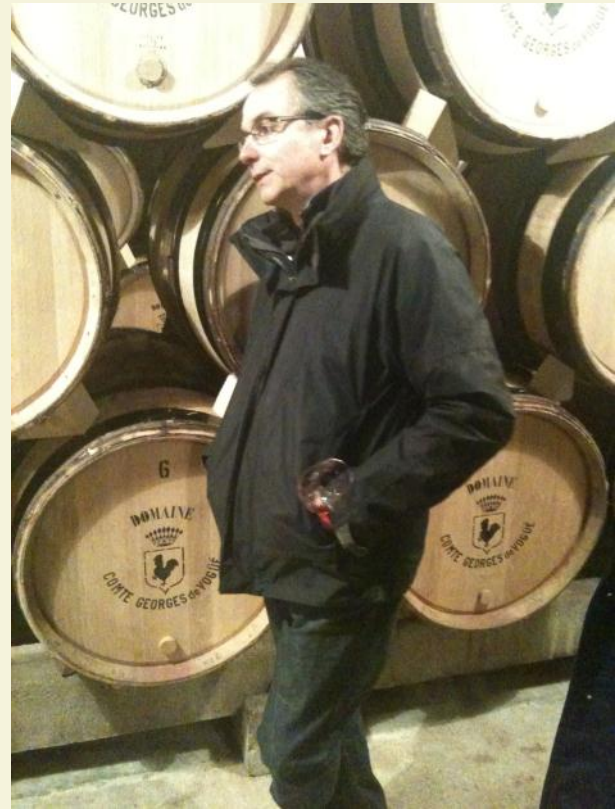
Domaine Tortochot

2010 Clos de Vougeot - Medium deep colors of pure red ruby, with a nice crystalline quality here. This offers nuances of freshly turned earth, forest floor and menthol married to *crushed* and macerated blue pinot fruit. On the palate, there's purity to the earthy, mineral infused quality of the wine that takes center stage to the fruit. This is a large scaled effort, yet the tannins are well integrated, suggesting patience will be well-rewarded. Enjoy from 2015-2025. 93 points – Christopher Massie

Domaine Trapet

2010 Latricieres-Chambertin - Garnet with a nearly opaque core. The moderately aromatic bouquet features ripe strawberry and raspberry. Fresh flavors come through on the palate, where youthful berry slowly gives way to dark fruit on the mid-palate. Tangy acidity appears on the back end along with spicy, slightly grippy tannins. Tightly wound now, but a few years will bring the fruit and acids to a harmonious resolution. Enjoy from 2015-2025. 94 points – Chuck Hayward

2010 Chambertin - Translucent and lighter in color than the Latricieres. The bouquet is a fine balance of fruits and fresh loamy earth aromas. The palate's condensed flavors show little generosity or richness, indicating this needs some time to reveal itself. With a subtle attack that builds in intensity and weight in the mid-palate, the dark fruit flavors create an elegant profile that continues on the soft back-palate. Finely honed tannins and a trail of earth laced fruits form the lingering finish. Enjoy from 2015-2025. 95 points – Chuck Hayward



Francois Millet of Comte de Vogue

Domaine Comte de Vogue

This domaine needs little introduction to most Burgundy enthusiasts. Owning 80% of the Musigny *grand cru* vineyard along with a significant chunk of Bonnes-Mares and some Chambolle Amoureuses will bring a bit of attention to your winery. This is a domaine operating at a level of achievement that few wineries can muster.

So what is required to make wine at this level? What are the guiding philosophies that direct the decisionmaking for wines at this caliber? Talking about these topics with Francois Millet, the soft-spoken winemaker at Comte de Vogue, is as much a discussion of nuts and bolts as it is one of broader philosophical attitudes. "For one," he started, "the purpose of winemaking is not to be spectacular, the final purpose is to be good." On a deeper level, he asserts that "One cannot be aggressive. The winemaker is not a magician. It's important to keep your hands off. I am be-



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hind the wine. It's a pleasure for me to be behind the wine."

As we got into more detail about the particular vineyards in the domaine, Millet had specific ideas about what each *cru* brings to the cellar. "Musigny is the boss of the family. It is so clear, so precise, there is no margin for error. Not so with Bonnes-Mares, it has more power which means it can be more forgiving. The [Chambolle-Musigny] Amerouses is the kingdom of minerality, it is a wine of contemplation."

