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Statement of Principles

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

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

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

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A Brief Word About Scores:

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

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

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

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

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

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

Estimated Maturities:

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

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Progress Report:

Domaine Faiveley – Historic 49 Vintage Vertical of Corton-Clos des Cortons Faiveley: 1926-2016

The CÔTE DE NUITS – The 2017 and 2016 Vintages

2017 – A Good to Very Good Vintage of Quality and Quantity, the first since 2009

I wrote last year that “Mother Nature is nothing if not fickle as she devastated some communes in the Côte de Nuits with a terrible springtime frost yet left others almost untouched”. Well, in one sense she was no less fickle in 2017 because other than scaring the bejesus out of every grower with a pulse with another late April frost scare, she left everyone alone and allowed the vines to produce an abundant, ripe and clean crop. Moreover she chose not to trouble the growers with anything other than the occasional suggestions of disease pressure, presumably just to make sure everyone was still awake!

As it turns out, the frost scare amounted to no more than that, putting aside several sleepless nights while nightmares of more devastated yields danced in the growers’ heads. And other than a localized hail storm that hit the northern portion of Morey and the southern side of Gevrey, there were no other climactic incidents of any import in the Côte de Nuits. The summer was quite warm without being scorching and while there was a bit of hydric stress in the first part of August, it wasn’t enough to retard maturities unduly and more importantly, the heat wasn’t enough to cause sunburn damage to the bunches. I will of course get to all of the particularities of the growing season in customary detail below.

I always enjoy sharing the sometimes humorous insights growers make about a given vintage because like all good jokes, there is always a grain of truth buried therein or they’re not especially funny. In this case a grower explained that from his perspective 2017 was not only a vintage of *le vigneron* (meaning someone who is an especially good viticulturalist) but also of the rich. When I inquired what he meant, he explained that after the devastating crop losses of 2016, it took a lot of nerve to control yields by either aggressively debudding or dropping fruit via a green harvest. He then dryly noted, “it’s a lot easier to have that kind of courage when you’re rich!” And that largely sums up the growers’ collective dilemma in 2017: control yields and make good to sometimes excellent wines or allow them to drift higher and make barely average wines.

Speaking of overall wine quality, the key takeaway for readers is that when the 2017s are good, they are very good (even sometimes great) and entirely classic in style. As a broad brush proposition, and while there are to be sure exceptions, I generally preferred the 2016 version to its 2017 counterpart if only by only the slimmest of margins. That said though, when taken as a whole, 2017 cannot match either 2015 or 2016 in terms of raw quality. However, I would underscore that while some readers may ultimately prefer the style of 2017 to that of 2016, both are largely cut from the same cloth, which is to say vintages of transparency and elegance. The same cannot be said though of 2015 which is a vintage of sunshine and opulence.

From a wine quality perspective within the *appellation* hierarchy, surprisingly I find it to have a bit of a ‘barbell’ shape. This is to say that it’s excellent at the regional wine and *grands cru* levels but somewhat less so at the *villages* and 1er levels. It would be fair to say that this is unusual because it’s virtually a universal truth that the higher one moves up the hierarchy the better the wines. This is certainly true in 2017 but proportionately speaking, it’s not or at a minimum, it’s less so. I believe that there are structural reasons for this, which is that the regional wines are already pruned to tolerate moderate to generous yields. And the *grands crus* have the most favorable expositions and soils and thus are better placed to bring higher yields to better ripeness levels. It’s the *villages* and 1er levels that don’t do as well with higher yields and thus are stuck in a bit of ‘no man’s land’ and it shows somewhat in 2017. Even so, there are plenty of *villages* and 1ers wines in the Top Value and Sweet Spot Selections charts to see that there are still a plethora of excellent choices to be had.

Be that as it may, as noted by the grower I cited above, the one central truth to making good to excellent wine in 2017 was to control yields. Do that and the growing season gave you a chance as there was no particular skill needed to control disease and even to sort rigorously as pretty much everyone harvested ripe and clean fruit. And speaking of yields, from a quantity perspective, there is no categorical way to generalize though most of the better domaines reported yields in the 35 to 45 hl/ha range. Moreover, and somewhat surprisingly, this is just as true for the upper level wines as it is for the lower level wines. But it’s easy to see from those levels why there are fewer great wines in 2017 than in 2016, particularly at the *villages* and 1er levels.

Within the Côte de Nuits, good wines were made in every commune. If I was picking nits, and I admit that I am somewhat, I was somewhat less impressed by what I found in Chambolle and Nuits than usual. I think this may well have been because the heavily frosted vines in 2016 were either over-productive or hadn’t fully recovered yet from those effects in 2017. With that said, given the huge price difference between most Nuits 1ers and those of Chambolle, it’s a lot easier to “be brave” in Chambolle than it is Nuits. Such are the vicissitudes of grape growing and wine making in the Côte sometimes!

2017 – The Growing Season and Harvest in the Côte de Nuits – Tranquility Reigns:

A relatively cold and dry January was followed by a more clement but still very dry February; indeed January and February were among the driest early season periods since 1945! March was also relatively warm and finally some much needed rainfall (80% more than normal) arrived to nourish the vines and restore depleted water table levels. As was the case in 2016, the first half of April was even more temperate and this is where the problems began as the warm temperatures and abundant water, jump started the vegetative cycle as bud break was on or about April 6th. Unfortunately, temperatures plummeted in the second half of the month to below freezing for several consecutive nights/early mornings between the 27th and the 29th of April causing *vignerons* to frantically scramble to protect the vines, mostly by burning watered hay bales to create as much smoke as possible. As it turns out, all of that effort was unnecessary because while the temperatures were low enough to potentially cause damage, the humidity was also low enough that the ice crystals, which is what, in combination with the early morning sun, actually causes the harm, didn't form.

Fortunately, May and June were calm and warm and this allowed the vegetative cycle to rapidly advance. Moreover, the flowering was equally precocious as it began at the end of May and was over in an amazingly short period of only 3 days. As such there was almost no incidence of shot berries which would contribute in its fashion to having very good yields plus when flowerings terminate quickly, ripeness levels tend to be much more homogenous. The fruit set was huge, in fact it was so large that growers spoke of having a 'wall of fruit' in the vines! The fine conditions continued as June was very hot and this served to thicken the skins, which helped protect the berries against mildew and botrytis when conditions turned wet in July and August. Bunch closure was also precocious as it occurred by the third week of June.

The warm temperatures continued into July with episodic rain storms that mostly allowed the vines to avoid hydric stress yet were sufficiently limited such that the humidity did not provoke more than limited mildew pressure. There were no climatic incidents to speak of save for a localized hail storm on July 17th that hit primarily the southern side of Gevrey-Chambertin and the northern side of Morey St. Denis and in particular Clos de la Roche. *Véraison* began right at the end of July while the conditions remained largely favorable for grape maturities to progress as August was mostly dry and hot. However, the vines, especially the younger ones or those in thin soils, did experience some hydric stress toward the end of the month, yet several small storms were just enough to give them a drink so that they could finish the ripening process. The rainfall was a plus in terms of allowing the vines to push the fruit toward final maturities but it also had the negative qualitative impact of swelling the berries.

By the end of August and the beginning of September, it was clear that the vines were nearing the end of the vegetative cycle as sugar maturities were already in the 12% range on average and acidities were beginning to decline. Depending on a variety of factors, a few growers started picking around the 4th of September under near ideal conditions, though most would begin between the 6th and the 8th. There are always a few that wait even later and late harvesting in 2017 meant around the 15th. The pickers were able to bring in the crop quickly as it was both impeccably clean plus the ripeness levels were homogenous, so not much sorting was required. Potential alcohols were relatively consistent at between 12 to 13% with average acidities that were comparable to those of 2016 and not a lot of malic acid. Importantly, the phenolic maturities were solid if not exactly high. Those pluses duly noted, the volume in juice was high and while the skins were moderately thick, in the end the all-important solid to liquid ratio was somewhat below average if not really low.

As I have pointed out, yields were varied but, with Morey and Vosne aside, generally between 50 and 100% higher than what was realized in 2016. To provide some perspective, a low yield in 2017 would be right around 35 hl/ha whereas some growers admitted to having as much as 48 hl/ha though they were quick to point out that this level was for their regional and *villages* level wines. Serendipitously, the fast flowering and homogenous ripening coupled with a clement, mostly disease-free and very warm growing season allowed the large crop to fully ripen.

Oddly enough, the lower solid to liquid ratios convinced many growers to perform relatively soft vinifications with fewer punch downs and more pump overs. It would have been logical to think that growers would have pushed the fruit more aggressively in search of better structure and density but most growers told me that they were afraid of extracting the under ripe tannins resident in the seeds. This makes sense so far as it goes though at the same time, it does explain why some wines lack a bit of mid-palate density and come across as lighter, if not actually dilute. Given the cleanliness of the fruit and the softer vinifications almost no one reported any difficulties getting the primary fermentations to finish, or at least none that they chose to discuss. By contrast, despite the relatively low levels of malic acid, a surprising number of domaines reported that the malos were slow to finish though that clearly varied from one grower to another depending on the ambient conditions of their respective cellars.

I should point out that the progressive movement of domaines using at least some whole clusters in their vinifications has reached something on the order of 50%. This trend has been on the rise for the better part of a decade and the clean and ripe fruit obtained in 2017 did nothing to diminish it. As such you will find a relatively high percentage of the tasting notes that follow make reference to whole cluster fermentations.

The 2017 Côte de Nuits Reds – Wines of Freshness, Transparency and Refinement:

So, as with every vintage, the two questions for you as consumers that take precedence over everything else always are: should I buy the wines and if so, how much of them? The best wines are wonderfully refreshing, transparent and graceful with moderately firm tannic spines where the all-important element of balance is supplemented by good but not high acidities. What they are not however is especially dense. This isn't to say that they are dilute because they're not but relatively few of them can, for example, match their 2016 counterparts for sheer mid-palate concentration. To be sure, and fair, the better wines have reasonably good densities but this is not their strength. Perhaps their most appealing asset is just how refreshing and energetic they are because even as new and unbottled wines they already make one feel like drinking them.

The better 2017s are also well-balanced wines built for medium to occasionally extended aging yet they should also be approachable young if youthful fruit is your preference. Before I offer more detail, the short answer is yes on both accounts that the 2017s deserve a place in your cellars and there is no reason not to buy what you can afford as the wines should be generally available given the more generous quantities. Also, again assuming that importers and retailers don't jointly serve to raise prices, the wines should be priced at, or even just below, the 2016s.

Regarding longevity, I already noted that many of the 2017s should age gracefully over the moderate to longer-term. While it's admittedly simplistic, vintages tend to age either on a base of concentration or on a base of balance. While I freely acknowledge that some vintages have varying degrees of both. One extreme example of the first type might be the 2003 vintage that is a bulldozer; not elegant and not typical but one that will age for decades on sheer depth of material alone. 2017 would be an example of the second because while the average wine is not especially dense, it is well-balanced. Other vintages in the not too distant past that might offer reasonable comparisons would be 1979, 1980, 1982, 1992, 2001, 2007, 2011 and 2014. Notwithstanding that 2017 isn't necessarily stylistically similar to each of them, there is a similarity in terms of the underlying material. Yet all of them have aged pretty well overall on the basis of balance and my sense is that 2017 will age similarly. Otherwise expressed, the average 2017 1er, just to choose a level in the hierarchy, will probably arrive at its apogee in the space of 8 to 10 years yet once there, hold successfully for several decades. We will of course see in due course but there is an argument to be made that balance is often perhaps even more important than sheer density of material. One only need consider vintages such as 1983, 1988, 1995 and/or 1997 for confirmation of that.

I would also observe that as good as some of the 2017s are because there are a few genuinely great ones, the vintage is in my view more of a surprisingly good vintage given the abundant quantities rather than an excellent one. And, not surprisingly, there are more than a few disappointing ones, either because they're dilute or because the phenolics aren't quite fully ripe or because a given producer leaned a little too heavily on the extractions in search of a bit more mid-palate stuffing and in the process unbalancing the finishes with edgy tannins.

Vintage comparisons are always fraught and in the end, each of them is unique and that's as it should be. With that said, most growers in the Côte de Nuits who felt like proffering a possibility or two mostly suggested denser versions of either 2007 or 2011 or a riper version of 2014. Others suggested mixes of vintages, such as combining 2000 with 2001 or 2010 with 2012. These make sense to me as one can see a common thread running through all of those examples and thus there is at least some validity in all of them. If I was limited to citing one specific vintage comparison, I would suggest either a slightly less concentrated and riper version of 2001 or a slightly more concentrated version of 2014.

As to potential concerns, no one can predict with certainty how any given vintage will accept the bottling. Some shut down almost immediately (1993, 1999, 2005 and 2010 for example) and some are seemingly unaffected (2007, 2011 or 2015) and in 2017 there are opinions among the growers that support both possibilities. For what it's worth, more growers are of the view that 2017 will remain open and accessible for all its life, which would be good news the way the 2016s appear to be behaving!

Like I do with every vintage, I would strongly suggest that when the 2017s hit the market later this year that you buy a few and see for yourself what you think. But they are so delicious and refreshing that I predict you will be seduced.

What to Buy in 2017:

As I observed in the vintage summary, wine quality is reasonably consistent in 2017 and it's largely good everywhere in the Côte de Nuits. Moreover it's good up and down the *appellation* hierarchy though somewhat surprisingly, I find it to be best at the bottom and the top of the hierarchy and somewhat less consistent in the middle. I have recommended a large number of Bourgogne, Bourgogne-Hauts Côte de Nuits and *villages* level wines that can be found in the Burghound Top Value Selections. Moreover most of these will make for great choices as both early drinkers as well as moderately age-worthy all-around house reds for reasonable prices. In the same vein, there are a substantial number of exceptionally fine Sweet Spot and Don't Miss Selections that would make any Burgundy collector proud to own.

Notwithstanding my general observation that quality is good everywhere in the Côte de Nuits, it's perhaps not quite as good in Chambolle as it usually is and Nuits, while perfectly good, wasn't stellar. However, I take pains to point out that if a particular grower was rigorous, excellent wines could be made in both communes.

In terms of a buying strategy, in stark contrast to the 2016 vintage where the major challenge for collectors wasn't an absence of great choices, it's simply finding the wine; in 2017 quantities are far better. Just as importantly as availability, prices should moderate to some extent. Many growers told me that they will not increase prices in 2017 and particularly since quantities in 2018 could also be described as generous. While two abundant vintages in a row will not completely refill the deficits caused by the 2010, 2012, 2013 and 2016, it certainly greatly helps (2011, 2014 and 2015 produced below average to barely average quantities).

We will of course see because even if the ex-cellar pricing is reasonable relative to 2016, that doesn't mean that importers and retailers won't hesitate to enjoy fat margins and particularly so for the more sought after wines. I would put it this way: you almost certainly want to have some 2017s in your cellars as I for one really love the style.

2016 Revisited – At least as good as my original assessment and in some cases even better:

My in-bottle tastings of the 2016 vintage from the Côte de Nuits have served to impress me even more than they did at this time last year. There are some genuinely brilliant wines as the best are wonderfully refreshing, transparent and graceful with moderate to very firm tannic spines where the all-important element of balance is supplemented by good but not high acidities. One important change that I noticed now that the wines are in bottle is that they have already begun to put on weight but also to shut down and the tannic spines are becoming even more prominent than they were. I had observed last year that "they are balanced wines built for medium to sometimes longer-term aging" but I would now modify that to say that they are built for medium-term plus to very long-term cellaring. In all but a few cases, I added from 3 to 5 years to my initial suggested drinking windows, which is considerable. In particular, there are relatively few of the best 1ers and *grands crus* that will be ready before 2028 and more likely is a time frame of between 2031 and 2036. This is not to say that the majority of the 2016s will be impossible to enjoy young but beyond the regional wines and the lower level *villages* wines, this will not be their sweet spot of consumption.

I would repeat the cautionary note that I offered last year, which is that the devastating frost that hit Burgundy in 2016 renders a qualitative vintage generalization fraught. While it's true that quality in the Côte de Nuits is reasonably consistent across the board, it must be said that not all 2016s are good; indeed some of them are actually poor. Moreover, not all of them are nearly as dense as the tiny overall yields would suggest. Remember that the vines in Morey and Vosne were largely spared the frost damage and thus wines from those two communes tend not to be as densely constituted as those from much of Gevrey, Chambolle, Vougeot, Flagey and Nuits. However, the variability doesn't stop there as even among the communes with heavily frosted vines there are big differences in quality. This is due to such variables as how fast the vines were able to regenerate their leaves and whether the second crop achieved adequate phenolic ripeness. As if these factors weren't already sufficiently complicating matters, given how low yields were, the proportion of this second generation fruit that was used often had a major impact on overall quality because it wasn't as ripe.

All of which is to say that wine quality ranges from barely acceptable to genuinely great. Perhaps the old saying suggesting that when it's bad, it's really bad but when it's great, it's fantastic applies here! Moreover, I would add that there are both poor and excellent choices up and down the *appellation* hierarchy in 2016. The problem of course is that outside of Morey and Vosne, quantities are pitifully small so finding them may be the first challenge and then affording them will be the second. Speaking of these two problems, I would single out the incredible performance of Leroy in 2016 as she made what are, in my view, some of the greatest wines of her tenure, which as fans of the domaine know is really saying something. In the same vein, the top '16s from Roumier, Rousseau and DRC, among a number of other I could cite, are mind-blowingly good.

In summary, if you can find and afford the very best wines, buy them as I for one really love the style. But please be aware that as good as the best 2016s are, this is absolutely not a vintage to buy blind. Happy hunting!

Reduction and its Significance:

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

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

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

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

An Important Word about the Tasting Notes:

99% of the following Burgundy notes are based on tastings conducted in October and November 2018; the other ~1% were tasted from bottle in the last several months in my home office. Note: finished in-bottle wines are assigned scores, as these wines are market-ready. Wines tasted from barrel are scored within a range, which simply reflects the reality that they are not finished, market-ready wines. The wines in the presentation boxes are listed alphabetically while the tasting notes are presented in the order that the winemaker chose to present the wines; this often is an indication as to the esteem in which the winemaker regards each wine.

Our policy on reviewing wines is simple: During domaine or winery visits, if a domaine or winery presents a wine for consideration, and it is to the best of our knowledge representative and has finished both its primary and secondary fermentations, then it is reviewed – no exceptions. So if, for example, you are looking at a range of 2017's from a specific Burgundian producer and you do not see a particular wine in the issue or database, it means that it was not presented for review and does NOT mean that it received an exceptionally poor score; it could also simply mean that the wine wasn't made in the first place. Either way, if a given wine is not in the database, it has not been reviewed. If you do not see any wines for any particular producer in a given year, then it means the wines were not reviewed – it does **NOT** mean they were reviewed but found to be uninspiring.

Note: Wines receiving a ➡ symbol are particularly outstanding for their respective *appellations* and especially merit your attention; readers should note that *grands crus* stand on their own and never receive an arrow.

Burghound.com 2017 Vintage Selections:

The "Top Value Wines" are those that are generally available in the market place at a price point of no more than approximately \$75 US; prices do of course vary from one country to another and even within those countries, they can vary widely, especially now with the fluctuation of many currencies. The "Sweet Spot Wines" section addresses the wide gulf between the under \$75 Top Value wines and the generally over \$250 "Don't Miss Wines"; note that I have tried to layer these selections to portray a representative range between the two price points. The "Don't Miss" wines are chosen based on sheer quality alone with price or availability having no effect on their selection. The reviews for each of these selections can be found in the corresponding producer section and will also be available via the searchable database.

Burghound.com's 2017 Vintage Selections

"Top Value" Selections from the 2017 Vintage

2017	Aloxe-Corton	d'Ardhuy	89
2017	Beaune Vieilles Vignes – 1926	Clos, des	(89-91)
2017	Bourgogne	Arnoux-Lachaux	(87-89)
2017	Bourgogne	Audoin, Charles	87
2017	Bourgogne	Boillot et Fils, Louis	(86-89)
2017	Bourgogne	Cathiard, Sylvain	(86-89)
2017	Bourgogne	Damoy, Pierre	(86-89)
2017	Bourgogne	Esmonin, Sylvie	(86-89)
2017	Bourgogne	Mortet, Denis	(86-89)
2017	Bourgogne	Mugneret-Gibourg, Georges	(87-89)
2017	Bourgogne	Roty, Joseph	(86-89)
2017	Bourgogne	Roumier, Georges	(87-89)
2017	Bourgogne	Séraphin, Christian	(86-89)
2017	Bourgogne "Les Bons Bâtons"	Barthod, Ghislaine	(86-89)
2017	Bourgogne "Les Bons Bâtons"	Rion, Michèle et Patrice	87
2017	Bourgogne "Le Chapitre"	Pataille, Sylvain	(89-92)
2017	Bourgogne "Clos Prieur"	Lécheneaut	(86-89)
2017	Bourgogne – Côte d'Or	Charlopin, Philippe	(86-89)
2017	Bourgogne – Cuvée du Pinson	Ponsot	(86-89)
2017	Bourgogne – Cuvée Pressonnier	Roty, Joseph	(87-89)
2017	Bourgogne – Hautes Côtes de Nuits	Jayer-Gilles	(86-89)
2017	Bourgogne-Hautes Côtes de Nuits	Lamarche, François	87
2017	Bourgogne-Hautes Côtes de Nuits "Les Dames Huguettes"	Gouges, Henri	87
2017	Bourgogne-Hautes Côtes de Nuits "Les Dames Huguettes"	Rion, Michèle et Patrice	87
2017	Bourgogne Passe-Tout-Grains	Clavelier, Bruno	87
2017	Bourgogne Pinot Fin	Geantet-Pansiot	87
2017	Bourgogne Pinot Noir	Ambroise, Bertrand	(86-89)
2017	Bourgogne Pinot Noir	Bachelet, Denis	(87-89)
2017	Bourgogne Pinot Noir	Hudelot-Noëllat	87
2017	Bourgogne Pinot Noir	Millot, Jean-Marc	(86-89)
2017	Bourgogne Pinot Noir	Mugneret, Gérard	(86-89)
2017	Bourgogne Pinot Noir	Rouget, Emmanuel	(86-89)
2017	Bourgogne Pinot Noir Vieilles Vignes	Ambroise, Bertrand	(87-89)
2017	Bourgogne Pinot Noir "Plant Gilbert"	Lignier Père et Fils, Hubert	87
2017	Bourgogne "Les Rouges Champs"	Mugneret, Gérard	(87-89)
2017	Chambolle-Musigny	Boillot et Fils, Louis	(89-91)
2017	Chambolle-Musigny	Confuron-Cotédidot	(89-92)
2017	Chambolle-Musigny	Drouhin-Laroze	(89-92)
2017	Chambolle-Musigny	Méo-Camuzet Frère et Soeurs	(89-91)
2017	Chambolle-Musigny	Roumier, Georges	(89-92)
2017	Chambolle-Musigny	Taupenot-Merme	(89-91)
2017	Chambolle-Musigny	Vougeraie	(89-91)
2017	Chambolle-Musigny Vieilles Vignes	Geantet-Pansiot	89
2017	Chambolle-Musigny Vieilles Vignes	Perrot-Minot	(89-91)
2017	Chambolle-Musigny "Les Clos de l'Orme"	Cathiard, Sylvain	(89-92)
2017	Chambolle-Musigny "Combe d'Orveau"	Grivot, Jean	(89-92)
2017	Chambolle-Musigny "Les Cras"	Rion, Michèle et Patrice	(89-92)
2017	Chambolle-Musigny "Les Fremières"	Magnien, Michel	(89-91)
2017	Fixin	Boillot et Fils, Louis	(89-91)
2017	Fixin "Clos Marion"	Fougeray de Beauclair	(89-91)
2017	Fixin "Le Rozier"	Audoin, Charles	(89-91)
2017	Gevrey-Chambertin	d'Ardhuy	89
2017	Gevrey-Chambertin	Boillot et Fils, Louis	(89-92)
2017	Gevrey-Chambertin	Damoy, Pierre	(89-91)
2017	Gevrey-Chambertin	Dujac Fils et Père	(89-91)
2017	Gevrey-Chambertin	Perrot-Minot	(89-92)

2017	Gevrey-Chambertin	Vougeraie	(89-92)
2017	Gevrey-Chambertin Vieilles Vignes	Bachelet, Denis	(89-91)
2017	Gevrey-Chambertin Vieilles Vignes	Charlopin, Philippe	(89-91)
2017	Gevrey-Chambertin Vieilles Vignes	Esmonin, Sylvie	(89-91)
2017	Gevrey-Chambertin Vieilles Vignes	Faiveley	(89-91)
2017	Gevrey-Chambertin Vieilles Vignes	Humbert Frères	(89-91)
2017	Gevrey-Chambertin Vieilles Vignes	Rosignol-Trapet	(89-91)
2017	Gevrey-Chambertin Vieilles Vignes	Roy, Marc	90
2017	Gevrey-Chambertin "La Brunelle"	Roty, Joseph	(89-92)
2017	Gevrey-Chambertin "En Champs"	Drouhin-Laroze	(89-91)
2017	Gevrey-Chambertin "En Champs"	Geantet-Pansiot	90
2017	Gevrey-Chambertin "Les Champs Chenys"	Roty, Joseph	(89-92)
2017	Gevrey-Chambertin "Clos Prieur"	Roy, Marc	90
2017	Gevrey-Chambertin "Clos Tamisot"	Damoy, Pierre	(89-92)
2017	Gevrey-Chambertin – Cuvée Alexandre	Roy, Marc	91
2017	Gevrey-Chambertin Cuvée Bertin	Lignier-Michelot, Virgile	(89-91)
2017	Gevrey-Chambertin "Les Evocelles"	Bachelet, Denis	(89-91)
2017	Gevrey-Chambertin "Les Evocelles"	Boillot et Fils, Louis	(89-92)
2017	Gevrey-Chambertin "Les Jouises Vieilles Vignes"	Heresztyn-Mazzini	(89-91)
2017	Gevrey-Chambertin "La Justice"	Roy, Marc	89
2017	Gevrey-Chambertin Mes Favorites	Burquet, Alain	(89-92)
2017	Gevrey-Chambertin "Les Seuvrées Vieilles Vignes"	Magnien, Michel	(89-91)
2017	Gevrey-Chambertin Les Songes Vieilles Vignes	Heresztyn-Mazzini	(89-91)
2017	Gevrey-Chambertin – Terres Blanches	Charlopin, Philippe	(89-91)
2017	Ladoix "Clos des Chagnots"	d'Ardhuy	89
2017	Marsannay "Au Champ Salomon"	Audoin, Charles	(90-93)
2017	Marsannay "Les Champs Salomon"	Bart	(89-92)
2017	Marsannay "Clos du Roy"	Pataille, Sylvain	(90-92)
2017	Marsannay "Les Clos du Jeu"	Roty, Joseph	(89-92)
2017	Marsannay "Les Favières"	Audoin, Charles	(90-93)
2017	Marsannay "Les Grasses Têtes"	Pataille, Sylvain	(90-92)
2017	Mercurey "Le Clos du Roy" 1er	Faiveley	91
2017	Mercurey "La Framboisière"	Faiveley	89
2017	Morey St. Denis	Lambrays	(89-91)
2017	Morey St. Denis "Clos des Ormes"	Lécheneaut	(89-91)
2017	Moulin-à-Vent Vieilles Vignes	Boillot et Fils, Louis	(89-92)
2017	Nuits St. Georges	Cathiard, Sylvain	(89-91)
2017	Nuits St. Georges	Chauvenet, Jean	(89-91)
2017	Nuits St. Georges	Confuron-Cotétidot	(89-91)
2017	Nuits St. Georges "Les Bas de Combes"	Mugneret-Gibourg, Georges	(89-92)
2017	Nuits St. Georges "La Charmotte"	Liger-Belair, Thibault	(89-91)
2017	Nuits St. Georges "Les Hauts Pruliers"	Esmonin, Frédéric	89
2017	Pommard	Méo-Camuzet Frère et Soeurs	(89-91)
2017	Vosne-Romanée	Arnoux-Lachaux	(89-91)
2017	Vosne-Romanée	Confuron-Cotétidot	(89-91)
2017	Vosne-Romanée	Millot, Jean-Marc	(89-91)
2017	Vosne-Romanée "Aux Champs Perdrix"	Vougeraie	(89-92)
2017	Vosne-Romanée "Les Damaudes"	Ambroise, Bertrand	(89-91)
2017	Vosne-Romanée "Les Hautes Maizières"	Arnoux-Lachaux	(89-91)
2017	Vosne-Romanée – Sélection Pré Colombière	Mugneret, Gérard	(89-92)

“Sweet Spot” Selections from the 2017 Vintage

2017	Chambolle-Musigny “Les Amoureuses” 1er	Amiot-Servelle	(91-94)
2017	Chambolle-Musigny “Les Amoureuses” 1er	Bertheau, François	(91-94)
2017	Chambolle-Musigny “Les Charmes” 1er	Barthod, Ghislaine	(91-94)
2017	Chambolle-Musigny “La Combe d’Orveau” 1er	Clavelier, Bruno	(91-94)
2017	Chambolle-Musigny “Les Cras” 1er	Barthod, Ghislaine	(92-94)
2017	Chambolle-Musigny “Les Cras” 1er	Roumier, Georges	(91-94)
2017	Chambolle-Musigny “Les Fuées” 1er	Barthod, Ghislaine	(91-94)
2017	Chapelle-Chambertin Grand Cru	Rossignol-Trapet	(92-94)
2017	Clos de Vougeot Grand Cru	Forey Père et Fils	(91-94)
2017	Clos de Vougeot Grand Cru	Grivot, Jean	(92-94)
2017	Corton-Clos des Cortons Faiveley Grand Cru	Faiveley	(92-94)
2017	Corton-Le Rognet Grand Cru	Clavelier, Bruno	(92-94)
2017	Echézeaux Grand Cru	Forey Père et Fils	(91-94)
2017	Gevrey-Chambertin “Les Cazetiers” 1er	Faiveley	(91-94)
2017	Gevrey-Chambertin “Clos St. Jacques” 1er	Fourrier	(91-94)
2017	Gevrey-Chambertin “Combe Aux Moines” 1er	Fourrier	(91-94)
2017	Gevrey-Chambertin “Petite Chapelle Vieilles Vignes” 1er	Dugat-Py	(92-94)
2017	Marsannay – L’Ancestrale	Pataille, Sylvain	(91-93)
2017	Nuits St. Georges “Aux Boudots” 1er	Grivot, Jean	(91-94)
2017	Nuits St. Georges “Les Cailles” 1er	Chevillon, Robert	(92-94)
2017	Nuits St. Georges “Clos St. Marc” 1er	Rion, Michèle et Patrice	(91-93)
2017	Nuits St. Georges “La Richemone” Cuvée Ultra 1er	Perrot-Minot	(91-94)
2017	Nuits St. Georges “Les Vaucraains” 1er	Chauvenet, Jean	(91-94)
2017	Nuits St. Georges “Les Vaucraains” 1er	Chevillon, Robert	(92-94)
2017	Pommard “Rugiens” 1er	Marchand-Tawse	(90-93)
2017	Vosne-Romanée “Les Beaux Monts” 1er	Tremblay, Cécile	(91-94)
2017	Vosne-Romanée “Aux Brûlées” 1er	Grivot, Jean	(91-94)
2017	Vosne-Romanée “Aux Brûlées” 1er	Comte Liger-Belair	(91-94)
2017	Vosne-Romanée “Aux Brûlées” 1er	Méo-Camuzet	(91-94)
2017	Vosne-Romanée “Les Malconsorts” 1er	Dujac	(91-94)
2017	Vosne-Romanée “Les Malconsorts” 1er	Hudelot-Noëllat	(92-94)
2017	Vosne-Romanée “Les Malconsorts” 1er	Lamarche, François	(91-94)
2017	Vosne-Romanée “Petits Monts” 1er	Noëllat, Georges	(91-94)
2017	Vosne-Romanée “Aux Reignots” 1er	Arnoux-Lachaux	(92-94)
2017	Vosne-Romanée “Aux Reignots” 1er	Grivot, Jean	(92-94)
2017	Vosne-Romanée “Aux Reignots” 1er	Comte Liger-Belair	(92-94)
2017	Vosne-Romanée “Les Suchots” 1er	Arnoux-Lachaux	(92-94)
2017	Vosne-Romanée “Les Suchots” 1er	Confuron-Cotédidot	(91-94)

“Don’t Miss” Selections from the 2017 Vintage

2017	Bonnes Mares Grand Cru	Dujac	(92-95)
2017	Bonnes Mares Grand Cru	Roumier, Georges	(93-95)
2017	Chambertin Grand Cru	Charlopin, Philippe	(92-95)
2017	Chambertin Grand Cru	Dugat-Py	(94-97)
2017	Chambertin Grand Cru	Dujac	(93-96)
2017	Chambertin Grand Cru	Mortet, Denis	(93-95)
2017	Chambertin Grand Cru	Perrot-Minot	(92-95)
2017	Chambertin Grand Cru	Rossignol-Trapet	(93-95)
2017	Chambertin Grand Cru	Rousseau Père et Fils, Armand	(95-98)
2017	Chambertin-Clos de Bèze Grand Cru	Faiveley	(93-95)
2017	Chambertin-Clos de Bèze Grand Cru	Perrot-Minot	(92-95)
2017	Chambertin-Clos de Bèze Grand Cru	Rousseau Père et Fils, Armand	(95-98)
2017	Chambertin-Clos de Bèze – Les Ouvrées Rodin Grand Cru	Faiveley	(93-96)
2017	Chambolle-Musigny “Les Amoureuses” 1er	Mugnier, Jacques-Frédéric	(92-95)
2017	Chambolle-Musigny “Les Amoureuses” 1er	Roumier, Georges	(94-97)

2017	Chapelle-Chambertin Grand Cru	Ponsot	(92-95)
2017	Chapelle-Chambertin Grand Cru	Tremblay, Cécile	(93-96)
2017	Charmes-Chambertin Les Mazoyères	Vougeraie	(92-95)
2017	Clos de Vougeot Grand Cru	d'Eugénie	(92-95)
2017	Clos de Vougeot Grand Cru	Mugneret-Gibourg, Georges	(92-95)
2017	Clos de Vougeot Grand Cru	Vougeraie	(92-95)
2017	Clos de Vougeot – Grand Maupertuis Grand Cru	Méo-Camuzet	(92-95)
2017	Clos de la Roche Vieilles Vignes Grand Cru	Ponsot	(93-96)
2017	Corton-Clos Rognets Grand Cru	Méo-Camuzet	(92-95)
2017	Echézeaux Grand Cru	Comte Liger-Belair	(92-95)
2017	Echézeaux du Dessus Grand Cru	Tremblay, Cécile	(92-95)
2017	Gevrey-Chambertin “Clos St. Jacques” 1er	Rousseau Père et Fils, Armand	(93-95)
2017	La Grande Rue – Cuvée 1959 Grand Cru	Lamarche, François	(92-95)
2017	Grands Echézeaux Grand Cru	Millot, Jean-Marc	(92-95)
2017	Grands Echézeaux Grand Cru	Noëllat, Georges	(92-95)
2017	Griotte-Chambertin Grand Cru	Fourrier	(93-95)
2017	Mazis-Chambertin Vieilles Vignes Grand Cru	Dugat-Py	(93-96)
2017	Mazis-Chambertin Vieilles Vignes Grand Cru	Faiveley	(92-95)
2017	Mazoyères-Chambertin Grand Cru	Dugat-Py	(93-95)
2017	Musigny Grand Cru	Faiveley	(93-96)
2017	Musigny Grand Cru	Mugnier, Jacques-Frédéric	(93-96)
2017	Musigny Grand Cru	Roumier, Georges	(95-98)
2017	Musigny Grand Cru	Vougeraie	(94-96)
2017	Musigny Vieilles Vignes Grand Cru	Vogüé, Comte de	(93-96)
2017	Nuits St. Georges “Les St. Georges” 1er	Chevillon, Robert	(92-95)
2017	Richebourg Grand Cru	Grivot, Jean	(93-96)
2017	Richebourg Grand Cru	Hudlot-Noëllat	(93-95)
2017	Richebourg Grand Cru	Méo-Camuzet	(93-96)
2017	Richebourg Grand Cru	Romanée-Conti	(93-95)
2017	La Romanée Grand Cru	Comte Liger-Belair	(94-97)
2017	Romanée-Conti Grand Cru	Romanée-Conti	(94-97)
2017	Romanée St. Vivant Grand Cru	Arnoux-Lachaux	(92-95)
2017	Romanée St. Vivant Grand Cru	Cathiard, Sylvain	(93-96)
2017	Romanée St. Vivant Grand Cru	Dujac	(93-96)
2017	Romanée St. Vivant Grand Cru	Hudlot-Noëllat	(92-95)
2017	Romanée St. Vivant Grand Cru	Romanée-Conti	(93-95)
2017	Ruchottes-Chambertin Grand Cru	Mugneret-Gibourg, Georges	(92-95)
2017	Ruchottes-Chambertin Grand Cru	Roumier, Georges	(92-95)
2017	Ruchottes-Chambertin – Clos des Ruchottes Grand Cru	Rousseau Père et Fils, Armand	(92-95)
2017	La Tâche Grand Cru	Romanée-Conti	(94-96)
2017	Vosne-Romanée “Les Malconsorts”	Cathiard, Sylvain	(92-95)
2017	Vosne-Romanée “Cros Parantoux” 1er	Méo-Camuzet	(93-95)
2017	Vosne-Romanée “Cros Parantoux” 1er	Rouget, Emmanuel	(92-95)

CÔTE DE NUITS REDS – The 2017 and 2016 Vintages

Jean-Luc & Paul Aegerter (Nuits-Saint-Georges)

2017	Bourgogne Hautes-Côte de Nuits Vieilles Vignes	red	85
2017	Chorey-les-Beaune	red	86
2016	Bourgogne – Pinot Noir	red	85
2016	Bourgogne Hautes-Côte de Nuits Belle Canaille	red	86
2016	Bourgogne Hautes-Côte de Nuits “Les Dames Huguettes”	red	85
2016	Clos-Vougeot Grand Cru	red	90
2016	Corton - Vergennes Grand Cru	red	86
2016	Echézeaux Grand Cru	red	88
2016	Nuits St. Georges	red	85
2016	Pommard “Les Rugiens Hauts” 1er	red	86
2016	Vosne-Romanée	red	86
2016	Volnay	red	87

Maison Jean-Luc & Paul Aegerter was founded in 1988 by Jean-Luc Aegerter who was joined by his son Paul Aegerter in 2001. For more information visit: www.aegerter.fr (Misa Imports, www.misaimports.com, TX, USA).

2017 Bourgogne Hautes-Côte de Nuits Vieilles Vignes: An earthy and fresh if distinctly somber nose speaks mostly of red berry fruit aromas with a pretty hint of violet. The lighter weight yet attractively textured flavors possess the same earthy character displayed by the nose that continues onto the rustic and mildly edgy finish where touches of warmth and bitter cherry pit appear. This would be better served with cheese or something to cut the mild bitterness. 85/2019+

2017 Chorey-les-Beaune: A moderately fruity nose offers up notes of plum and cherry, both of which can be found on the attractively vibrant if light weight flavors that terminate in a dusty and somewhat one-dimensional, compact and somewhat clipped finish. As I observe several times in the reviews that follow, there is nothing technically amiss but the balance isn't what it should be. 86/2019+

2016 Bourgogne – Pinot Noir: There is just a whiff of reduction that cuts the top notes from the cherry and red pinot fruit scents but it's not really enough to be more than just a mild annoyance. The light weight flavors possess an appealing vivacity and good detail as well though the clipped finish is short and a bit dry. This would be better with food as the dryness would be less evident but this would not make a good choice for an aperitif wine. 85/now

2016 Bourgogne Hautes-Côte de Nuits Belle Canaille: A mildly somber yet fresh array is comprised by notes of red and dark pinot fruit along with hint of earth and underbrush. The appealingly textured if lighter weight flavors possess good vibrancy and detail, all wrapped in a delicious, clean and ever-so-mildly austere and compact finale. This isn't seductive, indeed it's moderately rustic but I suspect that with a year or two of cellaring it will unwind and become more civilized. 86/2020+

2016 Bourgogne Hautes-Côte de Nuits “Les Dames Huguettes”: A more deeply pitched nose of plum, red and dark currant, violet and plenty of earth and forest floor nuances precedes vibrant and soft mineral-inflected lighter weight flavors that terminate in a compact finish that displays a touch of youthful asperity and austerity. While this may flesh out, it's a bit lean and if not exactly short, then certainly not especially persistent. 85/2020+

2016 Volnay: A restrained if pretty nose reflects primarily red currant, plum and violet scents. The vibrant and delicious middle weight flavors possess an attractive texture and a subtle minerality that progressively emerges on the mildly austere and linear finish where the supporting tannins are ever-so-mildly tough. On the plus side there is reasonably good complexity but overall this lacks a bit of grace. 87/2022+

2016 Pommard “Les Rugiens Hauts”: A moderately fruity nose combines notes of discreet wood, red berries, floral and a whiff of humus-laced earth. The relatively supple flavors aren't exactly light but they're notably less concentrated than the vintage would typically suggest, all wrapped in a distinctly odd finish that is somehow bitter, sour and sweet. This isn't for me and I would not suggest aging it. 86/now

2016 Nuits St. Georges: Moderate reduction is enough to push the underlying red berry fruit to the background so I would suggest a thorough aeration. The lighter weight if sleek flavors possess an attractive mouthfeel before culminating in a drying and lean finish that is a bit clipped. This isn't without a certain appeal as there is reasonably good complexity but the balance isn't what it could be as the supporting tannins are not completely ripe. In short, this is somewhat problematic. 85/now

2016 Vosne-Romanée: There is just enough reduction present to shave the top notes from the spicy red currant and plum scents. There is good energy to the juicy and fleshy middle weight flavors that are noticeably warm on the slightly sweet and cloying finish. To be sure, and fair, this is not a bad wine but the balance isn't what it could be and overall, I was disappointed. 86/now

2016 Clos de Vougeot: Like the Vosne, there is just enough reduction present to push the earthy purple fruit to the background so I would suggest a thorough oxygenation if you're going to try a bottle young. The reduction though does not extend to the moderately concentrated middle weight flavors that terminate in a mildly austere finale. This is one of those *grands crus* that is perfectly OK without being distinguished. 90/2024+

2016 Corton - Vergennes: Here the nose is somber but clean with pretty aromas of both red and dark currant, plum and whiffs of earth, spice and violet. The light weight if detailed and focused flavors offer barely acceptable depth and persistence on the mildly warm finish. I like the complexity and this is certainly pretty but pretty or not, this is much too light for a respectable *grand cru*. 86/2020+

2016 Echézeaux: A significant level of reduction is present on the nose and about all that can be discerned are hints of spice and red currant. Somewhat surprisingly given the frost damage in Echézeaux in 2016, the barely middle weight flavors are not especially dense even if they are attractively textured, all wrapped in a supple if one-dimensional and mildly sweet finish. While there is nothing overtly amiss (the reduction aside), neither is there much that is intrinsically interesting either, especially for a *grand cru*. In a word, disappointing. 88/2023+

Maison Bertrand Ambroise (Prémeaux-Prissey)

2017	Beaune "Tuvilains" 1er	red	(87-89?)
2017	➔ Bourgogne Pinot Noir	red	(86-89)
2017	➔ Bourgogne Pinot Noir Vieilles Vignes	red	(87-89)
2017	Bourgogne – Hautes Côtes de Nuits	red	(86-88)
2017	Clos de Vougeot – Grand Maupertuis Grand Cru	red	(91-94)
2017	Corton-Rognets Grand Cru	red	(92-94)
2017	Côte de Nuits-Villages	red	NR
2017	Coteaux Bourguignons – Lettre d' Eloise	red	86
2017	Echézeaux Grand Cru	red	(91-94)
2017	Nuits St. Georges	red	NR
2017	Nuits St. Georges "Rue de Chaux" 1er	red	(90-92)
2017	Nuits St. Georges "Vaucrains" 1er	red	(89-92)
2017	➔ Vosne-Romanée "Les Damaudes"	red	(89-91)

Bertrand Ambroise's son François was much more upbeat about the 2017 vintage than he was about the tiny 2016 results. He noted that "yields were much more generous in 2017 and just to provide an idea about the difference, across all our *appellations*, we averaged 47 hl/ha vs only 10 hl/ha in 2016. That's quite a difference. What is more surprising though is that despite the much higher yields we obtained excellent maturities and with sorting losses that ranged from 5 to 10% and almost entirely for rose-tinted berries. Moreover, other than the spring time frost scare, the growing season was pretty relaxed and much easier than 2016 with its intense mildew attack. Conditions were largely hot and dry but the vines received just enough rain when it was needed to keep maturities progressing. We chose to begin picking on the 4th of September and because the weather was mostly clement we were able to harvest slowly over 11 days. We succeeded in bringing in a clean crop that averaged right at 12% for the pinot though it was around 13% for the chardonnay. As I noted, maturities were good and the seeds were brown, which is always a positive sign in terms of phenolic ripeness levels. We chaptalized very little in red and none at all in white while doing a slightly longer than normal cuvaision as the colors did not emerge early on, which is to say from 25 to 30 days. As to the style of the wines, I would describe them as classic red burgundies with good freshness, balance, *terroir* transparency and energy. They're not nearly as dense as either the 2015s or the 2016s but that doesn't mean that they're light. I think that they will drink well young but also age well due to their lovely balance. Stylistically they remind me of a mix of 2000 and 2002." Ambroise noted that there will be no old vines Nuits in 2017 as that fruit was combined with the regular *cuvée*. I would note that several of the wines offer fine quality and in particular the regional wines are potentially

excellent. (DST Trading Company, VA, Bertrand's Wines, www.bertrandswines.com, NY (most US states), both USA; Charles Taylor Wines, www.charlestaylorwines.com, UK).

2017 Coteaux Bourguignons – Lettre d' Eloise: (100% pinot and raised in stainless steel). A discreet touch of post-bottling reduction is present but it shouldn't last. More positively, there is both good punch and detail to the juicy and lightly saline flavors that offer enough depth and persistence to be interesting. To enjoy young. 86/2020+

2017 Bourgogne Pinot Noir: (bottled exclusively under screwcap). A pungent nose is composed by strong reduction and wood toast. Otherwise there is better volume and richness to the middle weight flavors that possess a seductive texture while delivering better depth and persistence on the sappy finish. This isn't refined but it possesses very good quality for its level. This too should drink well young. (86-89)/2021+

2017 Bourgogne – Hautes Côtes de Nuits: (from Prémieux fruit made with 2 to 3% pinot beurot, also known as pinot gris; bottled under screwcap). This too features notes of toasty reduction and not much else today. The mouthfeel of the energetic flavors is slightly finer while offering a touch of minerality on the moderately austere bitter cherry pit-inflected finale that isn't quite as persistent or complex. (86-88)/2021+

2017 Bourgogne Pinot Noir Vieilles Vignes: (made with 50% whole clusters as an experiment). An intensely floral-suffused nose reflects notes of spicy and earthy dark cherry and raspberry aromas that are trimmed in more subtle oak influence. The dense, even lush, flavors possess notably better concentration though the mouthfeel is much more rustic while the moderately austere but beautifully long finish is markedly serious. This is an excellent Bourgogne but at least some patience will be required. (87-89)/2022+

2017 Côte de Nuits-Villages: (from Le Vaucrain and Les Retraits in Comblanchien; Les Retraits directly abuts the Clos de la Maréchale). Brett-like phenols are detectible on the nose as well as the finish and they're sufficiently prominent to be a concern. This does not mean that some may not find the wine interesting but I cannot fairly assign it a score. Not Rated/now

2017 Beaune "Tuvilains": Here too there are brett-like phenols but they are much more subtle and do not materially detract from the black pinot fruit and earth-scented nose. The mouthfeel of the medium-bodied flavors is slightly finer yet there is solid density to the relatively firmly structured, austere and rustic finish that reflects Pommard-like tannins. Note that my projected range offers the benefit of the doubt that this will clean up. (87-89?)/2024+

2017 Vosne-Romanée "Les Damaudes": Firm reduction presently dominates the nose. By contrast there is good freshness to the more refined middle weight flavors that possess an attractive texture and a touch of minerality that emerges on the spiced, delineated and sneaky long finish. This is potentially excellent. (89-91)/2025+

2017 Nuits St. Georges: (in 2017 this includes the old vine fruit). As is the case with the Côte de Nuits-Villages there are Brett-like phenols that are detectible on the nose as well as the finish. Again, this does not mean that some may not find the wine interesting but I cannot fairly assign it a score. Not Rated/now

2017 Nuits St. Georges "Vaucrains": (from 50+ year old vines aged in 100% new wood). Once again there is a very subtle whiff of brett-like phenols to the intensely *savage* and earth-suffused dark berry fruit nose. The dense, powerful and robust big-bodied flavors possess both good verve and delineation while delivering excellent length on the very firm finish. Note that my predicted range assumes that the mild brett character remains discreet but that is not a guarantee. (89-92)/2029+

2017 Nuits St. Georges "Rue de Chaux": Strong reduction and wood notes dominate what appear to be ripe dark berry fruit aromas. Otherwise there is both excellent volume and richness to the more mineral-inflected medium weight plus flavors that possess a lovely sense of underlying tension, all wrapped in a rustic, austere and very firm finale. This is very Nuits in basic character and at least some patience is strongly advised. (90-92)/2027+

2017 Clos de Vougeot – Grand Maupertuis: Moderate but not invasive wood toast sets off the aromas of black cherry, freshly turned earth and violet. There is outstanding density to the deep and powerful large-scaled flavors that coat the palate with dry extract before terminating in a sappy if youthfully austere finale. A classically-styled Clos. (91-94)/2032+

2017 Echézeaux: (purchased fruit from Les Treux). Spicy purple fruit aromas are trimmed in notes of violet, sandalwood and a whiff of Asian-style tea. The sleeker, if less concentrated and powerful, medium-bodied flavors possess both a lovely texture and good energy while delivering fine length on the firm but not particularly austere finale. Very promising. (91-94)/2029+

2017 Corton-Rognets: (from a .77 ha parcel). Firm reduction dominates the underlying fruit at present. By contrast, there is good freshness to the equally sleek flavors that possess a bit more size and weight along with excellent drive on the mineral-driven, powerful and balanced finish. This is perhaps a bit less structured than it usually is but even so it's going to require at least 15 years to arrive at its ultimate apogee. (92-94)/2032+

Domaine Pierre Amiot et Fils (Morey St. Denis)

2017	Clos de la Roche Grand Cru	red	(90-93)
2017	Gevrey-Chambertin "Aux Combottes" 1er	red	(90-92)
2017	Morey St. Denis	red	(88-91)
2017	Morey St. Denis "Aux Charmes" 1er	red	(89-91)
2017	Morey St. Denis "Les Millandes" 1er	red	(89-92)
2017	Morey St. Denis "Les Ruchots" 1er	red	(90-92)
2016	Clos de la Roche Grand Cru	red	93
2016	➔ Gevrey-Chambertin "Aux Combottes" 1er	red	92
2016	Morey St. Denis	red	88
2016	Morey St. Denis "Les Blanchards" 1er	red	90
2016	Morey St. Denis "Aux Charmes" 1er	red	90
2016	➔ Morey St. Denis "Les Millandes" 1er	red	91
2016	➔ Morey St. Denis "Les Ruchots" 1er	red	92

Jean-Louis Amiot noted that "the 2017 growing season was almost a vacation compared to that of 2016. About the only thing that we had to watch carefully is that just before the harvest, maturities really started to spike upward and thus choosing the right date to begin wasn't easy. Ultimately we chose to start on the 9th of September and we were able to pick leisurely as the fruit was completely clean and there was no disease pressure. Potential alcohols were all in the 12.5 to 13% range with ripe tannins and thus we did our usual vinification as there was no persuasive reason to do otherwise. As to the wines, I would describe them as a mix of 2007 and 2009 as they have the elegance and refinement of the 2007s combined with the succulence and richness of the 2009. They don't have the bright acidity of say the 2014s but they should have no problem aging gracefully." The Amiot 2016s, which are revisited below, were bottled in November 2017 and March 2018. (Amitié Wines, www.amitiéwines.com, CA, USA; La Reserve and Avery's Wine Merchants, www.averys.com, UK).

2017 Morey St. Denis: (the two main parcels are those of Chenevery and Clos Solon with additions from Très Girard, Porroux, Les Crais and Les Brâs). A comparatively floral dominated nose reflects additional notes of raspberry and dark cherry. There is both good detail and punch to the moderately supple middle weight flavors that are a bit more refined than usual thanks to the relatively fine grain of the tannins, all wrapped in a sneaky long and balanced finale. (88-91)/2022+

2017 Morey St. Denis "Aux Charmes": Amiot wines are rarely prominently oaked but here the wood influence is patent with menthol nuances suffusing the otherwise fresh and attractive aromas of plum, violet and dark currant. There is a bit more volume and richness to the equally sleek and delineated flavors that offer slightly better depth and persistence on the balanced finale that is also mildly more structured. An exercise in harmony. (89-91)/2024+

2017 Morey St. Denis "Les Millandes": In contrast to the attractive aromas of the Charmes, here the nose is pungently reduced and no less wood-influenced. More interesting are the tautly muscular and vibrant medium-bodied flavors that exude a subtle minerality while offer slightly more drive on the delicious and balanced finish where a hint of cherry pit arises. The supporting tannins are pliant yet even so, this will need most of a decade to arrive at its ultimate apogee. (89-92)/2025+

2017 Morey St. Denis "Les Ruchots": A moderate dollop of wood can be found on the aromas that consist primarily of plum, violet and a hint of the *sauvage*. It can also be found on the energetic and velvet-textured middle weight flavors the display slightly better complexity and length on the ever-so-mildly warm finish where the wood resurfaces. There appears to be enough mid-palate density such that the oak treatment should ultimately be successfully absorbed. (90-92)/2025+

2017 Gevrey-Chambertin "Aux Combottes": (from a .62 ha parcel). More discreet, though by no means invisible, oak sits atop the perfumed aromas of spiced essence of plum, various floral elements and a mix of both red and dark berry fruit. There is once again a lovely sense of vibrancy and delineation to the medium weight flavors that are relatively fine though they don't lack for punch on the pit fruit-inflected finish. This should reward a decade or more of cellaring. (90-92)/2027+

2017 Clos de la Roche: (from 5 separate parcels that total 1.2 ha located in Monts Luisants, Fremières, Chabiots and Mochamps). Like the Combottes here too there is plenty of spice character adding breadth to the ultra-fresh aromas of dark currant, earth, leather and a whiff of toast. The middle weight flavors are not especially concentrated but they already offer good depth and more will undoubtedly develop. A very good if not genuinely great example of the vineyard. (90-93)/2029+

2016 Morey St. Denis: (the two main parcels are those of Chenevery and Clos Solon with additions from Très Girard, Porroux, Les Crais and Les Brâs). The nose reveals enough post-bottling reduction to warrant a thorough aeration. The supple, round and delicious middle weight flavors possess a relatively sleek texture while offering solid length on the firm and youthfully austere finale. I like the sense of energy and this refreshing yet entirely serious effort should drink well young if desired though I would suggest waiting for at least a few years first. 88/2023+

2016 Morey St. Denis “Aux Charmes”: This is also moderately reduced and in need of at least some oxygenation if you're tempted to crack a bottle young. By contrast there is good freshness to the punchy, round, supple and slightly finer medium weight flavors that exhibit good length on the balanced finish that is caressing but entirely serious. This too should be approachable young yet it has the stuffing to reward up to a decade, perhaps even a bit more, of keeping. 90/2024+

2016 Morey St. Denis “Les Blanchards”: (from a small parcel measuring .17 ha). A pungent nose presently consists of wood and reduction though the latter does not extend to the bigger and richer if less refined and concentrated flavors that also possess good vibrancy that carries over to the less obviously structured finish. 90/2023+

2016 Morey St. Denis “Les Millandes”: Softly spicy red and dark currant aromas introduce punchy and more muscular broad-shouldered flavors that exude a subtle minerality on the firm, serious and built-to-age finale. This robust effort will benefit, indeed even need, at least a few years of patience. Worth checking out. 91/2026+

2016 Morey St. Denis “Les Ruchots”: Moderate but not really invasive wood sets off the red and blue pinot fruit, earth and discreet *sauvage* whiffs. The exceptionally rich and seductively textured medium-bodied flavors are generous and relatively forward with plenty of sappy dry extract buffering the fairly firm and refreshing finish. Like Ruchots often is, this should be approachable after only a few years of bottle age yet reward up a decade plus of cellaring. Good stuff here. 92/2028+

2016 Gevrey-Chambertin “Aux Combottes”: (from a .62 ha parcel). A discreet whiff of oak toast suffuses the pretty mix of black berry, cherry, raspberry and subtle earth nuances. There is a sleeker and finer but not richer mouthfeel to the attractively textured middle weight flavors that possess lovely delineation and an interesting hint of salinity on the punchy and sneaky long finale. This effort displays the natural class of a fine Combottes yet it is sufficiently firm to confirm that at least a decade of keeping will be necessary to see this at its peak. 92/2028+

2016 Clos de la Roche: (from 5 separate parcels that total 1.2 ha located in Monts Luisants, Fremières, Chabiots and Mochamps). This is also noticeably reduced with moderate wood influence. As is almost always the case *chez* Amiot, this possess appreciably more size, weight and power with solid mid-palate concentration while the lingering and well-balanced finish is shaped by moderately fine-grained tannins on the dusty, sappy and conspicuously firm finale. As one would expect with a good example of Clos de la Roche, this will need a decade plus of bottle age to arrive at its apogee and it should easily live for twice that. 93/2031+

Domaine Amiot-Servelle (Chambolle-Musigny)

2017	Bourgogne – Pinot Noir	red	(85-88)
2017	Chambolle-Musigny	red	(87-90)
2017	➔ Chambolle-Musigny “Les Amoureuses” 1er	red	(91-94)
2017	Chambolle-Musigny “Les Borniques” 1er	red	(90-92)
2017	Chambolle-Musigny “Les Charmes” 1er	red	(90-92)
2017	Chambolle-Musigny “Derrière la Grange” 1er	red	(89-92)
2017	Chambolle-Musigny “Feusselottes” 1er	red	(89-91)
2017	➔ Chambolle-Musigny “Les Fuées” 1er	red	(90-93)
2017	Chambolle-Musigny “Les Plantes” 1er	red	(89-92)
2017	Charmes-Chambertin Grand Cru	red	(91-93)
2017	Clos St. Denis Grand Cru	red	(90-93)
2017	Morey St. Denis	red	(87-89)
2016	Bourgogne – Pinot Noir	red	86
2016	➔ Chambolle-Musigny	red	89
2016	➔ Chambolle-Musigny “Les Amoureuses” 1er	red	93
2016	Chambolle-Musigny “Les Charmes” 1er	red	89
2016	Chambolle-Musigny “Derrière la Grange” 1er	red	89
2016	➔ Chambolle-Musigny “Les Fuées” 1er	red	92
2016	Charmes-Chambertin Grand Cru	red	93
2016	Clos St. Denis Grand Cru	red	93

Christian Amiot succinctly described the 2017 vintage as “pretty much a piece of cake from a growing season perspective. Yes, we had some early season concerns about spring time frosts though nothing came of it. There was also a bit of hail in the northern part of Morey and the southern part of Gevrey but again it was early enough so that while it did cost us some yield, it had no discernible effect on quality. Besides, the fruit set was so large that losing a bit of volume was almost a good thing from a quality perspective as it wasn’t necessary to do any green harvesting there. Otherwise yields were good without being really high and because conditions were largely dry and warm without actually being hot, maturities were very good as well. Acidities were only barely average but it doesn’t seem to have affected the freshness or energy of the wines; indeed from a tasting perspective, acidities seem bright. It’s funny but sometimes the traditional ways to measure various elements of a wine don’t necessarily indicate how it will actually taste. In the end, I think people will like the 2017s a lot because there really isn’t anything to dislike. The wines are balanced and they make you want to have that second sip. I expect that a lot of 2017s will never see their fifth birthdays!” Amiot noted that his 2016s, revisited below, were bottled in January and March 2018. He also noted that the domaine chose to vinify their parcel of Les Borniques separately in 2017; because the parcel is so small, in the past the fruit has been declassified into the Chambolle *villages*. (Encore Wine Imports, www.encorewineimports.net, CA and T. Edwards Wines, www.tededwardwines.com, NY, both USA; Charles Taylor Wines, www.charlestaylorwines.com, UK).

2017 Bourgogne – Pinot Noir: Light ruby. An ultra-fresh nose is composed mainly by notes of essence of red berry fruit, earth and a whisper of wood. The light weight flavors possess a lilting mid-palate mouthfeel with only a trace of backend rusticity. In sum, this is pretty if not deep and should drink well almost immediately. (85-88)/2019+

2017 Morey St. Denis: (mostly from Clos Solon). Pungent aromas of wood and reduction dominate the underlying fruit today. More interesting are the more voluminous and fleshy middle weight flavors that deliver reasonably good depth and persistence on the moderately firm finish that flashes just a touch of rusticity. (87-89)/2022+

2017 Chambolle-Musigny: (the majority of the blend comes from Les Bas Doix with the rest from Les Drazey, Les Cras, Les Bussières and Les Danguerrins). Pretty if marked restrained aromas speak of both red and dark pinot fruit along with soft spice and earth nuances. The sleek and delicious flavors possess a lovely sense of detail as well as a subtle minerality that suffuses the slightly more complex and persistent finale. This elegant effort is very Chambolle in style. (87-90)/2023+

2017 Chambolle-Musigny “Feusselottes”: (from a .16 ha parcel; vinified with 100% whole clusters). A discreet application of wood sets off the notes of herbal tea, red currant and a lovely range of spice elements. The sleek, delicious and more refined flavors possess a bit more volume as well as more evident minerality on the dusty and bitter cherry pit-inflected finale. This is quite elegant but even so a wine that will need at least some patience as it’s presently relatively tightly wound. (89-91)/2025+

2017 Chambolle-Musigny “Les Plantes”: (from a .39 ha parcel). Firm reduction renders the nose impossible to assess today. Otherwise there is more volume but less finesse to the more concentrated medium-bodied flavors that evidence both good power and drive on the lengthy finish that also flashes a touch of bitter cherry pit. Patience advised. (89-92)/2027+

2017 Chambolle-Musigny “Les Borniques”: (also vinified with 100% whole clusters). An overtly floral and spice-suffused nose offers up pretty and cool notes of various red berries and a hint of oak. The energetic flavors also possess a sleek mouthfeel with a beguiling texture before terminating in a firm, punchy and youthfully austere finish that makes clear that this will need 10 to 12 years to arrive at its full maturity. Lovely. (90-92)/2027+

2017 Chambolle-Musigny “Les Fuées”: (from a .18 ha parcel). A ripe and exceptionally pretty nose displays a layered array consisting of plum, violet, spice and a hint of sandalwood. There is more volume still to the intensely mineral-driven flavors that are firm and quite serious because of the fine but dense tannins shaping the moderately austere finish. This is also going to require extended patience if you wish to enjoy it at its apogee. (90-93)/2029+

2017 Chambolle-Musigny “Les Charmes”: (from a 1.15 ha parcel). Soft wood and reduction mask the underlying fruit at present. Otherwise, the finer and more seductively textured flavors possess a caressing mouthfeel though less minerality yet the moderately austere and bitter cherry suffused finish immediately tightens up to confirm that this too is going to require extended patience. (90-92)/2029+

2017 Chambolle-Musigny “Derrière la Grange”: (from a .25 ha parcel; Amiot-Servelle is one of only two proprietors). Firm reduction along with mild wood toast precede relatively concentrated and powerful middle weight plus flavors that exude a fine bead of minerality on the lingering and youthfully austere finish that is shaped by grippy tannins that are borderline rustic. Once again, patience advised. (89-92)/2029+

2017 Chambolle-Musigny “Les Amoureuses”: (from a .45 ha parcel of 45+ year old vines). An exuberantly spicy and beautifully broad-ranging nose is comprised by notes of plum, violet and a mix of both red and dark currant scents. The strikingly textured and sophisticated middle weight flavors also exude a fine bead of minerality that becomes more palpable as the mouth coating finish sits on the palate. Excellent and this too should age effortlessly. (91-94)/2029+

2017 Charmes-Chambertin: (from a .18 ha parcel in Mazoyères). There is an attractive freshness to the earthy essence of various wild red berries. The delicious and more concentrated big-bodied flavors exhibit impressive power and punch while delivering solid depth and complexity on the dusty and balanced finale. This isn't nearly as refined as the Amoureuses but neither is it rustic as the supporting tannins are relatively fine grained. (91-93)/2032+

2017 Clos St. Denis: (also from a .18 ha parcel). A background touch of wood is discreet though perceptible on the spicier and more deeply pitched aromas of violet and dark cherry. The super-sleek and delicious medium weight flavors culminate in a very firm, indeed even a bit chewy, finish that delivers excellent length. This is not quite as elegant a rendition of this wine as it usually is though my range offers the benefit of the doubt that the tannins will age out successfully. Patience definitely required. (90-93)/2032+

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

2016 Morey St. Denis: (mostly from Clos Solon). A slightly more deeply pitched nose offers up notes of dark cherry, plum and discreet herbal tea and raspberry nuances. The succulent and generously proportioned middle weight flavors possess good punch on the balanced and sneaky long finish. This should drink well early on if that's your preference. 88/2023+

2016 Chambolle-Musigny: (the majority of the blend comes from Les Bas Doix with the rest from Les Drazey, Les Cras, Les Bussièrès and Les Danguerrins). A cool, pretty and airy nose consists primarily of red pinot fruit with a hint of dark currant. The sleeker and notably finer medium-bodied flavors exude a fine minerality that continues onto the delicious, vibrant and lingering finish where a hint of bitter cherry arises. This is a classic Chambolle of grace and lace. 89/2024+

2016 Chambolle-Musigny “Les Fuées”: (from a .18 ha parcel; note that this will be bottled exclusively in magnum in 2016). A deft dollop of wood surrounds the super-fresh and spicy aromas of lavender, violet, plum and red currant. There is excellent mid-palate density to the highly energetic and mineral-driven flavors that terminate in an impressively persistent if youthfully austere finale. This is excellent but note well that this will require plenty of time in magnum format. 92/2036+

2016 Chambolle-Musigny “Les Charmes”: (from a 1.15 ha parcel that produced only 7 barrels in 2016). This is also aromatically cool, pretty and restrained with an appealingly layered nose of red currant, cherry, raspberry and hints of crushed leaf and the *sauvage*. There is once again impressive punch to the delicious if not especially concentrated flavors that deliver acceptable depth though the mildly drying finish is somewhat awkward at present. This is not quite as refined as it usually is but it may well come together and my rating offers the benefit of the doubt. 89/2026+

2016 Chambolle-Musigny “Derrière la Grange”: (from a .25 ha parcel; note that this too will be bottled exclusively in magnum in 2016). Here too there is a touch of crushed leaf character to the red fruit-scented nose. There is a bit more volume and power to the medium weight flavors that once again exhibit a touch of dryness on the somewhat awkward and grippy finish. It's difficult to divine whether this will eventually come together but it's clumsy today. 89/2031+

2016 Chambolle-Musigny “Les Amoureuses”: (from a .45 ha parcel of 45+ year old vines). An overtly spicy nose combines notes of violet, plum and sandalwood with those of black raspberry and cherry. The wonderfully refined and lacy mineral-driven middle weight flavors exhibit strikingly good purity that also characterizes the saline and moderately austere finish that is shaped by moderately firm tannins and bright but not drying acidity. 93/2028+

2016 Charmes-Chambertin: (from Mazoyères). Moderate wood frames a completely different aromatic profile with its notes of the *sauvage*, underbrush, humus and wild berry scents. The rich and relatively full-bodied flavors possess both good power and verve while offering very fine complexity and sneaky good length. This will need at least some cellar time first and should easily reward 15+ years. 93/2031+

2016 Clos St. Denis: Moderate wood intermixes with the more elegant aromas of both red and dark pinot fruit, spice and distinct floral undertones. The rich and refined yet powerful medium weight flavors are shaped by even firmer tannins on the impressively long finish that makes it very clear that this is a built-to-age CSD. Patience required. 93/2031+

Domaine d'Ardhuy (Corgoloin)

2017	➔ Aloxe-Corton	red	89
2017	Aloxe-Corton "Les Chaillots" 1er	red	88
2017	Bourgogne – Côte d'Or	red	86
2017	Clos de Vougeot Grand Cru	red	(89-91)
2017	Corton-Clos du Roi Grand Cru	red	(90-93)
2017	Corton-Renardes Grand Cru	red	91
2017	Côte de Nuits-Villages "Clos des Langres"	red	(88-91)
2017	➔ Gevrey-Chambertin	red	89
2017	Ladoix	red	88
2017	➔ Ladoix "Clos des Chagnots"	red	89
2017	Nuits St. Georges	red	87
2017	Pommard "Les Lambots"	red	87
2017	Savigny-lès-Beaune "Aux Clous" 1er	red	89
2017	Savigny-lès-Beaune "Les Peuillets" 1er	red	90

Régisseur (estate manager) Vincent Bottreau, who took over from Carel Voorhuis (who is now at Camille Giroud), described the 2017 vintage as a "relatively precocious vintage that again flirted with a potentially devastating end of April frost but in the end, there was basically no damage. The summer was fairly dry though there was just enough rain when the vines needed it to keep the maturities on track. We chose to begin picking with the chardonnay on the 1st of September and then followed with the pinot. The fruit was both ripe and clean and there really was very little sorting required. Potential alcohols were relatively strong at between 12.8 and 13.3% and I used from zero to 100% whole clusters during an 18 day *cuvaison* where I did much more pumping over than punching down. The bottled wines were put there between June and August 2018 with only a light filtration." One important change Bottreau explained is that the style has changed so that the wines will be more accessible younger. (Becky Wasserman & Co., www.leserbet.com, Beaune, France Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, Little Guy Wine, www.littleguywine.com, MI, both USA).

2017 Bourgogne – Côte d'Or: A pretty and very fresh nose speaks of various red berries along with earth traces that continue onto the nicely rich flavors that offer acceptable depth and persistence on the mildly rustic and warm finale. To drink young for its fruit. 86/2019+

2017 Ladoix: A much earthier nose combines notes of forest floor and the *sauvage* with wild red currant scents. Here too the medium weight flavors possess good richness and volume thanks to the abundant sap that helps to buffer the moderately rustic tannins shaping the lingering finish. This isn't refined but I like the complexity and frank delivery. 88/2021+

2017 Ladoix "Clos des Chagnots": (a *monopole* of the domaine). Hints of both menthol and wood toast can be found on the earthy dark currant, raspberry and herbal tea-scented nose. The sleeker and slightly more intense middle weight flavors possess a finer mouthfeel as well as a touch of salinity that imparts a sense of lift to the firmer finish. This is really quite good for its level and worth checking out. 89/2022+

2017 Aloxe-Corton: (from Les Boutières and Aux Valozières). An appealingly layered array consists of notes of dark cherry, plum, violet and plenty of *sauvage* character. The mid-palate mouthfeel of the medium-bodied flavors is also relatively sleek with both good intensity and volume, all wrapped in a lightly rustic finish that displays a hint of austerity. Like the Clos des Chagnots, this is really quite good for its level and merits interest, especially for good value. 89/2023+

2017 Aloxe-Corton "Les Chaillots": Here too there is a hint of herbal tea character sitting atop the relatively high-toned aroma of raspberry, cherry and a whiff of earth. There is a lovely sense of verve to the caressing middle weight flavors that possess a slightly finer mouthfeel but the mildly austere and compact finish, while persistent, is a bit less complex. 88/2023+

2017 Pommard "Les Lambots": This is the first wine to display any appreciable reduction and it's enough to warrant a thorough decantation first. Otherwise there is good detail and intensity to the slightly bigger and more muscular flavors that terminate in a youthfully austere and rustic finish that is relatively clipped and short. My sense is that this will come together with a few years of bottle age but it would be fair to describe this as awkward today. 87/2024+

2017 Savigny-lès-Beaune “Aux Clous”: (from a massive 6.5 ha parcel of ~60+ year old vines). There is just enough wood present to warrant mentioning framing the brooding dark berry aromas that are cut with humus and forest floor. The medium weight flavors are not as dense as those of the Lambots but they are notably finer and with more minerality as well. This seductive effort should drink well relatively early but has enough structure to reward mid-term cellaring and, hopefully, add more depth as it's a bit one-dimensional. 89/2024+

2017 Savigny-lès-Beaune “Les Peuillets”: This too is sufficiently reduced to require a thorough aeration if you're tempted to crack a bottle soon after release. There is better mid-palate density to the more refined and attractively textured flavors that possess better depth and persistence on the balanced but markedly austere finish. 90/2025+

2017 Nuits St. Georges: (from Aux Herbues and Les Argillats). Once again, there is enough reduction to require oxygenation. More interesting are the well-detailed, rich and vibrant flavors that possess a succulent mid-palate, indeed it's even velvety, that contrasts with the powerful, rustic and mildly dry finish. This is very Nuits in character and my rating offers the benefit of the doubt that it will successfully age out. 87/2025+

2017 Gevrey-Chambertin: (from Le Fourneau, Croix du Champs, Creux Brouillard and La Platière). A fresh, cool and admirably pure nose combines notes of humus, underbrush and red and dark currant aromas. The racy medium weight flavors possess excellent detail and punch while delivering fine length on the linear finish that is neither rustic nor austere. A quality Gevrey *villages* that is worth a look. 89/2023+

2017 Corton-Renardes: (from a large 1.63 ha holding). An overtly floral nose expresses additional breadth in the form of red currant, earth and a whiff of oak. The bigger and more muscular flavors remain reasonably refined while exhibiting ample punch and minerality on the firm but not particularly austere or unduly compact finale. This is quite good without being genuinely exceptional. 91/2027+

2017 Côte de Nuits-Villages “Clos des Langres”: (from a 3 ha holding that is a monopole of the domaine). Surprisingly generous wood pushes the aromas of black cherry, plum and earth to the background. There is exceptional richness to the juicy and fleshy flavors that tighten up substantially on the firm but not especially rustic finale. This is a bit oaky but it appears to have the mid-palate stuffing to eventually integrate it. (88-91)/2024+

2017 Corton-Clos du Roi: (from a .94 ha holding). The nose is presently too reduced to properly evaluate. On the plus side there is excellent precision, power and concentration to the broad-shouldered flavors that brim with minerality on the intense and driving finale. This is very backward but the balance and underlying material suggest that this should be impressive if allowed time to come together. (90-93)/2029+

2017 Clos de Vougeot: (from a .56 ha parcel of 40+ year old vines located in Le Petit Maupertui). Once again there is enough wood influence present to point out on the overtly floral aromas that are cut with hints of spice, earth and cassis. The relatively supple, round and succulent flavors offer acceptable depth but the mildly gassy finish is somewhat dry and clipped today. It's hard to say whether the dryness is related to the gas but it's not clear that it is. (89-91)/2027+

Domaine Arlaud (Morey St. Denis)

2017	Bonnes Mares Grand Cru	red	(91-93)
2017	Bourgogne “Roncevie”	red	(86-88)
2017	Chambolle-Musigny	red	(86-89)
2017	Chambolle-Musigny “Les Sentiers” 1er	red	(88-91)
2017	Charmes-Chambertin Grand Cru	red	(89-91)
2017	Clos de la Roche Grand Cru	red	(90-93)
2017	Clos St. Denis Grand Cru	red	(91-93)
2017	Gevrey-Chambertin “Aux Combottes” 1er	red	(89-91)
2017	Morey St. Denis	red	(86-88)
2017	Morey St. Denis “Les Blanchards” 1er	red	(87-89)
2017	Morey St. Denis “Aux Cheseaux” 1er	red	(86-88)
2017	Morey St. Denis “Les Millandes” 1er	red	(88-90)
2017	Morey St. Denis “Les Ruchots” 1er	red	(86-89)

Cyprien Arlaud, who directs this domaine which owns 15 ha and farms a total of 18 ha (see also the related wines under Cyprien Arlaud immediately below), described 2017 as a vintage that “had a growing season that was much easier to manage than 2016 as we didn’t have any frost damage or intense mildew attacks. However, it was necessary to control yields and particularly in those vines that suffered frost damage in 2016 as they were especially productive. I don’t like doing green harvests as I’m not convinced it’s the best method but the fruit set was so large that there wasn’t really much choice. So I dropped a lot of fruit in July and then did it again in August for any bunches that were still somewhat green. Despite all of that, we still had yields that averaged around 38 hl/ha! We chose to begin the harvest on the 6th of September and we could pick relatively quickly as the fruit was basically spotless. We obtained good maturity levels as potential alcohols mostly came in between 12 and 13% with solid phenolic maturities as well. The seeds were brown and the skins were reasonably thick, which is to say thicker than those of 2014 if not as thick as those of 2016. I used varying proportions of whole clusters, which is to say around 30% for the upper level wines. I also chose to drop the proportion of new wood and some wines have none at all. Overall, I like the vintage quite a bit as the wines are fresh and should provide for early enjoyment.” I have been visiting the domaine for more than 20 years but honestly did not know quite what to make of the Arlaud 2017s. I normally find much to admire here though in 2017 too many of the wines display touches of backend dryness. It’s possible that it was just a bad day as that sometimes happens but whatever the reason or reasons, I didn’t find the wines to show to expectations. (Skurnik Wines, www.skurnik.com, NY, North Berkeley Imports, www.northberkeleyimports.com, CA, both USA; O.W. Loeb, www.owloeb.com and Flint Wines, www.flintwines.com, both UK).

2017 Bourgogne “Roncevie”: (from vines in Gevrey). Relatively firm reduction blocks an evaluation of the nose. Otherwise there is good intensity and detail to the reasonably concentrated flavors that terminate in an acceptably long if rustic and mildly austere finale. (86-88)/2021+

2017 Morey St. Denis: (from Clos Solon and En Seuvrey). A moderately high-toned nose features notes of pomegranate, raspberry and a hint of earth. While there is good intensity and precision to the medium weight flavors, the finish is slightly dry and a bit tough as the tannins seem to lack full phenolic maturity. (86-88)/2022+

2017 Chambolle-Musigny: (from Bussièrès, Chardannes, Les Herbues and Les Gamaires). Here too there is enough reduction present to push the underlying fruit to the background. Once again there is fine precision and punch to the more obviously mineral-driven flavors that terminate in a dry and mildly clipped finish. This may come together as the supporting tannins seem a bit riper but that is not a guarantee. (86-89)/2023+

2017 Morey St. Denis “Les Millandes”: A nicely elegant and pure nose speaks of layered aromas of red cherry, raspberry and soft warm earth wisps. The medium-bodied flavors possess a polished mid-palate mouthfeel with solid density though the moderately firm bitter pit fruit finish comes up a bit short. (88-90)/2025+

2017 Morey St. Denis “Les Blanchards”: Firm reduction. More positively, the medium weight flavors also possess a polished mid-palate mouthfeel that contrasts markedly with the moderately rustic, short and ever-so-mildly bitter finish where the tannins are a bit herbaceous. (87-89)/2027+

2017 Morey St. Denis “Aux Cheseaux”: (from 30+ year old vines). A notably floral-inflected nose features additional notes of red and dark cherry, spice, earth and a whiff of oak. Once again there is a marked contrast between the refined mouthfeel of the mid-palate and the finish that is somewhat tough and a bit green, short and bitter. It’s hard to see this recovering though optimists could elect to cellar and see. (86-88)/2027+

2017 Morey St. Denis “Les Ruchots”: (from 40+ year old vines). A discreet application of wood sets off nicely fresh and layered aromas of black cherry, plum and newly turned earth. Once again there is good energy though not the same density to the middle weight flavors that conclude in a moderately tough and short though not green finish. (86-89)/2027+

2017 Chambolle-Musigny “Les Sentiers”: A highly restrained, indeed grudging nose is composed by notes of violet, lavender, red currant and a touch of spiced plum. The liting and relatively refined flavors possess a bit less taut muscularity than usual while the compact and mildly austere finish offers better persistence even if the balance isn’t quite perfect. Still, in this case there is a better chance that this might come together in time. (88-91)/2029+

2017 Gevrey-Chambertin “Aux Combottes”: (from .45 ha parcel of 70+ year old vines). Once again there is a background whiff of oak to the spicy and overtly floral-suffused aromas of various red berries. There is a bit more volume to the rich and caressing medium weight flavors that display slightly better balance though the moderately austere finish isn’t particularly persistent. (89-91)/2029+

2017 Charmes-Chambertin: (from a 1.13 ha parcel in Mazoyères that abuts the Route des Grands Crus). Arlaud noted that what I tasted may not be the final blend as a young vines *cuvée* which was included in my sample, may be eliminated and either declassified or sold. A background touch of wood can be found on the spicy and distinctly floral-suffused nose that is primarily composed of red currant and humus elements. I very much like the sense of underlying tension to the well-delineated if lighter flavors that exude a subtle minerality on the mildly dry and compact finish that comes up somewhat short. Eliminating the young vines would probably improve this. (89-91)/2027+

2017 Clos de la Roche: (from a .36 ha parcel in Mochamps; 75% from 25+ year old vines and the remainder are from 40+ year old vines). A more deeply pitched nose speaks of spiced plum, cassis, herbal tea and a whiff of the *sauvage*. There is notably better density and volume to the tautly muscular big-bodied flavors that possess evident power and particularly so on the impressively long if mildly warm finish that is presently youthfully austere and compact. Patience required. (90-93)/2032+

2017 Clos St. Denis: (from a .17 ha parcel of 40+ year old vines located in Clos St. Denis proper). Moderate wood influence frames the wonderfully spicy aromas of plum, dark berries and plenty of floral influence. The more refined, if less overtly powerful, flavors also possess solid volume that culminate in a lingering, balanced and delicious finish where the wood displayed by the nose resurfaces. This is a bit oaky but the wine should eventually absorb it. (91-93)/2029+

2017 Bonnes Mares: (from a .24 ha parcel of 35+ year old vines). Here too there is moderate wood influence present on the essence of red currant, cherry, pomegranate and warm earth-suffused aromas. Once again there is both good volume and fine mid-palate concentration along with lovely balanced and persistence on the somewhat woody finish. Like the CSD, this is a bit woody today but the underlying material is such that it should ultimately be successfully integrated. (91-93)/2032+

Maison Cyprien Arlaud (Morey St. Denis)

2017	Bourgogne – Au Cas	red	(85-87)
2017	Bourgogne – Hautes Côtes de Nuits	red	(85-87)
2017	Echézeaux Grand Cru	red	(88-91)
2017	Morey St. Denis “Clos Solon”	red	(85-88)
2017	Nuits St. Georges “1er” 1er	red	(89-92)
2017	Vosne-Romanée	red	(87-89)
2017	Vosne-Romanée “Aux Réas”	red	(86-89)
2017	Vosne-Romanée “Petits Monts” 1er	red	(89-91)

Please see the section on Domaine Arlaud for a description of the 2017 vintage. As was the case with the Domaine wines, I did not find these to be at their usual qualitative level. (Skurnik Wines, www.skurnik.com, NY, North Berkeley Imports, www.northberkeleyimports.com, CA, both USA; O.W. Loeb, www.owloeb.com and Flint Wines, www.flintwines.com, both UK).

2017 Bourgogne – Au Cas: Firm reduction renders the nose unreadable at present. Otherwise the supple, round and delicious if light weight flavors possess reasonably good complexity though the finish is rustic and a bit short. (85-87)/2019+

2017 Bourgogne – Hautes Côtes de Nuits: A mild dollop of wood easily allows the pretty array of various red berries and rose petal scents to be appreciated. The sleek and attractively intense flavors exude a subtle bead of minerality before concluding in a youthfully austere finish that is also a bit short and dry. Hard to say if it will come together but my sense is that it's likely to remain somewhat edgy. (85-87)/2020+

2017 Morey St. Denis “Clos Solon”: Firm reduction knocks down the underlying fruit. The lightweight flavors are borderline dilute and while there is both good detail and punch, the finish is somewhat dry and short. This has issues that I don't believe that cellaring will solve though it may help. (85-88)/2022+

2017 Vosne-Romanée: (95% from Aux Communes). Firm reduction again masks the fruit. Otherwise the sleek but not especially dense flavors are shaped by polished tannins on the compact and dusty finish that isn't particularly persistent but it is better balanced. (87-89)/2023+

2017 Vosne-Romanée “Aux Réas”: Mild reduction hides the fruit but not the spice elements which continue onto the succulent, round and seductively textured medium-bodied flavors that contrast with the saline but short and slightly drying finish. This has aspects to enjoy but the balance isn't what it should be. (86-89)/2023+

2017 Vosne-Romanée “Petits Monts”: Firm reduction blocks an assessment of the nose. There is both good intensity and plenty of minerality to the relatively powerful flavors that terminate in a dusty and mildly dry finish though in this case the dryness may well be due to the abundant gas. Note that my projected range offers the benefit of the doubt. (89-91)/2027+

2017 Nuits St. Georges “1er”: (from Les Terres Blanches and Les Crots). Once again, reduction dominates the underlying fruit. The precise and attractively textured flavors also brim with minerality on the austere and focused finale. This isn’t a wine of elegance but it’s certainly pretty and better balanced as well. (89-92)/2027+

2017 Echézeaux: (from Les Treux). Noticeable wood sets off the spicy aromas of both red and dark currant, plum and Asian-style tea. The supple and round middle weight flavors possess a lovely texture if limited density plus the finish is slightly dry and a bit short today. This may harmonize but it’s always likely to be a bit light, especially for a *grand cru*. (88-91)/2025+

Domaine de l’Arlot (Prémeaux-Prissey)

2017	Bourgogne – Hautes Côtes de Nuits “Le Mont”	red	86
2017	Côte de Nuits-Villages “Clos du Chapeau”	red	87
2017	Nuits St. Georges “1er” 1er	red	(89-91)
2017	Nuits St. Georges – Monts des Oiseaux 1er	red	(87-89)
2017	Nuits St. Georges “Clos de l’Arlot” 1er	red	(87-90)
2017	Nuits St. Georges “Clos des Forêts St. Georges” 1er	red	(90-92)
2017	Romanée St. Vivant Grand Cru	red	(90-93?)
2017	Vosne-Romanée “Les Suchots” 1er	red	(90-92)
2016	Bourgogne – Hautes Côtes de Nuits “Le Mont”	red	86
2016	Côte de Nuits-Villages “Clos du Chapeau”	red	87
2016	Nuits St. Georges “Clos de l’Arlot” 1er	red	89
2016	➔ Nuits St. Georges “Clos des Forêts St. Georges” 1er	red	92
2016	➔ Vosne-Romanée “Les Suchots” 1er	red	91
2016	Romanée St. Vivant Grand Cru	red	93

Régisseur Géraldine Godot commented that 2017 was a “really surprising vintage in that the quality of the wines has turned out to be much better than I originally thought it might be. I was initially quite skeptical about how the wines would evolve during the *élevage* as they seemed to lack color and were a bit thin and dull though perhaps I was unduly influenced by how well the wines turned out in 2015 and 2016. We chose to begin picking on the 7th of September and brought in very clean fruit with good maturities as potential alcohols varied between 12.8 and 13.3%. Yields were quite variable and while the average was only 28.5 hl/ha, we had some parcels that were generous and others that barely produced anything so the average is somewhat deceptive. Still, 28.5 hl/ha is a huge improvement over the 12 hl/ha we realized in 2016. I used a bit less whole clusters during the vinification, which is to say from 40 to 75% versus the 100% I used for most wines in 2016. Even so, the fermentations were hot and fast, in fact the temperatures climbed to around 36°C and I have never seen that before. As I mentioned, I really didn’t care for the 2017s at first as they seemed to lack color, flesh and energy but as the *élevage* progressed they gradually came around to the point that I now quite like them because even though they’re not especially dense, they are super-elegant *terroir*-driven wines that are completely classic in style. I believe that they will be approachable young, which is a good thing as there will be interesting choices to drink while waiting for the more structured 2015s and 2016s to mature.” Godot again noted that the Cuvée Le Petit l’Arlot, which is made using the young vines from the Clos de l’Arlot, has been changed to Monts des Oiseaux. It will be declared as a 1er, which is an upgrade as in the past it has been declared as a *villages* level wine; note that while it was made in 2015 it was not in 2016 as the quantities were too small. Lastly, the 2016s, visited below, were bottled between December 2017 and April 2018. (Chambers & Chambers Wine Merchants, www.chamberswines.com, CA, Burgundy Wine Company, www.burgundywinecompany.com, NY, Skurnik Wines, www.skurnik.com, NY and Classic Wine Imports, www.classicwineimports.com, MA, all USA; Altaya Wines, www.altayawines.com, Hong Kong; Howard Ripley, www.howardripley.com, Goedhuis & Co., www.goedhuis.com, Corney & Barrow, www.corneyandbarrow.com, Lay & Wheeler, www.laywheeler.com and Private Cellar Ltd., www.privatecellar.co.uk, all UK).

