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THE ULTIMATE BURGUNDY REFERENCE

Note: Wines receiving a ➔ symbol are particularly outstanding for their respective appellations and especially merit your attention; readers should note that *grands crus* stand on their own and never receive an arrow (which is a heart symbol in the database).

Domaine A.-F. Gros (Pommard/Beaune)

2019	Beaune "Boucherottes" 1er	red	(90-92)
2019	Bourgogne Pinot Noir	red	(86-88)
2019	➔ Bourgogne-Hautes Côtes de Nuits	red	(86-89)
2019	➔ Chambolle-Musigny	red	(89-91)
2019	Echézeaux Grand Cru	red	(91-93)
2019	➔ Morey St. Denis "Monts Luisants" 1er	red	(90-93)
2019	➔ Moulin-à-Vent	red	91
2019	Pommard "Les Arvelets" 1er	red	(90-92)
2019	Pommard "La Chanière" 1er	red	(89-92)
2019	Pommard "Les Pézerolles" 1er	red	(90-92)
2019	Richebourg Grand Cru	red	(91-94)
2019	Savigny-lès-Beaune "Clos des Guettes" 1er	red	(90-92)
2019	Vosne-Romanée "Les Chalandins"	red	(88-91)
2019	➔ Vosne-Romanée "Clos de la Fontaine"	red	(89-91)
2019	➔ Vosne-Romanée "Aux Réas"	red	(89-92)
2018	➔ Pommard "Les Pézerolles" 1er	red	92
2018	Richebourg Grand Cru	red	93

Mathias Parent makes the wine for the three family labels of Anne-Françoise Gros, François Parent and his own eponymous operation of Mathias Parent (see below for reviews of those wines). Parent described 2019 as a "great vintage that produced higher alcohols but remarkably enough, the wines are balanced anyway. We began picking on the 8th of September in Beaujolais and then in the Côte on the 10th. The fruit was definitely ripe and quite clean with potential alcohols that ranged from a low of 13.5 to a high of 14.5%. Quantities though were another story as yields were down on average 50% at between 25 and 30 hl/ha. The April frost didn't really cost us that much volume, but the poor flowering was much worse and then the hot conditions of the

summer cost us even more. I used some whole clusters for a few wines, which is to say between 35 and 40% and did no punching down as it would have been too easy to produce imbalanced and overtly tannic reds. I love the 2019s, but I just wish there were more of them." Note that two in-bottle 2018s were also reviewed below; they were bottled in May 2020. (Veritas

2019 Moulin-à-Vent: A very fresh and decidedly peppery nose features pretty notes of red berries and an elegant floral nuance. There is fine intensity and volume to the well-detailed middle weight flavors that deliver very good length on the saline-inflected finish. Good stuff that could be enjoyed young or aged for a few years to good effect. 91/2024+

2019 Bourgogne Pinot Noir: (from 3 parcels in Pommard). There is enough reduction to mask the underlying fruit but there is again fine freshness to the energetic and delineated flavors that conclude in a refreshing finish. This too should drink well early yet reward a few years of keeping. (86-88)/2023+

2019 Bourgogne-Hautes Côtes de Nuits: (made with no added sulfites). An exuberantly fresh nose offers up cool notes of essence of various red berries with snippets of spice and earth. The delicious and equally vibrant flavors are not quite as concentrated but they're finer with lovely detail and minerality on the ever-so-mildly austere finale. This is really quite pretty and worth a look as an all-around house red candidate. (86-89)/2023+

2019 Chambolle-Musigny: (from 4 separate *lieux-dits* that include Derrière le Four, Les Athets, Fremières and Pas de Chat). A pretty if somewhat somber nose reluctantly exhibits ripe aromas of violet, black cherry and spicy top notes. There is a lovely sense of refinement to the delineated and energetic flavors that exude a subtle minerality on the lingering finale. This will need to develop more depth to merit the top end of my projected range but it's already lovely. (89-91)/2026+

2019 Vosne-Romanée "Clos de la Fontaine": (a ~.40 ha monopole of the domaine). This is also aromatically timid yet quite pretty with a slightly spicier nose of plum, violet and exotic tea. There is fine volume to the caressing, delicious and vibrant flavors that deliver fine persistence and very good depth. This is a quality Vosne *villages*. (89-91)/2026+

2019 Vosne-Romanée "Les Chalandins": (from the Flagey side of the vineyard). Ripe and slightly more floral-infused aromas of essence of plum, violet and dark currant. There is again fine volume and intensity to the delineated and tautly muscular flavors that conclude in a bitter pit fruit finish that isn't quite as complex while flashing a discreet hint of rusticity. (88-91)/2027+