In making his wines, he admitted that there are some whole berries that pass through the sorting table. Oak is part of the process but at a minimum, 15-35% new wood is used by the domaine each year. "Oak is not part of the terroir, I don't see the interest in it." he declared.

We chatted about vintages as well, it's always the tendency during visits like this. "It's human to try to classify but I have to be cautious to not let that intervene." But we pressed him. "2010 is extremely classic, extremely fresh, extremely clear. There is a current running through the wine. 2009 is the summertime. It's very calm, there's a small breeze and a lake of minerality in front of you."

The winery is a construction zone during our visit with cranes moving pillars, tractors digging holes. Like many wineries in Burgundy these days, the cellars are expanding but there is no attempt to modernize the winemaking process here. "I don't like computers," said Millet. "You lose soul, you lose the differences between vintages. All you do is push buttons, all of a sudden the vintages become the same. I don't want the door to be closed between what is outside and what is inside." And then we were off... To the outside where wines show a different insight and perspective. It was a pleasure, however, to walk through the doors at Comte de Vogue with Francois Millet, to learn about the thinking behind the man and his wines.

Domaine de la Vougerie

This domaine is the crown jewel of the negociant firm of Boisset. Formalized in 1999, the domaine consists of the family's first land holdings and was supplemented by additional parcels accumulated through the purchase of other wineries.

The core of the domain consists of monopoles and *grand cru* parcels in the *village* of Vougeot. Over the years, a number of other *grand cru* vineyards were added and new plots acquired in the Cote de Beaune.

Under founding winemaker Pascal Marchand, the domaine has enthusiastically embraced biodynamic practices in their vineyards and are ardent educators about their benefits to consumers. Marchand passed the winemaking responsibilities to Pierre Vincent in 2006.

2010 Vougeot "Les Cras" - 50% whole bunches were used in this *cuvée*. Magenta colored and somewhat hazy, the muddled bouquet of *crushed* berries is fairly closed. Showing much more interest on the palate, straightforward flavors of crisp black cherries are bright and *crunchy*. With a fresh finish that's a bit short, this will be a quaffer over the next 3-5 years. 91 points – Chuck Hayward

2010 Vougeot "Clos Priere" - Moderate intense, light purple colors lack clarity. Feral, wild cherry notes gain intensity and border on syrup-like richness. Showing some richer textures than the "Les Cras" bottling, it shares the straightforward and youthful dark fruit flavors. Not particularly complex or graceful, the cherry cola fruit notes are supplemented with flavors of bittersweet chocolate. Fresh and vibrant thanks to some appropriate acids, there is little softness or layering in the finish. 93 points – Chuck Hayward

2010 Vougeot "Clos Blanc" - The bouquet here is very attractive and outgoing with attractive and complex aromas that are easy to discern. With intense notes of ripe pear, oak, and a touch of vanilla, there is no indication of fat or ripeness in the bouquet. Medium-full bodied, the round fruit has classic mineral notes weaving through the balanced and complex palate. The finish shows even more complexity with sweet stone fruit and intense minerals that linger considerably. Drinkable now, the next 2-4 years should see this bottling sing. 94 points – Chuck Hayward

2010 Vougeot Blanc "Clos Priere" - Tight and focused on the nose with a combination of fresh and mature aromas, the subtle notes of dried nuts and citrus rind dominate the understated pear fruit flavors. Showing off a compact frame that does not offer much texture or juicy fruit, flavors of lime and other citrus notes do combine with pronounced minerals. The linear shape continues towards the tight and focused finish, infused with additional vibrant minerality. A more elegant wine compared to the "Clos Blanc", this can be enjoyed until 2020. 92 points – Chuck Hayward



ABOUT THIS REPORT

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About this report

The tasting notes in this report were published in June 2012 and were written by JJ Buckley's fine wine specialists and wine buyers. They are attributed accordingly. Wines were tasted in non-blind situations during trade tastings, private appointments and during the Grand Jours de Bourgogne in the spring of 2012. All the essays in this report were written by Chuck Hayward except where otherwise attributed.