2017 Bourgogne – Hautes Côtes de Nuits “Le Mont”: A floral and pepper-inflected nose is composed mostly of red and dark currant scents. There is both good energy and delineation to the lightly stony flavors that are supported by bright acidity that imparts just a hint of tang on the linear finish. To enjoy young. 86/2019+

2017 Côte de Nuits-Villages “Clos du Chapeau”: (Comblanchien). While there is presently a whisper of reduction, it doesn't seem as though it's likely to last for very long. Otherwise there is a bit more volume to the equally vibrant and well-delineated flavors that possess a refined texture before culminating in a similarly tangy finish. 87/2021+

2017 Nuits St. Georges – Monts des Oiseaux: (from young vines Clos l'Arlot). A discreet application of wood sets off more deeply pitched aromas that include those of violet, earth, black cherry and a hint of raspberry. The supple but attractively vibrant middle weight flavors possess a caressing mid-palate mouthfeel, all wrapped in a delicious if not especially complex finish. This is obviously still very young but it's going to have to develop a good deal more depth for it to ascend to the next level though it's not obvious that there is sufficient underlying material for that to occur. (87-89)/2022+

2017 Nuits St. Georges “Clos de l'Arlot”: (a *monopole*). Here too there is a discreet application of wood surrounding the fresh, cool and restrained red and dark pinot fruit where a floral top note adds a touch of elegance. The slightly more concentrated medium weight flavors possess excellent intensity though the moderately firm finish is somewhat dry and short. The clipped aspect of the finish isn't fatal but the balance isn't ideal. (87-90)/2024+

2017 Nuits St. Georges “1er”: (from Clos des Forêts St. Georges fruit where the name of the *cuvée* has not yet been decided; however, they are leaning toward using the name Cuvée Hors Ligne, which is what the predecessor domaine of Jules Belin called it). A pungent nose is presently comprised by notes of wood and strong reduction. Otherwise there is good freshness and verve to the rich and relatively full-bodied flavors that evidence solid power on the more structured and youthfully austere if angular finish that also flirts with dryness. Note that my predicted range offers the benefit of the doubt that with a few years of bottle age, the angularity will round out. (89-91)/2027+

2017 Nuits St. Georges “Clos des Forêts St. Georges”: (from an enormous 7.5 ha *monopole* planted in the early 1950s). Not surprisingly, the aromatic profile is quite similar to that of the 1er. There is more size, weight and muscle to the denser middle weight plus flavors that culminate in a markedly serious, mouth coating and sneaky long finish. This is very clearly built to age but it's not overly austere; with that said, this is clearly going to require extended patience. (90-92)/2029+

2017 Vosne-Romanée “Les Suchots”: (from vines planted in 1950). There is just enough reduction to shave the top notes from the softly oaky nose of floral, spice and dark raspberry. There is good richness and volume to the velvet-textured medium-bodied flavors that are surprisingly robust on the mildly tangy if solidly lingering finish. This is presently somewhat awkward but I suspect that it will ultimately come together. (90-92)/2027+

2017 Romanée St. Vivant: (from a .25 ha parcel that was planted in 1973 – an average vintage produces 3 barrels). Relatively generous wood stops just short of fighting with the exuberantly spicy and ultra-fresh aromas of red raspberry, violet, Asian-style tea and a wisp of anise. There is excellent intensity to the voluminous and impressive concentrated flavors that culminate in a firm, youthfully austere and mouth coating finish that is also mildly drying. My predicted range assumes that this will ultimately harmonize but I must point out that the finish is pretty awkward at present. (90-93?)/2032+

2016 Bourgogne – Hautes Côtes de Nuits: An overtly floral nose with touches of herbal tea is composed by ultra-fresh aromas of red berries and a hint of earth. There is good richness to the detailed and lightly stony flavors that terminate in a bright and clean if slightly tangy and warm finish. 86/2020+

2016 Côte de Nuits-Villages “Clos du Chapeau”: (Comblanchien). This is aromatically similar to the Bourgogne as here too there is a whiff of herbal tea on the red berry fruit aromas that offer just a bit more complexity. There is notably better density to the sleek and intense medium-weight flavors that come up a bit short on the firm, mildly drying and austere finale. 87/2022+

2016 Nuits St. Georges “Clos de l'Arlot”: (a *monopole*; in 2016 this includes the young vines that are normally vinified separately). A discreet application of wood sets off the spicy and markedly floral aromas, in particular violet and lavender, along with plum and dark currant scents. The attractively textured medium weight flavors are at once succulent yet precise while exhibiting much better length and fine complexity. As is usually the case, this is a wine of finesse but one that doesn't lack for punch. 89/2024+

2016 Vosne-Romanée “Les Suchots”: (from vines planted in 1950). An exuberantly spicy nose flashes notes of Asian-style tea, black cherry and sandalwood, all of which is trimmed in noticeable oak influence. Here too there is a lovely texture to the equally succulent, round and sappy flavors that coat the palate and particularly so on the moderately austere and slightly warm finale that displays sneaky good length. This impressive effort is shaped by fine-grained tannins and overall, this is very Vosne in style. 91/2028+

2016 Nuits St. Georges “Clos des Forêts St. Georges”: (from an enormous 7.5 ha *monopole* planted in the early 1950s). Here too the nose is overtly floral in character though relative to the Suchots the dark berry fruit aromas are much earthier and decidedly less spicy. The sleekly muscular, intense and broad-shouldered flavors possess outstanding mid-palate density and power before culminating in a robust, firmly structured and wonderfully complex finale. This is a classically styled Nuits that is definitely built-to-age and one that is definitely going to need it. 92/2031+

2016 Romanée St. Vivant: (from a .25 ha parcel that was planted in 1973 – an average vintage produces 3 barrels). Once again there is a subtle touch of wood evident on the ripe and almost ostentatiously spicy and floral-inflected nose of violet, lavender, clove and red cherry scents. There is impressive concentration to the middle weight plus flavors that brim with dry extract that imparts a seductive mouthfeel as well as buffers the borderline robust tannins shaping the wonderfully persistent finish. This is a big RSV and like the Forêts St. Georges, a wine that is going to require extended keeping. 93/2034+

Domaine Arnoux-Lachaux (Vosne-Romanée)

2017	➔ Bourgogne	red	(87-89)
2017	Chambolle-Musigny	red	(88-91)
2017	Clos de Vougeot Grand Cru	red	(91-93)
2017	Echézeaux Grand Cru	red	(91-94)
2017	Latricières-Chambertin Grand Cru	red	(91-94)
2017	Nuits St. Georges	red	(88-90)
2017	Nuits St. Georges “Clos des Corvées Pagets” 1er	red	(90-92)
2017	Nuits St. Georges “Les Poisets”	red	(88-91)
2017	Nuits St. Georges “Les Procès” 1er	red	(89-92)
2017	Romanée St. Vivant Grand Cru	red	(92-95)
2017	➔ Vosne-Romanée	red	(89-91)
2017	Vosne-Romanée “Les Chaumes” 1er	red	(90-92)
2017	➔ Vosne-Romanée “Les Hautes Maizières”	red	(89-91)
2017	➔ Vosne-Romanée “Aux Reignots” 1er	red	(92-94)
2017	➔ Vosne-Romanée “Les Suchots” 1er	red	(92-94)
2016	Echézeaux Grand Cru	red	93
2016	Latricières-Chambertin Grand Cru	red	94
2016	Romanée St. Vivant Grand Cru	red	96
2016	➔ Vosne-Romanée “Aux Reignots” 1er	red	94
2016	➔ Vosne-Romanée “Les Suchots” 1er	red	93

Charles Lachaux describes the 2017 vintage as one that “could easily have produced excessive yields but we took the necessary steps such that our yields remained normal. This is to say around 43 hl/ha for the Bourgogne, 36 for the *villages* wines, 32 for the 1ers and between 18 and 28 for the *grands crus*. I chose to begin picking on the 2nd of September and brought in markedly clean fruit that required almost no sorting. Potential alcohols were quite good at around 13% and phenolic maturities were also very good. As was the case in 2015 and 2016, I used a minimum of 50% whole clusters for all wines and many were at 100% while the total *cuvaison* varied between 10 and 13 days. I also once again lowered the amount of new wood and the maximum for the *grands crus* is now 30%. As to the wines, I love the style of the 2017s as they’re pure and energetic and should drink well young and certainly before their counterparts in 2015 and 2016.” The 2016s, five of which are revisited below, were bottled between March and April 2018. (Purveyor of Fine Wines, www.winepurveyors.com, LA, William Gladstone Imports, www.williamgladstoneimports.com, NY, David Bowler Wine, www.bowlerwine.com, NY, Favorite Brands, LLC., www.favoritebrands.org, TX and P. Comms Intn'l., www.pcommswines.com, NC, all USA; Diva Beaune S.A.S., www.divawine.com, France; John Armit Wines, www.armit.co.uk, Private Cellar Ltd., www.privatecellar.co.uk, Laytons, www.laytons.co.uk, Clarion Wines, www.clarionwines.co.uk and Bibendum Wine Ltd., www.bibendum-wine.co.uk, all UK; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Bourgogne: (from 60+ year old vines based on the original pinot *fin* strain that is so highly regarded today). An elegant and very pure nose reflects soft floral and earth nuances on the primarily red berry fruit aromas. There is an unusually fine mouthfeel to the delicious and solidly complex flavors that deliver fine length. This is not particularly dense but even so, it’s rare to find this level of quality for what this is. Highly recommended. (87-89)/2021+

2017 Nuits St. Georges: An exuberantly expressive nose jumps from the glass to reveal a lovely array of earth, red currant, spice and a whiff of lavender. There is once again an appealing sense of energy to the lighter weight flavors that deliver solid punch and persistence on the balanced finish. This is a relatively elegant Nuits *villages*. (88-90)/2023+

2017 Chambolle-Musigny: A more deeply pitched nose features notes of plum, violet and red cherry along with soft spice wisps. The rich and refined middle weight flavors possess a caressing mouthfeel while delivering a moderately firm, dusty and borderline robust finish that offers fine complexity and persistence. A fine but firm Chambolle *villages*. (88-91)/2024+

2017 Vosne-Romanée: Aromatically the nose possesses a similar fruit profile but it's notably spicier. There is also a bit more concentration to the medium-bodied flavors that possess a more refined mouthfeel before terminating in a saline and lingering finish. The refinement is mostly due to the dense but fine tannins and this should age well for its level. (89-91)/2025+

2017 Nuits St. Georges "Les Poisets": (from 65+ year old vines). This is the first wine to display any appreciable reduction though it's not so pungent as to mask the floral elements. The supple yet attractively vibrant middle weight flavors are delicious and complex though not as concentrated as the Vosne, all wrapped in a harmonious and refreshing finale. This is really quite pretty and should be enjoyable young. (88-91)/2023+

2017 Vosne-Romanée "Les Hautes Maizières": An expressly floral-infused nose offers up additional notes of spiced red raspberry and cherry scents. The sleek, intense and beautifully textured flavors instantly firm up on the robust and driving finish. This sappy effort should drink well young but also be capable of rewarding mid-term cellaring. Lovely. (89-91)/2023+

2017 Nuits St. Georges "Les Procès": (from 50+ year old vines). This too is overtly floral though with more earth and less spice elements to the mostly red currant suffused nose. The juicy, even succulent medium weight flavors exhibit focused power and drive that carries over to the impressively complex and persistent finish. While this is quite fleshy at present, I suspect that it will tighten up once it's bottled. (89-92)/2025+

2017 Vosne-Romanée "Les Chaumes": Once again, there is plenty of floral influence to the generously spiced red berry fruit aromas that are laced with violet and lavender nuances. The medium-bodied flavors are rich to the point of opulence while flashing a highly seductive mouthfeel before culminating in a firm and dusty finish. This needs to develop better depth to fully merit my projected range but the underlying material appears to be up to the task. (90-92)/2027+

2017 Nuits St. Georges "Clos des Corvées Pagets": (Clos des Corvées Pagets is situated within Aux Corvées). A cool, pure and restrained nose grudgingly offers up pretty aromas of red currant, earth, lavender and a hint of the *sauvage*. There is excellent underlying tension to the delicious and well-detailed medium weight flavors that flash moderate rusticity on the firm, serious and mildly austere finish. This will definitely require at least a modicum of patience. (90-92)/2029+

2017 Clos de Vougeot: (from vines next to the wall by Grands-Echézeaux). An intensely floral nose reveals notes of lavender, violet and rose petal that add a touch of elegance to the equally cool and airy aromas of various red berries and plenty of earth influence. There is both better volume and power to the more concentrated and muscular broad-shouldered flavors that deliver excellent depth and persistence on the youthfully austere finale. This too will require at least some patience and reward at least 12 to 15. (91-93)/2029+

2017 Echézeaux: (from a .7 ha parcel in Les Rouges du Bas). This also display an abundance of floral characters though there is considerably more spice influence to the red currant and cool cherry scents. The sleeker if less muscular flavors also possess very good concentration where the copious sap imparts a beguiling texture on the even firmer and more serious finale. This is extremely promising but at the same time it's a wine to buy and forget. (91-94)/2032+

2017 Latricières-Chambertin: (from a .53 ha parcel). Reduction dominates the fruit today. Otherwise there is almost painful intensity to the borderline pungently mineral-driven middle weight plus flavors that possess an ultra-sleek mouthfeel before concluding in a strikingly long and youthfully austere finale. This is very Latricières in basic character and like the Echézeaux, a very promising wine but also clearly built to age. (91-94)/2032+

2017 Vosne-Romanée "Les Suchots": (from a .45 ha parcel situated at the very top of the vineyard). A wonderfully spicy and once again intensely floral nose combines both red and dark currant scents with those of sandalwood and Asian-style tea. The highly seductive medium weight flavors brim with dry extract yet there is no lack of vibrancy suffusing the youthfully austere and decidedly structured finish that displays outstanding depth and persistence. Patience advised. (92-94)/2032+

2017 Vosne-Romanée "Aux Reignots": (from a .29 ha parcel). A difficult of reduction and wood gives way to very fresh and tension-filled flavors that are at once seductive and intense while displaying superb minerality on the driving, highly complex and lengthy finish. Reignots is usually among the most refined of the Vosne 1ers but this is quite powerful. (92-94)/2032+

2017 Romanée St. Vivant: (from a .375 ha parcel situated by La Grande Rue). This is aromatically inexpressive to the point of being mute though aggressive swirling eventually liberates spicy and floral-inflected red and dark pinot fruit that also exhibits notes of Asian-style tea. The ultra-refined if equally restrained middle weight flavors possess a lovely sense of energy before terminating in a gorgeously long and well-balanced finale. This is a RSV of lace and grace but with punch. (92-95)/2032+

2016 Echézeaux: (from a .7 ha parcel in Les Rouges du Bas). An elegant, ripe and relatively airy nose fuses notes of spice and dried flowers with those of essence of red currant, cherry and a hint of wood. I very much like the mouthfeel of the strikingly complex middle weight plus flavors that flash evident minerality on the beautifully persistent and well-balanced finale. This seductive yet serious Ech should be excellent in time. 93/2031+

2016 Latricières-Chambertin: (from a .53 ha parcel). A cool, pure and airy nose of essence of wild red berries isn't as spicy but it's even more floral-inflected. The racy, intense and patently mineral-driven flavors are stony to the point that they are akin to rolling small pebbles around in your mouth, all wrapped in a balanced, youthfully austere and overtly saline finish. This is a classic Latricières of grace allied with a taut muscularity. 94/2033+

2016 Vosne-Romanée “Les Suchots”: (from a .45 ha parcel situated at the very top of the vineyard that gave yields of only 15 hl/ha in 2016). A penetratingly floral, Asian-style tea and spice-suffused nose is composed by notes of black cherry that are trimmed in just enough wood to warrant mentioning. The highly refined and obviously concentrated medium-bodied flavors possess plenty of mid-palate fat that enrobes the markedly firm supporting tannins on the well-balanced and satisfyingly long finish. This isn't quite as complex as the Reignots but it's more seductive. 93/2034+

2016 Vosne-Romanée “Aux Reignots”: (from a .29 ha parcel). An airy, cool and restrained nose is impressively broad with its gorgeous aromas of red currant, violet, rose petal and ample spice nuances. The lacy, sophisticated and energetic middle weight flavors also display plenty of minerality on the detailed, intense and driving finish. The impression of class and refinement is notably enhanced by the very fine grain of the tannins and this should age well for a long time yet it is not so firmly structured that it could not be enjoyed relatively young. A real beauty and very Reignots in character. 94/2034+

2016 Romanée St. Vivant: (from a .375 ha parcel situated by La Grande Rue). This is also quite reserved yet aggressive swirling helps to liberate the very spicy and floral nose that also reflects notes of cassis and raspberry liqueur. The rich, supple and seductively textured flavors possess excellent volume and once again plenty of drive on the mouth coating, balanced and solidly structured finish. This terrific effort is an RSV that balances power and punch with refinement. Note well that this is very much built for the long haul and a good deal of forbearance will be necessary. 96/2036+

Domaine Charles Audoin (Marsannay la Côte)

2017	➔ Bourgogne	red	87
2017	➔ Fixin “Le Rozier”	red	(89-91)
2017	Gevrey-Chambertin	red	(88-91)
2017	➔ Marsannay “Au Champ Salomon”	red	(90-93)
2017	Marsannay “La Charme aux Prêtres”	red	(89-91)
2017	➔ Marsannay “Clos du Jeu”	red	(90-92)
2017	Marsannay – Cuvée Marie Ragonneau	red	(88-90)
2017	Marsannay “Clos du Roy”	red	(89-91)
2017	➔ Marsannay “Les Favières”	red	(90-93)
2017	Marsannay “Les Longeroies”	red	(89-91)
2017	Pommard “En Mareau”	red	(87-89)

Cyril Audoin commented that the “2017 growing season was so much easier than that of 2016 and thank goodness because '16 was incredibly exhausting. We picked from the 7th to the 17th of September and the crop load was abundant without being excessive. Even better, the fruit was both clean and ripe with good phenolic maturities and medium skin thickness. I used between 30 and 40% whole clusters and the extractions and colors came relatively early. At first I was a bit disappointed with the quality but as has happened several times in recent years, the young wines really fleshed out and put on weight as the *élevage* progressed. From my perspective, 2017 is not a great vintage but it's certainly a very good one that should provide early drinking and plenty of pleasure.” I would add that Audoin is producing some of the best wines from Marsannay and even with his impressive track record for producing high quality, they still sell for very reasonable prices. I recommend them to you plus they offer almost unmatched value in the context of what is typical in the Côte de Nuits today. (Martine's Wines, www.martineswines.com, CA, USA; Clark Foyster Wines Ltd, www.clarkfoysterwines.co.uk and Goedhuis & Co., www.goedhuis.com, both UK; L'Imperatrice Fine Wines, www.imperatrice.com.hk, China/Macau).

2017 Bourgogne: A super-fresh array is composed by notes of pretty red berry fruit that is laced with hints of earth and floral influences. There is good punch to the supple and delicious flavors that aren't especially concentrated but I like the texture and complexity on the lingering finish that avoids rusticity. A quality Bourgogne. 87/2020+

2017 Marsannay – Cuvée Marie Ragonneau: A much earthier nose combines notes of forest floor with those of red and dark currant. The medium weight flavors possess a caressing and relatively sophisticated mouthfeel before culminating in a punchy, lightly mineral-inflected and more concentrated finale. (88-90)/2022+

2017 Marsannay “Clos du Roy”: Reduction presently overshadows the fruit but there is good freshness and verve to the sleek and intense medium weight flavors that exude evident minerality on the dusty, firm and youthfully austere finish. This balanced effort will require at least a few years of patience. (89-91)/2024+

2017 Marsannay “Les Longeroies”: A discreet application of wood sets off the herbal tea and floral-inflected red currant scented nose. I like the sense of energy and volume to the relatively refined and stony medium-bodied flavors that offer good length on the balanced finish. This is pretty but not especially complex though more depth may well develop. (89-91)/2023+

2017 Marsannay “Clos du Jeu”: A strikingly fresh nose offers up notes of essence of red cherry, pomegranate and lavender hints. There is slightly better concentration to the beautifully well-delineated and mineral-inflected flavors that possess a bit more complexity as well on the clean, focused and ever-so-slightly austere finale. Lovely stuff. (90-92)/2024+

2017 Marsannay “La Charme aux Prêtres”: (a limited production wine of around 600 bottles annually). Toasty reductive aromas presently mask the underlying fruit. Otherwise there is a relatively sleek mouthfeel thanks to the fine-grained tannins shaping the saline, dusty and once again, youthfully austere finale. Like the Longeroies, this will need to add more depth to merit the upper end of my projected range. (89-91)/2023+

2017 Marsannay “Les Favières”: This is a consistently excellent wine from Audoin and 2017 will not break that string with its beautifully layered array of red and dark cherry, spice, plum and violet scents. There is better density and excellent punch to the stony, racy, focused and notably more complex flavors that also display a touch of youthful austerity on the chalky finish. Excellent quality and worth your interest. (90-93)/2025+

2017 Marsannay “Au Champ Salomon”: First reduction dominates the nose today. More interesting are the sleekly textured medium-bodied flavors thanks to the dense but fine tannins shaping the lingering finish that possesses fine depth and punch. This is also youthfully austere and quite serious so at least some patience is advised. (90-93)/2027+

2017 Fixin “Le Rozier”: A softly spicy and distinctly earthy nose is cool and restrained with its notes of plum, violet and a whiff of forest floor. There is impressive intensity and detail to the subtly mineral-suffused middle weight flavors that terminate in a compact, youthfully austere and sneaky long finish. Like several of the wines in the range, this will need to add more depth with time in bottle but this is potentially the best example of this wine that I have seen from Audoin. (89-91)/2024+

2017 Gevrey-Chambertin: (from Les Crais and La Croix des Champs, both of which are on the eastern side of D974). Here the expressive nose mixes both upper and lower-toned aromas that include maraschino cherry, humus, earth and a whisper of the *sauvage*. The beautifully textured and surprisingly refined medium-bodied flavors are at once supple yet delineated, all wrapped in an ever-so-mildly austere finale. This is really quite pretty and should drink well young if desired. (88-91)/2024+

2017 Pommard “En Mareau”: An unusually high-toned nose features sorbet-like aromas of essence of red cherry and raspberry. The racy, intense and muscular medium weight flavors possess both good detail and minerality while displaying perfectly good if not special depth on the compact finish that is presently a bit short. That may of course change with time in bottle but I doubt that this will ever be distinguished in its category. (87-89)/2025+

Domaine Denis Bachelet (Gevrey-Chambertin)

2017	➔ Bourgogne Pinot Noir	red	(87-89)
2017	Charmes-Chambertin Vieilles Vignes Grand Cru	red	(91-94)
2017	Côte de Nuits-Villages	red	(88-91)
2017	➔ Gevrey-Chambertin Vieilles Vignes	red	(89-91)
2017	➔ Gevrey-Chambertin “Les Corbeaux” 1er	red	(90-93)
2017	➔ Gevrey-Chambertin “Les Evocelles”	red	(89-91)

Denis Bachelet was away at the time of my visit and it was his son Nicolas, who has joined his father full time, who handled the tasting. Denis' eventual successor described the 2017 growing season as "one where the vines reacted positively to all of the stress they suffered in 2016. Bud break was early and while we were worried about the possibility of another damaging frost, in the end there was none. The fruit set was large and the flowering passed well so it was evident early on that absent a hail storm, we would have an abundant crop. As it turned out, that's exactly what happened and thanks to a warm and dry summer, the fruit attained excellent levels of maturity. We chose to begin picking on the 5th of September and brought in a completely clean crop that possess good sugars and reasonable but not high acidities. Yields were generous and across all of our appellations, they averaged between 48 to 50 hl/ha though some of our old vine parcels produced much less. Normally that would be higher than we would like but the skins were thick so that the ratio of solids to liquids was reasonably good. As to the wines, they're exceptionally fresh and energetic and there's really nothing not to like. Moreover, they should be accessible young and while they will age, they're already so delicious that I suspect many will be enjoyed young." (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, Fine Vines, www.finevines.com, IL, C'est Vin, LLC, 703.243.3559, VA, Wines Unlimited, www.winesunlimited.com, LA, Atlanta Wholesale Wines, www.ndcweb.com, GA, Small Potatoes Wine, www.smallpotatoeswine.com, ID, The Harvest Wine Company, LLC, nate@harvestwineco.com, CO, Martin Scott Wines, www.martinscottwines.com, NY, Veritas Imports, www.veritaswine.com, CA/NV/AZ/NM, all USA; A&B Vintners, www.abvintners.co.uk, Berry Brothers & Rudd, www.bbr.com, Howard Ripley, www.howardripley.com, and The Wine Society, www.thewinesociety.com, all UK).

2017 Bourgogne Pinot Noir: A pretty and very fresh nose speaks of black raspberry and forest floor aromas that are trimmed in subtle oak nuances. There is both excellent intensity and detail to the delicious middle weight flavors that offer especially good depth and persistence for the genre. This is easily of *villages* level quality. (87-89)/2021+

2017 Côte de Nuits-Villages: (from 4 different parcels in Queue de Hareng that now total about .37 ha). Here too there is a deft touch of wood surrounding the earthier and more *sauvage*-inflected aromas of black cherry and raspberry. The fleshy and delicious medium-bodied flavors possess a relatively refined mouthfeel thanks to the fine grained tannins shaping the sneaky long finale. Lovely. (88-91)/2023+

2017 Gevrey-Chambertin Vieilles Vignes: (from vines averaging between 60 and 70 years of age located in Les Champs Perriers, En Derée, Sylvie, Les Jeunes Rois, La Justice, La Burie and La Platière). Soft wood sets off the pretty and ultra-fresh aromas of dark currant, spice and distinct earth scents. The sleek and very rich medium weight flavors possess a caressing yet powerful mouthfeel, all wrapped in a saline-inflected finish that offers very fine depth and persistence. This should drink well young but have no problem rewarding mid-term cellaring. (89-91)/2025+

2017 Gevrey-Chambertin "Les Evocelles": (from the Brochon side). Here the wood treatment is a bit more evident though by no means intrusive on the nose of cool, pure and restrained aromas that blend notes of red and dark cherry with those of spice, earth and a hint of violet. There is better underlying tension though not quite the same concentration to the more elegant middle weight flavors that also flash a bit more minerality on the finely detailed and youthfully austere finale. (89-91)/2024+

2017 Gevrey-Chambertin "Les Corbeaux": (also from 60 to 70 year old vines). This is also distinctly cool and restrained with more *sauvage* character to the plum, herbal tea and freshly turned earth scents. The delicious and attractively energetic flavors are not especially dense but I like the delineation and salinity that gradually emerges on the youthfully austere and beautifully complex finale. This too should drink well after only 5 to 7 years if that's your preference. (90-93)/2027+

2017 Charmes-Chambertin Vieilles Vignes: (from a .44 ha parcel of 90+ year old vines situated directly across from Chambertin; the yields are so low and the vines so exposed that Bachelet says that he always harvests this parcel first). This was the only wine in the range to display any appreciable reduction along with a background dollop of wood. The velvety and highly seductive medium weight flavors possess an abundance of dry extract that easily buffers the moderately firm tannic spine shaping the lingering and well-balanced finish. This will need to develop more depth to merit the upper end of my projected range but the underlying material appears to be present such that it will be possible. (91-94)/2029+

Domaine Bart (Marsannay-la-Côte)

2017	Bonnes Mares	Grand Cru	red	(90-93)
2017	Chambertin-Clos de Bèze	Grand Cru	red	(89-92)
2017	Chambolle-Musigny	"Les Véroilles"	red	NR
2017	Fixin		red	(86-88)
2017	Fixin	"Les Hervelets"	red	(87-90)
2017	» Marsannay	"Les Champs Salomon"	red	(89-92)
2017	Marsannay	"Echezots"	red	(87-89)
2017	Marsannay	"Clos du Roy"	red	(88-91)

2017	Marsannay “Les Finottes”	red	87
2017	Marsannay “Les Grandes Vignes”	red	(88-90)
2017	Marsannay “La Montagne”	red	(86-89)
2017	Marsannay “Les Ouzeloy”	red	(87-89)
2017	Marsannay “Les Saint Jacques”	red	(88-90)

This 22 ha estate is directed by Pierre Bart and his uncle Martin along with Pierre’s mother and aunt. Martin is a cousin of Bruno Clair because Martin’s mother Monique was the sister of Bruno and thus part of the Clair-Daũ family. This explains why there are holdings in Bonnes Mares, Chambolle and Clos de Bèze as well as in Santenay (the family is related, though distantly, to Denis Clair of Santenay). With respect to the 2017 vintage, Pierre Bart explained that “we enjoyed a relatively calm growing season where we really didn’t have much drama and certainly much less than was the case in 2016. Yields were generous and thus it was necessary to wait to pick and we did not start until the 12th of September. Maturities were actually not only quite good but also homogenous. Yields were relatively high and we made the maximum permissible in most *appellations*. The fruit was mostly clean, which is to say there was a bit of sorting for berries that were not fully ripe and a bit of rot that developed due to the fact that we waited to pick. Potential alcohols were varied and came in between 11.8 and 13.2% though acidities were on the lower side but even so, we didn’t touch them. We used between 15 and 30% whole clusters and it was necessary to push the extractions somewhat to obtain the intrinsic material. As to the wines, they’re on the lighter side but this is not to say light because they do not lack for flavor authority. As to the wines, they’re built for mid-term cellaring and they remind me of slightly structured 2014s.” (Jeanne-Marie de Champs, www.ds-collection.com, NY, USA; and Les Caves de Pyrène, www.lescaves.co.uk, UK).

2017 Marsannay “Les Finottes”: (Finottes is a *monopole* of the domaine but it is not indicated as such on the label). Soft wood sets off earthy and humus-suffused aromas of forest floor and dark berry fruit. There is good freshness and vitality to the delicious flavors that possess reasonable depth and persistence. This is light but pretty and should drink well young. 87/2020+

2017 Marsannay “Les Ouzeloy”: Here too there is enough wood to mention surrounding the fresh and cool mix of red and dark currant along with ample earth influence. There is a bit more weight to the attractively textured middle weight flavors that terminate in a dusty and mildly austere finish. This is also quite pretty but with a bit more complexity. (87-89)/2022+

2017 Marsannay “Echezots”: Firm reduction masks the underlying fruit today. Otherwise there is good punch and lovely detail to the more mineral-inflected flavors that aren’t especially complex but they are quite refreshing and the finish is well-balanced. We’ll see if it can add more depth but again, this is very pretty and well crafted. (87-89)/2022+

2017 Marsannay “Les Saint Jacques”: Evident, but not intrusive, wood sits atop the relatively cool and elegant nose that speaks of spice and floral nuances that add breadth to the red currant and forest floor aromas. There is a bit more volume to the delicious and appealingly intense flavors that terminate in a sappy if ever-so-mildly warm finish. This should also drink well young if that’s your preference. (88-90)/2023+

2017 Marsannay “La Montagne”: A cool and airy high-toned nose of pomegranate and cranberry is also trimmed in a discreet dollop of oak. The very supple if vibrant flavors are not especially dense and while the delicious finish is refreshing, this is pretty light if not actually dilute. (86-89)/2021+

2017 Marsannay “Les Grandes Vignes”: A moderately toasty and more deeply pitched nose is comprised by essence of plum, dark cherry and freshly turned earth. There is much better volume and richness to the caressing and velvet-textured flavors that display touches of austerity and rusticity on the more structured finale. (88-90)/2023+

2017 Marsannay “Clos du Roy”: Moderate wood stops short of fighting with the essence of dark pinot fruit and evident *sauvage* nuances. The rich but punchy medium-bodied flavors flash noticeable minerality on the sleek, precise and delicious finish that is shaped by firm but not hard or rustic tannins though even so, some patience will be necessary. (88-91)/2024+

2017 Marsannay “Les Champs Salomon”: An exuberantly fresh and expressive nose offers up notes of violet, spiced plum, cassis and a whiff of the *sauvage*. There is better richness and a bit better density as well if less minerality to the more broad-shouldered flavors that culminate in a palate coating, youthfully austere and sneaky long finish. This too will need at least some patience as the supporting tannins are firm but again, not hard. (89-92)/2025+

2017 Fixin: (mostly from Le Clos with a small amount of Champs Pennebaut). A brooding and highly restrained nose grudgingly offers up notes of various dark berries and plenty of earth and humus elements. The delicious, energetic and well-detailed middle weight flavors evidence both marked austerity and rusticity on the somewhat tough and short finish. This is not as well-balanced as it could be and will probably benefit considerably by an appropriate accompanying dish. (86-88)/2022+

2017 Fixin “Les Hervelets”: (from both Les Arvelets and Les Hervelets where ~60% derives from the latter). An ultra-fresh nose combines discreet wood with purple fruit, newly turned earth and a touch of the *sauvage*. The lighter weight and vibrant flavors exude a subtle salinity on the well-detailed, clean and focused finish. This is pretty but not especially deep yet there is the balance and structure to permit it to age over the mid-term. (87-90)/2024+

2017 Chambolle-Musigny “Les Véroilles”: (from the *villages* portion of the vineyard). This is very firmly reduced and the funk extends to the palate as well, at which point it’s far from certain that this will clean up. Not Rated

2017 Chambertin-Clos de Bèze: (from a .44 ha parcel with vines that were originally planted in 1904 though there has been a significant amount of replanting since). Generous wood stops short of completely dominating the fresh array of spiced red berry fruit aromas that are notably floral in character. The supple and delicious if lighter weight flavors flash a touch of minerality on the lingering if mildly dry finish. My predicted range offers the benefit of the doubt that the dryness is related to the evident gas rather than a lack of phenolic maturity. Even so, this is on the lighter side for a *grand cru*. (89-92)/2027+

2017 Bonnes Mares: (1 ha that is comprised of two large parcels that sit just above those of Domaine de Vogüé). This too is quite firmly reduced with ample wood influence but unlike the Veroilles, the reduction does not extend to the palate. There is a bit more mid-palate density to the vibrant flavors that terminate in a youthfully austere but better balanced finish. This will need at least some bottle aging as it’s presently quite firm. (90-93)/2029+

Domaine Ghislaine Barthod (Chambolle-Musigny)

2017	➔ Bourgogne “Les Bons Bâtons”	red	(86-89)
2017	➔ Chambolle-Musigny	red	(89-91)
2017	➔ Chambolle-Musigny “Les Baudes” 1er	red	(91-93)
2017	Chambolle-Musigny “Les Beaux Bruns” 1er	red	(90-92)
2017	➔ Chambolle-Musigny “Les Charmes” 1er	red	(91-94)
2017	Chambolle-Musigny “Les Chatelots” 1er	red	(90-92)
2017	Chambolle-Musigny “Les Combottes” 1er	red	(89-92)
2017	➔ Chambolle-Musigny “Les Cras” 1er	red	(92-94)
2017	➔ Chambolle-Musigny “Les Fuées” 1er	red	(91-94)
2017	➔ Chambolle-Musigny “Les Gruenchers” 1er	red	(91-93)
2017	Chambolle-Musigny “Les Noirots” 1er	red	(89-92)
2017	➔ Chambolle-Musigny “Les Sentiers” 1er	red	(90-93)
2017	➔ Chambolle-Musigny “Les Véroilles” 1er	red	(91-93)

As is her wont, Ghislaine Barthod was once again modest about her terrific 2017s while noting that “I honestly wasn’t sure what the fruit was going to give us in terms of wines. We enjoyed a relatively calm growing season that was for once much less rock and roll than what we have endured over the last few years. I chose to attack the picking relatively early, which is to say the 4th of September as I judged that we had little to gain in terms of additional maturity but plenty to lose in terms of acidity. The fruit was clean and while there was a bit of sorting necessary to eliminate berries that hadn’t completely ripened, the percentage was peanuts. The vinifications were easy and I chose to not push the extractions, in fact I really didn’t do much punching down at all. As to the wines, I was initially a bit skeptical as I found them to be a bit light and to lack real personality. But as the *élevage* progressed they not only put on weight but also became much more interesting, indeed to the point that I now very much like them. Despite the early harvest date, 2017 produced classically styled wines that do not resemble at all the wines produced by such other early harvesting vintages such as 2003, 2009 or 2015. I would describe that as a hypothetical blend of 2000 and 2002 with the suppleness and richness of the former combined with the freshness and minerality of the latter.” Readers are not seeing things as there are two new wines in the Barthod lineup as yields were sufficiently generous in 2017 to allow for the first time the fruit from Les Sentiers and Les Noirots to be vinified separately; normally it is declassified into the Chambolle *villages*. As was the case with the 2016 vintage, I found that the elegant and refined style of the Barthod wines was enhanced by the classic style of the 2017 vintage. As the scores and commentaries confirm, the quality here is first-rate and if you can find them, these are wines to put in your cellars. (Rosenthal Wine Merchant, www.madrose.com, NY, USA; A&B Vintners, www.abvintners.co.uk, Flint Wines, www.flintwines.com, Justerini & Brooks, www.justerinis.com, Seckford Wines, www.seckfordwines.co.uk, Uncorked Ltd, www.uncorked.co.uk, Berry Brothers & Rudd, www.bbr.com, Fields, Morris & Verdin, www.fmvwines.com, The Wine Society, www.thewinesociety.com and Goedhuis & Co., www.goedhuis.com, all UK).

2017 Bourgogne “Les Bons Bâtons”: (from vines near Gilly). Buoyantly fresh aromas consist of pretty essence of red berries, violet, lavender and a whiff of earth. There is a lovely sense of energy to the agreeably textured flavors that conclude in a refreshing finish where a touch of bitter cherry pit arises. Lovely. (86-89)/2021+

2017 Chambolle-Musigny: (from 11 different parcels totaling 1.5 ha, scattered all around Chambolle). Here too the aromas of plum, violet and blueberry are super-fresh and expressive. The sleek, intense and beguilingly delicious middle weight flavors exude a subtle minerality onto the firm and relatively serious finish. This is perhaps less elegant than it usually is as it's more structured but it may well compensate by developing even better depth over time. (89-91)/2024+

2017 Chambolle-Musigny “Les Combottes”: A more elegant and more complex nose consists of notes of red and dark raspberry, rose petal and an evanescent wisp of spice. The medium-bodied flavors possess a noticeably finer mouthfeel as well as an appealing vibrancy while delivering very good persistence on the dusty, delicious and saline finish. (89-92)/2025+

2017 Chambolle-Musigny “Les Chatelots”: Here the expressive nose is more elegant still with somewhat higher-toned aromas of essence of red currant, raspberry and soft spice wisps. The lilted and pleasingly vibrant middle weight flavors are supported by beautifully fine-grained tannins on the lacy and graceful finish. This is a classically styled Chatelots of finesse and refinement but one that has the stuffing to age too. (90-92)/2027+

2017 Chambolle-Musigny “Les Beaux Bruns”: (from a .75 ha parcel of 50+ year old vines). A relatively deeply pitched nose speaks of dark raspberry, plum liqueur, red currant and touches of earth and leather. As is typically the case, the medium-bodied flavors possess more volume and richness though notable less refinement to the sappy, powerful and serious finish that should easily repay extended keeping. While qualitatively similar to the Chatelots, this is completely different in style and personality. (90-92)/2029+

2017 Chambolle-Musigny “Les Baudes”: (from a .23 ha parcel of 45+ year old vines). A fresh and relatively airy array is composed by notes of both red and dark berries along with a range of pretty floral and spice elements. There is excellent size, weight and volume to the tautly muscular and powerful flavors that culminate in a highly energetic finish that delivers impressive depth and persistence. This is a robust Baudes and one that will definitely require patience. (91-93)/2029+

2017 Chambolle-Musigny “Les Sentiers”: (from a small parcel that measures only .08 ha). A pretty and relatively elegant nose features notes of raspberry, pomegranate, spice and a floral whiff of rose petal. The sleek, delineated and impressively intense medium weight flavors possess both good minerality and power, all wrapped in a beautifully persistent finish where a hint of bitter cherry pit appears. Good stuff and built to reward mid to even longer-term cellaring. (90-93)/2029+

2017 Chambolle-Musigny “Les Noirots”: (from a .14 ha parcel). A more deeply pitched and somewhat less elegant nose combines notes of spiced plum, dark raspberry and touches of earth, tea and sandalwood. The succulent and beguilingly textured medium-bodied flavors brim with dry extract that helps to buffer the firm tannins that flirt with rusticity on the lingering finish that also reflects a note of bitter cherry pit. (89-92)/2027+

2017 Chambolle-Musigny “Les Charmes”: (from a .25 ha parcel). A markedly more elegant and once again ultra-fresh nose reflects notes of various red berries, spiced orange pekoe tea and a touch of both red and white rose petal. The vibrancy of the middle weight flavors is palpable with a discreet bead of minerality adding additional lift to the harmonious, focused and beautifully persistent finale. I very much like the fine grain of the tannins and overall this is very Zen-like. (91-94)/2029+

2017 Chambolle-Musigny “Les Gruenchers”: (from a .19 ha parcel). Here too the nose is composed of an elegant array of airy red cherry, violet and plum where additional breadth is present in the form of spice and lavender nuances. The sleek, rich and well-detailed flavors exude evident minerality that carries over to the balanced if compact, serious and moderately austere finale. A high quality built to age Gruenchers of power and punch though it is by no means rustic. (91-93)/2029+

2017 Chambolle-Musigny “Les Fuées”: (from a .26 ha parcel of 70+ year old vines near Bonnes Mares). A slightly more deeply pitched nose that includes notes of dark raspberry and plum is at once spicier and a bit more floral in character as well. There is fine volume and punch to the dense and powerful yet seductively textured medium-bodied flavors that brim with both dry extract and an almost pungent minerality on the highly complex and beautifully persistent finish. Terrific. (91-94)/2029+

2017 Chambolle-Musigny “Les Véroilles”: (from a .37 ha parcel that is a *monopole* at the 1er level – this parcel was upgraded to *premier cru* status in 1987). An admirably pure nose displays aromas of black cherry, spice, lavender and rose petal aromas. The caressing and strikingly well detailed middle weight flavors are impressively rich yet precise and this too evidences plenty of minerality on the powerful, sappy and palate coating backend. While this is presently not quite as complex or structured as the Fuées, it is nonetheless quite promising. (91-93)/2027+

2017 Chambolle-Musigny “Les Cras”: (from a .85 ha parcel). Interestingly this is aromatically quite similar to the Véroilles if perhaps just a bit more elegant and layered. The racy, intense and overtly mineral-driven medium weight flavors possess almost painful punch along with chiseled delineation on the austere, serious and compact yet superbly long finish. This very firm effort is not seductive or especially refined at present but the power and drive are most impressive. (92-94)/2032+

Domaine Berthaut-Gerbet (Fixin)

2017	Bourgogne “Les Prielles”	red	86
2017	Echézeaux Grand Cru	red	(91-94)
2017	Fixin	red	(87-89)
2017	Fixin “Les Arvelets” 1er	red	(89-91)
2017	Fixin “Les Crais”	red	(87-90)
2017	Fixin “Les Hervelets” 1er	red	(89-91)
2017	Gevrey-Chambertin	red	(87-90)
2017	Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	(90-92)
2017	Vosne-Romanée	red	(88-91)
2017	➔ Vosne-Romanée “Petits Monts” 1er	red	(91-93)

Amélie Berthaut, the daughter of Denis Berthaut and Marie-Andrée Gerbet, has taken over both her father’s, and most of her mother’s, vineyards. Those entities were called Domaine Vincent and Denis Berthaut in Fixin and Domaine François Gerbet that was based in Vosne-Romanée. While the percentages are not exact, Amélie basically took over 100% of her father’s and uncle’s domaine and roughly two-thirds of her mother’s and aunt’s domaine. This explains why there is the mix of vineyards from Fixin, Gevrey, Vougeot, Chambolle and Vosne-Romanée in the range. 2013 was Amélie’s first vintage and she notes that she took over still more vineyards for the 2015 and the 2016 vintages, including Clos de Vougeot and more Petits Monts, and the total between owned and leased vineyards is now slightly more than 13 ha; most of the Gevrey-based vines are leased from the Mercier family of Domaine des Chézeaux. With respect to the 2017 vintage, Berthaut noted that “the growing season was much more tranquil than what we suffered through in 2016. I chose to begin picking the chardonnay on the 2nd of September and attacked the pinot on the 6th. For the first time since I started in 2013, I had a normal harvest as yields averaged right around 41 hl/ha across all my *appellations*. I used varying amounts of whole cluster and tried to vinify softly. The wines are balanced and should be enjoyable young.” (Domaine Wine Cellars, www.domaine.com.tw, Taiwan; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau).

2017 Bourgogne “Les Prielles”: A pretty and exceptionally fresh nose freely offers up notes of pomegranate, raspberry and soft earth wisps that continue onto the sleek, detailed and delicious flavors that deliver reasonably good persistence with only a trace of rusticity. A competent Bourgogne. 86/2020+

2017 Fixin: This too is aromatically ultra-fresh with its more deeply pitched array of plum, dark currant and forest floor scents. There is both fine intensity and minerality to the equally sleekly textured flavors that terminate in a mildly austere bitter cherry-inflected finish that also flashes just a hint of rusticity. (87-89)/2022+

2017 Fixin “Les Crais”: A background hint of wood toast easily allows the earthier and even more deeply pitched nose of freshly crushed aromas plum, cassis and newly turned earth. There is better volume and a bit more richness as well to the sappy and fleshy medium-bodied flavors that exude a fine bead of minerality on the youthfully austere finish that unlike the two prior wines, displays no rusticity. (87-90)/2023+

2017 Gevrey-Chambertin: A ripe and once again exceptionally fresh nose consists of various dark berries, earth and plenty of *sauvage* character. The solidly constituted medium weight flavors possess a fleshy and round mid-palate that contrasts somewhat with the moderately austere and compact finish. Still, this will probably be reasonably accessible after only a few years of bottle age. (87-90)/2023+

2017 Vosne-Romanée: (from Aux Réas and Au Dessus de la Rivière). A discreet application of wood frames the notably spicy dark fruit aromas of cassis, black raspberry and Asian-style tea. The medium weight flavors aren’t quite as dense as those of the Gevrey but they’re more refined thanks to the finer grain of the supporting tannins shaping the velvety if mildly austere finale. A very good *villages*. (88-91)/2023+

2017 Fixin “Les Arvelets”: Generous wood all but dominates the red currant, herbal tea and forest floor scents. The relatively refined and well-detailed middle weight flavors ooze a subtle minerality on the lilting, focused and sneaky long finish. This should drink well young though note that my predicted range offers the benefit of the doubt that the wood will ultimately be successfully integrated. (89-91)/2024+

2017 Fixin “Les Hervelets”: Here too generous wood fights a bit with the earth and floral-suffused scents of ripe plum and dark cherry. The attractively textured and relatively fine flavors flash good minerality on the sappy medium weight finish that evidences a touch of austerity and wood. This is lighter and very pretty if a bit woody today. (89-91)/2023+

2017 Gevrey-Chambertin “Lavaut St. Jacques”: (from a .13 ha parcel). Firm reduction masks the underlying fruit but not the more subtle oak influence. As one would reasonably expect, the medium weight plus flavors are markedly more broad-shouldered and muscular with ample minerality that also infuses the powerful, austere and compact finish. At least some patience will be required before this is ready for prime time. (90-92)/2027+

2017 Vosne-Romanée “Petits Monts”: (from a .50 ha parcel that must be worked by horse). This too is quite firmly reduced though wisps of spice can be discerned. Otherwise the sleek, velvety and seductive medium-bodied flavors possess first-rate intensity and minerality with enough sap to buffer the moderately firm tannic spine shaping the mouth coating, balanced and lingering finish. This is really quite classy and very Petits Monts in character. (91-93)/2029+

2017 Echézeaux: (from a .06 ha parcel in Les Treux and another of the same size in Quartiers de Nuits; 70% whole cluster vinification). Discreet but not invisible wood influence frames the intensely floral, and in particular violet, suffused aromas of dark cherry, sandalwood and tea. The velvety and very rich middle weight flavors also possess a lovely texture that carries over to the muscular but not really austere finale. This isn’t especially dense but the supporting tannins make clear that this too will need at least a few years of cellaring before it will begin to reveal its full potential. (91-94)/2029+

Domaine François Bertheau (Chambolle-Musigny)

2017	Bonnes Mares Grand Cru	red	(91-93)
2017	Chambolle-Musigny	red	(87-89)
2017	Chambolle-Musigny “1er” 1er	red	(89-91)
2017	➔ Chambolle-Musigny “Les Amoureuses” 1er	red	(91-94)
2017	Chambolle-Musigny “Charmes” 1er	red	(90-92)
2016	Bonnes Mares Grand Cru	red	93
2016	➔ Chambolle-Musigny	red	89
2016	➔ Chambolle-Musigny “1er” 1er	red	91
2016	➔ Chambolle-Musigny “Les Amoureuses” 1er	red	93
2016	➔ Chambolle-Musigny “Charmes” 1er	red	92

François Bertheau, who manages this 6.2 ha domaine (half of which is in *villages* level vineyards), said in his typically understated laconic manner that 2017 was a “piece of cake compared to the much more challenging vintage of 2016. Moreover, it certainly gave us much, much better yields as Chambolle was hit very hard by frost damage last year, in fact I would put them at double what we realized in 2016. Otherwise it was an easy season with an easy vinification and, coincidence or not, the 2017s stylistically speaking are easy-going as well though I think that they should reward up to mid-term cellaring.” The Bertheau ‘16s, revisited below, were bottled in February 2018. (C&D Wines c/o Fruit of the Vines, Inc., www.cndwines.com, NY and Envoyer Fine Wines, www.envoyerfinewines.com, CA, both USA; Clark Foyster Wines Ltd, www.clarkfoysterwines.co.uk, A&B Vintners, www.abvintners.co.uk and Flint Wines, www.flintwines.com all UK; L'Imperatrice Fine Wines, www.imperatrice.com.hk, Hong Kong/China).

2017 Chambolle-Musigny: An attractively fresh nose offers up a lovely range of various red berries and soft spice wisps. The delicious and nicely vibrant middle weight flavors possess a fleshy mouthfeel while exhibiting reasonably good depth and persistence on the balanced and refreshing finish. This should be approachable in its youth if preferred. (87-89)/2021+

2017 Chambolle-Musigny “1er”: (a 1 ha blend of Grosseilles, Baudes, Noirots and Gruenchers, which are all bunched together, geographically speaking). Firm reduction dominates the nose today. Moreover, positively there is equally good vibrancy to the delicious and slightly denser medium-bodied flavors that possess a caressing mouthfeel as well as a sneaky long finish. This pretty, lacy and mineral-suffused effort should also drink well young. (89-91)/2023+

2017 Chambolle-Musigny “Charmes”: (from a .66 ha parcel). Here there is no reductive funk, indeed the nose is really quite elegant with its assortment of red cherry, raspberry, lavender, violet and soft spice wisps. There is slightly better mid-palate volume to the equally caressing medium weight flavors that offer a bit more overall depth and persistence on the dusty and well-balanced if more evidently structured finish that exudes a hint of bitter cherry pit character. (90-92)/2025+

2017 Chambolle-Musigny “Les Amoureuses”: (from a .32 ha parcel). The beautifully layered nose offers another small step up in elegance and a large step up in aromatic complexity and spiciness to the essence of red pinot fruit and intense floral influence. The intense yet refined and lacy middle weight flavors brim with minerality while remaining classy and gracefully largely thanks to the very finely grained tannins shaping the saline, complex and sneaky long finish. This is firm yet harmonious; indeed the word Zen comes to mind. (91-94)/2027+

2017 Bonnes Mares: (from a .34 ha parcel located in 100% *terres rouges*). A background hint of wood easily allows the cool and equally pure essence of red currant, plum and violet scents to be appreciated. There is a lovely sense of underlying tension to the tautly muscular flavors that are also shaped by relatively fine-grained tannins on the balanced and lingering finale. This is a Bonnes Mares of refinement and finesse that should age well on a base of balance. (91-93)/2027+

2016 Chambolle-Musigny: A pretty, fresh and relatively dense mix of both red and blue pinot fruit is cut with discreet spice and floral nuances and in particular violet. The rich, concentrated and delicious middle weight flavors possess a caressing mouthfeel, all wrapped in a lingering and naturally sweet finish. This is more concentrated than usual and should drink well on the younger side if that’s your preference but also age well too. 89/2023+

2016 Chambolle-Musigny “1er”: (a 1 ha blend of Groseilles, Baudes, Noirots and Gruenchers, which are all bunched together, geographically speaking). A very gentle touch of wood sets off the more elegant, spicier and more complex nose of spice, violets and cool red currant aromas. There is good richness to the supple, round, delicious and equally complex medium-bodied flavors that possess a lovely sense of balance as well as good underlying tension on the youthfully austere finale where a hint of bitter fruit pit arises. Worth considering. 91/2026+

2016 Chambolle-Musigny “Charmes”: (from a .66 ha parcel). This is also quite spicy but it’s also more perfumed with cool and airy aromas of plum, violet and lavender. Supple, round and utterly delicious and seductive medium weight flavors possess a polished mouthfeel thanks to the moderately firm but fine-grained tannins that possess first-rate depth on the highly persistent and notably firm finish. This notably rich effort is textbook Charmes that should drink well young will need at least 12+ years to arrive at its full apogee. 92/2028+

2016 Chambolle-Musigny “Les Amoureuses”: (from a .32 ha parcel). A more restrained and beautifully layered nose offers up cool aromas of both red and dark currant, rose petal, clove and a hint of anise. As refined and polished as the Charmes is, the mouthfeel here of the middle weight flavors takes refinement to another level with ample minerality adding a touch of lift to the balanced and superbly persistent finish. This is very classy juice yet make no mistake it will be capable of aging effortlessly. 93/2028+

2016 Bonnes Mares: (from a .34 ha parcel located 100% in *terres rouges*). A moderately high-toned nose consists of notes of red cherry, raspberry, spice, rose petal and warm earth nuances with background hints of plum. The richer, bigger and markedly more powerful flavors possess fine mid-palate concentration that despite the extra size and weight is also relatively polished too and particularly so on the sneaky long finish that flashes an interesting hint of dried orange peel. 93/2028+

Maison Albert Bichot (Beaune)

2017	Bourgogne – Côte d’Or Secret de Famille	red	86
2017	➔ Chambolle-Musigny “Les Amoureuses” 1er	red	(90-93)
2017	Chambolle-Musigny “Les Chabiots” 1er	red	(90-92)
2017	Charmes-Chambertin Grand Cru	red	(90-92)
2017	Clos de la Roche Grand Cru	red	(89-92)
2017	Fixin “Clos de la Perrière” 1er	red	(89-91)
2017	Gevrey-Chambertin “Les Evocelles”	red	(87-89)
2017	➔ Gevrey-Chambertin “Lavaux St. Jacques” 1er	red	(90-93)
2017	Morey St. Denis “Les Sorbets” 1er	red	(89-92)
2017	Nuits St.-Georges “Chaînes Carteaux” 1er	red	(89-92)
2016	➔ Bourgogne – Secret de Famille	red	87
2016	Chambolle-Musigny “Les Chabiots” 1er	red	90
2016	Chambolle-Musigny “Les Sentiers” 1er	red	89
2016	Charmes-Chambertin Grand Cru	red	88
2016	Clos de la Roche Grand Cru	red	91
2016	Fixin “Clos de la Perrière” 1er	red	89
2016	Gevrey-Chambertin “Les Evocelles”	red	87?
2016	Morey St. Denis “Les Sorbets” 1er	red	89

Albéric Bichot was unable to attend the tasting this year and instead I was greeted by technical director Alain Serveau and Cyrille Jacquelin (who is responsible for the Clos Frantin wines - see herein). Their take on the 2017 vintage was that "it produced fresh and refreshing wines that possess adequate acidities though they are not especially dense or structured. A few sectors had yields that were too high so it was necessary to be diligent in this regard. The fruit had good if not really high maturities with clean stems that were reasonably brown though not as much as was the case in either 2015 or 2018. As such we used between 25 and 35% of whole clusters in the vinifications where we didn't do a lot of punching down. Moreover, we chose to use almost no press wine for fear that we might inadvertently disturb the balance. As to the wines, we would describe them as supple and charming with excellent *terroir* transparency. In terms of other vintages, 2017 might be compared to a fresher if less concentrated 2009 or as a more elegant but less powerful 2016. Other possibilities would include 2011 or 2014." The 2016's, revisited below, were bottled between January and May, 2018. See also Château Gris and Domaine du Clos Frantin herein for more reviews of Bichot-owned domaines. (Atherton Wine Imports, www.awiwine.com, CA and Southern Wines & Spirits, www.southernwine.com, FL, both USA; Berry Brothers & Rudd, www.bbr.com, Waverley Vintners Ltd., www.waverley-group.co.uk and Alliance Wines, www.alliancewine.co.uk, UK).

2017 Bourgogne – Côte d'Or Secret de Famille: (made with fruit entirely from the Côte de Nuits). A discreet hint of oak frames the ripe red and dark cherry aromas that are cut with warm earth hints. The supple, round and seductively textured possesses easy-going flavors that offer acceptable depth and persistence. This delicious effort should drink well almost immediately. 86/2019+

2017 Gevrey-Chambertin "Les Evocelles": Moderate reduction presently masks the underlying fruit but it doesn't seem as though it will last. Otherwise there is good freshness and vivacity to the relatively finely textured flavors that exude evident minerality on the balanced and lingering finish. This needs to add depth but it's already very pretty. (87-89)/2023+

2017 Fixin "Clos de la Perrière": (from a purchase of fruit). Relatively strong wood influence in the form of toast and menthol fights somewhat with the aromas of dark cherry, earth and humus. I like the sense of energy as well as the minerality on the precise and intense middle weight flavors that culminate in a balanced and focused if youthfully austere finish. This will need a few years first to unwind and, like the Evocelles, to add more depth. (89-91)/2024+

2017 Morey St. Denis "Les Sorbets": A much more subtle but not invisible dollop of oak easily allows the fresh and layered mix of various red berry fruit that displays floral and soft spice top notes. The beautifully textured, sleek and lightly mineral-inflected flavors possess better depth and a more persistence as well. This balanced effort should be approachable young but offer mid-term cellaring as well. (89-92)/2025+

2017 Nuits St.-Georges "Chaînes Carteaux": Here too there is enough wood present to remark upon with evident earth and *sauvage* nuances on the ripe plum and red cherry scents to remind you that this is a classic Nuits. The round and seductive flavors flash good minerality on the sappy medium weight flavors that possess an attractive texture even though the youthfully austere finish is not refined, indeed there is even a touch of rusticity. (89-92)/2025+

2017 Chambolle-Musigny "Les Chabiots": Reduction presently has the upper hand over the fruit though there is by contrast a lovely sense of freshness and verve to the focused, intense and well-defined medium-bodied flavors that exhibit good minerality on the youthfully austere, refined and sneaky long finish. Like several wines in the range this needs to add depth but the underlying material is sufficient to allow that to happen and my predicted range implicitly assumes it will. (90-92)/2029+

2017 Chambolle-Musigny "Les Amoureuses": A restrained, spicy, airy and cool nose features relatively high-toned aromas of red cherry, raspberry, violets and rose petal. The delicious and admirably pure middle weight flavors display excellent delineation on the refined, mildly tangy and moderately austere but persistent finish. This is extremely backward and particularly so for the vintage and is unlikely to make for good early drinking. (90-93)/2032+

2017 Gevrey Chambertin "Lavaux St. Jacques": The restrained nose possesses a marked floral character that adds a bit of elegance to the overtly spicy and *sauvage*-inflected nose of earth, black cherry liqueur and forest floor scents. There is a lovely sense of underlying tension to the racy, intense and stony broad-shouldered flavors where the overtly mineral-inflected finale is also distinctly backward, austere and very firmly structured. This too is going to require extended cellaring to resolve the supporting tannins. (90-93)/2032+

2017 Clos de la Roche: (from Genavrières). Once again the nose is quite floral with its earthy and gamy nose of various dark berries and newly turned earth and humus. The textured and supple flavors possess good volume even though they are not especially concentrated though there is solid muscularity on the dusty and very, very austere finish. I like the textured mid-palate mouthfeel but the level of austerity is such that this will not be for everyone – lots of patience required. (89-92)/2034+

2017 Charmes-Chambertin: (from Charmes proper). Here the nose is rather similar to that of the Clos de la Roche but with the addition of more evident wood influence. The mouthfeel of the middle weight plus flavors is finer if less powerful with both good intensity and minerality, all wrapped in a dusty and mildly austere finish though not nearly to the same degree as the Clos de la Roche. Patience required here as well. (90-92)/2029+

2016 Bourgogne – Secret de Famille: (entirely from the Côte de Nuits). A restrained and agreeably fresh nose consists mostly of various red berry aromas along with touches of plum, earth and an interesting whiff of citrus peel. The delicious, vibrant and saline-inflected flavors possess a caressing mouthfeel while offering fine depth on the lingering and mildly rustic finish where a hint of bitter cherry pit surfaces. This should drink well shortly after release but repay a few years of cellaring too. Solid quality here for its level. 87/2022+

2016 Gevrey-Chambertin “Les Evocelles”: In contrast to the fresh nose of the Bourgogne, and like it was from barrel, this is sufficiently reduced as to mask the fruit. On the plus side there is a lovely sense of vibrancy to the more refined and mineral-inflected flavors that reflect good muscle and punch on the ever-so-slightly rustic and tangy finish that also exhibits a touch of bitter cherry character. It’s hard to say whether this will come together as it’s not without its issues. 87/2023+

2016 Fixin “Clos de la Perrière”: Here too there is enough reduction to push the earthy red currant, cherry and lavender aromas to the background. Otherwise there is excellent delineation and punch to the utterly delicious flavors that are not particularly dense but the precision and minerality of the mildly tangy finish makes this reasonably attractive nonetheless. This appears as though it will clean up with a few years of bottle age but that is not a given. 89/2024+

2016 Morey St. Denis “Les Sorbets”: Here there is no reductive funk as the reserved and fresh mix is composed by notes of earth, red cherry, raspberry and a hint of wood toast. There is a polished mouthfeel to the supple and refined medium-bodied flavors that offer a bit more volume though once again there is just enough acid tang to cut the finish a bit short. The tanginess is by no means fatal but the balance isn’t quite ideal. 89/2024+

2016 Nuits St.-Georges “Chaînes Carteaux”: Moderate wood laced with menthol fights somewhat with the distinctly earthy and brooding aromas of dark currant, forest floor and violet hints. There is more volume still to the energetic and tautly muscular medium weight flavors that terminate in a firm, dusty, overtly rustic and austere finish that flashes slightly better complexity. Note however that this will demand at least a few years of patience. This brawler is old school Nuits. 90/2028+

2016 Chambolle-Musigny “Les Sentiers”: A layered and cool blend features notes of red cherry, dark raspberry, spice and lavender nuances trimmed in moderate wood and menthol nuances. There is slightly less minerality but an equally lovely mouthfeel to the tautly muscular flavors that exhibit fine intensity to the dusty, youthfully austere and built-to-age finish that is presently slightly short. This robust and compact effort is also going to require at least a decade’s worth of patience. 89/2028+

2016 Chambolle-Musigny “Les Chabiots”: A wonderfully pure and expressive nose offers up notes of essence of red currant, violet, spice and a hint of tea. The sleek, intense and lightly mineral-inflected middle weight flavors that are denser than usual, delivering sneaky good length and reasonably fine complexity. This too is going to require at least a decade’s worth of patience and 12 to 15 would not be out of the realm of the possible. 90/2028+

2016 Charmes-Chambertin: (from Charmes proper). Firm reduction and wood take center stage at present so be sure to aerated this first. By contrast, the caressing, mouth coating and punchy big-bodied flavors retain fine delineation on the powerful if somewhat short and austere finish that exhibits a touch of acid tang. It’s hard to say whether this will eventually better harmonize but I doubt that it’s ever going to possess ideal balance and it may even dry out – as such I have expressly shortened my suggested drinking window. 88/2024+

2016 Clos de la Roche: (from Genavrières). A highly complex and much earthier and *sauvage*-inflected nose offers up notes of cassis and blue pinot fruit that is nuanced by hints of menthol, smoke and spice. There is outstanding richness to the powerful, concentrated and overtly muscular broad-shouldered flavors that possess impressive persistence on the mildly warm, austere, backward and very firmly structured finish. This brooding old school effort is frankly a bit foursquare and one that is also going to require extended cellaring. 91/2031+

Domaine Bizot (Vosne-Romanée)

2017	➔ Bourgogne “Le Chapitre”	red	(87-90)
2017	Echézeaux Grand Cru	red	(91-94)
2017	Marsannay “Clos du Roy”	red	(87-89)
2017	Vosne-Romanée	red	(88-91)
2017	➔ Vosne-Romanée “1er – Elise Fermouche” 1er	red	(90-93)
2017	➔ Vosne-Romanée “Les Jachées”	red	(89-91)
2017	➔ Vosne-Romanée “Aux Réas”	red	(89-91)

Jean-Yves Bizot described 2017 as “a vintage that was as easy as 2016 was difficult. Other than an early season frost scare, bud burst was early, the fruit set was large, the flowering passed well and there was no real disease pressure to speak of. One can’t really ask for better. I started picking on the 2nd of September with the chardonnay and then on the 5th for the pinot. The fruit was really very clean so there wasn’t much sorting required beyond the odd leaf or insect. When I say the fruit set was large, I still only brought in 20 hl/ha in red so the crop was large for me but still not very copious. I used 100% whole clusters as always and the vinifications were easy to manage. As to the wines, 2017 did not produce powerful wines but rather they’re elegant and pure but with more depth of material than I imagined they would have. But even generalizations such as those don’t capture everything because Marsannay was much drier than Vosne and the style of wine is different. If I had to try to draw up a comparison, to me 2017 is bit like a mix of 2014 and 2015.” As is often the case, Bizot outperformed the general quality of the vintage and in particular with his Bourgogne and Vosne *villages* wines. (Kermit Lynch Wine Merchant, www.kermitlynch.com, CA, USA; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau).

2017 Vosne-Romanée: A deft touch of wood can be found on the mildly reduced nose where all that can be discerned today are spice hints. Otherwise there is good punch to the velvet-textured medium-bodied flavors that possess fine complexity for a *villages* level wine plus solid persistence on the balanced finish. This should drink well young and with age. (88-91)/2022+

2017 Marsannay “Clos du Roy”: An overtly floral and very pretty nose features moderately high-toned aromas of various red berries, earth and a whiff of oak. There is excellent punch and detail if not the same level of concentration to the middle weight flavors that offer slightly more evident minerality on the attractively textured if less persistent finale. (87-89)/2022+

2017 Bourgogne “Le Chapitre”: Here too the expressive nose is intensely floral in character though there is more spice character to the red currant scents. There is equally good volume and minerality to the medium weight flavors that offer a bit better depth and persistence on the slightly firmer finale. This is a terrific Bourgogne and worth checking out. (87-90)/2023+

2017 Vosne-Romanée “Les Jachées”: (from a relatively obscure 1.3 ha vineyard that is rarely listed on most maps of the commune; it is situated between La Colombière and Bossières - Bizot owns .7 ha). A broad ranging nose offers up notes of wood, spice, lavender, violet, tea and an interesting wisp of pepper. The sleek, intense and seductively textured medium-bodied flavors possess fine mid-palate density along with sneaky good length on the balanced and relatively pliant finish. This too should drink well early yet repay mid-term cellaring. (89-91)/2023+

2017 Vosne-Romanée “Aux Réas”: Here too a deft touch of wood sets off the spicier and slightly more complex aromas that flash a lovely range of cool red berry and floral elements. Here too the mouthfeel of the medium-bodied flavors is sleek with fine punch before culminating in notably refined and saline finish where a hint of bitter cherry pit emerges. This is just a bit more structured than the Jachées and will likely need at least a few years of cellaring first. (89-91)/2024+

2017 Vosne-Romanée “1er – Elise Fermouche”: (from Les Treux). A perfumed and highly spiced nose offers up plenty of floral influence that includes rose petal, lavender and violet along with a pretty mix of Asian-style tea and red and dark currant. The energetic yet caressing flavors once again possess a really beguiling mouthfeel while exhibiting excellent depth and persistence on the impeccably well-balanced finish. This is lovely stuff and a wine that should age effortlessly. (90-93)/2027+

2017 Echézeaux: (from vines situated in En Orveaux planted in 1923, 1947, 1964 and 1979 totaling .56 ha). Here the expressive nose is even spicier with a slightly more deeply pitched array of plum liqueur, dark currant and floral suggestions. There is also a bit more volume and mid-palate density to the medium weight plus flavors that are at once punchy but caressing, all wrapped in a sappy though clearly built to age finale. This is excellent but patience is required. (91-94)/2029+

Domaine Louis Boillot et Fils (Chambolle-Musigny)

2017	Beaune “Les Epenotes”	red	(88-90)
2017	➔ Bourgogne	red	(86-89)
2017	➔ Chambolle-Musigny	red	(89-91)
2017	Côte de Nuits-Villages	red	(88-91)
2017	➔ Fixin	red	(89-91)
2017	Fleurie “Glimedie”	red	(87-89)
2017	➔ Gevrey-Chambertin	red	(89-92)
2017	➔ Gevrey-Chambertin “Les Champonnets” 1er	red	(91-93)
2017	Gevrey-Chambertin “Les Cherbaudes” 1er	red	(90-92)
2017	➔ Gevrey-Chambertin “Les Evocelles”	red	(89-92)
2017	➔ Moulin-à-Vent Vieilles Vignes	red	(89-92)
2017	Moulin-à-Vent “Les Brussellions”	red	NR
2017	Moulin-à-Vent “Plantiers du Favre”	red	(89-91)
2017	Moulin-à-Vent “Les Rouchaux”	red	(89-91)
2017	Nuits St. Georges “Les Pruliers” 1er	red	NR
2017	Pommard	red	(88-91)
2017	Pommard “Les Croix Noires” 1er	red	(89-92)
2017	➔ Pommard “Les Fremiers” 1er	red	(90-93)
2017	Volnay “Les Angles” 1er	red	(89-92)
2017	Volnay “Les Brouillards” 1er	red	(89-92)
2017	➔ Volnay “Les Caillerets” 1er	red	(91-93)
2017	Volnay “Les Grands Poisots”	red	(88-91)

Louis Boillot’s views about the 2017 vintage are consistent with those of his wife Ghislaine Barthod (see herein). Boillot added that “we had a relatively easy growing season and with good volumes, which was a relief after getting largely killed in 2016. The Côte de Beaune was riper earlier than my vineyards in the Côte de Nuits and thus I started on the 28th of August for two days, then went to Beaujolais and then finally started on the 2nd of September in the north. The fruit was pretty much spotless and I realized between 45 and 50 hl/ha for the *villages* wines and 38 to 45 for the 1ers. I thought the wines were a bit skinny right after we finished the vinifications but they have really fleshed out during the *élevage* and one would never guess that the yields were as generous as they were. This is partially because they have good tannin support but also because they are so well-balanced that there is no hole on the mid-palate. Speaking of the tannins, they’re really quite fine yet they’re also dense so the wines should be accessible young but they should have no trouble rewarding mid-term cellaring. I like them quite a bit as they’re easy to enjoy yet quite serious.” Boillot again did quite well in 2017 even if the quality doesn’t quite match his wonderful 2016s, which are among the best wines that I have ever seen from him. With respect to his Beaujolais wines, Boillot briefly added that “we again had some hail in Beaujolais that seriously reduced yields. Thank goodness for modern sorting tables as it would have been impossible to sort out the damaged fruit manually.” (The Rare Wine Company, www.rarewineco.com, CA, USA; Lay & Wheeler, www.laywheeler.com, The Wine Society, www.thewinesociety.com, Berry Brothers & Rudd, www.bbr.com, Fields, Morris & Verdin, www.fmvwines.com and Flint Wines, www.flintwines.com, all UK).

2017 Moulin-à-Vent Vieilles Vignes: A ripe, peppery and very earthy nose gives way to rich, textured and impressively concentrated flavors that possess good depth on the dusty but not drying finish. This should age well. (89-92)/2023+

2017 Moulin-à-Vent “Les Rouchaux”: A more elegant array is composed by aromas of spice, violet, various red berries and a discreet suggestion of pepper. The sleek, intense and well-detailed flavors possess a finer mouthfeel though the finish exhibits just a hint of dryness that renders it slightly less well-balanced. (89-91)/2023+

2017 Moulin-à-Vent “Les Brussellions”: Brett-like phenols and reduction make for a very pungent nose. Otherwise there is good density to the velvet-textured flavors but the animale character reappears on the robust finale. This is not a poor wine but it’s necessary to enjoy evident brett to like it. Not Rated.

2017 Moulin-à-Vent “Plantiers du Favre”: The fresh essence of pomegranate, red raspberry, earth and a whiff of pepper character leads to ripe, detailed and intense full-bodied flavors that possess fine depth and persistence where the only nit is a hint of backend dryness. (89-91)/2022+

2017 Fleurie “Glimesie”: Here the nose is similar to that of the Plantiers if perhaps even fresher. The sleeker if not quite as full-bodied flavors possess excellent punch though there is evident dryness on the nicely complex finish. I would serve this with food and drink it on the younger side. (87-89)/2020+

2017 Bourgogne: A super-fresh mix of red and dark berry fruit aromas is liberally laced with earth wisps that can also be found on the vibrant and delicious flavors that possess very good depth and persistence and only a trace of rusticity. This should be accessible young but be able to reward a few years of cellaring as well. (86-89)/2021+

2017 Côte de Nuits-Villages: (from vines located in Brochon). More deeply pitched and even earthier aromas are composed by notes of dark berry, black cherry and a hint of forest floor. There is solid density and intensity to the attractively textured middle weight flavors that possess a fine sense of volume while offering fine length on the youthfully austerity and mildly rustic finish. This is really quite good in the context of what is typical for the genre. (88-91)/2023+

2017 Fixin: Softly spicy and earthy aromas are comprised primarily by various red berries that are trimmed by hints of wood and the *sauvage*. Once again the mouthfeel of the middle weight flavors is at once sleek and intense before concluding in an evidently mineral-inflected finish. This isn't quite as concentrated but it's finer and highly refreshing. (89-91)/2024+

2017 Pommard: (from Le Poisot on the Volnay border). A pretty and agreeably fresh nose exhibits aromas of plum, dark raspberry and newly turned earth. Once again the medium weight flavors possess a sleek and intense mouthfeel while also offering a similarly refreshing finish that displays a minor touch of youthful austerity. Good stuff though at least some patience will be necessary. (88-91)/2025+

2017 Beaune “Les Epenotes”: (from the *villages* portion of the vineyard with vines that were planted in 1946). A moderately high-toned and airy nose features notes of various red berries with top notes of lavender and spice. The middle weight flavors are not quite as dense as those of the Pommard but they're more refined thanks to the relatively fine grained tannins shaping the lilted finish where a hint of cherry pit appears. This needs to develop better depth though it is already delicious and could be enjoyed young. (88-90)/2024+

2017 Volnay “Les Grands Poisots”: Moderate reduction has the upper hand versus the fruit today. More interesting are the brooding and relatively tightly wound medium weight flavors that possess good mid-palate density and a succulent mouthfeel before concluding in a powerful if mildly rustic finish. This isn't elegant but it's still quite good. (88-91)/2025+

2017 Volnay “Les Angles”: (from 35+ year old vines). Here too there is noticeable reduction that knocks down the underlying fruit today. Otherwise there is a finer mouthfeel if slightly less concentration to the delicious and beautifully vibrant flavors that exude a subtle minerality that suffuses the refreshing, lilted and elegant finish. This too is really quite lovely and I like the overall sense of harmony as it's at once very Volnay while being underpinned by firm but ripe tannins. (89-92)/2027+

2017 Volnay “Les Brouillards”: An exuberantly fresh nose offers up notes pomegranate, red cherry and a pretty hint of rose petal. Remarkably, the mouthfeel of the medium-bodied and energetic flavors is even finer thanks once again to the very fine-grained but dense tannins supporting the presently compact and slightly short finish. However, the tannins are ripe and there is good density and thus my predicted range offers the benefit of the doubt that this will come together in time. (89-92)/2029+

2017 Volnay “Les Caillerets”: (from 45+ year old vines). Reduction dominates the fruit today. There is a bit more volume and richness with more evident minerality to the medium weight, fleshy and caressing flavors that culminate in a highly refreshing and balanced finish. This is a really lovely combination of power and refinement that should age beautifully. (91-93)/2029+

2017 Pommard “Les Fremiers”: (from 60+ year old vines). There is a lovely perfumed quality to the very fresh red currant and newly turned earth scents where a trace of the *sauvage* creeps in. I very much like the texture of the medium-bodied and lightly stony flavors that possess very good mid-palate density where a mild hint of rusticity creeps in on the compact, linear and impressively persistent finish. This is definitely Pommard in character but a relatively refined one. (90-93)/2029+

2017 Pommard “Les Croix Noires”: (from 70+ year old vines). Reduction dominates the fruit day. By contrast the rich and naturally sweet medium weight flavors possess good if not distinguished density as well as fine length on the mildly rustic and austere finish. This refreshing effort is also quite firmly structured and will need at least a few years of cellaring. (89-92)/2029+

2017 Chambolle-Musigny: (from the *villages* portion of Beaux Bruns and Derrière le Four). An exuberantly fresh and pretty nose is formed by cool, pure and airy aromas of pomegranate, red cherry, raspberry. In the same vein there is a lovely sense of underlying tension and wonderfully refined if lighter weight flavors that are saline and stony before concluding in a bitter cherry-inflected finish. This is a classic Chambolle of lace and grace. (89-91)/2023+

2017 Gevrey-Chambertin: (exclusively from old vines of an indeterminate age located in 8 different *lieux-dits* the largest of which is Le Fourneau). Firm reduction dominates the nose today. By contrast there is both good freshness and better mid-palate density to the medium-bodied flavors that possess lovely detail that continues onto the relatively powerful, long and serious finish that is both youthfully austere and mildly rustic. Excellent quality for a Gevrey *villages*. (89-92)/2027+

2017 Gevrey-Chambertin “Les Evocelles”: (from the Brochon side). A fresh if quite restrained, even timid nose grudgingly reflects notes of plum, dark currant, forest floor and a touch of earth. There is once again excellent vibrancy and intensity to the super-sleek and refreshing middle weight flavors that are finer if a bit less concentrated, all wrapped in an attractively complex, persistent and mildly austere finale. This too offers excellent quality for its level. (89-92)/2025+

2017 Gevrey-Chambertin “Les Champonnets”: (from a .19 ha parcel). An equally restrained nose combines both upper and lower register elements that include red cherry and pomegranate with those of plum, earth and forest floor. There is notably better concentration, power and punch to the broad-shouldered flavors that possess evident muscularity and minerality on the compact and serious finale that delivers sneaky good length. A Gevrey 1er of relative refinement. (91-93)/2029+

2017 Gevrey-Chambertin “Les Cherbaudes”: (from a .17 ha parcel of 100+ year old vines). A distinctly earthy and somewhat somber nose reflects notes of underbrush, forest floor, dark currant and plum. The rich and moderately powerful medium weight flavors offer both good intensity and reasonable complexity on the solidly long and well-balanced finish. I was a bit surprised though that this wasn’t more concentrated and complex given the age of the vines. In short, this is very good but not at its usual level, at least not today. (90-92)/2029+

2017 Nuits St. Georges “Les Pruliers”: (70+ year old vines). Reduction dominates the nose and extends to the palate, which is never a positive sign. On the plus side, this is very powerful, serious and notably denser than the Cherbaudes but it’s hard to predict whether this will sort itself out before it’s bottled. Not Rated.

Domaine René Bouvier (Gevrey-Chambertin)

2017	Chambolle-Musigny Vieilles Vignes	red	(87-90)
2017	Chambolle-Musigny “Les Fuées” 1er	red	(89-92)
2017	Charmes-Chambertin Grand Cru	red	(91-93)
2017	Côte de Nuits-Villages	red	(86-88)
2017	Echézeaux Grand Cru	red	(90-93)
2017	Fixin “Crais de Chêne”	red	(87-89)
2017	Gevrey-Chambertin “Champeaux” 1er	red	(89-92)
2017	Gevrey-Chambertin “Les Fontenys” 1er	red	(90-92)
2017	Gevrey-Chambertin “Les Jeunes Rois”	red	(86-89?)
2017	Gevrey-Chambertin “La Justice”	red	(87-90)
2017	Gevrey-Chambertin – Racine du Temps Très Vieilles Vignes	red	(88-91)
2017	Marsannay “Les Longeroies”	red	(88-91)
2017	Marsannay “Les Champs Salomon”	red	(87-90)
2017	Marsannay “Clos du Roy Vieilles Vignes”	red	(88-91)
2017	Marsannay “En Ouzeloy”	red	(87-89)
2017	Vosne-Romanée	red	(87-89)

Bernard Bouvier took over his father’s 10 ha domaine in 1992 and it has now been expanded to 17 ha covering 20 some different *appellations*. Bouvier is also the current president of the Marsannay grower syndicate and thus he has been instrumental in the commune’s movement to have *premiers crus* anointed at some point in the future if INAO is ultimately in accordance with their upgrade petition. As to the 2017 vintage, Bouvier noted that “the growing season was much easier than was the case in 2017 and one where we had good if not excessive yields. In a fashion, it’s a good thing that the vines had good crop loads because even with them we had excellent maturities. Had the yields been like they were in 2016, I fear that we might have had wines that resembled the 2003s. We chose to begin picking on the 5th of September and brought in pretty clean fruit that required only cursory sorting. I used on average about 50% whole clusters and very little needed chaptalizing. As to the wines, they are very pinot in basic character with fruit profiles that run more to the red side of the spectrum with a lovely elegance and almost delicate palate impressions. They should drink well young but have no problem aging well too for up to a decade or so.” (Paul Young Wines, CA, Elite Wines Imports, VA, 703.339.8150, both USA; Howard Ripley, www.howardripley.com and Thorman Hunt & Co., www.thormanhunt.co.uk, both UK).

2017 Côte de Nuits-Villages: (from Queue de Hareng in Brochon). The ripe aromas of plum, chocolate, cassis and earth lack a bit of freshness. I like the seductive texture and there is good density though the very rich flavors, somewhat like the nose, come across as a bit flat. This is perfectly OK but not better. (86-88)/2021+

2017 Marsannay “En Ouzeloy”: Here the nose is similar but perhaps with slightly redder fruit while the middle weight flavors possess more evident minerality on the succulent, delicious and ever-so-mildly austere finale. There is slightly better energy which improves the overall sense of appeal. (87-89)/2022+

2017 Marsannay “Les Champs Salomon”: A more deeply pitched nose offers up notes of dark cherry, cassis and plum liqueur that also lacks a bit of freshness, at least today. There is fine volume and richness to the medium-bodied flavors that offers more verve than the nose and particularly so on the lingering finish. Note that my projected range offers the benefit of the doubt that the overall sense of freshness will recover as it is one of the hallmarks of the 2017 vintage. (87-90)/2023+

2017 Marsannay “Les Longeroies”: There is slightly better freshness to the layered array of dark raspberry, plum, earth and discreet spice whiffs. There is a bit more minerality present on the delicious and opulent medium weight flavors that retain a good sense of delineation on the youthfully austere, moderately firm and reasonably refreshing finale. (88-91)/2024+

2017 Marsannay “Clos du Roy Vieilles Vignes”: A background application of wood sets off the once again very ripe liqueur-like aromas that include plum, cassis, black cherry and pungent earth. The sleek and mineral-driven middle weight flavors also possess good delineation while delivering good length on the delicious if not particularly complex finale. But there is sufficient underlying material that more depth should develop with bottle age. (88-91)/2024+

2017 Fixin “Crais de Chêne”: A pretty and expressive nose offers up the perfumed essence of red currant along with subtle earth and herbal tea hints. The delicious, energetic and well-detailed flavors culminate in a rich if mildly austere and rustic but sneaky long finish that is nicely well-balanced if again not especially complex. This is pretty but not really deep or at least not yet. (87-89)/2022+

2017 Gevrey-Chambertin “La Justice”: Soft wood sets off what are once again very ripe aromas of plum liqueur, violet and humus. The nicely energetic and relatively refined middle weight flavors offer good if not special depth and persistence in a moderately structure package that should enable the '17 La Justice to be enjoyable young if desired. (87-90)/2023+

2017 Gevrey-Chambertin “Les Jeunes Rois”: A slightly stewed nose of poached plum is trimmed in just enough wood to notice. There is slightly better freshness on the palate of the succulent and velvet-textured medium weight flavors that offer reasonably good depth though the finish seems a bit flat. This is tough to read and even tougher to predict whether it will recover a better sense of balance. (86-89?)/2023+

2017 Chambolle-Musigny Vieilles Vignes: A variety of spice elements can be found on the poached plum, dark berry and violet-scented nose. There is reasonably good vibrancy to the succulent, round and caressing middle weight flavors that evidence more minerality on the lingering finish where a hint of bitter cherry pit surfaces. (87-90)/2024+

2017 Vosne-Romanée: (a blend that is mostly from La Croix Blanche). This is aromatically similar to the Chambolle with the exception of offering a broader range of spice elements. Here too the palate impression offers good vibrancy to the opulent and very rich flavors that contribute to the seductive mouthfeel, all wrapped in a sappy and moderately firm finish that displays acceptable complexity and persistence. (87-89)/2024+

2017 Gevrey-Chambertin – Racine du Temps Très Vieilles Vignes: (from 80+ year old vines located in Le Créot and Pince-Vin located in the northern part of the commune). Moderate wood surrounds the aromas of plum, humus, the *sauvage* and a whiff of dark cherry. The old vines are in evidence on the impressively dense and sappy medium weight plus flavors that coat the palate on the more complex and softly mineral-inflected finish that flashes just a touch of youthful austerity. (88-91)/2025+

2017 Chambolle-Musigny “Les Fuées”: A perfumed and slightly cooler nose speaks of spiced plum, dark cherry and a whiff of tea. The perfumed character can also be found on the delicious medium-bodied flavors that display a taut muscularity before concluding in a complex, mineral-driven and youthfully austere finish. At least some patience required. (89-92)/2027+

2017 Gevrey-Chambertin “Champeaux”: (2016 was the first vintage for this wine from a .15 ha parcel). A discreet application of wood easily allows the cool and pure essence of dark currant, lavender and violet aromas to be appreciated. The rich, powerful and admirably concentrated flavors flash plenty of minerality on the muscular and markedly firm, youthfully austere and very serious finale. This will need to develop more depth to merit the top end of my range but the underlying material appears to be there for that to happen. (89-92)/2029+

2017 Gevrey-Chambertin “Les Fontenys”: There is noticeable wood on the red and dark berry fruit, chocolate, plum and *sauvage*-inflected aromas. The rich, muscular and serious medium-bodied flavors deliver first-rate length on the moderately firmly structured, even robust finale that, like the Champeaux, needs to develop more depth. (90-92)/2027+

2017 Echézeaux: (from En Orveaux). This is aromatically compositionally similar to the Fontenys but with markedly broader range of spice elements. I like the mouthfeel of the attractively textured and rich medium-bodied flavors that possess fine complexity on the solidly persistent, complex and punchy finish where the only nit is a hint of warmth. This caressing yet powerful effort should age well yet be approachable after only 5 to 7 years. (90-93)/2029+

2017 Charmes-Chambertin: (from a ~.30 ha parcel in Mazoyères). A distinctly cool nose features notes of forest floor, the *sauvage* and wide array of red berry fruit aromas. The mouthfeel of the intense, muscular and well-delineated flavors is, somewhat curious, notably sleeker than those of the Echézeaux before culminating in a moderately austere and slightly more complex and persistent finish. The supporting tannins are dense but fine and this should age effortlessly. (91-93)/2029+

Domaine Alain Burguet (Gevrey-Chambertin)

2017	Chambertin-Clos de Bèze Grand Cru	red	(91-94)
2017	Chambolle-Musigny “Les Echesaux”	red	(88-91)
2017	Gevrey-Chambertin “Champeaux” 1er	red	(89-92)
2017	Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	(89-92)
2017	➔➔ Gevrey-Chambertin Mes Favorites	red	(89-92)
2017	Gevrey-Chambertin – Symphonie	red	(88-91)
2017	Vosne-Romanée	red	(86-88?)
2017	Vosne-Romanée “Les Rouges du Dessus” 1er	red	(90-92)

Jean-Luc Burguet commented that 2017 reminded him quite a bit of “2018 but not quite as dry. But both produced ripe and clean fruit though the style of the wines is not at all the same. We chose to begin picking on the 15th of September and brought in notably ripe fruit that had medium skin thicknesses. The vinifications unfolded without any issues during the 4 week *cuvaison* and thankfully we had some volume because we got absolutely killed in 2016. As to the style of the wines, they remind me of a fresher 2011 or a richer 2014.” The 2017s will be bottled without fining or filtration. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; Frederick Wildman, www.frederickwildman.com, NY, Fine Vines, www.finevines.com, IL, Veritas Imports, www.veritaswine.com, IL, Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, C'est Vin, LLC, 703.243.3559, VA, Augustan Wine, www.augustanwine.com, FL, Wines Unlimited, www.winesunlimited.com, LA, The Harvest Wine Company, LLC, nate@harvestwineco.com, CO, Small Potatoes Wine, www.smallpotatoeswine.com, ID, Little Guy Wine, www.littleguywine.com, MI, M.S. Walker, www.mswalker.com, MA, all USA; Howard Ripley, www.howardripley.com, Berry Brothers & Rudd, www.bbr.com and The Wine Society, www.thewinesociety.com, all UK; Berry Brothers & Rudd, www.bbr.com/hk, Hong Kong; Domaine Wine Cellars, www.domaine.com.tw, Taiwan).