2019 Vosne-Romanée "Aux Réas": (40% whole clusters). A brooding if otherwise similar nose is perhaps just a bit more floral. By contrast there is definitely more volume and power to the medium-bodied flavors that coat the palate with sappy dry extract that also serves to buffer the moderately firm tannic spine shaping the youthfully austere finish. As it virtually always is, this is the best of the three Vosne *villages* wines. Recommended. (89-92)/2027+

2019 Savigny-lès-Beaune "Clos des Guettes": This too is sufficiently reduced to render an evaluation of the nose impossible. More interesting are the mineral-drive and soil-inflected medium weight flavors that conclude in a strikingly intense if youthfully austere finish. This is presently somewhat on the lean side and will need a few years to flesh out. (90-92)/2029+

2019 Beaune "Boucherottes": Discreet but easily perceptible wood influence sets off the aromas of ripe plum and plenty of earth character. There is fine volume to the energetic, intense and attractively textured medium-bodied flavors that are a combination of good cut and richness, all wrapped in a saline, youthfully austere and sneaky long finale. (90-92)/2027+

2019 Pommard "La Chanière": Once again reduction renders the nose difficult to assess. Otherwise there is good power to the sleek, delicious and delineated middle weight flavors that exude evident minerality on the lingering finale. This isn't as dense and not quite as complex though the mouthfeel is more refined thanks to the dense but fine-grained tannins. (89-92)/2029+

2019 Pommard "Les Arvelets": There is a whiff of the *sauvage* lurking in the background of the cool aromas of herbal tea, dark raspberry and newly turned earth. There is outstanding delineation to the intensely mineral-suffused flavors that exhibit focused power on the mildly austere, clean and lingering finale. This is compact and will need a few years of keeping to further flesh out. (90-92)/2027+

2019 Pommard "Les Pézerolles": (40% whole clusters). Reduction dominates the fruit at present. By contrast there is a lovely sense of freshness and verve to the stylish and graceful medium weight flavors where the natural refinement of a quality Pézerolles is evident on the lingering and vaguely sweet finale. (90-92)/2027+

2019 Morey St. Denis "Monts Luisants": (from the 1er portion). A restrained, cool and exceptionally pretty nose reluctantly reveals its aromas of red and dark pinot fruit, violet and distinct earth nuances. There is fine volume but very good detail too to the attractively textured, dusty, youthfully austere and stony finish where the only nit is a hint of warmth. Lovely. (90-93)/2029+

2019 Echézeaux: (from a .26 ha parcel of vines planted in 1931 in the *climat* Champs Traversin, which is occasionally referred to as Le Petit Côteaux; 40% whole clusters). Subtle though hardly imperceptible wood influence frames the overtly spicy aromas of plum, violet, lavender and Asian-style tea. The dense, powerful and solidly mineral-driven bigger-bodied flavors flash outstanding length on the moderately complex finale. This is an appealing combination of refinement and power. (91-93)/2031+

2019 Richebourg: (the vines have been replanted 3 times and they are now 15+, 25+ and 70+ years of age; 40% whole clusters). This is quite firmly reduced and completely unreadable in its current condition. There is much to like however on the palate of the sleek, well-detailed and beautifully textured larger-scaled flavors that also flash ample minerality and serious power on the slightly woody finish. This is somewhat awkward today though all of the components appear to be present for this to harmonize, especially since the very firm and robust supporting tannins make clear that this is going to require extended cellaring to arrive at its apogee. As such my projected range offers the benefit of the doubt that this will progressively harmonize after a few years of bottle age. (91-94)/2034+

2018 Pommard "Les Pézerolles": A pretty, perfumed and quite elegant nose of markedly ripe liqueur-like red and blue berry fruit aromas is trimmed in soft earth and spice nuances. There is fine concentration to the sleek, delicious and intense middle weight flavors that possess an attractively textured mouthfeel and fine length on the mildly austere and dusty finale. This softly stony effort will need to add depth, but it appears poised to do so. Worth checking out. 92/2028+

2018 Richebourg: (the vines have been replanted 3 times and they are now 15+, 25+ and 70+ years of age). The markedly ripe yet elegant, complex and airy aromas of both red and dark currant that are spiked with a variety of floral, spice and wet stone traces. The palate impression of the tautly muscular and much more mineral-inflected broad-shouldered flavors is more refined if less seductive while delivering just a bit more persistence on the balanced finale. This is presently on the slightly toasty side and it too needs to add depth, but the underlying material appears to be more than up to the job and overall, this seems very promising. 93/2033+