2017 Gevrey-Chambertin – Symphonie: (from younger vines that come mostly from the eastern side of the Route Nationale; these vineyards include Etelois, Jouise, Creux Brouillard, La Justice, Les Crais, Reniard and La Platière). A layered and distinctly earthy nose features mostly aromas of red berry fruit. There is both good vibrancy and a lovely texture to the medium weight flavors that retain a lovely sense of delineation while delivering fine depth and persistence. Good stuff. (88-91)/2023+

2017 Gevrey-Chambertin Mes Favorites: (from 18 parcels in vineyards situated in Brochon and the northern sector of Gevrey with a few to the east that average approximately 60 years of age; these include Les Corvées, Reniard, Jouise, Sylvie, Champs Perriers, Carré Rougeaud, Combe de Lavaut, Fourneau, Murots, Billard and Creux Brouillard). A softly oaked nose consists of slightly cooler aromas of red currant, newly turned earth, humus and a whiff of the *sauvage*. There is a bit more volume and mid-palate concentration to the more mineral-inflected flavors that deliver much better depth and persistence on the balanced finale. This is a very good Gevrey *villages* that is well worth considering. (89-92)/2025+

2017 Chambolle-Musigny “Les Echesaux”: A notably more complex nose offers up high-toned red cherry, pomegranate and lavender scents. The sleek, refined and seductively textured middle weight flavors possess a lovely sense of underlying tension while exhibiting fine persistence on the youthfully austere finale. This too is a lovely Chambolle *villages*. (88-91)/2025+

2017 Vosne-Romanée: (from the *villages* portion of Les Rouges du Dessus). There is a subtle but not invisible touch of volatile acidity present on the markedly spicy dark berry fruit and Asian-style tea. There is excellent size, weight and muscle to the very serious medium weight flavors though the VA resurfaces on the mildly spiky finish. It's hard to say how this will ultimately turn out but based on the way it's showing today, I wouldn't be inclined to age it. (86-88?)/now+

2017 Gevrey-Chambertin “Champeaux”: As is the case in virtually every vintage the nose reflects notes of reduction but less than I typically find. Somewhat surprisingly, the mouthfeel of the medium weight flavors is at once sleeker and more refined while offering excellent precision on the youthfully austere finish. Good stuff and very Champeaux in style. (89-92)/2027+

2017 Gevrey-Chambertin “Lavaut St. Jacques”: (from a .092 ha parcel). Here too there is a whiff of volatile acidity present on the reduced nose. This is also quite sleek though the medium weight flavors are not quite as concentrated as those of the Champeaux before culminating in a chiseled, muscular, robust and austere finish. While it’s impossible to predict with certainty, at this early stage the VA seems sufficiently low enough at this level to be a non-issue and my projected range implicitly contains that assumption. (89-92)/2029+

2017 Vosne-Romanée “Les Rouges du Dessus”: (from purchased fruit). Firm reduction presently dominates the nose. Otherwise the supple and vibrant if not particularly concentrated flavors still manage to possess both good power and detail, all wrapped in a markedly spicy, focused, youthfully austere and focused finish. This is very firmly structured and even a bit strict and as such it’s going to require extended cellaring. (90-92)/2032+

2017 Chambertin-Clos de Bèze: (also from purchased fruit). A surprisingly high-toned and distinctly floral-inflected nose reflects notes of pomegranate, raspberry and an impressive range of spice elements. The beautifully refined and pure flavors possess excellent authority that really emerges on the powerful, mineral and driving finish. This is actually very firmly structured yet it is so well-balanced that it’s not especially austere or backward. Even so, if you wish to see this at its apogee, it will definitely require extended patience. (91-94)/2034+

Domaine Sylvain Cathiard (Vosne-Romanée)

2017	➔ Bourgogne	red	(86-89)
2017	➔ Chambolle-Musigny “Les Clos de l’Orme”	red	(89-92)
2017	Coteaux Bourguignons “Les Croix Blanches”	red	(86-88)
2017	➔ Nuits St. Georges	red	(89-91)
2017	Nuits St. Georges “Aux Murgers” 1er	red	(90-92)
2017	Nuits St. Georges “Aux Thorey” 1er	red	(90-92)
2017	Romanée St. Vivant Grand Cru	red	(93-96)
2017	➔ Vosne-Romanée	red	(89-91)
2017	➔ Vosne-Romanée “Les Malconsorts” 1er	red	(92-95)
2017	➔ Vosne-Romanée “En Orveaux” 1er	red	(90-93)
2017	➔ Vosne-Romanée “Aux Reignots” 1er	red	(91-93)
2017	➔ Vosne-Romanée “Les Suchots” 1er	red	(91-93)
2016	➔ Coteaux Bourguignons “Les Croix Blanches”	red	87
2016	➔ Nuits St. Georges “Aux Thorey” 1er	red	93
2016	➔ Vosne-Romanée	red	90
2016	➔ Vosne-Romanée “Aux Reignots” 1er	red	93

Not surprisingly, Sébastien Cathiard was more upbeat about the 2017 vintage than he was about 2016, noting that “2016 gave us excellent quality but no quantity yet 2017 gave us both. However, it was necessary to wait to pick because while sugar maturities came in early September, phenolic maturity came much later. As such, I chose to begin the harvest on the 13th of September and there was essentially no sorting required except for leaves or insects. Yields were very good at around 48 hl/ha with solid but not high potential alcohols that came in between 12.5 and 13%. I destemmed all of the fruit and then vinified softly over a total *cuvaison* period of 23 to 28 days. The malos were all over the place as some finished in April while others didn’t finish until August, which is curious in its fashion because there wasn’t a lot of malic acid to begin with. Even so, the post-malo pHs were pretty much ideal at between 3.45 and 3.58. As to the wines, I love the style as they’re classic Burgundies with excellent freshness and *terroir* transparency plus they should be accessible earlier than say 2015 and 2016.” Cathiard, who presently farms 4.6 ha of vines, was also very happy to report that he has signed a lease agreement for another 3.75 ha. Because certain aspects of the agreement were still being ironed out, he understandably declined to offer specifics but as details become available, I will transmit them to you. Cathiard also noted that his now in-bottle 2016s, four of which were revisited below, were bottled in April 2018. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; The Wine Society, www.thewinesociety.com, Robert Rolls & Co., www.robertrolls.com, Berry Brothers & Rudd, www.bbr.com, Fields, Morris & Verdin, www.fmvwines.com, Flint Wines, www.flintwines.com, La Réserve, The Rare & Fine Wine Company Limited, www.therareandfinewinecompany.com Latimer Vintners, www.latimervintners.com and O.W. Loeb, www.owloeb.com, all UK; Veritas Imports, www.veritaswine.com, CA, Fine Vines, www.finevines.com, IL, Wines Unlimited,

www.winesunlimited.com, LA, Frederick Wildman, www.frederickwildman.com, NY/NJ/CT, Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, Small Potatoes Wine, www.smallpotatoeswine.com, ID, C'est Vin, LLC, 703.243.3559, VA, all USA; L'Imperatrice Fine Wines, www.imperatrice.com.hk and Pearl of Burgundy, www.pearlofburgundy.com, both Hong Kong and Macau).

2017 Coteaux Bourguignons “Les Croix Blanches”: (from a parcel of interplanted vines in a proportion of 60% gamay and 40% pinot). There is just enough reduction present to push the underlying fruit to the background. By contrast there is good freshness to the nicely vibrant and well detailed flavors that offer solid length on the refreshing if rustic finale. (86-88)/2020+

2017 Bourgogne: (from a parcel of vines that are in Flagey opposite Clos de Vougeot). Here too the nose is firmly reduced and unreadable. Again though there is good freshness and vibrancy to the slightly bigger flavors that are underpinned by slightly finer grained tannins on the mildly austere and slightly firmer finish. This should be lovely. (86-89)/2021+

2017 Vosne-Romanée: Reduction. There is excellent detail to the punch and attractively textured medium-bodied flavors that are also shaped by relatively fine grained tannins on the much more complex and persistent finale. This too is lovely and constructed to reward mid-term cellaring. Note that it should make for a particularly good Vosne *villages*. (89-91)/2023+

2017 Nuits St. Georges: (from Aux Athets). Reduction. Once again the mouthfeel of the middle weight flavors is quite fine and the proximity of Aux Athets to Vosne is evident as there is a spicy inner mouth perfume that carries over to the lingering finale. This is not as concentrated as the Vosne but I very much like the balance. (89-91)/2024+

2017 Chambolle-Musigny “Les Clos de l’Orme”: (50+ year old vines). Here there is no reductive funk with its expressive and high-toned nose of essence of red cherry, raspberry and a whiff of herbal tea. The cool, sleek and detailed flavors possess a lacy texture before culminating in a seductive, stony and youthfully austere finale. This is, at least today, the best of the Cathiard *villages* level wines and a wine that should amply repay mid-term cellaring. (89-92)/2024+

2017 Nuits St. Georges “Aux Thorey”: (from a .43 ha parcel of vines planted in 1953). An equally pure, cool and restrained nose offers an appealingly spicy array of red currant, cherry and soft earth nuances. Like most of the wines in the range, the mouthfeel of the energetic medium weight flavors is wonderfully refined while possessing excellent complexity on the balanced and youthfully austere finale. Lovely stuff fashioned in an understated style. (90-92)/2025+

2017 Nuits St. Georges “Aux Murgers”: (from a .47 ha parcel of 65+ year old vines). Reduction. The very supple and relatively refined lighter weight flavors are not especially dense but there is excellent depth and persistence on the moderately austere finale. Despite the fact that this is not as concentrated as it usually is, the balance is excellent and this should have no trouble rewarding a decade or more of cellaring. (90-92)/2027+

2017 Vosne-Romanée “Aux Reignots”: (from a .24 ha parcel of 20+ year old vines planted in a mix of rock and sand). In much the same fashion as the Aux Thorey the red berry fruit suffused nose is cool, pure and restrained but even spicier. The mouthfeel of the tension-filled medium weight flavors is ultra-elegant while exhibiting ample minerality on the impeccably well-balanced and sneaky long finish. This is a classic Reignots of class and grace. (91-93)/2027+

2017 Vosne-Romanée “En Orveaux”: (from a .30 ha parcel of 55+ year old vines). A more deeply pitched if just as spicy aromatic combination consists of ripe plum, dark currant and violet scents. As is typically the case, the medium-bodied flavors possess both a bit more volume and certainly more richness if perhaps not quite the same level of minerality on the austere, serious and impressively persistent finale. This isn't as refined as the Reignots but it's more powerful. (90-93)/2029+

2017 Vosne-Romanée “Les Suchots”: (30+ year old vines). A whisper of wood can be found on the very ripe and beautifully layered array of red currant, Asian-style tea, lavender and violet aromas. The medium-bodied flavors are rich, intense and relatively robust with excellent depth and drive on the austere, backward and strikingly long finish. This beauty possesses outstanding potential but patience is indisputably required. (91-93)/2032+

2017 Vosne-Romanée “Les Malconsorts”: (from a .74 ha parcel of 35+ year old vines). Firm reduction renders this impossible to fairly assess today. Otherwise there is more size, weight and muscle to the big-bodied and more evidently mineral-driven flavors that are almost painfully intense, all wrapped in a gorgeously long finish that really fans out as it sits on the palate. However, it is pointless to buy this without the express intention to cellar it as it is very structured. (92-95)/2035+

2017 Romanée St. Vivant: (from a tiny .18 ha parcel). An exuberantly fresh if restrained nose offers up a panoply of spice elements to the primarily red berry fruit aromas that display additional breadth with hints of orange pekoe tea, lavender and a whisper of sandalwood. The lacy yet concentrated middle weight flavors possess a highly refined mouthfeel and first-rate complexity on the balanced and wonderfully persistent if youthfully austere finish. Like the Malconsorts, this is gorgeous but it is also very clearly built for long-term cellaring. (93-96)/2035+

2016 Coteaux Bourguignons “Les Croix Blanches”: (from a parcel of interplanted vines in a proportion of 40% pinot and 60% gamay). Other than the subtle pepper character on the pretty red berry fruit aromas one really wouldn't suspect that there is a large proportion of gamay in this wine. I like the sense of energy to the utterly delicious flavors that possess good detail and a refreshing if mildly austere finish where only a trace of rusticity appears. This is really very good for its level. 87/2020+

2016 Vosne-Romanée: A cool and restrained lightly spiced nose of ripe red currant, plum and violet is trimmed in just enough wood to mention. The caressing middle weight flavors are blessed with an abundance of dry extract that imparts a sleek and seductive mouthfeel as well as buffers the overtly firm tannic spine of this dense and powerful effort. I like the balance but even so it's going to require at least a few years of cellaring as it's presently quite tightly wound. 90/2026+

2016 Nuits St. Georges “Aux Thorey”: (from a .43 ha parcel of vines planted in 1953). A subtly spiced array speaks of ultra-fresh aromas of dark currant, violet, plum and soft earth wisps. The mid-palate of the middle weight flavors is deceptively pliant because as the lingering and lightly stony and rustic finish sits on the palate the supporting tannins become more evident. I very much like the depth and persistence though note that this will require a few years of aging. 93/2028+

2016 Vosne-Romanée “Aux Reignots”: (from a .24 ha parcel of 20+ year old vines planted in a mix of rock and sand). There is a trace of reduction present but not so much as to completely mask the spice elements. Otherwise there is really lovely tension to the intensely mineral-driven medium-bodied and beautifully precise flavors that culminate in an understated and mildly austere finish that delivers excellent depth and length. This too possesses excellent development potential but like the Aux Thorey at least some patience is strongly advised. 93/2028+

Domaine Philippe Charlopin (Gevrey-Chambertin)

2017	Bonnes Mares Grand Cru	red	(90-92)
2017	➔ Bourgogne – Côte d'Or	red	(86-89)
2017	Chambertin Grand Cru	red	(92-95)
2017	Chambolle-Musigny	red	(87-89)
2017	Charmes-Chambertin Grand Cru	red	(90-93)
2017	Clos de Vougeot Grand Cru	red	(91-94)
2017	Clos St. Denis Grand Cru	red	(92-94)
2017	Echézeaux Grand Cru	red	(89-92)
2017	Fixin “Clos du Fixey”	red	(87-90)
2017	➔ Gevrey-Chambertin Vieilles Vignes	red	(89-91)
2017	Gevrey-Chambertin “Bel-Air” 1er	red	(90-92)
2017	Gevrey-Chambertin “Les Evocelles”	red	(88-91)
2017	Gevrey-Chambertin “La Justice”	red	(87-89)
2017	➔ Gevrey-Chambertin – Terres Blanches	red	(89-91)
2017	Marsannay “Les Echezots”	red	(88-90)
2017	Marsannay “En Monchevoy”	red	(89-91)
2017	Mazis-Chambertin Grand Cru	red	NR
2017	Morey St. Denis	red	(87-89)
2017	Pernand-Vergelesses	red	(87-89)
2017	Vosne-Romanée	red	(87-90)

Philippe Charlopin, who directs this 25 ha domaine with his son Yann, briefly, and candidly, noted that 2017 is a “very good but not great vintage that produced supple yet serious wines that will be convivial young but have no trouble aging. I picked starting the 6th of September and brought in generous yields that averaged 50 hl/ha across all of my *appellations*. The 2017s are perfectly good wines that will provide much pleasure but let's not confuse good with great.” (A Peter Vezan Selection, Paris, France – Fax 011.33.1.42.55.42.93; Fruit of the Vine, NY, USA; no current importer for the UK).

2017 Bourgogne – Côte d'Or: A fresh mix of various dark berry fruit and earth scents serve as a pretty introduction to the equally earthy, dense and serious flavors that possess a velvety mid-palate mouthfeel though the moderately firm finish flashes a touch of rusticity. This is a fine Bourgogne though one that will need a few years of bottle age first. (86-89)/2021+

2017 Pernand-Vergelesses: (from a combination of Clos de Bully, La Morand and Les Pins). Here too a very fresh nose combines various dark berry fruit scents with those of earth and a whiff of the *sauvage*. The attractively vibrant middle weight flavors exude a discreet minerality onto the sweet yet saline finish that delivers sneaky good length. This is a quality Pernand *villages* that will also need a few years of bottle age before it's ready for prime time. (87-89)/2022+

2017 Fixin "Clos du Fixey": This is reduced to the point that little of the nose beyond a discreet earthiness is discernible. Otherwise there is good richness and tension to the lightly stony medium weight flavors that possess very good complexity on the linear and moderately rustic finale. This should drink well young, meaning after 2 to 3 years, if desired. (87-90)/2023+

2017 Marsannay "Les Echezots": This too is sufficiently reduced to render the nose difficult to evaluate. I like the sense of energy to the agreeably textured middle weight if mildly rustic flavors that possess a bit more overall depth and persistence in a package that should reward a few years of cellaring but not so much that it couldn't be enjoyed on the younger side. Solid quality here. (88-90)/2024+

2017 Marsannay "En Monchevoy": Here there is no reductive funk to the earthy and humus-suffused dark berry fruit-scented nose. The notably finer and more evidently mineral-inflected middle weight flavors that are at once seductive but punchy, all wrapped in a complex, youthfully austere and sneaky long finish that is shaped by moderately firm tannins. In contrast to the Echezots, this will need a few years of cellaring first. (89-91)/2025+

2017 Gevrey-Chambertin – Terres Blanches: (this combines several vineyards from the south side of Gevrey). Reduction. By contrast there is both good punch and freshness to the naturally sweet and relatively refined medium-bodied flavors that culminate in a delicious, succulent and balanced finish. This nicely balanced effort should permit early accessibility but have no trouble rewarding up to a decade of cellaring. (89-91)/2025+

2017 Gevrey-Chambertin "La Justice": Reduction. There is both fine definition and underlying tension to the delicious and attractively textured if notably less concentrated flavors that offer acceptable depth and persistence. This is perfectly good and undeniably pretty but there is just less underlying material here. (87-89)/2023+

2017 Chambolle-Musigny: (from Les Herbues and Les Gamaires). A cool, airy and restrained nose speaks of various dark berries and a range of floral elements. There is a beguiling succulence to the round medium weight flavors that are not particularly refined (though they're not rustic either) while offering good if not special depth and persistence on the moderately structured finale. This too will need at least a few years of cellaring to unwind and to add more complexity. (87-89)/2025+

2017 Morey St. Denis: (from a blend of 90% Clos Solon and the remainder from Très Girard). This is also quite aromatically pretty with its fresh and bright combination of plum, spice, earth and dark currant scents. The fleshy, round and delicious medium weight flavors possess reasonably good complexity and persistence though the finish is moderately rustic. Again, while this competent Morey *villages* won't require a decade to mature, it will need at least some patience. (87-89)/2025+

2017 Vosne-Romanée: (from Aux Ormes and Les Chalandins). Firm reduction makes the nose tough to read today. Otherwise there is a lovely inner mouth perfume to the velvet-textured medium-bodied flavors that are quite seductive on the mid-palate though this contrasts somewhat with the mildly rustic and austere finish. This too is sufficiently firmly structured to benefit from at least a few years of bottle age. (87-90)/2025+

2017 Gevrey-Chambertin Vieilles Vignes: (from 9 separate *lieux-dits* and vines that are between 55 and 100 years of age). A pungent and very Gevrey-like nose combines notes of dark currant and plum with those of humus, forest floor and earth. The old vines are in evidence as there is fine concentration and obvious power and muscle to the much more mineral-inflected flavors that conclude in a firm, austere and very serious finish. Once again, patience advised. (89-91)/2027+

2017 Gevrey-Chambertin "Les Evocelles": The nose is firmly reduced and unreadable today. The sleek, intense and wonderfully mineral-driven middle weight flavors possess an almost pungent salinity on the bitter cherry-inflected finish that flashes very good complexity and length. I like the plush mouthfeel and in contrast to several of the preceding wines, this could be approached on the younger side yet should be capable of rewarding up to a decade of bottle age. (88-91)/2024+

2017 Gevrey-Chambertin "Bel-Air": Once again, reduction dominates the nose. More interesting are the sleek, intense and vibrant medium weight flavors that exhibit good minerality on the impressively persistent finish that is shaped by ripe and relatively fine tannins. This will need to develop better depth but the requisite stuffing is present for that to occur if given a few years first. (90-92)/2025+

2017 Charmes-Chambertin: (from a 50/50 split of Charmes and Mazoyères). Reduction. The middle weight and caressing flavors possess a slightly finer mouthfeel that is at once firm but elegant thanks to the relatively fine grain of the supporting tannins shaping the moderately firm and youthfully austere finish. This is not particularly dense but I like the balance and sense of harmony that should enable it to age well. (90-93)/2027+

2017 Mazis-Chambertin: (from Mazis Hauts). This too is reduced but there is also noticeable volatile acidity present and while it's hard to say how this will turn out or what remedial measures (if any) might be taken, at present it's hard to be especially optimistic. Not Rated.

2017 Clos de Vougeot: Here there are no apparent issues as the elegant and very pretty aromas include those of various red berries, earth, humus and a slightly gamy nuance that can also be found on the energetic and well-detailed middle weight plus flavors that brim with dry extract that helps to buffer the firm tannic spine on the youthfully austere finale. This is potentially excellent though it will again be necessary to exercise at least moderate patience. (91-94)/2029+

2017 Bonnes Mares: (from *terres blanches* or the white soil portion of the vineyard). An overtly toasty nose is comprised by notes of plum, violet and plenty of earth character. The exceptionally rich, indeed suave and opulent, broad-shouldered flavors possess a natural sweetness that also suffuses the powerful and impressively long finish. This is an imposing wine and particularly so for the vintage but the wood isn't subtle and it's not entirely clear that it will all be absorbed even in time. (90-92)/2029+

2017 Echézeaux: (from En Orveaux). An exuberantly fresh and spicy nose speaks of various red berries, especially red currant, along with hints of sandalwood and Asian-style tea. There is fine intensity to the solidly concentrated medium-bodied flavors that terminate in a noticeably warm and slightly clipped and short finish. This is presently somewhat awkward and while it could well come together, I suspect that the warmth will always be apparent. (89-92)/2029+

2017 Clos St. Denis: (from Clos St. Denis proper). The very pretty nose is quite cool and restrained with its broad-ranging panoply of aromas that include red cherry, violet, lavender and a hint of wood spice. There is very fine volume to the refined, intense and gorgeously textured flavors that possess much better overall depth and lovely persistence. This is a CSD of finesse but make no mistake, it has the underlying material and balance to age for years. (92-94)/2032+

2017 Chambertin: Strong wood toast and reduction serve as a less than agreeable introduction to the wonderfully intense, detailed and mineral-driven broad-shouldered flavors that are supported by ample mid-palate density and a very firm, and prominent, tannic spine shaping the impressively complex if compact finale. Not surprisingly, this is going to require an extended snooze in a cool cellar before it will be ready for prime time. (92-95)/2035+

Domaine Jean Chauvenet (Nuits St.-Georges)

2017	Bourgogne "Noyer Pendu"	red	(86-88)
2017	➔ Nuits St. Georges	red	(89-91)
2017	Nuits St. Georges "Aux Argillas" 1er	red	(90-92)
2017	Nuits St. Georges "Aux Bouscelots" 1er	red	(89-92)
2017	Nuits St. Georges "Les Damodes" 1er	red	(90-92)
2017	Nuits St. Georges "Les Lavières"	red	(89-91)
2017	➔ Nuits St. Georges "Les Perrières" 1er	red	(91-93)
2017	➔ Nuits St. Georges "Les Poulettes" 1er	red	(90-93)
2017	Nuits St. Georges "Rue de Chau" 1er	red	(89-91)
2017	➔ Nuits St. Georges "Les Vaucrains" 1er	red	(91-94)
2017	Vosne-Romanée "Aux Ravioles"	red	(88-91)
2016	➔ Nuits St. Georges "Aux Argillas" 1er	red	91
2016	➔ Nuits St. Georges "Les Lavières"	red	90
2016	➔ Nuits St. Georges "Les Poulettes" 1er	red	92
2016	➔ Nuits St. Georges "Rue de Chau" 1er	red	92

Jean Chauvenet's son-in-law Christophe Drag told me that 2017 was a "vintage where we enjoyed a relatively stress-free growing season other than a springtime frost scare. I chose to begin the harvest on the 9th of September under perfect weather conditions. The fruit was basically spotless and required no sorting other than to eliminate any rose-tinted berries. Yields were generous and certainly much better than they were in 2016 as we realized between 40 and 48 hl/ha. Maturities were also very strong as the average potential alcohol came in right around 13% so there was very little chaptalization and in many cases, none at all. Curiously for a vintage with relatively little malic acidity, the malos were very slow to finish. Even so, the post-malo pHs came in right at 3.6 so that's just fine. As to the wines, perhaps the aspects that I like most are how fresh and energetic they are plus they offer first-rate *terroir* definition. As to a comparable vintage stylistically speaking, I would suggest a more concentrated 2007 or a slightly riper 2014." As I have noted over the last few years, Drag continues to progressively improve the quality of his wines. The style here has always been old school and very Nuits but little by little it

has evolved and as the scores and commentaries suggest, his 2017s are lovely if perhaps more marked by the wood treatment than I'm used to seeing. The 2016s revisited below, which are also excellent, were bottled in March 2018. (Rosenthal Wine Merchant, www.madrose.com, NY, USA; Fields, Morris & Verdin, www.fmvwines.com and Uncorked Ltd, www.uncorked.co.uk, both UK).

2017 Bourgogne “Noyer Pendu”: (the name of the *climat* is used only for the American market but it's the same wine sold in other markets around the world). An exuberantly fruity and distinctly earthy nose slides into agreeably vibrant and well-detailed flavors that conclude in a delicious if mildly austere and rustic finale. (86-88)/2020+

2017 Vosne-Romanée “Aux Raviolés”: (like the Bourgogne, the name of the *climat* is used only for the American market but it's the same wine sold in other markets around the world). A background application of wood sets off the overtly spicy aromas of dark currant, plum, violet and a whiff of newly turned earth. The rich, concentrated and relatively powerful medium-bodied flavors possess a velvety mid-palate mouthfeel before terminating in a softly rustic and austere finish. (88-91)/2024+

2017 Nuits St. Georges “Les Lavières”: (this is sold exclusively in the UK). Here too there is enough wood to warrant pointing out framing the earthier and softly spicy aromas of mostly dark berries. There is once again good volume and richness to the relatively refined middle weight flavors that possess slightly better complexity on the lingering finish. This is really quite a good Nuits *villages* and worth checking out. (89-91)/2024+

2017 Nuits St. Georges: (from the northern portion of Nuits, specifically Aux Allots and Aux St. Jacques). A classic Nuits nose proffers notes of forest floor, warm earth, plum and the *sauvage*, all of which is trimmed in gentle oak nuances. There is more volume and richness if less refinement to the medium bodied flavors that are at once serious and rustic on the beautifully complex and persistent finish. The supporting structure is more prominent and this will require patience. (89-91)/2027+

2017 Nuits St. Georges “Aux Argillas”: (from a tiny .17 ha parcel of vines planted in 1992 in a little seen vineyard located at the southern end of the “Vosne” section of Nuits). Here the wood ceases to be quite so subtle though it does not materially impede the appreciation of the otherwise cool, pure and airy aromas of black cherry, plum, humus-infused earth and a spice wisp. There is lovely richness to the solidly concentrated medium weight flavors that culminate in a notably firm finish that is youthfully austere and quite serious but not really rustic. (90-92)/2029+

2017 Nuits St. Georges “Les Damodes”: (from a .28 ha parcel). Generous wood fights a bit with the markedly spicy array of cassis, dark cherry and a wide array of spice and floral elements. The rich yet notably more refined middle weight flavors exude a fine bead of minerality onto the linear and almost delicate finish. This is at present pretty woody but the mid-palate appears to have sufficient stuffing such that the oak will eventually be successfully integrated. (90-92)/2027+

2017 Nuits St. Georges “Aux Boussetots”: (Drag noted that his parcel abuts Chaignots). Here too there is generous wood surrounding the cool if less spicy aromas of essence of dark raspberry, plum, earth and discreet floral whiffs. The sleek and solidly intense medium weight flavors are also relatively refined though the slightly austere finish reflects just a bit more punch and power. (89-92)/2029+

2017 Nuits St. Georges “Rue de Chaux”: Reduction currently masks the underlying fruit though there is both good freshness and verve suffusing the rich and attractively textured medium weight plus flavors that also exude a fine bead of minerality on the mouth coating and youthfully austere if slightly warm finale. (89-91)/2027+

2017 Nuits St. Georges “Les Poulettes”: Once again the wood treatment isn't subtle and in this case it includes menthol notes that also fight somewhat with the notably ripe liqueur-like aromas of cassis and dark cherry. The beautifully sleek and very intense medium-bodied flavors possess very fine delineation and as well as an almost pungent minerality, all wrapped in a moderately austere and sneaky long finish. This needs to develop more depth with time in bottle as well as better integrate the oak treatment but my projected range implicitly assumes those improvements will occur. (90-93)/2029+

2017 Nuits St. Georges “Les Perrières”: (from a .23 ha parcel). This too is ripe enough to exhibit liqueur-like qualities along with abundant wood influence yet the aromas of spiced plum, earth and violet are super-fresh. Consistent with the freshness of the nose the focused and almost painfully intense flavors are cool and focused while delivering excellent length and complexity on the balanced finale. The palate impression is akin to rolling rocks around in the mouth and overall, this is extremely promising provided you have the patience to cellar it. (91-93)/2029+

2017 Nuits St. Georges “Les Vaucrains”: (from a .41 ha parcel). A fresh, cool and brooding nose only grudgingly reveals its aromas of dark currant, game, violet and plenty of earth that are trimmed in more discreet though not invisible wood. The dense and sappy big-bodied flavors possess evident power and muscle before concluding in a driving finish that is expressly built to age. This is potentially outstanding but once again, it's a classically youthful, compact and austere Vaucrains that will need every bit of 15 years to reveal all it has to offer. (91-94)/2032+

2016 Nuits St. Georges “Les Lavières”: (this is sold exclusively in the UK). A buoyantly fresh nose projects notes of both red and black cherry, blueberry, spice and a pretty hint of lavender. The mouthfeel of the medium weight flavors is attractively fine and mineral-inflected and while there is a trace of rusticity on the lingering finish, the overall impression is really quite sleek. Recommended. 90/2024+

2016 Nuits St. Georges “Aux Argillas”: (from a tiny .17 ha parcel of vines planted in 1992 in a little seen vineyard located at the southern end of the “Vosne” section of Nuits). Discreet wood and a touch of menthol serve as a not completely neutral backdrop for the fresh aromas of red currant and earth that are laced with plenty of *sauvage* character. The rich, mouth coating and sappy medium weight flavors possess fine volume while concluding in a moderately rustic finish that offers both fine depth and length. This is a serious old school Nuits in style but it’s impressive just the same. 91/2028+

2016 Nuits St. Georges “Rue de Chaux”: This is quite ripe with its liqueur-like aromas of black cherry, earth, game and a hint of humus that like the Argillas are trimmed in noticeable amounts of wood and menthol. The medium-bodied flavors are exceptionally rich with excellent mid-palate concentration while flashing a velvety palate impression on the firm, focused and lightly mineral-inflected finale. This is also very Nuits in style as there is a touch of rusticity but no hardness though it is somewhat strict at present. Worth a look if you have the patience to cellar it for at least a few years. 92/2031+

2016 Nuits St. Georges “Les Poulettes”: A very ripe (though not *surmature*) nose features notes of cassis and various black berry scents that are set off by more subtle though hardly invisible amounts of wood and menthol. Here too there is fine richness and density to the muscular flavors that manage to retain a good sense of underlying tension while delivering a moderately austere and, like the Rue de Chaux, a borderline strict finish. Patience definitely required as this is presently very tightly wound. 92/2028+

Maxime Cheurlin-Noëllat (Vosne-Romanée)

2017	Bourgogne-Hautes Côtes de Nuits	red	(86-88)
2017	➔ Chambolle-Musigny “Les Feusselottes” 1er	red	(90-93)
2017	Côte de Nuits-Villages	red	(87-89)
2017	Clos de Vougeot Grand Cru	red	(91-94)
2017	➔ Gevrey-Chambertin “Les Fontenys” 1er	red	(90-93)

Maxime Cheurlin has started a small *négociant* operation that he said will be progressively expanded over the next few vintages; see the domaine write-up for details about the 2017 vintage. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France).

2017 Bourgogne-Hautes Côtes de Nuits: An agreeably fresh nose combines notes of spice with those of various red berries and a pretty floral hint. There is fine intensity to the relatively sleek and well-detailed lighter weight flavors that flash an appealing minerality before concluding in a softly austere and refreshing finale. To enjoy young. (86-88)/2020+

2017 Côte de Nuits-Villages: This too is aromatically quite fresh with relatively high-toned aromas of cool and restrained red currant and cherry wisps. The sense of restraint continues on the vibrant and equally well-detailed flavors that possess a bit more size and weight though I would still describe this as a lighter weight effort even if it’s by no means dilute. I like the complexity and the overall sense of harmony and ultimately this should reward a few years of cellaring. (87-89)/2022+

2017 Chambolle-Musigny “Les Feusselottes”: As one would reasonably expect, this is much more elegant with its beguiling array of violet, lavender, rose petal, spice and cool and ultra-pure essence of red currant. Once again the mouthfeel of the middle weight flavors is quite sleek and refined with evident minerality that continues onto the sneaky long and beautifully well-balanced finale where a hint of bitter cherry pit emerges. Good stuff that is built for the mid-term. (90-93)/2025+

2017 Gevrey-Chambertin “Les Fontenys”: This is also restrained but not mute with its background earth scents on the ripe plum and dark cherry scents. The round and seductive flavors flash notably more minerality on the sappy medium weight flavors that possess outstanding depth and sneaky good length on the firmer and mildly austere finale. Again, this isn’t especially dense but I like the balance and delivering; in short, good stuff. (90-93)/2025+

2017 Clos de Vougeot: (from Grand Maupertuis). A beautifully complex nose combines notes of various red and dark berries with those of spice, violet and plenty of earth character. I like the sense of energy to the lilting but powerful and focused medium-bodied flavors that are underpinned by relatively refined tannins on the youthfully austere finish. This is somewhat compact and needs to develop better depth but my projected range implicitly assumes that it will. (91-94)/2032+

Domaine Robert Chevillon (Nuits St. Georges)

2017	Nuits St. Georges Vieilles Vignes	red	(88-90)
2017	Nuits St. Georges "Aux Bouscelots" 1er	red	(90-92)
2017	➔ Nuits St. Georges "Les Cailles" 1er	red	(92-94)
2017	Nuits St. Georges "Les Chaignots" 1er	red	(90-92)
2017	➔ Nuits St. Georges "Les Perrières" 1er	red	(91-93)
2017	➔ Nuits St. Georges "Les Pruliers" 1er	red	(91-93)
2017	➔ Nuits St. Georges "Les Roncières" 1er	red	(90-93)
2017	➔ Nuits St. Georges "Les St. Georges" 1er	red	(92-95)
2017	➔ Nuits St. Georges "Les Vaucrains" 1er	red	(92-94)

Bertrand Chevillon called 2017 "a vintage where I feel like we dodged a bullet because we could have easily suffered severe frost damage yet again the way we did in 2016. By sheer chance, the temperatures fell to the same level as last year but the big difference was that the humidity was so low that the new leaves weren't really bathed in a layer of moisture. Otherwise the season was really pretty benign as it was warm but not super-hot and relatively dry which allowed a relatively large crop to reach very good maturity levels. We chose to begin the harvest on the 5th of September and brought in clean and ripe fruit that averaged between 12 and 12.5% in terms of potential alcohol. Yields were disparate but on average they came in around 40 hl/ha for us. As to the wines, I would describe them as being more fruit forward in style that should appeal to restaurants and to consumers who want to be able to drink their wines earlier. This doesn't mean that the 2017s won't age well, just that they're not so tight and rigid that it's a waste to open them young." As I have noted before, Chevillon rarely misses and they definitely did not in 2017. (Kermit Lynch Wine Merchant, www.kermitlynch.com, CA, USA; A&B Vintners, www.abvintners.co.uk and Justerini & Brooks, www.justerinis.com, both UK).

2017 Nuits St. Georges Vieilles Vignes: (this *cuvée* is mostly from La Charmotte and Au Chouillet, with bits and pieces from Aux Saints Jacques, Les Charmois, Les Maladières, Les Chaliots and Les Brûlées plus a few others too small to mention). A discreet application of wood sets off a beautifully fresh and earthy array of red and dark currant scents. The sleek, vibrant and utterly delicious medium weight flavors exhibit a trace of minerality on the balanced, refreshing and lingering finish. This youthfully austere effort is a relatively refined Nuits *villages* that should drink reasonably well young. (88-90)/2022+

2017 Nuits St. Georges "Les Chaignots": (from a 1.5 ha parcel that blends 40+ and 60+ year old vines). The proximity to the southern side of Vosne is in evidence as here the expressive nose of pure red and dark berry scents cut with warm earth is quite spicy. In the same fashion as the nose, there is a lovely texture to the lightly mineral-inflected medium-bodied flavors that evidence both fine depth and length. I like the balance and there is enough stuffing that this could be approached early but it should also have no trouble amply repay mid-term cellaring. (90-92)/2025+

2017 Nuits St. Georges "Aux Bouscelots": (from a .60 ha parcel of 40+ year old vines). There is a lovely perfumed quality to the very fresh red currant and newly turned earth scents where a trace of the leather creeps in. I very much like the texture of the medium-bodied and lightly stony flavors that possess very good mid-palate density as well as solid power on the firm and serious but not really rustic finale. At least some patience will be required. (90-92)/2027+

2017 Nuits St. Georges "Les Roncières": (from a 1.0 ha parcel of 45+ year old vines). Moderate wood sets off a spicy array that includes plum, violet and a suggestion of lavender. The beautifully vibrant middle weight flavors possess an attractive mouthfeel thanks mainly to the notably fine grained tannins shaping the impressively complex and persistent finish. The wood expressed by the nose does resurface though my sense is that it will ultimately be successfully integrated. (90-93)/2029+

2017 Nuits St. Georges "Les Perrières": (from a .60 ha parcel of 40+ year old vines). This is at once elegant and earthy with its mix of red cherry, violet, anise and wisp of forest floor. There is a bit more volume to the vibrant, pure and seductive medium-bodied flavors that aren't quite as powerful but even longer on the firmly structured and dusty finish. Despite the seductive mid-palate, the imposing tannic spine makes it clear that this is going to need at least some cellaring. (91-93)/2029+

2017 Nuits St. Georges "Les Pruliers": (from a .70 ha parcel of 50+ year old vines). A distinctly earthy and somewhat somber nose possess notes of underbrush, the *sauvage*, dark currant and plum. The rich, concentrated and powerful medium weight flavors flesh both good minerality and excellent complexity on the solidly long and balanced if overtly rustic and very firm finish. This is a big wine in the context of the vintage and very Nuits in character. (91-93)/2032+

2017 Nuits St. Georges “Les Cailles”: (from a 1.12 ha parcel of 75+ year old vines). As is virtually always the case, this is more aromatically elegant and spicier and in 2017 the nose of essence of raspberry, cherry, violet and soft herbal tea notes is also notably spicier. There is excellent richness and a highly beguiling vibrancy to the well-detailed and stony medium-bodied flavors that deliver a lovely combination of punch and finesse on the sneaky long finish. In sum, this beautifully well-balanced effort is Zen-like. (92-94)/2032+

2017 Nuits St. Georges “Les St. Georges”: (from a .60 ha parcel of 75+ year old vines). This is also quite spicy with a pretty and broad-ranging combination of red cherry, plum and violet aromas that are cut with warm earth hints. The big-bodied flavors possess a bit more minerality as well as more size, weight and evident power before culminating in a racy yet seductive finish that is very clearly built to age. This tautly muscular effort manages to be serious yet refined. (92-95)/2033+

2017 Nuits St. Georges “Les Vaucrains”: (from a 1.5 ha parcel). Relatively generous wood fights a bit with the otherwise cool and pure aromas of extract of cassis, plum, humus, earth and suggestions of the *sauvage*. As is usually the case chez Cheillon, this is a very powerful wine with imposing size and weight with fine mid-palate density thanks to the abundant dry extract that also helps to buffer the very firm tannic spine that really emerges on the beautifully long finale. (92-94)/2033+

Domaine Bruno Clavelier (Vosne-Romanée)

2017	Bourgogne “Les Champs d'Argent Vieilles Vignes”	red	(85-87)
2017	➔ Bourgogne Passe-Tout-Grains	red	87
2017	➔ Chambolle-Musigny “La Combe d’Orveau” 1er	red	(91-94)
2017	➔ Chambolle-Musigny “Les Noirot” 1er	red	(90-93)
2017	Corton-Le Rognet Grand Cru	red	(92-94)
2017	Gevrey-Chambertin “Les Corbeaux” 1er	red	(89-92)
2017	➔ Nuits St. Georges “Aux Cras” 1er	red	(91-93)
2017	➔ Vosne-Romanée “Les Beaux Monts” 1er	red	(91-93)
2017	Vosne-Romanée “Aux Brûlées” 1er	red	(90-92)
2017	Vosne-Romanée “La Combe Brûlée”	red	(87-90)
2017	Vosne-Romanée “Les Hauts de Beaux Monts”	red	(87-89)
2017	Vosne-Romanée “Les Hautes Maizières”	red	(88-91)

Bruno Clavelier calls 2017 a “vintage that was much easier to manage than the miserable growing season we endured in 2016. Bud break was early and thus it naturally followed that the harvest was early as well. We began picking on the 5th of September and continued through the 12th. Because there was very little disease pressure or major climatic events, the fruit was largely spotless and thus there wasn’t much sorting required. Yields were in general very generous but because we have a very high percentage of old vines that tend to produce a relatively high proportion of shot berries, our yields were reasonable at around 35 hl/ha. Potential alcohols were also good at between 12.5 to 13% with good phenolic maturities as well. I used a bit more whole clusters during the vinifications than in 2016, which is to say between 50 and 65%. I like the style of the 2017s as the wines are wonderfully fresh and transparent. They’re not as concentrated as the 2016s but they are perhaps even more harmonious.” Note that Clavelier bottles with relatively high levels of gas so be sure to decant if you’re going to try a bottle young. (Martine’s Wines, www.martineswines.com, CA, Langdon-Shiverick, www.shiverick.com, CA and Fruit of the Vine, NY, all USA; Michael Stephens/Vins Divins, www.divine-burgundy-wine.com, Beaune, France; Howard Ripley, www.howardripley.com, O.W. Loeb, www.owloeb.com, Decorum Vintners, www.decvin.com, La Réserve and A&B Vintners, www.abvintners.co.uk, all UK; L’Imperatrice Fine Wines, www.imperatrice.com.hk, Hong Kong/China; Berry Brothers & Rudd, www.bbr.com/hk, Hong Kong).

2017 Bourgogne Passe-Tout-Grains: (from 80 to 90 year old vines with ~10% gamay). There is a background hint of white pepper present on the relatively high-toned red berry fruit aromas that are cut with just enough earth character to notice. The old vines are in evidence as there is fine mid-palate density and punch to the medium-bodied flavors that terminate in a rustic and firm finish. This is unusually structured in the context of what is typical for the genre and offers fine quality. Worth a look. 87/2021+

2017 Bourgogne “Les Champs d'Argent Vieilles Vignes”: A more elegant red pinot fruit nose reflects soft spice and earth nuances, both of which are present on the sleek and intense middle weight flavors though the finish is mildly rustic and a bit dry as well. This may come together but I have my doubts as the balance isn’t quite what it should be. (85-87)/2020+

2017 Vosne-Romanée “Les Hauts de Beaux Monts”: A fresh, airy and attractively floral nose combines notes of spiced tea and red currant with those of lavender, rose petal and sandalwood. The agreeably vibrant and silky textured medium-bodied flavors brim with minerality and particularly so on the focused, even chiseled finish. This is more powerful than it usually is and if it can add depth, it should merit the top end of my projected range. (87-89)/2023+

2017 Vosne-Romanée “La Combe Brûlée”: (a *villages* level wine from 65+ year old vines). Here the nose is quite similar to that of the Hauts de Beaux Monts save for offering a slightly broader range of spice elements. The mouthfeel of the medium weight flavors is a bit more refined if less detailed, all wrapped in a more complex if youthfully austere finish. (87-90)/2024+

2017 Vosne-Romanée “Les Hautes Maizières”: (55+ year old vines situated right below Suchots). An expressive and super-spicy nose is very Vosne-like with its aromas of violet, dark cherry, sandalwood and tea. As is usually the case, there is more volume and richness though less minerality to the generously proportioned but firm and serious finish. (88-91)/2025+

2017 Gevrey-Chambertin “Les Corbeaux”: A discreet application of wood sets off the distinctly earthy dark currant and forest floor-scented nose. There is fine power and punch to the medium weight flavors that possess plenty of sappy dry extract that buffers the markedly firm tannins shaping the moderately austere, complex and lingering finish. Patience. (89-92)/2029+

2017 Vosne-Romanée “Aux Brûlées”: (from 50+ year old vines). This is the first wine to display any appreciable reduction along with enough oak influence to warrant pointing out. Otherwise here too there is good power, volume and punch to the solidly concentrated flavors that deliver just a bit more overall depth and persistence. Note that this too will require extended patience if you wish to enjoy it at its peak. (90-92)/2029+

2017 Vosne-Romanée “Les Beaux Monts”: (from 50+ year old vines). While not invisible the wood treatment is agreeably subtle and easily allows the aromas of spiced plum, red raspberry and a pretty range of floral and spice elements to be appreciated. The rich and mouth coating middle weight flavors possess both good minerality and real drive with a lovely sense of refinement to the even more complex and lingering finish. This is lovely and very Beaux Monts in character though in the same vein as the Brûlées, it's going to require at least some bottle age to unwind and further harmonize. (91-93)/2029+

2017 Chambolle-Musigny “Les Noirots”: Once again there is a background note of oak on the nose that projects red berry, spice and soft floral aromas. The cool, delicious and generously proportioned flavors coat the palate with sappy dry extract before concluding in a strikingly long and powerful if borderline rustic finale. This could reasonably be described as the little brother of Bonnes Mares and the firm lashing of tannins confirms it. (90-93)/2032+

2017 Chambolle-Musigny “La Combe d’Orveau”: (planted with vines of 20+ and 65+ years of age that sit directly above Musigny). Once again, there is a subtle though not invisible application of wood that still easily allows the airy, cool and restrained aromas of various red berries, and in particular cherry, floral and a mildly exotic whiff of dried orange peel. The energetic and beautifully well-detailed middle weight flavors are much finer if less powerful than those of the Noirots while display notably more minerality as well on the compact, serious and built-to-age finale. This is a wine of finesse and refinement but the flavor authority is impressive as is the tannic spine. (91-94)/2032+

2017 Nuits St. Georges “Aux Cras”: A pungent nose is composed of reduction and wood toast. Otherwise the mouthfeel of the medium-bodied flavors is also agreeably sleek if a bit less refined while offering fine persistence on the complex, balanced and built-to-age finale. This powerful and mineral-driven effort is definitely firm but not so much that it couldn't be approached after 5-ish or so years of cellaring. (91-93)/2027+

2017 Corton-Le Rognet: There is excellent aromatic complexity to the nose that reflects of rose petal, lavender, plum, dark currant, warm earth and a hint of leather. The dense and powerful broad-shouldered flavors possess plenty of dry extract that largely, if not completely, buffers the exceptionally firm though not hard or even especially rustic tannins shaping the strikingly long finish that displays the same dazzling complexity as the nose. This is excellent but it would not make a good choice for early drinking. (92-94)/2034+

Domaine Christian Clerget (Vougeot)

2017	Bourgogne	red	(86-88)
2017	Chambolle-Musigny	red	(87-90)
2017	Chambolle-Musigny “Les Charmes” 1er	red	(89-91)
2017	Echézeaux Grand Cru	red	(90-92)
2017	Morey St. Denis	red	(87-89)
2017	Vosne-Romanée “Les Violettes”	red	(88-90)
2017	Vougeot “Les Petits Vougeots” 1er	red	(88-91)

Christian Clerget's daughter Justine has joined the domaine on a full-time basis and she described 2017 as a "remarkably easy vintage pretty much from start to finish. Other than an early season frost scare there wasn't much else to worry about as disease pressure was minimal. We picked slowly as the conditions were clement and the fruit was quite clean. Yields were good but not high, which is to say that they were lower than what we realized in 2018 but better than 2016. Potential alcohols were quite good at between 12.5 to 13% and the vinifications unfolded with zero problems. The quality of the 2017s is good to very good but I wouldn't call it great." (P. Comms International, www.pcommswines.com, NC, Vin de Garde, OR and Vintage Imports, CO, all USA; McKinley Vintners, www.mckinleyvintners.co.uk, UK).

2017 Bourgogne: Moderately firm reduction dominates the nose though there is a lovely sense of energy to the relatively refined middle weight flavors that reflect a touch of rusticity and austerity on the nicely lingering finish where a hint of bitter cherry pit arises. (86-88)/2020+

2017 Morey St. Denis: This too is quite firmly reduced. More interesting are the supple and round medium-bodied flavors that are pretty if not especially dense, all wrapped in a finish that is also mildly rustic and austere. Even though the supporting tannins are quite pliant, this should still reward 5 to 8 years of cellaring. (87-89)/2023+

2017 Chambolle-Musigny: (from 30+ year old vines, most of which are situated by Charmes). Reduction again dominates. There is a lovely sense of underlying tension to the nicely delineated middle weight flavors that flash a discreet minerality on the mildly austere but not rustic finale that exhibits sneaky good persistence. (87-90)/2023+

2017 Vosne-Romanée "Les Violettes": (from .50 ha parcel planted in 1946; Les Violettes abuts Clos de Vougeot). Reduction. I very much like the inner mouth perfume emitted by the round, liling and very supple flavors that possess good vibrancy that carries over to the mildly austere and slightly firmer finale. The middle palate is quite pliant yet the finish suggests that this will need at least a few years of patience first. (88-90)/2024+

2017 Vougeot "Les Petits Vougeots": Reduction. The mouthfeel of the beautifully vibrant, sleek and tautly muscular medium weight flavors is attractively refined which is enhanced by a subtle minerality that arises on the firm, saline-inflected and balanced finale. This is sufficiently concentrated and firm to reward mid-term cellaring. (88-91)/2025+

2017 Chambolle-Musigny "Les Charmes": (from 4 parcels of 30+ year old vines aggregating 1 ha). Reduction. As pretty as the Petits Vougeot is, the mouthfeel here is finer and sleeker still with plenty of punch and salinity on the delicious if not especially dense flavors that deliver good if not special depth and persistence on the balanced finish. (89-91)/2025+

2017 Echézeaux: (from a 1.1 ha parcel located in En Orveaux that was planted in 1947). Discreet wood sets off an exuberantly fresh nose that features notes of ripe plum, red and black currant, spice and a hint of Asian-style tea. The rich and relatively full-bodied flavors possess an appealingly textured mouthfeel due to the abundant sap that also buffers the solid but integrated tannins on the linear, compact and youthfully austere finish. This will definitely require some patience and should be capable of rewarding 10 to 12. (90-92)/2027+

Domaine des Clos (Nuits St. Georges)

2017	➔ Beaune Vieilles Vignes – 1926	red	(89-91)
2017	Beaune "Les Avaux" 1er	red	(89-92)
2017	Beaune "Les Grèves" 1er	red	(90-92)
2017	Nuits St. Georges "Les Crots" 1er	red	(90-92)

Domaine des Clos is the 6 ha creation of Grégoire Bichot who founded it in 1995. With respect to the 2017 vintage Bichot noted that "the growing season was pretty much the antithesis of what happened in 2016, which is to say pretty easy and without major incident in the Côte d'Or. Unfortunately, my parcel of Vaillons in Chablis was frosted to the point where I will not make one. Otherwise the fruit ripened slowly but surely to achieve good maturities with neither too much nor too little of anything. Sugars were good without being unduly high coupled with reasonable acidities. What I like best about the wines is the sense of underlying tension and freshness and in these respects they remind me a bit of my 2013 but with perhaps slightly better overall balance." (John Armit Wines, www.armit.co.uk, Clarion Wines, www.clarionwines.co.uk, Randalls Vautier, www.randalls-jersey.co.uk, all UK; and Artisan Wines, www.artisanwines.ca, Canada).

2017 Beaune Vieilles Vignes – 1926: (from a .36 ha parcel in Les Bons Feuves). A ripe and attractively layered nose reflects notes of essence of plum, spice and plenty of earth influence. There is excellent richness to the sappy and notably ripe medium-bodied flavors that possess very fine mid-palate concentration before concluding in a relatively powerful finale. This isn't elegant but solid quality here and particularly so for its level – worth considering. (89-91)/2023+

2017 Beaune “Les Avaux”: (from a .5 ha parcel). A pungent nose is comprised of reduction and soft wood. Otherwise there is good punch and freshness to the notably rich and solidly dense medium weight flavors that exude a subtle trace of minerality on the sappy and notably more refined but not denser finish. This too is quite good and worth a look. (89-92)/2025+

2017 Beaune “Les Grèves”: (from a .31 ha holding). Here too the nose is dominated by reduction and soft wood. Once again there is good freshness and verve to the slightly bigger and more powerful flavors that are both muscular and robust while delivering excellent length on the very serious and built to age finale. Patience definitely advised. (90-92)/2029+

2017 Nuits St. Georges “Les Crots”: (from a .60 ha parcel in a vineyard that is rarely seen as it's quite small). Reduction overshadows the fruit but does not extend to the sleeker if less concentrated middle weight flavors that exude evident minerality and salinity onto the refreshing, intense and focused flavors. While this is not nearly as structured as the Grèves, it will still need at least a few years of keeping to unwind and flesh out but I very much like the delivery. (90-92)/2025+

Domaine du Clos Frantin (Nuits St. Georges) – Domaines Albert Bichot

2017	Chambertin Grand Cru	red	(91-93)
2017	Clos de Vougeot Grand Cru	red	(91-94)
2017	Echézeaux Grand Cru	red	(90-93)
2017	Gevrey-Chambertin “Les Murots”	red	(87-89)
2017	Grands-Echézeaux Grand Cru	red	(89-92)
2017	Richebourg Grand Cru	red	(88-91?)
2017	Vosne Romanée	red	(87-90)
2017	➔ Vosne Romanée “Les Malconsorts” 1er	red	(91-93)
2016	Clos de Vougeot Grand Cru	red	91
2016	Echézeaux Grand Cru	red	92
2016	➔ Gevrey-Chambertin “Les Murots”	red	89
2016	Vosne-Romanée	red	88
2016	Vosne Romanée “Les Malconsorts” 1er	red	90

This historic 13 ha domaine that owns some very impressive *appellations* was acquired by the Beaune *négociant* Albert Bichot in 1969. The wines are vinified in Nuits St. Georges and for further 2017 vintage information, please see the Maison Bichot comments above. I also revisited the 2016's now in bottle that were put there between January and May 2018. (Atherton Wine Imports, www.awiwine.com, Atherton, CA and Southern Wines & Spirits, www.southernwine.com, Miami, FL; Berry Brothers & Rudd, www.bbr.com, Waverley Vintners Ltd., www.waverley-group.co.uk and Alliance Wines, www.alliancewine.co.uk, UK).

2017 Vosne-Romanée: (the blend is mostly from Damaudes with a small proportion of Hautes Maizières). There is just enough reduction to push the fruit, wood and spice nuances to the background. More interesting are the quite finely detailed middle weight flavors that possess a lovely sense of inner mouth perfume before culminating in a punchy if borderline rustic finish. This isn't refined but it is complex and sneaky long. (87-90)/2024+

2017 Gevrey-Chambertin “Les Murots”: A well-layered nose projects notes of soft wood, dark cherry, floral and whiffs of earth and humus. The sleek, delicious and admirably pure medium weight flavors possess an appealing vibrancy that continues on the mildly rustic, austere and saline-suffused finish. (87-89)/2022+

2017 Vosne-Romanée “Les Malconsorts”: (from a very large 1.76 ha parcel). An overtly floral nose features notes of plum, violet, lavender and an impressive array of spice and tea nuances. The muscular and powerful yet reasonably refined broad-shouldered flavors exhibit evident minerality on the beautifully persistent and indisputably built-to-age finale. As do all competent examples of Malconsorts, this will require extended cellaring to resolve the very firm structure. (91-93)/2032+

2017 Chambertin: A background whiff of wood can be found on the openly floral-scented nose that offers up notes of plum liqueur, earth and a hint of forest floor. There is very good concentration to the velvet-textured and stony big-bodied flavors that coat the palate with dry extract which also helps to buffer the notably firm tannic spine on the austere, focused and driving finish. (91-93)/2034+

2017 Clos de Vougeot: (from a .72 ha parcel). An attractively layered and fresh nose merges aromas of red and dark berries with those of earth, leather and a whiff of spice. There is excellent verve to the equally fresh large-scaled flavors that also possess solid mid-palate density before terminating in a youthfully austere and sneaky long finish that is very firmly structured. Even so, the supporting tannins are finer than usual and overall, this is more refined than it typically is. (91-94)/2035+

2017 Echézeaux: (from a .99 ha parcel in Champs Traversin). Reduction and wood mask everything except a wisp of spice. By contrast there is fine freshness and excellent underlying tension present on the powerful and precise medium-bodied flavors that culminate in a lengthy, austere and backward finish as the supporting tannins are prominent. (90-93)/2029+

2017 Grands-Echézeaux: (from a .4 ha parcel). Here there is no reductive funk detracting from the notably spicy and floral aromas of mostly red currant and plum. There is excellent richness to the voluminous and relatively concentrated flavors, at least in the context of what is typical for the vintage, all wrapped in a delicious if mildly tangy finish. I like the tension and this may come together but at present the balance isn't quite right though it's not seriously out of whack either. (89-92)/2034+

2017 Richebourg: A very pungent nose consists of wood, menthol and strong reduction. The racy and intense mineral-driven flavors are not especially dense and while the finish is classy, it's also a bit, short, tangy and dry. As is the case with the GE, the balance isn't what it could be and here it could be a significant problem. To be clear, and fair, this isn't a bad wine but neither is it at its usual level of quality. (88-91?)/2025+

2016 Gevrey-Chambertin "Les Murots": There is a touch of menthol floating atop the distinctly earthy dark currant aromas that flash a background wisp of forest floor. The sleek, delicious and saline-inflected middle weight flavors are such that the refinement of the mid-palate contrasts considerably with the muscular and rustic finish that exhibits a touch of bitter cherry pit character. This serious effort isn't refined but it is really quite good and worth considering. 89/2024+

2016 Vosne-Romanée: (the blend is mostly from Damaudes with a small proportion of Hautes Maizières). There is just enough reduction to shave the top notes from the red currant, lavender, violet and subtle spice-inflected aromas. I like the seductive texture of the satiny flavors that contrast somewhat with the firm and mildly robust but not really rustic finish. 88/2024+

2016 Vosne-Romanée "Les Malconsorts": (from a whopping 1.76 ha parcel). A relatively deeply pitched nose offers plenty of floral and spice elements along with notes of plum, dark cherry and a touch of Asian-style tea that are trimmed in discreet but not invisible wood. As is usually the case there is excellent volume and a taut muscularity to the sappy broad-shouldered flavors that flash good depth though the austere bitter cherry pit-inflected finish that is markedly compact and fairly short. While that in and of itself is not a flaw, it's not immediately clear that this is necessarily going to better harmonize with time even though I have indicated about when I estimate the tannins will have mostly subsided. 90/2031+

2016 Clos de Vougeot: (from a .72 ha parcel). A moderately high-toned nose features primarily notes of various red berries, earth and a hint of leather. Additionally there first-rate freshness and verve to the precise, intense and muscular yet caressing and succulent big-bodied flavors that are supported by a driving, powerful and very serious finish that is, not surprisingly, youthfully austere. This isn't a refined version of the *appellation* but it doesn't lack for underlying material. And despite the succulent mid-palate, this clearly is not fashioned to be approached in its youth. 91/2031+

2016 Echézeaux: (from a .99 ha parcel in Champs Traversin). An exuberantly spicy nose offers up notes of red and black raspberry, anise, tea and plenty of floral elements trimmed in just enough wood to notice. The medium-bodied flavors are round and very rich if less imposing, all wrapped in a solidly persistent finish where a touch of salinity arises. In contrast to the Malconsorts and the Clos de Vougeot, this could reasonably be enjoyed young even though it too is clearly constructed to age for years. 92/2031+

Domaine Collotte (Marsannay)

2015 ➔ Marsannay "Les Boivin"

red

90

I happened to run across this lovely effort from Philippe Collotte and despite it being a 2015, it is still in the market place at a very reasonable price. Bottled unfiltered and unfiltered. (Weygandt-Metzler, www.weygandtmetzler.com, PA).

2015 Marsannay "Les Boivin": (the domaine goes against convention and uses the plural article before the vineyard name). A notably ripe yet still very fresh nose speaks of earth and spice-inflected poached plum, cassis and a hint of wood. There is excellent richness to the dense, delicious and solidly intense medium-bodied flavors that are shaped by firm but not hard tannins on the lingering and ever-so-mildly rustic finish. While there is a hint of backend warmth, overall this is quite well-balanced and is a wine that could be enjoyed now for its fruit or held for mid-term cellaring. Worth checking out. 90/2023+

Domaine Jean-Jacques Confuron (Prémeaux-Prissey)

2017	Bourgogne Pinot Noir – Cuvée Jeunesse	red	86
2017	Chambolle-Musigny	red	(88-90)
2017	Chambolle-Musigny “1er” 1er	red	(88-91)
2017	Clos de Vougeot Grand Cru	red	(87-91)
2017	Côte de Nuits-Villages “Aux Leurey”	red	87
2017	Côte de Nuits-Villages “Le Montagne”	red	(86-88)
2017	Côte de Nuits-Villages “Les Vignottes”	red	(87-90)
2017	Nuits St. Georges “Aux Boudots” 1er	red	NR
2017	Nuits St. Georges “Les Chaboeufs” 1er	red	(89-92)
2017	Nuits St. Georges “Les Fleurières”	red	(87-90)
2017	Romanée St. Vivant Grand Cru	red	(89-92)
2017	Vosne-Romanée “Les Beaux Monts” 1er	red	NR
2016	➔ Chambolle-Musigny	red	89
2016	➔ Nuits St. Georges “Les Chaboeufs” 1er	red	92

Both Alain Meunier, who is married to Sophie Confuron, are now both supported by their son Louis as he has joined the domaine on a full-time basis. The junior Meunier candidly noted that 2017 was “an abundant vintage and in some cases, too abundant. We did a green harvest to help control yields but in hindsight we should have done another one. We chose to begin picking on the 5th of September and the fruit was reasonably ripe and quite clean though we did do some sorting for berries that didn’t get entirely ripe. We did our usual vinification and then to try to correct a few wines where we felt the yields were higher than they should have been, we did a *saignée* of around 5 to 10%. I also did a few experiments with using around 30% whole clusters but not for everything. As to the wines, they’re lighter but very fresh and refreshing plus they should drink well young and mature quickly.” I was favorably impressed by the two 2016s that I reviewed from bottle below so they’re worth considering too. Note that they were bottled between January and March 2018. (Caveau Selections, www.caveauselections.com, OR, USA; Fortnum & Mason, www.fortnumandmason.com, UK; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Bourgogne Pinot Noir – Cuvée Jeunesse: A pretty and very fresh nose features primarily red berries and earth where the latter is also present on the sleek and delicious if not particularly concentrated flavors that terminate in a clean, focused and refreshing finish. 86/2019+

2017 Côte de Nuits-Villages “Aux Leurey”: Firm reduction dominates the underlying fruit today. Otherwise the supple and very round flavors are quite forward while offering a bit more depth and length. The reduction in a bottled wine concerns me but I did not have the opportunity to allow it time to air plus it had been recently bottled so my score offers the benefit of the doubt. 87/2021+

2017 Côte de Nuits-Villages “Le Montagne”: This too is very firmly reduced. More interesting are the velvet-textured light weight flavors that exude a subtle minerality on the mildly rustic finish that offers similar depth and persistence. Note that my projected range assumes that the reduction isn’t permanent but that is not a given. (86-88)/2022+

2017 Côte de Nuits-Villages “Les Vignottes”: Reduction masks the fruit at present. Here the palate impression of the middle weight flavors offers a noticeable step up in mid-palate concentration and richness along with ample minerality that emerges on the rustic and youthfully austere but much more complex finale. (87-90)/2023+

2017 Chambolle-Musigny: (50% of the blend is from Les Condemennes and 25% each is from Pas de Chat and Derrière le Four). This is also reduced but much less so and as such I am less concerned about it being a problem post-bottling. As one would expect, the mouthfeel of the medium-bodied and sleek flavors is notably finer, all wrapped in a firm and dusty finish that possesses more evident minerality as well as slightly firmer acid support. A quality *villages*. (88-90)/2023+

2017 Nuits St. Georges “Les Fleurières”: (from a parcel that sits right below the Nuits 1er Les Pruliers). A relatively deeply pitched nose offers up notes of plum, violet, earth and a whiff of the *sauvage*. I like the underlying sense of energy to the nicely detailed and lightly stony flavors that conclude in a mildly rustic and moderately austere finish that also offers fine complexity and sneaky good length. This isn’t refined but I like the frank character and delivery. (87-90)/2023+

2017 Chambolle-Musigny “1er”: (a blend that is mostly from Les Chatelots with the remainder from Les Feusselottes). A pretty, airy and decidedly cool yet ripe nose consists of dark cherry, raspberry, cassis and softly spicy aromas. The palate impression is not particularly dense but it is both refined and energetic while reflecting a discreet minerality on the mildly austere bitter cherry pit-inflected finish. This isn’t as complex as it’s likely to be with a few years of bottle age. (88-91)/2024+

2017 Nuits St. Georges “Les Chaboeufs”: Mild reduction masks the fruit but not the suggestion of warm earth which also appears on the supple, round and agreeably rich medium-bodied flavors that offer good verve if only average density on the balanced and lingering finish. This wine’s strong point is its complexity and one that should drink reasonably well after only a few years but also reward mid-term cellaring. (89-92)/2025+

2017 Nuits St. Georges “Aux Boudots”: An extremely pungent nose is composed by notes of reduction and brett-like phenols and the brett character extends to the palate as well. When wines are reduced it’s hard to parse faults with precision but it would be fair to say that this appears to be problematic and thus I cannot rate this with confidence. Not Rated.

2017 Vosne-Romanée “Les Beaux Monts”: (most of Confuron’s holdings are on the Vosne side). Like the Boudots, this exhibits strong brett-like phenols. The mouthfeel is finer and more mineral driven but the finish is metallic. Again this appears to be problematic and thus I cannot rate this with confidence. Not Rated.

2017 Clos de Vougeot: (from 40+ year old vines situated at the very top of the hill hard by the Château). A discreet application of wood easily allows the cool and pure essence of red currant, herbal tea, earth and humus-suffused aromas to be appreciated. The barely medium weight flavors possess a lovely sense of verve though the youthfully austere finish is tangy and somewhat drying. There is quite a bit of gas present and thus how much of the dryness can be attributed to slightly under ripe tannins versus the gas is hard to predict but this is why my projected range is wider than usual. (87-91)/2024+

2017 Romanée St. Vivant: (from vines planted in 1922). A beautifully spicy nose exhibits aromas of plum, dark cherry, sandalwood and a hint of Asian-style tea. The unusually supple light weight flavors possess good delineation and vibrancy though not the depth of material to support extended development. To be sure, this is very pretty and certainly classy but it’s not at its usual level. (89-92)/2025+

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

2016 Nuits St. Georges “Les Chaboeufs”: A peppery nose is composed by notes of ripe plum, dark berries and plenty of *sauvage* character. There is a velvety and highly seductive mouthfeel to the lavishly rich broad-shouldered flavors that exhibit first-rate length on the ever-so-slightly warm finish. This very robust effort is still more refined than usual while offering very good depth. 92/2026+

Domaine Confuron-Cotétidot (Vosne-Romanée)

2017	➔ Chambolle-Musigny	red	(89-92)
2017	Chambolle-Musigny “Derrière La Grange” 1er	red	(90-92)
2017	Charmes-Chambertin Grand Cru	red	(91-94)
2017	Clos de Vougeot Grand Cru	red	(92-94)
2017	Echézeaux Grand Cru	red	(91-94)
2017	Gevrey-Chambertin “Craipillot” 1er	red	(90-92)
2017	➔ Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	(91-93)
2017	➔ Gevrey-Chambertin “Petite Chapelle” 1er	red	(90-93)
2017	Mazis-Chambertin Grand Cru	red	(91-94)
2017	➔ Nuits St. Georges	red	(89-91)
2017	➔ Nuits St. Georges “Vignerondes” 1er	red	(90-93)
2017	➔ Pommard	red	(89-92)
2017	Pommard “Arvelets” 1er	red	(87-90?)
2017	➔ Vosne-Romanée	red	(89-91)
2017	➔ Vosne-Romanée “Les Suchots” 1er	red	(91-94)
2016	Echézeaux Grand Cru	red	94
2016	➔ Gevrey-Chambertin “Petite Chapelle” 1er	red	92

The always direct Yves Confuron (who is also the *régisseur* at Domaine de Courcel in Pommard), succinctly described 2017 as a “generous vintage that produced balanced and harmonious wines. But as always, when we use the word ‘generous’ here, we mean no more than 30 hl/ha. I saw absurd harvest levels in a number of vineyards where the owners should know better. People are of course free to do what they want but the idea that great red Burgundy can be made from 50+ hl/ha yields is a myth because it simply doesn’t get ripe enough. Even with the 30 hl/ha yields we had, we waited until the 15th of September to *begin* picking and at that point, many domaines had already finished. Fruit quality is obviously the first and most important step in producing great wine and high yields and early picking isn’t going to provide that. To be sure, I like our 2017s but the 2016s are better, if for no other reason than their tannins are both finer and denser.” I agree with Confuron that the domaine made better 2016s than 2017s but I found plenty to like in both vintages. Note well though as I always underscore, the house style is decidedly old school and there’s no point buying these wines without the express intention of aging them over the longer-term. Note further that three 2016s, bottled in September 2018, are reviewed below. (Beaune Imports, www.beauneimports.com, CA, USA; Flint Wines, www.flintwines.com, Lea & Sandeman, www.leaandsandeman.co.uk and O.W. Loeb, www.owloeb.com, all UK).

2017 Vosne-Romanée: A background dollop of wood can be found on the notably ripe aromas of black cherry, cassis, plum and spice elements. There is excellent intensity as well as fine detail to the medium-bodied flavors that possess a velvety mid-palate that contrasts with the notably serious, robust and structured finish. This isn’t for early drinking. (89-91)/2029+

2017 Nuits St. Georges: (from 80+ year old vines in Bas de Combes). The wood treatment is a bit more evident though not intrusive on the aromas of cassis, warm earth and the *sauvage* that are also notably ripe. There is very good richness with even more volume to the sappy and muscular flavors that are rustic but complex and long. A fine Nuits *villages* that is also very clearly built to age. (89-91)/2029+

2017 Chambolle-Musigny: (from hillside fruit). A ripe, fresh and cool nose is composed by more elegant notes of red currant, plum, earth and lavender wisps. There is at once excellent richness but also fine delineation to the mineral-driven middle weight flavors that possess a relatively refined mouthfeel, all wrapped in a driving finish that possesses very good cut and length. This is undeniably pretty but that doesn’t necessarily mean more accessible. (89-92)/2029+

2017 Pommard: A pretty and airy nose is composed by notes of dark cherry and a range of spice and earth scents that are set off by just enough wood to warrant mentioning. The sleek, intense and focused medium weight flavors possess a lovely underlying minerality along with excellent drive on the beautifully long finish. A classic old school Pommard that’s going to require extended bottle age to mellow the very firm tannic spine. (89-92)/2032+

2017 Pommard “Arvelets”: This is the first wine to display appreciable reduction and here it dominates the nose. Otherwise, while the middle weight flavors are both sleeker and more mineral-driven, the chunky and chewy tannins render the finish borderline tough and a bit bitter. This may come around but I have considerable doubts that it will – optimists can try aging it but I would be inclined to drink it young with food. (87-90?)/2029+

2017 Gevrey-Chambertin “Craipillot”: (from a .50 ha parcel). A beautifully layered and distinctly cool nose offers up notes of violet, red and dark currant and freshly turned earth. There is a lovely sense of vibrancy to the well-delineated middle weight flavors that are noticeably less concentrated (though by no means dilute) than the other Gevrey 1ers while offering good length on the balanced and much more harmonious finale. A classic Craipillot of grace but not power. (90-92)/2029+

2017 Gevrey-Chambertin “Petite Chapelle”: (from a .30 ha parcel). Here too the expressive nose is distinctly cool with its airy notes of essence of red cherry, lavender, pepper and a touch of earth. The racy and intense medium-bodied flavors are even finer with more evident minerality as well that suffuses the beautifully long bitter cherry-inflected finale. (90-93)/2032+

2017 Gevrey-Chambertin “Lavaut St. Jacques”: (from a .30 ha parcel). A more deeply pitched and overtly *sauvage*-inflected combination reveals notes of forest floor, humus and underbrush are trimmed in a gentle hint of wood. There is excellent intensity and punch to the tautly muscular and stony middle weight plus flavors that culminate in a dusty, youthfully austere and very serious finish. Patience absolutely essential. (91-93)/2035+

2017 Chambolle-Musigny “Derrière La Grange”: Once again the nose is cool and airy with its pretty wisps of spice, lavender and a layered array of various red berries. There is ample underlying tension to the mineral-suffused and delineated middle weight flavors that possess an almost lilting mouthfeel while offering solid length on the equally dusty and youthfully austere finale. (90-92)/2029+

2017 Nuits St. Georges “Vignerondes”: Here the wood treatment isn't subtle and while it stops short of fighting with the spicy aromas of violet and red currant, it's close. Otherwise there is terrific punch to the relatively refined medium-bodied flavors thanks to the dense but fine-grained tannins shaping the linear and somewhat strict finish. Like many of the wines in the range, this will definitely need time as it's presently very tightly wound. (90-93)/2032+

2017 Vosne-Romanée “Les Suchots”: (the domaine is the largest holder in Suchots with an incredible 2.16 ha). Little else is discernible beyond strong reduction and wood toast. More positively is the lovely mid-palate mouthfeel to the medium weight flavors that display fine power and verve before culminating in a lingering if moderately strict and austere finale. This too is going to require extended bottle age as it's exceptionally firm, indeed even robust. (91-94)/2035+

2017 Echézeaux: (from a .45 ha parcel in Les Treux where Clos de Vougeot meets Grands Echézeaux). An elegant and attractively layered if highly restrained nose only grudgingly reveals a floral-inflected essence of dark berry fruit aromas along with hints of spice and cassis. The middle weight flavors possess a succulent and refined mid-palate that contrasts with the concentrated, powerful and robust finish that is markedly austere. This is very serious and old school in style. (91-94)/2037+

2017 Clos de Vougeot: (from vines situated next to those of Faiveley and Prieur near the bottom of the slope on the Vougeot side). Here too the nose exhibits nothing more than reduction and wood. There is first-rate intensity to the muscular, precise and dense big-bodied flavors that conclude in an austere, backward and impressively powerful finish. This is potentially excellent but it is at present an undifferentiated block and will definitely not make for interesting early drinking. (92-94)/2037+

2017 Charmes-Chambertin: (from a .30 ha parcel in Charmes proper). Reduction and wood aromas reveal little else. There is terrific punch to the beautifully well-detailed middle weight plus flavors that exude a lovely sense of underlying tension on the solidly persistent finish. This isn't as dense as the Clos de Vougeot but it is a bit finer but even so, plenty of patience will still be necessary. (91-94)/2035+

2017 Mazis-Chambertin: (from a tiny .08 ha parcel of 40+ year old vines located in Mazis-Haut that normally produce only one barrel). Here there is no reductive funk to the notably floral-scented aromas of earth, mocha, the *sauvage* and ripe spiced purple fruit. The rich, indeed even rich and lavish broad-shouldered flavors that evidence a lovely sense of energy on the moderately concentrated finish. This is less massive than it usually is but it is quite serious nonetheless. (91-94)/2035+

2016 Vosne-Romanée: A ripe, fresh and brooding nose is notably spicy with its dense and high-toned aromas of red and black cherry, herbal tea and sandalwood hints. The mouthfeel of the palate coating flavors is both finer and more seductive with excellent depth and length that contrasts moderately with the lingering and austere finish. This firm effort is a very fine Vosne *villages* built for medium-term cellaring. 89/2028+

2016 Gevrey-Chambertin “Petite Chapelle”: (from a .30 ha parcel). A very pretty nose offers up liqueur-like aromas of black cherry that are cut with a plenitude of floral and earth that are trimmed in just enough wood to notice. This mouthfeel of the medium-bodied and much more mineral-driven flavors that are finer still, all wrapped in an almost painfully intense and beautifully delineated finish. This is textbook PC. 92/2031+

2016 Echézeaux: (from a .45 ha parcel in Les Treux where Clos de Vougeot meets Grands Echézeaux; from yields of only 11 hl/ha in 2016). The wood is a bit more prominent on the ripe if reserved nose of red currants and plenty of floral influence. The exceptionally rich and lavishly concentrated big-bodied flavors possess a velvety mouthfeel thanks to the almost thick dry extract that serves to also buffer the notably firm tannic spine on the incredibly powerful finish. This won't win any awards for refinement but it is certainly impressive in its fashion. 94/2036+

Domaine Pierre Damoy (Gevrey-Chambertin)

2017	➔ Bourgogne	red	(86-89)
2017	Chambertin-Clos de Bèze Grand Cru	red	(91-93)
2017	Chambertin-Clos de Bèze Réserve Grand Cru	red	(91-94)
2017	Chapelle-Chambertin Grand Cru	red	(91-94)
2017	Fixin “Les Mogottes”	red	(87-90)
2017	➔ Gevrey-Chambertin	red	(89-91)
2017	➔ Gevrey-Chambertin “Clos Tamisot”	red	(89-92)
2016	Chambertin Grand Cru	red	92
2016	Chambertin-Clos de Bèze Grand Cru	red	93
2016	Chambertin-Clos de Bèze Réserve Grand Cru	red	93
2016	Chapelle-Chambertin Grand Cru	red	93
2016	➔ Gevrey-Chambertin “Clos Tamisot”	red	89

The always brutally candid Pierre Damoy described 2017 as a “vintage that produced normal yields, at least for us. The growing season was straightforward and happily, no frost or severe mildew pressure. I chose to begin picking on the 9th of September under pretty much ideal conditions. There was very little sorting needed as the fruit was both ripe and clean. Yields were variable. For example, they were about 30 hl/ha in Clos de Bèze and 35 hl/ha in Chambertin but barely 20 hl/ha in Chapelle though that’s still better than the 15 hl/ha we realized in 2016. I used around 30% whole clusters during the vinifications that lasted approximately 4 weeks. The style of the 2017s is one of freshness and transparency and the wines should drink well before the 2016s.” Damoy noted that the 2017 Chambertin was not showing well and it was not presented; it will be reviewed from bottle next year. The 2016s, five of which were revisited below, were bottled in April 2018 without fining or filtration. (Weygandt-Metzler, www.weygandtmetzler.com, PA, Treasury Chateau & Estates Wines, www.tweglobal.com, CA, both USA; O.W. Loeb, www.owloeb.com, and Flint Wines, www.flintwines.com, both UK; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Bourgogne: (from vines in Fixin and Couchey). Reduction and wood toast make for a very pungent introduction to the velvety and solidly concentrated medium weight flavors that possess a seductive mid-palate before concluding in a firm, serious and rustic finish. This is excellent but patience required. (86-89)/2023+

2017 Fixin “Les Mogottes”: Here too there is little more on the nose than reduction and toasty wood. Otherwise there is a bit more refinement to the attractively textured and more mineral-inflected medium weight flavors that offer reasonably good length on the youthfully austere finish. This is not elegant but it’s interesting in its fashion. (87-90)/2024+

2017 Gevrey-Chambertin: (from Etelois, Champ Chenys, Corvées, Croix de Champ and La Justice). Here there is no reduction with its layered nose that reflects notes of forest floor, plum liqueur and whiffs of wood and the *sauvage*. There is excellent detail and intensity to the well-concentrated medium-bodied flavors that flash a subtle minerality on the saline, sleekly textured and solidly persistent finish. This is really a very good *villages* that should amply repay mid-term cellaring. (89-91)/2025+

2017 Gevrey-Chambertin “Clos Tamisot”: (a commercial *monopole* of the Domaine with vines that were planted in 1922). This is aromatically similar to the Gevrey but with more earth and humus influence. As is usually the case, there is more volume and richness to the relatively full-bodied flavors that possess very good mid-palate density thanks to the abundant level of dry extract that both coats the palate and buffer the firm and moderately rustic tannic spine. This is potentially outstanding provided that you have the patience to wait for the tannins to soften. (89-92)/2027+

2017 Chapelle-Chambertin: (from vines planted in 1947 situated in Chapelle proper). An expressive, ripe and airy nose features relatively primary essence of plum liqueur, cassis, spice and earth notes. The succulent, indeed even opulent, middle weight plus flavors possess a taut muscularity along with a discreet minerality on the attractively complex, palate coating and impressively long if youthfully austere finish. While this is clearly constructed to reward extended cellaring, the copious dry extract should permit this to be enjoyed after only 5-ish or so years of cellaring. (91-94)/2032+

2017 Chambertin-Clos de Bèze: Firm reduction and wood are all that can be discerned on the nose today. Otherwise there is equally good energy and a bit more minerality to the big-bodied flavors though not quite the same concentration, all wrapped in a delicious, linear and firm finish. This needs to develop more depth and while it is obviously extremely young, it typically exhibits better depth even at this early stage. (91-93)/2032+

2017 Chambertin-Clos de Bèze Réserve: (from vines planted in 1920 situated in a parcel that abuts Chambertin). Here too there is little more aromatically evident beyond reduction and wood toast. By contrast there is good freshness to the vibrant, intense and denser big-bodied flavors that coat the palate with dry extract before terminating in an even more mineral-inflected an driving finish that is a bit more evidently structured. This is very good though perhaps not at its usual level. (91-94)/2034+

2016 Gevrey-Chambertin “Clos Tamisot”: (a commercial *monopole* of the Domaine with vines that were planted in 1922). Moderate wood sets off subtle spice notes on to the ripe, pure and densely fruited nose of black cherry, raspberry and floral-inflected aromas that are liberally sprinkled with pungent earth nuances. The detailed and impressively intense middle weight flavors are shaped by finer tannins on the balanced, youthfully austere and more refined if less structured finish. This overtly rustic effort is really quite good but note well that it’s going to require at least some patience. 89/2026+

2016 Chapelle-Chambertin: (from vines planted in 1947 situated in Chapelle proper that gave yields of only 15 hl/ha in 2016). More discreet wood can be found on the much spicier and more elegant nose of various dark berry fruit aromas that are also distinctly floral. The beautifully textured and reasonably refined mid-palate of the medium-bodied flavors possesses impressive density as well as excellent persistence on the firm, balanced and youthfully austere finale. This robust and overtly powerful Chapelle should age well but should be reasonably approachable after 6 to 8 years. 93/2031+

2016 Chambertin: (only 3 produced barrels in 2016). Moderate but not dominant wood serves as a backdrop for the highly spiced red and blue pinot fruit, earth and violet. The intense and muscular big-bodied flavors brim with minerality and sappy dry extract, both of which can also be found on the powerful and muscular finish that is very clearly built-to-age. This classically styled effort also needs to develop more depth but it should be able to do so. 92/2031+

2016 Chambertin-Clos de Bèze: There is a hint of vegetal character to the relatively high-toned nose that is spicier still with its array of mostly red berries and a lovely range of floral elements. The mouthfeel of the broad-shouldered flavors is sleeker though not quite as dense or powerful while exhibiting fine length on the lingering and moderately austere finale that is somewhat awkward. Note that my rating is more provisional than it usually is and further, it offers the benefit of the doubt that this will ultimately better harmonize as the quality of the underlying material appears to merit this confidence. 93/2024+

2016 Chambertin-Clos de Bèze Réserve: (from vines planted in 1920 situated in a parcel that abuts Chambertin). Here too there is slightly vegetal note to the more discreetly oaked nose that combines aromas of cassis, anise and black cherry along with the same pretty range of floral scents. There is lovely richness to the seductively textured, super-dense and mineral-inflected imposingly-scaled flavors that terminate in a finale that is firm and mouth coating though again somewhat awkward finish. I would make the same observation here that my rating offers the benefit of the doubt that in time this will come together. It’s certainly dense enough to do so but it will require some years before we will know for certain. 93/2036+

Domaine Drouhin-Laroze (Gevrey-Chambertin)

2017	Bonnes Mares Grand Cru	red	(91-93?)
2017	Chambertin-Clos de Bèze Grand Cru	red	(91-94)
2017	➔ Chambolle-Musigny	red	(89-92)
2017	Chapelle-Chambertin Grand Cru	red	(90-93)
2017	Clos de Vougeot Grand Cru	red	(89-92)
2017	Gevrey-Chambertin	red	(87-90)
2017	➔ Gevrey-Chambertin “En Champs”	red	(89-91)
2017	Gevrey-Chambertin “Au Closeau” 1er	red	(89-91)
2017	Gevrey-Chambertin “Craipillot” 1er	red	(89-92)
2017	Gevrey-Chambertin “Clos Prieur” 1er	red	(89-92)
2017	➔ Gevrey-Chambertin – X Climats	red	(89-91)
2017	Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	(90-92)
2017	Latricières-Chambertin Grand Cru	red	(91-93)
2017	Morey St. Denis “Très Girard”	red	(87-89)
2017	Musigny Grand Cru	red	(92-94)

Philippe Drouhin’s children, Caroline and Nicolas, now both work at the domaine full-time and are increasingly assuming full responsibility for the wines. They described the 2017 vintage as one where “it was necessary to control yields and be vigilant but otherwise it gave us a relatively easy growing season. We picked from the 6th to the 15th of September and while there were no damaged or rot-tinged berries, we had considerable sorting work to eliminate under ripe berries. We used varying amounts of whole clusters, usually around 25%, though some wines had none and the Très Girard had 100%. At first we were

concerned that the wines were taking up their wood much too quickly but as the *élevage* progressed, it became much better integrated. As to the wines, they're fresh, pretty and express well their individual *terroir* characteristic plus they should drink reasonably well early on." See also the wines from Maison Laroze de Drouhin below. (Atherton Wine Imports, www.awiwine.com, CA, Encore Wine Imports, www.encorewineimports.net, CA, Terlato Wines International, IL, Winebow, Inc., www.winebow.com, NJ, Fines Wines Melrose Park, IL, Favorite Brand Dallas, TX, all USA; Bibendum Wine Ltd., www.bibendum-wine.co.uk, The Wine Society, www.thewinesociety.com, FINE+RARE Wines Ltd, www.frw.co.uk, Davy & Co., www.davywine.co.uk, Goedhuis & Co., www.goedhuis.com, Decorum Vintners, www.decvin.com, Averys Fine Wine Merchants, www.averys.com, Tanners Wine, www.tanners-wines.co.uk, Laytons, www.laytons.co.uk, Bowes Wine, www.boweswine.co.uk, Justerini & Brooks, www.justerinis.com, Anthony Sarjeant, anthony@anthonySarjeant.co.uk and Fields, Morris & Verdin, www.fmvwines.com, all UK).

2017 Gevrey-Chambertin: (this may carry a label noting that it was vinified without sulfur). A cool, pure and airy array consists of notes of red and dark currant along with plenty of earth characters. The racy, intense and beautifully well-detailed flavors offer good persistence and acceptable complexity on the youthfully austere finale. (87-90)/2024+

2017 Morey St. Denis "Très Girard": (from a .18 ha parcel planted in 1946; vinified with 100% whole clusters). A pretty and ultra-fresh nose combines aromas of various red berries with lovely floral top notes. The middle weight flavors are not as concentrated though they're finer while offering good peps on the dusty finish that is not quite as well balanced. (87-89)/2023+

2017 Gevrey-Chambertin – X Climats: (note that this may be labeled "Dix Climats" meaning 10 vineyards; vinified with 25% whole clusters). Reduction flattens the underlying fruit but there is much better freshness and verve to the quite finely textured medium weight flavors that possess notably better mid-palate concentration as well as better complexity on the balanced and youthfully austere finale. This is a lovely Gevrey *villages* that is worth considering. (89-91)/2025+

2017 Gevrey-Chambertin "En Champs": A notably ripe nose reflects notes of mocha, humus, dark berries and a pretty whiff of floral character. There is once again good volume and vibrancy to the agreeably textured medium-bodied flavors that exude a subtle minerality that helps to add lift to the youthfully austere finale. This too is a fine Gevrey *villages*. (89-91)/2025+

2017 Chambolle-Musigny: (a mix of parcels of .18 ha in Les Baudes and .04 ha from the *villages* portion of Les Vérolles; vinified with 25% whole clusters). As one might reasonably expect this is more aromatically elegant with its cool and pure essence of red berries and floral scents. There is excellent punch and detail to the finer and slightly more concentrated middle weight flavors that terminate in a stony and markedly saline finish that is chiseled and a bit less youthfully austere. This will need to add depth to merit the top end of my projected range but it's a lovely effort that boxes well above its stated weight. (89-92)/2027+

2017 Gevrey-Chambertin "Craipillot": (from a parcel measuring .26 ha planted in 1943 and 1953; vinified with 25% whole clusters). Reduction dominates the underlying fruit today. More interesting are the highly energetic, fresh and intense middle weight flavors that aren't as dense as those of the Chambolle but they are attractively sleek thanks to the relatively fine grained tannins shaping the saline-inflected finish. This is really quite pretty if not especially deep though my projected range assumes that the mid-palate and finish will flesh out with a few years of cellaring. (89-92)/2025+

2017 Gevrey-Chambertin "Au Closeau": (Drouhin is the only producer of this tiny .53 ha vineyard and owns 83% of it, or .44 ha; from vines planted in 1943). Firm reduction masks the nose. Otherwise there is a bit more volume but at the expense of ceding a bit of refinement on the energetic and nicely detailed flavors though the finish isn't quite as complex or persistent and while I'm sure more will develop with a few years of bottle age, I don't think it will catch the Craipillot. (89-91)/2025+

2017 Gevrey-Chambertin "Clos Prieur": (from a parcel of .30 ha that was planted in 1954 though a section was replanted in 2003; vinified with 25% whole clusters). An expressive and agreeably fresh nose combines notes of red cherry, currant, earth and a whiff of humus. The palate impression is one of generosity, even opulence as the medium-bodied flavors really fan out on the saline-inflected finish. Once again this is not especially complex but the underlying material appears to have slightly more stuffing and thus more depth is more likely to develop. (89-92)/2025+

2017 Gevrey-Chambertin "Lavaut St. Jacques": (from a .3 ha parcel of vines planted in 1943). A very Gevrey nose is composed by ultra-*sauvage* inflected aromas of dark currant, damp earth, forest floral and a hint of leather. As is typically the case, the medium weight plus flavors possess more volume, power and minerality, all wrapped in a muscular, serious and youthfully austere finish. Patience advised. (90-92)/2029+

2017 Chapelle-Chambertin: (from a .52 ha parcel in En La Chapelle; vinified with 25% whole clusters). A background application of wood serves as a reasonably neutral backdrop for the floral and attractively spicy aromas of plum and dark pinot fruit that is cut with a touch of earth character. There is more volume if less power to the more generously proportioned medium-bodied flavors that coat the palate with dry extract that also helps to buffer the moderately firm tannic spine. This has the legs to age well over the medium to even longer-term but should drink reasonably well young if desired. (90-93)/2032+

2017 Latricières-Chambertin: (from a .67 ha parcel of extremely old vines; vinified with 25% whole clusters). A notably cooler nose is comprised by red berry fruit, *sauvage* nuances and violet notes with subtle undertones of underbrush and Gevrey-style earth. The delicious, complex and intensely mineral-driven larger-scaled flavors possess slightly better mid-palate density while exhibiting just a bit more overall depth and persistence. In contrast to the Chapelle though, this will need at least half a dozen years of cellar time and reward up to 20. (91-93)/2032+

2017 Bonnes Mares: (from a 1.5 ha parcel that is almost entirely in the *terres rouges* section; vinified with 25% whole clusters). The fruit is dominated by reductive notes and there is a trace of the funk on the palate where there is otherwise good density and volume to the sappy mocha-infused if somewhat awkward finish. Normally when I find reduction on the palate it's never a good sign (and I rarely rate such wines) but in this case my sense is that a thorough aeration will be sufficient to dissipate it. Still, I'm adding a question mark to my projected range as a cautionary sign. (91-93?)/2032+

2017 Clos de Vougeot: (from a superbly situated 1 ha parcel high on the hill). Firm reduction overshadows the fruit at present. More positively, there is excellent energy and density to the powerful and muscular broad-shouldered flavors that possess a healthy level of the same on the austere, rustic and bitter cherry-inflected finish that is a bit clipped. Like the Bonnes Mares, this is somewhat awkward and while it may harmonize, I'm less certain that this will come together though to be clear, I would not expect it to be a poor wine either. (89-92)/2034+

2017 Chambertin-Clos de Bèze: (from a parcel of 1.5 ha of vines planted in 1949; vinified with 25% whole clusters). A brooding and inexpressive nose reluctantly offers up attractively spiced aromas of dark cherry, raspberry and plenty of floral wisps. There is even better volume and mid-palate density to the solidly powerful and mineral-inflected medium weight plus flavors that possess much better balance and proportion, particularly on the focused and lingering finish. This is perhaps not quite as refined as it usually is but the intrinsic class of a fine Bèze is still present. (91-94)/2035+

2017 Musigny: (from a .12 ha parcel; vinified with 25% whole clusters). As with several wines in the range, there is enough reduction present to knock down the fruit though not so much that suggestions of spice cannot be discerned. The sleek, intense and solidly concentrated flavors are shaped by refined, and quite dense, tannins while exuding evident minerality on the firm, detailed and exceptionally serious and austere finish. This is very clearly built for the long haul and it will require all of 20 years to see this at its peak. In sum, this is an unusually structured 2017. (92-94)/2037+

Maison Laroze de Drouhin (Gevrey-Chambertin)

2017	Bourgogne Pinot Noir Côte C'Or	red	NR
2017	Fixin	red	(87-89)

Philippe Drouhin's daughter Caroline directs this small *négociant* operation called Laroze de Drouhin. This is obviously a play on words to suggest The Rose of Drouhin. She buys in fruit rather than must and her first vintage was 2007. Please see the domaine summary above for general vintage comments. (Justerini & Brooks, www.justerinis.com, Aveyrs Fine Wine Merchants, www.aveyrs.com, Tanners Wine, www.tanners-wines.co.uk, and Anthony Sarjeant, anthony@anthonySarjeant.co.uk, all UK).

2017 Bourgogne Pinot Noir Côte C'Or: (vinified with ~25% whole clusters). A pungent nose is composed by notes of reduction and Brett-like phenols. There is otherwise good intensity to the well-detailed flavors though the Brett-like character resurfaces on the finish as it's mildly metallic. Not Rated.

2017 Fixin: (mostly from En Coton). Here the nose is brooding but clean with its array of earth-inflected dark berry scents that are nuances by hints of humus and forest floor. The well-detailed and tension-filled middle weight flavors exude a subtle minerality onto the focused and persistent finish that flashes only a hint of austerity. (87-89)/2022+

Domaine/Maison David Duband (Chevannes)

2017	Bourgogne – Hautes Côtes de Nuits Cuvée Louis-Auguste	red	(86-88)
2017	Chambertin Grand Cru	red	(90-92)
2017	Chambolle-Musigny	red	(87-89)
2017	Chambolle-Musigny “Les Sentiers” 1er	red	(87-89?)
2017	Charmes-Chambertin Grand Cru	red	(90-93)
2017	Clos de la Roche Grand Cru	red	(90-92)

2017	Côte de Nuits-Villages	red	(86-89)
2017	Echézeaux Grand Cru	red	(89-92)
2017	Gevrey-Chambertin	red	(86-89)
2017	Latricières-Chambertin Grand Cru	red	(91-93)
2017	Morey St. Denis "Clos Sorbé" 1er	red	(88-91)
2017	Nuits St. Georges	red	(87-89)
2017	Nuits St. Georges "Les Procès" 1er	red	(86-89?)
2017	Nuits St. Georges "Aux Thorey" 1er	red	(89-92)

David Duband, who exploits, among other vines, the former Jacky Truchot parcels, as well as consults for the Louis Max wines (see below), told me that 2017 was a "relatively generous vintage where we enjoyed both good yields and good maturities, which is not always the case as it's sometimes one or the other but not both. Their fruit was also very clean, and all that it was necessary to do was to eliminate berries that weren't ripe. As is typical for me I used quite a bit of whole clusters in the vinifications, which is to say around 60% for the entry level wines, 75% for the 1ers and about 90% for the *grands crus*. Regarding the wines, they're lighter in style but I like the sense of energy, freshness and transparency. They're not really built for long aging but they may very well surprise people as to how well they can age simply because they're so well-balanced." Note that the wines are also distributed under the François Feuillet label. M. Feuillet is an investor in many of the vineyards of the Domaine and by contract, a portion of the production is due him in bottles. This circumstance causes a situation where there is, in some places, dual distribution of what are, except for the label, exactly the same wines. For example, in New York, the Duband label is represented by Skurnik Wines, www.skurnik.com, NY and the Feuillet label by Philippe Chivée of Integrity Wines (www.integritywines.com, NY, USA). (Chelsea Ventures, LLC, www.chelseaventures.us, IL, The Source Imports, CA, TX, both USA; and Top Selection, www.topselection.co.uk, UK).

2017 Bourgogne – Hautes Côtes de Nuits Cuvée Louis-Auguste: A pretty and quite airy nose reflects mostly notes of various red berries and floral nuances. The sleek, intense and subtly mineral-inflected lighter weight flavors possess a refreshing and bright finish that should enable this to drink well young and with a few years of age. (86-88)/2020+

2017 Côte de Nuits-Villages: A noticeable dollop of wood can be found on the slightly riper nose of red and dark currant and earth. It continues onto the medium weight flavors that possess good cut and punch and then surfaces again on the somewhat one-dimensional finish. For my taste this is showing more wood than I personally prefer and it needs to develop additional depth to merit the upper end of my projected range. (86-89)/2021+

2017 Chambolle-Musigny: A more elegant nose is composed by notes of red currant, lavender and an interesting whiff of spice. The sleek and nicely intense flavors possess a round and caressing mouthfeel before culminating in a satin-textured finish. This is lovely though again, it could use more depth which, in fairness, may well develop if it is properly cellared for a few years. (87-89)/2022+

2017 Gevrey-Chambertin: (~80% of the blend comes from Brochon vineyards). Generous wood and menthol characters surround the earthy plum and red currant scents. There is a completely different texture to the lightly mineral-inflected middle weight flavors that possess better depth but there is a hint of backend dryness that brings the finish up short. (86-89)/2023+

2017 Nuits St. Georges: (from La Charmotte, Aux Saints-Juliens and Les Plateaux). There is a whiff of herbal tea sitting atop the pure essence of pomegranate, red cherry and earth along with a hint of the *sauvage*. The lighter weight flavors possess a beguiling sense of verve that carries over to the youthfully austere and mildly rustic finale. This too could use a bit more depth but it's undeniably pretty. (87-89)/2023+

2017 Morey St. Denis "Clos Sorbé": Like the Nuits villages there is a note of herbal tea on the relatively high-toned nose of airy red berries that are trimmed in enough wood to merit pointing out. And also like the Nuits villages there is evident energy if not density to the supple and delicious if mildly woody finish that offers much better depth and persistence. (88-91)/2025+

2017 Nuits St. Georges "Aux Thorey": An overtly toasty mix blends an appealing array of spice nuances with those of red cherry, raspberry and a hint of sandalwood. The refined, pure and sleek medium weight flavors possess mineral undertones that carry over to the textured, intense and focused finale. This harmonious effort is very Aux Thorey. (89-92)/2027+

2017 Nuits St. Georges "Les Procès": A more deeply pitched nose combines notes of dark berries with those of floral, earth, green tea and leather. The richer and more voluminous flavors possess an attractively refined mid-palate though the slightly short finish is drying. This may come together but it would be fair to describe this as very awkward today. (86-89?)/now

2017 Chambolle-Musigny “Les Sentiers”: A brooding and all but inexpressive nose reluctantly reveals its aromas of red and dark currant, violet and soft wood wisps. The supple and delicious flavors also reflect the wood influence of the nose before terminating in slightly drying but not really short finish where the wood again emerges. This is tough to read at present and I'm honestly not sure how it will evolve but based on how it showed today, I can't recommend aging it. (87-89?)/now

2017 Echézeaux: (from Les Rouges du Bas). An overtly floral-suffused nose speaks of airy red berry scents that are liberally laced with a lovely range of spice elements. There is markedly better complexity to the medium-bodied flavors that possess excellent punch and this sense of vibrancy also can be found on the long and quite firm if once again slightly drying finish. In this case however it appears that the dryness may be attributable to the abundant gas and my projected range offers the benefit of the doubt in this regard. (89-92)/2029+

2017 Clos de la Roche: (80% from Clos de la Roche proper and 20% from Fremières where the two total .40 ha). This is also markedly floral in character though without the broad range of spice elements to the softly earthy red and dark berry fruit aromas. The fleshy yet precise and highly energetic medium weight flavors flash a noticeable minerality on the more refined but not necessarily more complex finish. Once again there is a niggling hint of dryness that isn't really enough to detract materially from the overall appeal despite the balance not being quite completely dialed in. (90-92)/2029+

2017 Charmes-Chambertin: (from a .65 ha parcel in Mazoyères). A beautifully layered nose assembles very fresh notes of red currant, violet, lavender and earth undertones. There is both good punch and delineation to the succulent and utterly delicious medium-bodied flavors that possess a supple mid-palate that contrasts markedly with the dusty, focused and youthfully austere finish that is sufficiently firm to make clear that this is going to require at least moderate patience. (90-93)/2032+

2017 Latricières-Chambertin: (from a .30 ha parcel). A perfumed and distinctly cool red currant and pomegranate-suffused nose possesses a plenitude of floral and spice aromas. The sleek, seductive and intensely mineral-inflected middle weight flavors possess fine mid-palate density while displaying excellent length on the balanced if strict finish. This too is going to require at least moderate patience and reward 15 years or more. (91-93)/2032+

2017 Chambertin: (from a .22 ha parcel). An intensely floral nose, especially lavender and rose petal, grudgingly opens to expose notes of herbal tea and fruit that derives primarily from the red side of the spectrum. There is outstanding intensity to the sleekly textured middle weight flavors though the dusty and comparatively austere finish is just dry enough to cut short the persistence. The dryness isn't fatal but like the Clos de la Roche, it's enough to throw the balance off. (90-92)/2032+

Domaine Claude Dugat (Gevrey-Chambertin)

2017	Bourgogne	red	(85-88)
2017	Chapelle-Chambertin Grand Cru	red	(91-94)
2017	Charmes-Chambertin Grand Cru	red	(91-93)
2017	Gevrey-Chambertin	red	(87-89)
2017	Gevrey-Chambertin “1er” 1er	red	(88-91)
2017	Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	(89-92)
2017	Griotte-Chambertin Grand Cru	red	(92-94)

Claude Dugat's son Bertrand describes 2017 as a “generous vintage that produced generous wines. While the growing season began early and well, that always brings with it the fear of spring time frosts like in 2016. While the late April temperatures did drop low enough to cause damage, there wasn't enough humidity for ice to form and thus we avoided another disaster. After that conditions were clement and without much in the way of disease pressure. We began picking on the 3rd of September and brought in immaculate fruit with acceptable ripeness levels that were in the 12 to 12.5% range in terms of potential alcohols. As to the wines, they refreshing and bright and should drink well early. From our perspective, 2017 isn't a great vintage but it's classic and respectable and we are happy with the results.” As in did in 2016, I will observe that fans of Dugat's relatively rich and opulent style will not find that with the 2017s as they are leaner than usual and in some cases even a bit strict. (Robert Kacher Selections, www.robertkacherselections.com, Washington, DC, USA; Howard Ripley, www.howardripley.com and Enotria Wine Cellars Ltd., www.enotria.co.uk, both UK).

2017 Bourgogne: An ebulliently fresh red berry fruit nose is liberally laced with earth nuances which continue onto the attractively vibrant and well-detailed flavors that are delicious, all wrapped in a compact, short and mildly strict finish. I suspect that this will progressively unwind and become more inviting with a few years of bottle age. (85-88)/2020+

2017 Gevrey-Chambertin: (from the *villages* portion of La Bossière among other parcels). A more deeply pitched nose reflects aromas of humus-inflected red and dark currant that display hints of earth and leather. The supple yet reasonably well-detailed medium weight flavors possess a lovely mouthfeel before concluding in a youthfully austere finish where a touch of wood arises. (87-89)/2023+

2017 Gevrey-Chambertin “1er”: (a 50/50 blend of Craipillot and La Perrière; the two parcels total .35 ha). There is just enough reduction present to push the underlying fruit to the background. Otherwise there is good volume to the lightly mineral-inflected middle weight flavors that possess a notably finer mouthfeel thanks to the relatively fine-grained tannins shaping the softly austere but persistent finish. This is sufficiently inviting that it could be enjoyed on the younger side. (88-91)/2025+

2017 Gevrey-Chambertin “Lavaut St. Jacques”: (from a .29 ha parcel of 25+ year old vines). An overtly *sauvage*-inflected nose reveals notes of cool earth, plum, floral and underbrush along with forest floor hints. The muscular, round and denser medium-bodied flavors possess excellent punch and power before delivering fine length on the austere and serious finish. As is usually the case with this wine, it’s going to need at least moderate patience. (89-92)/2027+

2017 Charmes-Chambertin: (from a .33 ha parcel of 40+ year old vines in Charmes proper). A fresh, pure and relatively high-toned nose of elegant red currant, soft spice, rose petal and an agreeably subtle hint of wood. The sense of refinement continues onto the equally pure and well-detailed medium weight flavors that possess a caressing mouthfeel, all wrapped in a solidly complex and persistent finish that is firm but not so much so that this could not be approached young. (91-93)/2029+

2017 Chapelle-Chambertin: (from 60+ year old vines in En Gémeaux that produce around 1½ barrels, half of which is actually commercialized by Dugat). Restrained and distinctly cool aromas only reluctantly reveal deeply pitched nuances of spiced plum, freshly turned earth and a whiff of black cherry. The beautifully sleek, intense and mineral-inflected large-scaled flavors evidence obvious muscularity as well as excellent length on the very firmly structured and youthfully austere finish. This is classic Chapelle from En Gémeaux. (91-94)/2034+

2017 Griotte-Chambertin: (from a .16 ha parcel of 45+ year old vines). In contrast to the prior wines, here the nose is quite firmly reduced and reveals nothing about the underlying fruit. By contrast, there is a lovely sense of vibrancy and freshness to the beautifully textured and overtly mineral-driven medium weight plus flavors that culminate in a strikingly long, complex and well-balanced finale. Classy stuff though note well that at least 5 to 7 years of cellaring will be necessary at a minimum and 15+ will be required to enjoy this at its peak. (92-94)/2032+

Domaine Dugat-Py (Gevrey-Chambertin)

2017	Chambertin Grand Cru	red	(94-97)
2017	Charmes-Chambertin Grand Cru	red	(92-94)
2017	➔ Gevrey-Chambertin Vieilles Vignes	red	(89-91)
2017	➔ Gevrey-Chambertin “Champeaux Vieilles Vignes” 1er	red	(91-93)
2017	➔ Gevrey-Chambertin – Coeur de Roy Très Vieilles Vignes	red	(89-92)
2017	➔ Gevrey-Chambertin “Corbeaux” 1er	red	(91-93)
2017	➔ Gevrey-Chambertin “Fontenys” 1er	red	(91-93)
2017	➔ Gevrey-Chambertin “La Perrière” 1er	red	(90-93)
2017	➔ Gevrey-Chambertin “Petite Chapelle Vieilles Vignes” 1er	red	(92-94)
2017	Mazis-Chambertin Vieilles Vignes Grand Cru	red	(93-96)
2017	Mazoyères-Chambertin Grand Cru	red	(93-95)
2017	➔ Pommard “La Levrière Vieilles Vignes”	red	(90-92)
2017	➔ Vosne-Romanée Vieilles Vignes	red	(89-91)
2016	Charmes-Chambertin Grand Cru	red	94
2016	➔ Gevrey-Chambertin – Coeur de Roy Très Vieilles Vignes	red	91
2016	➔ Gevrey-Chambertin “Les Evocelles Vieilles Vignes”	red	90
2016	➔ Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	94
2016	➔ Gevrey-Chambertin “Petite Chapelle Vieilles Vignes” 1er	red	93
2016	Mazis-Chambertin Vieilles Vignes Grand Cru	red	95

Bernard Dugat’s son Loïc has now completely taken over the domaine though Bernard continues to help out. The younger Dugat noted that the domaine is now certified as organic though it doesn’t represent any change in viticultural philosophy as the domaine has been farmed this way for years. What does represent a change in viticultural philosophy though is that the

domaine has chosen to no longer trim vine shoots and train as low as before and will now have trellising of roughly 2 meters for the 1ers and *grands crus* for now, which is very high in the context of what is typical for Burgundy. Dugat's thinking is consistent with several other domaines in Burgundy, Leroy among them, that the energy required for the vine to heal the wounds could better be channeled to ripen the fruit. This idea isn't new and it is controversial as some believe that the vine can waste energy by channeling it into shoot development. As the climate changes and warms, it's going to be fascinating to see how the viticultural strategies change. As to the 2017 growing season, the younger Dugat noted that "we had a huge fruit set despite our very high proportion of old vines and thus I dropped almost as much fruit as we harvested! The summer was very warm without real excess and relatively dry though our old vines with their well-developed root systems really had no difficulty with hydric stress. I chose to begin picking on the 2nd of September and brought in ripe and clean fruit that mostly came in between 12.8 to 13.4% in terms of potential alcohols. As usual we utilized a very high proportion of whole clusters that, with one exception, ranged from 50 to basically 100%. The malos took a very long time to finish and several of them, namely the Evocelles and Lavaut St. Jacques, still haven't. I like the style of the 2017s a lot as they're fresh and classically styled plus each *appellation* expresses itself clearly." As I never tire of pointing out, if you like old school wines that are built-to-age, these are for you. In fact, they are so structured that I underscore what I have said in the past: the Dugat-Py wines are constructed for the very long haul. As such, in my view, it is largely pointless to open them young but if you can't resist then be sure to allow them plenty of time in a decanter first. Dugat also said that his 2016s, six of which are revisited below, were bottled in February and March 2018 without fining or filtration. Fans of the domaine will notice that the label has been "modernized" according to Dugat and while I don't always like updated labels, this particular update works quite well. Those readers who have an eye for detail will notice that the collerette is in the form of a hexagon, which is a wink and nod to the form of France, which the French themselves informally refer to their country as 'L'Hexagon'. Note six 16s were revisited in bottle below. (The Sorting Table, www.thesortingtable.com, CA, USA; Lea & Sandeman, www.leaandsandeman.co.uk, Tanners Wine, www.tanners-wines.co.uk, Uncorked Ltd, www.uncorked.co.uk and Thorman Hunt & Co., www.thormanhunt.co.uk, all UK; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Gevrey-Chambertin Vieilles Vignes: (vinified with 20% whole cluster). A top note of herbal tea sits atop the pretty aromas of dark berry, floral and a whiff of humus that is very Gevrey in character. The sleek, intense and well-detailed middle weight flavors are not as dense as they usually are but they possess lovely depth and persistence on the somewhat austere bitter cherry pit-inflected finish. (89-91)/2027+

2017 Vosne-Romanée Vieilles Vignes: (from Les Violettes and Les Quartiers de Nuits; vinified with 65% whole cluster). An agreeably fresh nose is more floral still with its notes of lavender and violet along with hints of spice suffusing the red and dark currant scents. There is once again excellent drive to the more concentrated and just as well-detailed medium-bodied flavors that are dusty, youthfully austere and slightly more structured finish. (89-91)/2029+

2017 Gevrey-Chambertin – Coeur de Roy Très Vieilles Vignes: (from vines of 50 to 100+ years of age situated in Epointures, Combe du Dessus, Jouise, and Les Marchais; vinified with 50% of the stems). Once again the aromatic expression is filled with floral nuances that add a touch of elegance to the cool and pure essence of red currant, earth and herbal tea scents. There is excellent intensity to the sleek and mineral-inflected medium weight flavors that possess even better depth and persistence. As is the case with several wines in the range, this isn't as dense as it usually is but that doesn't mean that it still won't require extended bottle age to arrive at its peak. (89-92)/2029+

2017 Pommard "La Levrière Vieilles Vignes": (vinified with 50% whole cluster). This is perhaps even cooler and more restrained with its layered array of various red berries, freshly turned earth and a whiff of oak. The mid-palate mouthfeel of the middle weight plus flavors is quite refined yet this contrasts substantially with the moderately rustic, austere and serious finale. This very powerful effort is expressly built to age and is one that is definitely going to need it. Excellent. (90-92)/2032+

2017 Gevrey-Chambertin "La Perrière": (from a .08 ha parcel; vinified with 50% whole cluster). Once again the aromatic profile is cool and restrained with its mix of essence of red currant, plum and plenty of earth and floral influences. The intense, delineated and muscular medium weight flavors exhibit good minerality on the linear, saline, dusty and firm finale. Again, this doesn't possess its usual density but it's nonetheless very well balanced and should age effortlessly. (90-93)/2032+

2017 Gevrey-Chambertin "Fontenys": (from a .08 ha parcel; 50% stems). A slightly riper yet still quite cool and ultra-floral nose of plum, dark currant and earth precedes the intense, detailed and slightly bigger and richer medium-bodied flavors that deliver fine length on the mildly austere and dusty finale. As it often is at this stage, this impressively chiseled and stony effort is very compact and will need extended clearing to unwind. (91-93)/2032+

2017 Gevrey-Chambertin "Corbeaux": (from a .08 ha parcel; vinified with ~60% whole cluster). A more deeply pitched nose features notes of leather, forest floor, damp leaves and an amalgam of cassis and dark cherry scents. There is an evident earthiness to the rich, mouth coating and velvet-textured flavors that retain excellent focus and power on the sneaky long finish. This is a classically styled Corbeaux with plenty of *sauvage* character. (91-93)/2032+

2017 Gevrey-Chambertin “Petite Chapelle Vieilles Vignes”: (from a .32 ha parcel; vinified with 60% whole cluster). As is virtually always the case and, as one would expect, this is aromatically much more elegant with its perfumed combination of lavender, red cherry, spice and Asian-style tea. The gorgeously textured and strikingly delineated medium-bodied flavors exude a fine bead of minerality on the caressing yet powerful finish that goes on and on. This is a knockout. (92-94)/2035+

2017 Gevrey-Chambertin “Champeaux Vieilles Vignes”: (from a .33 ha of 50+ year old vines that abut Cazetiers; 60% stems). Reduction knocks down the nose but there is fine freshness and richness to the suave and seductively textured flavors that are generously proportioned while displaying both good tension and balance on the impressively persistent finish where a hint of wood appears. This mineral-driven beauty is firm but balanced and should amply repay extended cellaring, indeed it will need at least 6 to 8 years first and reward up to 15 or so. (91-93)/2029+

2017 Charmes-Chambertin: (a blend of one-third Mazoyères and two-thirds Charmes proper – the fruit comes from a mix of mostly 20+ year-old vines and a small percentage of extremely old vines; 50% stems). This too is quite firmly reduced and tough to aromatically read today. The mouthfeel of the Champeaux is reasonably refined though here it's finer still even with the additional size, weight and volume of the dusty, tension-filled and youthfully austere finale. However, unlike the Champeaux, the supporting tannins make clear that this will need at least a decade of patience first. (92-94)/2035+

2017 Mazoyères-Chambertin: (from a .25 ha parcel and vinified with ~75% stems). An exuberantly floral nose blends notes of spiced plum, dark cherry, cassis and plenty of humus character along with a background shading of spice wisps. The markedly earthy big-bodied and almost painfully intense flavors flash imposing power on the driving and palate staining finish that also delivers superb length. This is unapologetically old school in style and has the tannic spine to prove it. (93-95)/2037+

2017 Mazis-Chambertin Vieilles Vignes: (from .25 ha parcel of 60+ year old vines planted at a density of 14,000/ha in Mazis-Bas – vinified with 90% stems). Like the Charmes, this is very firmly reduced though the funk does not extend to the palate. There is once again almost painful intensity to the muscular big-bodied flavors that brim with sappy dry extract that pushes the very firm tannins to the background on the structured, austere and exceptionally powerful yet impeccably well-balanced finale. Patience is not only strongly advised but will be necessary as this is built for the very long-term. (93-96)/2037+

2017 Chambertin: (from a .055 ha parcel of vines planted in 1913 at a density of 14,000 vines/ha - vinified with 95% of the stems). A kaleidoscopically broad-ranging nose is impossible to do justice to but the primary aromas derive from various dark berries, spice, violet, tea, earth, forest floor and a hint of the *sauvage*. The super-sleek, intense, focused and hugely powerful big-bodied flavors possess an abundance of minerality before terminating in an explosively long and muscular finish. This is a borderline massive wine yet it manages to be graceful but even so, this is a wine to buy (if you can find a bottle) and forget you own it. In sum, this is a stunner and one of the wines of the vintage. (94-97)/2039+

2016 Gevrey-Chambertin – Coeur de Roy Très Vieilles Vignes: (from vines of 50 to 100+ years of age situated in Epointures, Combe du Dessus, Jouse, and Les Marchais; vinified with 50% of the stems). An exotically spicy nose features notes of tangerine peel, cassis, violet and earth. I very much like the texture of the dense and relatively refined medium weight plus flavors that brim with both minerality and dry extract while offering superb finishing depth on the beautifully lengthy finish that is a bit less youthfully austere than usual. While this powerful effort is firmly structured there is enough buffering sap such that this could be enjoyed young if that's your preference. 91/2028+

2016 Gevrey-Chambertin “Les Evocelles Vieilles Vignes”: (from a .75 ha vineyard worked manually and by horse). A more elegant and cooler if less aromatically dense nose offers up aromas of red berries, violet and a background shading of spice. The sleek, intense and stony middle weight flavors possess a sophisticated mouthfeel in large part thanks to the fine grained tannins shaping the precise, even chiseled, finish that is at once austere and backward. 90/2026+

2016 Gevrey-Chambertin “Petite Chapelle Vieilles Vignes”: (from a .32 ha parcel; vinified with 50% whole cluster). An ultra-fresh and cool array reluctantly displays its notes of forest floor, dark cherry, herbal tea and violet scents. There is terrific verve to the gorgeously textured, delicate and lightly mineral-inflected medium-bodied flavors that carries over to the markedly firm finish that stops just short of being chewy. Plenty of patience will be required for this muscular effort to mature. 93/2031+

2016 Gevrey-Chambertin “Lavaut St. Jacques”: (vinified with 80% stems). Here the equally cool nose is almost blatantly floral in nature with additional aromas of the *sauvage*, forest floor, wet leaves and warm earth that are very Gevrey. The almost painfully intense and overtly mineral-driven larger-scaled flavors exhibit a taut muscularity along with impressive power and mid-palate concentration, all wrapped in a cuts-like-a-knife finish that goes on and on. This is almost always Dugat's best 1er and so it is again in 2016. This is textbook juice but note well that it's going to need a very long snooze in a cool cellar before it arrives at its peak. 94/2034+

2016 Charmes-Chambertin: (a blend of one-third Mazoyères and two-thirds Charmes proper – the fruit comes from a mix of mostly 20+ year-old vines and a small percentage of extremely old vines; 60% stems). A brooding nose consists of essence of plum and black cherry scents that are cut with notes of earth, the *sauvage* and floral wisps. The rich, full-bodied and concentrated big-bodied flavors possess good power and muscle on the mouth coating and quite serious finale where an interesting hint of coffee appears. Once again this is going to require extended cellaring if you wish to see its considerable potential fully revealed. 94/2036+

2016 Mazis-Chambertin Vieilles Vignes: (from .25 ha parcel of 60+ year old vines planted at a density of 14,000/ha in Mazis-Bas – vinified with 90% stems). A classic Mazis nose of game, smoke, spice, earth and plenty of floral influence leads to borderline painfully intense, muscular and powerful flavors that coat the mouth with *sève* while delivering huge length on the seamlessly balanced if markedly austere finish. At the risk of sounding like a broken record though this is indisputably constructed for the distant future and I would advise not even thinking about opening a bottle before its 10th birthday. 95/2041+

Domaine Dujac (Morey St. Denis)

2017	Bonnes Mares Grand Cru	red	(92-95)
2017	Chambertin Grand Cru	red	(93-96)
2017	Chambolle-Musigny	red	(87-89)
2017	Chambolle-Musigny “Les Gruenchers” 1er	red	(90-92)
2017	Charmes-Chambertin Grand Cru	red	(92-94)
2017	Clos de la Roche Grand Cru	red	(92-94)
2017	Clos St. Denis Grand Cru	red	(91-93)
2017	Echézeaux Grand Cru	red	(91-94)
2017	Gevrey-Chambertin “Aux Combottes” 1er	red	(88-91)
2017	Morey St. Denis	red	(88-91)
2017	Morey St. Denis “1er”	red	(89-92)
2017	Romanée St. Vivant Grand Cru	red	(93-96)
2017	➔ Vosne-Romanée “Les Beaux Monts” 1er	red	(91-93)
2017	➔ Vosne-Romanée “Les Malconsorts” 1er	red	(91-94)
2016	Bonnes Mares Grand Cru	red	94
2016	Clos de la Roche Grand Cru	red	93
2016	Clos St. Denis Grand Cru	red	95
2016	Echézeaux Grand Cru	red	91
2016	➔ Gevrey-Chambertin “Aux Combottes” 1er	red	93
2016	➔ Morey St. Denis	red	89
2016	➔ Vosne-Romanée “Les Beaux Monts” 1er	red	93
2016	➔ Vosne-Romanée “Les Malconsorts” 1er	red	94

Jeremy Seysses describes the 2017 growing season as one that was “precocious and clement so we had a much easier time of it compared to what we endured in 2016. In particular, Chambolle and Echézeaux rebounded well from the severe frost damage. There was a bit of hail damage in the northern part of Morey and south end of Gevrey, which is to say in Clos St. Denis, Clos de la Roche and Combottes. Otherwise the summer and the weeks leading up to the harvest were favorable. We started picking the whites on the 28th of August, progressed to the domaine reds on the 5th and 6th of September and then finished up with the Fils et Père wines on the 12th. The fruit was reasonably ripe and very clean, which is to say most potential alcohols were in the 12.3 to 12.8% range with normal acidities but relatively low levels of malic acid. As such there wasn’t much pH shift from the malos. We used between 75% and 90% whole clusters for the vinifications except for the Beaux Monts where it was 60%. At first I wasn’t sure what to think of the wines, in particular the reds, but they have really improved during the *élevage*, especially the textures as they have much more flesh and substance now. As to comparable recent vintages, 2017 has aspects that resemble both 2007 and 2014 in the sense that the wines are not super-dense but pure, refreshing and transparent.” I found the domaine’s 2017s to be of variable though generally very good quality. But I was very impressed by their now in-bottle 2016s as well and they are worth a special search to find. The 2016s, revisited below, were bottled between January and March 2018. Note further that the 2017 Dujac Fils et Père wines are reviewed immediately below as well. (The Sorting Table, www.thesortingtable.com, CA and Chambers & Chambers Wine Merchants, www.chamberswines.com, CA, both USA; O.W. Loeb, www.owloeb.com, Berry Bros & Rudd, www.bbr.com, Fields, Morris & Verdin, www.fmvwines.com, Flint Wines, www.flintwines.com, all UK; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Chambolle-Musigny: (from Les Drazey, Les Argillières and Les Fremières). An exceptionally fresh and very pretty nose offers up notes of both red and blue pinot fruit, lavender and a trace of spice nuances. The supple, lacy and seductively textured middle weight flavors flash a touch of minerality before culminating in a dusty finish where a hint of bitter pit fruit character surfaces. I like the balance and this should drink well early but age over the mid-term too. (87-89)/2024+

2017 Morey St. Denis: (from Porroux, Le Village, Clos Solon and Les Herbuottes). This is a bit more floral in character with its mix of red currant, cherry and soft wood nuances. There is more volume and punch to the attractively textured flavors that can't match the precision but offer notably better depth and persistence where a touch of austerity arises. (88-91)/2025+

2017 Morey St. Denis "1er": (the blend is ~70% Ruchots with the balance in Clos Sorbé, Millandes and Charrières). This is aromatically similar but with even more floral character that is also reflected by the intense, punchy and tautly muscular medium-bodied flavors that possess both better density as well as more structure on the youthfully austere finale. This is going to require at least 5 years of cellaring to become more civilized and is built to reward a decade or more. (89-92)/2027+

2017 Gevrey-Chambertin "Aux Combottes": (from a 1.16 ha parcel). A pretty if slightly candied nose offers up notes of red cherry, raspberry, lavender and rose petal. The candied aspect can also be found on the light weight flavors that do eventually firm up on the mildly edgy finish. A curious showing where my predicted range offers the benefit of the doubt. (88-91)/2025+

2017 Chambolle-Musigny "Les Gruenchers": (from a .33 ha parcel of 50+ year old vines). A discreet application of wood sets off the cool aromas of mostly red berry fruit aromas that are cut with both floral and soft spice wisps. The sleek, delicious and vibrant flavors offer good minerality if not the density they usually do, all wrapped in a youthfully austere, focused and balanced finish. This is very Chambolle in character but it won't be the densest vintage of the Gruenchers that the domaine has ever produced. (90-92)/2027+

2017 Vosne-Romanée "Les Beaux Monts": A high-toned and very spicy nose blends notes of violet, sandalwood, Asian-style tea and red and dark currant scents. There is much better density to the ultra-sleek and sophisticated middle weight flavors that exude evident minerality on the precise finish that flashes excellent depth and persistent on the slightly more structured finish. (91-93)/2029+

2017 Vosne-Romanée "Les Malconsorts": (from a 1.57 ha parcel). A broad-ranging nose mixes a lovely panoply of floral and spice elements on the mostly red currant scented aromas. The mouthfeel of the big-bodied flavors is also quite sleek thanks to the dense but relatively fine-grained tannins shaping the tautly muscular, compact and beautifully long finish. Like the Gruenchers, 2017 will not be the densest vintage the domaine has produced but it's lovely just the same. (91-94)/2032+

2017 Echézeaux: (from Champs Traversin). A strikingly floral-suffused nose offers up a mix of violet, lavender and rose petal that adds elegance to the blend of red cherry aromas that are trimmed in just enough wood to notice. There is fine intensity to the beautifully well-detailed medium-bodied and subtly mineral-driven flavors that possess a gorgeous mouthfeel, indeed the mid-palate is almost lacy, that gives way to an attractively textured and dusty finale. This isn't particularly dense but like the Malconsorts, it's really quite lovely in its fashion. (91-94)/2032+

2017 Clos de la Roche: This is also markedly floral in character with additional breadth from the impressively pure combination of red cherry, currant, leather and a whiff of the *sauvage* along with a touch of oak. The beautifully energetic and detailed flavors are much finer than usual thanks mostly to the ultra-fine grain of the supporting tannins supporting the austere, serious and compact finish. This is a Dujac CdLR of refinement rather than one of imposing size and weight but even so, it is clearly constructed for the longer haul and it wouldn't surprise me if it needed 20+ years to fully mature. (92-94)/2035+

2017 Charmes-Chambertin: (from a total of .65 ha in both Charmes and Mazoyères). The *sauvage*-suffused nose reflects a bit more wood on the cool and pure essence of red berry fruit nose that projects plenty of floral, earth, forest floor and anise elements. The rich and muscular medium weight plus flavors display touches of salinity and youthful austerity on the otherwise sneaky long finish. This isn't elegant or especially dense but it is a relatively dense 2017 and one that should age well, indeed it will need most of 20 years to arrive at its apogee. (92-94)/2035+

2017 Clos St. Denis: (from a 1.48 ha parcel). A strikingly floral nose of mostly red berry fruit and spice elements is more elegant if, somewhat surprisingly as it's not usually the case, less complex though that may change as this ages. The palate impression of the middle weight flavors is unusually supple and a bit light though the supporting tannins cause the youthfully austere finish to tighten up. The 2017 CSD is even more a wine of finesse than it typically is. (91-93)/2029+

2017 Bonnes Mares: An exceptionally pretty nose combines nose of lavender, rose petal, violet, red currant and a whiff of orange pekoe tea. The big-bodied, muscular and overtly intense flavors terminate in a driving, austere and very powerful finish where the tannic spine is very prominent. This is terrific but plenty of patience will be necessary. (92-95)/2037+

2017 Chambertin: (this consists of two well-separated parcels totaling .29 ha, mostly from Clos de Bèze with .24 ha and the remaining .05 ha in Chambertin proper; when both are blended in this fashion, the declared *appellation* must be Chambertin). A reticent if beautifully complex nose blends notes of various spice nuances with those of floral, red currant, plum and a hint of black cherry. The sleek, intense and wonderfully textured broad-shouldered flavors possess outstanding drive and power on the stony, austere and serious finish that possesses stunningly good depth and persistence. Like the Bonnes Mares though, this will mature very slowly. (93-96)/2037+

2017 Romanée St. Vivant: (from a .17 ha parcel). This too is quite aromatically broad-ranging with its elegant nose that displays notes of anise, violet, lilac, Asian-style tea, red berry fruit and plenty of spice nuances. There is almost painful intensity to the beautifully precise, even chiseled medium weight flavors that possess a lacy and classy mouthfeel, all wrapped in a beautifully persistent finish that is also youthfully, serious and firm. I very much like the sense of harmony and this should age effortlessly. (93-96)/2035+

2016 Morey St. Denis: (from Porroux, Le Village, Clos Solon and Les Herbuottes). A cool and relatively airy nose exhibits mostly red berry fruit aromas with background hints of herbal tea, rose petal and earth. There is fine punch and lovely detail to the relatively robust flavors that culminate in a lingering and youthfully austere finish. This is a quality Morey *villages* that will need 7 to 10 years to arrive at its peak. 89/2024+

2016 Gevrey-Chambertin “Aux Combottes”: (from a 1.16 ha parcel). An admirably pure, elegant and airy nose reflects notes of essence of red currant, rose petal, green tea and discreet spice nuances. The round and transparent medium weight flavors possess first-rate precision on the balanced finish that displays excellent length. This isn't particularly dense but it will require extended cellaring even given that the natural finesse of a fine Combottes is on parade. 93/2028+

2016 Vosne-Romanée “Les Beaux Monts”: A spicy and admirably pure nose mixes notes of red and blue pinot fruit with those of Asian-style tea, dried orange peel and a wide array of floral elements. The sleek, intense and beautifully vibrant medium weight flavors exhibit plenty of minerality on the balanced and impressively persistent if notably austere finish. This lovely effort is very Vosne and the dense but fine supporting tannins are quite sophisticated. 93/2031+

2016 Vosne-Romanée “Les Malconsorts”: (from a 1.57 ha parcel). A more deeply pitched and cool array of violet, spice, dark currant, earth and floral aromas introduce the rich, robust and obviously powerful big-bodied flavors that brim with minerality on the driving and built-to-age finish. Textbook Malconsorts in every sense including the need to age it. In short, this is a knockout. 94/2034+

2016 Echézeaux: (from Champs Traversin). I'm not sure what happened here as I was very impressed with this last year from cask yet it seems to have lost the outstanding aromatic complexity it displayed and today it's almost one dimensional. Moreover, the palate impression is perfectly OK but without distinction and doesn't offer the same power and drive. I find this to be perplexing as it's very rare, especially at the top domaines, that there is such a telling disparity between cask and bottle. To be clear, and fair, there is nothing technically amiss other than this lacks its usual distinction. Perhaps it is due to the heavy frost damage or perhaps it was just a bad day for this wine. In sum, this is good but not special. 91/2028+

2016 Clos de la Roche: A restrained and almost mute nose only grudgingly displays its blend of various red berries, herbal tea, spice and pretty floral and sandalwood wisps. There is terrific intensity to the sleek and beautifully delineated flavors that possess evident power if perhaps not the density I'm otherwise used to seeing on the stony, deep and long finish. The supporting tannins are both ripe and firm and this relatively elegant beauty is going to require moderately extended cellaring. 93/2031+

2016 Clos St. Denis: (from a 1.48 ha parcel). In the same fashion as the Echézeaux the whole cluster vinification is evident with the notably prominent spice and floral elements that add breadth to the cool and ultra-pure aromas of red currant, cherry and discreet wood nuances. The delicious and strikingly refined medium weight flavors possess flat-out great intensity on the saline and hugely long finish. This is a CSD of focused power and refinement. 95/2034+

2016 Bonnes Mares: The cool and restrained essence of red pinot fruit is cut with plenty of earth along with background notes of violet, lavender and tea. The palate impression of the big-bodied flavors is more powerful still if less refined and I very much like the focus on the impressively long but very firmly structured finish. The Bonnes Mares *chez Dujac* virtually always ages exceptionally well and the 2016 version should as well. 94/2036+

Dujac Fils et Père (Morey St. Denis)

2017	Chambolle-Musigny	red	(87-89)
2017	➔➔ Gevrey-Chambertin	red	(89-91)
2017	Morey St. Denis	red	(88-91)
2017	Nuits St. Georges	red	(88-90)
2017	Nuits St. Georges "Les Cras" 1er	red	(89-92)
2016	➔➔ Gevrey-Chambertin	red	89
2016	Morey St. Denis	red	88

Please see the vintage comments and importer information for Domaine Dujac above. The 2016s reviewed below were bottled in December 2017.

2017 Chambolle-Musigny: An appealingly fresh mix of red and dark berries that are cut with soft floral and spice wisps leads to light weight flavors that possess both solid precision and a subtle minerality on the softly austere finale. This is certainly pretty and very Chambollesque if not especially deep. (87-89)/2023+

2017 Morey St. Denis: This is also extremely fresh aromatically with its array of red currant, dark cherry, earth and a suggestion of violet. There is more evident concentration to the somewhat less refined medium weight flavors that culminate in a bitter cherry pit-inflected finish that is more obviously structured. This isn't as pretty but there's more here. (88-91)/2025+

2017 Gevrey-Chambertin: (from Croix des Champs). In contrast to the expressiveness of the prior two wines this is much more reticent with its brooding nose of plum, dark currant, floral and *sauvage* hints. There is excellent intensity and underlying tension suffusing the medium-bodied flavors that retain a lovely sense of detail and particularly so on the more complex and longer finish. This offers fine quality for its level and is worth considering. (89-91)/2025+

2017 Nuits St. Georges: (from Les Damodes). There is plenty of herbal tea character sitting atop the spicy and lavender inflected red currant scents. The sleek though light weight flavors are delicious, vibrant, detailed and minerally while offering good depth and sneaky good length. This is actually pretty good but it's definitely on the lighter side. (88-90)/2025+

2017 Nuits St. Georges "Les Cras": Here the expressive, high-toned and airy nose reflects notes of essence of red cherry, raspberry and lavender. There is terrific punch and delineation to the lighter weight flavors that brim with minerality before concluding in a youthfully austere, refreshing and focused finale. While there is more here, this too is a bit on the light side though to be clear, it's by no means dilute or lacking in flavor authority. (89-92)/2027+

2016 Gevrey-Chambertin: (from Croix des Champs). An exceptionally fresh and bright nose features notes of both red and dark currant, herbal tea and an intimation of warm earth. The agreeably textured and energetic middle weight flavors offer a refreshing hint of salinity that surfaces on the mildly austere and rustic finale that offers very good depth and persistence. An excellent Gevrey *villages*. 89/2021+

2016 Morey St. Denis: Here the airy and pure nose is notably more floral in character with its array of lavender, violet and rose petal along with various red berry fruit aromas. The medium-bodied flavors possess a sleek texture and fine verve that continues onto the relatively refined finish that also flashes a touch of youthful austerity. 88/2023+

Domaine Duroché (Gevrey-Chambertin)

2017	Bourgogne – Pinot Noir	red	(86-88)
2017	Chambertin-Clos de Bèze Grand Cru	red	(91-94)
2017	Charmes-Chambertin Grand Cru	red	(90-93)
2017	Echézeaux Grand Cru	red	(90-92)
2017	Gevrey-Chambertin	red	(87-90)
2017	Gevrey-Chambertin "Les Cazetiers" 1er	red	(89-92)
2017	Gevrey-Chambertin "Champ"	red	(88-91)
2017	Gevrey-Chambertin "Les Champeaux" 1er	red	(89-92)
2017	Gevrey-Chambertin "Le Clos"	red	NR
2017	Gevrey-Chambertin "Estournelles St. Jacques" 1er	red	(89-91)

2017	Gevrey-Chambertin “Aux Etelois”	red	(87-90)
2017	Gevrey-Chambertin “Les Jeunes Rois”	red	(88-91)
2017	Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	(90-92)
2017	➔➔ Gevrey-Chambertin “Lavaut St. Jacques Vieilles Vignes” 1er	red	(90-93)
2017	Griotte-Chambertin Grand Cru	red	(90-93)
2017	Latricières-Chambertin Grand Cru	red	(91-93)
2017	Vosne-Romanée	red	(87-89)

The young Pierre Duroché is clearly a rising star while progressively taking over from his father Gilles after having joined this 8.5 ha domaine full time in 2005. Duroché described the 2017 growing season as one that was “much easier than its 2016 counterpart. We did have to watch yields carefully and particularly so among those that suffered frost damage in 2016 as they were especially productive. There was also one hail storm in Brochon on July 11 that I estimate cost us around 20% in potential volume. Otherwise the summer was calm, dry and very warm without being really hot. This led to very good maturities, both for sugars as well as the phenolics and while I heard reports of low-ish acidities that was not the case for us. I chose to begin picking on the 3rd of September and the fruit was very clean so there was only cursory sorting required. The vinifications were relatively straightforward since the fruit was so both clean and ripe. I did use some whole clusters and in a few cases a very high percentage. As to the wines, I would describe them as classically styled, which is to say fresh and transparent. They should be accessible on the younger side but I see no reason why they shouldn’t age perfectly well.” Duroché noted that the 2017s will be bottled unfined and unfiltered. He further noted that none of the wines had been racked at the time of my late November visit and thus some of them would be reduced. (Polaner Selections, www.polanerselections.com, NY, USA; Flint Wines, www.flintwines.com, UK; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau).

2017 Bourgogne – Pinot Noir: A fresh, pretty and airy nose combines notes of both red berries and earth where the latter character can be found on the supple, round and delicious flavors that terminate in a softly austere and rustic finish where a hint of bitter cherry pit appears. This could easily be enjoyed shortly after release. (86-88)/2020+

2017 Gevrey-Chambertin: (from Brochon). Reduction and wood make for a pungent introduction to the bigger and richer medium-bodied flavors that are not particularly complex but they are refreshing and persistent. If more depth develops with a few years of bottle age this should merit the upper end of my projected range. (87-90)/2023+

2017 Vosne-Romanée: (from purchased fruit in Chalandains). Subtle but not invisible wood nuances set off the spicy red and dark currant scents. The very supple, fleshy and seductively textured middle weight flavors aren’t especially complex either and here it’s less clear that more depth will develop as the mid-palate, while not dilute, isn’t dense. In sum, this is certainly pretty but it’s not deep. (87-89)/2022+

2017 Gevrey-Chambertin “Champ”: (from Brochon). Here the fresh nose is markedly earthier with its array of soft wood, menthol and dark currant scents. There is notably better volume and better mid-palate density to the medium weight flavors that are not especially refined but there is clearly more underlying material and particular on the lingering finish. (88-91)/2024+

2017 Gevrey-Chambertin “Le Clos”: Firm reduction crushes the fruit and there appears to be a Brett-like note as well. The supple yet serious medium weight flavors terminate with a metallic hint, which is typically present when Brett-like characters are present. To be fair, these elements are sufficiently subtle that I cannot be categorical but at the same time, I cannot judge this wine with confidence. Not Rated.

2017 Gevrey-Chambertin “Les Jeunes Rois”: (from ~60 year old vines that are also on the Brochon side). An agreeably fresh and earthy if restrained nose offers up notes of purple fruit and humus. The vibrant and seductively textured medium weight flavors possess a beguiling mouthfeel while offering fine length on the youthfully austere and firm finish. (88-91)/2025+

2017 Gevrey-Chambertin “Les Champeaux”: (from a .15 ha parcel). A reserved, cool and pretty nose features notes of herbal tea, various red berries and plenty of freshly turned earth character. The mouthfeel of the middle weight flavors is both finer and more mineral-inflected if not especially concentrated while exhibiting fine length on the refreshing, saline and sneaky long finish. This too is pretty and with good complexity but it’s not dense. (89-92)/2027+

2017 Gevrey-Chambertin “Aux Etelois”: (from vines just below Griotte). Here too there is an herbal tea character that is borderline vegetal to the very fresh and exceptionally earthy aromas of humus-infused dark berry fruit. The succulent, round and refined middle weight flavors offer good energy if once again somewhat limited complexity. This would also be aptly described as pretty but not deep. (87-90)/2024+

2017 Gevrey-Chambertin “Estournelles St. Jacques”: (from a tiny .12 ha parcel). A high-toned nose is comprised of the essence of red pinot fruit cut with pretty floral, spice and forest floor wisps. The sleek, intense and overtly mineral-suffused flavors display good verve, delineation and finishing persistence but not the depth I’m used to seeing. It may well develop but this is presently a bit one-dimensional. (89-91)/2025+

2017 Gevrey-Chambertin “Les Cazetiers”: (vinified with 100% whole clusters). An intensely floral-suffused nose of various dark berry and plum scents is both exuberantly fresh and earthy. It is immediately evident that the medium weight flavors are more muscular yet reasonably refined on the serious and youthfully austere finale where a touch of wood surfaces. I like the power and freshness and this should reward a decade plus of cellaring. (89-92)/2027+

2017 Gevrey-Chambertin “Lavaut St. Jacques”: (from an impressive 1.2 ha parcel). Firm reduction masks the underlying fruit at present though there is good freshness to the solidly concentrated and powerful yet caressing medium weight flavors that possess a sophisticated mouthfeel before terminating in a minerally, youthfully austere and firm finish. (90-92)/2029+

2017 Echézeaux: (purchased fruit from Les Poulailières and Les Cruots). Noticeable if not dominant wood frames the naturally spicy aromas of both red and dark currant that flash hints of sandalwood and Asian-style tea. The seductively textured and fleshy medium weight flavors possess reasonably good volume on the mildly woody but firm finish. (90-92)/2029+

2017 Charmes-Chambertin: (from a .41 ha parcel situated in Charmes proper; vinified with 20% whole clusters). A more elegant if less spicy nose features a relatively high-toned array of essence of red cherry, pomegranate and soft forest floor nuances. The seductive and velvet-textured flavors possess slightly better mid-palate density while delivering even better length on the bitter cherry pit-inflected finish. I like the potential here as this could be excellent. (90-93)/2029+

2017 Gevrey-Chambertin “Lavaut St. Jacques Vieilles Vignes”: (vinified with 20% whole clusters). There is a whiff of herbal tea to the restrained nose that is composed by notes of poached plum and tea along with wisps of earth, spice and the *sauvage*. The old vines are in evidence as this is one of the most concentrated wines in the range with terrific punch and a taut muscularity to the middle weight plus flavors, all wrapped in a powerful, stony and sneaky long finale. (90-93)/2029+

2017 Latricières-Chambertin: (from a .28 ha parcel; vinified with 20% whole clusters). A more elegant, cooler and more restrained nose hesitantly gives up its array of plum, violet, lavender, spice and freshly turned earth scents. There is excellent punch and detail to the even stonier medium weight plus flavors that culminate in a chiseled, youthfully austere and very serious finish. This will require at least some patience as it’s quite firm. (91-93)/2032+

2017 Chambertin-Clos de Bèze: (from a .25 ha parcel; vinified with 20% whole clusters). An exuberantly fresh and spicy nose combines notes of cherry and dark currant with those of plum, sandalwood and violet. The middle weight plus flavors exude a beguiling inner mouth perfume and a plenitude of minerality on the focused and almost painfully intense bitter cherry pit-infused finish. This is firmly structured and very classy – in sum, this is lovely stuff. (91-94)/2032+

2017 Griotte-Chambertin: (from a miniscule .0019 ha parcel; 100% whole clusters). An overtly floral nose is also very spicy with its blend of red currant, forest floor and a shading of humus. There is excellent verve to the beautifully well-detailed middle weight flavors that aren’t dense but the refinement is something to experience, all wrapped in a lightly mineral-inflected and mildly austere finish. This isn’t especially concentrated but it is undeniably elegant and pretty. (90-93)/2029+

Domaine Frédéric Esmonin (Gevrey-Chambertin)

2017	Gevrey-Chambertin “Clos Prieur”	red	88
2017	➔ Gevrey-Chambertin “Estournelles St. Jacques” 1er	red	91
2017	Gevrey-Chambertin “Les Jousies Vieilles Vignes”	red	88
2017	Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	90
2017	Mazy-Chambertin Grand Cru	red	92
2017	➔ Nuits St. Georges “Les Hauts Pruliers”	red	89
2017	Pernand-Vergelesses “Les Boutières”	red	88
2017	Ruchottes-Chambertin Grand Cru	red	92

As is usually the case, Frédéric Esmonin didn’t have much to say about the 2017 growing season beyond that he was happy to finally have some quantity in most *appellations* though Pernand and Nuits were barely average. He offered that “the growing season was as easy as 2016 was difficult. There was no disease pressure and maturities were very good if not actually high. As to the wines, they’re classically styled and balanced if perhaps destined for early consumption.” I would describe the quality of the Esmonin 2017s as in-line with what I found elsewhere in Gevrey in the context of the vintage.

Esmonin noted that his 2017s were bottled at the end of September 2018. (Atherton Wine Imports, www.awiwine.com, CA and Monsieur Touton Selections, NY, both USA; John Armit Wines, www.armit.co.uk, Howard Ripley, www.howardripley.com, La Réserve, and H & H Bancroft Wines, www.bancroftwines.com, all UK).

2017 Pernand-Vergelesses “Les Boutières”: A distinctly earthy nose of forest floor, humus, dark berries and a whiff of the sauvage leads to fresh, vibrant and refreshing flavors that possess good cut while offering good if not better depth and persistence on the rustic finale. 88/2021+

2017 Nuits St. Georges “Les Hauts Pruliers”: A much more elegant nose features notes of cool and pretty red and dark currant are nuanced by hints of earth and a hint of wood spice. There is a bit more volume to the delicious and attractively textured flavors that exude a subtle minerality onto the detailed, complex and persistent finish where a hint of wood surfaces. This is really quite appealing for its level and worth considering. 89/2022+

2017 Gevrey-Chambertin “Clos Prieur”: The perfumed essence of red cherry, currant and soft earth scents gives way to sleek and delicious though less rich flavors that also offer good punch, detail and minerality though not quite the same overall depth. To be sure, this is a competent Gevrey *villages* that should drink well young if desired. 88/2023+

2017 Gevrey-Chambertin “Les Jouises Vieilles Vignes”: Here the aromatic profile is similar to that of the Clos Prieur with the additions of hints of lavender and a curious touch of talcum powder character. Once again there is good vibrancy to the slightly bigger and richer flavors that lack just a bit of stuffing on the lingering finish. This is certainly very pretty but it’s not especially deep. 88/2023+

2017 Gevrey-Chambertin “Lavaut St. Jacques”: A slightly riper nose grudgingly offers up a layered array of essence of plum, earth, violet and *sauvage* influences. There is solid size, weight and power to the less refined big-bodied flavors that display evident muscle and punch on the youthfully austere finale. Good if not special quality here. 90/2025+

2017 Gevrey-Chambertin “Estournelles St. Jacques”: A fresh and decidedly more elegant nose reflects high-toned notes of pomegranate, red cherry and a lovely blend of floral and forest floor scents. There is a lovely sleekness to the delicious, caressing and well-detailed flavors that deliver slightly better depth and persistence on the stony finish where a touch of wood influence arises. This is quite good and worthy of consideration. 91/2025+

2017 Mazy-Chambertin: (.33 ha of 40+ year old vines). An overtly floral-inflected nose reveals notes of dark currant along with wisps of earth, spice and the *sauvage*. There is very good volume and richness with slightly better mid-palate concentration to the relatively powerful flavors that culminate in a firm and lingering if mildly rustic finale. 92/2027+

2017 Ruchottes-Chambertin: (from a .52 ha parcel of 50+ year old vines). This is the first wine in the range to display reductive notes and while I expect that they are largely due to the very recent bottling, I would suggest decanting this if you’re going to crack a bottle in the next 12 months or so. Otherwise there is once again an attractive sleekness to the precise and vibrant medium weight flavors that brim with minerality that really comes to the fore on the impressively complex and persistent finish that is somewhat linear at present. I would expect this to flesh out with bottle age. 92/2027+

Domaine Sylvie Esmonin (Gevrey-Chambertin)

2017	➔ Bourgogne	red	(86-89)
2017	Gevrey-Chambertin	red	(88-91)
2017	➔ Gevrey-Chambertin Vieilles Vignes	red	(89-91)
2017	➔ Gevrey-Chambertin “Clos St. Jacques” 1er	red	(90-93)
2016	➔ Côte de Nuits-Villages	red	89
2016	➔ Gevrey-Chambertin	red	90
2016	➔ Gevrey-Chambertin Vieilles Vignes	red	91
2016	➔ Gevrey-Chambertin “Clos St. Jacques” 1er	red	92

Sylvie Esmonin described 2017 as “one where we managed, if only barely, to avoid the frost damage that we suffered in 2016. We were lucky but that’s good because we weren’t very lucky in 2016. Otherwise it was a relatively calm growing season where there were no real excesses. I chose to begin picking on the 11th of September and continued until the 18th as there was no rush to pick quickly. Volumes were comfortable but not more than that as we watched our yields pretty carefully. The fruit was exceptionally clean with potential alcohols that ranged from 12 to 13%. I used no whole clusters for the Bourgogne and between 30 and 50% for the other wines. The wines are coming along nicely and in particular I like their aromatics as they are ultra-fresh and pure. Stylistically I would compare my 2017s to my 2011s though I think my ‘17s are just a bit more

interesting.” Esmonin noted that her 2016s reviewed below were bottled in April 2018 and as the notes and scores suggest they are excellent. (Louis Dressner Selections, www.louisdressner.com, NY, USA; Berry Brothers & Rudd, www.bbr.com and Fields, Morris & Verdin, www.fmvwines.com, both UK).

2017 Bourgogne: This is really quite a ripe wine in the context of 2017 with its cassis, poached plum and warm earth nuances. There is a lovely sense of underlying tension to the nicely concentrated flavors that conclude in a mildly austere, complex and lingering finish. This is a serious Bourgogne and a clear success for the vintage. (86-89)/2021+

2017 Gevrey-Chambertin: (30 to 35 year old vines that are mostly in Les Crais along with many other small parcels). There is enough reduction present to suppress the underlying fruit today. More interesting are the vibrant, intense and solidly concentrated medium weight flavors that exude a discreet minerality onto the solidly complex and persistent finish that possess just enough rusticity to warrant mentioning. (88-91)/2024+

2017 Gevrey-Chambertin Vieilles Vignes: (75+ year old vines). Firm reduction and wood dominate the fruit. Otherwise there is more power and mid-palate concentration to the sappy medium-bodied flavors that also exude a discreet minerality onto the more complex and slightly more structured finale. As it usually is, this is an excellent Gevrey villages and well worth your interest. (89-91)/2025+

2017 Gevrey-Chambertin “Clos St. Jacques”: (from a large 1.6 ha holding of 40+ year old vines). A mildly toasty nose reflects mostly notes of spiced plum, cassis, warm earth and a suggestion of *sauvage* character. The energetic, powerful and tautly muscular flavors possess an abundance of minerality that imparts an agreeable life to the ever-so-austere finish that offers excellent depth and persistence. This harmonious effort could even be enjoyed young though it should also have no difficulty rewarding extended keeping. (90-93)/2029+

2016 Côte de Nuits-Villages: (from Les Croix Violettes and Les Vignots in Brochon; 35% whole cluster). A fresh and markedly ripe nose features plenty of floral and earth elements on the liqueur-like dark cherry aromas that are trimmed in a background touch of wood. The succulent and round medium weight flavors are relatively refined while offering solid length and fine depth on the youthfully austere finish. This is a powerful example of the genre and really very good. 89/2024+

2016 Gevrey-Chambertin: (30 to 35 year old vines that are mostly in Les Crais along with many other small parcels; 40% whole cluster). This is very Gevrey on the nose with its overtly earthy and humus-inflected aromas of plum, forest floor and soft oak nuances. There is excellent underlying material to the middle weight flavors that are at once precise and powerful, all wrapped in a youthfully austere, moderately firm and sneaky long finish. This succulent yet serious effort will need a few years to unwind but it should make for an excellent Gevrey *villages* with a few years of bottle age. 90/2026+

2016 Gevrey-Chambertin Vieilles Vignes: (75+ year old vines; 50% whole cluster). An intensely floral-inflected if brooding nose combines with ripe and fresh aromas of dark berry fruit, earth and a whiff of the *sauvage*. There is better concentration to the medium-bodied flavors that are blessed with plenty of sappy dry extract along with a lovely minerality on the impressively long and well-balanced finish. This well-made and firmly structured effort virtually always boxes above its weight and 2016 is no exception. 91/2028+

2016 Gevrey-Chambertin “Clos St. Jacques”: (40+ year old vines; 50% whole cluster). A pungent nose is composed today of wood toast and slightly reduction so be sure to decant this if you can't resist opening a bottle. Otherwise there is excellent precision to the rich, intense and mineral-driven flavors that are shaped by firm but ripe tannins and outstanding length on the linear and driving finish. This is a markedly ripe and quite powerful 2016 that is going to need plenty of cellar time. 92/2031+

Domaine d'Eugénie (Vosne-Romanée)

2017	Clos de Vougeot	Grand Cru	red	(92-95)
2017	Echézeaux	Grand Cru	red	(91-93)
2017	Grands Echézeaux	Grand Cru	red	(91-94)
2017	Vosne-Romanée		red	(87-90)
2017	➔ Vosne-Romanée	"Aux Brûlées" 1er	red	(90-92)
2017	➔ Vosne-Romanée	"Clos d'Eugénie"	red	(89-91)
2016	Clos de Vougeot	Grand Cru	red	95
2016	Echézeaux	Grand Cru	red	93
2016	Grands Echézeaux	Grand Cru	red	94
2016	Vosne-Romanée		red	88
2016	Vosne-Romanée	"Aux Brûlées" 1er	red	NR
2016	➔ Vosne-Romanée	"Clos d'Eugénie"	red	89

Régisseur Michel Mallard told me that "2017 gave us the biggest crop loads that I have seen here and we did not one but two green harvests! But when I say biggest yet, I underscore that still was by no means excessive as we averaged 40 hl/ha for the *villages* wines and between 35 and 38 hl/ha for the others. Another reason that the volumes were generous by our standards is because there were almost zero sorting losses because the fruit was so clean. We began picking with the chardonnay on the 2nd of September and then followed between the 4th and the 10th with the pinot. We did our usual vinification without sulfur using around 60% whole clusters for most of the wines though not the straight Vosne. What I find interesting about the wines is that despite the growing season and the harvest being precocious by almost any standard, the results are classic *terroir*-driven expressions; indeed blind you would never suspect that they weren't from a cooler vintage." With the exception of a somewhat problematic Brûlées, I very much liked the now in-bottle 2016s, revisited below, and in particular the Clos de Vougeot and the Grands Ech are magnificent. Mallard noted that they were bottled between December 2017 and June 2018. (K & L Wine Merchants, www.klwines.com, CA, Atherton Wine Imports, www.awiwine.com, CA, both USA; Justerini & Brooks, www.justerinis.com, John Armit Wines, www.armit.co.uk, Berry Brothers & Rudd, www.bbr.com, all UK; Altaya Wines, www.altayawines.com, Hong Kong, Wine Culture, www.wineculture.com.sg, Singapore; and SAQ, www.saq.com, Montreal, Canada).

2017 Vosne-Romanée: (a blend of 1/3 Les Vigneux and 2/3 declassified fruit from the lower portion of the 1er Aux Brûlées). A pretty and cool nose combines notes of Vosne-style spice with those of plum and violet scents. The medium-bodied flavors possess a caressing mouthfeel as well as a touch of minerality on the attractively textured finale that offers good if not special depth and persistence. This should drink well on the younger side if preferred. (87-90)/2023+

2017 Vosne-Romanée "Clos d'Eugénie": (a *monopole* measuring .57 ha). Here the expressive nose is at once spicier and a bit more elegant as well with its array of more evident floral influence on the black cherry aromas that are trimmed in a discreet application of wood. The rich and relatively full-bodied flavors possess a velvety texture thanks to the sappy dry extract that also serves to buffer the moderately firm tannic spine shaping the delicious and lingering finish that is slightly firmer. This will need at least a few years of cellaring first and should easily reward up to a decade. (89-91)/2025+

2017 Vosne-Romanée "Aux Brûlées": (from a 1.16 ha parcel of 60+ year old vines; there are two sections, one upper and one lower and this *cuvée* now uses only the upper portion). Moderate reduction knocks down the underlying fruit though there is good freshness to the relatively concentrated medium weight flavors that exude a fine bead of minerality on the focused, powerful and saline finish that is youthfully austere. This should be very good in time as the underlying material appears to be excellent. (90-92)/2027+

2017 Echézeaux: (from a .55 ha parcel in En Orveaux with vines planted in 1924 and 1979). A dollop of wood surrounds the notably ripe aromas of cassis, plum, violet and Asian-style tea. The rich and relatively full-bodied flavors brim with dry extract that both imparts an opulent mouthfeel but enrobes the moderately firm supporting tannins as well and in the process renders them less prominent. This is an impressively dense wine in the context of the vintage. (91-93)/2029+

2017 Grands Echézeaux: (from a .50 ha parcel with vines that range from 20 to 60 years of age with the average being about 25 years old). A reticent if broad-ranging nose is composed of quite deeply pitched essence of plum, dark currant, violet, lilac and a hint of sandalwood. There is a highly beguiling inner mouth perfume to the overtly powerful and muscular large-scaled flavors that possess a relatively refined mouthfeel thanks to the dense but fine-grained tannins supporting the beautifully long finish. While this is certainly a powerful wine it is what I would describe as an elegant Grands Ech. (91-94)/2032+

2017 Clos de Vougeot: (from a 1.37 ha parcel of 60+ year old vines situated close to the Château). Like the Brûlées, the nose is firmly reduced and unreadable today. Otherwise there is excellent vivacity to the equally big-bodied and powerful flavors that also possess excellent mid-palate concentration, all wrapped in a succulent but entirely serious youthfully austere finish that is quite firmly structured. Over the last few years the Clos de Vougeot appears to have taken over the crown as the best wine in the range and it appears poised to do so again in 2017. (92-95)/2032+

2016 Vosne-Romanée: (a blend of 1/3 Les Vigneux and 2/3 declassified fruit from the lower portion of the 1er Aux Brûlées). Moderately firm reduction pushes the underlying fruit to the background and I would strongly suggest decanting this first. More positively there is a lovely sense of energy to the rich and velvet-textured middle weight flavors that possess solid mid-palate concentration, all wrapped in a seductive and lingering if somewhat one-dimensional finish. This needs time to develop better depth but for those with limited patience, it could already be enjoyed. 88/2023+

2016 Vosne-Romanée “Clos d’Eugénie”: (a *monopole* measuring .57 ha). This is also sufficiently reduced to mask the fruit at present. The juicy, round and seductive medium-bodied flavors brim with sappy dry extract that also buffers the slightly firm tannins on the sneaky long finish that offers slightly better depth. This too could use a bit of bottle age to further develop complexity and because the underlying material is better, my rating embodies the benefit of the doubt. Note that it should also drink well young as well as repay up to a decade of cellaring. 89/2024+

2016 Vosne-Romanée “Aux Brûlées”: (from a 1.16 ha parcel of 60+ year old vines; there are two sections, one upper and one lower and this *cuvée* now uses only the upper portion). Here the reduction is pronounced and it extends to the palate as well. As readers know, when I find reduction on the palate that is rarely a good sign for future aging and while in this case the underlying material appears to be very good, I can’t predict with confidence that this will eventually come together. Not Rated.

2016 Echézeaux: (from a .55 ha parcel in En Orveaux with vines planted in 1924 and 1979 that produced only two barrels in 2016). While this also reflects a touch of reduction it is sufficiently slight not to unduly mask the spicy aromatic profile of red currant, lavender and soft earth aromas trimmed in wood. There is outstanding intensity and depth of material to the tautly muscular and impressively concentrated flavors that possess plenty of underlying tension and controlled power on the long and mouth coating finish. This is a big Echézeaux, indeed the word robust comes to mind and it’s a wine that should age effortlessly for years though it could probably be approached after only 5 or so. Note that my rating assumes that the reduction will eventually dissipate. 93/2031+

2016 Grands Echézeaux: (from a .50 ha parcel with vines that range from 20 to 60 years of age with the average being about 25 years old). Like the Echézeaux there is a background trace of reduction though again it’s not so intrusive to materially detract from the notably ripe but equally restrained aromas of black cherry, rose petal, cassis and a wide range of spice elements. Also like the Ech this is a big, muscular and concentrated effort with excellent size, weight and punch to the broad-shouldered flavors that culminate in a palate coating, serious and strikingly long finish. This is even more firmly structured and at least moderate patience will be necessary. Once again, my rating offers the benefit the doubt that the reduction will disperse after a few years of bottle age. 94/2034+

2016 Clos de Vougeot: (from a 1.37 ha parcel of 60+ year old vines situated close to the Château). At the risk of sounding like a broken record, this too has just enough reduction to reduce the expressiveness and freshness of the otherwise layered nose that is even more floral though less spicy with its dark berries and newly turned earth scents. The sleek, intense and muscular flavors possess equally impressive size, weight and power though the hugely long and youthfully austere finish is arguably even longer. This is a really impressive wine that I believe merits receiving the benefit of the doubt. 95/2031+

Domaine Faiveley (Nuits St. Georges)

2017	Chambertin-Clos de Bèze	Grand Cru	red	(93-95)
2017	Chambertin-Clos de Bèze – Les Ouvrées Rodin	Grand Cru	red	(93-96)
2017	➔ Chambolle-Musigny “Les Amoureuses”	1er	red	(91-93)
2017	➔ Chambolle-Musigny “La Combe d’Orveau”	1er	red	(90-93)
2017	Charmes-Chambertin	Grand Cru	red	NR
2017	Clos de Vougeot	Grand Cru	red	(91-94)
2017	Corton-Clos des Cortons Faiveley	Grand Cru	red	(92-94)
2017	Echézeaux – En Orveaux	Grand Cru	red	(90-93)
2017	➔ Gevrey-Chambertin Vieilles Vignes		red	(89-91)
2017	➔ Gevrey-Chambertin “Les Cazetiers”	1er	red	(91-94)
2017	➔ Gevrey-Chambertin “La Combe Aux Moines”	1er	red	(90-93)
2017	Gevrey-Chambertin “Clos des Issarts”	1er	red	(89-92)

2017	➔	Gevrey-Chambertin “Lavaut St. Jacques”	1er	red	(90-93)
2017		Latricières-Chambertin	Grand Cru	red	(92-94)
2017		Mazis-Chambertin	Grand Cru	red	(92-95)
2017	➔	Mercurey “Le Clos du Roy”	1er	red	91
2017	➔	Mercurey “La Framboisière”		red	89
2017		Musigny	Grand Cru	red	(93-96)
2017	➔	Nuits St. Georges		red	(89-91)
2017		Nuits St. Georges “Aux Chaignots”	1er	red	(89-92)
2017		Nuits St. Georges “Les Damodes”	1er	red	(90-92)

Though I reported this last year, it’s sufficiently important to bear repeating one more time. Long-time readers may remember that in 2007 the domaine made the dramatic decision to change the style of its reds, which up to that point could be fairly described as unapologetically old school. In other words, reds that were firmly structured, sturdy and built-to-age for the long-term. In 2007 this more rustic style was discarded in favor of wines that possessed more elegance and finesse in the hopes of creating more supple burgundies that required less long-term cellaring. Erwan Faiveley explained that “while we like the current style and what it offers, for several years we were feeling that perhaps we had strayed too far from our roots. To this end, we finally asked if there might not be a way to combine the two in a way that remained true to our history but didn’t require 20 years before the wines were completely ready to drink. So now we’re looking for more density and riper tannins while doing our best to retain a more refined mouthfeel. To achieve this we’re harvesting a few days later in the search for a higher level of phenolic maturity and then vinifying the fruit in a fashion that reduces forced extraction and emphasizes natural extraction. In other words, we will take what the fruit has to give in any given vintage without forcing more out of it that often results in overtly extracted wines.” As an aside, congratulations are in order for Erwan Faiveley and his wife as they were blessed with a baby boy on December 18th. Named Auguste Faiveley, he will represent the 8th generation of the Faiveley family though it may be a little early to predict that he will one day replace his father as the head of Domaine Faiveley!

With respect to the 2017 vintage, I met this year with technical director Jérôme Flous who noted that “the growing season started early with a relatively wet spring and an early and warm summer. The flowering passed well and there was no disease pressure to speak of but we did have to drop fruit in the vines that suffered frost damage in 2016 as they were too productive. The harvest arrived early and without incident and we began picking the chardonnay in the Côte de Beaune on the 1st of September and spent 5 days there. We then attacked the Côte de Nuits on the 6th and continued through the 16th. There was a bit of sorting for under ripe berries but otherwise the fruit was quite clean. Yields for the pinot were quite varied as they ranged from 30 to 45 hl/ha with potential alcohols that averaged 13%. The fermentations unfolded without incident over a period of 15 to 20 days. Some wines saw some whole clusters but other than the Amoureuses and Musigny at 50%, the rest were limited to no more than 20 to 25%. I also chose to use a bit more new wood to add some additional structure. As to the wines, when you have a wet spring like we did in 2017 the vines tend to have thinner skins and less tannin and that’s what happened in 2017. I would describe them as wonderfully fresh and energetic with excellent transparency. They should be approachable and enjoyable young. In terms of other vintages, one could invoke say 2007 or 2011 though I believe that 2017 is more interesting than both of them. I would add 2017 is exceptional in the Côte Chalonnaise as there was no frost damage there in 2016. There I would describe 2017 as a less structured 2015.” For the last several years I have been quite impressed by the improved quality of the Faiveley wines and it continued in the 2017 vintage. In particular their range of wines from the Côte Chalonnaise offer both excellent quality and value. (Frederick Wildman, www.frederickwildman.com, NY, USA; Altaya Wines, www.altayawines.com, Hong Kong; there are many sources in the UK, among them John Armit Wines, www.armit.co.uk, Berry Brothers & Rudd, www.bbr.com, Howard Ripley, www.howardripley.com, Haynes, Hanson & Clark, www.hhandc.co.uk, Clarion Wines, www.clarionwines.co.uk, Lea & Sandeman, www.leaandsandeman.co.uk and Justerini & Brooks, www.justerinis.com).

2017 Mercurey “La Framboisière”: (a *monopole* of Domaine Faiveley). An earthy mix is composed by both red and dark pinot fruit along with a hint of humus. The vibrant, detailed and utterly delicious middle weight flavors exude a refreshing salinity on the lightly structured, balanced and lingering finale. This is really very good and would make a great choice for a “serious” all-around house red. 89/2022+

2017 Mercurey “Le Clos du Roy”: This is actually aromatically similar to the Framboisière with just a touch more elegance. By contrast there is more volume and power to the rich and well-detailed medium weight flavors that offer both more depth and persistence on the somewhat more structured finale. This mineral and earth-inflected effort also offers very fine quality and is worth considering. 91/2024+

2017 Nuits St. Georges: A discreet application of wood sets off distinctly earthy dark currant aromas that are cut with notes of humus and the *sauvage*. There is very good intensity and energy to the delicious and attractively textured flavors that culminate in a mouth coating, rustic and youthfully austere finish. This is a fine Nuits *villages*. (89-91)/2023+

2017 Gevrey-Chambertin Vieilles Vignes: Notes of forest floor and underbrush add breadth to the aromas of red currant, violet and a whiff of oak. The sleek and relatively refined medium-bodied flavors exude a subtle minerality on the delicious, punchy and balanced finish. This excellent effort is presently slightly strict and will need a few years to unwind and better flesh out. (89-91)/2025+

2017 Nuits St. Georges “Aux Chaignots”: (vinified with 20% whole clusters). A much spicier and more floral-suffused nose blends a touch of wood with aromas of red and dark cherry and earth. The refined, pure and energetic middle weight flavors possess good delineation on the youthfully austere and sneaky long finish. This will need to develop better depth to merit the upper end of my projected range but it is already certainly very pretty. (89-92)/2025+

2017 Nuits St. Georges “Les Damodes”: Moderate reduction and wood dominate the nose today. Much more interesting are the highly energetic and more mineral-driven flavors that possess a beguiling inner mouth perfume before concluding in a saline and mildly austere finish that is shaped by admirably fine-grained tannins. This is not particularly dense but it is really pretty and should age well on its balance. (90-92)/2027+

2017 Chambolle-Musigny “La Combe d’Orveau”: A mildly toasty nose is comprised by cool and airy essence of red cherry that is laced with subtle floral and mocha nuances. The ultra-sleek and refined middle weight flavors possess a satiny mouthfeel and ample minerality that surfaces on the sneaky long and youthfully austere finish. As it usually is, this is a wine of lace and grace. (90-93)/2025+

2017 Chambolle-Musigny “Les Amoureuses”: (vinified with 50% whole clusters; two barrels produced). This is also quite aromatically pretty with its airy and ripe aromas that combine notes of plum and various red berries with wood, toast, floral and spice wisps. The finer but not denser middle weight flavors exude evident minerality on the well-delineated, dusty and bitter cherry pit-inflected finish. This is classy if a bit toasty and should age gracefully. (91-93)/2027+

2017 Gevrey-Chambertin “La Combe Aux Moines”: (from a large 1.2 ha parcel). A restrained and markedly cool nose reflects notes of violet, plum, earth and a more discreet touch of wood. The supple and relatively forward medium weight flavors possess an appealing sense of energy, all wrapped in a sleek and stony finish that is less austere than usual. As is the case with several wines in the range, this is not especially dense but it is both very complex and well-balanced. (90-93)/2027+

2017 Gevrey-Chambertin “Clos des Issarts”: (a .61 ha *monopole* of the Domaine). This too is aromatically reserved with its airy aromas of violet, plum and earth that are trimmed in soft wood. Once again there is a sleek mouthfeel to the delicious and energetic medium weight flavors that are equally well-balanced and solidly persistent if perhaps not quite as complex. This is a Gevrey 1er of finesse in 2017. (89-92)/2025+

2017 Gevrey-Chambertin “Lavaut St. Jacques”: A beautifully layered and fresh nose offers up notes of essence of plum, rose petal, anise and hints of wood toast, forest floor and the *sauvage*. Once again there is a lovely mouthfeel to the medium weight and tautly muscular larger-scaled flavors that possess excellent delineation and plenty of minerality that adds a touch of lift to the firm, serious and sneaky long finish. I like the complexity and this too should age effortlessly. (90-93)/2029+

2017 Gevrey-Chambertin “Les Cazetiers”: (from a huge 3.96 ha parcel). Here the wood regimen is no longer subtle though it stops short of masking the beautifully layered aromas of plum, spice, dark currant and freshly turned earth. The highly energetic and delineated middle weight plus flavors exude noticeable minerality on the powerful and focused finish that displays outstanding depth and persistence. Moreover, the finish really fans out as it sits on the palate. (91-94)/2029+

2017 Echézeaux – En Orveaux: A more floral-inflected nose reflects plenty of spice, herbal tea and sandalwood influences on the ripe aromas of plum and black cherry liqueur. The rich, intense and delineated medium-bodied flavors also display a taut muscularity as well as good power while delivering fine persistence on the youthfully austere, chiseled and linear finish. This is an Echézeaux of finesse and minerality. (90-93)/2029+

2017 Clos de Vougeot: (blended from 3 separate parcels). Here too the wood treatment is less than subtle though on the ripe and fresh earth-inflected aromas of wild red and dark berries, violet and a hint of leather. There is better volume to the rich and well-muscled flavors that possess better mid-palate concentration if less refinement, all wrapped in a youthfully austere and impressively persistent if rustic finish. I like the complexity and overall, there is just a bit more here. (91-94)/2032+

2017 Charmes-Chambertin: (from Charmes proper). A pungent nose offers up little more than strong reduction and wood notes today. Otherwise there is reasonably good volume and punch to the middle weight flavors though the reduction shows up again on the austere and gas-suffused finish. This is tough to read and while it may come together, I would prefer not to guess. Not Rated.

2017 Latricières-Chambertin: (from a large 1.21 ha parcel). A moderately toasty nose is composed by notes of the essence of wild dark berries and humus along with soft spice and floral nuances. There is a bit better mid-palate density to the richer and much more mineral-driven and refined flavors that display excellent delineation on the linear, focused and mouth coating finish. This is youthfully austere effort is beautifully well-balanced and should age accordingly. (92-94)/2032+

2017 Mazis-Chambertin: (from both Mazis Haut and Bas where the two parcels total a remarkable 1.20 ha). Here the expressive nose isn't quite as toasty but it's still far from subtle while managing not to unduly mask the more sauvage-inflected dark berry and forest floor scents. There good density and solid power to the muscular yet reasonably refined flavors that also evidence ample minerality on the beautifully long finale where the supporting tannins are slightly riper. This too should age effortlessly and I often prefer the Latricières but in 2017, the Mazis appears to have a slight edge in quality. (92-95)/2032+

2017 Chambertin-Clos de Bèze: (from a 1.29 ha parcel). An exuberantly spicy and attractively fresh nose offers up notes of red currant, essence of plum and ample floral influences, all of which is surrounded by much more subtle wood influence. The refined and pure middle weight flavors possess excellent delineation and verve while delivering very fine complexity and persistence on the youthfully austere finish. Like many of the wines in the range, this is not especially dense but it is beautifully harmonious and well-balanced plus the dense but fine tannins should assure a long life. (93-95)/2035+

2017 Chambertin-Clos de Bèze – Les Ouvrées Rodin: (a selection of the oldest vines in one of their 3 parcels). This is even more floral-inflected with an abundance of spice elements adding breadth to the airy and cool aromas of primarily red berries. Once again the mouthfeel of the medium-bodied flavors is quite sleek if not necessarily more complex on the sappy, focused and strikingly persistent finish. This is actually quite similar in quality and expression though with just a bit more mid-palate concentration. (93-96)/2035+

2017 Corton-Clos des Cortons Faiveley: An intensely earthy nose is comprised by notably ripe dark currant aromas that are cut with underbrush, spice and a whiff of wood toast and the *sauvage*. There is an attractive freshness and plenty of vivacity to the velvet-textured full-bodied and overtly muscular flavors that possess terrific punch on the beautifully long, youthfully austere and notably firm finish. I like the overall sense of complexity and this too should age effortlessly. (92-94)/2035+

2017 Musigny: Moderately strong reduction flattens the underlying fruit today and all that can be discerned is the wood treatment. More interesting are the rich, velvety and fresh broad-shouldered flavors that are at once seductive yet serious while delivering good if not truly distinguished depth and persistence. This is showing somewhat awkwardly though the underlying material seems to be of sufficient quality that my projected range is probably reasonable. (93-96)/2035+

Domaine Henri Felettig (Chambolle-Musigny)

2017	Bourgogne Pinot Noir	red	(86-88)
2017	Chambolle-Musigny Vieilles Vignes	red	(87-89)
2017	Chambolle-Musigny "1er" 1er	red	(88-90)
2017	Chambolle-Musigny "Clos le Village"	red	(87-90)
2017	Chambolle-Musigny "Les Carrières" 1er	red	(89-91)
2017	Chambolle-Musigny "Les Charmes" 1er	red	(90-92)
2017	Chambolle-Musigny "Les Combottes" 1er	red	(90-92)
2017	Chambolle-Musigny "Les Feusselottes" 1er	red	(88-90)
2017	Chambolle-Musigny "Les Fuées" 1er	red	(89-92)
2017	Chambolle-Musigny "Les Gruenchers" 1er	red	(89-91)
2017	Chambolle-Musigny "Les Lavrottes" 1er	red	(88-90)
2017	Echézeaux Grand Cru	red	(89-91)
2017	Gevrey-Chambertin "Lavaut St. Jacques"	red	(87-89)
2017	Vosne-Romanée "1er" 1er	red	(89-91)
2017	Vosne-Romanée "Aux Reignots" 1er	red	(89-92)

Gilbert Felettig told me that the 2017 growing season "was much more tranquil than the catastrophe we suffered through in 2016. There was no disease pressure to speak of and no frost damage so while I wouldn't call it a piece of cake, it was much less stressful. We picked from the 8th to the 16th of September and brought in clean and ripe fruit that averaged just about 13% so there was essentially no chaptalization. Yields were relatively generous at around 50 hl/ha for the *villages* wines and between 45 and 48 hl/ha for the 1ers. In contrast to what I have done the last few vintages I used no whole clusters during the vinifications. Somewhat curiously given that acidities weren't especially high, the malos took a long time to finish and some of the wines are reduced today because of it though that will dissipate once the wines are prepared for the bottling. As to the

style of the 2017s, I think they resemble fairly closely the 2014s, at least here." I can validate what Feletig noted about some wines showing reduction as quite a few of them did during my mid-November visit. I don't view this as necessarily problematic though it does make for somewhat repetitive reviews. Note also that some of the wines appear under the name of Domaine Gilbert et Christine Feletig. (Satyr Picks Imported by George Wines, www.satyrpicks.com, NY, Caveau Selections, www.caveauselections.com, OR and Woodland Hills Wine Co., www.whwc.com, CA, all USA; The Burgundy Portfolio, www.burgundyportfolio.com, Thorman Hunt & Co., www.thormanhunt.co.uk and Claret-E Ltd., www.claret-e.com, all UK; L'Imperatrice Fine Wines, www.imperatrice.com.hk, Hong Kong/China/Macau, Mottox Japan, www.mottox.co.jp, Japan; Grand Millésime Australia, www.grandmillesime.com.au, Australia and Crystal Wine Collection, South Korea, www.crystalwines.com).

2017 Bourgogne Pinot Noir: Moderate reduction dominates the nose today. Otherwise there is both good freshness and punch to the racy lighter weight flavors that flash hints of warmth and austerity on the lingering finish. (86-88)/2020+

2017 Chambolle-Musigny Vieilles Vignes: (from 20 different parcels). Here too the nose is relatively firmly reduced. There is both more volume and a more refined mouthfeel to the medium-bodied flavors that aren't especially concentrated though neither are they dilute, all wrapped in a generous and seductively textured finish that offers acceptable depth and persistence. (87-89)/2022+

2017 Chambolle-Musigny "Clos le Village": Reduction. There is good energy and even more refinement if less concentration to the lighter weight flavors that are racy and well-delineated before concluding in a super-saline and nicely balanced finish. This is on the lighter side by certainly very pretty. (87-90)/2023+

2017 Gevrey-Chambertin "Lavaut St. Jacques": A pungent nose of wood toast and reduction leads to supple, elegant and refined lighter weight flavors that offer reasonably good persistence on the mildly austere finale. Like the Clos le Village, this is prettier than it is deep. (87-89)/2022+

2017 Chambolle-Musigny "1er": (this *cuvée* is composed by 7 different *lieux-dits* that include both Les and Aux Combottes, Feusselottes, Gruenchers, Les Plantes, Chabiots, Chatelots). Here there is no reductive funk to the airy aromas of spiced red cherry that are surrounded by moderate oak toast. The sleek, supple and rounded barely middle weight flavors possess a sophisticated mouthfeel that carries over to the graceful finish where the wood telegraphed by the nose resurfaces. This is also pretty but I am somewhat concerned that there is enough mid-palate density to completely integrate the wood treatment though my projected range offers the benefit of the doubt. (88-90)/2023+

2017 Chambolle-Musigny "Les Gruenchers": This is also moderately toasty with its fresh nose of more deeply pitched aromas of plum, dark cherry, spice and a wisp of violet. There is both better volume and mid-palate density to the medium-bodied flavors that possess a velvety mouthfeel, all wrapped in a generous if not particularly complex finale though I suspect that more depth will develop with a few years of bottle age. (89-91)/2024+

2017 Chambolle-Musigny "Les Lavrottes": Firm reduction blocks an evaluation of the nose. Otherwise there is good energy to the easy-going, round and delicious if light weight flavors that culminate in a dusty and if not exactly rustic finish, then one that isn't particularly refined. This is perfectly OK but not better than that for a Chambolle 1er. (88-90)/2023+

2017 Chambolle-Musigny "Les Fuées": Once again, firm reduction masks the fruit. The more tightly wound and slightly denser medium weight flavors are both more refined and more mineral-inflected while there is markedly better depth and persistence on the serious and youthfully austere finish where a touch of bitter cherry pit emerges. (89-92)/2025+

2017 Chambolle-Musigny "Les Combottes": (from very old vines of an indeterminate age). Firm reduction. The sleek, refined and highly energetic middle weight flavors retain a lovely sense of delineation while exhibiting fine length on the stony, austere and balanced finale. This will need to add more depth but the underlying material is present such that it should occur and my predicted range implicitly assumes that it will. (90-92)/2024+

2017 Chambolle-Musigny "Les Feusselottes": (from a .17 ha parcel in the climat of Les Grands Murs). An attractively fresh and layered nose offers up notes of a variety of red berries, and in particular cranberry, plus a healthy dose of floral influences that include lavender, lilac and rose petal. The ultra-elegant if rather light weight flavors possess nice detail and vibrancy while concluding in refreshingly clean and dry in the best sense finale. This is an exceptionally pretty and attractive wine but one that lacks a bit of mid-palate stuffing. (88-90)/2023+

2017 Chambolle-Musigny "Les Carrières": (there are only two owners of Les Carrières and Feletig is the only producer; from a .40 ha parcel). Moderate wood stops short of fighting with the airy aromas of red and dark currant, spice and a pretty touch of violet. The mouthfeel of the medium weight flavors is once again supple and vibrant but with just a bit more density while displaying a sleek, stony and mildly austere and slightly more structured finish. This offers just a bit more overall depth as well as better underlying material. (89-91)/2024+

2017 Chambolle-Musigny “Les Charmes”: (from a .23 ha parcel). An ultra-fresh nose exhibits an airy array of essence of red cherry, cranberry and lavender that is trimmed in noticeable but not intrusive wood. The cool, pure and equally fresh medium weight flavors possess terrific vibrancy along with first-rate delineation on the refined, focused and youthfully austere finish. Like most of the wines in the range, this is prettier than it is deep though on the plus side here there is slightly better mid-palate stuffing. (90-92)/2024+

2017 Vosne-Romanée “1er”: (from .11 ha of Petits Monts and .05 ha of Les Chaumes). An overtly floral-infused nose flashes an appealing array of spice elements on the aromas that are composed mostly of red and dark raspberry. There is a lovely sense of underlying tension to the refined if not particularly dense flavors that exude a subtle minerality on the delicious and moderately complex and persistent finish. (89-91)/2023+

2017 Vosne-Romanée “Aux Reignots”: Like the Vosne 1er the aromatic profile is distinctly floral in character with a slightly broader range of spice elements adding interest to the cool and restrained essence of red currant and sandalwood aromas. The refined, pure and lilying middle weight flavors possess a lacy mouthfeel along with an abundance of minerality on more complex if not necessarily denser finish. (89-92)/2024+

2017 Echézeaux: (from young vines in Les Treux that were planted in 2001 and typically produce about two barrels or 600 bottles annually). Moderate wood and a whisper of menthol frame the red currant, spice and floral scents. Here too there is a lovely sense of energy to the delineated and intense barely medium weight flavors that exude a subtle minerality onto the delicious if mildly woody finale. In sum, this is delicious and complex but a bit light for a *grand cru*. (89-91)/2024+

Domaine Forey Père et Fils (Vosne-Romanée)

2017	Bourgogne	red	(86-88)
2017	Clos de Vougeot Grand Cru	red	(91-94)
2017	Echézeaux Grand Cru	red	(91-94)
2017	Morey St. Denis	red	(87-89)
2017	Morey St. Denis “1er” 1er	red	(88-91)
2017	Nuits St. Georges	red	(88-90)
2017	Nuits St. Georges “Les Perrières” 1er	red	(89-92)
2017	Nuits St. Georges “Les St. Georges” 1er	red	(90-92)
2017	Vosne-Romanée	red	(87-90)
2017	➔ Vosne-Romanée “Les Gaudichots” 1er	red	(91-93)
2017	➔ Vosne-Romanée “Petits Monts” 1er	red	(90-93)
2016	Clos de Vougeot Grand Cru	red	91?
2016	Echézeaux Grand Cru	red	92
2016	➔ Nuits St. Georges	red	89
2016	Nuits St. Georges “Les Perrières” 1er	red	90
2016	➔ Nuits St. Georges “Les St. Georges” 1er	red	91
2016	➔ Vosne-Romanée	red	89
2016	➔ Vosne-Romanée “Les Gaudichots” 1er	red	93
2016	➔ Vosne-Romanée “Petits Monts” 1er	red	92

Régis Forey describes the 2017 growing season as “easy sailing relative to 2016 as I made only four treatments total, which almost never happens. Unlike several other recent vintages where it seemed as though the maturities arrived all of sudden, in 2017 they increased progressively so there was no rush to begin picking or to finish. I chose to start on the 10th of September and brought in reasonably clean fruit where I threw out between 3 and 5% due mainly to under ripe berries. I would describe the maturities as correct as potential alcohols were really pretty good at between 13 and 13.5% so virtually nothing was chaptalized. Yields were in the 40 to 42 hl/ha so it would be fair to call them generous without being excessive. I used an even higher percentage of whole clusters than the 40% I used in 2016, which is to say between 50 and 70%. As to the style of the 2017s, they’re pretty, fresh and transparent and should drink well on the younger side but there is no reason that those who prefer the aromas and flavors of mature wines couldn’t age them over the medium-term.” Forey noted that his 2016s, revisited below, were bottled between December 2017 and March 2018. (Rosenthal Wine Merchant, www.madrose.com, NY, USA; Georges Barbier of London, www.georgesbarbier.co.uk, Alliance Wines, www.alliancewine.co.uk, both UK; L’Imperatrice Fine Wines, www.imperatrice.com.hk, Hong Kong/China/Macau).

2017 Bourgogne: An attractively fresh nose reflects notes of a variety of red berries and a healthy dose of earth that can also be found on the nicely detailed and vibrant flavors that are refreshing, persistence and reasonably complex. This delicious effort should drink well early on. (86-88)/2020+

2017 Morey St. Denis: (from Clos Solon and Les Crais). A pungent nose is composed by notes of reduction and wood toast. Otherwise there is once again good verve to the caressing and round middle weight flavors that also culminate in a refreshingly delicious and complex finish. This too should be approachable on the younger side. (87-89)/2022+

2017 Vosne-Romanée: (from 10 separate parcels of vines, most of which are located in Flagey). A riper nose offers up notes of poached plum, dark currant, sandalwood and a whiff of oak toast. The supple and very forward medium-bodied flavors possess a velvety and seductive mouthfeel, all wrapped in a sappy finish that progressively tightens up as it sits on the palate. This mildly austere effort will need at least 2 to 3 years of cellaring first and reward up to a decade. (87-90)/2023+

2017 Nuits St. Georges: (mostly from Prémieux fruit). A markedly earthy nose of mostly red berries and soft oak is cut with plenty of *sauvage* character. There is a touch of leather to the bigger, richer and slightly more concentrated flavors that are at once caressing but serious while offering a bit more depth and persistence. This will likely be approachable young but also reward up to a decade of cellaring. (88-90)/2024+

2017 Morey St. Denis “1er”: (from two tiny parcels in Blanchards and Clos Baulet, the grapes from which are vinified together). Slightly more evident wood sets off the pretty red and dark currant scents that evidence hints of underbrush, lavender and freshly turned earth nuances. There is both fine intensity and detail to the delicious middle weight flavors that exhibit good persistence and average depth on the dusty finish that flirts with rusticity. (88-91)/2023+

2017 Nuits St. Georges “Les Perrières”: (from vines planted between 1937 and 1942). Here too there is noticeable but not intrusive wood interwoven into the slightly earthier nose that displays both spice and floral elements on the fruit profile that derives more from the red side of the spectrum. There is excellent punch and delineation to the lightly mineral-inflected medium-bodied flavors that exhibit focused power on the lingering finish. This is an interesting wine in that the mid-palate is an exercise in finesse while the finish is muscular and almost robust. (89-92)/2024+

2017 Nuits St. Georges “Les St. Georges”: (from a tiny .1 ha parcel of vines planted in 1933). Here the wood influence is no longer subtle as the toast fights a bit with the floral and spice-inflected red pinot, cherry and soft earth-suffused aromas. There is once again good detail to the bigger, richer and more obviously muscular flavors that manage to remain refined on the youthfully austere, refreshing and lightly stony flavors. This is a good deal less structured than it usually is and it's relatively rare to have a LSG that will likely mature before a decade has passed. (90-92)/2025+

2017 Vosne-Romanée “Petits Monts”: A spicier and more deeply pitched nose features notes of plum liqueur, violet, sandalwood and Asian-style tea. The sleek, intense and equally stony medium-bodied flavors possess a finer mouthfeel though not the same power or muscle, all wrapped in markedly more structured, indeed borderline robust finale. This fine effort is really quite serious and is a wine that is going to require 10 to 12 years to shed its firm core of tannins. (90-93)/2027+

2017 Vosne-Romanée “Les Gaudichots”: (from a .30 ha parcel of vines). This is spicier still with its broad-ranging nose of red and dark pinot fruit, violet, Asian tea and dried orange peel hints, all of which is trimmed by soft wood influence. There is a bit more minerality present on the vibrant and intense medium weight flavors that possess excellent delineation that carries over to the firm pure and tautly muscular finish. This youthfully austere effort is going to require extended patience as it's the most backward effort to this point. (91-93)/2029+

2017 Echézeaux: (from the *climats* of Les Treux and Clos St. Denis). Moderate reduction and wood toast mask the underlying fruit today. Otherwise there is fine intensity and a bit more volume if less minerality to the medium weight plus flavors that are more structured still on the serious, austere and even more backward finish. Patience definitely advised. (91-94)/2032+

2017 Clos de Vougeot: An exceptionally ripe nose in the context of the vintage is comprised by notes of mocha, warm earth, plum, dark berries and a lovely array of floral elements. The succulent and full-bodied flavors possess fine mid-palate concentration that buffers the notably firm tannins shaping the balanced if muscular and moderately austere finale. This too is definitely built to age and will require extended forbearance. (91-94)/2032+

2016 Nuits St. Georges: (mostly from Prémieux vines). Touches of reduction and wood do not completely mask the earthy red berry fruit aromas. There is fine concentration to the muscular flavors that possess good underlying tension that continues onto the delicious, balanced and sneaky long finish. While this isn't especially refined, it's certainly less rustic than it usually is plus it offers very fine complexity. Good stuff. 89/2022+

2016 Vosne-Romanée: (from 10 separate parcels of vines, most of which are located in Flagey). Here too there is just enough reduction to shave the top notes from the black currant, violet, spiced tea and a whiff of wood toast. The notably more refined medium weight flavors possess both fine intensity and delineation while exhibiting good length on the sappy finish. This is very Vosne in style and I particularly like the sleek mouthfeel. A quality Vosne *villages*. 89/2024+

2016 Nuits St. Georges “Les Perrières”: (from vines planted between 1937 and 1942). Moderate wood surrounds the relatively high-toned aromas of various red berries and markedly floral-infused aromas that include violet, lavender and rose petal. The sappy and sleekly textured medium weight flavors exude a fine bead of minerality on the impressively long and reasonably firm and mildly austere if slightly warm finale. Thanks to the relatively fine-grain of the supporting tannins this is a Nuits of comparative refinement if not actual finesse. 90/2026+

2016 Nuits St. Georges “Les St. Georges”: (from a tiny .1 ha parcel of vines planted in 1933). A cool, pure and airy nose combines notes of the essence of red currant with hints of earth, violet and a whisper of wood toast. There is very good size, weight and richness to the concentrated middle weight plus flavors though at the expense of a bit less refinement on the driving, sappy and mineral-driven finale where the supporting structure is firmer as well. This will require at least a decade to be at its best and very likely 12 to 15 years. 91/2028+

2016 Vosne-Romanée “Petits Monts”: This too is mildly reduced but I suspect that it won't persist as aggressive swirling eventually liberates reluctant notes of spice and soft floral nuances. There is a markedly sleeker and more refined mouthfeel to the delicious and equally mineral-driven middle weight flavors that aren't quite as powerful but offer even better persistence on the slightly more structured finale. This is textbook. 92/2031+

2016 Vosne-Romanée “Les Gaudichots”: (from a .30 ha parcel of vines). There is perhaps the most floral-inflected wine in the range with its aromas of lavender, rose petal, lilac and violet as well as black pinot fruit, sandalwood and Asian-style tea. There is good freshness and the palate impression is at once lavish but focused with finely detailed, powerful and wonderfully energetic large-scaled flavors that culminate in a dusty, austere and strikingly long finish. This is potentially outstanding as it has everything it needs to mature into a sublime Gaudichots. 93/2031+

2016 Echézeaux: (from the *climats* of Les Treux and Clos St. Denis). Here too there is a touch of reduction that pushes the notes of red currant, cherry, violet and spice elements to the background. There is though good freshness to richer and even more full-bodied flavors that possess outstanding concentration thanks to the abundance of dry extract that coats the palate and buffers the slightly less structured finale that also offers fine length and solid depth. As pretty as this is though, it can't match the evident class of the Gaudichots good as it is. 92/2028+

2016 Clos de Vougeot: This is actually aromatically similar to the Echézeaux at present with its mildly reductive nose that is slightly earthier and not quite as spicy. There is by contrast both more volume and more concentration as well to the bold, robust and broad-shouldered flavors that possess a velvety mid-palate that contrasts markedly with the distinctly firm and austere if slightly drying finish where it's not entirely clear that it will eventually harmonize. A question mark. 91/2031+

Domaine Fougeray de Beauclair (Marsannay-la-Côte)

2017	Bourgogne Pinot Noir	red	86
2017	Bourgogne – Cuvée Natur’L	red	86
2017	Côte de Nuits-Villages “Les Préau”	red	86
2017	Fixin	red	(87-89)
2017	➔ Fixin “Clos Marion”	red	(89-91)
2017	Gevrey-Chambertin “Les Seuvrées”	red	(88-91)
2017	Marsannay – Cuvée Coeur de Femme	red	87
2017	Marsannay “Les Favières”	red	(88-91)
2017	➔ Marsannay “Les St. Jacques”	red	(89-91)
2017	Savigny-lès-Beaune “Les Golardes”	red	(87-89)
2017	Vosne-Romanée “Les Damaudes”	red	88

Patrice Olivier described 2017 as one that gave us a “relatively easy growing season, both from the standpoint of yields and for much less work in the vines as there wasn't much disease pressure. While the spring was moderately wet, the summer was warm and dry and thus there really wasn't much to do in the vineyards. We chose to begin picking on the 7th of September and it was necessary to harvest quickly as we noticed that acidities were starting to fall. I confess to being thrilled to finally have a normal sized crop as yields averaged right at 40 hl/ha. Potential alcohols were good without being high, coming in as they did between 11.8 and 13% and acidities were just right. 2017 produced classically styled wines that have

enough concentration and structure to reward mid-term cellaring but they should also drink well early on.” Olivier also noted that the domaine has chosen to switch to the Ardea brand synthetic cork for all wines. (Casa Bruno, LLC, www.casabrunowines.com, OR, USA; and Awin Barratt Siegel Wine Agencies, www.abswineagencies.co.uk, UK).

2017 Bourgogne – Cuvée Natur’L: (vinified and bottled without sulfur). The dark berry fruit aromas display vague nuances of brett-like elements that don’t extend, at least not at present, to the supple, round and nicely energetic flavors that are mildly rustic if persistent. The nose probably won’t bother most tasters but it’s not entirely pure. 86/now

2017 Bourgogne Pinot Noir: Overtly earthy red currant aromas give way to relatively sleek, supple and vibrant flavors that also display just a touch of backend rusticity. This delicious effort would make a good choice for an all-around house red. 86/2019+

2017 Savigny-lès-Beaune “Les Golardes”: There is just enough reduction to push the underlying fruit to the background. By contrast there is good freshness to the notably bigger and richer flavors that are relatively dense in the context of the vintage, all wrapped in a robust, rustic and youthfully austere finish. I like the frank delivery and this should drink well after 3 to 5 years of cellaring. (87-89)/2021+

2017 Marsannay – Cuvée Coeur de Femme: (vinified without sulfur or chaptalization and it will be bottled without filtration; note that this wine was made by Patrice Olivier’s wife Laurence – 600 bottles produced). There is a whisper of brett-like character to the earthy dark berry fruit aromas. The supple, round and forward flavors possess a seductive mouthfeel before culminating in a mildly rustic and persistent finish. The nose isn’t perfect but this is undeniably delicious. 87/2019+

2017 Côte de Nuits-Villages “Les Préau”: (from Brochon). A mild whiff of reduction doesn’t completely mask the fruit though it would still be a good idea to give this a bit of air first. The very supple light weight flavors possess good verve and detail though the slightly rustic finish is a bit short. 86/2019+

2017 Marsannay “Les Favières”: Firm reduction dominates the nose at present. Otherwise there is good delineation and a subtle minerality to the more complex finish that also offers much better persistence. There is a touch of rusticity but overall, this is quite good. (88-91)/2022+

2017 Marsannay “Les St. Jacques”: This is also firmly reduced and unreadable today. There is a bit more volume and mid-palate concentration to the medium-bodied flavors that culminate in a rustic, serious and moderately structured finale. This offers fine development potential and as such, a wine that will require at least some patience. (89-91)/2023+

2017 Gevrey-Chambertin “Les Seuvrées”: Firm reduction. The forward and supple flavors possess an attractive sense of energy and solid complexity on the youthfully austere and mildly rustic finale. This too will require a bit of patience and should reward up to a decade of cellaring. (88-91)/2024+

2017 Fixin: An ultra-fresh nose features notes of red and dark berries along with a hint of warm earth that lead to racy, intense and sleek light weight flavors that flash just a hint of backend rusticity on the refreshing finish. While this could easily be enjoyed young, it has the structure to reward short to mid-term cellaring. (87-89)/2023+

2017 Fixin “Clos Marion”: (a 3.16 ha *monopole* of the Domaine planted in 1946, of which 2.7 ha is devoted to pinot – for the map readers among you, Clos Marion is not listed but is actually part of the Le Village vineyard – the Domaine has been responsible for it since 1994). Once again there is enough reduction to complicate evaluating the nose but there is good freshness and vivacity to the focused, rich and relatively powerful medium-bodied flavors that exude a fine bead of minerality on the rustic, serious and moderately firm finish. This is worth checking out as it’s also really quite good. (89-91)/2025+

2017 Vosne-Romanée “Les Damaudes”: (from a .20 ha parcel of 45+ year old vines planted in soil that is almost white and is worked by hand as it’s too steep for a tractor). A pretty and softly spicy array is composed mainly by plum and dark cherry scents with a floral top note. There is an appealing energy and freshness to the well-delineated middle weight flavors that possess a succulent mid-palate while offering reasonably good complexity on the persistent finish. A competent Vosne *villages* that should reward mid-term cellaring. 88/2024+

Domaine Fourrier (Gevrey-Chambertin)

2017	Chambolle-Musigny	red	(88-91)
2017	➔ Chambolle-Musigny “Les Gruenchers” 1er	red	(90-93)
2017	➔ Gevrey-Chambertin Vieilles Vignes	red	(89-91)
2017	➔ Gevrey-Chambertin “Aux Echézeaux”	red	(89-91)
2017	➔ Gevrey-Chambertin “Les Champeaux” 1er	red	(91-93)
2017	➔ Gevrey-Chambertin “Cherbaudes” 1er	red	(90-93)
2017	➔ Gevrey-Chambertin “Combe Aux Moines” 1er	red	(91-94)
2017	➔ Gevrey-Chambertin “Clos St. Jacques” 1er	red	(91-94)
2017	➔ Gevrey-Chambertin “Les Goulots” 1er	red	(90-93)
2017	Griotte-Chambertin Grand Cru	red	(93-95)
2017	Morey St. Denis “Clos Solon”	red	(87-90)
2017	Vougeot “Les Petits Vougeot” 1er	red	(89-92)

Jean-Marie Fourrier told me that 2017 was “so much easier from a growing season perspective compared to 2016 even though we were luckier than most as we had less frost damage. The real challenge in 2017 was to control your yields, which was harder than it might otherwise sound for the simple reason that vines that suffered frost damage were very productive. We had an easier time doing this because of the very high percentage of old vines that our vineyards have. I chose to begin picking on the 7th of September and the fruit was largely spotless. Even so we did a careful sorting to eliminate any berries that weren’t fully mature. Yields were reasonable and the fruit had homogenous ripening as potential alcohol only varied between 12.7 and 13.2%, which is perfect for the style of wine I want to produce. As to the wines, I would describe them as a happy surprise as I honestly did not expect them to be so good. Initially I thought that they would be on the lighter side as the skins weren’t especially thick but as the *élevage* has progressed they had fleshed out and added weight. Moreover they have a kind of energy that makes them so refreshing that it just makes you feel like drinking them.” I have long been an admirer of the Fourrier wines and particularly so for their purity of expression and overall quality. As the scores and commentaries will confirm, 2017 will do nothing to change my point of view. See also the Jean-Marie Fourrier *négociant* wines immediately below. (Rosenthal Wine Merchant, www.madrose.com, NY, USA; there are many sources in the UK including A&B Vintners, www.abvintners.co.uk, John Armit Wines, www.armit.co.uk, Goedhuis & Co., www.goedhuis.com, Howard Ripley, www.howardripley.com, Uncorked Ltd, www.uncorked.co.uk, and Seckford Wines, www.seckfordwines.co.uk; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau).

2017 Morey St. Denis “Clos Solon”: (from a .55 ha parcel planted in 1961). A pretty, fresh and airy nose is composed primarily of red currant along with background nuances of spice and earth. There is both excellent drive and delineation to the succulent middle weight flavors that conclude in a lingering finish where a hint of bitter cherry pit emerges. This isn’t especially complex but it is highly refreshing and a wine that will be hard to resist young. (87-90)/2022+

2017 Chambolle-Musigny: (from Les Mombies). Aromatically this is fresher still with its broader array of dark cherry, raspberry, rose petal and violet-scented nose. The sleek and intense medium weight flavors possess both a lovely mouthfeel as well as evident minerality on the solidly persistent finish that also flashes a touch of bitter pit fruit character. (88-91)/2023+

2017 Gevrey-Chambertin “Aux Echézeaux”: Once again there is a highly attractive freshness to the softly spicy if distinctly earthy nose that features mostly notes of dark currant and forest floor. There is good underlying tension to the well-detailed medium weight flavors that are shaped by relatively fine-grained tannins on the chiseled and sneaky long finish. This is a very good Gevrey *villages* and worth your interest. (89-91)/2024+

2017 Gevrey-Chambertin Vieilles Vignes: (from Les Champs Perriers in Brochon). An elegant, airy and exceptionally fresh nose combines notes of cassis, black cherry, humus-inflected earth and a whiff of the *sauvage*. The medium weight flavors are at once tighter and more powerful if less refined, all wrapped in a youthfully austere, serious and impressively persistent finish. At least some patience will be required and this too is worthy of your interest. (89-91)/2025+

2017 Chambolle-Musigny “Les Gruenchers”: (from .29 ha parcel planted in 1928). An admirably pure, elegant and airy nose reflects notes of essence of red currant, rose petal and discreet spice nuances. The round and transparent medium weight flavors possess first-rate precision on the balanced finish that displays excellent length and plenty of minerality. This is really lovely stuff and very Chambollesque. (90-93)/2027+

2017 Vougeot “Les Petits Vougeot”: (from a .34 ha parcel). A high-toned nose is also airy and pure with its mostly red berry fruit nose that reflects plenty of floral influence. The lilted, energetic and refined barely middle weight flavors exude a subtle minerality on the lingering and balanced finish. I like the sense of finesse but this is noticeably lighter. (89-92)/2025+

2017 Gevrey-Chambertin “Cherbaudes”: (from .67 ha parcel planted in 1940). Once again there is a lovely coolness and restraint to the quite pure aromas of gently earthy red and dark currant scents. The vibrant and beautifully textured medium-bodied flavors possess a caressing and rich mouthfeel though the solidly long and complex finish progressively tightens up as it sits on the palate. This should be approachable young but amply reward mid-term cellaring. (90-93)/2027+

2017 Gevrey-Chambertin “Les Champeaux”: (from a .21 ha parcel planted in 1919). Reduction presently undermines the purity of the nose. Otherwise, the sleek, intense and beautifully vibrant medium weight flavors exhibit plenty of minerality on the balanced and impressively persistent if youthfully austere finish. This lovely effort is very Champeaux in character and the dense but fine supporting tannins are quite sophisticated. Good stuff. (91-93)/2029+

2017 Gevrey-Chambertin “Les Goulots”: An exceptionally pretty and fresh nose blends notes of red currant, earth, floral and a shading of the *sauvage*. Consistent with the nose, there is fine freshness and verve to the intense and relatively finely detailed flavors that are also on the lighter side though there is fine authority to the tightly wound, saline and focused finale. This too will need at least a few years to flesh out and add a bit more depth. (90-93)/2027+

2017 Gevrey-Chambertin “Combe Aux Moines”: (from .87 ha parcel planted in 1928). A brooding nose consists of essence of plum and black cherry scents that are cut with notes of warm earth and the *sauvage*. The rich, medium-bodied and reasonably concentrated flavors possess good power and muscle on the mouth coating and serious finale. This well made and youthfully austere effort will need at least 5 to 7 years first and potentially reward up to 15. (91-94)/2029+

2017 Gevrey-Chambertin “Clos St. Jacques”: (from .89 ha parcel). A more elegant and spicier nose consists of red and dark currant aromas laced with a plenitude of spice and floral whiffs. The super-sleek, intense and gorgeously textured medium weight flavors that are penetratingly mineral-driven display excellent depth and persistence. With all of those attributes duly noted, at this stage at least this is not necessarily more interesting than the Combe aux Moines though that of course could well change by the time these both arrive at their full maturities. (91-94)/2029+

2017 Griotte-Chambertin: (from a .26 ha parcel planted in 1928). A cool, airy and strikingly well-layered nose is comprised by liqueur-like aromas of essence of red and dark currant, plum, rose petal and earth wisps. There is equally good depth to the moderately dense flavors that possess a wonderfully beguiling texture before terminating a well-balanced, youthfully austere and sneaky long finish. This is quite firm and tightly wound and is clearly a wine built for the longer-term. (93-95)/2032+

Jean-Marie Fourier (Gevrey-Chambertin)

2017	Bonnes Mares	Grand Cru	red	(91-94)
2017	Bourgogne		red	(86-88)
2017	Chambertin-Clos de Bèze	Grand Cru	red	(91-94)
2017	Chambolle-Musigny	“Les Amoureuses”	1er	(91-93)
2017	Chambolle-Musigny	“Aux Echanges”	1er	(88-91)
2017	Charmes-Chambertin	Grand Cru	red	(90-92)
2017	Echézeaux	Grand Cru	red	(90-93)
2017	Latricières-Chambertin	Grand Cru	red	(91-94)
2017	Mazis-Chambertin	Grand Cru	red	(92-94)
2017	Mazoyères-Chambertin	Grand Cru	red	(90-92)
2017	Vosne-Romanée	“Aux Réas”	red	(87-89)

Jean-Marie Fourier has slowly started branching out with his eponymous *négociant* operation that he began in 2011 with three wines. In 2013 and 2014 he expanded the range of offerings considerably though with several key principles in mind. He explained to me that “first, I only buy fruit and make the wines from *appellations* that I don’t have under the domaine’s umbrella. Second, I only buy fruit from domaines who make their own wines from those same grapes as I don’t want someone else’s cast off production. Third I don’t want the total volume from the *négociant* side to ever total more than 20% of what I make on the domaine side so that my clients understand where my primary focus is. Lastly, the range of wines will only be between Gevrey and Vosne, which again allows me to monitor the quality of the fruit in the vineyards I’m buying from regularly.” For more information about the 2017 vintage, please see Fourier’s comments under the domaine reviews above. (Rosenthal Wine Merchant, www.madrose.com, NY, USA; there are many sources in the UK including A&B Vintners,

www.abvintners.co.uk, John Armit Wines, www.armit.co.uk, Goedhuis & Co., www.goedhuis.com, Howard Ripley, www.howardripley.com, Uncorked Ltd, www.uncorked.co.uk, and Seckford Wines, www.seckfordwines.co.uk; L'Imperatrice Fine Wines, www.imperatrice.com.hk, Hong Kong/Macau).

2017 Bourgogne: An exuberantly fresh nose features notes of both red and dark pinot fruit that are cut with earth and humus nuances. The lively, detailed and seductively delicious light weight flavors that exude a refreshing salinity on the acceptably complex and lingering finish. There is noticeable structure but this should drink well young anyway. (86-88)/2020+

2017 Vosne-Romanée “Aux Réas”: (vinified with 25% whole clusters). A copiously spicy nose features notes of plum, violet and rose petal along with a hint of Asian-style tea. The velvety, vibrant and succulent middle weight flavors has enough dry extract to buffer the notably firmer tannic spine on the mildly austere and short finale. I suspect that the limited length is more due to the abundant gas than any lack of phenolic maturity. (87-89)/2023+

2017 Chambolle-Musigny “Aux Echanges”: (vinified with 25% whole clusters). A cool and restrained nose offers up mostly red and dark currant aromas that display hints of violet and tea. There is excellent punch to the lightly mineral-inflected medium weight flavors that culminate in a compact, youthfully austere and again slightly short finish. My guess is that this ultimately comes together in that the length improves and my predicted range implicitly assumes that. (88-91)/2024+

2017 Chambolle-Musigny “Les Amoureuses”: A beautifully spicy and again ultra-fresh nose is quite floral in character along with pure aromas of plum, purple fruit and a hint of exotic tea. The mouthfeel of the middle weight flavors is at once succulent and refined while offering excellent depth and persistence. I like the delivery and this is very classy though despite those lovely attributes, this is not particularly concentrated. (91-93)/2027+

2017 Bonnes Mares: Once again the nose is ultra-fresh if reticent as it requires aggressively swirling to reveal softly earthy and spice aromas of red cherry, raspberry and an interesting smoky hint. The delicious, energetic and solidly powerful middle weight plus flavors terminate in a more complex and beautifully persistent finish is shaped by relatively fine-grained tannins. I would describe this as a refined example of Bonnes Mares though one that will reward longer-term cellaring. (91-94)/2032+

2017 Echézeaux: (from Champs Traversin). Interestingly this is quite aromatically similar to the nose of the Bonnes Mares except that it is markedly spicier. There is excellent delineation to the notably powerful and intense medium-bodied flavors that exhibit a certain muscularity on the compact, serious and slightly strict finish. This will not be a good candidate for early consumption. (90-93)/2029+

2017 Charmes-Chambertin: (from Charmes proper). A ripe and pleasantly fresh nose offers up notes of dark cherry liqueur, earth, spice and a whisper of leather. The agreeably textured medium weight flavors are not especially concentrated but they are refined and delicious, all wrapped in a solidly complex and balanced finish. In short, this is pretty but not dense though on the plus side, it could be enjoyed on the younger side. (90-92)/2027+

2017 Mazoyères-Chambertin: There is just enough reduction to mask the underlying fruit though there is much better freshness to the vibrant and delicious flavors that, like the Charmes, are not particularly concentrated, all wrapped in a mildly austere and sneaky long finish. This too should drink well after only 5-ish years of cellaring. (90-92)/2027+

2017 Laticières-Chambertin: An airy, cool and elegant nose reflects aromas of red cherry, plum, earth and a whisper of the *sauvage*. There is terrific intensity to the beautifully delineated mineral-driven flavors that possess a refined mouthfeel before culminating in a saline, highly persistent and linear finish that is borderline strict today. This will clearly benefit from at least a few years of cellaring to better flesh out and ultimately, it should be excellent. (91-94)/2032+

2017 Mazis-Chambertin: This arguably possesses the most complex nose in the range with its array of plum, spice, *sauvage*, earth, forest floor and leather-inflected aromas. There is equally good complexity to the more concentrated if less obviously stony flavors that culminate in a mildly wood but hugely long and well-balanced finish. Good potential here. (92-94)/2032+

2017 Chambertin-Clos de Bèze: This too is quite aromatically complex with its combination of spiced plum, rose petal, violet, earth and soft wood nuances. Once again there is good vibrancy and detail to the utterly delicious if not particularly concentrated medium weight flavors that reflect a touch of bitter cherry pit character on the nicely balanced finale. This is really very pretty and should drink well relatively early on for a Clos de Bèze. (91-94)/2029+

Domaine Dominique Gallois (Gevrey-Chambertin)

2017	Bourgogne	red	86
2017	Charmes-Chambertin Grand Cru	red	(91-93)
2017	Gevrey-Chambertin	red	(87-89)
2017	Gevrey-Chambertin "Combe Aux Moines" 1er	red	(90-92)
2017	Gevrey-Chambertin "Les Goulots" 1er	red	(89-91)
2017	Gevrey-Chambertin "Petit Cazetiers" 1er	red	(89-91)
2016	Charmes-Chambertin Grand Cru	red	93
2016	➔ Gevrey-Chambertin "Combe Aux Moines" 1er	red	91

The soft spoken Dominique Gallois, who is the cousin of Philippe Naddef, runs this small 3.5 ha domaine. Gallois described the 2017 vintage as one that "started early and finished early. The growing season was straight forward and pretty much without climatic incidents of any import, at least for my vineyards. We brought in ripe and clean fruit beginning on the 6th of September and because of those attributes, it was easy to vinify. I like the 2017s in that they're tender and round wines that should drink well young but there's no reason that they shouldn't age well over the medium-term." Gallois also noted that, like a number of domaines in Burgundy, they have begun using corks that are guaranteed against TCA (cork taint). Also reviewed are two 2016s which were bottled in April 2018. (The agent for both the US and the UK is Jeanne-Marie de Champs, www.ds-collection.com, NY, Boston Wine Company, MA, Frederick Wildman, www.frederickwildman.com, NY, Glazer's, www.glazers.com, TX, all USA; and Liberty Wines, www.libertywine.co.uk, UK).

2017 Bourgogne: (from Fixin vines). A fresh and relatively deeply pitched nose exhibits notes of various dark berries, plum and a whiff of earth which can also be found on the racy flavors that terminate in a mildly austere and rustic finish that offers acceptable depth and persistence. To enjoy young. 86/2020+

2017 Gevrey-Chambertin: (from vines in Brochon and the north side of Gevrey). A background application of wood is present on the very Gevrey-like nose featuring notes of dark currant laced with nuances of humus, the *sauvage* and underbrush. The sleek, detailed and nicely intense flavors are not particularly concentrated but they are reasonably complex and persistent on the refreshing and lively finish. (87-89)/2023+

2017 Gevrey-Chambertin "Petit Cazetiers": Here too there is a discreet but not invisible touch of wood setting off the equally deeply pitched aromas of plum and dark cherry that are cut with notes of freshly turned earth and a hint of forest floor. The round and relatively tender middle weight flavors are fleshy and succulent yet there is good punch on the youthfully austere and balanced finale. This is sufficiently structured to reward up to a decade of cellaring. (89-91)/2024+

2017 Gevrey-Chambertin "Les Goulots": The wood regimen is less subtle though it doesn't dominate the black cherry, spice and earth-suffused aromas. Once again the mid-palate mouthfeel of the attractively vibrant medium weight flavors is quite supple, all wrapped in a lingering and delicious if not particularly dense finish. This is certainly pretty but not deep and is a wine that should drink well after only a few years. (89-91)/2023+

2017 Gevrey-Chambertin "Combe Aux Moines": (from a .5 ha parcel of 45+ year old vines). Here the wood treatment is quite toasty and cannot be described as subtle though it again stops short of completely overshadowing the otherwise cool and restrained liqueur-like aromas of dark berries and plenty of *sauvage* character. There is better density to the muscular and intense medium-bodied flavors that possess evident minerality on the toasty and youthfully austere finish. My sense is that the wood, while prominent today, will ultimately be successfully integrated though it may take a few years. (90-92)/2027+

2017 Charmes-Chambertin: (from vines that abut Griotte and were originally planted in 1910 though there has been a lot of replanting since). Once again there is plenty of wood toast present on the plum, forest floor and dark currant-scented nose. The medium weight, velvety and highly seductive flavors possess the best concentration of any wine in the range thanks to the solid amount of sappy dry extract, all wrapped in a toasty and nicely complex finish that delivers sneaky good length. This should reward mid-term cellaring and it will need at least some to absorb the prominent wood. (91-93)/2029+

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

2016 Charmes-Chambertin: (from vines that abut Griotte and were originally planted in 1910 though there has been a lot of replanting since). Discreet but not invisible wood influence sets off the markedly ripe yet still appealingly fresh aromas of black raspberry, dark cherry, spice and plenty of warm earth character. The succulent, dense and mouth coating big-bodied flavors possess fine mid-palate concentration while exhibiting excellent power and punch on the very firm but not really austere finale. This needs to add depth but I like the balance and vibrancy and this should amply repay extended cellaring. 93/2028+

Domaine Geantet-Pansiot (Gevrey-Chambertin)

2017	Bourgogne – Hautes Côtes de Nuits	red	86
2017	➔ Bourgogne Pinot Fin	red	87
2017	➔ Chambolle-Musigny Vieilles Vignes	red	89
2017	➔ Chambolle-Musigny “Les Baudes” 1er	red	92
2017	➔ Chambolle-Musigny “Les Feusselottes” 1er	red	91
2017	Charmes-Chambertin Grand Cru	red	93
2017	Gevrey-Chambertin	red	88
2017	➔ Gevrey-Chambertin Vieilles Vignes	red	89
2017	➔ Gevrey-Chambertin “En Champs”	red	90
2017	➔ Gevrey-Chambertin “Le Poissenot” 1er	red	91
2017	Marsannay “Champs Perdrix”	red	89

Vincent Geantet described 2017 as a “relatively easy vintage to manage once we got past a late April frost scare. The summer was largely dry and warm without too much of either. Yields were good without being too high and thus we waited until the 16th of September to pick, indeed in many of our parcels we were completely alone. We didn’t finish until the 1st of October as conditions were clement and thus there was no rush to finish. The fruit was pretty much spotless and we averaged 44 hl/ha with excellent maturities and nothing was chaptalized. As to the wines, they’re round and already approachable and thus they should make for early drinking.” Geantet noted that the wines were bottled in October 2017 and I tasted them in November. Geantet consistently does well with their Gevrey *villages* wines and they did so again in 2017. (Kysela Père et Fils, VA, USA; Howard Ripley, www.howardripley.com, Howard Ripley, www.howardripley.com, Goedhuis & Co., www.goedhuis.com, Domaine Direct, www.domainedirect.co.uk and O.W. Loeb, www.owloeb.com, all UK).

2017 Bourgogne – Hautes Côtes de Nuits: A markedly ripe yet acceptably fresh nose consists primarily of dark berry aromas with spicy top notes. The caressing and seductively textured flavors possess very good volume for the genre, all wrapped in a lightly mineral-inflected and mildly austere finale. To drink young. 86/2020+

2017 Bourgogne Pinot Fin: A fresher nose offers fruit that is more from the red side of the spectrum along with floral and earthy nuances. The relatively concentrated flavors possess better mid-palate stuffing as well as better depth and persistence on the firmly constituted finish that displays very little rusticity. This is an excellent Bourgogne and worth considering provided that it be cellared for at least a couple of years. 87/2022+

2017 Marsannay “Champs Perdrix”: Once again there is an attractive freshness to the slightly more elegant nose that is comprised by notes of red currant, forest floor and a floral hint. There is both fine intensity and minerality to the earthy medium-bodied flavors that possess an appealing texture before concluding in a moderately austere and refreshing finish. This moderately structured effort will need at least a few years to shed the youthful austerity. 89/2023+

2017 Gevrey-Chambertin: A cool and more reticent nose reluctantly offers up its array of pretty red currant and pungent earth scents that can also be found on the sleek, intense and vibrant middle weight flavors that possess good delineation on the balanced, delicious and refreshing finish. This isn’t especially dense but it is attractive in its fashion anyway. 88/2022+

2017 Chambolle-Musigny Vieilles Vignes: (from Pas de Chat, Les Athets and Les Fouchères). A perfumed and airy nose features earth, violet and dark berry fruit aromas. The round, rich and more concentrated medium-bodied flavors possess an attractive mouthfeel and good vibrancy on the balanced if mildly rustic and austere finish that offers very good depth and persistence. This is a fine Chambolle *villages* and one worth considering. 89/2023+

2017 Gevrey-Chambertin Vieilles Vignes: (from a wide mix of Brochon vines planted between 1922 and 1961 that average 60+ years of age). A distinctly cool and again reticent nose requires persistent swirling to gradually reveal notes of forest floor, the *sauvage* and ripe dark currant scents. There is better density and richness to the relatively powerful medium weight flavors that possess good levels of dry extract that helps to buffer the firm, serious and austere finish. This is a classic Gevrey and a very good one at that. 89/2025+

2017 Gevrey-Chambertin “En Champs”: (from 100+ year old vines). This is presently sufficiently reduced to mask the underlying fruit. Otherwise there is excellent density and an overt muscularity to the more mineral-driven middle weight flavors that possess even more dry extract that imparts a sappy mouthfeel before terminating in a robust, youthfully austere and very serious finale. This is a particularly good Gevrey *villages* though one that will need extended cellaring. 90/2027+

2017 Chambolle-Musigny “Les Feusselottes”: (from Feusselottes proper). A much more elegant and high-toned nose offers up notes of rose petal, lavender, red currant and soft spice nuances. As is usually the case, the mouthfeel of the barely middle weight flavors is not nearly as concentrated though it’s much more refined thanks to the fine-grained tannins shaping the lingering and youthfully austere finale. This pretty effort is very Chambollesque. 91/2024+

2017 Chambolle-Musigny “Les Baudes”: A discreet if not invisible application of wood easily allows the pure and elegant essence of red currant, cherry and violet-suffused aromas to be appreciated. The very firm and overtly powerful flavors possess excellent size, weight and punch while exhibiting fine depth and length on the muscular and robust finish. This is quite good and very Baudes in character. 92/2029+

2017 Gevrey-Chambertin “Le Poissenot”: (from vines planted mostly in 1949). Here too a discreet touch of wood is perceptible on the very ripe aromas of cassis and plum liqueur that are mixed with pretty floral and spice wisps. Once again the mouthfeel of the medium-bodied flavors is quite sleek as the supporting tannins are dense but fine on the lingering finish that isn’t quite as complex. This refreshing effort should be approachable young. 91/2025+

2017 Charmes-Chambertin: (from a parcel of 50+ year old vines in Charmes proper that abuts Griotte). This is aromatically similar to the Poissenot but even a bit riper. The impressively concentrated and overtly muscular big-bodied flavors are shaped by a very firm tannic spine on the balanced, austere and impressively long finish. This powerful effort is clearly built to age and the structure makes clear that it’s going to need at least a decade to become reasonably civilized. 93/2032+

Domaine Pierre Gelin (Fixin)

2016	Chambertin-Clos de Bèze	Grand Cru	red	93
2016	Fixin		red	88
2016	➔ Fixin	“Clos Napoléon” 1er	red	90
2016	Fixin	“La Cocarde”	red	88
2016	Fixin	“Les Hervelets” 1er	red	89
2016	➔ Gevrey-Chambertin	“Clos de Mévelle”	red	89
2016	➔ Gevrey-Chambertin	“Clos Prieur” 1er	red	91

Pierre-Emmanuel Gelin called 2016 a “tough vintage, both in terms of the very difficult growing season and because it gave us barely 50% of a normal crop. The frost and mildew massively complicated matters because we are in the middle of converting to organic viticulture so we didn’t have the same tools to fight the mildew. Putting those two problems aside, the rest of the season wasn’t too bad. We chose to begin picking on the 27th of September and thankfully the fruit was quite clean so we suffered very little in the way of sorting losses. I used around 30% whole clusters during the vinifications which were relatively straightforward. I did use a bit more new wood as the quantities were so much lower than usual. Regarding the wines, I really like them as they’re elegant yet serious and should have no trouble aging gracefully for years. With that said, they have good amounts of baby fat which should make them agreeable young too.” I found much to like with the Gelin 2016s and in particular because they are somewhat denser than usual. Gelin does an unusually extended *élevage* and the 2016s were not bottled until August 2018. (Winebow, Inc., www.winebow.com, NJ, USA).

2016 Fixin: (from 8 different *lieux-dits* scattered around the commune). A discreet though not invisible touch of oak can be found on the pretty and very fresh aromas of red berries, earth and a hint of humus. The delicious and supple yet attractive precise flavors possess a relatively refined mouthfeel while displaying good persistence on the delicious finish. This could easily be enjoyed young. 88/2022+

2016 Fixin “La Cocarde”: This possesses a different aromatic profile with its slightly spicier blend of red and dark currant, earth and herbal tea scents. There is a bit more concentration and flesh if not the same delineation to the middle weight flavors, all wrapped in a bitter cherry pit-inflected finish that displays a subtle hint of warmth. While qualitatively similar, these two wines offer notably different expressions. 88/2023+

2016 Fixin “Les Hervelets”: (from two-thirds Les Hervelets and the rest from Les Arvelets). A more elegant and airier nose combines notes of cassis and violet with hints of spice and oak. The delicious and relatively refined medium weight flavors flash evident minerality though the wood telegraphed by the nose shows up on the lingering and firm finish. 89/2024+

2016 Fixin “Clos Napoléon”: (a 1.83 ha *monopole* planted between '55 and '59 – it had been abandoned and was rescued from scrub brush). Here too there is a background suggestion of wood surrounding the more deeply pitched nose of cassis, black raspberry liqueur, floral nuances and more prominent earth influence. The caressing, round and fleshy medium-bodied flavors exude a subtle bead of minerality on the complex and balanced finish where a hint of bitter cherry pit arrives. 90/2024+

2016 Gevrey-Chambertin “Clos de Mévelle”: (a *monopole* of the domaine). The wood treatment is notably less subtle with notes of toast, menthol and a whiff of vanilla on the ripe aromas of plum, violet and a hint of the *sauvage*. Once again the mouthfeel of the delineated middle weight flavors is quite sleek and if not refined, then certainly finer than usual, all wrapped in a youthfully austere and borderline strict finish where again there is a touch of bitter cherry pit character that emerges as the finish sits on the palate. This is a quality *villages* but one that will need a few years to unwind. 89/2024+

2016 Gevrey-Chambertin “Clos Prieur”: Once again the wood treatment isn't subtle and here it's to the point that it fights somewhat with the otherwise beautifully layered aromas of various dark berry, freshly turned earth, humus and a pretty floral note. The texture of the attractively vibrant and detailed flavors is finer still while offering even better concentration on the lingering and mineral-inflected finish where the wood shows up again. This is promising and of very good quality but it's definitely carrying more wood than it usually does. 91/2026+

2016 Chambertin-Clos de Bèze: (from two parcels of vines measuring .65 ha, one with approximately 40 years of age and the other with a venerable 100 years of age; however, there is now only .31 ha in production as the older vines were ripped up). This is aromatically similar to the Clos Prieur though the floral and spice characters are more prominent. As is virtually always the case *chez Gelin*, this is the biggest and most powerful wine in the range as there is solid mid-palate concentration and excellent punch though somewhat surprisingly, the otherwise long finish is somewhat one-dimensional. More depth will almost certainly develop with bottle age and my rating implicitly assumes that it will. 93/2028+

Domaine Henri Gouges (Nuits St. Georges)

2017	Bourgogne	red	(86-88)
2017	➔ Bourgogne – Hautes Côtes de Nuits “Les Dames Huguettes”	red	87
2017	Nuits St. Georges	red	(88-90)
2017	Nuits St. Georges “Les Chaignots”	1er red	(89-92)
2017	Nuits St. Georges “Les Chênes Carteaux”	1er red	(89-91)
2017	Nuits St. Georges - Clos de la Fontaine Jacquinot	red	(88-91)
2017	Nuits St. Georges “Clos des Porrets St. Georges”	1er red	(90-92)
2017	➔ Nuits St. Georges “Clos des Porrets St. Georges Cuvée HD”	1er red	(90-93)
2017	Nuits St. Georges “Les Procès”	1er red	(90-92)
2017	➔ Nuits St. Georges “Les Pruliers”	1er red	(90-93)
2017	➔ Nuits St. Georges “Les St. Georges”	1er red	(91-94)
2017	➔ Nuits St. Georges “Les Vaucrains”	1er red	(91-93)

Grégory Gouges described the 2017 growing season as one where “other than a bit of mildew, it was far, far simpler than its 2016 counterpart. The maturities progressively rose and we were able to prepare for the harvest in a more organized fashion than the last several vintages. We chose to begin picking on the 7th of September and brought relatively clean fruit that required very little sorting. The maturities were good if not high as most wines came in between 12 and 12.5%. Yields, thankfully given how low they were in 2016, came in right at 40 hl/ha, which is notably higher than our usual 30 to 35 hl/ha. The extractions were slow to come though I'm not entirely certain why. Consistent with that in a way, the new wines seemed a bit lacking in flesh but as the *élevage* has progressed, they have really put on weight. They are also relatively tender wines and in our view they have arrived at the bottling stage earlier than normal. They should appeal most to those who don't necessarily want to cellar their wines for 15 years before they're ready.” Readers are not seeing things as there really are several new wines in the range. Gouges explained that they found a parcel in the prestigious Les Dames Huguettes and decided to purchase it. The parcel of Les Procès is typically declassified into the Nuits *villages* but was vinified separately in 2007. The other two wines are experiments of sorts, particularly as it relates to using whole clusters. Gouges noted that if they like the results, it's possible that they may adopt what they learn for other wines. (Vineyard Brands, www.vineyardbrands.com, AL, USA; O.W. Loeb, www.owloeb.com, Howard Ripley, www.howardripley.com, Avery's Wine Merchants, www.averys.com, Flint Wines, www.flintwines.com, Tanners Wine, www.tanners-wines.co.uk, Bibendum Wine Ltd., www.bibendum-wine.co.uk, Laytons, www.laytons.co.uk, Justerini & Brooks, www.justerinis.com, Charles Taylor Wines, www.charlestaylorwines.com and Private Cellar Ltd., www.privatecellar.co.uk, all UK; Wein & Vin, www.weinvin.com, Singapore; Domaine Wine Cellars, www.domaine.com.tw, Taiwan; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau).

2017 Bourgogne: (from vines on the plateau, which give a more elegant wine than vines from the lower sections). A ripe and fresh nose combines notes of both red and dark pinot fruit with those of earth and a hint of humus. There is fine intensity and vibrancy to the vaguely saline-inflected flavors that offer good persistence on the refreshing finish. (86-88)/2020+

2017 Bourgogne – Hautes Côtes de Nuits “Les Dames Huguettes”: (2017 will be the first vintage for this wine). An ultra-fresh and relatively high-toned nose speaks of mostly red fruit scents, especially cherry, along with soft spice whiffs. The more energetic and mineral-driven flavors don't enjoy the same fruit concentration but the mouthfeel of the lingering finish is notably finer. To enjoy young. 87/2020+

2017 Nuits St. Georges: (from 4 different parcels scattered above and below the 1ers and the blend of vines averages about 35 years of age). Discreet wood serves as a relatively neutral backdrop for the fresh aromas of red currant and earth that are laced with plenty of *sauvage* character. The rich, mouth coating and sappy medium weight flavors possess fine volume while concluding in a nicely persistent finish that is, if not exactly refined, then certainly less rustic than usual. (88-90)/2022+

2017 Nuits St. Georges – Clos de la Fontaine Jacquinot”: (from the *villages* portion of Les Crots; 50% whole cluster vinification and a higher percentage of new wood). A more complex nose features notes of leather, earth and a mix of red berries, plum and soft floral nuances. The succulent, round and delicious medium-bodied flavors possess a lovely sense of underlying tension before concluding in a refreshing, sappy and sneaky long finish. While not really forward, this is a well-made Nuits *villages* that could be reasonably enjoyed on the younger side. (88-91)/2023+

2017 Nuits St. Georges “Les Chaignots”: (from 30+ year old vines). As is usually the case, this possesses the spiciest nose in the range and in 2017 is almost Vosne-like with its notes of plum, violet, pomegranate, sandalwood and Asian-style tea. It is also the most refined wine in the range as the vibrant medium weight flavors exude evident minerality on the chalky, lingering and well-balanced finale. If this can add depth with bottle age, it should merit the upper end of my range. (89-92)/2025+

2017 Nuits St. Georges “Les Chênes Carteaux”: A pretty and very fresh nose of earth, violet and dark berry fruit aromas leads to round, supple and delicious medium-bodied flavors that possess an attractive mouthfeel and good vibrancy on the balanced and naturally sweet finish that offers very good depth and persistence. I like the volume and while this is a perfectly good effort, it's not at the same level as the other Gougues Nuits 1ers. (89-91)/2024+

2017 Nuits St. Georges “Clos des Porrets St. Georges”: (a 3.57 ha *monopole* with 30+ year old vines). The wood treatment is a bit more evident than with any of the prior wines but not so much as to diminish the appeal of the earthier and cooler aromas of violet, plum and full-on *sauvage* notes. The delicious middle weight flavors are more refined than usual if not actually refined, all wrapped in detailed, focused and solidly powerful finish. Note that while this will certainly age, it's sufficiently round to make for reasonably good early drinking. (90-92)/2027+

2017 Nuits St. Georges “Clos des Porrets St. Georges Cuvée HD”: (from either very old vines or shot berries; 50% whole cluster vinification and 2 barrels produced). Reduction overshadows the underlying fruit at present but not the wood treatment. On the plus side there is both excellent intensity and energy to the lightly mineral-inflected and admirably concentrated flavors that reflect a taut muscularity on the mildly rustic and more tightly wound bitter cherry pit-suffused finale. This ever-so-slightly warm effort is a classically styled Nuits that will require at least a few years of cellar time to better integrate the wood treatment. (90-93)/2029+

2017 Nuits St. Georges “Les Procès”: (from a .50 ha parcel). A decidedly high-toned nose reflects notes of pomegranate, red currant, blue berry and a healthy dollop of earth. There is excellent intensity and beautiful delineation to the middle weight flavors that ooze an almost pungent minerality on the dusty and bitter cherry pit inflected finish. (90-92)/2025+

2017 Nuits St. Georges “Les Pruliers”: (a 1.9 ha parcel with a mix of 80% 75+ year old vines and the remainder of 15 to 20 year old vines). This too is noticeably reduced and aromatically unreadable today. Otherwise there is more volume and mid-palate density to the bigger and mostly muscular flavors that possess a less refined mouthfeel on the powerful, driving and more obviously structured finale. This is really quite good though at least some patience will be required. (90-93)/2027+

2017 Nuits St. Georges “Les Vaucrains”: (from a 1.08 ha mix of younger and older vines that average about 50+ years of age). Slightly riper aromas of plum liqueur, violet, warm earth and plenty of *sauvage* character lead to intense and notably dense broad-shouldered flavors that display first-rate power on the serious and youthfully austere finish. This is a big wine in the context of what is typical for the 2017 vintage and should age effortlessly. (91-93)/2029+

2017 Nuits St. Georges “Les St. Georges”: (from a 1.1 ha parcel of 55+ year old vines). There is just enough wood to merit mentioning framing the aromas of plum liqueur, black raspberry, warm earth and a touch of the *sauvage*. There is excellent intensity to the overtly powerful and more mineral-driven medium weight flavors that culminate in a beautifully long and complex if markedly austere finish. This is even a bit firmer than the Vaucrains and as collectors of the Gougues wines know well, this will not make for especially accessible early drinking. (91-94)/2031+

Domaine du Château Gris (Nuits St. Georges) - Domaines Albert Bichot

2017	Nuits St.-Georges "Château Gris" 1er	red	(89-91)
2016	Nuits St.-Georges "Château Gris" 1er	red	86

The Beaune *négociant* Albert Bichot is responsible for the wines, both red and white. (Atherton Wine Imports, www.awiwine.com, CA and Southern Wines & Spirits, www.southernwine.com, FL, both USA; Berry Brothers & Rudd, www.bbr.com, Waverley Vintners Ltd., www.waverley-group.co.uk and Alliance Wines, www.alliancewine.co.uk, UK).

2017 Nuits St. Georges "Château Gris": A cool, pure and airy nose grudgingly offers up a restrained array of essence of red and dark currant that is trimmed in just enough wood to notice. There is very fine delineation and excellent verve to the lighter weight mineral-inflected flavors that deliver good if not special depth and persistence on the linear and compact finale. While this could be approached young it should reward up to a decade of cellar time. (89-91)/2025+

2016 Nuits St. Georges "Château Gris": Relatively firm reduction hides everything except a trace of herbal tea. Otherwise the lacy and intense lighter weight flavors brim with minerality before culminating in a compact, clipped and drying finish. This is going to need food as it's hard to see this recovering. 86/now

Domaine Jean Grivot (Vosne-Romanée)

2017	Bourgogne	red	(86-88)
2017	➔ Chambolle-Musigny "Combe d'Orveau"	red	(89-92)
2017	Clos de Vougeot Grand Cru	red	(92-94)
2017	Echézeaux Grand Cru	red	(92-94)
2017	➔ Nuits St. Georges "Aux Boudots" 1er	red	(91-94)
2017	Nuits St. Georges "Les Charmois"	red	(87-90)
2017	Nuits St. Georges "Les Lavières"	red	(88-91)
2017	➔ Nuits St. Georges "Les Pruliers" 1er	red	(91-93)
2017	➔ Nuits St. Georges "Roncière" 1er	red	(90-93)
2017	Richebourg Grand Cru	red	(93-96)
2017	Vosne-Romanée	red	(88-91)
2017	➔ Vosne-Romanée "Les Beaux Monts" 1er	red	(91-93)
2017	➔ Vosne-Romanée "Bossières"	red	(89-91)
2017	➔ Vosne-Romanée "Aux Brûlées" 1er	red	(91-94)
2017	Vosne-Romanée "Chaumes" 1er	red	(90-92)
2017	➔ Vosne-Romanée "Aux Reignots" 1er	red	(92-94)
2017	Vosne-Romanée "Les Rouges" 1er	red	(90-92)
2017	➔ Vosne-Romanée "Les Suchots" 1er	red	(91-93)
2016	Clos de Vougeot Grand Cru	red	95
2016	Echézeaux Grand Cru	red	95
2016	Richebourg Grand Cru	red	97

Etienne Grivot describes the 2017 growing season as one where "we finally had a real winter as there were numerous frosts though March was relatively warm, in fact the warmest since 1957. Bud break was early and closely resembles 2011 in that respect. The second half of April was cold and again we narrowly avoided frost damage for the second year in a row. May began with dry but cool temperatures that helped to slow down the vegetation. The second half of the month though was again temperate and dry and thankfully the spring had been sufficiently wet to allow the vines to draw on those water reserves. Disease pressure continued to be light so there were no worries there either. By the 7th of June we were already in the middle of the flowering, which again underscored how far in advance the vines were. On the 9th and 10th of July we had heavy storms but thankfully there was no damage of consequence and the water again allowed the vines to continue to ripen the fruit quickly. We began picking on the 12th of September and brought in clean and ripe fruit that required very little sorting. The vinifications were easy and there is really little out of the ordinary to report. One of the best aspects of the wines is how transparent they are and another is their freshness and vivacity. I would describe them as serious but supple wines that should be multipurpose in that they should provide for pleasurable early drinking but have no difficulties aging well too." Grivot noted

that the domaine is now using corks that have been individually tested to guarantee against cork taint. Grivot also noted that his superb 2016s, several of which are reviewed below, were bottled in February and March 2018. (Treasury Château & Estates Wines, www.tweglobal.com, CA, USA; Ballantynes of Cowbridge, www.ballantynes.co.uk, Justerini & Brooks, www.justerinis.com, Seckford Wines, www.seckfordwines.co.uk, Flint Wines, www.flintwines.com, Berry Brothers & Rudd, www.bbr.com, Fields, Morris & Verdin, www.fmvwines.com, Bibendum Wine Ltd., www.bibendum-wine.co.uk, Goedhuis & Co., www.goedhuis.com, Howard Ripley, www.howardripley.com, Uncorked Ltd, www.uncorked.co.uk and Lay & Wheeler, www.laywheeler.com, all UK; Berry Brothers & Rudd, www.bbr.com/hk, Hong Kong; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau).

2017 Bourgogne: A mild touch of reduction currently pushes the fruit to the background but there is good freshness and vibrancy to the delicious middle weight flavors that deliver good persistence on the supple finish that is only mildly rustic. This could easily be enjoyed young or held for a few years as well. (86-88)/2021+

2017 Nuits St. Georges “Les Charmois”: Relatively firm reduction masks the nose today. Otherwise there is a bit more mid-palate density to the still supple medium weight flavors that are also agreeably energetic on the lingering finish that is sufficiently pliant such that this too could be enjoyed in its youth. (87-90)/2023+

2017 Nuits St. Georges “Les Lavières”: Here there is no reductive funk and the pretty and very fresh nose speaks of aromas of plum, earth and dark currant. The equally energetic, finer and more liting flavors possess evident minerality on the slightly firmer finish that flashes a hint of rusticity. This is a wine of contrasts as the mid-palate is seductive whereas the finish is borderline austere and as such, it will need at least a few years of cellaring to unwind. (88-91)/2024+

2017 Vosne-Romanée: (from 7 different vineyards the most important of which is Aux Ormes). An overtly spicy and appealingly fresh, cool and pure nose reflects notes of black pinot fruit, violet, Asian tea and a wisp of anise. There is both good volume and mid-palate fleshiness to the delicious and seductively textured flavors that culminate in an agreeably punchy, focused and mildly austere finale. Like the Lavières, this is sufficiently tightly wound to need at least some patience and has the stuffing to reward up to a decade of cellaring. (88-91)/2025+

2017 Vosne-Romanée “Bossières”: This is aromatically similar to the straight Vosne with perhaps just a bit more floral influence. The rich and enveloping flavors possess a velvety mouthfeel while offering slightly better depth and persistence on the balanced finale. This is lovely and very, very Vosne in basic character. One to consider. (89-91)/2025+

2017 Chambolle-Musigny “Combe d’Orveau”: (from the *villages* portion of the vineyard). Reduction. The mouthfeel of the less concentrated but notably more mineral-driven flavors is much finer but even so the linear and compact finish is very tightly wound. This beautifully delineated effort is excellent but it’s definitely going to require extended patience. (89-92)/2027+

2017 Vosne-Romanée “Chaumes”: Here too there is enough reduction to dominate the fruit. The seductively textured medium-bodied flavors possess a good amount of sappy dry extract that coats the palate on the rich, intense and impressively persistent finish. This isn’t as refined or stony as the Combe d’Orveau but there is more volume and density. (90-92)/2025+

2017 Vosne-Romanée “Les Rouges”: A deft touch of wood sets off the pretty and very fresh red and dark currant aromas that display top notes of Asian-style tea and lovely spice nuances. The cool and restrained middle weight flavors exude a distinct minerality on the linear, youthfully austere and sneaky long finish. This is markedly more firmly structured than the Chaumes and is a wine that will need at least 5-ish years to be approachable and should reward up to 15. (90-92)/2029+

2017 Nuits St. Georges “Roncière”: Moderately generous oak and menthol influence is present on the attractively fresh nose of dark raspberry, *sauvage* and earth scents. There is good muscle and excellent punch to the lightly mineral-inflected medium-bodied flavors that possess focused power on the tightly wound and overtly saline finish where the wood influence reflected by the nose reappears. This well-made effort is also sufficiently structured to require patience. (90-93)/2029+

2017 Nuits St. Georges “Les Pruliers”: More discreet wood influence easily allows the aromas of plum, dark currant, earth and evident *sauvage* character to be appreciated. The richer, more powerful and more complex if less mineral-driven broad-shouldered flavors are blessed with plenty of dry extract that helps to buffer the very firm, robust, compact and youthfully austere finale. I really like the sense of energy and while this is a big wine, it’s not a block of tannin. (91-93)/2032+

2017 Nuits St. Georges “Aux Boudots”: (from 70+ year old vines). Mild reduction pushes the fruit to the background but I doubt that it will last. Otherwise there is excellent volume, weight and intensity to the muscular and powerful big-bodied but seductively textured flavors that culminate in a youthfully austere and gorgeously long if quite firmly structured finale. This is a very dense wine in the context of the vintage and one that is going to require at least some forbearance. (91-94)/2032+

2017 Vosne-Romanée “Aux Brûlées”: The wood and menthol influences are prominent but not dominant on the ripe and ultra-spicy aromas of various dark berries and plum liqueur scents. The exceptionally rich and lavishly textured middle weight plus flavors possess evident muscle and power, indeed the sappy, highly complex and beautifully persistent if youthfully austere finish is borderline robust. This is also unapologetically built to age and a wine that is going to need it. (91-94)/2032+

2017 Vosne-Romanée “Les Beaux Monts”: This is firmly reduced though the underlying fruit does not seem quite as ripe. The medium weight flavors are less concentrated but more mineral-driven and markedly more refined with a lovely inner mouth perfumed and delineation that also suffuses the lingering finish. This is certainly very good but it doesn't quite have the same depth of material compared to the best of these Vosne 1ers. (91-93)/2029+

2017 Vosne-Romanée “Les Suchots”: Generous wood fights somewhat with the ripe and ultra-spicy nose of cassis, plum, violet, lavender and orange pekoe tea. The opulently rich, succulent and enveloping medium-bodied flavors brim with dry extract while delivering excellent length on the youthfully austere but well-balanced finale. This is very Suchots in basic character and should amply repay extended cellaring. (91-93)/2032+

2017 Vosne-Romanée “Aux Reignots”: Reduction has the upper hand this day but again, I doubt that it will last. There is superb intensity to the mineral-driven and beautifully refined middle weight flavors that possess a more sophisticated mouthfeel and much more evident minerality before concluding in a dusty, serious, palate coating and ultra-saline finish that goes on and on. This is a very serious effort that should age gracefully for years to come. (92-94)/2034+

2017 Clos de Vougeot: (50+ year old vines located in the lower section of the Clos). Moderate wood influence and reduction are all that can be discerned at present. Otherwise the succulent and remarkably rich flavors are blessed with abundant amounts of dry extract that coats the palate and buffers the very firm tannic spine on the youthfully austere and sneaky long finish. This is a relatively big wine in the context of the vintage and one that will need most of 20 years to arrive at its apogee. (92-94)/2035+

2017 Echézeaux: (from Les Cruots which is also known as Vignes Blanches). This too is firmly reduced though the moderate wood treatment is perceptible. By contrast here too there is a succulent and caressing mouthfeel to the solidly concentrated and relatively powerful flavors that possess excellent punch on the lingering and youthfully austere finish that really fans out as it sits on the palate. There is a hint of warmth but overall this notably firm effort remains quite well-balanced. (92-94)/2032+

2017 Richebourg: (from Richebourg proper). Here there is no reductive funk as the elegant, airy and beautifully perfumed nose offers up notes of sandalwood, anise, clove, Asian-style tea and plenty of floral influences. There is excellent delineation and minerality to the solidly concentrated, indeed even muscular, large-scaled flavors that culminate in an incredibly long if very, very backward, austere and compact finale. This Zen-like effort is going to require an extended snooze in a cool cellar and as such, it's a wine to buy and forget that you own it for at least a decade. (93-96)/2037+

2016 Clos de Vougeot: (50+ year old vines located in the lower section of the Clos). A distinctly earthy and very ripe nose flashes notes of plum, dark currant, violet, mocha and discreet but not invisible wood. The rich, full-bodied and powerful big-bodied flavors terminate in mouth coating, youthfully austere and impressively long finish. This terrific if very backward effort is a classic Clos de Vougeot of power and restraint that will require ample cellar time. 95/2036+

2016 Echézeaux: (from Les Cruots which is also known as Vignes Blanches). A deft touch of wood frames a strongly reduced nose. More positively, the velvety, round and utterly seductive large-scaled flavors are brimming with dry extract on the mouth coating and quite serious finish that displays sensational length and stunning complexity. This is a powerful Ech that is also clearly built to age. Note that my rating implicitly assumes that the reduction displayed by the nose will eventually dissipate as it does not show up on the palate. 95/2036+

2016 Richebourg: (from Richebourg proper). Here too there is a touch of wood hovering in the background of the reticent but wonderfully spicy, airy and cool array of mostly dark berry fruit and floral aromas. The tautly muscular and intensely mineral-driven large-scaled flavors possess innate power that drench the palate in dry extract while delivering gorgeous depth and length on the dusty and youthfully austere finish that goes on and on. This is magnificent though like the Clos de Vougeot and the Echézeaux, it would be virtually pointless to open a bottle young and besides, there is so much potential that it would be a shame to waste it. 97/2038+

Domaine Anne Gros (Vosne-Romanée)

2017	Bourgogne	red	(86-88)
2017	Bourgogne – Hautes Côtes de Nuits	red	(85-87)
2017	Chambolle-Musigny “La Combe d’Orveau” 1er	red	(87-89)
2017	Clos de Vougeot – Le Grand Maupertui Grand Cru	red	(89-92)
2017	Echézeaux – Les Loächausses Grand Cru	red	(90-92)
2017	Richebourg Grand Cru	red	(89-92)
2017	Vosne-Romanée “Les Barreaux”	red	(87-89)

Anne Gros’ daughter Julie is progressively assuming more and more responsibility for the day to day operations. Her take on the 2017 vintage is that “we were worried at the beginning of the season that we might have frost damage as there was the same pattern of weather as in 2016. However there was one key difference which is when the temperatures fell to just below freezing, there wasn’t the same level of humidity and thus the new leaves didn’t become covered with ice. The flowering passed well and there was an abundant fruit set which was frankly nice to see after the huge losses we suffered in 2016. The summer was dry and relatively warm and some parcels suffered from hydric stress though not enough to significantly disrupt the ripening cycle. Moreover, about 10 days before the harvest started there was a small storm that dropped around 20 ml of rain and that was enough to finish the ripening though it did further swell the berries. We began picking on the 7th of September and brought in ripe and clean fruit that required almost no sorting. Yields were perfectly good without being high and maturities were the same. The vinifications were straightforward and there is not much else to tell other than the malos began almost immediately and the wines lost considerable color that they are slowly regaining. As to the style of the 2017s, they’re flattering and forward and while they’re not dense, neither are they dilute.” In contrast with some very good 2016s, I was not especially impressed with what I found here in 2017. To be clear, the wines are perfectly OK but they lack the distinction for which the domaine has long been known. (Atherton Wine Imports, www.awiwine.com, CA, Treasury Château & Estates Wines, www.tweglobal.com, CA, North Berkeley Imports, www.northberkeleyimports.com, CA and Vintner Select, www.vintnerselect.com, OH, all USA; Laytons, www.laytons.co.uk, Lay & Wheeler, www.laywheeler.com, Lea & Sandeman, www.leaandsandeman.co.uk, Howard Ripley, www.howardripley.com and Adnams, www.adnams.co.uk, all UK; L’Imperatrice Fine Wines, www.imperatrice.com.hk, Hong Kong/China/Macau; Domaine Wine Cellars, www.domaine.com.tw, Taiwan).

2017 Bourgogne – Hautes Côtes de Nuits: A pretty and very fresh nose consists mostly of red cherry, raspberry and a hint of lavender. There is good vibrancy and a hint of minerality to the light weight flavors that conclude in a focused and clean if not particularly complex finish. (85-87)/2019+

2017 Bourgogne: The fruit profile is the similar though with much more earth influence that can also be found on the slightly more concentrated if still relatively light flavors that offer a bit more depth and persistence on the mildly rustic finale. This should drink well early. (86-88)/2020+

2017 Chambolle-Musigny “Combe d’Orveau”: (from the *villages* portion of the vineyard). Here too the nose is ripe and fresh with an attractive nose of red and dark currant with background hints of spice and violet. The succulent, round and delicious barely middle weight flavors that, somewhat curiously, culminate in a lingering if somewhat rustic finish. (87-89)/2021+

2017 Vosne-Romanée “Les Barreaux”: An equally fresh and slightly spicier combination consists of plum, rose petal and Asian-style tea. There is better volume to the nicely rich and caressing flavors that terminate in a moderately austere and surprisingly rustic finish. (87-89)/2022+

2017 Echézeaux – Les Loächausses: (from a .76 ha parcel, which is about 30% of the total *climat*). An even spicier nose reflects riper aromas of plum liqueur, violet, sandalwood and a touch of anise, all of which is trimmed in an application of oak. There is notably more volume to the rich and caressing middle weight flavors that exhibit good muscle on the dusty and moderately serious finish that offers better persistence on the more structured finish that displays a hint of dryness that my predicted range assumes will eventually dissipate. (90-92)/2027+

2017 Clos de Vougeot – Le Grand Maupertui: (from a .93 ha parcel). Firm reduction and wood toast renders the nose tough to evaluate. Otherwise there is once again better volume and richness to the relatively powerful medium weight flavors that deliver a bit more length though there is noticeable backend warmth that is enough to detract somewhat from the overall sense of balance. (89-92)/2027+

2017 Richebourg: (from a .6 ha parcel). Here too the toasty nose is firmly reduced. By contrast there is good freshness and verve to the very supple medium weight flavors that offer good if not special depth and persistence on the moderately firm finish. While it wouldn't be accurate to describe this as dilute, it would be to say that it's not dense. This is by no means a poor wine but it's a disappointing Richebourg. (89-92)/2027+

Domaine Michel Gros (Vosne-Romanée)

2017	Bourgogne	red	(85-88)
2017	Bourgogne – Hautes Côtes de Nuits	red	(86-88)
2017	Bourgogne – Hautes Côtes de Nuits “Au Vallon”	red	(86-88)
2017	Bourgogne – Hautes Côtes de Nuits “Fontaine Saint Martin”	red	(85-88)
2017	Chambolle-Musigny	red	(86-89)
2017	Clos de Vougeot – Le Grand Maupertuis Grand Cru	red	(90-92)
2017	Morey St. Denis “En la Rue de Vergy”	red	(87-90)
2017	Nuits St. Georges	red	(87-89)
2017	Nuits St. Georges “1er” 1er	red	(89-91)
2017	Nuits St. Georges “Les Chaliots”	red	(88-91)
2017	Vosne-Romanée	red	(88-90)
2017	Vosne-Romanée “Aux Brûlées” 1er	red	(90-92)
2017	Vosne-Romanée “Clos des Réas” 1er	red	(89-92)

Michel Gros, who is an inveterate student of the weather and intricacies of every vintage, is always a great source of information. He described the 2017 growing season as one that “was much easier to manage than either 2015 or 2016. The season began relatively early and other than a late April frost scare, really didn't have much in the way of worries or problems. The flowering passed quickly and with very little shatter so the fruit set was both good and maturities homogenous. June was more than 2°C warmer than usual which caused the vines to go into overdrive. From that point to the beginning of the harvest, conditions were calm and propitious. I chose to pick between the 9th and the 19th of September and the fruit was quite clean and with good maturities that averaged about 12% in terms of potential alcohol. I chose to concentrate the musts by about 8%, which is the approximate equivalent of raising the potential alcohols by 1%, which in this case means to 13%. Yields were abundant overall but with an important distinction which is to say that there was a significant difference between vines that had been damaged by frost in 2016 versus those that were either largely, or completely, untouched. The acidities aren't especially high and this contributes to the relatively forward and supple nature of the wines that should enable them to be enjoyed young.” (Martin Scott Wines, www.martinscottwines.com, NY, Chambers & Chambers Wine Merchants, www.chamberswines.com, CA, Stacole Wines, www.stacolewines.com, FL, all USA; La Réserve, Uncorked Ltd, www.uncorked.co.uk, Private Cellar Ltd., www.privatecellar.co.uk and Thorman Hunt & Co., www.thormanhunt.co.uk, all UK).

2017 Bourgogne: (from vines in Vosne). A fresh and distinctly earthy nose is composed primarily by various dark berry scents. The supple, round and delicious flavors possess both good cut and energy before concluding in a persistent if mildly tangy finish that stops just short of dryness though this may well dissipate before the wine is bottled. (85-88)/2020+

2017 Bourgogne – Hautes Côtes de Nuits: Firm reduction renders the nose difficult to evaluate today. Otherwise there is a slightly finer mouthfeel to the lighter weight flavors that are also nicely energetic while offering just a bit more depth on the better balanced finale. (86-88)/2021+

2017 Bourgogne – Hautes Côtes de Nuits “Au Vallon”: This is also reduced but it's sufficiently light to discern that the underlying fruit appears to be ripe. There is slightly better volume to the punch and attractively textured middle weight flavors that display good length on the slightly more structured if not more complex finale. (86-88)/2022+

2017 Bourgogne – Hautes Côtes de Nuits “Fontaine Saint Martin”: (a 7 ha *monopole* of the domaine, 4 of which are planted to pinot). A mildly toasty nose features notes of lightly spiced red and dark currant. Here too the middle weight flavors possess reasonably good volume and vibrancy, all wrapped a lingering if mildly atypical finish that flashes a hint of tar, which isn't a flaw but I can't say that it appeals to me. (85-88)/2022+

2017 Nuits St. Georges: (from 4 different *lieux-dits*, all on the Vosne side that include Aux Athets, En la Perrière Noblot, Les Lavières and Bas de Combe). Reduction again has the upper hand versus the fruit today. More interesting are the velvety and utterly delicious medium weight flavors that possess better volume and particularly so on the moderately rustic, compact and first finish where a hint of acid tang arises. (87-89)/2024+

2017 Nuits St. Georges “Les Chaliots”: Once again the nose is firmly reduced and unreadable. As is usually the case, the mouthfeel of vibrant medium-bodied flavors is noticeably finer and with more evident minerality that really become apparent on the youthfully austere, complex and lingering finish that is also better balanced. (88-91)/2025+

2017 Morey St. Denis “En la Rue de Vergy”: Firm reduction. The mouthfeel of the less concentrated flavors is more refined thanks to the relatively fine grained tannins shaping the even stonier, linear and youthfully austere finish. This isn't especially dense but it's certainly pretty and has the structure to reward 6 to 8 years of cellaring. (87-90)/2024+

2017 Vosne-Romanée: (from 3 different parcels in Aux Réas, La Colombière and Au-Dessus de la Rivière). An attractively ripe and exuberantly fresh nose offers up notes of red cherry, plum, dark raspberry and a variety of spice nuances. Once again the barely middle weight flavors are not particularly dense but I like both the texture and vibrancy of the sneaky long finish where a hint of wood surfaces. This is very Vosne in character and should drink well young or with age. (88-90)/2024+

2017 Chambolle-Musigny: (two-thirds of the total is from Les Argillières, a *lieu-dit* that directly abuts Musigny on its northern border with the rest being from Les Maladières, Les Mombies and Les Nazoires). Firm reduction. There is a lovely sense of mid-palate refinement to the energetic, delineated and mineral-inflected flavors that contrasts with the slightly dry and short finish. This is difficult to predict with confidence if it will harmonize before it's bottled but I have my doubts. (86-89)/2023+

2017 Nuits St. Georges “1er”: (from old vines in Murgers and Vignerondes). A pungent nose is composed of strong reduction and wood toast where the latter element can also be found on the solidly concentrated medium-bodied flavors that offer good depth and persistence on the mildly tangy but not drying finish. This appears to have the necessary density to eventually integrate the generous oak treatment though today the wood is not subtle. (89-91)/2025+

2017 Vosne-Romanée “Aux Brûlées”: (35+ year old vines that abut the A.-F. Gros Richebourg parcel in Verailles). Prominent but not dominant wood frames the spicy aromas that are comprised mostly by notes of cassis, violet and anise. The more refined and precise if less concentrated flavors brim with evident minerality that also suffuses the moderately austere, long and well-balanced finale. Some patience will be required. (90-92)/2027+

2017 Vosne-Romanée “Clos des Réas”: (a 2.12 ha *monopole* with vines averaging 40+ years of age). There is just enough reduction to hide all but the much more subtle wood and spice wisps. The round, delicious and velvet-textured middle weight flavors retain a lovely sense of detail and energy, all wrapped in a refined and again youthfully austere finish. (89-92)/2025+

2017 Clos de Vougeot – Le Grand Maupertuis: (from .20 ha parcel; note that Gros uses the atypical spelling of Maupertuis, e.g. with an “s”). Once again there is plenty of wood surrounding the distinctly earthy aromas of red and dark berries where a pretty top note of violet appears. The relatively supple and forward flavors aren't dilute but neither are they dense, all wrapped in a firm, austere and solidly complex and persistent finish. This is pretty and I like the depth but it would be fair to say that it is not at its usual level. (90-92)/2029+

Domaine Gros Frère et Soeur (Vosne-Romanée)

2017	Bourgogne	red	(86-88)
2017	Bourgogne – Hautes Côtes de Nuits	red	(86-88)
2017	Clos de Vougeot – Musigni Grand Cru	red	(90-92)
2017	Echézeaux Grand Cru	red	(89-92)
2017	Grands Echézeaux Grand Cru	red	(89-92)
2017	Richebourg Grand Cru	red	(91-93)
2017	Vosne-Romanée	red	(86-89)
2017	Vosne-Romanée “1er” 1er	red	(89-91)
2017	Vosne-Romanée “Les Chaumes” 1er	red	(87-90)
2016	Bourgogne	red	86
2016	Bourgogne – Hautes Côtes de Nuits	red	86
2016	Clos de Vougeot – Musigni Grand Cru	red	92
2016	Echézeaux Grand Cru	red	91
2016	Grands Echézeaux Grand Cru	red	92
2016	Richebourg Grand Cru	red	93
2016	➔ Vosne-Romanée	red	89
2016	Vosne-Romanée “1er” 1er	red	90
2016	Vosne-Romanée “Les Chaumes” 1er	red	90

As I reported last year, Bernard Gros has ceded the direction of the domaine to his son Vincent, though when I arrived for my annual tasting I found Bernard vigorously helping with the *décuvage* (devatting) of the 2018s. Also as he did last year, the younger Gros told me that he again chose to vinify without sulfur. His succinct take on the 2017 vintage was that "it gave us much better yields than did 2016, which was welcome. We chose to begin picking on the 10th of September and there was essentially no sorting save for under ripe berries. Waiting to pick as long as we did also helped to boost potential alcohols as everything came in with a minimum of 13% and the highest was 13.8%. There was no need to concentrate any of the musts and the vinifications unfolded without incident as again, the fruit was ripe and clean. The wines aren't as dense as the 2016s or as ripe as the 2015s but they have their own charms and in particular for their refreshing energy and lovely transparency." I noted in my comments last year that the wood treatment seems more modulated since Vincent took over. I can confirm that last year was not a one off as it's definitely toned down (with the exception of the Richebourg) in 2017 as well. Lastly, Vincent Gros noted that the 2016s, revisited below, were bottled in March 2018. (Atherton Wine Imports, www.awiwine.com, CA, Metro Wine, NY and Stacole Wines, www.stacolewines.com, FL, all USA; no sanctioned UK importers; L'Imperatrice Fine Wines, www.imperatrice.com.hk, Hong Kong/Macau; Domaine Wine Cellars, www.domaine.com.tw, Taiwan).

2017 Bourgogne: Exuberantly fresh aromas of high-toned red berries that include hints of cranberry and pomegranate lead to supple, round and delicious lighter weight flavors that possess good energy and an appealing salinity. (86-88)/2020+

2017 Bourgogne – Hautes Côtes de Nuits: This too is effervescently fresh and bright with its array of cherry, red currant and discreet floral wisps. The supple, vibrant and appealing stony and well detailed lighter weight flavors also possess an appealing salinity on the ever-so-mildly drying finish though my sense is that this will better harmonize in time. (86-88)/2020+

2017 Vosne-Romanée: (from 4 separate parcels). An agreeably spicy nose flashes notes of essence of red currant that is also laced with pretty floral nuances. The mid-palate of the medium weight flavors is both succulent and seductive, all wrapped in lingering if mildly drying finish where my predicted range again offers the benefit of the doubt. (86-89)/2023+

2017 Vosne-Romanée “Les Chaumes”: This too is notably spicy as the markedly floral nose reveals notes of lavender and violet along with mostly plum aromas that are trimmed in a hint of sandalwood. Like the straight Vosne, the mouthfeel of the medium-bodied flavors is again quite succulent and even more seductive before culminating in a mildly tangy but not drying finish. (87-90)/2024+

2017 Vosne-Romanée “1er”: (from declassified Echézeaux from vines located in Loächausses). The spice elements are more varied though the fruit profile is similar. The sleek, intense and more precise medium weight flavors possess a nicely refined mouthfeel while delivering sneaky good length on the moderately firm finish. This needs to develop better depth but it may well do that if allowed to age for at least few years first. (89-91)/2027+

2017 Echézeaux: (from vines in Loächausses planted in 1989 and 1995). A slightly more elegant but not noticeably more complex nose offers up spiced plum and dark currant scents along with attractive floral hints and in particular lavender and violet. The medium weight flavors possess a velvety and caressing mouthfeel before concluding in a sappy and dusty if mildly tangy finish. This is serious and more obviously structured and a wine that will need at least a few years of cellaring first and should ultimately reward 12 to 15. (89-92)/2029+

2017 Clos de Vougeot – Musigni: (from a 1.5 ha parcel that was replanted sequentially - 1985, 1988 and 1989; the wine carries the qualifier of Musigni because it comes from a *lieu-dit* by that name situated at the top of the Clos de Vougeot directly across from the vineyard of Musigny). A background application of wood frames the red currant, cherry, earth and soft earth-suffused aromas. There is more size, weight and volume to the nicely concentrated and vibrant middle weight plus flavors that also reflect a hint of acid tang that neither dries nor shortens the finish. (90-92)/2029+

2017 Grands Echézeaux: (from a .3 ha parcel replanted in 1985). A spicier mix features notes of various red fruit aromas cut with floral, sandalwood and Asian-style tea hints. While there is excellent intensity to the medium weight flavors the finish is at once rustic and tangy, which is to say decidedly awkward. This may recover but it's not well-balanced today. (89-92)/2029+

2017 Richebourg: (from a .7 ha parcel that was partially replanted in 1985 and the remainder in 1989). This is the first wine to display any appreciable wood influence and in this case it's not subtle though it stops short of dominating the markedly spicy red cherry and floral-suffused nose. Once again there is very good intensity to the bigger, richer and more evidently mineral-driven broad-shouldered flavors that possess good muscle, power and finishing drive on the youthfully austere finish. A competent if not truly distinguished example. (91-93)/2032+

2016 Bourgogne: A fresh and bright nose reflects notes of various red berries and plenty of earth character. The delicious, round and fleshy flavors possess an attractive sense of energy on the saline-inflected finish. To enjoy young. 86/2019+

2016 Bourgogne – Hautes Côtes de Nuits: Here too there is an attractive freshness to the bright mix of slightly higher-toned cherry and pomegranate scents. There is equally good freshness to the punchy, sleek and well-delineated flavors that exude evident minerality on the saline finish that is slightly firmer. 86/2020+

2016 Vosne-Romanée: (from 4 separate parcels). A much spicier nose blends notes of super-fresh and ripe red and dark berry fruit with those of sandalwood, tea and anise. The succulent, round and delicious medium-bodied flavors possess a seductive mouthfeel, all wrapped in a lingering and nicely complex finale. I like the delivery and this is really quite good for its level. 89/2022+

2016 Vosne-Romanée “1er”: (from declassified Echézéaux from vines located in Loächausses). There is mild touch of reduction but it seems sufficiently slight that I doubt that it will persist over the longer-term. Otherwise there is both good punch and a sleek muscularity to the delicious and solidly concentrated medium weight flavors that are supported by a firm core of tannins on the lingering finish. This should reward up to a decade of cellaring yet it's sufficiently supple to be approachable after only a few years of bottle age if your taste runs to younger fruit. 90/2024+

2016 Vosne-Romanée “Les Chaumes”: A moderately floral nose offers up notes of red and dark currant, raspberry and once again plenty of spice influence. The finer and rounder middle weight flavors are succulent but lack the same density on the attractively persistent finish. This generous effort isn't especially concentrated but it's certainly seductive and well-made. 90/2024+

2016 Echézéaux: (from vines in Loächausses planted in 1989 and 1995). A ripe and agreeably fresh nose combines notes of red currant and cherry with plum, spice, herbal tea and sandalwood hints. The intense and delicious middle weight plus flavors possess a seductive, even polished mouthfeel before terminating in an impressively persistent and complex finish that evidences just a hint of rusticity. In contrast to the prior wines this is going to require at least some bottle age before it will drink up to its potential. 91/2026+

2016 Clos de Vougeot – Musigni: (from a 1.5 ha parcel that was replanted sequentially - 1985, 1988 and 1989; the wine carries the qualifier of Musigni because it comes from a *lieu-dit* by that name situated at the top of the Clos de Vougeot directly across from the vineyard of Musigni). A decidedly earthier if less spicy blend is composed of more deeply pitched dark berry aromas laced with evident game nuances that are trimmed in soft if not invisible wood influence. The sleek, intense, muscular and powerful big-bodied flavors are shaped by a firm core of ripe tannins that deliver excellent length on the youthfully austere finale. This is clearly built-to-age yet it's not hard or unduly backward. 92/2028+

2016 Grands Echézéaux: (from a .3 ha parcel replanted in 1985). Like Vosne 1er there is enough reduction to warrant decanting this if you're tempted to try a bottle in its youth. More interesting are the delicious, muscular and intense broad-shouldered flavors that possess fine concentration and outstanding persistence if not great complexity. While this markedly firm effort needs to add depth, the underlying material appears to be present such that it may eventually develop. Time will tell. 92/2028+

2016 Richebourg: (from a .7 ha parcel that was partially replanted in 1985 and the remainder in 1989). A cool, spicy and distinctly floral nose possesses a mix of ripe red and somber dark berry fruit aromas. The robust, intense and impressively rich flavors display excellent size and weight as well as a seductively textured mouthfeel. Like the Grands Ech this is also very firm but there is plenty of tannin-buffering extract that coats the palate on the driving and markedly persistent finish. This mineral-driven effort should be very good to perhaps even excellent if given sufficient time that it will very much need. 93/2031+

Harmand-Geoffroy (Gevrey-Chambertin)

2017	Bourgogne	red	(85-88)
2017	Gevrey-Chambertin	red	(87-89)
2017	Gevrey-Chambertin Vieilles Vignes	red	(88-91)
2017	Gevrey-Chambertin “La Bossière” 1er	red	(86-89)
2017	Gevrey-Chambertin “Les Champeaux” 1er	red	(88-91)
2017	Gevrey-Chambertin “Clos Prieur”	red	(88-91)
2017	Gevrey-Chambertin “En Jouise”	red	(87-90)
2017	Gevrey-Chambertin “La Perrière” 1er	red	(89-91)
2017	Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	(89-92)
2017	Mazis-Chambertin Grand Cru	red	(90-92)

2016	Gevrey-Chambertin	red	88
2016	Gevrey-Chambertin Vieilles Vignes	red	88
2016	Gevrey-Chambertin "La Bossière" 1er	red	89
2016	➔ Gevrey-Chambertin "En Jouse"	red	89

G rard Harmand's son Philippe has assumed full responsibility for this 9 ha domaine that owns the rarely seen 1er *monopole* of La Bossi re. Philippe had an unexpected meeting the day of my visit and thus our tasting was briefer than usual. As such he briefly noted that 2017 "was a relatively easy vintage to manage though one that still did not give us a full crop as I may have done a bit too much green harvesting! I picked from the 9th of September and brought in reasonably ripe and very clean fruit where it wasn't necessary to sort save to eliminate any under ripe berries. Potential alcohols came in around 12.5% and I chaptalized to a level of 13%. Yields though were off about 15% relative to normal crop though it still was better than the down 30% we obtained in 2016. The wines are really quite fine and tender and should drink well in their youth." Harmand further noted that the 2016s revisited below were bottled between January and May 2018. (Rosenthal Wine Merchant, www.madrose.com, NY, USA; Georges Barbier of London, www.georgesbarbier.co.uk, Champagnes et Ch teaux, www.champagnesandchateaux.co.uk and Enotria Wine Cellars Ltd., www.enotria.co.uk, all UK).

2017 Bourgogne: A fresh and bright nose features notes of mostly red berries and plenty of earth character that also suffuses the supple, round and delicious flavors that retain reasonably good detail on the mildly rustic finish. This is presently a bit one-dimension and needs to add a bit of depth to merit the upper end of my projected range. (85-88)/2020+

2017 Gevrey-Chambertin: (from 35+ year old vines). A more layered nose combines notes of herbal tea, forest floor, red currant and soft wood influence. The mouthfeel of the barely middle weight flavors is finer if not necessarily more concentrated, all wrapped in a mildly austere and tender finish. This should drink well early. (87-89)/2022+

2017 Gevrey-Chambertin "En Jouse": Light reduction pushes the fruit to the background but it seems ripe. Otherwise there is better energy to the more precise and slightly more concentrated medium weight flavors where the balanced and reasonably long finish is shaped by nicely fine-grained tannins. This too should drink well on the early side. (87-90)/2023+

2017 Gevrey-Chambertin "Clos Prieur": (Clos Prieur is a split-rated vineyard, where part is classified as *premier cru* and part as *villages*. This is a blend of one-third 1er and two-thirds *villages*). A pretty and moderately high-toned nose features notes of red cherry, pomegranate and a raspberry where pungent notes of earth and humus remind you that this is Gevrey. The sleek, supple and delicious flavors also retain a lovely sense of delineation that carries over to the attractively mineral-suffused finish. There is better concentration as well as more structure and overall, there is just more here. (88-91)/2024+

2017 Gevrey-Chambertin Vieilles Vignes: (from 50 to 60+ year old vines). Firm reduction and wood make for an impossible to assess nose. The old vines are in evidence as there is good mid-palate density to the punchy and stony medium-bodied flavors that possess a spicy inner mouth perfume before culminating in a youthfully austere, palate coating and sneaky long finish. At least a few years of patience would be beneficial. (88-91)/2024+

2017 Gevrey-Chambertin "La Bossi re": (from a parcel of vines planted in 1988; the .45 ha vineyard is a *monopole* and the smallest 1er in Gevrey). An exceptionally fresh nose combines notes of green tea, red currant, raspberry and a whiff of forest floor. The notably finer but less concentrated light weight flavors possess excellent salinity though not the same depth on the short and slightly drying finish. This is pretty in its fashion but it's not as well-balanced. (86-89)/2023+

2017 Gevrey-Chambertin "La Perri re": (30+ year old vines). A noticeably riper nose offers up notes of plum, dark cherry, violet and freshly turned earth. The sleek, delicious and vibrant flavors also possess better mid-palate concentration and depth along with a caressing mouthfeel that contrasts mildly with the stony and youthfully austere finish that is supported by markedly firmer tannins. (89-91)/2025+

2017 Gevrey-Chambertin "Les Champeaux": (45+ year old vines). Ripe and very fresh aromas of both red and dark currant cut with earth and forest floor are trimmed in just enough wood to warrant pointing out. There is excellent punch and delineation to the middle weight flavors that also flash evident minerality and solid power on the lingering if slightly drying finish. I suspect that the dryness is more related to gas than under ripe tannins though that is a supposition. (88-91)/2025+

2017 Gevrey-Chambertin "Lavaut St. Jacques": (40+ year old vines). Moderate wood influence still allows the brooding and reticent aromas of various dark berries, humus-suffused forest floor and herbal tea. There is solid density and evident power and minerality to the medium weight flavors that deliver very good if not special length on the compact, focused and youthfully austere finish. This is a classically styled LSJ and will require at least some forbearance. (89-92)/2027+

2017 Mazis-Chambertin: (from 6 different parcels in both Mazis Haut and Bas that average 45+ years of age and total .73 ha). Here too moderate wood frames brooding and restrained aromas of dark currant, plum, floral, earth, humus and wisps of the *sauvage*. The intense and tautly muscular flavors possess good delineation and a beguiling sense of underlying tension before culminating in a mineral-driven finale that flashes plenty of youthful austerity. This is not particularly dense yet it is still sufficiently serious to strongly suggest that it will not make for especially good early drinking. (90-92)/2029+

2016 Gevrey-Chambertin: (from 35+ year old vines). Restrained and reasonably deeply pitched aromas are composed by fruit derived mostly from the dark side of the spectrum along with plenty of earth. On the palate there is both good volume and energy to the rounded and supple middle weight flavors that abruptly change character on the powerful, serious and youthfully austere finale. I like the balance and punch and while this will certainly reward a few years of cellaring, it's not so backward that it couldn't be enjoyed young if that's your preference. 88/2022+

2016 Gevrey-Chambertin "En Jousse": A discreet application of wood sets off softly spiced and overtly earthy aromas of dark currant and underbrush. The rich and very generously proportioned medium-bodied flavors possess a succulent mid-palate before terminating in lightly mineral-inflected finish that exhibits very fine depth and length on the ever-so-mildly warm finale. While this is a bit more structured and should age well over the medium-term, it too could be enjoyed young. 89/2023+

2016 Gevrey-Chambertin Vieilles Vignes: (from 50 to 60+ year old vines). A restrained but very pretty nose mixes both upper and lower register aromas that are cool, pure and complex. The energetic, intense and detailed medium-bodied flavors possess excellent phenolic ripeness as well as outstanding length on the balanced if distinctly rustic finish. This seriously mineral-driven effort should reward up to a decade of cellaring but it's not so structured as to preclude trying it after only a few years of bottle age. 88/2023+

2016 Gevrey-Chambertin "La Bossière": (from a parcel of vines planted in 1988; the .45 ha vineyard is a *monopole* and the smallest 1er in Gevrey). Notes of wood and reduction are sufficiently prominent that I would recommend decanting this first if you're going to try a bottle soon. Otherwise there is both good verve and delineation to the lightly mineral-inflected middle weight flavors that possess a sleek mouthfeel thanks to the relatively fine-grained tannins that shape the slightly drying finish. This is pretty but it's not as well-balanced as would be preferable. That said, I suspect that as the tannins resolve this will better, if not completely, harmonize. 89/2024+

Domaine Heresztyn-Mazzini (Gevrey-Chambertin)

2017	Bourgogne – Pinot Noir	red	(86-88)
2017	Chambolle-Musigny	red	(87-90)
2017	Clos St. Denis Grand Cru	red	(91-94)
2017	Gevrey-Chambertin Vieilles Vignes	red	(88-90)
2017	Gevrey-Chambertin "Champonnets" 1er	red	(90-92)
2017	Gevrey-Chambertin "Clos Village"	red	(87-89)
2017	Gevrey-Chambertin "Les Goulots" 1er	red	(89-92)
2017	➔ Gevrey-Chambertin Les Jousies Vieilles Vignes	red	(89-91)
2017	Gevrey-Chambertin "La Perrière" 1er	red	(89-92)
2017	➔ Gevrey-Chambertin Les Songes Vieilles Vignes	red	(89-91)
2017	➔ Morey St. Denis "Les Millandes" 1er	red	(90-93)

Florence Heresztyn described the 2017 growing season as one that "was so much easier to manage compared to the 2016 campaign. While we did have an early season frost scare, after that it was largely smooth sailing. There was also very little in the way of disease pressure and this allowed the vines to recover from the intense attacks they suffered in 2016, not only from the frost but also the worst attack of mildew that anyone had seen in years. This was also good for us psychologically as last year we were constantly second guessing our convictions regarding the conversion to organic farming when so many of our colleagues abandoned that approach to treat with systemic products. It's always satisfying to find out that you made the right decision, especially when that decision was tough to make. There really isn't much else to report other than the fruit we harvested was ripe and clean. We used varying percentages of whole clusters in the vinifications that were straightforward to manage. Yields were good without being high which was also important as we lost as much as 80% in some parcels in 2016. I like the results and I think our clients will too." (MacArthur Beverages, www.bassins.com, Washington DC, Esquin Imports, Inc., email esquin.contact@gmail.com, CA, Bertrand's Wines, www.bertrandswines.com, NY, all USA; Clark Foyster Wines Ltd, www.clarkfoysterwines.co.uk, H & H Bancroft Wines, www.bancroftwines.com and Charles Taylor Wines, www.charlestaylorwines.com all UK; Agence PF, www.agencepf.ca, Québec, Canada; and FWines Co Ltd, www.fwines.co.jp, Tokyo, Japan; Domaine Wine Cellars, www.domaine.com.tw, Taiwan).

2017 Bourgogne – Pinot Noir: A distinctly earthy nose offers up notes of plum and various dark berries. The mildly rustic flavors are round, forward and pliant while delivering reasonably good depth and persistence on the slightly warm finish. To enjoy in its youth. (86-88)/2020+

2017 Gevrey-Chambertin “Clos Village”: (from vines planted in 1952; note that this *cuvée* is only sold in the US, UK and Japanese markets; vinified with 50% whole clusters). A moderately toasty nose combines notes of both red and dark currant along with a touch of earth character. The mouthfeel of the slightly more voluminous flavors is again quite round, supple and pliant, indeed it's almost juicy that should permit this mildly woody effort to drink well early. (87-89)/2022+

2017 Chambolle-Musigny: (from Bas Doix and Aux Echanges; vinified with 100% whole clusters). An attractively high-toned nose features notes of herbal tea, pomegranate, red cherry and pretty nuances of lavender and rose petal. The sleek, detailed and energetic flavors are lacy but punchy, all wrapped in a saline, compact and highly refreshing finish. (87-90)/2023+

2017 Gevrey-Chambertin Vieilles Vignes: (from a mix of vines that average 60+ years of age; the *lieux-dits* include Platières, Puits de la Baraque, Charreux, Combe de Lavaut and Murots; vinified with 50% whole clusters). A background veneer of oak is present on the perfumed aromas of plum, earth and violet. Here too the mouthfeel of the slightly bigger and richer flavors is quite sleek thanks to plenty of mid-palate fat where the lingering and moderately firm finish is both mildly austere and warm. (88-90)/2024+

2017 Gevrey-Chambertin Les Jouises Vieilles Vignes: (this is actually a blend of Le Fourneau and Jouise that most people would not know isn't exclusively from Jouise given the very close similarity of the names; vinified with 50% whole clusters). Discreet but not invisible wood frames cooler and airier aromas of red currant, plum, violet and earth. The sleek, rich and delicious medium-bodied flavors possess both good volume and mid-palate concentration, all wrapped in a mildly rustic and austere if attractively refreshing finale. This is really quite good and worth checking out. (89-91)/2025+

2017 Gevrey-Chambertin Les Songes Vieilles Vignes: (this is actually a blend of En Songes and Les Geulepines that most people would not know isn't exclusively from En Songes given the very close similarity of the names; vinified with 60% whole clusters). A layered and appealingly fresh nose reflects notes of poached plum, black cherry and spice that are trimmed in moderate wood influence. The velvety, round and seductively textured medium-bodied flavors culminate in a firm, dusty and compact finish that is also mildly rustic. I like the complexity and this too is worth considering. (89-91)/2025+

2017 Gevrey-Chambertin “La Perrière”: (from a .35 ha parcel; vinified with 50% whole clusters). Here the wood is sufficiently prominent that it is no longer subtle though it's not so much so that it fights with the aromas of violet, plum, dark currant and forest floor. The middle weight flavors possess a more refined mouthfeel primarily due to the dense but finer-grained tannins shaping the stony, dusty and lingering finish. This is a Perrière of relative finesse though one that should have no difficulty rewarding a decade plus of cellaring. (89-92)/2027+

2017 Gevrey-Chambertin “Les Goulots”: (from a .55 ha parcel; vinified with 50% whole clusters). Like the Clos Village this too is aromatically toasty with its mix of red currant, pomegranate, plum and *sauvage* scents. There is a lovely sense of underlying tension and evident minerality to the delineated middle weight flavors that aren't especially dense but do offer fine depth and persistence on the balanced finale. This is really quite pretty and very Goulots in character. (89-92)/2025+

2017 Gevrey-Chambertin “Champonnets”: (vinified with 70% whole clusters). This is also moderately toasty with its otherwise fresh and attractively layered aromas of purple fruit, earth and abundant floral influences. There is evident muscle and minerality on the still reasonably supple middle weight plus flavors that display very good power and persistence on the balanced finale. This is a big but well-balanced wine that should age well over the medium to even longer-term. (90-92)/2029+

2017 Morey St. Denis “Les Millandes”: (vinified with 60% whole clusters). This is also fairly toasty though again it's not so much as to mask the nicely complex nose that lays out an array of spiced plum, violet and plenty of earth scents. The delicious, muscular and intense broad-shouldered flavors possess fine concentration and outstanding persistence on the robust finish where the wood influence reappears. This is a very serious if mildly oaky wine that should also reward extended cellaring. (90-93)/2029+

2017 Clos St. Denis: (from a .28 ha parcel of 30+ year old vines in Calouère – the first vintage was 1979; vinified with 50% whole clusters). Generous wood influence stops just short of dominating the attractively spicy nose of poached plum, cassis, dark cherry and an array of floral elements. The silky and caressing medium-bodied flavors possess a highly seductive, and classy, texture before concluding in a sappy, balanced and youthfully austere finish. This is actually quite firmly structured yet the abundant sap masks the tannic spine for today though it will become more prominent once the baby fat begins to melt away. Note that this is a bit woody today but there is sufficient stuffing to eventually integrate it. (91-94)/2032+

Domaine Hudelot-Baillet (Chambolle-Musigny)

2017	Bonnes Mares Grand Cru	red	(90-93)
2017	Bourgogne – Hautes Côtes de Nuits	red	86
2017	Bourgogne Passe-Tout-Grains	red	86
2017	Chambolle-Musigny Vieilles Vignes	red	(88-90)
2017	Chambolle-Musigny “Les Borniques” 1er	red	(89-92)
2017	Chambolle-Musigny “Charmes” 1er	red	(90-92)
2017	Chambolle-Musigny “Les Cras” 1er	red	(90-92)

Dominique Le Guen, who is the son-in-law of founder Joël Hudelot, began working at this 8.5 ha domaine in 1998. He portrayed the 2017 growing season as “one that was pretty much a piece of cake compared to the terrible 2016 season where we got absolutely killed in Chambolle. If I never see another vintage like it that would be just fine. We began picking on the 9th of September and brought in ripe, clean and phenolically mature fruit. Yields were good without being really high at between 40 and 48 hl/ha. Potential alcohols were very good as well coming in as they did between 12.5 and 13% so basically almost nothing was chaptalized. I like the style of the 2017s as it’s not complicated, indeed I would describe it as a sort of what you see is what you get style as they’re frank and transparent. Moreover, there is a tenderness to the wines that should enable them to drink well young though they have enough underlying reserve to allow them to repay mid-term cellaring.” (Michael Skurnik Wines, www.skurnikwines.com and Crus Wines, www.cruwines.net; Christopher Piper Wines, www.christopherpiperwines.co.uk and Howard Ripley, www.howardripley.com, all UK).

2017 Bourgogne Passe-Tout-Grains: (a blend of 50% each of pinot and gamay). A pepper and earth-inflected nose reflects notes of mostly red and dark berries. The fresh and attractively energetic lighter weight flavors are rustic but delicious with just enough structure to suggest that this should be ready after 2 to 3 years of bottle age. 86/2020+

2017 Bourgogne – Hautes Côtes de Nuits: This is also agreeably fresh with a slightly deeper pitched nose of dark cherry, violet and more prominent earth nuances. There is fine intensity to the relatively sleek and punchy if barely middle weight flavors that exude a subtle bead of minerality on the mildly austere finish where a hint of acid tang arises. 86/2021+

2017 Chambolle-Musigny Vieilles Vignes: There is just enough reduction present to push the underlying fruit to the background today. Otherwise there is a lovely sense of tension to the round, caressing and reasonably dense medium-bodied flavors that conclude in a dusty and sappy finish. This mildly austere effort isn’t particularly elegant but it is, persistent, harmonious and well-balanced. (88-90)/2023+

2017 Chambolle-Musigny “Charmes”: (from a .63 ha parcel). Firm reduction dominates the nose at present. More interesting are the vibrant and very fresh middle weight flavors that possess a bit more volume as well as more refinement on the succulent, round and bitter cherry-inflected finish that offers much better depth on the nicely persistent finish. This is sufficiently structured to reward up to a decade of keeping. (90-92)/2025+

2017 Chambolle-Musigny “Les Cras”: (from vines planted in 1987, from a .37 ha holding). This too is very firmly reduced and unreadable. The succulent, round and delicious medium-bodied flavors possess a seductive mouthfeel, all wrapped in a lingering and overtly mineral-driven finish that is presently compact, linear and youthfully austere. This is actually relatively powerful and unlike many 2017s, this is going to need at least some patience for it to unwind. (90-92)/2025+

2017 Chambolle-Musigny “Les Borniques”: Here there is no reductive funk to mask the pretty nose of very fresh red and dark pinot fruit, spice, violet and a hint of wood. There is evident refinement to the appealingly intense and sleekly muscular flavors that are not especially concentrated before culminating in a more lightly mineral-driven finish. I like the length and if this can add depth it should merit the upper end of my projected range. (89-92)/2027+

2017 Bonnes Mares: (from a .123 ha of 80+ year old vines situated mostly in *terres blanches*; about 600 bottles are produced each year). Reduction hides the fruit today. There is slightly better concentration to the moderately bigger and richer medium weight flavors that possess an attractive texture, all wrapped in a youthfully austere, delicious and balanced finale. This isn’t a big Bonnes Mares but it is harmonious and sufficiently well-structured to reward a decade plus of cellaring. (90-93)/2029+

Domaine Hudelot-Noëllat (Vougeot)

2017	➔ Bourgogne Pinot Noir	red	87
2017	Chambolle-Musigny	red	(87-89)
2017	Chambolle-Musigny “Les Charmes” 1er	red	(90-92)
2017	Clos de Vougeot Grand Cru	red	(91-94)
2017	Nuits St. Georges “Les Bas de Combes”	red	(88-91)
2017	Nuits St. Georges “Les Murgers” 1er	red	(90-92)
2017	Richebourg Grand Cru	red	(93-95)
2017	Romanée St. Vivant Grand Cru	red	(92-95)
2017	Vosne-Romanée	red	(87-90)
2017	➔ Vosne-Romanée “Les Beaux Monts” 1er	red	(91-93)
2017	➔ Vosne-Romanée “Les Malconsorts” 1er	red	(92-94)
2017	➔ Vosne-Romanée “Les Suchots” 1er	red	(90-93)
2017	Vougeot “Les Petits Vougeots” 1er	red	(89-92)
2016	Clos de Vougeot Grand Cru	red	93
2016	➔ Nuits St. Georges “Les Murgers” 1er	red	93
2016	Richebourg Grand Cru	red	96
2016	Romanée St. Vivant Grand Cru	red	95
2016	➔ Vosne-Romanée “Les Beaux Monts” 1er	red	92
2016	➔ Vosne-Romanée “Les Suchots” 1er	red	92

Alain Hudelot's grandson Charles Van Canneyt described 2017 as “one with a straightforward growing season that really didn't give us much grief. I chose to begin picking on the 7th of September and the fruit was clean and ripe. Happily yields were much better than what we realized in 2016. Potential alcohols came in between 12.5 to 13% and thus there was very little chaptalization. I used no whole clusters for the vinifications though I did a slightly longer cuvaision of between 2 and 4 days to obtain a bit more density as the extractions occurred more slowly than usual. Somewhat curiously given the relatively low malic acid levels, the malos were late as they didn't finish until September. As to the wines, they remind me quite a bit of the 2001s, which for me is a compliment as I like our 2001s a lot.” Van Canneyt noted that the 2016s reviewed below were bottled in January and February 2018. He further noted that they were bottled with relatively high levels of CO₂ (~900 mg) so they tend to be reduced and in need of decanting. Canneyt also proudly announced that he has acquired a parcel of Meursault *villages* called Clos des École that was previously farmed by Coche-Dury. The review of this white will appear in Issue 75. (Atherton Wine Imports, www.awiwine.com, CA, Bayfield Imports, www.bayfieldimporting.com, NY and A Daniel Johnnes Selection, Imported by Skurnik Wines, www.skurnik.com, NY, all USA; Clarion Wines, www.clarionwines.co.uk, Howard Ripley, www.howardripley.com, Latimer Vintners, www.latimervintners.com and Laytons, www.laytons.co.uk, all UK; L'Imperatrice Fine Wines, www.imperatrice.com.hk Pearl of Burgundy, www.pearlofburgundy.com, both Hong Kong and Macau).

2017 Bourgogne Pinot Noir: A super-fresh nose reflects notes of pretty red berries and a hint of spice. There is good cut and excellent punch to the utterly delicious flavors that exhibit only a trace of rusticity on the nicely complex and focused finale. As is often the case, this is a very good example of the genre and would make a fine choice for an all-around house red. (87/2020+)

2017 Chambolle-Musigny: (from 11 different parcels). Here too the nose is exuberantly fresh and expressive with its array that is comprised by essence of red pinot fruit, spice and a whiff of oak toast. The liling and lacy lighter weight flavors that are markedly saline in character on the clean, detailed and dusty. This is quite pretty and if it can add depth with a few years of bottle it could be potentially excellent. (87-89)/2022+

2017 Vosne-Romanée: (this has some young vines 1ers added to a blend of 90% Basses Maizières and 10% Les Vigneux). Reduction dominates the nose today but there is good freshness and vibrancy to the sleek, rich and delicious medium-bodied flavors that aren't especially dense but they do offer better than average depth and persistence in a moderately structured package. (87-90)/2024+

2017 Nuits St. Georges “Les Bas de Combes”: A discreet touch of wood sets off the agreeably fresh nose that combines spice and earth wisps with those of red and dark currant. Here too there is good volume if not necessarily impressive density to the attractively textured flavors that terminate in a youthfully austere finish. The moderately structured effort should reward up to a decade of keeping. (88-91)/2025+

2017 Vougeot “Les Petits Vougeots”: (from a .52 ha parcel). An ultra-elegant nose offers up really pretty aromas of violet, plum, dark currant and a pretty array of spice elements. The sleek, intense and beautifully well-detailed flavors evidence a youthfully austere, compact and surprisingly short and slightly clipped finish. I attribute the difficult finish to an elevated level of gas and thus this should achieve its usual quality level. (89-92)/2027+

2017 Nuits St. Georges “Les Murgers”: A restrained and beautifully fresh nose offers up notes of red and dark currant, violet, earth and a hint of wood toast. There is good muscle, punch and power to the middle weight flavors that exude a fine bead of minerality on the beautifully persistent if youthfully austere and detailed finish. This is a blend of power and refinement as the supporting tannins are admirably fine-grained. (90-92)/2029+

2017 Chambolle-Musigny “Les Charmes”: (from 30+ year old vines). A pungent nose is comprised by notes of wood and reduction. The medium weight flavors are also attractively rich and generously proportioned with a sleek and supple mouthfeel that is enhanced by the equally fine grain of the supporting tannins on the dusty and saline finish. This is lovely and very Charmes in personality. (90-92)/2029+

2017 Vosne-Romanée “Les Beaux Monts”: There is just enough wood lurking in the background of the brooding yet very fresh black cherry, plum and Asian-style tea-inflected aromas to mention. The velvety, delicious and beautifully detailed medium-bodied flavors possess a polished mouthfeel, all wrapped in a stony finish where a touch of youthful austerity arises. Like several wines in the range, this beautiful effort is an exercise in finesse and punch. (91-93)/2029+

2017 Vosne-Romanée “Les Suchots”: Here too there is a touch of wood surrounding the even spicier and more deeply pitched dark currant aromas that display Asian-tea and sandalwood nuances. The supple, delicious and nicely vibrant medium weight flavors possess a succulent, even fleshy mid-palate, while displaying fine richness on the lingering finish. This isn't quite as refined as the Beaux Monts but it's still very good. (90-93)/2029+

2017 Vosne-Romanée “Les Malconsorts”: (from a .5 ha parcel that will again be bottled only in magnum). A gorgeously perfumed and exceptional nose is composed by notes of various red berries, lavender, spice and again a whisper of sandalwood. There is equally good freshness to the muscular, broad-shouldered and powerful flavors that are wonderfully energetic while culminating in a dusty, youthfully austere and strikingly long finish. This overtly saline effort is potentially outstanding as it has everything it needs to mature into a sublime Malconsorts. (92-94)/2042+

2017 Clos de Vougeot: (from two separate parcels, one to the left of the Château and another situated to the right by the Méo-Camuzet vines). A pretty, cool and restrained nose reluctantly offers up notes of red currant, earth, humus and a hint of violet, all of which is trimmed in a discreet application of wood. The vibrant and detailed flavors are not especially concentrated (though they're certainly not dilute) but I like the punch plus the moderately austere finish is more refined than it typically is. Solid if not sensational quality here. (91-94)/2032+

2017 Romanée St. Vivant: (from a .48 ha parcel of vines). Light reduction is just enough to mask the detail of the spicy red berry fruit aromas. By contrast there is excellent vibrancy to beautifully detailed medium-bodied flavors that possess a silky mouthfeel that continues onto the dusty, linear, youthfully austere and long finish that displays really lovely balance. The complexity is dazzling and this understated effort is impressive. (92-95)/2032+

2017 Richebourg: (from a .28 ha parcel of vines that abut those of the Domaine de la Romanée-Conti in Richebourg proper). An exotic and ultra-spicy nose features notes of plum, violet, orange pekoe tea, sandalwood, anise and an interesting hint of clove. The intense, muscular and driving large-scaled flavors possess unusually good concentration in the context of the 2017 vintage while exhibiting an almost pungent minerality on the austere, backward and very tightly wound finish that just goes on and on. This built to age effort is already a knock out and if it can add even more depth with time in bottle, it could potentially be brilliant. (93-95)/2034+

2016 Nuits St. Georges “Les Murgers”: A brooding and all but mute nose requires aggressive swirling to reveal its notes of intensely earthy aromas of dark currant and raspberry where a background nuance of the *sauvage* appears. The rich, full-bodied, naturally sweet and lightly mineral-suffused flavors possess good freshness and a seductive texture before culminating in an impressively complex, driving and palate staining finish. This is more refined than it usually is yet a wine that doesn't lack for power and punch. In short, this excellent effort is promising but notably backward. 93/2028+

2016 Vosne-Romanée “Les Beaux Monts”: There is just enough reduction present to mask the underlying fruit so I would advise decanting this first. There is better freshness to the medium weight flavors that possess a satiny mouthfeel while delivering fine persistence on the balanced and intensely mineral-driven finale. This isn't as concentrated and is sufficiently supple that it could be approached young or held for a decade plus. As is usually the case, this is a wine of finesse. 92/2028+

2016 Vosne-Romanée “Les Suchots”: This too is sufficiently reduced such that it definitely needs air. More positively, there is a really lovely inner mouth perfume to the richer and more seductively textured but less mineral-inflected flavors that conclude in a wonderfully long, stylish and classy if compact and youthfully finish. In contrast to the laciness of the Beaux Monts, this is borderline robust and more clearly in need of extended cellaring. 92/2031+

2016 Clos de Vougeot: (from two separate parcels, one to the left of the Château and another situated to the right by the Méo-Camuzet vines). Reduction and wood makes an evaluation of the nose difficult and I would again strongly recommend decanting this first. There is both good density and punch to the vibrant big-bodied flavors that offer fine power but not at the expense of a certain level of refinement on the youthfully austere finale. A classically styled and built to age example. 93/2034+

2016 Romanée St. Vivant: (from a .48 ha parcel of vines). Here there is no reductive funk as the nose offers up notably spicy aromas of black cherry, cassis, Asian-style tea and a whiff of herbal tea. I very much like the intensity of the sleek middle weight flavors that are more muscular than they usually are while delivering excellent length on the backward finish. This is also more structured than it usually is, indeed it’s borderline chewy, and is going to require extended keeping if you wish to see it at its peak. 95/2036+

2016 Richebourg: (from a .28 ha parcel of vines that abut those of the Domaine de la Romanée-Conti in Richebourg proper). An ultra-spicy, ripe, elegant and admirably pure nose offers up notes of dark berries, sandalwood, dried orange peel and tea along with plenty of floral influence. There is equally good breadth to the rich, intense and tension-filled full-bodied and tony flavors that possess excellent power and drive on the seductively textured, muscular and classy finish that is also very firmly structured. In a word, impressive. 96/2038+

Domaine Humbert Frères (Gevrey-Chambertin)

2017	Bourgogne	red	(86-88)
2017	Charmes-Chambertin Grand Cru	red	(91-93)
2017	Fixin Vieilles Vignes	red	(87-89)
2017	➔ Gevrey-Chambertin Vieilles Vignes	red	(89-91)
2017	Gevrey-Chambertin “Craipillot” 1er	red	(88-91)
2017	Gevrey-Chambertin “Estournelles St. Jacques” 1er	red	(88-91?)
2017	Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	(90-92)
2017	Gevrey-Chambertin “Petite Chapelle” 1er	red	(90-92)
2017	Gevrey-Chambertin “Poissenot” 1er	red	(89-92)
2016	Charmes-Chambertin Grand Cru	red	92
2016	Gevrey-Chambertin “Craipillot” 1er	red	88
2016	➔ Gevrey-Chambertin “Estournelles St. Jacques” 1er	red	91
2016	Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	90
2016	Gevrey-Chambertin “Petite Chapelle” 1er	red	89
2016	Gevrey-Chambertin “Poissenot” 1er	red	89

Frédéric Humbert and his younger brother Emmanuel run this 6 ha domaine. Readers may notice that the vineyard holdings appear similar to both of the Dugat domaines (see above) and this is not by chance – the Humbert brothers are cousins of Claude and Bernard. Unfortunately Emmanuel Humbert had injured his back shortly before my visit and thus I am unable to present his views on the 2017 vintage. I was able to do the tasting but I have no additional information for readers other than to note that the 2016s, reviewed below, were bottled in March 2018 without fining or filtration. (The agent for both the US and the UK is Michael Stephens/Vins Divins, www.divine-burgundy-wine.com, Beaune, France; there are many distributors, including Frederick Wildman, www.frederickwildman.com, NY, Robert Houde Wines, 847.430.3887, IL, MacArthur Beverages, www.bassins.com, Washington DC, Winebow, Inc., www.winebow.com, NJ, all USA; Lay & Wheeler, www.laywheeler.com, Atlas Fine Wines, www.atlasfinewines.com, both UK).

2017 Bourgogne: An appealingly fresh nose offers up notes of red pinot fruit and soft earth nuances that are picked up by the vibrant and delicious middle weight flavors that betray only a trace of backend rusticity. This well-made effort should make for very pleasant early drinking. (86-88)/2020+

2017 Fixin Vieilles Vignes: (from 55+ year old vines). Firm reduction renders the nose impossible to properly assess. Otherwise there is good freshness and verve to the sleek and intense middle weight flavors that possess a pliant mid-palate that contrasts considerably with how fast the mildly rustic and youthfully austere finish tightens up. This isn't elegant but offers solid depth and persistent and once it unwinds it should also make for pleasant drinking. (87-89)/2022+

2017 Gevrey-Chambertin Vieilles Vignes: (50% of the blend comes from Les Marchais and the rest from a wide range of other *lieux-dits* spread around the commune). This too is quite firmly reduced. There is both more volume and mid-palate density to the vibrant and focused medium weight flavors that exude a subtle minerality on the tautly muscular and robust finish that offers excellent depth and persistent. This firm effort will need at least some patience. (89-91)/2024+

2017 Gevrey-Chambertin "Poissenot": (from a holding of 20 to 25 year old vines that total .91 ha). Soft reduction but with ample wood toast renders this tough to evaluate as well. The finer if not denser medium-bodied flavors possess both good intensity and minerality while delivering sneaky good length on the linear and youthfully austere finale. The supporting tannins are relatively fine and overall this is a classic Poissenot of understatement and salinity. (89-92)/2025+

2017 Gevrey-Chambertin "Petite Chapelle": (from 25 to 30 year old vines). The wood regimen isn't subtle if not dominant on the markedly floral-inflected nose of both red and dark currant and spice-inflected aromas. There is once again good volume and richness to the solidly concentrated flavors that coat the mouth on the refined if moderately austere and tannic finale that brims with minerality. This is a bit toasty at present but I like the underlying material. (90-92)/2027+

2017 Gevrey-Chambertin "Craipillot": (from a .18 ha parcel of 65+ year old vines). A moderately toasty nose is suffused with a mildly annoying level of menthol on the otherwise fresh and pretty notes of earth, dark currant and violet. The supple and round middle weight flavors possess an attractive vibrancy that also suffuses the lingering and delicious finish. With that said, this is at once on the lighter side yet the tannins are firmer than usual. In sum, while this has attributes to like, it's awkward and not especially harmonious and it's difficult to predict if it will eventually come together. (88-91)/2025+

2017 Gevrey-Chambertin "Lavaut St. Jacques": (from a tiny .06 ha parcel). Firm reduction. The mouthfeel of the medium-bodied and tautly muscular flavors is sleek and agreeably intense with slightly better depth and length on the better balanced and much more structured finish that flashes a touch of youthful austerity. This is sufficiently tightly wound to benefit substantially from at least a few years of keeping while ultimately rewarding a decade plus. (90-92)/2029+

2017 Gevrey-Chambertin "Estournelles St. Jacques": (from a .15 ha parcel of 60+ year old vines). Here there is no reductive funk to suppress the brooding nose of various dark berries, underbrush, forest floor and humus, all of which is set off by enough wood to mention. The racy, intense and delineated middle weight flavors are overtly mineral-driven yet the firm finish is clipped, short and dry. There is quite a bit of gas present and that may be responsible for the difficult finish. I will taste this from bottle next year and will then be able to provide a better evaluation. (88-91?)/2025+

2017 Charmes-Chambertin: (from a .20 ha parcel of 60+ year old vines located in Mazoyères). Pungent notes of reduction and wood toast flatten the underlying fruit. Otherwise there is fine richness to the generously proportioned medium weight plus flavors that possess an abundant amount of dry extract that buffers the moderately firm tannic spine shaping the impressively complex and persistent finish where the only nit is a touch of warmth. (91-93)/2029+

2016 Gevrey-Chambertin "Craipillot": (from a .18 ha parcel of 65+ year old vines). Pure, elegant and airy aromas are comprised primarily by notes of the cool essence of red currant along with wisps of earth, menthol and wood spice. The highly energetic medium weight flavors possess a polished mouthfeel thanks to the relatively fine-grained tannins that shape the almost delicate if slightly drying finish. This compact effort is tough to read as the dryness is worrisome though it's possible that it will diminish as the tannins begin to resolve but that is a supposition; my rating offers the benefit of the doubt. 88/2025+

2016 Gevrey-Chambertin "Petite Chapelle": (from 25 to 30 year old vines). A subtle touch of wood can be found on the more elegant and ultra-fresh nose of plum, violet, red currant, herbal tea and humus. The super-sleek, intense and pure medium-bodied flavors exhibit notably more minerality on the slightly firmer and mildly finale that also displays a hint of dryness. I would make the same comment here that the dryness is a bit concerning though in this case it's less evident; here too my rating offers the benefit of the doubt. 89/2026+

2016 Gevrey-Chambertin "Lavaut St. Jacques": (from a tiny .06 ha parcel). More generous wood with toast elements fights somewhat with the otherwise attractively fresh and decidedly *sauvage*-inflected nose of various dark berries, humus and pungent earth. There is both fine punch and plenty of muscle on the middle weight plus flavors that exhibit ample minerality on the firm and youthfully austere finish that is sneaky long. This is better balanced though patience will be required as this is very tightly wound today. 90/2028+

2016 Gevrey-Chambertin “Poissenot”: (from a holding of 20 to 25 year old vines that total .91 ha). A combination of discreet wood spice and very fresh if restrained red berry fruit liqueur aromas are laced with hints of spice and earth. The equally earthy, rich and attractively textured flavors possess good mid-palate concentration before culminating in a complex, pure, mildly austere and impressively refined finish though once again the balance is marred, if only slightly, by a hint of dryness; at the risk of repeating myself, my rating offers the benefit of the doubt. 89/2024+

2016 Gevrey-Chambertin “Estournelles St. Jacques”: (from a .15 ha parcel of 60+ year old vines). Less prominent wood sets off fresh, cool and admirably pure aromas of essence of red and dark berries along with earth and floral hints. The tension-filled and tautly muscular middle weight flavors possess an elegant mouthfeel along with an almost pungent minerality, all wrapped in a focused, intense and sneaky long finish and better balanced finish. Textbook ESJ. 91/2028+

2016 Charmes-Chambertin: (from a .20 ha parcel of 60+ year old vines located in Mazoyères). Here too there are discreet notes of wood spice surrounding the earthier brooding red and dark pinot fruit aromas that are more complex if less elegant than those of the Estournelles St. Jacques. The rich, intense and caressing broad-scaled flavors possess excellent power and drive on the taut, robust and markedly persistent finish that is quite firmly structured, Patience advised. 92/2031+

Domaine Mayer-Gilles (Magny-lès-Villers)

2017	Bourgogne – Hautes Côtes de Beaune	red	(86-88)
2017	➔ Bourgogne – Hautes Côtes de Nuits	red	(86-89)
2017	Côtes de Nuits-Villages	red	(88-90)
2017	Echézeaux du Dessus Grand Cru	red	(91-93)
2017	Nuits St. Georges “Les Damodes” 1er	red	(90-92)
2017	Nuits St. Georges “Les Hauts Poirets”	red	(88-91)

As I reported last year, the domaine has been acquired by André Hoffman of the Swiss pharmaceuticals giant Hoffman-Laroche. The sale was prompted by the serious health concerns of Gilles Mayer-Gilles (who sadly succumbed to those problems last January). To run the day to day operations Hoffman hired two young *vignerons*, Julien Gros and Alexandre Vernet, who will split responsibilities between the vinification and viticulture. I met this trip with Vernet, who commented that 2017 “gave us good if not great raw materials to work with. We began picking on the 12th of September and there was some sorting required to eliminate under ripe berries. But that was worth the effort as it not only eliminated a source of green tannins, it also raised the potential alcohol levels, indeed to the point that almost nothing was chaptalized. We vinified softly over a total of 17 days. As to the style of 2017, it’s one of elegance and finesse. I wouldn’t call 2017 a great vintage but it’s more than just respectable.” I noticed that the regional wines seemed much less oaky and asked about it. Vernet confirmed that they have drastically lowered the amount of new wood for the regional wines. This is a very good change in my view because 100% new wood for a Bourgogne always struck me as extreme. The upper level wines however remain prominently oaked. (Calvert Woodley, www.calvertwoodley.com, Washington, DC, USA).

2017 Bourgogne – Hautes Côtes de Beaune: Moderate reduction knocks down the fruit though there is good vibrancy and detail to the delicious flavors that exude a refreshing salinity on the focused and lingering finish. This is carrying enough structure to suggest that it will need a year or two to unwind and develop better depth. (86-88)/2021+

2017 Bourgogne – Hautes Côtes de Nuits: (from 30+ year old vines). A pretty and very fresh nose combines notes of both red and dark cherry with an airy array of floral nuances. Once again there is good intensity and vibrancy to the slightly bigger and richer flavors that possess a bit better depth and persistence on the mildly more structured finale. This is very good for its level and is worth considering provided you can allow it at least a few years of cellar time. (86-89)/2022+

2017 Côtes de Nuits-Villages: (from Corgoloin vines). An ultra-fresh nose offers up notes of red currant, dark pinot, earth and a whiff of wood spice. Once again there is better volume and richness to the succulent yet focused flavors that also exude a refreshing salinity on the lingering and moderately firm finish that flashes only a trace of rusticity. (88-90)/2024+

2017 Nuits St. Georges “Les Hauts Poirets”: Noticeable wood stops short of dominating the *sauvage*-inflected aromas of plum and violet. The supple, round and relatively forward middle weight flavors possess solid depth and persistence though the wood resurfaces on the finish and it’s not subtle. This is perfectly good but I find the wood intrusive. (88-91)/2024+

2017 Nuits St. Georges “Les Damodes”: (from 40+ year old vines). This too displays noticeable wood on the more elegant and complex if compositionally similar nose. As is usually the case the medium-bodied flavors possess slightly more volume and a bit more minerality as well that helps to add a bit of lift to the attractively delineated finish that also offers better depth on the solidly persistent finish. While the wood could not be accurately described as subtle, it is better integrated. (90-92)/2027+

2017 Echézeaux du Dessus: Once again there is noticeable wood framing the spicy red and dark currant scents where more aromatic breadth is present in the form of Asian-style tea and lavender wisps. There is a lovely sense of energy to the focused middle weight flavors that possess even better depth and persistence on the balanced finale. While this is certainly pretty and has enough stuffing to reward mid-term cellaring, it is not nearly as dense and powerful as it usually is. (91-93)/2029+

Domaine Joliet Père et Fils (Fixin)

2017	Fixin “Clos de la Perrière” 1er	red	(89-91)
2016	➔ Fixin “Clos de la Perrière” 1er	red	91

Bénigne Joliet is the 6th generation to direct this historic domaine and he has made many changes in the last few years beginning with buying out the other family members which permits him to direct matters as he chooses. With respect to the 2017 vintage he noted that “while yields elsewhere might have been generous, they were not for us because we suffered both hail and in the lower part of the Clos, we had some frost damage. We still managed to produce around 25 hl/ha, which isn’t catastrophic though it is hardly abundant. For example, we made 40 hl/ha in 2018. As I did in 2016, I used almost 100% whole clusters in the vinifications though I employed a very gentle extraction regime. I like the vintage a lot as it’s balanced and elegant but with very good density as well.” Joliet noted that as was the case in 2015 and 2016 there will be no second wine. The 2016 Clos de la Perrière, revisited below, was bottled in October 2018, which means it was given a full two years of *élevage*. He further noted that both the 2017 and the 2016 will be bottled with a composite cork but unlike the Diam brand, this one has no plastic micro-balls or synthetic glue. (Jeanne-Marie de Champs, www.ds-collection.com, NY, USA is the agent with many regional importers; Berry Brothers & Rudd, www.bbr.com, U.K).

2017 Fixin “Clos de la Perrière”: (from vines that range in age from 30 to 85+ years). A fresh and attractive nose features a layered mix of various red berries and plum scents that are laced with floral, spice and earth wisps. There is fine vibrancy and detail to the lighter weight flavors that possess a highly appealing crunchiness on the firm, serious and youthfully austere finish that delivers sneaky good length. This isn’t particularly concentrated but with that said, there is no sense of dilution or lack of flavor authority either. (89-91)/2027+

2016 Fixin “Clos de la Perrière”: (from vines that range in age from 30 to 85+ years). There is an interesting touch of smoke to the pretty and ultra-fresh red berry, herbal tea and plum-suffused nose that is intensely floral in character. The sleek and mineral-driven flavors possess excellent definition while delivering first-rate length on the saline finish that is clearly built to age. This is lovely and rivals that best that I have seen here in many years. 91/2028+

Domaine Gérard Julien & Fils (Comblanchien)

2017	Aloxe-Corton “Aux Valozières”	red	(87-89)
2017	Côtes de Nuits-Villages	red	(87-89)
2017	Echézeaux Grand Cru	red	(90-93)
2017	Nuits St. Georges	red	(87-89)
2017	Nuits St. Georges “Les Bouscelots” 1er	red	(89-92)
2017	Nuits St. Georges “Aux St. Juliens”	red	(88-91)
2016	➔ Aloxe-Corton “Aux Valozières”	red	89
2016	➔ Côtes de Nuits-Villages	red	89
2016	Echézeaux Grand Cru	red	93
2016	Nuits St. Georges	red	88
2016	➔ Nuits St. Georges “Aux St. Juliens”	red	89
2016	➔ Nuits St. Georges “Les Bouscelots” 1er	red	92

The young Etienne Julien, who is the 5th generation to direct his family’s domaine that was founded in 1882, joined his father Gérard in 2012. More than half of the domaine’s holdings are comprised of the *appellation* Côte de Nuits-Villages. Julien describes his methods as “our viticultural philosophy is one of *lutte raisonnée*, which is to say one where treatments are made in response to known threats as opposed to the traditional approach of treating in anticipation of them. We aim for reasonable yields, pick manually, sort in the vineyards and destem the fruit 100%. The *cuvaison* lasts from 12 to 18 days and there is more pumping over than punching down. The *élevage* lasts for 12 to 16 months in varying amounts of new wood that ranges from 40 to 100%. We then bottle our wines without fining but there is a light filtration.” I would describe the style as elegant

traditional because the extraction regime is sophisticated despite working with some *terroirs* that typically produce markedly rustic wines. This isn't to say that none of the Julien wines are rustic, they are just less so. Moreover, Domaine Julien is a good source of value because while its reputation is increasing, the prices for which the wines sell are still quite reasonable. While the 2017s are certainly competent in the context of the vintage, the 2016s, reviewed below, are impressive. (DNS Wines, www.dnswines.com, CA, USA; Flint Wines, www.flintwines.com, UK; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau; CGU Fine Wines, www.cgufinewines.com, Ontario, Canada).

2017 Aloxe-Corton “Aux Valozières”: (from a .60 ha holding in the *villages* portion of the vineyard). An attractively fresh array of various red berries and earth introduces middle weight flavors that possess an appealing vibrancy while delivering fine length on the balanced finish that flashes only a trace of rusticity. (87-89)/2022+

2017 Côtes de Nuits-Villages: (from a whopping 5.5 ha holding in 8 different *climats* all situated in Comblanchien). This is also quite fresh and really quite pretty with its red currant, plum and soft earth scents. The sleek, vibrant and utterly delicious flavors display good delineation on the refreshing, balanced and moderately structured finish. This is not particularly concentrated but I like the delivery as it's quite refreshing plus this could be enjoyed young if desired. (87-89)/2023+

2017 Nuits St. Georges: (1.30 ha spread over Longecourts, Maladières, Fleurières and Charbonnières, which are all in the southern portion of the *appellation*). Here the relatively high-toned nose is cool and restrained with its mix of red cherry, raspberry and pomegranate aromas that are laced with just enough earth character to mention. Once again there is good intensity to the lighter weight flavors that possess sneaky good persistence on the bitter cherry pit-inflected finale. This too could be enjoyed young or cellared for a few years first. (87-89)/2023+

2017 Nuits St. Georges “Aux St. Juliens”: (from a .70 ha holding). Mild reduction is enough to mask the underlying fruit but I doubt that it will persist. Otherwise there is a more refined mouthfeel to the delineated and vibrant middle weight flavors that exude a subtle minerality that adds lift to the slightly more persistent finish. I like the texture and overall, there is just more here. (88-91)/2024+

2017 Nuits St. Georges “Les Boussetots”: (from a .80 ha holding). This is the first wine to exhibit any appreciable wood influence on the ultra-fresh nose of the spicy essence of red cherry and pomegranate. There is once again good intensity and vibrancy to the medium weight flavors that also flash a subtle minerality on the lingering finish. Stylistically this combines the classic Nuits muscle and punch with a dollop of finesse. (89-92)/2025+

2017 Echézeaux: (from a .25 ha holding in Les Treux). The wood influence is a bit more pronounced though not so much as to intrude on the spicy and cool nose of plum, violet, dark cherry and Asian-style tea scents. There is excellent punch and delineation to the larger-scaled flavors that possess good richness and a caressing mouthfeel, all wrapped in a sappy and long finish where the oak telegraphed by the nose resurfaces. This is on the oakier side at present but appears to have the underlying material to eventually absorb it and my projected range implicitly assumes that it will. (90-93)/2027+

2016 Aloxe-Corton “Aux Valozières”: A fresh, ripe and layered red berry and earth suffused nose possesses good density that is matched by the sappy and voluminous flavors that exhibit very good depth and persistence on the reasonably well balanced finale where the only nit is a touch of warmth. This is really quite good and worth considering. 89/2023+

2016 Côtes de Nuits-Villages: Here too there is an appealing freshness to the cool and more restrained aromas of red cherry, currant and newly turned earth-scented nose. Once again there is impressive density to the sappy medium-bodied flavors that deliver very fine complexity and length where the finish displays only a touch of rusticity. This is also really quite good for its level and worth your interest. 89/2023+

2016 Nuits St. Georges: A more deeply pitched nose features notes of plum and earth along with whiffs of wood and the *sauvage*. There is fine density and intensity to the lightly stony medium weight flavors that conclude in a saline and moderately rustic finale. Good if not special quality here in a package that should repay mid-term cellaring. 88/2023+

2016 Nuits St. Georges “Aux St. Juliens”: A pretty and more elegant nose reveals notes of both red and dark currant that are suffused with soft spice and floral nuances. There is slightly better concentration to the caressing middle weight flavors where a hint of minerality arises on the solidly complex, lingering and youthfully austere finale. This mouth coating effort is sufficiently firm that it will need at least a few years to unwind. This too is worth a look. 89/2024+

2016 Nuits St. Georges “Les Boussetots”: An intensely floral nose, and in particular violet, enjoys additional breadth in the form of plum, dark currant and humus-inflected earth trimmed in soft wood influence. The medium weight plus flavors are dense to the point of opulence as the abundant dry extract coats the mouth and buffers the moderately firm and robust finish. This austere and mildly rustic effort will definitely need at least moderate patience. 92/2028+

2016 Echézeaux: As was the case with the 2017 version, the wood influence is a bit more evident on the liqueur-like aromas of cassis, plum, sandalwood and Vosne-style spice. In the same fashion as the Bousselets, the broad-shouldered flavors are dense to the point of opulence as the sappy dry extract is again copious and does a good job buffering the very firm tannic spine shaping the beautifully persistent if youthfully austere finale. This too is going to require at least a few years of forbearance. 93/2031+

Domaine François Lamarche (Vosne-Romanée)

2017	Bourgogne – Pinot Noir	red	86
2017	➔ Bourgogne-Hautes Côtes de Nuits	red	87
2017	Bourgogne Passe-Tout-Grains	red	86
2017	Clos de Vougeot Grand Cru	red	(91-94)
2017	Echézeaux Grand Cru	red	(91-93)
2017	Grands Echézeaux Grand Cru	red	(92-94)
2017	La Grande Rue Grand Cru	red	(92-94)
2017	La Grande Rue – Cuvée 1959 Grand Cru	red	(92-95)
2017	Nuits St. Georges “Les Cras” 1er	red	(90-92)
2017	Vosne-Romanée	red	(88-91)
2017	Vosne-Romanée “Les Chaumes” 1er	red	(89-92)
2017	Vosne-Romanée “La Croix Rameau” 1er	red	(90-92)
2017	➔ Vosne-Romanée “Les Malconsorts” 1er	red	(91-94)
2017	➔ Vosne-Romanée “Les Suchots” 1er	red	(90-93)
2016	La Grande Rue Grand Cru	red	95
2016	➔ Vosne-Romanée “La Croix Rameau” 1er	red	92
2016	➔ Vosne-Romanée “Les Malconsorts” 1er	red	94

Nicole Lamarche succinctly told me that the 2017 growing season “started out pretty much like 2016 did but without the severe frost damage even though the conditions easily could have provoked it. Otherwise it was much easier if for no other reason than we didn’t have the severe attack of mildew. We chose to begin picking on the 7th of September and brought in almost spotless fruit that required no sorting for damaged fruit though there was a bit for berries that hadn’t completely ripened. I used 30% whole clusters for every wine as I don’t want my winemaking choices to affect what my wines have to say. While we had a bit more volume than in 2016, it really wasn’t all that much more. As to the wines, they’re wonderfully transparent to the underlying *terroir* and particularly so aromatically. One thing that I keep hearing is how the 2017 is a vintage of pleasure and early drinking and while that may be true generally, it isn’t true for my 2017s. In my view they are wines to buy and forget that you own them as they are for long keeping.” I would note that the wood treatment for most, if not all, of the wines seems much more toned down than I typically find. I was also impressed by the quality of the three 2016s that I retasted and which had been bottled in April 2018. 2017 will mark the fourth vintage for the new *cuvée* of La Grande Rue that is called 1959. It will continue to be isolated each year in which there is a noticeable difference between it and the regular *cuvée*. (Jeanne-Marie de Champs, www.ds-collection.com, NY, Frederick Wildman, www.frederickwildman.com, NY, Wine House, www.winesf.com, CA, A. Bommarito Wines, www.abommaritowines.com, MO, all USA; Fields, Morris & Verdin, www.fmvwines.com, Berry Brothers & Rudd, www.bbr.com, Justerini & Brooks, www.justerinis.com, Lay & Wheeler, www.laywheeler.com, Wine Society, www.thewinesociety.com, all UK; and Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau).

2017 Bourgogne Passe-Tout-Grains: Pepper and earth-inflected red and dark berry fruit aromas serve as a pungent introduction to the fresh and vibrant light weight flavors that are at once delicious and rustic on the clean and focused finish. This should drink well shortly after release. 86/2019+

2017 Bourgogne – Pinot Noir: Here too the earthy red cherry and dark currant aromas possess good freshness. I like the detail and punch of the delicious flavors that are on the lighter side while offering decent depth and length on the equally rustic finish. Here though there is a bit more structure and I would suggest holding this for 2 to 3 years first. 86/2020+

2017 Bourgogne-Hautes Côtes de Nuits: This is aromatically even fresher with its relatively high-toned nose of cranberry, pomegranate and soft earth and spice wisps. There is both good intensity and minerality suffusing the slightly denser flavors that firm up noticeably on the mildly rustic, focused and more complex finale. This is quite good for the genre and worth considering though note that it will need at least a year or two of cellaring to unwind. 87/2021+

2017 Vosne-Romanée: A very Vosne-style nose offers up notes of sandalwood, spiced Asian tea, violet and a mix of both red and dark fruit. The supple and delicious if not especially dense medium weight flavors possess a seductive mouthfeel, all wrapped in a nicely complex, balanced and persistent finish. This should drink well young and with age. (88-91)/2023+

2017 Vosne-Romanée “Les Chaumes”: This is aromatically similar to the Vosne *villages* but with the addition of more oak and menthol influence. The sleek and nicely detailed flavors possess a bit more volume and density before concluding in a more structured and youthfully austere finale. In contrast to the prior wines, this is going to need a bit of patience and reward up to a decade’s worth. (89-92)/2025+

2017 Vosne-Romanée “Les Suchots”: (from a .58 ha parcel). This too is wonderfully spicy though it is more floral with its layered array of violet, lavender, rose and fresh dark cherry aromas where a background hint of tangerine peel appears. The sleek, delicious and impressively intense flavors possess more evident size and weight as well as noticeably more structure on the balanced and expressly built to age finale. This is potentially excellent though it’s clearly a wine to forget for at least half a dozen years first. (90-93)/2029+

2017 Vosne-Romanée “La Croix Rameau”: There is just enough reduction to push the fruit to the background though spice nuances still poke through the funk. The medium-bodied flavors are not quite as concentrated though there is excellent intensity that carries over the impressively complex and sneaky long finish that is also clearly built to age. (90-92)/2029+

2017 Vosne-Romanée “Les Malconsorts”: The notably spicier and floral-infused aromas reflect notes of both red and dark cherry along with hints of herbal tea, sandalwood and anise. The velvety, concentrated and sappy big-bodied flavors are more muscular as well as more powerful while the strikingly persistent mineral-driven finish is shaped by ripe tannins. This is very serious and again, expressly built to age and a wine that is indisputably going to need it. (91-94)/2032+

2017 Nuits St. Georges “Les Cras”: (from a .37 ha parcel). A relatively high-toned nose is comprised by notes of red cherry, pomegranate and raspberry where background hints of earth and violet lurk. A pungent minerality suffuses the almost painfully intense middle weight flavors that culminate in a driving, linear and overtly austere finish. This is extremely tightly wound effort is going to need extending age to help add flesh and complexity and as such, it won’t be for everyone. (90-92)/2029+

2017 Echézeaux: (from the *climats* of Les Rouges du Bas, Les Cruots and Clos St. Denis). An exuberantly spicy nose reflects aromas of exotic tea, sandalwood, red and dark currant plus a pretty array of floral elements. The supple and round flavors possess both good volume and richness though not nearly the same minerality on the succulent yet still entirely serious finish that coats the palate with sappy dry extract. This is a quality Ech though at least some patience is required. (91-93)/2029+

2017 Clos de Vougeot: (from 3 different parcels, one at the bottom and two at the top but on opposite sides). A background whiff of wood sets off the very fresh aromas of red and dark berry, earth and a hint of leather. The rich, full-bodied and very serious flavors possess solid size and weight along with excellent drive on the powerful and youthfully austere if decidedly linear finish. Like the Les Cras, this is going to require at least some aging to fill out and until that occurs this is going to be more potential than pleasure. With that said, my range implicitly assumes that it will flesh out in time. (91-94)/2032+

2017 Grands Echézeaux: Here the wood influence is a bit more prominent and includes a whiff of menthol though both are sufficiently subtle to easily allow the overtly floral and spice-inflected aromas of various red fruit scents to be appreciated. While the mid-palate of the broad-scaled flavors is solidly concentrated but relatively supple, the powerful, intense and very firmly structured finish is quite tightly wound. This is also presently austere and robust and I would advise not touching a bottle for at least 10 years and it won’t surprise me if 20 years is necessary to for this to realize its full potential. (92-94)/2034+

2017 La Grande Rue: This is also quite floral with its array of violet, lavender and rose petal wisps that add considerable elegance to the very pretty mix of black pinot fruit, sandalwood and lovely spice elements. The mouthfeel of the medium weight plus flavors is finer than those of the GE if not quite as powerful or muscular, all wrapped in a wonderfully long if slightly warm and austere finale. This is a big but balanced example of LGR and should age effortlessly. (92-94)/2032+

2017 La Grande Rue – Cuvée 1959: (2 barrels were produced from vines in Les Gaudichots planted in 1933 and aged in CAVIN Aphrodite barrels that are made from 300 year old oak trees sourced from the Fontainebleau forest). Here the wood treatment is more evident though it’s not intrusive on the nose that is, not surprisingly, quite similar to that of the regular *cuvée*. Interestingly, the medium-bodied flavors are not more concentrated but they are notably finer with superb intensity and minerality on the strikingly long finish that is just a bit more structured. This is classy and beautifully well-balanced and should age accordingly. (92-95)/2034+

2016 Vosne-Romanée “La Croix Rameau”: A relatively high-toned and markedly floral-suffused nose displays aromas composed by the essence of red cherry, anise, violet, rose petal and a hint of hoisin. The middle and attractively vibrant flavors possess a sleek and sophisticated mouthfeel that is almost lacy and delicate though there is good punch and focused power to the delicious and balanced finish. This is very promising but will require at least some patience. 92/2031+

2016 Vosne-Romanée “Les Malconsorts”: A whiff of wood sets off an elegant mix of red currant, lavender, Asian-style tea, herbal tea and rose petal scents. As is usually the case there is excellent size, weight and power to the mineral-driven flavors that exhibit superb intensity that builds from the mid-palate before culminating in a wonderfully persistent if youthfully austere finish. This is a big, powerful and very serious effort that will age effortlessly for several decades. 94/2036+

2016 La Grande Rue: A subtle touch of wood serves as a suitably discreet backdrop for the exceptionally floral-infused and perfumed nose that offers up additional notes of spice, red currant and pekoe tea. The round, refined and lilted if impressively intense flavors are blessed with excellent punch and power while exhibiting a lovely salinity on the built-to-age finish. This refined effort is very classy, indeed the word Zen comes up mind. 95/2036+

Domaine des Lambrays (Morey St. Denis)

2017	Clos des Lambrays Grand Cru	red	(91-94)
2017	➔ Morey St. Denis	red	(89-91)
2017	➔ Morey St. Denis – Les Loups 1er	red	(90-93)
2016	Clos des Lambrays Grand Cru	red	93
2016	➔ Morey St. Denis	red	89
2016	Morey St. Denis – Les Loups 1er	red	90

As I reported last year, the prospective changing of the guard at this iconic domaine has in fact occurred as long-time *régisseur* (resident manager) Thierry Brouin, who has held this post since 1980, has retired in favor of Boris Champy. Champy is originally from Champagne and has held positions working for several of the Moueix wineries in Bordeaux and California as well as that of looking after the vineyards of Maison Louis Latour since 2008. Champy told me that in his view the 2017 vintage is a “modern classic as the *terroir* is very apparent yet the tannins are refined and the wines very balanced, which should enable them to be enjoyed young. The season was relatively easy and the main trick was to control yields, which we did through a green harvest. We picked our chardonnay beginning on the 31st of August and the pinot on the 2nd of September. Because we did not incur much frost damage in Morey in 2016, our yields in 2017 were actually a bit less than the prior year coming in at about 37 hl/ha. I used a varying amount of whole clusters during the vinification, which is to say none of the Morey *villages*, 50% for the 1er and 90% for the Clos. The wines have filled out a lot during the *élevage* and I like them quite a bit. Plus I think that they will age better than most people think simply because of how well-balanced they are.” Champy told me that the 2016s reviewed below were bottled in October 2017 and March 2018. He also explained that in 2018 the domaine will have another 1er by the name of Clos Sorbé, which currently is blended into the Morey 1er. He explained that there is a historical precedent for this as the Cosson family, former owners of the domaine, used to issue an example. (Weygandt-Metzler, www.wegandtmetzler.com, PA, USA; Berry Brothers & Rudd, www.bbr.com, O.W. Loeb, www.owloeb.com, Howard Ripley, www.howardripley.com, Lea & Sandeman, www.leaandsandeman.co.uk, Flint Wines, www.flintwines.com, Uncorked Ltd, www.uncorked.co.uk and Lay & Wheeler, www.laywheeler.com, all UK; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Morey St. Denis: (from La Bidaude and En la Rue de Vergy, both of which sit high on the slope above Clos des Lambrays and Clos de Tart). Reduction presently dominates the underlying fruit. More interesting are the sleek yet plump and fleshy medium-bodied flavors that exude a discreet minerality onto the solidly complex and persistent finish. This is lovely and a wine that should provide much pleasure young but also reward mid-term cellaring. (89-91)/2023+

2017 Morey St. Denis – Les Loups: (from La Riotte, Clos Sorbé and Le Villages; 50% whole cluster). Wisps of herbal tea and spice add interest to the ripe and ultra-fresh aromas of both red and dark currant that are laced with soft earth. There is a bit more volume but much more refinement to the super-sleek, indeed even satin-textured middle weight flavors that possess even better complexity and sneaky good length. I like the balance and this too should be accessible young yet reward up to a decade of bottle age, perhaps even a little more. (90-93)/2025+

2017 Clos des Lambrays: (produced from two large parcels of differing vine ages - one that is approximately two-thirds of the blend and is now 50+ years of age and a second, smaller group of vines that is approximately 25+ years of age; made with 90% whole cluster and 50% new wood). Here too there are whiffs of herbal tea, floral and spice influences on the essence of red berries that is trimmed in soft wood and earth nuances. Once again the mouthfeel of the medium-bodied flavors is beautifully sleek thanks to the dense but fine-grained tannins shaping the attractively refreshing, youthfully austere and strikingly long finale where the only concern is a hint of dryness. My sense is that the dryness is related to the abundant gas and thus my predicted range offers the benefit of the doubt. (91-94)/2032+

2016 Morey St. Denis: A fresh, spicy and admirably pure nose reflects primarily notes of various red berries and a dollop of earth. There is a lovely sense of vibrancy to the detailed and fleshy middle weight flavors that terminate in an utterly delicious and appealingly refreshing finish. This could be enjoyed young but has the stuffing to reward up to a decade of cellaring. Worth considering. 89/2024+

2016 Morey St. Denis – Les Loups: (50% whole cluster). This was moderately reduced when I tasted it from barrel last year and it remains mildly reduced though whiffs of herbal tea and volatile acidity lurk in the background. As such I would advise giving this a thorough aeration if you're going to try a bottle young. By contrast there is excellent freshness and verve to the detailed and intense medium-bodied flavors that possess a caressing mouthfeel while displaying very good length and depth. Notwithstanding the slightly problematic nose, this is still quite pretty if it's not technically perfect. 90/2026+

2016 Clos des Lambrays: (produced from two large parcels of differing vine ages - one that is approximately two-thirds of the blend and is now 50+ years of age and a second, smaller group of vines that is approximately 25+ years of age; made with 85% whole cluster and 50% new wood). An overtly floral suffused nose offers up ripe aromas of red currant, rose petal, plum and a hint of exotic spice. There is first-rate punch to the bigger and richer yet still well-defined medium weight plus flavors that possess impressive length on the nicely complex and dusty finish. Fine if not remarkable quality. 93/2028+

Domaine Lécheneaut (Nuits St. Georges)

2017	Bourgogne – Pinot Noir	red	(86-88)
2017	➔ Bourgogne “Clos Prieur”	red	(86-89)
2017	Bourgogne-Hautes Côtes de Nuits	red	(85-88)
2017	Chambolle-Musigny	red	(87-89)
2017	Chambolle-Musigny “1er” 1er	red	(89-91)
2017	Chorey-lès-Beaune	red	(86-89)
2017	Clos de la Roche Grand Cru	red	NR
2017	Gevrey-Chambertin	red	(87-90)
2017	Marsannay “Les Sampagny”	red	(87-90)
2017	Morey St. Denis	red	(87-89)
2017	Morey St. Denis “Les Charrières” 1er	red	(89-92)
2017	➔ Morey St. Denis “Clos des Ormes”	red	(89-91)
2017	Nuits St. Georges	red	(88-90)
2017	Nuits St. Georges “Aux Chouillets Vieilles Vignes”	red	(88-91)
2017	➔ Nuits St. Georges “Les Damodes” 1er	red	(89-92)
2017	➔ Nuits St. Georges “Les Prulliers” 1er	red	(90-93)
2017	Vosne-Romanée	red	(87-89)

Vincent Lécheneaut told me that in 2017 “we barely escaped having more frost damage, which after the difficulties incurred in 2016 would have been disastrous. Bud break was very early yet again, which is fine in its fashion but it does expose the vines to late spring frosts, which can have dire consequences. Thankfully April was quite cold but it wasn't humid so the ice crystals didn't form on the tender leaves and shoots. After that conditions were very clement with a quick flowering and relatively hot summer temperatures without being excessive. The one exception to this was a small hailstorm that hit the northern part of Morey on the 17th of July which did take out some potential yield in Clos de la Roche which we estimated at about 30% which hurts given how small our parcel is. It was obvious that yields were going to be abundant so we dropped fruit via a green harvest in June and July. The second half of August was moderately wet and it served to swell the berries, which of course added juice while decreasing the ratio of solids to liquids. We began picking on the 7th of September and the fruit, while ripe and really clean, did have to be sorted to eliminate under ripe berries. Across all of our *appellations* we averaged right around 45 hl/ha with potential alcohols that ranged from 12 to 13%. As I noted the berries were large and the solid to liquid ratio wasn't great so we did a *saignée* of around 5% to help correct it. We also used no whole clusters in the vinifications as the acidities were already on the low side and we didn't want to inadvertently raise the pHs. As to the wines, I think that they're juicy, succulent and seductive but let's be honest, they're not great. This doesn't mean that they can't offer a lot of pleasure but they're not going to rival our 2015s or 2016s.” (Robert Kacher Selections, www.robertkacherselections.com, Washington, DC, USA; Enotria Wine Cellars Ltd., www.enotria.co.uk and Ballantynes of Cowbridge, www.ballantynes.co.uk, both UK).

2017 Bourgogne – Pinot Noir: A very pretty and ultra-fresh nose offers up notes of both red and dark fruit along with hints of earth and leather. The sleek, delicious and energetic lighter weight flavors are attractively vibrant and refreshing. This should drink well young but repay a few years of keeping too. (86-88)/2020+

2017 Bourgogne “Clos Prieur”: (from Gilly). A mild touch of reduction and a background touch of wood presently overwhelm the fruit today. Otherwise there is a bit more volume as well as better mid-palate density to the nicely rich and attractively textured medium weight flavors that deliver slightly better depth on the lingering finish. This too should offer good pleasure young while rewarding a couple years of bottle age. (86-89)/2021+

2017 Bourgogne-Hautes Côtes de Nuits: A moderately deeply pitched nose of dark currant and plum is trimmed in just enough wood to remark upon. The mouthfeel of the lighter weight flavors is finer and with more evident minerality though the finish isn't quite as complex plus there is a touch of dryness that cuts the finish a bit short. (85-88)/2021+

2017 Choresy-lès-Beaune: (from a leased parcel in Les Champs Longs). Reduction and wood dominate the fruit today. More interesting are the naturally sweet and succulent middle weight flavors that offer reasonably good volume and richness together with a dusty, pliant and delicious finish. Once again, this easy-going effort should drink well young. (86-89)/2021+

2017 Marsannay “Les Sampagny”: (from Couchey). Firm reduction renders an evaluation of the nose impossible. Otherwise there is good intensity to the racy, detailed and much more mineral-inflected flavors that also possess better mid-palate density, all wrapped in a lingering and slightly firmer finish. This will need a few years to unwind. (87-90)/2022+

2017 Morey St. Denis: (90% of the blend is from Pierre Virant with the remainder from Porroux and Les Cognées). Here there is no reductive funkiness on the pretty array of blended notes of red and dark cherry, plum and a whiff of violet. The very supple and round if not especially concentrated middle weight flavors deliver reasonably good depth and persistence on the balanced finale. Once again, this should offer pleasant early drinking if that's your preference. (87-89)/2021+

2017 Chambolle-Musigny: (from five different parcels of vines averaging between 40 to 50 years of age at both ends of the commune). Reduction. The mouthfeel of the medium-bodied flavors is a bit finer and there's slightly better mid-palate density as well, all wrapped in an lingering finish that is at once mildly sweet and warm. This is pretty in its fashion but the finish is less harmonious. (87-89)/2022+

2017 Gevrey-Chambertin: (this is mostly from the *lieu-dit* Charreux, situated on the north side of Gevrey on the Brochon border with a small amount of Le Seuvrées, which is on the Morey border). Pungent aromas of oak and reduction are all that can be discerned today. The sleek, pliant and energetic medium weight flavors possess good volume while offering a bit more depth on the more tightly wound finish. This will need a few years to resolve the supporting tannins. (87-90)/2023+

2017 Vosne-Romanée: (from Aux Ravioles). An attractively spicy nose is comprised mainly by notes of plum and dark cherry trimmed in noticeable wood. There is good energy and freshness to the refined and pure middle weight flavors that conclude in a nicely persistent if austere finish that is somewhat one-dimensional at present. This will need a few years of cellaring to better develop depth. (87-89)/2023+

2017 Nuits St. Georges: (from 7 different *lieux-dits* though most of it comes from Les Damodes and Aux St. Jacques on the Vosne side). Here too there is plenty of spice character to the dark pinot fruit, earth and violet-scented nose where the wood treatment is more evident. There is good volume and verve to the succulent medium weight flavors that offer solid depth and persistence on the rustic and youthfully austere finale. (88-90)/2025+

2017 Nuits St. Georges “Aux Chouillets Vieilles Vignes”: Here the expressive nose is quite fresh and bright with its combination of dark currant, plum, lavender and a more discreet application of wood. As is usually the case, the mouthfeel of the moderately dense flavors is finer plus there is more evident minerality suffusing the youthfully austere finale. This isn't really refined but neither is it rustic and I like the overall sense of balance. (88-91)/2025+

2017 Morey St. Denis “Clos des Ormes”: (this combines parcels from both the 1er and *villages* sections in roughly equal proportions). A generous dollop of wood frames the ripe and fresh aromas of plum and dark cherry that are laced with earth and menthol wisps. There is both good verve and richness to the lightly mineral-inflected middle weight flavors that possess a seductive mouthfeel thanks to the relatively fine-grained tannins shaping the harmonious if slightly warm finish. (89-91)/2025+

2017 Morey St. Denis “Les Charrières”: Here too generous wood sets off similar if slightly earthier aromas of plum, dark cherry and menthol. There is slightly better delineation to the more muscular medium-bodied flavors that possess very good punch on the slightly more complex and firmer finish. This is built to reward mid-term cellaring. (89-92)/2027+

2017 Chambolle-Musigny “1er”: (50+ year old vines from two parcels, 75% of which is from Les Borniques and the remainder is from Les Plantes). The spicy red berry fruit struggles to be appreciated as the wood treatment dominates it. The mouthfeel of the lighter weight flavors is much finer and offers more evident minerality as well though the finish doesn't have the same depth. This is pretty but it's carrying more oak than I prefer and it's not entirely clear that there is enough underlying material to fully integrate it over time. (89-91)/2025+

2017 Nuits St. Georges “Les Damodes”: Reduction, wood and menthol give the underlying fruit no chance to be appreciated. There is a lovely sense of underlying tension to the mineral-infused flavors that are underpinned by firm and dusty tannins, all wrapped in a focused, linear and youthfully austere finish. This relatively tightly wound effort needs to develop more depth and resolve some of its tannin to merit the upper end of my projected range. (89-92)/2027+

2017 Nuits St. Georges “Les Pruliers”: More moderate though hardly invisible wood and menthol notes stop just short of dominating the liqueur-like aromas of plum, earth and leather wisps. There is excellent volume and richness to the big-bodied and more concentrated flavors that possess evident power and muscle on the beautifully lingering, rustic and balanced finish. This is a classic Pruliers and one that is built like it too. (90-93)/2032+

2017 Clos de la Roche: (from a tiny .09 ha parcel of 40+ year old vines situated in the *climat* of Monts Luisants). Reduction dominates the fruit and can be found on the palate as well, which is never a good sign though it’s not necessarily fatal either. On the palate there is good energy but not much density for a Clos de la Roche and the finish is a bit short as well. This is frankly difficult to predict whether it will come together in a harmonious fashion but I have my doubts. Not Rated.

Domaine Leroy (Vosne-Romanée)

2016	Chambertin Grand Cru	red	99
2016	Chambolle-Musigny “Les Charmes” 1er	red	94
2016	Chambolle-Musigny “Les Fremières”	red	93
2016	Clos de la Roche Grand Cru	red	96
2016	Clos de Vougeot Grand Cru	red	95
2016	Corton-Renardes Grand Cru	red	95
2016	Gevrey-Chambertin “Aux Combottes” 1er	red	95
2016	Latricières-Chambertin Grand Cru	red	97
2016	Musigny Grand Cru	red	98
2016	Nuits St. Georges	red	91
2016	Nuits St. Georges “Les Boudots” 1er	red	94
2016	Nuits St. Georges “Aux Vignerondes” 1er	red	93
2016	Pommard “Les Vignots”	red	91
2016	Richebourg Grand Cru	red	97
2016	Romanée St Vivant Grand Cru	red	97
2016	Savigny-lès-Beaune “Les Narbantons” 1er	red	93
2016	Volnay “Santenots du Milieu” 1er	red	93
2016	Vosne-Romanée “Les Beaux Monts” 1er	red	95
2016	Vosne-Romanée “Aux Brûlées” 1er	red	94
2016	Vosne-Romanée “Les Genavrières”	red	92

Lalou Bize-Leroy was away at the time of my visit and I was greeted instead by Gilles Desprez who ably conducted the tasting. He explained that M. Bize had asked him to tell me that she “loves the 2016 vintage as it has so many classic attributes. The frost and mildew caused the vines a lot of grief but July was near perfect and allowed the vines to get back on track to recover much of the delay from the frost. We picked from the 20th to the 26th of September. Our average yield came in at about 12 hl/ha but it was highly disparate as the frost-damaged vines were heavily affected whereas those in Vosne and Morey much less so. We vinified the fruit over a 15 to 20 day period and then racked the wines into barrel where they stayed before being bottled in January 2018. As to the wines there is so much to like about them but make no mistake, 2016 is a vintage that will make very old bones; in fact it’s a vintage that’s going to need extended aging.” As readers know, I am an unabashed fan of the Leroy wines and have offered many glowing reviews over the years. With that said, when the portfolio of wines is viewed in its totality, I am not engaging in undue hyperbole by observing that 2016 is destined to be one of Leroy’s greatest successes as the wines are quite simply brilliant. (Martine’s Wines, www.martineswines.com, CA, USA; Justerini & Brooks, www.justerini.com, John Armit, www.armit.co.uk, Howard Ripley, www.howardripley.com, FINE+RARE Wines Ltd, www.frw.co.uk, UK and Lay & Wheeler, www.laywheeler.com, all UK).

2016 Pommard “Les Vignots”: A super-fresh essence of red currant, raspberry, lavender and suggestion of earth introduces sleek, intense and mineral-inflected middle weight flavors that possess excellent delineation and focus on the beautifully long, harmonious and complex finish. The sense of tension is beguiling and this tightly wound effort should be capable of aging gracefully for many years. In sum, *villages*-level Pommard doesn’t get much better. 91/2028+

2016 Nuits St. Georges: (as was the case in 2015, this blends the Lavières, Aux Allots and Bas de Combe). Here too the pretty and layered nose of black cherry, cassis and newly turned earth is exuberantly fresh and more floral-inflected as well. There is good fine volume and mid-palate density to the punchy and lingering finish that offers a bit more depth if not the same minerality. This is impressive in its balance and should also amply reward extended keeping. 91/2028+

2016 Vosne-Romanée “Les Genavrières”: A more restrained nose features a cool and beautifully spicy array of various red berries, especially cherry and pomegranate, along with plenty of floral influence. The equally cool, pure and sleek medium-bodied flavors possess a completely different mouthfeel as here it's seductive and velvety, all wrapped in a firm, palate coating and strikingly long finish. While this indisputably possesses outstanding aging potential, the abundant dry extract is so copious that this is one of the few wines in the range that could be drunk with pleasure in its youth. 92/2031+

2016 Chambolle-Musigny “Les Fremières”: This is also quite restrained, indeed to the point that the intensely floral-suffused red pinot fruit aromas require determined swirling to liberate them. There is terrific intensity to the super-sleek mineral-driven flavors that possess a palpable salinity on the driving, complex and impeccably well-balanced finale. This is less seductive than the Genavrières but there is a bit more overall depth plus it's very Chambollesque. 93/2028+

2016 Volnay “Santenots du Milieu”: There is sufficient reduction present to warrant decanting this if you're tempted to try a bottle young. Otherwise the admirably concentrated medium-bodied flavors are at once seductive yet serious before culminating in a wonderfully long and complex if very compact finish. Not surprisingly, this too is going to require extended cellaring as it's presently very tightly wound. 93/2028+

2016 Savigny-lès-Beaune “Les Narbantons”: A restrained yet exceptionally pretty nose blends notes of lavender, rose petal and spice with those of dark cherry, distinct earth and a hint of wood. The decidedly rich and full-bodied flavors possess a comparatively refined mouthfeel thanks to the relatively fine-grained tannins shaping the dusty, youthfully austere and sneaky long finish because just as you think it has stopped, it returns. 93/2031+

2016 Nuits St. Georges “Aux Vignerondes”: (from a .35 ha parcel). The high-toned and broad-ranging nose combines notes of pomegranate, red cherry, raspberry, spice and copious floral nuances. The sleek, indeed satin-textured middle weight flavors brim with minerality on the super-saline infused finish. I really like the delineation and energy yet the mid-palate is supple and the finale really fans out as it sits on the palate. This needs to develop more depth but the structure and depth of material are present such that this should also certainly occur. 93/2031+

2016 Nuits St. Georges “Les Boudots”: Like the Santenots, this is presently somewhat reduced though the underlying fruit seems ripe. Otherwise the gorgeously textured, dense and muscular big-bodied flavors are quite fresh while possessing a highly seductive texture, all wrapped in sappy, powerful and notably more complex finale. This is an imposingly scaled wine that notwithstanding the seductive texture, the supporting tannins make clear that this is destined for long-term cellaring. 94/2034+

2016 Vosne-Romanée “Les Beaux Monts”: Here the nose is restrained to the point of being almost mute as it requires very aggressive swirling before it finally reveals a gorgeous array of cool and airy spices, Asian-style tea, sandalwood, lilac and orange peel scents. Once again there is a beguiling sleekness to the elegant and almost pungently mineral-driven middle weight flavors that exhibit strikingly good cut and delineation before culminating in a focused, linear and lengthy finish that also really fans out as it sits on the palate. This is exceptionally classy and it should age gracefully for decades. 95/2034+

2016 Vosne-Romanée “Aux Brûlées”: While this is aromatically a bit more expressive, it still is markedly restrained with its even more floral-inflected if slightly less spicy nose of various dark berries and orange pekoe tea scents. As is usually the case, the broad-shouldered flavors are more muscular and powerful though less mineral-driven while delivering outstanding persistence on the youthfully austere and very firmly structured finish. This too is clearly built for the very long haul. 94/2036+

2016 Chambolle-Musigny “Les Charmes”: A captivating and ultra-elegant combination offers up notes of red cherry, currant and raspberry liqueur laced with pretty floral nuances of acacia, lavender and violet. Once again there is a super-sleek mouthfeel to the naturally sweet and precise mineral-inflected medium-bodied flavors that possess terrific intensity on the impressively persistent, linear and focused finish. Like the Beaux Monts, this is very classy juice that should also age for decades. 94/2036+

2016 Gevrey-Chambertin “Aux Combottes”: A softly spicy, ripe, elegant and admirably broad-ranging nose offers up notes of both red and dark berries, earth and a hint of the *sauvage* along with plenty of floral influence. There is equally good breadth to the rich, intense and tension-filled full-bodied and lightly flavors that possess excellent power and drive on the moderately austere, compact, mouth coating and very serious finale. This is distinctly Gevrey in character and once again clearly built for the very long-term. 95/2038+

2016 Corton-Renardes: A moderately reduced nose reflects a bit of wood and not much else today so I would advise decanting this if you're tempted to crack a bottle of this anytime soon. There is excellent volume and first-rate power to the big-bodied flavors that possess a superb mid-palate stuffing along with a seductive mouthfeel that contrasts with the robust, firmly structured and overtly austere finish that goes on and on. This is classically styled and youthfully introverted Corton that will require the better part of 30 years before it arrives at its apogee. 95/2041+

2016 Romanée St. Vivant: (from a 1 ha parcel planted in 1924). This is also mildly reduced but not so much so that pretty spice elements can't be discerned. It would be infanticide to a considerable degree to open a bottle of this young but if you did, be sure to decant it for 30 minutes or so first. Otherwise there is a lilting and lacy mouthfeel to the intense and highly energetic middle weight flavors that conclude in a focused, linear and strikingly complex finish that also just goes on and on. As it always is, this is one very classy effort that is an exercise in subtlety and understatement. 97/2036+

2016 Richebourg: An intensely floral-suffused if restrained nose reflects notes of various red berries, spice, hoisin, sandalwood and plum scents is trimmed in just enough oak influence to mention. Once again there is a positively gorgeous texture to the immensely powerful, concentrated and mineral-driven flavors that culminate in a borderline painfully intense and explosively long finish. This tautly muscular effort is also exceptionally serious and a wine that may very well require close to three decades to fully mature. 97/2041+

2016 Clos de Vougeot: (from 3 separate parcels situated in each of the 3 levels, e.g. upper, middle and lower). Fresh, cool and reluctant aromas are composed by notes of various red berries, pungent humus-inflected earth and once again plenty of floral nuances. There is excellent volume and mid-palate concentration thanks to the abundant quantity of sappy dry extract that pushes the markedly firm tannins shaping the big-bodied flavors and muscular, rustic and austere finish to the background. It is essentially gratuitous to observe that this will not make for good early drinking as it's clearly built for the very long haul. 95/2041+

2016 Musigny: Like the RSV there is just enough reduction to hide everything but the intrinsic spice nuances. Otherwise the hallmark sophistication of a great Musigny is present in spades with its notably finer mouthfeel that juxtaposes the refinement of the intensely mineral-driven mid-palate with the firmly structured and youthfully austere and super-saline finish that delivers almost unbelievably good length. As the focused and markedly austere finish sits on the palate it transforms into the proverbial peacock's tail offering stunningly good breadth. In short, this is breathtakingly good if very much a baby. 98/2041+

2016 Clos de la Roche: The fresh, restrained and borderline mute nose very reluctantly gives up its aromas of red currant, earth, humus, leather and lavender whiffs. The rich and dramatically scaled flavors possess seemingly endless reserves of dry extract that imparts a seductive mouthfeel to the powerful, focused and very firmly structured finale that evidences sneaky good persistence. This is one of the densest wines in this range and one that is also going to require extended patience. 96/2036+

2016 Latricières-Chambertin: A relatively high-toned and super-fresh nose grudgingly reveals high-toned notes of red currant, pomegranate, anise, earth, humus and similar hints of leather and lavender. The lilting yet impressively powerful and focused large-scaled flavors that seem to be built on a base of minerality before culminating in an austere, compact, linear and hugely long finish that is borderline strict today. This is really tightly wound and is going to need a long snooze in a cool cellar to resolve the very firm tannic spine. In sum, this is a wine to buy and forget you own it. 97/2041+

2016 Chambertin: An attractively fresh if restrained and again distinctly cool nose offers up a beautiful combination of spice elements on the mostly dark berry fruit aromas that blend with floral hints that include wisps of lilac, rose petal and lavender. The tautly muscular broad-shouldered flavors possess outstanding mid-palate density thanks to the seemingly endless reserves of dry extract as well as evident minerality on the focused, well-balanced and stunningly long finale. This is not a Chambertin of refinement, indeed it's presently structured to the point of being chewy, but this is a bona fide 'wow' wine that I could still taste three days later. In a word, magnificent. 99/2046+

Domaine du Comte Liger-Belair (Vosne-Romanée)

2017	Clos de Vougeot	Grand Cru	red	(91-94)
2017	Echézeaux	Grand Cru	red	(92-95)
2017	Nuits St. Georges	"Aux Cras" 1er	red	(90-92)
2017	Nuits St. Georges	"Clos des Grandes Vignes" 1er	red	(89-92)
2017	➔ Nuits St. Georges	"Les Lavières"	red	(89-91)
2017	La Romanée	Grand Cru	red	(94-97)
2017	Vosne-Romanée		red	(88-90)
2017	➔ Vosne-Romanée	"Aux Brûlées" 1er	red	(91-94)

2017	Vosne-Romanée “Les Chaumes” 1er	red	(90-92)
2017	➔ Vosne-Romanée “Clos du Château”	red	(89-91)
2017	➔ Vosne-Romanée “La Colombière”	red	(89-91)
2017	➔ Vosne-Romanée “Les Petits Monts” 1er	red	(91-93)
2017	➔ Vosne-Romanée “Aux Reignots” 1er	red	(92-94)
2017	➔ Vosne-Romanée “Les Suchots” 1er	red	(91-93)
2016	Clos de Vougeot Grand Cru	red	95
2016	Echézeaux Grand Cru	red	95
2016	➔ Nuits St. Georges “Aux Cras” 1er	red	93
2016	➔ Nuits St. Georges “Clos des Grandes Vignes” 1er	red	91
2016	➔ Nuits St. Georges “Les Lavières”	red	91
2016	La Romanée Grand Cru	red	98
2016	➔ Vosne-Romanée	red	89
2016	➔ Vosne-Romanée “Aux Brûlées” 1er	red	94
2016	➔ Vosne-Romanée “Les Chaumes” 1er	red	92
2016	➔ Vosne-Romanée “La Colombière”	red	90
2016	➔ Vosne-Romanée “Clos du Château”	red	90
2016	➔ Vosne-Romanée “Les Petits Monts” 1er	red	94
2016	➔ Vosne-Romanée “Aux Reignots” 1er	red	94
2016	➔ Vosne-Romanée “Les Suchots” 1er	red	93

Louis-Michel Liger-Belair told me that the 2017 “growing season was really pretty straightforward and certainly much easier than that of 2016. First there was no early season frost and second, there was no attack of mildew that was so hard to fight because of how wet the vineyards were at the time. In 2017 though the very warm and dry summer was well behaved as it were and other than some rain in the second half of August that had the effect of swelling the berries, the conditions were clement. The fruit was clean and ripe and as such the vinifications were straightforward. I selectively employed varying amounts of whole clusters depending on the ripeness levels. In the end, I think there were really only two keys to making good wines in 2017. The first was to control yields as the vines were quite productive after the low yields of 2016. As such, it was necessary to drop excess fruit through a green harvest. Secondly, I think that it was a bad idea to push the *élevage* period for too long as the wines risk drying out. As such I will bottle my 2017s earlier than usual. Overall, my sense is that 2017 is a good to perhaps very good vintage that will be best suited to mid-term keeping.” I was very impressed with the now in-bottle 2016s, revisited below, and this is true up and down the *appellation* hierarchy; he noted that the wines were bottled in four different stages between September 2017 and May 2018. I repeat in case fans of the domaine might have missed it that there is a new *grand cru* in the range. Liger-Belair explained that he signed a fruit purchase contract for a .40 ha parcel of Clos de Vougeot that at one time belonged to the *négociant* arm of the firm C. Marey et Comte Liger-Belair. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; additional distributors include Veritas Imports, www.veritaswine.com, CA/NV/AZ/NM, Grand Cru Selections, LLC, nedbenedict@gmail.com, NY/NJ, Wines Unlimited, www.winesunlimited.com, LA, Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, C'est Vin, LLC, 703.243.3559, VA, and USA Wine Imports, www.usawineimports.com, NY, for "Selection Pas Mal", NY, all USA; Justerini & Brooks, www.justerinis.com, UK).

2017 Vosne-Romanée: (from 11 different parcels). A spicy dark berry fruit nose features plenty of floral elements and a hint of sandalwood. The supple, round a delicious lighter weight flavors possess an attractive texture, all wrapped in a delicious and solidly complex finale. This should both drink well young and repay 4 to 7 years of cellaring. (88-90)/2022+

2017 Vosne-Romanée “La Colombière”: (from a .78 ha parcel of vines between 50 and 70 years of age). A background application of wood sets off the more red fruit driven nose that offers slightly more evident spice nuances. The sleeker and more concentrated middle weight flavors possess a lovely sense of energy that carries over to the delicious, balanced and sneaky long finish. This is really quite good plus it should drink well early one. (89-91)/2023+

2017 Vosne-Romanée “Clos du Château”: (a *monopole* of the Domaine with 35+ year old vines and rockier soil than Columbière). A more deeply pitched nose offers up notes of spiced plum and cassis hints that are trimmed in a whisper of wood toast. The mouthfeel of the medium-bodied flavors isn't as sleek but there is better mid-palate density, all wrapped in a velvet-textured, lightly stony and bitter cherry pit-inflected finale. I like the balance and this is lovely. (89-91)/2023+

2017 Nuits St. Georges “Les Lavières”: (this wine is only sold in the UK). A well-layered nose features notes of spice, earth, the *sauvage*, dark currant and plum that exhibit an interesting wisp of leather. There is both good volume and dry extract that imparts a fleshy mouthfeel to the seductively textured medium weight flavors that flash a subtle minerality on the lingering and solidly complex finale. This too is really quite good and once again, a wine that should drink well in its youth. (89-91)/2022+

2017 Vosne-Romanée “Les Chaumes”: (from vines planted in 1945). Here the nose is also well-layered and really quite pretty with its mélange of fresh spiced plus, violet, lavender and Asian-style tea. The attractively vibrant middle weight flavors once again possess a seductive tenderness thanks to the velvet-textured mid-palate, all wrapped in a harmonious and lingering finish. This will need to develop better depth as it's a bit one-dimensional at present but it should be able to do that based on the quality of the underlying material. (90-92)/2023+

2017 Vosne-Romanée “Les Suchots”: (from a .22 ha parcel). Firm reduction flattens the underlying fruit today. Otherwise there is a sleeker texture to the less seductive but more powerful medium-bodied flavors that possess excellent mid-palate density that adds a sense of weight to the noticeably more tightly wound finish that offers better depth and persistence. This should amply reward a decade plus of cellaring and will need at least 5 to 7 years first. (91-93)/2027+

2017 Vosne-Romanée “Aux Brûlées”: (from a .12 ha parcel in Brûlées proper; vinified with 100% whole clusters and it will be bottled only in mags and jéros). An overtly floral-inflected nose reveals notes of black cherry, plus and Asian-style tea along with hints of anise and hoisin. There is excellent volume to the tautly muscular and markedly mineral-driven flavors that are quite firmly structured on the focused, compact and impressively persistent finish. This will need all of 20 years to reach its apogee in the large format bottling. (91-94)/2037+

2017 Nuits St. Georges “Aux Cras”: (from a .37 ha parcel). Firm reduction renders the nose unreadable at present. More interesting are the focused, detailed and punchy middle weight flavors that possess a fleshy mid-palate yet the finish is youthfully austere, compact and linear. This delicious effort will also need at least some bottle age to unwind. (90-92)/2027+

2017 Nuits St. Georges “Clos des Grandes Vignes”: (a *monopole* of the domaine). This too is reduced if somewhat less so but even so, little detail can be discerned beyond a bit of oak influence. The vibrant and utterly delicious if not particularly concentrated medium weight flavors deliver possess an appealing and relatively refined mouthfeel thanks to the fine-grained tannins shaping the youthfully austere finale. (89-92)/2024+

2017 Vosne-Romanée “Les Petits Monts”: (from a .12 ha parcel). Once again reduction dominates the nose. The palate impression of the attractively vibrant medium weight flavors is quite sleek and sophisticated while the lingering and lightly stony finish delivers sneaky good length. This is at once classy and cool and even though it's not especially dense, there is enough underlying material and structure to reward up to 15 years of cellaring. (91-93)/2029+

2017 Vosne-Romanée “Aux Reignots”: (the Liger-Belair vines are the only that run from the top to the bottom of the vineyard). Reduction. Wonderfully refined, racy and intense middle weight flavors possess outstanding delineation, indeed the driving and overtly saline finish is chiseled and strikingly complex. This won't wow you with its density but this classy and Zen-like effort is an exercise in lace and grace. (92-94)/2029+

2017 Clos de Vougeot: (from a .40 ha parcel). Very firm reduction. The palate impression of the medium weight is once again highly energetic and beautifully well-detailed while displaying excellent focus and persistence on the youthfully austere finale. Like the Reignots, this won't wow you with imposing size or power but rather with its complexity and balance. (91-94)/2032+

2017 Echézeaux: (from a .6 ha parcel situated two-thirds in Cruots and the rest in Champs Traversin). Firm reduction. The finer and slightly denser flavors possess solid dry extract as well as a velvety and highly sappy seductive mouthfeel where the extract does a good job of buffering the long, complex and mocha-infused finish. Lovely. (92-95)/2032+

2017 La Romanée: Reduction. Several of the wines in the range possess beautiful textures and mouthfeels but the beautifully delineated, vibrant and stony flavors are silky to the point of resembling liquid lace if such a thing existed while exhibiting stunningly good persistence on the harmonious and superbly well-balanced finish. This mildly austere effort is restrained and cool yet it cannot hide its evident class. In sum, this gorgeous effort is simply at another level. (94-97)/2037+

2016 Vosne-Romanée: (from 11 different parcels). An agreeably fresh and spicy nose of purple fruit leads to vibrant and seductively textured medium weight flavors that possess a beguiling mouthfeel while offering fine length. This velvety effort is very Vosne in character and should drink well young yet repay mid-term keeping as I sense that more depth will soon develop with a few years of bottle age. Worth checking out. 89/2024+

2016 Vosne-Romanée “La Colombière”: (a .78 ha parcel of vines between 50 and 70 years of age). Light reduction suppresses the fruit somewhat so I would suggest a quick aeration. There is a lovely sense of vibrancy and slightly more volume to the delicious flavors that possess a noticeably firmer core of supporting tannins on the refreshing and balanced finale that offers fine depth and persistence. Good stuff. 90/2026+

2016 Vosne-Romanée “Clos du Château”: (a *monopole* of the Domaine with 35+ year old vines and rockier soil than Columbière). The dark currant, plum and violet aromas display an appealing spiciness that continues on to the attractive vibrant, intense and sleekly muscular flavors that already possess fine depth on the notably rich and balanced finale. While the supporting tannins aren't necessarily firmer, their texture is notably different and this will need at least some bottle age first. 90/2026+

2016 Nuits St. Georges “Les Lavières”: (this wine is only sold in the UK). In 2016 this is more Vosne than Nuits with its lovely array of spice elements suffusing the plum, dark currant and soft earth-inflected aromas. There is both good energy and a subtle minerality to be found on the well-detailed medium-bodied flavors that culminate in an ever-so-mildly youthfully austere bitter cherry pit-inflected finish where the supporting tannins are really quite fine for a *villages* level Nuits. This is really most impressive and recommended provided that you can allow it at least a few years of cellar time. 91/2028+

2016 Vosne-Romanée “Les Chaumes”: (from vines planted in 1945). A slightly more elegant but not more complex nose also offers up spiced plum and dark currant scents but rather than earth there are attractive floral hints and in particular violet. The medium weight flavors possess a caressing mouthfeel, indeed it's satiny, before concluding in a sappy and dusty finish that evidences sneaky good length. This beauty will also benefit from at least a few years of cellaring. 92/2028+

2016 Vosne-Romanée “Les Suchots”: (from a .22 ha parcel). There is just enough reduction to make it worth your while to briefly decant this. As is typically the case, there is both more volume and mid-palate density to the middle weight flavors that are rich to the point of succulence that contrasts markedly with the firm and youthfully austere finish that makes clear this tightly wound effort will definitely benefit from at least half a dozen years of age and 15+ is more likely. Excellent. 93/2031+

2016 Vosne-Romanée “Les Petits Monts”: (from a .12 ha parcel). Very mild reduction shaves the top notes from the overtly floral aromas of spicy red and dark currant and thus I would again suggest giving this a quick aeration. The palate impression of the wonderfully vibrant medium-bodied flavors is quite sleek as well as notably more mineral-driven on the firmly structured, dusty and notably serious finale. This tautly muscular effort is very clearly built-to-age and a wine that should amply reward extended keeping. 94/2031+

2016 Vosne-Romanée “Aux Brûlées”: (from a .12 ha parcel in Brûlées proper; vinified with 100% whole cluster and it will be bottled only in mags and jéros). Here the reduction is more obvious and while it's unlikely that this will be opened from large format in its youth, should it be it will need to be decanted first. On the palate there is a bit more evident muscle and plenty of minerality to the middle weight plus flavors that deliver first-rate power on the youthfully austere and sneakily persistent finish. Note that my suggested drinking window is for magnum format. 94/2038+

2016 Nuits St. Georges “Aux Cras”: (from a .37 ha parcel). A vague suggestion of wood can be found on the earthy, fresh and ripe aromas of mostly plum liqueur. There is laser-like precision to the chiseled and wonderfully intense medium weight flavors that brim with both minerality and dry extract that serves to buffer the tightly coiled and gorgeously long finish. This is excellent and should amply reward mid-term cellaring. 93/2028+

2016 Nuits St. Georges “Clos des Grandes Vignes”: (a *monopole* of the domaine that gave yields of only 5 hl/ha in 2016; bottled only in magnum). Mild reduction masks the underlying fruit so I would again advise decanting this first. The dense, mouth coating and subtly stony middle weight flavors are powerful yet manage to retain a certain refinement though the agreeably textured finish belies a trace of rusticity. This is also quite pretty but not nearly as complex. 91/2034+

2016 Vosne-Romanée “Aux Reignots”: (the Liger-Belair vines are the only ones that run from top to bottom). An intensely floral-suffused nose of various red berry and plum scents is both exuberantly fresh and spicy. It is immediately evident that the medium weight flavors are both more refined and more mineral-driven while delivering the seemingly contradictory combination of being at once muscular yet delicate on the serious and youthfully austere bitter cherry pit-inflected finale. As is usually the case this is a wine of class and sophistication that should age effortlessly. 94/2031+

2016 Clos de Vougeot: (from a .40 ha parcel). A much earthier blend offers up notes of plum and dark berries along with wisps of wood and spice. As one would reasonably expect there is more volume and power but a good deal less refinement to the broad-shouldered flavors that possess an attractive mid-palate texture that contrasts markedly with the austere, backward and very serious finish. A classically styled and excellent Clos de Vougeot that is clearly built-to-age. 95/2031+

2016 Echézeaux: (from a .6 ha parcel situated two-thirds in Cruots and the rest in Champs Traversin). Mild reduction partially masks the fruit though spice and floral hints are detectible. There is good energy and punch to the velvety large-scaled flavors that possess excellent depth and concentration while displaying a very firm, detailed and beautifully well-balanced finish. This appreciably powerful and very impressive effort is blessed with plenty of sappy dry extract which should ensure a long life. 95/2034+

2016 La Romanée: A discreetly perfumed and brilliantly layered nose reflects notes of both red and dark berries along with a cornucopia of spice and floral elements. The hallmark sophistication of a fine La Romanée is present in spades with a notably finer mouthfeel to the sleekly textured flavors that juxtapose the refinement of the mid-palate with the firmly structured and youthfully austere finish that delivers stunningly good length. There is superb density and once again an abundance of dry extract that should enable beauty to age for years to come and note well that it's going to need plenty of it. In sum, this is seriously good, indeed the word brilliant comes to mind. 98/2036+

Domaine Thibault Liger-Belair (Nuits St. Georges)

2017	Aloxe-Corton "La Toppe au Vert" 1er	red	(89-92)
2017	Bourgogne "Les Grandes Chaillots"	red	(85-87)
2017	Bourgogne-Hautes Côtes de Nuits "Le Clos du Prieuré"	red	(85-87)
2017	Bourgogne-Hautes Côtes de Nuits "Les Corvées de Villy"	red	(86-88)
2017	Bourgogne – Hautes Côtes de Nuits "La Roche"	red	(85-87)
2017	Chambolle-Musigny Vieilles Vignes	red	(88-90)
2017	Chambolle-Musigny "Gruenchers" 1er	red	(89-91)
2017	Charmes-Chambertin "Aux Charmes" Grand Cru	red	(89-92)
2017	Clos de Vougeot Grand Cru	red	NR
2017	Corton-Renardes Grand Cru	red	(90-93)
2017	Gevrey-Chambertin "Le Croix de Champs"	red	(87-90)
2017	Moulin-à-Vent "Le Champ de Cour"	red	NR
2017	Moulin-à-Vent "Les Rouchaux"	red	NR
2017	Moulin-à-Vent "Les Rouchaux Vieilles Vignes"	red	(89-92)
2017	Moulin-à-Vent "La Roche"	red	(88-91)
2017	➔ Nuits St. Georges "La Charmotte"	red	(89-91)
2017	➔ Nuits St. Georges "Le St. Georges" 1er	red	(91-93)
2017	Richebourg Grand Cru	red	(92-94)
2017	➔ Vosne-Romanée "Aux Réas"	red	(89-91)
2016	Charmes-Chambertin "Aux Charmes" Grand Cru	red	90
2016	Clos de Vougeot Grand Cru	red	94
2016	➔ Nuits St. Georges "La Charmotte"	red	90
2016	Nuits St. Georges "Le St. Georges" 1er	red	91
2016	Richebourg Grand Cru	red	95
2016	Vosne-Romanée "Aux Réas"	red	88

Thibault Liger-Belair, who is the cousin of Louis-Michel Liger-Belair (see above), has installed himself in brand new digs on the outskirts of Nuits. His state-of-the-art winery is designed to be energy neutral as well as recycling most of the water use. With respect to the 2017 vintage, he told that it was "yet again a complete disaster in Beaujolais where I lost 90% of my production in Moulin-à-Vent due to hail after losing 70% in 2016! Happily things were much better in the Côte as the growing season was tranquil and clement. Yields were much better so I waited to pick until the 13th of September and brought in clean, ripe and phenolically mature fruit. I chose to do a relatively long but very soft vinification while using a relatively high percentage of whole clusters. However, just as I did in 2016 for many of the wines, I took the painstaking and very time-consuming step of eliminating the central stalk. The goal was to obtain a balanced extraction while avoiding any rude tannins. As to the style of the wines, it's one of purity, pleasure and freshness. I think that they will drink well young but because they are well-balanced, there is no reason that they can't age well too." Liger-Belair noted that 2017 will be the last vintage for the Gruenchers as he was unable to renew the lease. Several 2016s are also reviewed below and they were bottled in July and September 2018 which means that they spent almost two years in barrel. Readers should be aware that the Liger-Belair cellars are very deep and particularly cold and thus the wines are often noticeably reduced. (Vineyard Brands, www.vineyardbrands.com, AL, USA; Lay & Wheeler, www.laywheeler.com, O.W. Loeb, www.owloeb.com, Lea & Sandeman, www.leaandsandeman.co.uk and Berry Brothers & Rudd, www.bbr.com, all UK).

2017 Moulin-à-Vent “Les Rouchaux”: (40% whole cluster). A very pungent nose consists of reduction and wood with background brett-like nuances. The very rich and opulent flavors possess fine density but their finish is metallic and clipped. Not Rated.

2017 Moulin-à-Vent “Les Rouchaux Vieilles Vignes”: (30% whole cluster). Fresh aromas of red and dark peppers are laced with pepper and warm earth nuances. There is much better energy and detail to the delicious broad-shouldered flavors that culminate in a firm, serious and moderately rustic finish. This is really quite good and worth considering. (89-92)/2024+

2017 Moulin-à-Vent “Le Champ de Cour”: (40% whole cluster). Very strong brett-like phenols dominate the nose and for me this renders the nose unpleasant. The palate impression is no more interesting as it's bitter and dry. This is tough to like. Not Rated.

2017 Moulin-à-Vent “La Roche”: While it is much, much more subtle, here too there is a whiff of brett-like phenols though it is not so strong as to materially detract from the otherwise ripe and fresh aromas of dark berries, earth and a touch of pepper character. There is fine density to mouth coating flavors that are also quite serious on the rustic and mildly warm finish. If you're sensitive to brett, this won't appeal to you, but if you're not, or if you enjoy it, then this might be of interest. With that said, it's not for me. (88-91)/2024+

2017 Bourgogne “Les Grandes Chaillots”: (20% whole cluster). A very fresh nose offers up a mix of various red berries cut with earth and a floral element. The supple, round and nicely vibrant lighter weight flavors possess an attractive texture though the dusty finish is short and clipped. It's hard to predict whether this will harmonize before it's bottled. (85-87)/2020+

2017 Bourgogne – Hautes Côtes de Nuits “La Roche”: Here the nose is even fresher with its cooler array that is composed primarily by the essence of red cherry scents. There is good punch, detail and minerality to the delicious light weight flavors though the finish is slightly dry. Again, it's hard to predict whether this will harmonize before it's bottled. (85-87)/2020+

2017 Bourgogne – Hautes Côtes de Nuits “Les Corvées de Villy”: Once again there is an attractive freshness to the airy and cool aromas of red currant, cherry and soft floral nuances. There is a bit more volume to the delicious and succulent middle weight flavors that are shaped by slightly riper tannins on the nicely persistent finish. (86-88)/2021+

2017 Bourgogne – Hautes Côtes de Nuits “Le Clos du Prieuré”: Reduction presently dominates the underlying fruit. There is a bit more volume to the appealingly textured lighter weight flavors that reflect a subtle minerality on the clean if slightly drying finish. Again, it's hard to say if this will eventually come together. (85-87)/2021+

2017 Chambolle-Musigny Vieilles Vignes: (from Les Beaux Bruns, Les Gamaires, Les Fremières, Les Fouchères and Les Mal Carrées; 40% whole cluster). Firm reduction renders the nose unreadable today. The sleek if relatively light weight flavors possess a lovely mouthfeel before concluding in a delicious, youthfully austere and nicely complex finish that is punctuated by a hint of bitter cherry pit. (88-90)/2024+

2017 Gevrey-Chambertin “Le Croix de Champs”: (55% whole cluster). A very Gevrey-like nose reflects notes of humus, forest floor, freshly turned earth and dark currant. There is again good energy to the detailed medium weight flavors that exude a discreet minerality on the mildly rustic, moderately firm and youthfully austere finish. (87-90)/2025+

2017 Nuits St. Georges “La Charmotte”: (40% whole cluster). Reduction but it's sufficiently light that I doubt that it will be a problem once the wine is racked. Otherwise there is excellent intensity to the racy and very fresh medium-bodied flavors where the lightly stony finish is suffused with a lovely tension. This is really quite good and worth considering. (89-91)/2025+

2017 Vosne-Romanée “Aux Réas”: Here too there is just enough reduction to mask the fruit but not the underlying spice nuances. The caressing, velvety and seductively textured medium weight flavors possess fine volume plus solid depth and persistence on the balanced finish. This very good effort is very Vosne in style. (89-91)/2027+

2017 Aloxe-Corton “La Toppe au Vert”: (20% whole cluster). Moderate reduction overshadows the nuances of the nose at present. More positively is the freshness of the caressing, succulent and generously proportioned medium-bodied flavors that possess very good length if only average depth. However, there is fine underlying material and firm structure such that more complexity should develop in time. (89-92)/2029+

2017 Chambolle-Musigny “Gruenchers”: (2017 will be the last vintage for this wine; 40% whole cluster). Reduction and wood make for a pungent combination. The supple, round and utterly delicious middle weight flavors possess an attractive mouthfeel if only barely average depth and concentration. This is certainly pretty but it's not deep. (89-91)/2024+

2017 Charmes-Chambertin “Aux Charmes”: (from Charmes proper; 70% whole cluster but without the central stem). Soft reduction is enough to overshadow the fruit but not the subtle floral elements. Otherwise there is once again very good energy to the delicious and seductively rich medium-bodied flavors that possess a lush mouthfeel before concluding in a markedly saline-inflected and mildly austere finish. (89-92)/2024+

2017 Corton-Renardes: (40% whole cluster but without the central stem). Notes of reduction and wood are all that are discernible today. By contrast there is more volume and mid-palate density as well as more minerality and muscle to the broad-shouldered flavors that conclude in a velvety and firm but not especially austere finish. (90-93)/2029+

2017 Clos de Vougeot: (from a .72 ha parcel on the Vosne side in the middle against the southern wall; 40% whole cluster but without the central stem). Firm reduction with a hint of Brett-like phenols. There is good density and powerful to the medium-bodied flavors that possess good punch though the finish is drying and the Brett character reappears. This is hard to foresee how this will turn out but at present it's not especially promising. Not Rated.

2017 Nuits St. Georges “Les St. Georges”: (from a huge 2.10 ha parcel; 35% whole cluster but without the central stem). Here there is no reductive funk to the restrained and cool aromas of red berries, earth, soft floral and a suggestion of the *sauvage*. There is excellent punch to the delicious and intensely mineral-inflected middle weight plus flavors that culminate in a tautly muscular yet reasonably refined finish that is austere, serious and built to age. (91-93)/2029+

2017 Richebourg: (from a .55 ha parcel; 30% whole cluster but without the central stem). An exuberantly spicy nose of black cherry, violet, lilac and Asian-style tea is trimmed in a touch of wood toast. There is once again good detail and minerality to the quite muscular and powerful flavors that are shaped by fine but very firm tannins that make their presence felt on the youthfully austere, compact and impressively long finish. Patience strongly advised. (92-94)/2032+

2016 Nuits St. Georges “La Charmotte”: (40% whole cluster). The restrained nose is ultra-fresh with a cool mix of red and dark currant, plum, lavender and newly turned earth. There is terrific intensity to the energetic, indeed racy, medium-bodied flavors that possess a lovely texture thanks to the fine mid-palate density, all wrapped in a robust and lightly mineral-inflected finale. This is an excellent Nuits *villages* and worth checking out. 90/2024+

2016 Vosne-Romanée “Aux Réas”: There is a hint of volatile acidity that adds lift to the nose of plum, violet, spice and red and dark currant aromas. There is very good richness and mid-palate volume to the caressing medium-bodied flavors that flash a touch of austerity on the mouth coating finish. This is a relatively big Vosne *villages*, indeed the word robust comes to mind. Note that my rating assumes that the VA will remain no more than a hint. 88/2026+

2016 Charmes-Chambertin “Aux Charmes”: (from Charmes proper; 70% whole cluster but without the central stem). A deft touch of wood sets off the earthy and mildly *sauvage*-inflected aromas that consist mainly of plum liqueur though like the Aux Réas there is a hint of volatile acidity lurking in the background. The velvety and generously proportioned middle-weight flavors retain reasonable detail on the delicious if not especially dense flavors that firm up on the lingering finish. The VA is sufficiently subtle that it probably won't bother most tasters but it is incumbent upon me to point it out. 90/2028+

2016 Nuits St. Georges “Les St. Georges”: (from a huge 2.10 ha parcel; 40% whole cluster). A whiff of Brett-like phenols is present on the earthy dark berry aromas that are set off by a touch of wood influence. There is terrific punch and freshness to the muscular, big and bold flavors that brim with both dry extract and minerality before concluding in a powerful, serious and driving finale. This isn't a refined wine, indeed it could aptly be described as old school, yet there is plenty of underlying material. This is a difficult wine to rate because the Brett character is very much a background element and there is no finishing dryness and thus my rating is a bit of a compromise. 91/2033+

2016 Clos de Vougeot: (from a .72 ha parcel on the Vosne side in the middle against the southern wall; 40% whole cluster). Mild reduction and wood toast make for a pungent nose so be sure to aerate this if you're tempted to crack a bottle young. Otherwise there is outstanding intensity, volume and delineation to the imposingly-scaled flavors that possess a supple mid-palate that contrasts markedly with the youthfully austere and ever-so-slightly rustic finish. This too is going to need time as it's very backward. 94/2036+

2016 Richebourg: (from a .55 ha parcel; 30% whole cluster). A strikingly floral-suffused and perfumed nose offers up a mix of violet, lavender and rose petal that adds elegance to the panoply of spicy dark fruit aromas. There is an almost painful intensity to the beautifully well-detailed big-bodied and superbly mineral-driven flavors that possess a gorgeous mouthfeel, indeed the mid-palate is almost lacy, that gives way to a wall of tannin on the serious, powerful and breathtakingly long finish. This stunner of a Richebourg is also going to require extended keeping as it's very, very tightly wound today. 95/2038+

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

2017	➔ Bourgogne Pinot Noir “Plant Gilbert”	red	87
2017	Chambolle-Musigny Vieilles Vignes	red	(87-89)
2017	Chambolle-Musigny “Les Bussières”	red	(88-90)
2017	Chambolle-Musigny “Les Baudes” 1er	red	(89-92)
2017	Chambolle-Musigny “Les Chabiots” 1er	red	(89-91)
2017	Charmes-Chambertin Grand Cru	red	(91-93)
2017	Clos de la Roche Grand Cru	red	(91-94)
2017	➔ Gevrey-Chambertin “Aux Combottes” 1er	red	(90-93)
2017	Gevrey-Chambertin “La Justice”	red	(87-89)
2017	Gevrey-Chambertin “En Reniard”	red	(88-91)
2017	➔ Gevrey-Chambertin “Les Seuvrées”	red	(89-91)
2017	Griotte-Chambertin Grand Cru	red	(91-93)
2017	Morey St. Denis “1er” Vieilles Vignes	red	(90-92)
2017	Morey St. Denis “Les Chaffots” 1er	red	(89-92)
2017	Morey St. Denis “Chenevery” 1er	red	(88-91)
2017	Morey St. Denis “La Riotte” 1er	red	(88-90)
2017	Morey St. Denis “Très Girard”	red	(87-89)
2017	Morey St. Denis – Trilogie	red	(86-89)
2017	Hospices de Nuits – Nuits St. Georges “Les Didiers Cuvée Jacques Duret” 1er	red	(87-90)
2017	Nuits St. Georges “Les Poisets”	red	(87-90)
2017	Pommard “Les Brescul”	red	(86-89)

Laurent Lignier commented that the 2017 growing season was “so much easier than its 2016 counterpart as there was no frost and almost no disease pressure either. We did have a small hail storm that hit the northern portion of Morey and also our parcel of Combottes and while it cost up some yield in those sectors, it really wasn’t all that harmful. The run up to the harvest was also mercifully without further drama and we picked from the 7th to the 14th of September. The fruit was clean and ripe and I used from 0 to 25% whole clusters during the vinifications. As to the wines, they’re not as structured as either the 2015s or the 2016s but they’re actually more elegant and refined with excellent *terroir* transparency. Stylistically I would describe 2017 as less concentrated version of 2010 or conversely, a more concentrated 2007. The wines are exceptionally pure and sufficiently forward that they should please both purists and those who want to enjoy the wines young.” (Rosenthal Wine Merchant, www.madrose.com, NY, USA; The Rare & Fine Wine Company Limited, www.therareandfinewinecompany.com and Robert Rolls & Co., Tel: 020 76061166, both UK; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau).

2017 Bourgogne Pinot Noir “Plant Gilbert”: (from vines in Chambolle-Musigny). Super-fresh aromas of various red berries and earth introduce equally fresh and energetic middle weight flavors that are not only delicious but exhibit only a trace of rusticity on the juicy, clean and focused finale. This is really quite good for its level and would make a fine choice for an all-around house red that could be aged for a few years too. 87/2020+

2017 Chambolle-Musigny Vieilles Vignes: (from Gamaires and Drazey). A more elegant if not fresher nose reflects notes of dark cherry, earth and a touch of humus, all of which is trimmed in just enough wood to notice. As one would expect given the old vines, the medium weight flavors possess both more volume and concentration before concluding in a firm, compact and lingering finish that also flashes a touch of rusticity. (87-89)/2023+

2017 Chambolle-Musigny “Les Bussières”: (20% whole cluster). An attractively layered if somewhat toasty nose features notes of black cherry that enjoy pretty top notes of violet, lavender and discreet spice elements. The finer medium-bodied flavors possess an appealing inner mouth perfume before culminating in textured, sappy and ever-so-mildly rustic finish. This well-made effort should drink well after only a few years and be capable of rewarding the better part of a decade of cellaring. (88-90)/2024+

2017 Morey St. Denis “Très Girard”: The wood treatment is better integrated even if it’s not invisible on the pretty blend of dark cherry, raspberry and equally discreet floral and spice whiffs. The mouthfeel of the middle weight flavors is just as fine if not as dense, all wrapped in sneaky long and mildly rustic finale. (87-89)/2023+

2017 Morey St. Denis – Trilogie: (60% from the *villages* portion of Chenevery together with 15% Clos Solon and 25% Porroux; 25% whole cluster). A backdrop of wood sets off the fresh and distinctly cool and restrained nose of dark currant,

violet and earth elements. There is excellent punch and delineation to the tautly muscular and focused flavors that flash good power on the grippy, rustic and slightly tangy and edgy finish. While this may harmonize, that isn't a given. (86-89)/2025+

2017 Gevrey-Chambertin “La Justice”: Here too the nose of both red and dark cherry, earth and humus is on the toasty side. The sleek, refined and vibrant lighter weight flavors exhibit fine detail on the lingering and much better balanced finish. This is a bit light but it is undeniably pretty. (87-89)/2023+

2017 Gevrey-Chambertin “En Reniard”: Once again there is a certain restraint to the reticent if nicely layered aromas of plum, earth and a hint of the *sauvage*. There is better density to the vibrant medium-bodied flavors that possess better depth and persistence on the robust, powerful and somewhat coarse finish. This is very Gevrey in basic character as is notably more structured as well. (88-91)/2027+

2017 Gevrey-Chambertin “Les Seuvrées”: (25% whole cluster). This is also very Gevrey in basic character with its aromas of game, forest floor, dark berries and a floral top note. There is both excellent intensity and delineation to the muscular middle weight flavors that are shaped by grippy and firm tannins that impart a youthful austerity to the grippy and moderately rustic finale. (89-91)/2027+

2017 Nuits St. Georges “Les Poisets”: (25% whole cluster). A very cool nose is also quite fresh with its layered blend of cassis, plum liqueur and pretty floral nuances along with plenty of pungent earth that can also be found on the stony middle weight flavors that are serious, mildly rustic and powerful on the well-detailed finale. This won't win any awards for refinement but I like the frank no-nonsense delivery. (87-90)/2027+

2017 Pommard “Les Brescul”: (a domaine wine since 2009). There is just enough reduction present to push the fruit to the background. By contrast there is excellent freshness and verve to the lighter weight and stony flavors that display decent length though the finish is a bit dry, linear and austere. Again, this may age out but I doubt it. (86-89)/2025+

2017 Chambolle-Musigny “Les Chabiots”: Mild touches of reduction and wood though my sense is that neither will last once this is bottled. Otherwise there is good energy to the fleshy and seductively textured medium-bodied flavors that offer good persistence on the nicely balanced finale. This isn't especially dense or complex but given the moderately firm tannins I expect that this will age out reasonably well even if it's unlikely to ever become truly distinguished. (89-91)/2027+

2017 Chambolle-Musigny “Les Baudes”: (from a small .17 ha parcel of 40+ year old vines near Bonnes Mares). A very pretty nose is composed primarily of red and dark fruit scents, in particular cherry, along with wisps of lavender and earth. There is much better volume to the muscular and more powerful middle weight flavors that tighten up somewhat on the dusty, balanced and more complex and persistent finish. This is a bit coarse if not actually rustic and should age well. (89-92)/2029+

2017 Morey St. Denis “La Riotte”: Soft wood surrounds aromas of red and dark currant, newly turned earth and plenty of attractive floral elements. The nicely rich and generously proportioned medium weight flavors possess a sleek texture along with good precision that contrasts somewhat with the firm, dusty and slightly short and ever-so-mildly dry finale. Note that my projected range implicitly assumes that the dryness will dissipate eventually. (88-90)/2025+

2017 Morey St. Denis “Chenevery”: Here too there is background application of wood that easily allows the riper aromas of cassis, black raspberry liqueur and freshly turned earth scents to be appreciated. There is good energy if not necessarily density to the delicious barely middle weight flavors that also possess a sleek mid-palate texture yet the grippy finish is compact and slightly short. This is a bit more complex than the La Riotte and the length may improve as the supporting tannins begin to resolve. (88-91)/2027+

2017 Morey St. Denis “Les Chaffots”: A cool, pure and relatively high-toned nose combines aromas of essence of red cherry, lilac, violet, lavender and plenty of earth character. There is better concentration to the nicely powerful and muscular flavors that culminate in a robust finale and while the finish still comes across as grippy, the tannins seem riper. (89-92)/2032+

2017 Morey St. Denis “1er” Vieilles Vignes: (a blend of two *lieux-dits* with 50 to 100 year old vines that is two-thirds Les Faconnières and the remainder from Les Chenevery; 25% whole cluster). Moderately generous wood frames the intensely floral and fresh aromas of dark berries, violet, plum and earth. The rich and strikingly vibrant middle weight flavors exhibit evident muscle and minerality along with very good power on the lingering and very firm finish that is shaped by grippy and somewhat coarse tannins. My sense is that this may become less overtly rustic as the tannins resolve though with that said this is unlikely to ever be particularly refined. (90-92)/2032+

2017 Gevrey-Chambertin “Aux Combottes”: (from a .14 ha parcel of 45+ year old vines). Here too moderately generous wood surround the nose that is also relatively high-toned with its aromas of pomegranate, red cherry, various floral scents and soft spice nuances. The medium weight flavors possess a notably finer texture thanks to the relatively fine-grained tannins that also support the long and mildly austere finish that is on the compact side today. I expect this to add flesh and unwind as it ages and as is often the case, this is the best of Lignier’s 1ers in 2017. (90-93)/2029+

2017 Hospices de Nuits – Nuits St. Georges “Les Didiers Cuvée Jacques Duret”: Very generous wood is enough to push the underlying dark berry fruit, earth and toast nuances to the background. The wood is on the palate as well and it’s enough to round off the mid-palate of the medium weight flavors while imparting a slightly bitterness to the finish. This is not a bad wine per se but it’s carrying far more wood influence than I can countenance. (87-90)/2027+

2017 Griotte-Chambertin: There is much more moderate oak influence framing the cool and perfumed nose that offers up essence of various red berries and floral nuances along with a hint of the *sauvage*. The well-detailed and solidly concentrated flavors possess fine size and weight as well as plenty of sleek muscle and minerality on the stylish and classy finish. This is built to age yet it’s not so structured that it couldn’t be approached after a few years of bottle age. (91-93)/2032+

2017 Charmes-Chambertin: (from a tiny .10 ha parcel of vines in Mazoyères; 25% whole cluster). An agreeably discreet application of wood sets off the attractively fresh and markedly floral aromas of black cherry, plum and abundant earth scents. There is a subtle minerality and vibrancy to the sleek and intense middle weight flavors that possess a caressing mouthfeel that contrasts somewhat with a mildly austere finale that exhibits fine depth and persistence. This is both stylish and pretty and like the Griotte, could be approached with pleasure on the younger side if that’s your preference. (91-93)/2029+

2017 Clos de la Roche: (from a .90 ha parcel of 35 to 45 year old vines with .72 ha located in Monts Luisants and another .28 ha in Fremières). A broad-ranging nose features notes of violet, lavender, tea, dark cherry and plenty of earth and game nuances. The sleek but notably more powerful big-bodied flavors possess excellent concentration in the context of what is typical for the 2017 vintage, all wrapped in a stony, muscular and solidly persistent finish. As is the case with a number of wines in the range, the tannins are coarse and grippy but they should soften and round out with extended cellaring which by the way this will definitely require. (91-94)/2035+

Domaine Virgile Lignier-Michelot (Morey St. Denis)

2017	Bourgogne – Pinot Noir	red	(86-88)
2017	Chambolle-Musigny Vieilles Vignes	red	(88-90)
2017	Chambolle-Musigny “1er Cuvée Jules” 1er	red	(90-92)
2017	Clos de la Roche Grand Cru	red	(90-93)
2017	Clos St. Denis Grand Cru	red	(91-93)
2017	Fixin “Les Arvelets” 1er	red	(88-91)
2017	➔➔ Gevrey-Chambertin Cuvée Bertin	red	(89-91)
2017	Morey St. Denis Vieilles Vignes	red	(88-91)
2017	Morey St. Denis “Aux Charmes” 1er	red	(88-91)
2017	➔➔ Morey St. Denis “Chenevery” 1er	red	(90-93)
2017	Morey St. Denis “Aux Chezeaux” 1er	red	(88-91)
2017	Morey St. Denis “Faconnières” 1er	red	(90-92)
2017	Morey St. Denis “En la Rue de Vergy”	red	(87-90)
2017	Nuits St. Georges “Aux Murgers” 1er	red	(88-90)
2016	➔➔ Chambolle-Musigny Vieilles Vignes	red	89
2016	Clos de la Roche Grand Cru	red	93
2016	➔➔ Gevrey-Chambertin Cuvée Bertin	red	89
2016	➔➔ Morey St. Denis Vieilles Vignes	red	89
2016	➔➔ Morey St. Denis “Aux Charmes” 1er	red	91
2016	➔➔ Morey St. Denis “Chenevery” 1er	red	93
2016	➔➔ Morey St. Denis “En la Rue de Vergy”	red	90

Virgile Lignier’s take on the 2017 vintage was that “I honestly didn’t know what to make of this vintage at first. Even though we enjoyed a pretty tranquil growing season, yields were more generous than usual and that is despite having a high proportion of older vines and having done plenty of green harvesting. I began picking on the 10th of September and the fruit was ripe and clean; in fact it wasn’t really necessary to sort much save for some berries that hadn’t completely matured. Potential alcohols

were good if not high at between 11.9 and 12.8%. While I again did a soft vinification, what I call an infusion, I used a minimum of 50% whole clusters and for some wines it was fully 100%. Right after the vinification when wines were racked into barrel, I really didn't care for them as I found them a bit simple and lacking in flesh. However, the change in quality between pre and post-malolactic fermentation was absolutely dramatic. The wines became far more complex with more interesting textures and now I really quite like them. It's true that they don't have the density and power of the 2015s or the 2016s but they are actually more elegant and if anything, even more transparent to the underlying *terroir*." I agree with Lignier that his 2017s are certainly pretty and worthy of your interest but with that said, in my view his 2016s are excellent and clearly a step up in quality. Lignier noted that the 2016s reviewed below were bottled in February 2018. Note: Lignier has a small *négociant* activity and the wines are sold under the name Maison Virgile Lignier. Lastly, I repeat in case anyone missed it that 2016 was the last vintage for the Charmes-Chambertin. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; Frederick Wildman, www.frederickwildman.com, NY, Fine Vines, www.finevines.com, IL, Veritas Imports, www.veritaswine.com, CA/NV/AZ/NM, Terroir Imports, www.terroirimports.net, CO, Wines Unlimited, www.winesunlimited.com, LA, C'est Vin, LLC, 703.243.3559, VA, Vineyard Road, www.vineyardroad.net, MA, Small Potatoes Wine, www.smallpotatoeswine.com, ID, Atlanta Wholesale Wines, www.ndcweb.com, GA, Little Guy Wine, www.littleguywine.com, MI, Classified Wine & Spirits, LLC, www.classifiedwine.net, TX all USA; Lea & Sandeman, www.leaandsandeman.co.uk and Berry Brothers & Rudd, www.bbr.com, both UK; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau).

2017 Bourgogne – Pinot Noir: (from 50+ year old vines in Bons Bâtons). A distinctly earthy nose of various dark berries and a whiff of humus introduce nicely rich, round and juicy flavors that exhibit only a trace of backend rusticity. This delicious effort should drink well early on but reward a few years of keeping if you enjoy the genre with a bit of age. (86-88)/2020+

2017 Morey St. Denis “En la Rue de Vergy”: (70% whole cluster). A much more elegant nose consists of cool and pure aromas of red currant, cherry and lovely floral hints. The racy, sleek and intense lighter weight flavors exude evident minerality on the attractively textured finale that is shaped by bright but not drying acidity. A wine of finesse. (87-90)/2022+

2017 Chambolle-Musigny Vieilles Vignes: (from 50+ year old vines; 80% whole cluster). Moderate reduction renders the nose difficult to assess. Otherwise there is better density if less refinement to the medium weight flavors that possess good punch on the more complex and mildly rustic finale as the supporting tannins are less fine-grained. (88-90)/2023+

2017 Morey St. Denis Vieilles Vignes: (80% whole cluster). Pronounced floral-suffused aromas possess notes of plum, violet, dark cherry and freshly turned earth. The caressing and utterly delicious medium-bodied flavors possess very good mid-palate volume before concluding in a firm, youthfully austere and mildly rustic finish. The mid-palate texture is pliant and round which contrasts somewhat with the finish that is quite serious and structured. (88-91)/2024+

2017 Gevrey-Chambertin Cuvée Bertin: (from Les Seuvrées and Les Murots; 100% whole cluster). This too is aromatically quite floral with plenty of herbal tea influence to the cool, pure and earthy blend of red and dark currant scents. I really like the sense of tension on the intense, muscular and utterly delicious middle weight flavors that display fine delineation on the mildly austere and rustic finish. This is a very good Gevrey *villages* and worth checking out. (89-91)/2024+

2017 Fixin “Les Arvelets”: (from purchased fruit and released under the Maison Virgile Lignier label, 50% whole cluster; note that this wine will only be sold to restaurants in France). Here the restrained nose mixes both upper and lower register aromas that consist of pomegranate, dark cherry, violet and humus. The energetic, reasonably dense and well-delineated middle weight flavors display evident minerality on the mildly austere finish that offers solid depth if limited length. (88-91)/2025+

2017 Morey St. Denis “Aux Charmes”: (from 50+ year old vines; 60% whole cluster). There is just enough reduction to blur the nuances of the mostly red berry fruit and lavender-scented nose. The fleshy, forward and round medium-bodied flavors possess a caressing, even seductive, mouthfeel while delivering reasonably good length despite a hint of dryness that is probably related to the abundant gas. Note that my projected range offers the benefit of the doubt. (88-91)/2025+

2017 Morey St. Denis “Aux Chezeaux”: (80% whole cluster). Here the reduction is sufficiently prominent to make evaluating the nose impossible. There is more size, weight and power to the medium weight flavors that possess a succulent mid-palate that contrasts considerably with the rustic, robust and mildly tough finish. While this may well come together with extended aging, it's not going to make for especially interesting early drinking. (88-91)/2029+

2017 Morey St. Denis “Faconnières”: (from 60+ year old vines; 80% whole cluster). Happily there is no reductive funk masking the pretty, pure and nicely elegant nose of plum liqueur, black cherry, spice, earth and floral wisps. The sleek, intense and beautifully well-detailed flavors flash evident minerality on the lingering, complex and balanced finale where a touch of wood appears. This is at once bold yet refined and sufficiently structured that it should repay extended keeping. (90-92)/2029+

2017 Morey St. Denis “Chenevery”: (70% whole cluster). Discreet but not invisible wood and menthol influences set off the much riper aromas of cassis, plum, black raspberry and game. There is excellent intensity to the mineral-driven and overtly powerful middle weight plus flavors that offer excellent depth and persistence on the firmly structured finale. This is really quite good and worth checking out provided you cellar it for at least 5 to 7 years first. (90-93)/2029+

2017 Chambolle-Musigny “1er Cuvée Jules”: (from purchased fruit in Sentiers, Chabiots and Chatelots; released under the Maison Virgile Lignier label; 100% whole cluster). Slightly more subtle wood can be found on the slightly more elegant aromas of lavender, violet, spice and red and dark cherry aromas. Consistent with the nose the mouthfeel of the medium weight and vibrant flavors is finer though the mineral and bitter cherry pit-inflected finish is markedly austere. This is also going to need a few years of cellaring to shed its tannic carapace. (90-92)/2027+

2017 Nuits St. Georges “Aux Murgers”: (released under the Maison Virgile Lignier label; 65% whole cluster). Firm reduction and prominent wood make for a very pungent nose. There is impressive richness to the muscular yet caressing flavors that possess good punch and minerality on the firm, youthfully austere and moderately drying finish that cuts it somewhat short. Like several wines in the range, it’s a question mark whether this will harmonize with time in bottle. (88-90)/2023+

2017 Clos de la Roche: (from a .27 ha parcel, most of which is young vines of 15+ years of age though there is a parcel approximating 15% of the total with ~40 years of age; 80% whole cluster). Here too notes of reduction and wood mask the underlying fruit. There is excellent drive and delineation to the big-bodied and tautly muscular flavors that deliver fine depth and persistence on the moderately austere finish where again there is a mild dryness that surfaces. In this case though it seems more likely that the dryness will eventually dissipate with time in bottle. (90-93)/2032+

2017 Clos St. Denis: (from purchased fruit and released under the Maison Virgile Lignier label, 100% whole cluster). A pretty and well-layered nose combines liqueur-like aromas of plum, anise, violet and earth that are trimmed in a background application of oak. Here too there is a lovely sense of energy to the even denser medium weight flavors that possess a bit less power but better refinement on the lingering and complex if again mildly drying finish. Once again it seems likely that the dryness will eventually dissipate as the tannins resolve and my predicted range offers the benefit of the doubt. (91-93)/2032+

2016 Chambolle-Musigny Vieilles Vignes: (from 50+ year old vines). Noticeable reduction pushes the notes of violet, plum and dark cherry to the background so I would suggest decanting this for a few minutes first. There is a lovely texture to the intense and concentrated middle weight flavors that deliver fine length on the stony finale. This isn’t a Chambolle of lace and grace but it doesn’t lack for complexity or character. 89/2023+

2016 Morey St. Denis “En la Rue de Vergy”: Here too there is just enough reduction to mask the nuances of the red raspberry aromas along with ample amounts of both earth and floral elements – I would again suggest decanting this for a few minutes. The medium-bodied flavors are sleeker and more mineral-driven while delivering sneaky good length on the saline finish. This isn’t as dense but it’s finer and with better depth as well. In a word, excellent. 90/2023+

2016 Morey St. Denis Vieilles Vignes: Once again there is enough reduction to suppress the expressiveness of the nose that barely reveals its notes of plum, black cherry and spice – here too I would advise giving this a brief aeration. There is both excellent power and mid-palate concentration to the sappy and mouth coating middle weight plus flavors that flash a taut muscularity on the clean, dry and wonderfully long if somewhat rustic finish. This robust effort also offers excellent quality for a *villages* level Morey. 89/2024+

2016 Gevrey-Chambertin Cuvée Bertin: (from Les Seuvrées and Les Murots). An earthier and *sauvage*-inflected nose exhibits nuances of underbrush and humus on the combination of red and dark currant aromas. There is once again excellent power and concentration to the medium-bodied flavors that possess a caressing mouthfeel thanks to the abundant amount of dry extract, all wrapped in a driving if slightly rustic and austere finish. This too is very good for its level. 89/2026+

2016 Morey St. Denis “Aux Charmes”: (from 50+ year old vines). This is more obviously reduced and definitely needs a thorough aeration. Otherwise the round, supple and refined medium-bodied flavors offer very good intensity on the firm but not especially austere finale. As is usually the case, this seductive effort is a Morey 1er of finesse and grace. 91/2026+

2016 Morey St. Denis “Chenevery”: (40% whole cluster). This too is relatively firmly reduced and if you’re going to try a bottle young, be sure to give this 30 minutes or so in a decanter. The succulent, round and delicious medium weight plus flavors possess excellent mid-palate concentration before concluding in a beautifully lingering finish. The intensity definitely builds from the mid-palate on back and overall this is a robust wine that delivers really good power. Note however that this is expressly built to age so patience strongly advised. 93/2028+

2016 Clos de la Roche: (from a .27 ha parcel, most of which is young vines of 15+ years of age though there is a parcel approximating 15% of the total with ~40 years of age). An exuberantly spicy and *sauvage*-inflected nose of plum and various dark berries is trimmed in just enough wood to notice. There is almost painful intensity to the muscular big-bodied flavors that brim with sappy dry extract that pushes the very firm but not hard tannins to the background on the structured and impeccably well-balanced if noticeably austere finale. Patience is again definitely advised. 93/2031+

Maison Frédéric Magnien (Morey-St. Denis)

2017	Chambertin-Clos de Bèze Grand Cru	red	(90-93)
2017	Chambolle-Musigny "Les Baudes" 1er	red	(89-92)
2017	Chambolle-Musigny "Les Borniques" 1er	red	(89-91)
2017	Chambolle-Musigny "Charmes Vieilles Vignes" 1er	red	(89-92)
2017	Charmes-Chambertin "Aux Charmes" Grand Cru	red	(88-91)
2017	Charmes-Chambertin "Aux Mazoyères" Grand Cru	red	(89-91)
2017	Clos de Vougeot Grand Cru	red	(89-92)
2017	Gevrey-Chambertin "Lavaut St. Jacques" 1er	red	(90-92)
2017	Gevrey-Chambertin "Petite Chapelle" 1er	red	(90-92)
2017	Morey St. Denis "Les Ruchots" 1er	red	(90-92)
2017	Morey St. Denis "Clos Sorbé" 1er	red	(87-89?)
2017	➔ Nuits St. Georges "Les Damodes" 1er	red	(90-93)
2017	Vosne-Romanée "Champs Perdrix"	red	(87-89)

See the comments for Domaine Michel Magnien immediately below for Frédéric Magnien's 2017 vintage impressions. Note that many of these offerings were raised with significant proportions of amphorae that average around 50% with the rest in traditional casks. Some though, such as the Charmes-Chambertin, were raised entirely in amphorae; the French call them 'jarres'. (North Berkeley Imports, www.northberkeleyimports.com, CA, Country Vintner, www.countryvintner.com, VA, Massanois Imports, www.massanois.com, NY, all USA; Domaine Direct, www.domainedirect.co.uk, Charles Taylor Wines, www.charlestaylorwines.com and Laytons, www.laytons.co.uk, all UK; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Vosne-Romanée "Champs Perdrix": A pretty and attractively spiced nose consists primarily of red berries and in particular currant and cherry. The supple and energetic lighter weight flavors possess good finishing punch on the mildly austere and mineral-inflected finish. This competent effort should drink well young and with moderate age. (87-89)/2024+

2017 Morey St. Denis "Clos Sorbé": A discreet touch of wood sets off pure aromas of red cherry, raspberry and soft earth scents. The mouthfeel of the caressing flavors is also quite sleek while concluding in a mildly dry and short finish. It's hard to say if this will better harmonize with a few years of bottle age but the tannins appear to be ripe. (87-89?)/2024+

2017 Morey St. Denis "Les Ruchots": A ripe and fresh nose is composed by notes of poached plum, dark cherry, spice and a whiff of wood toast. The medium-bodied flavors also possess a caressing mouthfeel that is rich to the point of being seductive, all wrapped in firm, lingering and notably better balanced finale. Moderate patience suggested. (90-92)/2029+

2017 Chambolle-Musigny "Les Baudes": A more elegant and slightly higher-toned nose features essence of red pinot fruit, anise, violet and a suggestion of lavender. The sleek, intense and well-detailed broad-shouldered middle weight flavors possess fine intensity on the bold, robust and very firmly structured finale. Like the Clos Sorbé there is a hint of dryness though in this case it seems more likely that it will eventually disappear and my range offers the benefit of the doubt in this regard. (89-92)/2032+

2017 Chambolle-Musigny "Charmes Vieilles Vignes": An admirably pure nose offers up elegant aromas of essence of red cherry and raspberry that is laced with floral and spice hints. There is fine intensity and vibrancy to the delineated medium-bodied flavors that possess a sophisticated texture while delivering good if not special length on the youthfully austere finale due to a similar touch of dryness. My projected range again offers the benefit of the doubt that it will eventually successfully age out. (89-92)/2029+

2017 Chambolle-Musigny "Les Borniques": Pretty aromas are comprised by notes of dark cherry, raspberry, violet and spiced tea. The wonderfully refined middle weight flavors also possess a sophisticated mouthfeel along with good minerality and delineation, all wrapped in a dusty, delicious and mildly austere finale that is a bit short. This isn't really drying so much as there is a touch of backend asperity. (89-91)/2027+

2017 Gevrey-Chambertin “Petite Chapelle”: A relatively high-toned nose speaks of red berry liqueur aromas with touches of spice, rose petal, plum and earth. There is excellent intensity to the nicely detailed and lightly mineral-inflected medium weight flavors that have a comparatively refined mouthfeel while presenting solid length on the dusty, serious and youthfully austere finish that is sufficiently structured to reward mid to even longer-term cellaring. (90-92)/2029+

2017 Gevrey-Chambertin “Lavaut St. Jacques”: A distinctly cool, airy and restrained nose is very Gevrey with its array of wild dark berries, game, forest floor and *sauvage* hints. There is good muscle, punch, detail and minerality to the medium-bodied flavors that deliver good length in a mildly rustic and austere finish. This too is sufficiently structured to reward mid to even longer-term cellaring. (90-92)/2029+

2017 Nuits St. Georges “Les Damodes”: This is also quite aromatically reserved with its ultra-fresh aromas of red currant, raspberry, underbrush and that pungent earth and humor character. This isn’t as dense as many of the foregoing wines but there is lovely tension and detail to the middle weight flavors that possess excellent depth and persistence on the even more structured finale. This is really very good and worth considering if you have the patience to cellar it appropriately for at least 7 to 10 years first. (90-93)/2032+

2017 Charmes-Chambertin “Aux Mazoyères”: This is markedly high-toned in character with its combination of red raspberry, pomegranate and lilac with background nuances of underbrush and earth. While I like the sense of underlying tension and detail, the barely middle weight flavors lack a bit of mid-palate stuffing though to be clear, they aren’t dilute. On the plus side there is fine finishing balance and this should have no trouble making good if not great old bones. (89-91)/2032+

2017 Charmes-Chambertin “Aux Charmes”: This is aromatically similar to the Mazoyères but with a bit more complexity and the extra depth can also be found on the caressing and seductively textured middle weight flavors that possess better mid-palate concentration yet the dusty and mildly drying finish is shorter. There is better underlying material but the balance isn’t quite as well dialed in. (88-91)/2027+

2017 Clos de Vougeot: An exuberantly fresh nose offers up notes of red and black raspberry, plum, earth and plenty of floral elements, all of which are trimmed in just enough wood to notice. The medium-bodied flavors are round and attractively textured if not particularly dense, all wrapped in a lingering and youthfully austere finish that offers better balance. This should also age well over the medium to longer-term. (89-92)/2029+

2017 Chambertin-Clos de Bèze: Overtly spicy aromas speak of various dark berries, lavender, violet, tea, earth and a whisper of wood influence. The notably more finely textured middle weight flavors exude a subtle minerality on the sleek, intense and linear finish that flashes slightly better depth and persistence. This is compact but should progressively flesh out as the tannins resolve. (90-93)/2032+

Domaine Michel Magnien (Morey-St. Denis)

2017	Bourgogne – Pinot Noir	red	86
2017	Chambolle-Musigny “Les Argillières”	red	(86-89)
2017	➔ Chambolle-Musigny “Les Fremières”	red	(89-91)
2017	➔ Chambolle-Musigny “Les Sentiers” 1er	red	(90-93)
2017	Charmes-Chambertin Grand Cru	red	(91-93)
2017	Clos de la Roche Grand Cru	red	(91-94)
2017	Clos St. Denis Grand Cru	red	(91-94)
2017	➔ Gevrey-Chambertin “Cazetiers” 1er	red	(90-93)
2017	Gevrey-Chambertin “Goulots” 1er	red	(90-92)
2017	➔ Gevrey-Chambertin “Les Seuvrées Vieilles Vignes”	red	(89-91)
2017	Morey St. Denis	red	(88-90)
2017	Morey St. Denis “Les Blanchards” 1er	red	(89-92)
2017	Morey St. Denis “Chaffots” 1er	red	(90-92)
2017	Morey St. Denis “1er Climats d’Or” 1er	red	(90-92)
2017	Morey St. Denis “Millandes” 1er	red	(89-92)

Frédéric Magnien described 2017 as one with a “much less complicated growing season than what we suffered through in 2016. We had many fewer required treatments and beyond a bit of hail in the northern part of Morey, there were no climatic events of consequence. I chose to begin picking on the 5th of September and the fruit was ripe and clean as I would put our sorting losses at no more than 3.5%. One interesting aspect though is that despite averaging around 40 hl/ha across all

appellations, there was a relatively high percentage of shot berries. I used varying amounts of whole clusters during the vinifications, which is to say between 25 and 30% for the *villages* wines and around 50% for the upper level wines. As to the wines, I think the best descriptor for them is charming plus they should drink well early and over the medium-term.” Note that Magnien has become arguably the leading specialist in Burgundy in the use of amphorae (the French call them ‘jarres’) during the *élevage*. Others, such as Pousse d’Or and Jean-Marie Fourrier, are experimenting with them as well though Magnien has made them an essential part of his approach. For example, many of these offerings were raised with significant proportions of amphorae that averaged around 50% with the rest in traditional casks. Some though, such as the Clos St. Denis were as high as 75% though others none. Magnien believes the amphorae better preserve the freshness and they obviously do not mark the wines with toast or vanilla characteristics. Note: there is often confusion relating to the difference between the wines of Domaine Michel Magnien and those of Frédéric Magnien. All the wines are made by Frédéric and thus the difference between the two names is one only of grape sources. The Domaine Michel Magnien wines are from vines owned directly by Michel (Frédéric’s father). All of the wines labeled as Frédéric Magnien (see directly above) are from purchased grapes (not from purchased must or wine, an important distinction). Note several 2015s were reviewed below in bottle. (Martin Scott Wines, www.martinscottwines.com, NY/NJ/CT and Country Vintner, www.countryvintner.com, VA, both USA; Charles Taylor Wines, www.charlestaylorwines.com, UK).

2017 Bourgogne – Pinot Noir: Hints of herbal tea and earth add breadth to the array of red berry fruit aromas. The delicious and relatively sleek lighter weight flavors possess good intensity that carries over to the nicely vibrant and focused finale. This should drink well after only a year or two of keeping. 86/2020+

2017 Chambolle-Musigny “Les Argillières”: A mild whiff of reduction doesn’t really mask the spicy red cherry and pomegranate scents. Here too the mid-palate mouthfeel of the energetic and well-delineated if lighter weight flavors is relatively sleek thanks to the fine-grained tannins though there is a trace of rusticity to the somewhat short finale though this could well be due to the abundant gas. (86-89)/2022+

2017 Chambolle-Musigny “Les Fremières”: The expressive nose freely offers up notes of the essence of red currant, plum, spice and an earth wisp. The mouthfeel of the medium-bodied flavors is notably denser with good volume and minerality that really comes up on the more complex and better balanced finale where a hint of bitter cherry pit character emerges. This is a very good Chambolle *villages* and worth checking out. (89-91)/2024+

2017 Morey St. Denis: Here too the cool, pure and airy nose is comprised by the essence of red fruit, and in particular cherry, cut with hints of earth and rose petal. The middle weight flavors are on the lighter side while the supporting tannins are once again relatively fine on the moderately complex but sneaky long finish. This is a comparatively refined Morey *villages* that should age well over the mid-term. (88-90)/2023+

2017 Gevrey-Chambertin “Les Seuvrées Vieilles Vignes”: A completely different aromatic profile is present with its combination of red and dark currant, forest floor, earth and a suggestion of the *sauvage*. There is more evident mid-palate density adding volume to the energetic middle weight flavors that culminate in a youthfully austere and softly rustic finale that exhibits sneaky good length. This is a very good Gevrey *villages* and one worthy of consideration. (89-91)/2025+

2017 Morey St. Denis “Les Blanchards”: Moderate reduction masks the underlying fruit though there is evident freshness and verve to the more refined medium weight flavors that possess solid mid-palate density before concluding in a dusty and somewhat strict finish yet the supporting tannins seem ripe. This will need a few years to better flesh out. (89-92)/2027+

2017 Morey St. Denis “Millandes”: A deeply pitched nose features notes of plum and dark berries along with nuances of humus, newly turned earth and game wisps. While the mid-palate of the medium weight flavors is not especially concentrated, there is much to like in terms of the depth, minerality and texture of the youthfully austere and markedly firm finish. This will also need some patience as it’s presently quite serious and a bit taciturn. (89-92)/2029+

2017 Morey St. Denis “Chaffots”: Here the expressive nose is a bit more elegant with softly spicy and earth-inflected aromas that derive mostly from the red side of the fruit spectrum. There is a bit more concentration to the slightly more refined medium-bodied flavors that flash a hint of salinity on the firm and built to age finale. Good stuff. (90-92)/2029+

2017 Morey St. Denis “1er Climats d’Or”: (from an interesting blend of Les Monts Luisants, Charrières, Chézeaux, Clos Baulet, Chaffots, Aux Charmes and Les Blanchards). Firm reduction renders the nose unreadable at present. More appealing are the sleek, intense and tautly muscular medium weight flavors that possess good detail and plenty of punch on the focused, powerful and lingering finish that is on the austere side but offers very good depth and persistence. (90-92)/2027+

2017 Gevrey-Chambertin “Cazetiers”: A distinctly earthy and *sauvage*-inflected nose is composed mostly of dark currant and plum scents. The relatively concentrated and muscular broad-shouldered flavors possess outstanding intensity with ample minerality emerging on the powerful, focused and impressively long finish. As is typically the case with this wine it’s very tightly wound and should have no difficulty rewarding extended keeping. Worth considering. (90-93)/2032+

2017 Gevrey-Chambertin “Goulots”: (from a .15 ha parcel). Here the cool and restrained nose is much more floral in character though there is ample *sauvage* influence to the liqueur-like dark berry, earth and spice-suffused aromas. The middle weight flavors are not as concentrated or powerful though they are more finely textured with a lovely sense of verve on the mildly austere finale. This is a classically styled Goulots that should repay mid-term keeping yet be reasonably accessible young. (90-92)/2025+

2017 Chambolle-Musigny “Les Sentiers”: (from a .40 ha parcel). An elegant, pure and beautifully layered nose reflects notes of dark cherry, raspberry and violets. The mouthfeel of the medium weight flavors is at once refined but muscular with both good delineation and a subtle minerality adding interest to the complex and lingering finish that exhibits hints of chocolate and warmth. This is lovely and again, a wine that should amply reward mid-term keeping. (90-93)/2029+

2017 Charmes-Chambertin: (from Mazoyères). This is the first wine to display any appreciable wood influence and this includes both menthol and toast elements on the otherwise attractive aromas of various dark berries, plum, earth and a top note of lavender. There is excellent intensity to the caressing middle weight plus flavors that retain good detail as well as power on the anise-inflected finish where a hint of anise appears. This solidly structured effort will require patience. (91-93)/2032+

2017 Clos de la Roche: (from Monts Luisants and Les Fremières). This is more aromatically expressive than usual with its combination of relatively elegant notes of red currant, raspberry, spice, earth and discreet floral nuances. There is once again fine volume to the detailed and muscular big-bodied flavors that display power on the palate coating, youthfully austere and very firm finish. While this could be approached after only 5-ish years, it should improve for 15+. (91-94)/2032+

2017 Clos St. Denis: (from Les Chaffots). Aromas of red currant, earth, poached plum, violet and spiced tea precede succulent and refined medium-bodied flavors that are softly stony while exhibiting excellent persistence on the lengthy, balanced and notably firm finale. This is structurally interesting as the mid-palate is quite generous yet the serious finish makes clear that this is going to require extended aging to realize its full potential. (91-94)/2032+

Maison Marchand-Tawse (Nuits St. Georges)

2017	Bourgogne – Côte d’Or	red	(86-88)
2017	Bourgogne 47° N	red	(85-87)
2017	Chambolle-Musigny	red	NR
2017	Charmes-Chambertin Grand Cru	red	NR
2017	Clos de la Roche Grand Cru	red	NR
2017	Clos St. Denis Grand Cru	red	NR
2017	Corton Grand Cru	red	(91-93)
2017	Coteaux Bourguignons – Gamay	red	(86-88)
2017	Echézeaux Grand Cru	red	(89-91)
2017	Gevrey-Chambertin	red	(87-89)
2017	➔ Gevrey-Chambertin “Les Champeaux” 1er	red	(90-93)
2017	Morey St. Denis “Clos des Ormes” 1er	red	(87-90)
2017	Morey St. Denis “En la Rue de Vergy”	red	(86-89)
2017	Morey St. Denis “Les Millandes” 1er	red	(89-92)
2017	Nuits St. Georges	red	(86-89)
2017	Nuits St. Georges “Les Longecourts”	red	(87-90)
2017	➔ Pommard “Rugiens” 1er	red	(90-93)
2017	Pommard “Les Vignots”	red	(87-89)
2017	Vosne-Romanée	red	(87-89)
2017	Vosne-Romanée “Champs Perdrix”	red	(87-89)
2017	Vosne-Romanée “La Combe Brûlée”	red	(90-92)
2017	Vosne-Romanée “Les Suchots” 1er	red	(90-92)

Pascal Marchand, formerly of Domaine Comte Armand and Domaine de la Vougeraie (see herein), has founded his own domaine (see also herein) and *négociant* operation with financial partner Moray Tawse. With respect to the 2017 vintage, Marchand succinctly noted that “it was really a pretty easy growing season and much, much easier than 2016. The fruit was clean and yields were for the most part reasonable without being especially generous with very good ripeness levels. We used a relatively high percentage of whole clusters which I think helped to add both freshness and a sense of elegance to the

wines." While I mostly found the general quality here to be good, there were a few wines where I found brett-like phenols and rather than trying to guess whether they will materially affect the appeal once the wines are bottled, I have chosen not to rate them. Everyone reacts differently to the presence of these phenols as some actually like them and other, like me for instance, really do not care for them. I have repeatedly noted in the pages of Burghound that while brett is a technical flaw, that absent having very high concentrations, it typically does not render a wine undrinkable. Note that I have reviewed the associated Domaine Tawse wines below. (Martin Scott Wines Ltd, www.martinscottwines.com, NY, Aliane Wines, www.AlianeWines.com, CA, Scott Levy Selections, 770.730.0361, LA, all USA; Folly Wines, www.follywines.co.uk and Fields, Morris & Verdin, www.fmvwines.com, both UK).

2017 Coteaux Bourguignons – Gamay: (100% whole cluster). The openly floral and peppery suffused nose of earthy red currant leads to racy and attractively well-detailed flavors that offer acceptable depth and persistence on the mildly rustic finish. While this should reward a few years of cellaring, it's already sufficiently forward to enjoy young. (86-88)/2020+

2017 Bourgogne – Côte d'Or: (40% whole cluster). This too is overtly floral in character with a slightly more elegant nose of essence of red pinot and a hint of earth. I like the intensity and freshness of the light weight flavors that also culminate in a mildly rustic finish that is just a bit more firmly constituted. (86-88)/2021+

2017 Bourgogne 47° N: (25% whole cluster). This is more aromatically elegant still with its combination of spiced plum, earth and violet-scented nose. While there is more volume and mid-palate density to the punchy flavors, the finish is slightly drying and less harmonious. This may come together with additional time in barrel but I have my doubts. (85-87)/2027+

2017 Nuits St. Georges: (this comes mostly from the Vosne side of the commune; 30% whole cluster). Distinct notes of earth and game suffuse the brooding aromas of dark berries and humus. There is solid mid-palate density to the supple yet serious middle weight flavors that also culminate in a mildly drying and short finish. Again, this may round out as it completes its *élevage* as the supporting tannins seem reasonably ripe but that's very difficult to predict with confidence. (86-89)/2023+

2017 Chambolle-Musigny: There is a subtle amount of brett-like phenols present on the earthy red berry fruit nose. The lighter weight flavors possess a finer mouthfeel with good minerality on the lingering finish that is a bit dry. Not Rated.

2017 Gevrey-Chambertin: (25% whole cluster). A very Gevrey style nose offers up intensely *sauvage*, forest floor and humus-infused aromas of plum and dark currant. There is excellent intensity to the delineated lighter weight flavors that conclude in a dusty if somewhat short and borderline awkward finish. Again the tannins seem ripe so this may come together and my projected range offers the benefit of the doubt. (87-89)/2023+

2017 Vosne-Romanée: (from Bossières and Hautes and Basses Maizières). This is the first wine to display any appreciable wood influence and even here it's subtle as it easily allows the spicy aromas of violet, plum and pomegranate to shine. The finer if not denser lighter weight flavors offer reasonably good depth on the compact and youthfully austere finale that displays acceptable persistence. (87-89)/2024+

2017 Morey St. Denis "En la Rue de Vergy": (65% whole cluster). The high-toned and admirably pure nose consists of ultra-fresh red cherry, floral and softly spiced aromas. The racy, intense and beautifully well-detailed light weight flavors conclude in a focused, dusty and mildly dry and short finish. (86-89)/2024+

2017 Vosne-Romanée "Champs Perdrix": (100% whole cluster). An exuberantly floral nose offers an array of lavender, violet and lilac nuances that add a sense of elegance to the spiced red and dark berry fruit aromas. The racy, refined and admirably pure middle weight flavors are delicious though again, there is a hint of drying on the youthfully austere finale. In this case the dryness seems to be gas related rather than being caused by under ripe tannins. (87-89)/2024+

2017 Nuits St. Georges "Les Longcourts": (from a parcel situated immediately below Les St. Georges; 100% whole cluster). A fresh and intensely earthy nose consists mostly of ripe dark berry aromas that are liberally laced with floral and humus nuances. There is both excellent intensity and solid density in the context of the vintage to the medium-bodied flavors that deliver better depth and persistence. This isn't elegant but it's more harmonious. (87-90)/2025+

2017 Pommard "Les Vignots": Firm reduction flattens the underlying fruit. Otherwise there is a lovely minerality suffusing the reasonably dense and intense middle weight flavors that exhibit good length on the youthfully austere, serious and compact finale. This is going to require at least a few years to flesh out as it's tightly wound and borderline strict today. (87-89)/2025+

2017 Morey St. Denis "Clos des Ormes": (25% whole cluster). This too is firmly reduced and unreadable at present. The much more refined flavors are racy and lacy and while not especially dense, they do offer good backend punch on the lingering if somewhat lean finish. This appears to have the stuffing to allow the flavors and finish to flesh out as the wine ages though I doubt that it will ever be seductive. (87-90)/2027+

2017 Morey St. Denis “Les Millandes”: (25% whole cluster). Here there is no reductive funk as there is a lovely spiciness to the pure and airy floral-tinged red cherry and pomegranate aromas. There is better size and weight to the more muscular medium weight flavors that deliver good length on the robust, serious and more structured finale. (89-92)/2029+

2017 Vosne-Romanée “La Combe Brûlée”: A pretty, fresh and layered nose reflects notes of red currant, lavender, violet and subtle spice notes. There is an appealing sleekness to the racy, intense and well-detailed middle weight flavors that possess slightly better depth and persistence on the youthfully austere finale where the only nit is a hint of warmth. This should drink reasonably well early on but age well too. (90-92)/2027+

2017 Vosne-Romanée “Les Suchots”: (100% whole cluster). A wonderfully broad-ranging nose reflects plenty of floral influences along with a lovely array of spice elements on the dark berry and Asian-style tea scented nose. The cool, pure and relatively dense medium-bodied flavors coat the palate with sap while displaying very good depth and persistence on the ever-so-slightly warm finish. Even so, this is really quite good and should age effortlessly. (90-92)/2029+

2017 Gevrey-Chambertin “Les Champeaux”: A pungent nose of reduction and wood toast is impossible to read today. More interesting are the intense, tautly muscular and beautifully well-detailed middle weight flavors that exude ample minerality on the youthfully austere, complex and beautifully persistent finish. This is even better and worth considering. (90-93)/2029+

2017 Pommard “Rugiens”: A background whiff of wood frames the fresh, airy and pure elegant red berry fruit aromas that include hints of plum, lavender, spice and earth nuances. There is a lovely sense of refinement to the pure and attractively vibrant medium weight plus flavors that possess fine mid-palate concentration, all wrapped in a firm, stony and lingering finale where once again the only imperfection is a touch of warmth. Worth considering. (90-93)/2029+

2017 Corton: (from Rognets and Renardes). Moderate reduction masks everything except the overt wood toast. There is fine richness and punch to the moderately full-bodied flavors that are shaped by ripe tannins on the youthfully austere and slightly lean but impressively complex and persistent finish where a touch of wood resurfaces. This has the potential to be excellent though it is structured like a classic Corton and will certainly require time in bottle. (91-93)/2032+

2017 Clos de la Roche: (25% whole cluster). The nose is very firmly reduced with hints of Brett-like phenols lurking in the background. While there is good muscle, power and density to the big-bodied flavors, both the reduction and the phenols reappear on the tough, metallic and dry finish. In short, this is problematic. Not Rated.

2017 Echézeaux: (from Les Treux and Rouge du Bas). A brooding if attractively perfumed nose features spicy notes of plum, dark raspberry and soft wood spice. The round and velvet-textured flavors possess good volume and reasonable concentration though the lingering finish seems a bit flat and dull. There appears to be good underlying material so this could well come together, especially because the one thing that the 2017 vintage doesn't lack is energy. (89-91)/2029+

2017 Charmes-Chambertin: (from Charmes proper). Generous wood surrounds the earthy black cherry aromas where once again Brett-like phenols lurk in the background. While there is good intensity and detail to the middle weight flavors, the phenols show up on the metallic and drying finish. This too is problematic. Not Rated.

2017 Clos St. Denis: This is also quite firmly reduced and the reduction extends to the palate, which is never a good sign. While it's possible that this otherwise refined effort could clean up, when reduction is found on the palate it's likely to be permanent which is a serious flaw. Not Rated.

Domaine Louis Max (Nuits-Saint-Georges)

2017	Bourgogne – Cuvée Beau Charmes	red	(85-87)
2017	Charmes-Chambertin Grand Cru	red	(89-92)
2017	Clos de Vougeot Grand Cru	red	(89-91)
2017	Côte de Nuits-Villages	red	(86-88)
2017	Echézeaux Grand Cru	red	(90-92)
2017	Gevrey-Chambertin	red	(88-90)
2017	Nuits St. Georges	red	(87-90)
2017	Nuits St. Georges “Les Pruliers” 1er	red	(89-91)
2017	Mercurey	red	(86-89)
2017	Mercurey “Clos La Marche”	red	(86-89)
2017	Mercurey “Les Vasées” 1er	red	89
2017	Pommard	red	(88-91)

2017	Savigny-lès-Beaune	red	(87-89)
2017	Vosne-Romanée	red	(87-90)

Jean-François Joliette runs this traditional *négociant* operation that has retained David Duband (see herein) as the technical director which includes the vinifications. 2014 was the first vintage with Duband's involvement and the style of the Max wines has markedly changed as a result. The idea is to focus on the purchase of fruit to supplement the 20 ha of owned vineyards in Mercurey and Rully so that the style can be consistent which obviously is less easily achieved with the purchase of wine. I tasted the following with Duband and Joliette, who noted that the reds were vinified with 50% whole clusters on average. (Slocum & Sons, www.slocumandsons.com, CT, USA).

2017 Mercurey: A fresh, earthy and floral-suffused nose of mostly red berries leads to round, sleek and attractively vibrant middle weight flavors that reflect a mild trace of rusticity on the reasonably well-balanced if not refined finish. (86-89)/2020+

2017 Mercurey "Clos La Marche": (a *monopole*). This is aromatically similar to the straight Mercurey with the addition of a bit of wood influence. The nicely vibrant and slightly richer flavors also conclude in mildly rustic if slightly tangy finish that comes up a bit short. There is more here though the balance isn't quite right. (86-89)/2021+

2017 Mercurey "Les Vasées": A gentle application of wood is all that can be discerned on the firmly reduced nose. The generously proportioned and very round flavors offer better mid-palate density while offering good depth and persistence on the lightly structured finish that should allow this to improve for 4 to 7 years. Good if not special quality here. 89/20212+

2017 Bourgogne – Cuvée Beau Charmes: A fresh and slightly fruity nose gives way to soft, easy and delicious flavors that offer a bit more depth than the nose though the short-ish finish also reflects a note of acid tang. Acceptable. (85-87)/2019+

2017 Côte de Nuits-Villages: A deft application of wood sets off softly spiced aromas of red and dark currants trimmed in discreet earth wisps. The supple, round and velvet-textured flavors exhibit better balance on the rustic finish that is sufficiently lightly structured such that this should be approachable young. (86-88)/2020+

2017 Savigny-lès-Beaune: Here the attractively layered nose offers up floral-scented dark berry aromas that display background notes of earth and humus. There is better intensity and detail to the light weight but delicious flavors that are shaped by relatively fine-grained tannins on the slightly rustic finish where a hint of warmth slowly emerges. This is a competent Savigny *villages* that should also be approachable in its youth. (87-89)/2021+

2017 Nuits St. Georges: A more deeply pitched nose offers up notes of dark currant, plum, moderate oak, earth and plenty of *sauvage* character. The mouthfeel of the medium-bodied and well-delineated flavors is rich and velvety though the lightly oaked finish is markedly more rustic. This won't win any awards for refinement but I like the frank delivery. (87-90)/2023+

2017 Gevrey-Chambertin: A restrained and more discreetly oaked nose combines notes of various red berries, pomegranate, earth and once again a hint of the *sauvage*. The medium weight flavors possess an appealing vibrancy before concluding in a stony, youthfully austere and sneaky long finish. This delicious effort will need at least a few years first. (88-90)/2023+

2017 Pommard: (from Petit Noizons). A moderately toasty nose is comprised by deeply pitched dark berry fruit aromas that are liberally laced with hints of earth, leather and the *sauvage*. The rounded and relatively supple medium-bodied flavors possess reasonably good mid-palate density, all wrapped in a lightly stony finish that reflects a subtle warmth. This firm effort is very Pommard-like without being overtly rustic. (88-91)/2024+

2017 Vosne-Romanée: A fresh and ripe if once again moderately toasty nose features plenty of floral and earth elements on the liqueur-like red currant aromas. The succulent and round medium weight flavors possess a velvety and seductive medium-bodied flavors culminate in sappy and persistent if mildly warm finish. This well-made effort isn't exactly rustic though it's not really refined either. (87-90)/2022+

2017 Nuits St. Georges "Les Pruliers": A pungent nose is composed today of wood toast and reduction. Otherwise there is good precision to the rich, intense and muscular broad-shouldered flavors that are shaped by firm but ripe tannins on the rustic and ever-so-slightly drying finish. My sense is that the dryness won't last as the moderately firm supporting tannins seem ripe and my projected range offers the benefit of the doubt. (89-91)/2025+

2017 Charmes-Chambertin: A moderately high-toned nose reflects notes of raspberry, cherry, violet and soft earth and underbrush wisps. The mouthfeel of the middle weight flavors is at once vibrant and succulent while delivering acceptable depth on the otherwise firm and attractively textured finish. This should age well over the mid-term and more complexity should develop. (89-92)/2027+

2017 Echézeaux: Generous but not overwhelming wood fights somewhat with the otherwise very spicy and floral-scented nose of exotic tea, dark currant and plum. There is better intensity to the sleeker and denser medium-bodied flavors that possess better depth on the balanced and sneaky long finish that is a bit more structured finale. (90-92)/2029+

2017 Clos de Vougeot: Here too the prominent wood treatment isn't subtle though it doesn't completely mask the mostly red berry fruit, earth and humus-suffused aromas. There is a lovely sense of energy to the nicely detailed flavors that possess an agreeable texture if limited mid-palate density before concluding in a mildly tangy if reasonably lengthy finish. While there is nothing technically amiss, the balance of this light weight effort isn't quite completely dialed in. (89-91)/2025+

Domaine Méo-Camuzet (Vosne-Romanée)

2017	Clos de Vougeot	Grand Cru	red	(91-93)
2017	Clos de Vougeot – Grand Maupertuis	Grand Cru	red	(92-95)
2017	Corton-Perrières	Grand Cru	red	(91-93)
2017	Corton-Clos Rognets	Grand Cru	red	(92-95)
2017	Echézeaux – Les Rouges du Bas	Grand Cru	red	(92-94)
2017	Nuits St. Georges “Aux Murgers”	1er	red	(90-92)
2017	➔ Nuits St. Georges “Les Boudots”	1er	red	(90-93)
2017	Richebourg	Grand Cru	red	(93-96)
2017	➔ Vosne Romanée		red	(89-91)
2017	➔ Vosne-Romanée “Aux Brûlées”	1er	red	(91-94)
2017	Vosne-Romanée “Les Chaumes”	1er	red	(89-92)
2017	➔ Vosne-Romanée “Cros Parantoux”	1er	red	(93-95)

Jean-Nicolas Méo describes 2017 as “one where we enjoyed a relatively tranquil growing season where we had no climatic issues save for around 30 mm of rain that fell near the end of August that had the effect of swelling the berries. We chose to begin picking on the 6th of September and brought in ripe and clean fruit that averaged between 12.5 and 13% in potential alcohols where we chaptalized around .3%. While there was some variability as there were varying percentages of shot berries, yields were relatively generous for us as most wines ranged from 38 to 42 hl/ha and this was despite having done a green harvest. Our cuvée of Vosne-Romanée *villages* though came in at only 29 hl/ha. After the vinifications I found the wines to be a bit light but they really put on weight after the early but long malos finished and they possess much better balance. My take on the style and quality is that the 2017s are like more interesting versions of the 2007s. They're charming and delicious and while 2017 is not a great vintage, it's more than correct plus I think it should drink well young.” As he did in 2015 and 2016, Méo explained that he included the Nuits “Au Bas de Combe” in the *négoce* Nuits cuvée, which is reviewed below under the Maison Méo-Camuzet Frère et Soeurs label. (Kermit Lynch Wine Merchant, www.kermitlynch.com, CA, Jeanne-Marie de Champs, www.ds-collection.com, NY, Frederick Wildman, www.frederickwildman.com, NY and Boston Wine Company, MA, all USA; Goedhuis & Co., www.goedhuis.com, Justerini & Brooks, www.justerinis.com, Uncorked Ltd, www.uncorked.co.uk, Berry Brothers & Rudd, www.bbr.com, The Rare & Fine Wine Company Limited, www.thereareandfinewinecompany.com and Fields, Morris & Verdin, www.fmvwines.com, all UK).

2017 Vosne-Romanée: (75% of the blend derives from 35+ year old vines in Les Barreaux and the remainder from 60+ year old vines in Aux Communes). A spicy, pure and ultra-fresh nose combines notes of various dark berries with those of spice and sandalwood. The delicious middle weight flavors are a bit more refined than usual with good mid-palate sap that imparts a velvety texture to the lingering, complex and balanced finale. A quality Vosne *villages*. (89-91)/2025+

2017 Vosne-Romanée “Les Chaumes”: (from a 2 ha parcel). Moderate wood influence sets off notably ripe liqueur-like aromas of cassis, plus and a lovely array of spice and floral elements. The charmingly round and seductively textured medium-bodied flavors possess a caressing mouthfeel before culminating in a lingering finish that moderately tightens up on the balanced and lingering finish. (89-92)/2025+

2017 Nuits St. Georges “Aux Murgers”: (from a .73 ha parcel of 40+ year old vines). Firm reduction renders the nose impossible to evaluate. The sleek and beautifully detailed if not particularly concentrated middle weight flavors offer even better depth and persistence. This is certainly very pretty if not at its usual level. (90-92)/2027+

2017 Nuits St. Georges “Les Boudots”: (from a 1.04 ha parcel of 60+ year old vines). An overtly floral and spice-infused nose reflects notes of various dark berries and earth. Once again there is a highly attractive texture to the medium-bodied flavors that don't yet possess the same complexity though there is even better persistence to the somewhat more structured finale. My sense is that this will add more depth with age and will eventually surpass the Murgers. (90-93)/2029+

2017 Corton-Perrières: (from a .68 ha parcel). Moderately generous wood surrounds the very fresh aromas of essence of red and dark raspberry that are laced with notes of spice, herbal tea, violet and a whiff of wood. The racy, intense and overtly mineral-driven medium weight flavors possess excellent delineation on the notably austere and very tightly wound finish. This has very fine upside development potential and will need extended patience to flesh out and harmonize. (91-93)/2032+

2017 Corton-Clos Rognets: (from a .45 ha parcel of 80+ year old vines). A moderately oaked nose is comprised by an exuberantly spicy array of plum, cassis, earth and evident *sauvage* nuances. The impressively rich and seductively textured broad-shouldered flavors coat the palate with sappy dry extract, all wrapped in a balanced, long and highly complex finish. I very much like the way this fans out on the strikingly persistent finish. In short, this is outstanding. (92-95)/2032+

2017 Clos de Vougeot: (from a huge 3 ha parcel superbly placed high on the slope, across from the Château; Méo noted that there may be two *cuvées* of this wine though at the time of my visit that decision had not been finalized). Much more subtle oak treatment sets off the pretty and airy aromas of various red berries, lavender and soft earth scents. The generously proportioned and attractively detailed middle weight flavors are prettier than they are deep though this is not to say that they lack density on the persistent and youthfully austere finale. I quite like this and particularly for its sense of harmony but good as it is, it's clearly not at the same level as the Rognets. However, if the *cuvée* of Grand Maupertuis (reviewed just below) is included here, I would expect that to improve the overall quality. (91-93)/2029+

2017 Clos de Vougeot – Grand Maupertuis: There is a bit more overall oak influence to the cooler and more restrained combination of red and dark berries with similar floral and earth nuances. The bigger difference lies in the tighter and denser medium weight plus flavors that exude a subtle minerality on the beautifully textured, more complex, more structured and more austere finale. In short, there is just more here and if this is bottled separately, when all is said and done it may well rival the Rognets. In a word, terrific. (92-95)/2032+

2017 Echézeaux – Les Rouges du Bas: (from a .44 ha parcel of 50+ year old vines). A pungent nose consists of firm reduction and wood. Otherwise there is excellent richness to the nicely concentrated flavors that possess excellent volume thanks to the abundance of sappy dry extract that softens the otherwise firm and robust tannic spine shaping the impressively persistent finish. Like several of these upper level wines, this is very backward and will need ample patience. (92-94)/2032+

2017 Vosne-Romanée “Aux Brûlées”: (from a .70 ha parcel, most of which are 80+ year old vines). Moderate wood influence sets off the beautifully spicy aromas that consist primarily of plum, black cherry and exotic Asian-style tea. The rich, full-bodied and solidly dense flavors also brim with sappy dry extract that buffers the less firm but still prominent tannins on the lingering finish where a hint of bitter cherry pit emerges. This isn't quite as complex as the best in the range at present but I have found over the years that this wine tends to develop excellent depth as it ages. (91-94)/2029+

2017 Vosne-Romanée “Cros Parantoux”: (60+ year old vines). Once again reduction and wood mask the underlying fruit today. Otherwise the super-sleek and seductive yet borderline painfully intense middle weight flavors possess an almost palpable minerality that also suffuses the beautifully delineated, moderately austere, strikingly complex, and compact and palate coating finish that just goes on and on. A fine Cros is always a wine of harmony and proportion and this beauty has everything it needs to reward longer-term cellaring. (93-95)/2032+

2017 Richebourg: (from a .37 ha parcel in Les Véroilles of 60+ year old vines save for a very tiny parcel in Richebourg proper). This too is firmly reduced though the supporting wood is less visible. There is impressive intensity to the equally sleek big-bodied flavors that possess a gorgeous mouthfeel thanks once again to the plentiful sappy dry extract that coats the mouth on the hugely long and impeccably well-balanced finale. Like the Cros, this very stylish and classy effort will also need to develop better depth though the underlying material is present for that to occur. (93-96)/2035+

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

2017	➔ Chambolle-Musigny	red	(89-91)
2017	Chambolle-Musigny “Les Cras” 1er	red	(89-91)
2017	Chambolle-Musigny “Les Feusselottes” 1er	red	(89-91)
2017	Charmes-Chambertin Grand Cru	red	(90-93)
2017	Fixin	red	(88-90)
2017	Fixin “Clos du Chapitre” 1er	red	(88-91)
2017	Marsannay	red	(87-89)
2017	Morey St. Denis	red	(88-91)
2017	Nuits St. Georges	red	(87-89)
2017	Nuits St. Georges “Aux Argillas” 1er	red	(90-92)
2017	➔ Nuits St. Georges “Les Perrières” 1er	red	(90-93)

Jean-Nicolas Méo stresses that for his *négoce* wines he does everything as though these were domaine wines, which is to say all of the vineyard work and harvesting plus of course the vinification and *élevage* duties. See the Domaine comments above for more general information about the 2017 vintage and importer information.

2017 Marsannay: A fresh, ripe and attractively layered array is composed by notes of dark berries, plum and soft earth. The succulent and fleshy middle weight flavors are quite rich, indeed even seductive and this forward and nicely balanced effort could easily be enjoyed shortly after release. (87-89)/2020+

2017 Fixin: (from vines on the slope rather than the flatter plain, which generally give substantially better fruit). A deft application of wood frames an even fresher nose that offers up distinctly earthy dark currant aromas cut with a touch of the *sauvage*. There is a bit more minerality and verve if not quite the richness to the medium-bodied flavors that possess lovely delineation and sneaky good length. This isn't quite as seductive but there's more here. (88-90)/2022+

2017 Morey St. Denis: (from Clos Solon). There is enough wood present on the pretty mix of red berries, lavender and soft earth scents to warrant pointing out. The rich, generous and very round middle weight flavors possess good volume and verve, all wrapped in a lightly structured and mildly toasty finish. This competent effort will need a few years for the wood to better integrate. (88-91)/2023+

2017 Pommard: (from Les Tavannes). More discreet but not invisible wood easily allows the fresh, cool and relatively deeply pitched aromas of black pinot fruit and pungent earth aromas to be appreciated. There is excellent punch and delineation to the focused, stony and solidly dense flavors that culminate in a linear, youthfully austere and mildly rustic finish. This is a very good Pommard *villages* and worth checking out. (89-91)/2023+

2017 Nuits St. Georges: (this includes the fruit from the domaine's .6 ha parcel of Au Bas de Combe as well as fruit from La Petite Charmotte). Here too the wood treatment is admirably discreet on the very fresh, cool and appealingly airy nose of red currant, cherry and pronounced earth influence. There is equally good energy if not the same density to the delicious and lingering finish that is not quite as complex. To be sure, this is pretty and well-made but the Pommard has better underlying material. (87-89)/2023+

2017 Chambolle-Musigny: (from Les Athets and Les Herbues). A background application of wood serves as a relatively neutral backdrop for the brooding if exuberantly fresh aromas of cassis, black cherry and violet. There is impressive intensity to the beautifully delineated lighter weight flavors that deliver lovely length on the markedly austere finale. This noticeably compact effort is also quite good but it's sufficiently introverted to need at least a few years of cellaring first. (89-91)/2025+

2017 Fixin "Clos du Chapitre": Light wood surrounds the earthy aromas of various dark berries and attractive floral aromas that include violet, lavender and lilac. The sappy and sleekly textured medium weight flavors exude a fine bead of minerality on the impressively long and reasonably firm if mildly tangy finale. This refreshing effort just makes one feel like drinking it. Note that my projected range implicitly assumes the acid tanginess will dissipate. (88-91)/2023+

2017 Chambolle-Musigny "Les Cras": (from 30+ year old vines). A mildly toasty nose is comprised by the very fresh essence of red currant and a similar array of floral elements. The noticeably more refined barely middle weight flavors exude evident minerality on the delicious and equally refreshing finish. This isn't especially dense but it's certainly very pretty and has the structure to repay up to a decade of cellaring. (89-91)/2024+

2017 Chambolle-Musigny "Les Feusselottes": (from 20+ year old vines). Reduction dominates the underlying fruit today. Otherwise the beautifully vibrant and delineated light weight flavors are finer if less mineral-driven while culminating in a harmonious and attractively persistent finish. This too is exceptionally pretty though if not very concentrated yet even so it should reward mid-term keeping thanks to the fine balance. (89-91)/2024+

2017 Nuits St. Georges "Aux Argillas": This is a relatively ripe 2017 with its aromas of cassis, black raspberry, freshly turned earth and game hints. There is exceptionally good richness to the fleshy yet nicely detailed medium-bodied flavors that deliver fine length on the delicious finish that is less rustic than usual. This is worth checking out. (90-92)/2025+

2017 Nuits St. Georges "Les Perrières": (from 60+ year old vines). Obvious wood influence is present on the spicier and cooler blend of layered red and dark berry fruit nose that reflects notes of earth and violet. The racy, intense and well-detailed middle weight flavors possess more apparent minerality and particularly so on the focused, long and moderately austere finale. This is lovely but note that it is sufficiently compact to require at least 5 to 7 years first. Good stuff. (90-93)/2027+

2017 Charmes-Chambertin: (from Charmes proper). Ultra-fresh aromas reflect notes of essence of red currant, cherry, earth and a soft nuance of oak. The sleek and elegant middle weight flavors are not particularly concentrated for a *grand cru* though I like the texture and detail on the mildly austere finish that is solidly complex and nicely balanced. (90-93)/2029+

Domaine Jean-Marc Millot (Nuits St. Georges)

2017	➔ Bourgogne Pinot Noir	red	(86-89)
2017	Clos de Vougeot Grand Cru	red	(91-93)
2017	Côte de Nuits-Villages Vieilles Vignes	red	(87-89)
2017	Côte de Nuits-Villages "Aux Faulques"	red	(87-90)
2017	Echézeaux Grand Cru	red	(91-93)
2017	Echézeaux du Dessus Vieilles Vignes Cuvée 1949	red	(91-94)
2017	Grands Echézeaux Grand Cru	red	(92-95)
2017	Savigny-lès-Beaune	red	(87-89)
2017	➔ Vosne-Romanée	red	(89-91)
2017	Vosne-Romanée "Les Suchots" 1er	red	(90-92)

Jean-Marc Millot and his daughter Alix, who continues to assume more and more responsibility for the day to day operations of the domaine, including the vinifications, described 2017 as a "vintage that was much easier to manage than the tiny crop, and the difficult growing season, that 2016 threw at us. We picked from the 7th of September and the fruit was both clean and ripe and we chaptalized almost nothing. Yields were in general much better than they were in 2016 at around 38 hl/ha and in particular better in Clos de Vougeot, Echézeaux and Grands Ech. As to the wines, they're supple and seductive yet with plenty of power and punch. We keep hearing that 2017 is a light vintage destined for early consumption but that isn't accurate for our wines. It's true that they could be enjoyed young but for those who prefer to age their wines, there's no reason that our 2017s can't do that too." The Millot duo noted that the malos had occurred very early but even so they had not been racked so some of the wines were understandably reduced. They also noted that they separated out some old vine fruit to create a second bottling of Echézeaux called Cuvée 1949. (Michael Stephens/Vins Divins, www.divine-burgundy-wine.com, Beaune, France; Domaine Wine Cellars, www.domaine.com.tw, Taiwan).

2017 Bourgogne Pinot Noir: A very pretty nose reflects notes of fresh red berries along with hints of spice and earth. There is a lovely texture to the generously proportioned and seductively textured flavors that flash only a trace of rusticity on the sappy finish. This offers fine quality for the genre and is worth a look. (86-89)/2020+

2017 Côte de Nuits-Villages Vieilles Vignes: A pungent nose of reduction and wood render the nose difficult to assess. More interesting are the solidly concentrated and vibrant medium weight flavors that deliver fine length on the relatively powerful finish. This isn't an elegant effort but I like the frank delivery as well as the balance. (87-89)/2022+

2017 Savigny-lès-Beaune: A distinctly earthy mix of red currant, cherry and a floral top note leads to rich and comparatively full-bodied flavors that conclude in a serious, robust and rustic finish. Again, this isn't elegant but it certainly doesn't lack for character and punch. (87-89)/2023+

2017 Côte de Nuits-Villages "Aux Faulques": (a 1.8 ha *monopole* in Comblanchien). Here too the nose is distinctly earthy with its similar array of red currant, cherry and whiff of game. The vibrant, intense and focused medium weight flavors are also serious, robust and rustic while offering just a bit more complexity and persistence. (87-90)/2024+

2017 Vosne-Romanée: (from Hautes Maizières and Les Violettes). A fresh, spicy and appealingly layered nose is composed by notes of red currant, violet, lavender and a whiff of oak. The notably more refined medium weight flavors possess both fine intensity and density while exhibiting solid length on firm but not austere finish. This is a very good Vosne *villages* and worth checking out. (89-91)/2025+

2017 Vosne-Romanée "Les Suchots": (from a .29 ha parcel). Reduction and wood dominate the fruit. Otherwise, there is good freshness and a finer mouthfeel to the overtly powerful, indeed even muscular, and energetic large-scaled flavors that culminate in a dusty, austere and long finish. This is a firm and very serious 'take no prisoners' Suchots and patience is absolutely required. (90-92)/2029+

2017 Echézeaux: (a 1.05 ha total from parcels in Echézeaux du Dessus, Poulailières and Clos St. Denis measuring .69, .20 and .16 ha, respectively). Here too reduction completely masks the fruit. The richer and even more full-bodied flavors possess outstanding concentration and a velvety mouthfeel thanks to the abundance of dry extract that coats the palate and buffers the slightly more structured finale on the powerful and driving finish that offers excellent depth. Impressive. (91-93)/2032+

2017 Clos de Vougeot: (from a .38 ha parcel in Grand Maupertui). Reduction. There is outstanding richness to the overtly powerful, concentrated and mouth coating broad-shouldered flavors that conclude in a youthfully austere, backward and ultra-serious finish that also possess excellent depth. This is a wine to buy and forget you own it for at least a decade and one that should ultimately amply repay up to 15 to 18 years of cellaring. (91-93)/2032+

2017 Echézeaux du Dessus Vieilles Vignes Cuvée 1949: Here there is no reductive funk as the attractively fresh and ultra-floral-inflected nose offers up notes of red and dark currant, sandal wood, exotic and a lovely array of spice elements. The old vines are manifest as the big-bodied and patently powerful flavors deliver outstanding depth and persistence on the very firmly structured finale. There is just a bit more underlying material that should translate into better overall depth in 15 to 20 years. (91-94)/2032+

2017 Grands Echézeaux: (from a .2 ha parcel immediately below Poulailles in Echézeaux). Firm reduction dominates the nose at present. More positively, the sleek, delicious and generously proportioned broad-shouldered flavors possess both outstanding concentration and power before culminating in a robust, driving and strikingly persistent bitter fruit pit-inflected finish. This too is a wine to buy and forget as the very firm core of ripe tannins makes unmistakably clear. In short, this is excellent. (92-95)/2032+

Domaine Mongeard-Mugneret (Vosne-Romanée)

2017	Chambolle-Musigny	red	(87-90)
2017	Clos de Vougeot Grand Cru	red	(91-93)
2017	Echézeaux Grand Cru	red	(91-94)
2017	Echézeaux – La Grande Complication Grand Cru	red	(92-94)
2017	Fixin	red	(87-89)
2017	Fixin Vieilles Vignes	red	(88-90)
2017	Gevrey-Chambertin	red	(87-89)
2017	Grands Echézeaux Grand Cru	red	(90-92)
2017	➔ Nuits St. Georges “Les Boudots” 1er	red	(91-93)
2017	Nuits St. Georges “Les Plateaux”	red	(88-91)
2017	Pernand Vergelesses “Les Vergelesses” 1er	red	(89-92)
2017	Richebourg Grand Cru	red	(92-94)
2017	Savigny-lès-Beaune	red	(87-89)
2017	Savigny-lès-Beaune “Les Narbantons” 1er	red	(89-91)
2017	Vosne-Romanée	red	(88-91)
2017	Vosne-Romanée “Les Orveaux” 1er	red	(90-92)
2017	➔ Vosne-Romanée “Petits Monts” 1er	red	(91-93)
2017	➔ Vosne-Romanée “Suchots” 1er	red	(90-93)
2017	Vougeot “Les Cras” 1er	red	(89-91)

Vincent Mongeard succinctly commented that the 2017 growing season “was among the easiest we’ve had lately as there was no disease pressure to speak of and no major climatic events either. The fruit was both clean and quite ripe and thus easy to vinify. As to the wines, I thought that they seemed a bit skinny and without a great deal of interest but once the malos finished they have improved month by month and I would now describe them as an unexpected surprise.” (Atherton Wine Imports, www.awiwine.com, CA, M.S. Walker, www.mswalker.com, MA/RI/NH, Vineyard Brands, www.vineyardbrands.com, AL, all USA; several UK importers).

2017 Savigny-lès-Beaune: A pretty and relatively airy nose combines various red berry scents with earth and soft spice hints. The attractively textured and detailed lighter weight flavors possess good verve before concluding in a lingering if slightly tangy finish that my projected range assumes will round off with a year or two of bottle age. (87-89)/2022+

2017 Savigny-lès-Beaune “Les Narbantons”: Generous wood sets off red and dark fruit aromas along with floral and earth wisps. There is a subtle minerality suffusing the delicious and racy medium weight flavors that possess solid depth and persistence. This isn’t particularly concentrated but it is well-balanced and built to reward mid-term keeping. (89-91)/2024+

2017 Fixin: Here too relatively generous wood fights a bit with the somber aromas of dark currant and humus-inflected earth. The light weight flavors possess a surprisingly sleek mouthfeel that offers an appealing texture that carries over to the nicely energetic, clean and mildly austere but not rustic finale. This is really quite pretty and should drink well young. (87-89)/2021+

2017 Fixin Vieilles Vignes: (from Les Fondemens and the tiny Les Boutoillottes). Once again there is ample wood influence present on the compositionally similar nose though here the earth and humus characters are more pronounced. As is typically the case, there is better volume and mid-palate density to the somewhat more powerful and notably more structured flavors, all wrapped in the once again mildly austere but not really rustic finish. At least some patience suggested. (88-90)/2024+

2017 Vosne-Romanée: (from Les Violettes). More discreet though by no means invisible oak frames the super-fresh, cool and reserved nose that offers up notes of spiced plum and violets. The sleek and intense barely middle weight flavors possess good delineation and an attractive mouthfeel, all wrapped in a balanced and moderately firm finale. (88-91)/2024+

2017 Chambolle-Musigny: (from Les Athets). Discreet wood sets off pretty red and dark cherry aromas that are liberally laced with spice nuances and a suggestion of earth. The supple, round and delicious flavors possess good detail and evident minerality on the clean, dry in the best sense and forward finish. Again, this relatively pliant effort is not particularly concentrated though I like the balance and verve. (87-90)/2023+

2017 Gevrey-Chambertin: The more reserved and broad-ranging nose combines notes of red and dark currant with those of floral, earth, game and leather, all of which is trimmed in soft wood. The supple and nicely vibrant barely medium weight flavors possess an attractive mouthfeel though not quite the same complexity on the mildly austere finale. Once again there isn't especially good density but this supple effort should be approachable young and with pleasure. (87-89)/2024+

2017 Nuits St. Georges "Les Plateaux": Like a number of wines in the range, generous wood fights a bit with the distinctly earthy and gamy dark berry fruit aromas. The supple yet punchy medium-bodied flavors possess good delineation on the moderately rustic, powerful and structured finish that flashes both good complexity and length. (88-91)/2025+

2017 Pernand Vergelesses "Les Vergelesses": Much more subtle oak treatment sets off the nicely floral-scented nose that reflects notes of plum, dark cherry and soft earth and spice whiffs. There is a lovely sense of underlying tension to the taut and focused middle weight flavors that exude a discreet minerality on the iodine-inflected finish that is shaped by moderately firm tannins and a touch of acid tang. If Chablis was red, it could resemble this wine. (89-92)/2025+

2017 Vosne-Romanée "Les Orveaux": (from a 1.08 ha parcel). A restrained but quite spicy nose reflects notes of dark raspberry and plenty of floral influences that include both violet and lavender. There is very fine detail to the energetic middle weight flavors that deliver excellent length on the delicious and refreshing finale. This is a wine of refinement and that impression is enhanced by the fine-grained tannins. (90-92)/2025+

2017 Vougeot "Les Cras": Admirably discreet wood easily allows the restrained aromas of herbal tea, various red berries and a hint of earth. The racy, mineral-inflected and well-detailed flavors possess a noticeably different texture before terminating in a saline and moderately structured finale. Like a number of wines in the range, this is not particularly dense but it is really pretty. (89-91)/2024+

2017 Vosne-Romanée "Suchots": A lightly wooded nose presents a fresh and cool array of both red and dark raspberry liqueur-like aromas along with hints of spice, exotic tea and floral wisps. There is fine delineation to the reasonably concentrated medium weight flavors that possess excellent power and length on the mildly austere and much more firmly structured finale. Very good quality here and worth checking out. (90-93)/2029+

2017 Vosne-Romanée "Petits Monts": Mongeard noted that this sample was pulled from a new barrel. Predictably, the reduced nose was very toasty and the toast character extends to the finer and more mineral-driven if less seductive and rich flavors that deliver slightly better depth and length on the equally structured finale. This too is very good. (91-93)/2029+

2017 Nuits St. Georges "Les Boudots": Much more discreet but again not invisible wood treatment suffuses the overtly spicy aromas of red and dark currant, violet, lavender and pronounced earth. The medium weight flavors are texturally similar to that of the Suchots though with perhaps a touch more muscle on the long, velvety and palate soaking finish. (91-93)/2029+

2017 Clos de Vougeot: (from a .63 ha holding in Grand Maupertui and Les Chioures). Soft wood and herbal tea notes combines with those of dark currant, raspberry and spice wafts. There is both good verve and detail to the nicely focused and relatively powerful flavors that display firm but not rustic tannins on the youthfully austere finale where the wood suggested by the nose reemerges. (91-93)/2029+

2017 Echézeaux: (from the *climat* of Echézeaux du Dessus). A brooding if moderately oaky nose grudgingly reveals its aromas of fresh black cherry and violet plus and lovely range of spice facets. There is a more refined if less powerful mouthfeel to the medium weight and tautly muscular flavors that possess slightly better depth on the more structured and youthfully austere finish. This beauty is built to age and is going to need it. (91-94)/2032+

2017 Grands Echézeaux: (from a 1.32 ha parcel). A more subtle application of oak frames the overtly floral and relatively high-toned aromas of red cherry and currant where added breadth is present in the form of sandalwood and spicy Asian-style tea. The seductively textured and acceptably concentrated if not especially dense medium-bodied flavors possess reasonable power and volume on the lingering and nicely complex finale. This is classy and certainly very pretty but I was somewhat disappointed with this given its usual excellent quality. (90-92)/2027+

2017 Echézeaux – La Grande Complication: (from selected vines in a .36 ha parcel of Les Treux that was planted in 1945; the wine, which is intended to replace the prior *cuvée* known as Echézeaux Vieilles Vignes, comes in a special 3-bottle case that looks very much like a briefcase with snaps containing a brochure that explains the selection. For readers' edification, in watchmaking a complication is a function that is added to the hour, minute or second hand of a watch. An ultra-complicated watch is one where the movement combines all three complications in one and it is from this usage that the name La Grande Complication derives). Moderate though not dominant wood influence surrounds the even spicier and equally floral-infused nose of more deeply pitched dark berry fruit aromas that exhibit an exotic orange pekoe tea nuance. The beautifully refined middle weight flavors possess unusually good density in the context of the 2017 vintage thanks to the abundant dry extract that imparts a sappy texture to the punchy and lingering finish that offers excellent depth and persistence. (92-94)/2032+

2017 Richebourg: (from vines adjacent to those of Domaine de la Romanée Conti in Richebourg proper, totaling .31 ha). Interestingly, this possesses a similar nose to that of the Grande Complication save that it is more reserved. The middle weight and more mineral-inflected flavors are not as dense however though they do flash better power and driving on the youthfully austere, compact and very firm finale. This is very much of an introverted Riche at present and extended patience will be required if you wish to experience this at its peak. (92-94)/2032+

Arnaud Mortet (Gevrey-Chambertin)

2017	Charmes-Chambertin Grand Cru	red	(91-93)
2017	Gevrey-Chambertin	red	(88-91)
2017	Gevrey-Chambertin “La Perrière” 1er	red	(90-92)
2017	➔ Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	(91-93)
2017	Mazoyères-Chambertin Grand Cru	red	(89-92)
2016	➔ Gevrey-Chambertin	red	90

This is a brand new label if not exactly a brand new domaine as it evolved from Arnaud Mortet having taken over another 4 ha of vines from a *vigneron* that was retiring. The parcels included a number of *villages* level vineyards as well as .45 ha in Mazoyères, .27 ha in Charmes-Chambertin plus a parcel in the 1er La Perrière. See the write-up for Domaine Denis Mortet for more information on Arnaud Mortet's views on the 2017 vintage. Note I reviewed one '16 now in bottle. (Martine's Wines, www.martineswines.com, CA, USA; multiple UK sources, including Bibendum Wine Ltd., www.bibendum-wine.co.uk, Berry Brothers & Rudd, www.bbr.com, Fields, Morris & Verdin, www.fmvwines.com, Goedhuis & Co., www.goedhuis.com, Justerini & Brooks, www.justerinis.com, Harrods Limited, www.harrods.com, Laytons, www.laytons.co.uk, The Wine Society, www.thewinesociety.com, Tanners Wine, www.tanners-wines.co.uk, all UK, L'Imperatrice Fine Wines, www.imperatrice.com.hk, Hong Kong/Macau).

2017 Gevrey-Chambertin: (from Jouises, Epointures, Aux Echézeaux, La Justice, Les Platières, Combe du Dessus, and En Champ). Notes of reduction and wood make for a tough evaluation. More interesting are the supple, sleek and rounded middle weight flavors that possess a seductive mouthfeel along with good energy that carries over to the focused and youthfully austere finish. This should drink well young and with 6 to 8 years of bottle age. (88-91)/2023+

2017 Gevrey-Chambertin “La Perrière”: Soft wood sets off ripe, very fresh and relatively elegant aromas of plum, red and dark raspberry and discreet earth nuances. The succulent, round and delicious medium-bodied flavors possess a velvety mouthfeel along with fine mid-palate density, all wrapped in a lightly stony finale. This is an elegant Gevrey 1er. (90-92)/2025+

2017 Gevrey-Chambertin “Lavaut St. Jacques”: (from 5 different parcels situated all over the *appellation* that total 1.17 ha; 50% whole clusters). A markedly floral nose reflects additional notes of spicy and quite cool aromas of relatively high-toned red currant along with hints of forest floor, earth and a whiff of the *sauvage*. The sleek, intense and beautifully well-detailed flavors exude a subtle mineral character onto the solidly concentrated flavors that culminate in a super-saline, youthfully austere and lingering finish that is borderline white wine-like crisp and chiseled. Patience required though. (91-93)/2029+

2017 Mazoyères-Chambertin: (from a holding of .20 ha). A cool, pure and airy nose reluctantly expresses notes of red cherry and whiffs of spice, humus and freshly turned earth. There is good power to the succulent and enveloping medium weight plus flavors that offer even better minerality if, somewhat surprisingly, a bit less concentration, on the youthfully austere and mildly awkward finish as there is just enough dryness to mention. This may well come together as the supporting tannins seem ripe but that is not a certainty. (89-92)/2029+

2017 Charmes-Chambertin: (from a .27 ha parcel; 30% whole cluster). This too is aromatically cool, pure and airy with a more elegant array of high-toned essence of red cherry, raspberry and noticeable floral influence. The sleek, delicious and detailed medium-bodied flavors possess a highly refined and seductive mouthfeel before culminating in a muscular, firm and more austere finale that possesses notably better balance. Good stuff fashioned in a more robust style and powerful style. (91-93)/2032+

2016 Gevrey-Chambertin: (from Jouises, Epointures, Aux Echézeaux, La Justice, Les Platières, Combe du Dessus, and En Champ). The expressive nose is ripe and ultra-fresh with its aromas of violet, plum, earth, red and dark cherry and humus. There is excellent volume to the attractively energetic medium weight flavors that brim with dry extract as well as a subtle minerality on the complex, detailed, persistent and highly refreshing finish as one just feels like drinking this. Recommended. 90/2023+

Domaine Denis Mortet (Gevrey-Chambertin)

2017	Bonnes Mares Grand Cru	red	(92-94)
2017	➔ Bourgogne	red	(86-89)
2017	Chambertin Grand Cru	red	(93-95)
2017	Chambolle-Musigny "Les Beaux Bruns" 1er	red	(89-92)
2017	Clos de Vougeot Grand Cru	red	(91-94)
2017	Echézeaux Grand Cru	red	(90-93)
2017	➔ Fixin Vieilles Vignes	red	(88-91)
2017	Gevrey-Chambertin "1er" 1er	red	(88-91)
2017	➔ Gevrey-Chambertin "Les Champeaux" 1er	red	(90-93)
2017	Gevrey-Chambertin "Les Champonnets" 1er	red	(90-92)
2017	➔ Gevrey-Chambertin "Lavaut St. Jacques" 1er	red	(91-93)
2017	➔ Gevrey-Chambertin – Mes 5 Terroirs	red	(89-91)
2017	Marsannay "Longeroies"	red	(89-91)
2017	Mazis-Chambertin Grand Cru	red	(91-94)
2016	Clos de Vougeot Grand Cru	red	93
2016	➔ Gevrey-Chambertin "Lavaut St. Jacques" 1er	red	93
2016	➔ Gevrey-Chambertin – Mes 5 Terroirs	red	90

As he suggested that he might, Arnaud Mortet has chosen to separate the wines made from last year's acquisition of 4 ha of vines. Those wines, and reviews, can be found immediately above. As to the 2017 growing season, he noted that "while it was much easier climatically speaking than that of 2016, it was still a lot of work because while we did not have the intense mildew pressure, if you were going to make good wine you absolutely had to control yields. Vines that have had their leaves damaged by frost tend to be very productive the following year and thus we dropped an awful lot of fruit in attempting to control our yields. Even so we still had yields for the *villages* wines that were in the 35 to 37 hl/ha range, which is perfectly reasonable. And our work produced tangible results because when we began picking on the 6th of September, we had very good ripeness levels, in fact we chaptalized almost nothing. I used varying amounts of whole clusters for the vinifications, which is to say from zero to as high as 40%. As to the wines, I'm actually pretty happy with the results. They have a real sense of energy about them and excellent transparency. They're already delicious and I think that they will please both clients that enjoy drinking their wines young as well as those who enjoy the aromas and flavors of well-aged Burgundies." Note I revisited three 16s below in bottle. (Martine's Wines, www.martineswines.com, CA, USA; multiple UK sources, including Bibendum Wine Ltd., www.bibendum-wine.co.uk, Berry Brothers & Rudd, www.bbr.com, Fields, Morris & Verdin, www.fmvwines.com, Goedhuis & Co., www.goedhuis.com, Justerini & Brooks, www.justerinis.com, Harrods Limited, www.harrods.com, Laytons, www.laytons.co.uk, The Wine Society, www.thewinesociety.com, Tanners Wine, www.tanners-wines.co.uk, all UK, L'Imperatrice Fine Wines, www.imperatrice.com.hk, Hong Kong/Macau).

2017 Bourgogne: A wonderfully fresh nose is comprised mostly by various red fruit scents along with a whiff of earth. The cool, pure and utterly delicious lighter weight flavors possess both good intensity and depth on the balanced and lightly saline-inflected finish. This is really quite good for its level and worth checking out. (86-89)/2020+

2017 Marsannay “Longeroies”: This is attractively fresh and bright with its broader range of aromatic components that include red currant, cherry, spice and soft floral wisps. There is notably better volume and density to the equally delicious medium weight flavors that conclude in a refreshing and naturally sweet finish. This is almost gulpable today yet it has the underlying material and structure to reward 4 to 6 years of cellaring. (89-91)/2022+

2017 Fixin Vieilles Vignes: (from 40+ year old vines in the tiny .74 ha vineyard of Champs Pennebaut that are blended with fruit from Les Champs de Charmes). A discreet application of wood sets off the cool, pure and airy essence of red currant that is also cut with suggestions of earth and floral elements. The racy, intense and lightly mineral-driven middle weight flavors possess fine precision on the lingering and youthfully austere finale. This is excellent for its level. (88-91)/2023+

2017 Gevrey-Chambertin – Mes 5 Terroirs: (from En Motrot, En Derée, Combe de Dessus, Au Vellé and En Champs). Once again there is a discreet but not invisible touch of wood framing the notably earthier and more deeply pitched aromas of both red and dark currant and forest floor nuances. There is fine intensity and solid concentration to the vibrant middle weight flavors that reflect ample minerality, all wrapped in a focused, complex and lengthy finish that flashes unusually good power for a *villages* level wine. As it usually is, this is a fine effort and well worth considering. (89-91)/2023+

2017 Gevrey-Chambertin “1er”: (a blend, listed in order of size: Cherbaudes, Bel Air and Petite Chapelle with an average vine age of 60 years; 30% whole clusters). A cool and overtly floral-inflected combination reflects notes of red currant raspberry and an abundance of earth nuances. Surprisingly supple medium weight flavors possess an almost liting mouthfeel along with a subtle minerality though not the depth I’m used to seeing with this wine, or at least not yet. (88-91)/2023+

2017 Gevrey-Chambertin “Les Champonnets”: Pungent aromas are composed by notes of reduction and wood toast at present. There is excellent volume to the sleek, concentrated and more powerful flavors that flash a subtle minerality on the driving, firm and austere but not really rustic finish. At least some patience required. (90-92)/2027+

2017 Gevrey-Chambertin “Les Champeaux”: (from 4 separate parcels that total .41 ha; 30% whole clusters). This too is strongly reduced. The medium weight and lively flavors possess a comparatively refined mouthfeel and plenty of minerality on the firmer if less muscular finish where a touch of wood toast can be found. This too will require at least some patience and reward up to 15 years of it. (90-93)/2029+

2017 Gevrey-Chambertin “Lavaut St. Jacques”: (from 5 different parcels situated all over the *appellation* that total 1.17 ha). Firm reduction dominates the fruit today. Otherwise, and as is usually the case, this is easily the biggest and most powerful wine in the range among the Mortet 1ers with its overtly muscular big-bodied flavors that exude a subtle minerality on the textured, youthfully austere and very firmly structured finish. This is certainly impressive and especially so for the vintage though I find it somewhat more rustic than usual. (91-93)/2032+

2017 Chambolle-Musigny “Les Beaux Bruns”: (from vines planted in 1984). Here there is no reductive funk as the agreeably fresh and ripe red berry fruit aromas are liberally laced with spice and floral nuances. The rich and plush medium-bodied flavors still manage to retain a lovely sense of delineation and energy while delivering very good persistence on the saline-inflected and moderately firm finish. (89-92)/2027+

2017 Clos de Vougeot: (from a .32 ha parcel of vines just below those of Château de la Tour in the lower middle of the slope; 30% whole clusters). Moderate wood frames ripe, fresh and cool notes of red and dark currant, plum, and earth and leather wisps. There is at once very good richness but also fine delineation to the solidly powerful middle weight flavors that possess good muscle on the youthfully austere, firm, serious and beautifully complex and persistent finale. Good stuff. (91-94)/2032+

2017 Echézeaux: (from a leased .29 ha parcel in En Orveaux where Mortet receives half of the production). More discreet oak surrounds the notably spice-infused aromas of red and dark berries, sandalwood and Asian-style tea. The medium weight flavors possess a highly seductive and refined mouthfeel while delivering evident minerality on the persistent, complex and nicely balanced finish. This is firm and a bit austere but not rustic and should age gracefully. (90-93)/2032+

2017 Mazis-Chambertin: (from a holding of .20 ha; 30% whole clusters). Intensely *sauvage* and earth-inflected aromas of red currant and spice nuances still manage to retain a certain elegance. There is both good volume and power to the even more mineral-driven larger-scaled flavors that deliver even better depth and persistence on the well-balanced finale. This is not a massively-scaled Mazis but I like the sense of harmony and how well-proportioned it is. (91-94)/2032+

2017 Bonnes Mares: (from a .35 ha parcel with vines in the *terres blanches* portion; 30% whole clusters). A deft application of oak easily allows the earthy aromas of plum, red and dark berries and game to be appreciated. Once again there is very good volume to the powerful and solidly concentrated middle weight plus flavors that culminate in a refreshing and chalky finish that is slightly firmer as well as a bit longer too. This beauty possesses impressive development potential. (92-94)/2035+

2017 Chambertin: (from a single .15 ha parcel of 50+ year old vines located near the southern end of the *appellation*; 40% whole clusters). Once again there is an admirably discreet application of wood lurking in the background of the markedly cool, airy and restrained nose that offers up notes of red currant, game, leather, violet and lavender. The broad-shouldered flavors are borderline painfully intense while exuding almost palpable amounts of minerality on the driving, linear and exceptionally firm yet beautifully well-balanced finale. This is clearly built for the very long haul and is a wine that will need it. (93-95)/2037+

2016 Gevrey-Chambertin – Mes 5 Terroirs: (from En Motrot, En Derée, Combe de Dessus, Au Vellé and En Champs). A ripe, ultra-fresh and airy nose features notes of red cherry, pungent earth and plenty of *sauvage* character. The sleek, intense and muscular medium-bodied flavors possess a lovely sense of energy on the lingering if slightly warm finish. This is a terrific Gevrey villages and well-worth checking out. 90/2023+

2016 Gevrey-Chambertin “Lavaut St. Jacques”: (from 5 different parcels situated all over the *appellation* that total 1.17 ha). An overtly floral and highly restrained nose offers up aromas of airy and cool essence of red currant, freshly turned earth, humus and forest floor scents. The intense, powerful and muscular broad-shouldered flavors possess fine mid-palate concentration thanks to the abundant level of dry extract that buffers the firm tannic spine on the austere and serious finish. In sum this chiseled and mineral-driven effort is a classically styled LSJ. 93/2031+

2016 Clos de Vougeot: (from a .32 ha parcel of vines just below those of Château de la Tour in the lower middle of the slope). A beautifully complex nose is also quite restrained as it combines notes of various red and dark berries with those of spice, violet and plenty of earth character. There is both good muscle and concentration to the big-bodied flavors that possess evident power yet at the same time the mouthfeel is caressing, round and seductive. I like the balance here and the lingering finish is a bit less youthfully austere than it usually is. 93/2034+

Domaine Gérard Mugneret (Vosne-Romanée)

2017	➔ Bourgogne Pinot Noir	red	(86-89)
2017	➔ Bourgogne Passe-Tout-Grains	red	(86-88)
2017	➔ Bourgogne “Les Rouges Champs”	red	(87-89)
2017	➔ Chambolle-Musigny “Charmes” 1er	red	(90-93)
2017	Echézeaux Grand Cru	red	(91-93)
2017	Gevrey-Chambertin	red	(87-89)
2017	➔ Nuits St. Georges “Aux Cras” 1er	red	(90-93)
2017	➔ Nuits St. Georges “La Richemone” 1er	red	(91-93)
2017	Savigny-lès-Beaune	red	(87-89)
2017	Vosne-Romanée	red	(88-90)
2017	➔ Vosne-Romanée “Aux Brûlées” 1er	red	(91-93)
2017	➔ Vosne-Romanée - Sélection Pré Colombière	red	(89-92)
2017	Vosne-Romanée “Les Suchots” 1er	red	(90-92)

Pascal Mugneret described 2017 as “a most welcome vintage because of its tranquil growing season. It is also one that gave us generous yields though speaking for our domaine only, they weren’t as high as what we realized in 2009. We picked from the 4th of September and brought in both ripe and clean fruit that averaged between 12.5 and 13% and thus little was chaptalized. The vinifications were straightforward as the fruit was so clean and I used a minimum of 50% whole clusters up to 100% for the Richemone. As to the wines, they’re elegant and pure and while it’s true that they’re not necessarily as dense as what we achieved in 2015 and 2016, I very much like the balance and freshness; in fact in some cases I prefer my 2017s.” I have observed this before but it bears repeating that Mugneret continues to up his game and is progressively becoming a new star in Vosne, which given all of the famous domaines around him, is not the easiest of things to accomplish even given his prestigious *appellations*. Sharp-eyed fans of the domaine will notice two new wines and the absence of another standby but in fact they are the same vines. This is to say that it has been a long-standing, if never officially sanctioned, practice by some domaines to declare either, or both, Aux Cras (also labeled as Les Cras) and La Richemone as Les Boudots. Mugneret explained they too had done this for years but he felt that each vineyard has its “story to tell and should be allowed to tell it”. As such, from 2017 forward these holdings will be declared separately though at the cost of no longer declaring a Les Boudots. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France for both the US and UK markets; Wines

Unlimited, www.winesunlimited.com, LA, Veritas Imports, www.veritaswine.com, CA/NV/CO/AZ/NM, Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, C'est Vin, LLC, 703.243.3559, VA, Pas Mal Portfolio, mafeuer@mindspring.com, NY/NJ, all USA; A&B Vintners, www.abvintners.co.uk, UK).

2017 Bourgogne Passe-Tout-Grains: (from a 50/50 blend of pinot and gamay). A fresh and quite peppery blend of various red berries and a touch of earth leads to energetic and relatively refined flavors compared to what is typical for PTG, all wrapped in a nicely lingering finish that flashes almost no rusticity. If you enjoy PTG, this is a fine example. (86-88)/2019+

2017 Bourgogne Pinot Noir: (from Chambolle, Vosne and Flagey fruit). A discreet touch of wood sets off wonderfully fresh aromas of red currant, plum and earth. There is a sleeker mouthfeel to the equally vibrant and nicely delineated flavors that culminate in a dusty, focused and solidly complex finish that also flashes almost no rusticity. Lovely. (86-89)/2020+

2017 Bourgogne "Les Rouges Champs": (situated directly across route D974 from Clos de Vougeot; 70% whole clusters). A much more floral if less earth-inflected nose offers up notes of essence of plum, dark currant and a hint of spice. There is excellent delineation to the delicious flavors that possess a polished mouthfeel thanks to the relatively fine-grained tannins shaping the moderately firm and youthfully austere finale. This is excellent for its level and recommended. (87-89)/2022+

2017 Savigny-lès-Beaune: (60% whole clusters). Somewhat surprisingly, this is a bit less aromatically elegant than the Rouges Champs with its much earthier and somewhat *sauvage*-inflected aromas of plum, violet, dark berries and a trace of humus. There is fine energy and solid volume to the delicious and velvet-textured lighter weight flavors that also conclude in a mildly austere but balanced and lingering finale. This is actually sufficiently forward and attractively textured such that it could be enjoyed on the younger side. (87-89)/2022+

2017 Vosne-Romanée: (50% whole clusters). A softly oaked and appealingly spicy nose combines moderately deeply pitched aromas of plum, dark currant and violet. The succulent but still nicely detailed lighter weight flavors also possess a lovely sense of verve though the more serious and slightly firmer finish renders this less like to drink quite so well in its immediate youth. (88-90)/2023+

2017 Vosne-Romanée – Sélection Pré Colombière: (a creative *cuvée* name that combines parts of the following vineyards: Le Pré de la Folie, La Colombière and Aux Communes; 70% whole clusters). A slightly more elegant and even spicier nose reflects notes of cool and admirably pure aromas of red cherry and raspberry along with Asian-style tea scents. There is a really lovely texture to the restrained and sophisticated middle weight flavors that offer fine intensity on the complex, sneaky long and firmly structured finish. This is a very promising Vosne *villages* that will need a few years. (89-92)/2025+

2017 Gevrey-Chambertin: (from Les Murots). A beautifully fresh and much earthier nose is composed by notes of cool red and dark berry fruit aromas where background nuances of humus and forest floor add breadth. The lighter weight if nicely vibrant flavors possess reasonably good depth and persistence on the youthfully austere finish that is shaped by sufficiently firm tannins to indicate that this should reward 6 to 8 years of cellaring. A competent Gevrey *villages*. (87-89)/2024+

2017 Vosne-Romanée "Les Suchots": (from 40+ year old vines; 70% whole clusters). A cool, spicy and fresh combination consists of plenty of floral influences to the pretty red and dark pinot, Asian-tea and sandalwood aromas. There is exceptional richness to the notably more concentrated flavors that offer good length if only average depth on the mocha-infused finish. My projected range assumes that more complexity will develop with time in bottle as this wine has an excellent track record in that regard. (90-92)/2025+

2017 Vosne-Romanée "Aux Brûlées": (70% whole clusters). A more restrained but equally pretty nose speaks of spiced liqueur-like aromas of various dark berries including cassis, plum and orange pekoe tea. There is a really lovely sense of vibrancy to the more mineral-detailed flavors that are blessed with even more mid-palate density before concluding in a firm, serious and beautifully persistent finale. This well-balanced effort should reward a decade plus of cellaring. (91-93)/2027+

2017 Chambolle-Musigny "Charmes": This is arguably the most elegant wine in the range with its restrained and ultra-pure essence of red cherry, raspberry and discreet floral nuances. The energetic and beautifully well-delineated barely medium-bodied flavors possess a beguiling mouthfeel, all wrapped in a saline, focused and impeccably well-balanced finale. This is firm enough to reward up to a decade of cellaring yet not so firm as to be unapproachable young. (90-93)/2025+

2017 Nuits St. Georges "Aux Cras": (from a .27 ha holding; 60% whole clusters). This is the first wine to display any appreciable reduction and it's enough to push the underlying fruit to the background. Otherwise there is a highly attractive inner mouth perfume to the intense and nicely detailed mineral-driven flavors that terminate a markedly saline-inflected finish. This is clearly quite compact if well-balanced at present and will need a few years to unwind. (90-93)/2029+

2017 Nuits St. Georges “La Richemone”: (100% whole clusters). Deeply pitched aromas consist mostly of violet, plum and earth along with background wisps of spice. There is both better concentration and power to the tautly muscular middle weight flavors that aren't quite as mineral-tinged by even more saline. There is a bit more volume and mid-palate concentration which should ultimately make this well-balanced effort the better wine over the longer-term, if only slightly. (91-93)/2029+

2017 Echézeaux: (from Les Quartiers de Nuits; 70% whole clusters). An admirably discreet application of wood sets off the exotically spiced aromas of purple fruit, tangerine peel and Asian spice box scented nose. The mocha-tinged medium weight plus flavors are impressively rich and caressing yet deliver impressive power on the compact, linear and built to age finale. (91-93)/2029+

Domaines Georges Mugneret-Gibourg (Vosne-Romanée)

2017	➔ Bourgogne	red	(87-89)
2017	➔ Chambolle-Musigny “Les Feusselottes” 1er	red	(91-93)
2017	Clos de Vougeot Grand Cru	red	(92-95)
2017	Echézeaux Grand Cru	red	(92-94)
2017	➔ Nuits St. Georges “Les Bas de Combes”	red	(89-92)
2017	➔ Nuits St. Georges “Les Chaignots” 1er	red	(91-93)
2017	➔ Nuits St. Georges “Les Vignes Rondes” 1er	red	(90-93)
2017	Ruchottes-Chambertin Grand Cru	red	(92-95)
2017	➔ Vosne-Romanée	red	(89-91)
2016	➔ Bourgogne	red	87
2016	Clos de Vougeot Grand Cru	red	96
2016	Echézeaux Grand Cru	red	94
2016	➔ Nuits St. Georges “Les Bas de Combes”	red	90
2016	➔ Nuits St. Georges “Les Chaignots” 1er	red	93
2016	➔ Nuits St. Georges “Les Vignes Rondes” 1er	red	92
2016	Ruchottes-Chambertin Grand Cru	red	95
2016	➔ Vosne-Romanée	red	89

Sisters Marie-Andrée and Marie-Christine Mugneret were happy to announce that “the sharecropping agreement that has been in place for many years with Fabrice Vigot had finally terminated. The vineyards involved include the Bourgogne, Au Bas de Combe, some parcels of Vosne *villages* and Echézeaux. These will add another 2 ha and the total that we will now farm directly will increase to 8 ha. The increase will also give us enough volume in Colombière to make it possible to bottle one separately which we will begin doing in 2018. Even with the extra vineyards, we still only made about 5% more wine than we did in 2014 so while they certainly help, our production levels aren't going to change dramatically. Happily the 2017 growing season was much easier to manage than its counterpart in 2016 and while we did have another frost scare, nothing came of it. We picked from the 4th of September and the fruit was so clean that it required very little sorting. It was also ripe as everything came in with potential alcohols of between 12.5 and 13%. We did our normal vinification except that we used 15% whole clusters for the Echézeaux just as an experiment. As to the style of the wines, among recent vintages 2007 is probably the closest comparable for its freshness and fruit characteristics.” I was impressed with both the 2017s and the now in-bottle 2016s, revisited below, which were bottled between March and July, 2018. I repeat for readers' benefit that there was no Feusselottes produced in 2016 due to the frost. (Peter Vezan Selections, Paris, France, Fax 011.33.142.55.42.93; North Berkeley Imports, www.northberkeleyimports.com, CA, Vintner Select, www.vintnersselect.com, OH, Skurnik Wines, www.skurnik.com, NY and Stacole Wines, www.stacolewines.com, FL, al USA; Howard Ripley, www.howardripley.com, Lea & Sandeman, www.leaandsandeman.co.uk, Berkmann Wine Cellars, www.berkmann.co.uk, Lay & Wheeler, www.laywheeler.com and O.W. Loeb, www.owloeb.com, all UK).

2017 Bourgogne: (from vines in Luténère that are below La Croix Blanche and Au Dessus de la Rivière that were at one time classified as Vosne *villages* before the AOC system was established). A beautifully fresh nose freely offers up nose of various dark berries, spice and discreet earth wisps. There is very good density to the vibrant and utterly delicious flavors that offer much better than average depth and persistence as well as only a trace of rusticity. A high quality Bourgogne. (87-89)/2021+

2017 Vosne-Romanée: (from 5 different parcels located in La Colombière, Champs Goudins and Le Pré de la Folie, which are contiguous vineyards located below the village and above the Route Nationale). A background application of wood sets off the cool and very fresh aromas of spiced plum, dark currant and violet. The sleeker and pliant medium weight flavors possess both good detail and punch before concluding in a balanced, complex and sneaky long finish. Lovely stuff. (89-91)/2023+

2017 Nuits St. Georges “Les Bas de Combes”: (from a .21 ha parcel). This is also aromatically quite spicy but with much more earth influence on the liqueur-like dark berry fruit aromas. There is even better volume and density thanks to the abundant dry extract imparting a velvety texture to the medium-bodied flavors that possess a seductive mouthfeel that carries over to the caressing but firm, focused and lingering finish. This is an excellent Nuits *villages*. (89-92)/2024+

2017 Nuits St. Georges “Les Vignes Rondes”: An exuberantly expressive nose blends wonderfully fresh, elegant and bright aromas of spice, violet and earth with those of black raspberry and a hint of wood. The medium-bodied flavors possess a fine sense of underlying tension and delineation plus a refined mouthfeel thanks to both the relatively fine-grained tannins shaping the youthfully austere, complex and lingering finish. Once again, this is really very good and a wine that should age well yet not be unduly compact young. (90-93)/2025+

2017 Nuits St. Georges “Les Chaignots”: This is also quite aromatically elegant with its slightly higher-toned, cool and airy array of softly spiced essence of various red berries. The marginally finer middle weight flavors aren't quite as dense but they're a bit more complex on the firmer and more youthfully austere finish that offers just a bit more length. While this is only marginally better, it should ultimately make the more complete wine. (91-93)/2027+

2017 Chambolle-Musigny “Les Feusselottes”: Discreet but not invisible wood is present on the wafting aromas of airy red berries that are laced with spice and floral nuance. The dusty and muscular flavors medium weight flavors exhibit excellent length on the youthfully austere and decidedly firm finish. This excellent if decidedly muscular effort is much more robust than usual. (91-93)/2029+

2017 Echézeaux: (the blend has now changed from 50/50 to two-thirds/one-third from the *climats* of Les Rouges du Bas and Les Quartiers de Nuits, respectively; 15% whole cluster in 2017). A much more floral-tinged nose displays a lovely array of spice elements to the exotic tea and plum liqueur aromas. There is impressive density to the extract-rich medium-bodied flavors that possess a velvety and seductive texture while delivering excellent persistence. Like the Feusselottes, this is more robust than usual and is going to require extended keeping. (92-94)/2032+

2017 Ruchottes-Chambertin: (from 55+ year old vines). This is the first wine to display more than a trace application of wood and here it's not subtle though not so prominent as to dominate the otherwise cool, restrained and elegant wisps of earth, dark berries and a hint of game. The mineral-driven but enveloping middle weight plus flavors possess muscle and plenty of punch on the mocha-infused, youthfully austere and very serious finish. This is a big wine in the context of what is typical for the vintage and should amply repay extended keeping. (92-95)/2034+

2017 Clos de Vougeot: (from a parcel situated by the Château at the top of the slope designated as Montiottes Hautes). More modulated but hardly discreet wood influence stops just short of fighting with the spice and earth-infused red currant-scented nose. Once again there is excellent energy to the broad-shouldered and intense flavors that possess the usual level of youthful austerity on the dusty, sneaky long and powerful finish. As is usually the case with this wine at this stage of its development, this is presently very compact and is going to require at least moderate patience for it to unwind and flesh out. (92-95)/2035+

2016 Bourgogne: (from vines in Lutenière that are below La Croix Blanche and Au Dessus de la Rivière that were at one time classified as Vosne *villages* before the AOC system was established; only 3 barrels made in 2016). Soft wood sets off ripe, pretty and relatively elegant aromas of plum, dark raspberry and discreet spice nuances. The succulent, round and delicious medium-bodied flavors possess a velvety mouthfeel along with fine mid-palate density, all wrapped in a sappy, balanced and beautifully persistent if rustic and robust finish. This is an excellent but quite serious Bourgogne. 87/2022+

2016 Vosne-Romanée: (from 5 different parcels located in La Columbière, Champs Goudins and Le Pré de la Folie, which are contiguous vineyards located below the village and above the Route Nationale). Mild reduction largely masks the fruit and I would suggest decanting this if you're going to try a bottle young. Otherwise the sleek, velvety and highly seductive medium-bodied flavors possess first-rate richness thanks to the abundant sap that buffers the moderately firm tannic spine shaping the mouth coating, balanced and lingering though compact and mildly warm finish. At least a few years of patience would be highly beneficial as this is comparatively backward for a Vosne *villages*. 89/2024+

2016 Nuits St. Georges “Les Bas de Combes”: (from a .21 ha parcel). Discreet wood influence easily allows the ripe and fresh aromas of plum, black raspberry, spice and earth nuances to shine. The dense, concentrated and attractively textured and vibrant middle weight flavors possess evident power on the rustic, serious and strikingly long finish. This is a first-rate Nuits *villages* but one that is going to require some forbearance as it's quite firmly structured. 90/2026+

2016 Nuits St. Georges “Les Vignes Rondes”: Here too there is just enough wood present to remark upon with its spicy and almost Vosne-like nose though the background earth scents on the ripe plum and dark cherry scents remind one that this is still a Nuits. The round and seductive flavors flash notably more minerality on the sappy medium weight flavors that possess outstanding depth and sneaky good length on the slightly firmer and mildly austere finale. Good stuff. 92/2028+

2016 Nuits St. Georges “Les Chaignots”: More subtle if still not invisible wood sets off the earthier and more evidently Nuits-like nose of red raspberry, dark cherry and whiffs of the *sauvage*. The more mineral-driven and sleekly muscular flavors possess a beguiling sense of underlying tension that continues onto the driving, super-intense and saline-inflected finish. This is definitely firmer and will need at least a few years of bottle age first. This too is very good. 93/2031+

2016 Ruchottes-Chambertin: (from 55+ year old vines). Once again the wood treatment is worthy of mentioning though it stops short of overshadowing the high-toned, ripe and ultra-fresh aromas of various red berries, underbrush and truffle hints. The refined and highly energetic middle weight plus flavors possess a polished mouthfeel thanks primarily to the fine-grained tannins shaping the compact, tightly wound and built-to-age finish that flashes more than a touch of youthful austerity. This sneaky long effort will require at least a few years of bottle age first as it's very tight today and will live for years. 95/20236+

2016 Clos de Vougeot: (from a parcel situated by the Château at the top of the slope and just below the *climat* known as Le Musigni; on the old maps, it was designated as Montiotès Hautes). A slightly riper though still extremely fresh nose features notes of plum and dark berry fruit liqueur aromas that are trimmed in discreet wood nuances. The velvety full-bodied flavors are blessed with plenty of dry extract that coats the mouth and buffers the notably firm tannins on the explosively long finish. Despite the seductive texture of the mid-palate the overall impression of this understated yet powerful effort is both very serious and notably austere. Indeed this is a classic, indeed even brilliant, Clos de Vougeot that is indisputably built to age. 96/2036+

2016 Echézeaux: (from the *climats* of Les Rouges du Bas and Les Quartiers de Nuits). A very ripe and ultra-spicy nose reflects liqueur-like aromas of dark cherry, plum and raspberry that are once again trimmed in subtle but not invisible oak. Like several of the wines in the range the mid-palate mouthfeel is really quite seductive due to the abundant level of dry extract that only partially buffers the notably firm tannic spine shaping the dusty, powerful and very serious yet naturally sweet finish that, in much the same fashion as the Clos de Vougeot, is explosively long. This is quite youthfully austere but very promising. 94/2033+

Domaine Jacques-Frédéric Mugnier (Chambolle-Musigny)

2017	Bonnes Mares Grand Cru	red	NR
2017	Chambolle-Musigny	red	(88-91)
2017	➔ Chambolle-Musigny “Les Amoureuses” 1er	red	(92-95)
2017	Chambolle-Musigny “Les Fuées” 1er	red	(90-92)
2017	Musigny Grand Cru	red	(93-96)
2017	Nuits St. Georges “Clos de la Maréchale” 1er	red	(90-92)
2016	Bonnes Mares Grand Cru	red	93
2016	➔ Chambolle-Musigny 32	red	91
2016	➔ Chambolle-Musigny “Les Amoureuses” 1er	red	94
2016	➔ Chambolle-Musigny “Les Fuées” 1er	red	91
2016	Musigny Grand Cru	red	98
2016	➔ Nuits St. Georges “Clos de la Maréchale” 1er	red	92

Frédéric Mugnier concisely described 2017 as one that “had a relatively easy growing season though anything would have seemed easy after 2016. We picked from the 5th of September, which was exactly 100 days after the mid-point of the flowering for our vines. We brought in yields that were between 35 to 40 hl/ha depending on the wines in question. That’s a bit higher than what I aim for at 35 hl/ha but we rarely hit that for one reason or another. The 2017s are elegant and classically styled wines that should drink well young but because they’re so well-balanced, there’s no reason that they shouldn’t age well too.” As I was last year, I remain very enthusiastic about the quality of the Mugnier 2016s, revisited below, as they are excellent; they were bottled in June 2018. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; Martin Scott Wines, www.martinscottwines.com, NY, Terroir Imports, www.terroirimports.net, CO, Fine Vines, www.finevines.com, IL, Veritas Imports, www.veritaswine.com, CA/NV/AZ/NM, Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, C'est Vin, LLC, 703.243.3559, VA, Augustan Wine, www.augustanwine.com, FL, Atlanta Wholesale Wines, www.ndcweb.com, GA, Wines Unlimited, www.winesunlimited.com, LA, Vineyard Road, www.vineyardroad.net, MA, Little Guy Wine, www.littleguywine.com, MI, Small Potatoes Wine, www.smallpotatoeswine.com, ID, all USA; Berry Brothers & Rudd, www.bbr.com, Fields, Morris & Verdin, www.fmvwines.com, Howard Ripley, www.howardripley.com, Haynes, Hanson & Clark, www.hhandc.co.uk, O.W. Loeb, www.owloeb.com and Justerini & Brooks, www.justerinis.com, all UK; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Chambolle-Musigny: (from two different parcels of vines, one located in the *premier cru* Les Plantes, which was planted in 1968 and the second from the *villages*-level portion of La Combe d'Orveau, 60% of which is young vines and the remainder is 40+ year old vines). A cool, pretty and airy red berry fruit-suffused nose displays additional background nuances of violet and lavender. There is good vibrancy to the detailed and attractively textured lighter weight flavors that exude a subtle minerality on the saline, clean and focused finale. This should drink well young but age effortlessly too. (88-91)/2024+

2017 Chambolle-Musigny “Les Fuées”: (from 50+ year old vines). A slightly more deeply pitched nose of spiced plum and raspberry is a bit more floral-infused. There is a lilting, indeed almost delicate mouthfeel to the more mineral-driven and slightly denser medium-bodied flavors that possess a silky mouthfeel, all wrapped in a sneaky long finish that is shaped by admirably fine-grained tannins. Lovely stuff and very Chambollesque. (90-92)/2027+

2017 Nuits St. Georges “Clos de la Maréchale”: A much earthier and less elegant nose features notes of various dark berries and a hint of game-like nuance. There is both good detail and a lovely underlying tension to the middle weight flavors that are not quite as refined but offer a bit more complexity on the lingering finish where the intensity and power really build from the mid-palate. This should amply repay mid-term cellaring. (90-92)/2027+

2017 Bonnes Mares: (50% of the vines in this .35 ha parcel were planted in 1980 and 1988, with the remainder planted in the '50s; the vines are planted in both *terres rouges* and *terres blanches* but there is a slight majority in the latter). Firm reduction dominates the underlying fruit and it shows up on the finish as well, which is never a good sign. This may very well clean up once it's racked but for the moment, I prefer not to speculate plus I will have a chance to review it next year once it has been bottled. Not Rated

2017 Chambolle-Musigny “Les Amoureuses”: (from old vines of an indeterminate age). Ultra-elegant and pure aromas are comprised by notes of spiced plum, red raspberry and a pretty range of floral elements. The rich and satin-textured mouth coating middle weight flavors possess an excellent sense of energy along with an abundance of minerality that adds a sense of lift to the dusty, focused and gorgeously persistent finale. This is a classically styled Amoureuses of grace and lace though make no mistake, it's also one that should age effortlessly for years. (92-95)/2029+

2017 Musigny: (from a 1.13 ha holding).A superbly spicy nose combines a wide range of elements that include red and dark cherry, raspberry, lavender, violet, tea and sandalwood. The super-sleek yet almost painfully intense and powerful big-bodied flavors are shaped by impressively fine-grained tannins on the youthfully austere finish where the power does a slow build from the mid-palate. This is very classy juice, indeed it's a Musigny of evident distinction. (93-96)/2032+

2016 Chambolle-Musigny 32: (from two different parcels of vines, one located in the *premier cru* Les Plantes, which was planted in 1968 and the second from the *villages*-level portion of La Combe d'Orveau; however in 2016, the La Combe d'Orveau vines were so frost damaged that there was essentially no production from them; as such only 6 barrels from Les Plantes were produced, to which was added two barrels of Musigny that had been vinified separately were later added. The '32' designation indicates the 32nd year of production.). A wonderfully fresh if brooding nose combines notes of both red and dark cherry that are laced with hints of spice, violet and anise. The sleek and rich flavors possess fine mid-palate concentration yet there is a lovely refinement that is very Chambollesque in character to the mineral-inflected finale that is a bit awkward today. I underscore though that notwithstanding the refinement there is unusually good power and punch on the wonderfully long if distinctly austere finish. The balance isn't quite yet dialed in yet the impressive potential makes this worth the price of entry. 91/2028+

2016 Chambolle-Musigny “Les Fuées”: (from 50+ year old vines – this is Mugnier's favorite vineyard in terms of its fruit quality). Firm reduction dominates the fruit so be sure to decant this if you're going to crack a bottle in its youth. Otherwise there is fine volume and punch to the dense and seductively textured medium-bodied flavors that brim with both dry extract and minerality where the latter element really comes up on the saline and beautifully persistent finish where a hint of bitter cherry pit character arises. This is really very good. 91/2028+

2016 Nuits St. Georges “Clos de la Maréchale”: This is appealingly super-fresh with its cool array of red currant, plum, earth and soft wisps of violet and lavender. The supple, round and utterly delicious medium-bodied flavors possess a really lovely mouthfeel thanks to the relatively fine-grained tannins that also shape the punchy, dusty and serious finale. I like the sense of harmony and this notably complex effort should be easily capable of rewarding 10 to 12 years of cellaring and holding for much longer. 92/2026+

2016 Bonnes Mares: (50% of the vines in this .35 ha parcel were planted in 1980 and 1988, with the remainder planted in the '50s; the vines are planted in both *terres rouges* and *terres blanches* but there is a slight majority in the latter). Like the Fuées, this is quite firmly reduced and will definitely benefit from a thorough aeration. The dense and sappy big-bodied flavors possess a relatively polished mouthfeel despite the presence of obvious muscle on the powerful, serious and youthfully austere finish. Extended patience will be required. 93/2031+

2016 Chambolle-Musigny “Les Amoureuses”: (from old vines of an indeterminate age). Here too there is a whiff of reduction though here it’s sufficiently subtle to still allow the spicy and overtly floral nose of red cherry, plum, sandalwood and a hint of exotic tea to be appreciated. There is both fine richness and energy to the beautifully textured and delineated middle weight flavors that possess a satiny mouthfeel while delivering excellent length on the impeccably well-balanced and superbly long finish. Like the Chambolle *villages* this is a relatively powerful incarnation of this wine as it’s less fine than usual though still most impressive in its fashion. 94/2034+

2016 Musigny: (from a 1.13 ha holding). The much more restrained nose is strikingly spicy and offers an extensive range of floral elements on the red and dark berry fruit aromas that are cut with Asian-style tea wisps. The broad-shouldered and concentrated flavors are ultra-refined yet exceptionally powerful and almost painfully intense while offer stunningly good length on the graceful and classy finale where the only nit is a hint of warmth. This gorgeous but imposingly structured effort indisputably qualifies as a ‘wow’ wine and is one of the wines of the vintage. 98/2041+

Domaine Georges Noëllat (Vosne-Romanée)

2017	➔ Beaune “Clos de la Mignotte” 1er	red	(90-92)
2017	Beaune “Les Tuvilains” 1er	red	(89-91)
2017	Bourgogne	red	(86-88)
2017	Echézeaux Grand Cru	red	(90-93)
2017	Gevrey-Chambertin “Aux Echézeaux”	red	(88-90)
2017	Grands Echézeaux Grand Cru	red	(92-95)
2017	Nuits St. Georges	red	(88-91)
2017	➔ Nuits St. Georges “Les Boudots” 1er	red	(91-93)
2017	➔ Nuits St. Georges “Aux Cras” 1er	red	(91-93)
2017	➔ Vosne-Romanée	red	(89-91)
2017	➔ Vosne-Romanée “Les Beaux Monts” 1er	red	(90-93)
2017	Vosne-Romanée “Les Chaumes” 1er	red	(90-92)
2017	➔ Vosne-Romanée “Les Petits Monts” 1er	red	(91-94)

Maxime Cheurlin, who will now be responsible for 13 ha of vines as of 2018, was ill at the time of my visit and thus had little to say about the 2017 growing season except to say that “we had better yields than in 2016 and I like the style of the wines.” He did note that few of the wines had been racked and thus not surprisingly a number of wines were reduced. Cheurlin has also started a small *négociant* operation, called Maxime Cheurlin-Noëllat, that he said will be progressively expanded over the next few vintages. Please see the reviews for those wines herein. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France).

2017 Bourgogne: A fresh and pretty array is comprised mostly by various red berries where soft notes of spice and earth add a touch of nuance. The sleek and nicely intense lighter weight flavors exude a hint of refreshing salinity on the mildly austere, focused and delicious finale. A competent effort that offers good delineation. (86-88)/2020+

2017 Nuits St. Georges: A more deeply pitched nose reflects notes of dark currant, plum, warm earth and a whisper of the *sauvage*. There is both good intensity and detail to the lightly mineral-inflected middle weight flavors that culminate in a mildly austere and rustic but solidly complex and persistent finish. This too is a competent effort. (88-91)/2023+

2017 Vosne-Romanée: (from a mix of Les Jacquines, Champs Perdrix, Hautes-Maizières and Les Vigneux). A discreetly spicy nose features attractive notes of tea, violet, red pinot and a whiff of sandalwood. There is equally good density to the more refined medium weight flavors that possess a velvety texture that carries over the lingering and balanced finish. This moderately firm effort is very Vosne-like in character. (89-91)/2024+

2017 Gevrey-Chambertin “Aux Echézeaux”: A deft touch of wood sets off the attractively fresh and again softly spiced nose of red and dark currant aromas where hints of newly turned earth and forest floor are also present. The rich and nicely voluminous flavors possess a lovely sense of energy on the lingering, clean and focused finish. This will need to add depth to achieve the top end of my projected range but it has the mid-palate stuffing to do so. (88-90)/2024+

2017 Beaune “Les Tuvilains”: Mild reduction pushes the fruit to the background yet it does seem reasonably ripe. There is a lovely sense of freshness and punch to the attractively textured medium-bodied flavors that terminate in a driving and firm if mildly rustic finish. This focused effort will need a few years to soften at least some of the tannic structure. (89-91)/2025+

2017 Beaune “Clos de la Mignotte”: (this tiny ~.25 ha clos is *monopole* of the domaine). Here the nose is very firmly reduced and unreadable at present. Otherwise there is slightly better intensity to the noticeably finer medium weight flavors that possess fine delineation on the lingering and firm but not rustic finale. This too needs a bit of patience. (90-92)/2024+

2017 Vosne-Romanée “Les Chaumes”: (from a .47 ha parcel). Here there is no reductive funk on the airy and ripe aromas that combine notes of violet, blackberry, Asian-style tea and a whiff of anise. The highly seductive and caressing flavors possess a velvety mouthfeel that delivers very good if not truly special length on the moderately structured finale where a hint of bitter cherry pit arises. (90-92)/2025+

2017 Nuits St. Georges “Aux Cras”: An exuberantly fresh if brooding nose displays essence of red cherry, raspberry and soft earth aromas that are trimmed in just enough wood to notice. The sappy yet tightly round and well-detailed mineral-driven flavors culminate in a lingering and once again very focused, youthfully austere and backward finale. Again, patience strongly advised. (91-93)/2027+

2017 Nuits St. Georges “Les Boudots”: (from a 1.2 ha parcel). This is also aromatically brooding and reticent with soft oak nuances surrounding the spicier if even less expressive aromas of red and dark currant and suggestions of earth and rose petal. Somewhat surprisingly, the mouthfeel of the medium-bodied flavors is even finer though not as mineral-driven, all wrapped in a more powerful finale. This is at once generous and muscular and should also age well. (91-93)/2027+

2017 Vosne-Romanée “Les Petits Monts”: (from a .23 ha parcel). This too is softly spicy with its elegant and distinctly cool array of plum, violet, rose petal and Asian-style tea wisps. There is once again excellent energy and intensity to the almost pungently mineral-driven middle weight flavors that are at once classy yet muscular and on the balanced, focused and saline finish. This too is going to require at least some patience before it will be reasonably approachable. (91-94)/2029+

2017 Vosne-Romanée “Les Beaux Monts”: (from a .45 ha parcel in Les Beaux Monts Bas which is in Flagey). A very high-toned if reserved and cool nose blends notes of pomegranate, red cherry and plenty of spice and floral influences that include orange pekoe tea, anise, sandalwood and a whiff of oak. The sleek, intense and delineated medium weight flavors are also borderline pungently mineral-driven, all wrapped in a finer but not as concentrated or complex finale. Still, this is really quite good as well. (90-93)/2027+

2017 Echézeaux: (from a .07 ha parcel in Cruets). Here too a deft touch of wood sets off the spicier and more complex aromas that combine plum, black and blue fruit with a broad range of floral elements. The bigger, richer and more concentrated if less evident mineral-driven medium-bodied flavors culminate in a youthfully austere, long and bitter cherry pit-infused finish. This seductive effort should be approachable on the younger side but reward extended keeping. (90-93)/2029+

2017 Grands Echézeaux: (from a .40 ha parcel). Here the fruit is cooler and redder with similar floral influences and all but invisible wood. There is better mid-palate density as well as evident power to the large-scaled yet refined flavors that deliver outstanding length on the even more structured, long and balanced and highly complex finale. The Echézeaux is good but this is clearly at another level. (92-95)/2032+

Domaine Odoul-Coquard (Morey St. Denis)

2015	Chambolle-Musigny “Les Baudes” 1er	red	NR
2015	Morey-Saint-Denis “Clos la Riotte” 1er	red	85
2015	Morey-Saint-Denis “Les Millandes” 1er	red	88

The domaine has been managed by Sylvette and Thierry Odoul since 1992, with fourth generation son Sébastien joining them in 2004. Their holdings stretch from Nuits-St.-Georges to Gevrey-Chambertin while totaling 9 ha of vineyards in 21 different *appellations*. The fruit is hand-picked and matures in barrel on average for 15 months and all farming is done via *lutte raisonnée* (sustainable viticulture practices). (Banville Wine Merchants, www.banvillewine.com, NY, USA).

2015 Chambolle-Musigny “Les Baudes”: A markedly reduced nose flirts with mercaptans (think burnt rubber nuances) and I allowed this plenty of oxygen which helped but did not completely dissipate the funk. Otherwise there is reasonably good density to the attractively textured medium-bodied flavors though the reduction shows up on the palate and slightly bitter and warm finish. As the description suggests, this is problematic and it’s hard to see bottle age remedying matters. Not Rated.

2015 Morey-Saint-Denis “Clos la Riotte”: Exceptionally ripe and softly spicy aromas speak of cassis and dark berry liqueur. While the exceptionally rich, indeed opulent, medium weight plus flavors are admirably concentrated, there is a heaviness and marked bitterness to the clipped and short finish. I'm not sure what happened but this is borderline unpleasant as the bitterness isn't subtle. Unlike the Millandes that might be able to dissipate the bitterness with time, it's hard to see this doing the same. 85/now

2015 Morey-Saint-Denis “Les Millandes”: Ripe aromas of plum, earth, dark currant and discreet spice notes lead to rich, round and supple medium-bodied flavors that possess reasonably good mid-palate density though there is a noticeably bitter cherry pit character to the mildly warm finish that flashes just a hint of dryness. The bitterness may well age out as the tannins resolve though I doubt that this will ever be perfectly balanced or harmonious. In any event, this did not appeal to me. 88/2025+

Domaine Sylvain Pataille (Marsannay la Côte)

2017	Bourgogne	red	(86-88)
2017	➔ Bourgogne “Le Chapitre”	red	(89-92)
2017	Marsannay	red	(87-89)
2017	Marsannay “En Clemongeot”	red	(89-91)
2017	➔ Marsannay “Clos du Roy”	red	(90-92)
2017	➔ Marsannay “Les Grasses Têtes”	red	(90-92)
2017	➔ Marsannay – L’Ancestrale	red	(91-93)
2017	Marsannay “La Montagne”	red	(88-91)
2017	➔ Marsannay “Les Longeroies”	red	(89-92)

Sylvain Pataille is a consulting enologist to some of the biggest names in the Côte d’Or. With his brother Laurent he now farms 15 ha of vineyards located exclusively in Marsannay. He briefly commented that “2017 growing season treated us much more civilly than did that of 2016. We had no climactic drama to speak of other than a bit of early season frost scare. The fruit ripened progressively to good if not high levels plus it was clean so there was not much additional sorting work. Across all of our *appellations*, white and red, we brought in about 47 hl/ha, which stands in stark contrast to the measly 15 hl/ha we obtained in 2016. I used a slightly lower percentage of whole clusters in the vinifications than I did in 2015 and 2016, which is to say between 15 and 100%. As to the wines, I love the style of 2017 as it’s really fresh, transparent and has what I call that drinkability factor meaning that you open a bottle with friends and before you know it, it’s empty!” There is perhaps no one in the Côte de Nuits, with the possible exception of Cyril Audoin (see herein), that does more with less in terms of producing top quality from less prestigious *appellations*. If you aren’t familiar with the Pataille wines, then I strongly suggest that you make their acquaintance – your pocketbook will thank you. In particular though don’t miss the Bourgogne “Le Chapitre” and the Marsannay L’Ancestrale. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; Veritas Imports, www.veritaswine.com, CA/NV/AZ/NM, USA; O.W. Loeb, www.owloeb.com, UK).

2017 Bourgogne: Very fresh and bright aromas are composed mostly by notes of various red berries and discreet floral and earth nuances. The relatively sleek flavors are energetic and well-detailed while delivering good persistence on the mildly rustic finish. This refreshing effort should drink well early one. (86-88)/2019+

2017 Marsannay: Here the nose is aromatically similar if a bit more elegant along with a whisper of herbal tea. Once again there is good energy and detail with slightly more concentrated flavors that possess noticeably better depth and persistence on the balance and somewhat more structured finale. (87-89)/2021+

2017 Marsannay “La Montagne”: An even fresher and brighter nose combines red currant and cherry scents with those of rose petal and warm earth. The sleek, intense and precise medium-bodied flavors possess a lovely sense of underlying tension as well as a subtle minerality on the youthfully austere, balanced and crisp finish. Good stuff. (88-91)/2023+

2017 Marsannay “En Clemongeot”: Enough reduction pushes the underlying fruit to the background though there is both good freshness and verve to the more mineral-driven and slightly more concentrated medium weight flavors that exude evident minerality on the firmer and longer finale. This well-made effort will need a few years to unwind. (89-91)/2024+

2017 Marsannay “Les Longeroies”: Here too the reduction overshadows the fruit. Otherwise there is even better intensity to the racy and pure medium weight flavors that display plenty of minerality on the focused, compact and sneaky long finish. This too is going to require at least a few years of patience in order to unwind and flesh out. Worth checking out. (89-92)/2025+

2017 Marsannay “Les Grasses Têtes”: A more floral-suffused nose speaks of essence of black cherry, lavender, rose petal and a hint of spice. There is excellent intensity to the delineated and relatively powerful medium weight flavors that are markedly firmer with fine length though the finish is noticeably more rustic. This is really very good though note well that it's built to age and is going to need at least 5 to 7 years first. (90-92)/2029+

2017 Marsannay “Clos du Roy”: A discreet application of wood sets off an earthy array of red and dark currant scents that are trimmed in plenty of floral and soft earth elements. The sleek, vibrant and utterly delicious medium weight flavors exhibit good minerality on the balanced, refreshing and lingering finish that is firm if not quite as structured as the Longeroies. This overtly stony effort is also very good and a wine that should amply reward a decade plus of cellaring. (90-92)/2027+

2017 Bourgogne “Le Chapitre”: (100% whole cluster). Slightly more evident wood is apparent on the intensely floral-scented nose of earth and various red berry aromas. The dense and mouth coating medium-bodied flavors exude a lovely minerality on the firm, complex and beautifully long finish. Bourgogne doesn't get much better than this. (89-92)/2024+

2017 Marsannay – L’Ancestrale: (from a mix of vines that range from 60 to 80+ years of age; 100% whole cluster). A ripe, fresh and airy nose features notes of red cherry, earth and once again plenty of floral characters. The sleek, intense and muscular medium-bodied flavors possess a lovely sense of energy on the lingering, serious and markedly firmly structured finale. This beautifully complex effort is terrific but it would be pointless to buy it without the express intention of allowing it at least 5 or so years of keeping. Highly Recommended. (91-93)/2029+

Domaine Perrot-Minot (Morey-St. Denis)

2017	Chambertin Grand Cru	red	(92-95)
2017	Chambertin-Clos de Bèze Grand Cru	red	(92-95)
2017	➔ Chambolle-Musigny Vieilles Vignes	red	(89-91)
2017	➔ Chambolle-Musigny “La Combe d’Orveau” Cuvée Ultra	1er red	(91-93)
2017	Chapelle-Chambertin Grand Cru	red	(92-94)
2017	Charmes-Chambertin Grand Cru	red	(91-94)
2017	➔ Gevrey-Chambertin	red	(89-92)
2017	Mazoyères-Chambertin Grand Cru	red	(91-94)
2017	Morey St. Denis “La Riotte” 1er	red	(90-92)
2017	➔ Morey St. Denis “En la Rue de Vergy”	red	(89-91)
2017	Nuits St. Georges – Les Murgers des Cras Vieilles Vignes	red	(90-92)
2017	➔ Nuits St. Georges “La Richemone” Cuvée Ultra	1er red	(91-94)
2017	➔ Vosne-Romanée “Les Beaux Monts” 1er	red	(90-93)
2017	➔ Vosne-Romanée “Champs Perdrix”	red	(89-91)

Christophe Perrot-Minot commented that in 2017 “it was immediately apparent that yields were going to be generous, in fact in my view too generous. This compensation effect often occurs when vines lose production to frost and that is exactly what happened. I dropped around 20% of the potential crop through green harvesting but importantly, it wasn't just dropping fruit that mattered, it was dropping it when the vines were suffering hydric stress. This was really important in my view so that good phenolic maturity levels could be achieved. We picked from the 7th to the 15th of September and I used between 40 and 50% of whole clusters. I have also been progressively reducing the amount of new wood in my wines and like I did in 2016, in 2017 there is a maximum of 20% and in some cases, none at all. Somewhat surprisingly for a vintage that had relatively low levels of malic acidity, the malos were slow to start and took a long time to finish. This may have been a good thing however as it allowed the wines to flesh out and I like them more and more as the *élevage* progresses. I doubt that anyone is going to declare 2017 as being a great vintage but it's still a very good one and one that is classically styled.” As usual, Perrot-Minot calls it the way he sees it and I agree with him in the sense that his 2017s are not the best wines that he has ever made but they are at a minimum very good and in a few cases excellent. Moreover they are not just very good at the top but the *villages* level wines are very fine as well. (DNS Wines, www.dnswines.com, CA, USA; La Réserve, H & H Bancroft Wines, www.bancroftwines.com, Goedhuis & Co., www.goedhuis.com, Berkmann Wine Cellars, www.berkmann.co.uk, Bordeaux Index, www.bordeauxindex.com, Lea & Sandeman, www.leaandsandeman.co.uk and Connolly's Wines, www.connollys-wine.co.uk, all UK).

2017 Morey St. Denis “En la Rue de Vergy”: An exuberantly fresh nose combines notes of various red berries, earth and soft floral nuances. There is both energy and refinement to the overtly mineral-inflected flavors thanks to the relatively fine-grained tannins shaping the refreshing finish that is wrapped around a core of bright acidity. Lovely. (89-91)/2024+

2017 Chambolle-Musigny Vieilles Vignes: (from 90 to 100 year old vines in Les Bussières where ~40% of the blend is from four different 1ers, including La Combe d'Orveau). The restrained nose is comprised by essence of red cherry liqueur that is discreetly laced by notes of spice, violet and rose petal. There is a bit more volume if perhaps slightly less minerality on the highly energetic flavors where the lingering finish is also shaped by fine-grained tannins on the bitter cherry pit-inflected and tightly wound finish. This well-made effort will need at least a few years to unwind. (89-91)/2024+

2017 Gevrey-Chambertin: (from La Justice and Les Seuvrées). Cool, pure and equally restrained aromas reflect notes of both red and dark cherries, earth, forest floor and a whiff of humus. Once again the medium weight flavors possess a sleek mouthfeel and a lovely sense of underlying tension that carries over to the even more complex if less refined finish. This is an excellent Gevrey *villages* and worth your consideration. (89-92)/2025+

2017 Vosne-Romanée “Champs Perdrix”: This is the first wine to display any appreciable reduction and here it's enough to mask all but a few wisps of spice nuances. Otherwise the super-sleek, intense and delineated flavors possess an even more refined texture along with plenty of minerality on the classy and focused finale. This is not quite as dense as the Gevrey but it's still a very, very pretty Vosne *villages*. (89-91)/2024+

2017 Nuits St. Georges – Les Murgers des Cras Vieilles Vignes: (this *cuvée* is composed from 20% Les Murgers, 20% Aux Cras and 60% Richemone). Earth, spice and floral-inflected red currant aromas give way to cool, intense and once again beautifully well-detailed flavors that possess better volume if not refinement, all wrapped in a more complex and notably more structured finale. This is delicious and should be approachable after only 5-ish years of keeping. (90-92)/2027+

2017 Morey St. Denis “La Riotte”: A relatively high-toned, airy and cool nose features notes of pomegranate, red cherry, violets and a touch of the *sauvage*. The delicious and pure middle weight flavors display excellent delineation on the focused, notably firm and moderately austere finish that offers very fine length. There is a hint of rusticity but overall this is finer than it usually is. (90-92)/2029+

2017 Vosne-Romanée “Les Beaux Monts”: (from a .49 ha parcel). There is just enough reduction present to blur the nuance on the nose of spicy and floral-inflected dark cherry aromas. More interesting are the once again ultra-sleek, intense and beautifully precise medium weight flavors that are so mineral-driven that they're like rolling small pebbles around in the mouth, all wrapped in a clean, youthfully austere and linear finish. This is presently very tightly wound and will need bottle age to soften the firm tannins and add flesh to the finish. In short, this is classy but in no mood to come out and play. (90-93)/2029+

2017 Chambolle-Musigny “La Combe d'Orveau” Cuvée Ultra: (this limited two barrel *cuvée* is crafted from 70+ year old vines that about the Musigny *climat* which is also called La Combe d'Orveau and is a monopole of Domaine Jacques Prieur; it is not produced every vintage as it is only made from shot berries, known as *millerandage*). A broadly floral-inflected nose combines notes of lavender, rose petal and lilac with those of both red and dark currant, anise, sandalwood and tea. There is slightly better density to the powerful yet caressing medium-bodied flavors that are less mineral-driven but even more complex and persistent on the overtly saline finish. This is a really lovely effort and worth your interest. (91-93)/2029+

2017 Nuits St. Georges “La Richemone” Cuvée Ultra: (from vines first planted in 1902). Here the densely fruited nose is a bit less floral but even spicier with its cool array of red currant, cherry, spice and earth-scented aromas. There is a bit more concentration and power to the attractively textured medium weight plus flavors thanks to the abundant amount of sappy dry extract that also serves to buffer the superbly long and highly complex finale. While these two wines are qualitatively similar, there is just a bit more depth of material that may ultimately make for a more complete wine. (91-94)/2029+

2017 Charmes-Chambertin: (from a 1.5 ha parcel situated directly across from Domaine Rousseau's parcel of Chambertin). A cool and beautifully pure if somewhat reticent nose grudgingly offers up a ripe and fresh array of dark berry, cherry, raspberry, spice, forest floor and a floral top note. There is excellent drive to the sizeable medium weight flavors that flash focused power on the wonderfully refreshing finish that is presently compact and very tightly wound. Patience. (91-94)/2032+

2017 Chapelle-Chambertin: (from Chapelle proper). This is more restrained still though aggressive swirling eventually coaxes the gorgeously broad-ranging and pure nose to reveal a more floral and spicier mélange of red and dark currant, plum, tea, and soft earth scents. The equally pure, naturally sweet, precise and beautifully detailed medium-bodied flavors possess slightly better depth and even a bit more persistence. In short, this is gorgeous and very Chapelle. (92-94)/2032+

2017 Mazoyères-Chambertin: Reduction has the upper hand over the fruit today. Otherwise there is once again excellent size, weight and power to the well-delineated and solidly stony flavors that possess both lovely balance and persistence if not quite the same level of complexity as the Chapelle though at this early stage, that isn't necessarily the way things will eventually wind up for this slightly more structured wine. Either way, both are lovely efforts. (91-94)/2034+

2017 Chambertin-Clos de Bèze: Both upper and lower register aromas include the essence of plum, red cherry and lavender that contrasts with plenty of spice, earth and *sauvage* elements. The rich, powerful and gorgeously textured flavors possess excellent size and weight along with very solid concentration where the abundant amount of dry extract buffers the very firm tannic spine shaping the youthfully austere and impressively long finish where a touch of bitter cherry pit character arises. Once again, patience definitely advised. (92-95)/2035+

2017 Chambertin: (from purchased grapes that Perrot has the right to intercede with certain aspects of the viticulture). This too is aromatically very cool and pure and there is plenty of nuance on the liqueur-like aromas of plum, dark cherry, forest floor and a suggestion of humus. The tight, focused and strikingly intense big-bodied flavors possess excellent mid-palate density along with a superbly long finish that, like the Beaux Monts, is akin to rolling small pebbles around in the mouth. This austere, backward and tightly coiled effort will need at least 6 to 8 years to add flesh and complexity and will likely require fully 20 years to reveal its full potential. (92-95)/2037+

Domaine Ponsot (Morey St. Denis)

2017	➔ Bourgogne – Cuvée du Pinson	red	(86-89)
2017	Chapelle-Chambertin Grand Cru	red	(92-95)
2017	Charmes-Chambertin – Cuvée des Merles Grand Cru	red	(91-94)
2017	Clos de la Roche Vieilles Vignes Grand Cru	red	(93-96)
2017	Clos de Vougeot Vieilles Vignes Grand Cru	red	(90-92)
2017	Corton-Bressandes Grand Cru	red	(91-93)
2017	Corton – Cuvée du Bourdon Grand Cru	red	(91-93)
2017	Morey St. Denis – Cuvée des Alouettes 1er	red	(88-90?)
2017	Morey St. Denis – Cuvée des Grives	red	(88-91)

As was reported in these pages two years ago, Laurent Ponsot (see immediately below) has departed the domaine to pursue his own activities. Because he remains the sharecropper for the Mercier family's holdings, which includes the parcels in Griotte, Chambertin, Clos St. Denis and the Chambolle 1er "Les Charmes", those wines no longer appear under the Domaine Ponsot label. The other wines that were produced by the domaine though continue as before though now under the direction of Laurent's sister Rose-Marie Ponsot and winemaker Alexandre Abel. I was received on this trip by them and they told me that "essentially little has changed since Laurent left as we were happy with the results we obtained and thus there is no particular need to change. One minor difference is that we are pressing the whites with whole clusters. As to the 2017 vintage, the growing season was relatively easy save for a hail storm that hit the northern part of Morey St. Denis that probably cost us around 20% of the potential harvest. We began picking a few of the chardonnay vineyards on the 8th of September but didn't begin with our pinot vines until the 18th where we continued through to the 28th. Yields were reasonable as most of our vines were spared the frost damage many others suffered in 2016. We did our usual vinification with a *cuvaison* of around 15 days and of course we are still using no new wood during the *élevage*. For us, 2017 gave us very good quality in style that should permit drinking earlier than normal but there is no reason that the wines shouldn't age for several decades as well." As the scores and commentaries confirm, I was impressed by what I found here and importantly for long-time fans of the Ponsot wines, I can confirm that there have been no evident stylistic changes. One other point bears mentioning with respect to the domaine's 2016s is that while Laurent Ponsot vinified them, the *élevage* after February 2017 was undertaken by Mme. Ponsot and M. Abel. (Vineyard Brands, www.vineyardbrands.com, Birmingham, AL and Atherton Wine Imports, www.awiwine.com, CA both USA; Goedhuis & Co., www.goedhuis.com, Ballantynes of Cowbridge, www.ballantynes.co.uk, The Rare & Fine Wine Company Limited, www.therareandfinewinecompany.com, and Lay & Wheeler, www.laywheeler.com, all UK).

2017 Bourgogne – Cuvée du Pinson: (from Chambolle vines). The fresh essence of red cherry and raspberry is cut with touch of earth that can also be found on the nicely voluminous and textured middle weight flavors that are rich and caressing, all wrapped in a dusty, lingering and solidly complex finale. A quality effort that is worth considering. (86-89)/2021+

2017 Morey St. Denis – Cuvée des Grives: (from vines replanted in 2005 in the *villages* portion of Monts Luisants). An equally fresh is somewhat more deeply pitched aromas consist of dark cherry, raspberry and whispers of violet and newly turned earth. The attractively vibrant medium weight flavors possess an almost creamy mid-palate along with a hint of minerality that adds a bit of lift to the delicious, balanced and refreshing finale. (88-91)/2023+

2017 Morey St. Denis – Cuvée des Alouettes: (from the 1er portion of Monts Luisants; an *alouette* is a lark). A cooler and more restrained nose evidences notes of red currant, spice, floral and plenty of earth influence. The supple, round and reasonably precise middle weight flavors exude a hint of minerality that also adds a touch of lift to the dusty if slightly drying finish. There is more density and power but it's not immediately clear if the finish will harmonize. (88-90?)/2025+

2017 Corton – Cuvée du Bourdon: (60% of the fruit is from Les Paulands with the rest from Clos du Roi and Les Perrières; *bourdon* is a bumblebee). An exuberantly fresh nose is comprised by the essence of red cherry, pomegranate, earth and a suggestion of the *sauvage*. There is fine concentration, focus and obvious power to the larger-scaled flavors that culminate in a long, mineral-driven and balanced finish though the markedly firm and grippy tannins flash a touch of rusticity. This is clearly built to age and is going to need it. (91-93)/2032+

2017 Corton-Bressandes: This is the first wine to display any appreciable reduction and it's enough to blur the nuance of the otherwise red fruit and earth scents. The mouthfeel of the medium weight plus flavors is notably finer with equally good volume and concentration if not the same minerality, all wrapped in a balanced and lingering finish that is also quite firmly constituted. Patience advised. (91-93)/2032+

2017 Clos de Vougeot Vieilles Vignes: An unusually spicy (for Clos de Vougeot) nose offers up cool and airy aromas of various red berries, floral and earth nuances that are trimmed in a hint of oak. There is once again good volume, mid-palate concentration and punch to the sappy flavors that conclude in a powerful finish that also flirts with dryness though it is less evident than in the Cuvée des Alouettes as here it seems more likely that the tannins will eventually round out. (90-92)/2032+

2017 Charmes-Chambertin – Cuvée des Merles: (from Mazoyères; a *merle* is a blackbird). A wafting and airy nose is both elegant and entrancing with its cool essence of softly spiced red pinot fruit that offers excellent complexity. The succulent, rich and seductively textured medium-bodied flavors brim with sappy dry extract while delivering better length on the balanced and harmonious finish. This is lovely and very Charmes in character. (91-94)/2032+

2017 Chapelle-Chambertin: (from a .60 ha parcel in En Gémeaux). An elegant, pure and ultra-fresh nose displays riper aromas of various red berries with plenty of spice, earth and lavender/lilac nuances. There is both excellent volume and mid-palate sappiness to the delicious and vibrant medium weight flavors that culminate in a youthfully austere, highly complex and impressively long finish. This is terrific but note well that it's going to require the better part of 20 years to reach its full maturity. (92-95)/2035+

2017 Clos de la Roche Vieilles Vignes: (the aggregate size of this holding is a whopping 3.4 ha and Ponsot is by far the largest holder in Clos de la Roche). A spicy, cool and gorgeously complex nose reflects notes of both red and dark currant, earth and a whiff of leather. There is excellent richness to the concentrated and beautifully textured broad-shouldered flavors that possess focused power and a subtle minerality that really comes up on the youthfully austere and strikingly long finish. As good as the Chapelle is, there is just another dimension present here. (93-96)/2037+

Laurent Ponsot (Gilly-lès-Cîteaux)

2017	Beaune “1er” – Cuvée du Noyer 1er	red	(86-88)
2017	Bourgogne – Cuvée des Peupliers	red	(85-87)
2017	Chambertin – Cuvée du Chêne Grand Cru	red	(90-92)
2017	Chambertin-Clos de Bèze – Cuvée du Frêne Grand Cru	red	(88-90)
2017	Chambolle-Musigny – Cuvée de la Violette	red	(87-89)
2017	Chambolle-Musigny “Les Charmes” – Cuvée du Tilleul 1er	red	(87-90)
2017	Clos St. Denis – Cuvée du Merisier Grand Cru	red	(90-93)
2017	Clos de Vougeot - Cuvée du Cèdre Grand Cru	red	(89-91)
2017	Echézeaux – Cuvée de l'Érable Grand Cru	red	(88-91)
2017	Gevrey-Chambertin – Cuvée de l'Aulne	red	(86-89)
2017	Griotte-Chambertin – Cuvée du Saule Grand Cru	red	(90-92)

As readers know, in February 2017 Laurent Ponsot resigned his position at Domaine Ponsot to launch his eponymous *négociant* operation with his son Clément in a new building located in Gilly-lès-Cîteaux. As an operating entity, Domaine Ponsot was equally owned by Laurent and his sisters, Rose-Marie, Catherine and Stéphanie Ponsot. However, in a new development, after extensive negotiations, Laurent has sold his 25% share in the domaine's commercial activities to his sisters. While he remains a shareholder in the underlying assets (primarily the vineyards), he will no longer have any involvement with Domaine Ponsot nor will his sisters have any involvement with Laurent Ponsot SAS. Importantly, he will continue as a sharecropper for the Mercier family which includes the parcels in Griotte, Chambertin, Clos St. Denis and the Chambolle 1er “Les Charmes”. These vines have been farmed by Ponsot since 1982 and will provide a key level of continuity for fans of these wines. Ponsot further noted that he will continue to work as before and use as little intervention as possible. Because he wishes to eliminate any confusion between the two operations, he has chosen to jettison the terms Vieilles Vignes, Très Vieilles Vignes and the various *cuvée* names of birds and bees; instead, he will employ the names of trees or

flowers; I have added the English translations in parentheses. As to 2017, although Ponsot told me that he believes it is a great vintage, my impressions were less enthusiastic. While it was perhaps just a bad day (it happens even if not very often), they didn't show as well as I would have anticipated. To be clear, and fair, they are by no means poor wines; rather they just did not hit the high points that I am used to seeing from Ponsot. Note that the Laurent Ponsot whites, which in general showed better than the reds, will be reviewed in Issue 75.

2017 Bourgogne – Cuvée des Peupliers: (poplars). A pretty nose features notes of both red and dark berry fruit aromas that are laced by plenty of earth influence. While there is good energy and detail to the lighter weight flavors, the finish is a bit dry and short and it's not clear whether this will better harmonize before it is bottled. (85-87)/2019+

2017 Gevrey-Chambertin - Cuvée de l'Aulne: (alder). Reduction dominates the fruit today and about all that can be discerned is a hint of the *sauvage*. Otherwise there is good intensity and acceptable density to the attractively textured flavors that also culminate in slightly clipped, dry and short finish. (86-89)/2023+

2017 Chambolle-Musigny - Cuvée de la Violette: An elegant, cool and very pretty nose features notes of essence of cherry, pomegranate and a hint of spice. The sleek and vibrant middle weight flavors are shaped by relatively fine-grained tannins on the ever-so-mildly drying finish though in this case the dryness is sufficiently slight that it should dissipate. (87-89)/2023+

2017 Beaune “1er” - Cuvée du Noyer: (walnut tree). A discreet application of wood sets off much earthier aromas of red cherry, plum and soft floral hints. While there is good energy to the medium-bodied flavors, the mouthfeel and rustic finish are borderline tough. This isn't flawed per se but it is a bit clumsy and foursquare, at least at present. (86-88)/2023+

2017 Chambolle-Musigny “Les Charmes” - Cuvée du Tilleul: (lime tree). A notably more elegant nose combines notes of both red and black cherry with those of violet, spice and a hint of wood. The cool and restrained flavors possess an appealingly caressing yet energetic mouthfeel while retaining good delineation on the mildly tangy and short finish. The supporting tannins are riper than those of the Beaune though it's not clear that this will ever be a Charmes of lace and grace. (87-90)/2024+

2017 Clos de Vougeot - Cuvée du Cèdre: (cedar tree). A much earthier array is comprised by fresh and cool aromas of red and dark currant plus a wisp of humus that is picked up by the supple and relatively round and forward middle weight flavors that display a mild tanginess on the slightly short finish. This has a reasonable chance of coming together as the supporting tannins appear to be ripe and my projected range offers the benefit of the doubt. (89-91)/2027+

2017 Echézeaux - Cuvée de l'Érable: (maple tree). Surprisingly for a Ponsot wine, generous wood and menthol is present on the interesting nose that blends both upper and lower register aromas together that include the essence of red cherry and lavender that contrasts with plenty of spice elements. The rich and once again caressing medium-bodied flavors possess a lovely sense of vibrancy before concluding in a, again surprisingly so, toasty finish that offers acceptable but not better length along with a touch of dryness. An odd wine that is, stylistically speaking, decidedly not very Ponsot-like. (88-91)/2025+

2017 Chambertin-Clos de Bèze - Cuvée du Frêne: (ash tree). This is aromatically pretty and quite fresh with its lightly spicy combination of red berries, floral and earth-scented nose. Here too there is a relatively sleek and refined mouthfeel to the slightly more concentrated and more mineral-inflected flavors that possess good detail though the moderately dry and clipped bitter cherry pit-inflected finish comes up distinctly short. This is pretty enough but the balance leaves much to be desired and it's not evident that this is going to harmonize. This is normally an excellent wine but it didn't show well today. (88-90)/2027+

2017 Chambertin - Cuvée du Chêne: (from a .20 ha parcel; oak tree). Discreet but not invisible wood sets off distinctly earthy aromas of plum, dark currant, spice and a whisper of forest floor. There is both good volume and a lovely sense of delineation to the focused and powerful middle weight plus flavors that exude evident minerality on the slightly tangy but much more harmonious finish. While not perfectly balanced, it's close. (90-92)/2029+

2017 Griotte-Chambertin - Cuvée du Saule: (from a .90 ha parcel; willow tree). An elegant and admirably pure nose offers up notes of red cherry, spice, violet and lavender along with hints of earth and forest floor. The supple and almost delicate flavors exude a subtle minerality on the delicious if mildly short finish that once again flirts with dryness. Like the Chambertin, the balance isn't quite correctly dialed in but my predicted range offers the benefit of the doubt that it will. (90-92)/2029+

2017 Clos St. Denis - Cuvée du Merisier: (from a .45 ha parcel of 100+ year old vines; cherrywood). Here too discreet but not invisible wood frames spicy aromas of dark cherry, plum, tea and pretty floral wisps. There is good intensity to the sleek, delicious and lightly mineral-inflected flavors that possess the best mid-palate density of the entire range, all wrapped in a mildly tangy but not drying finish that also offers the best length in the range as well. (90-93)/2032+

Domaine Raphet (Morey St.-Denis)

2017	Bourgogne	red	(85-87)
2017	Chambolle-Musigny	red	(87-89)
2017	Chambertin-Clos de Bèze Grand Cru	red	(91-93)
2017	Charmes-Chambertin Grand Cru	red	(90-92)
2017	Clos de la Roche Grand Cru	red	(90-92)
2017	Clos de Vougeot Grand Cru	red	(89-91)
2017	Clos de Vougeot Vieilles Vignes Grand Cru	red	(91-93)
2017	Gevrey-Chambertin	red	(87-89)
2017	Gevrey-Chambertin "Lavaut St. Jacques" 1er	red	(89-92)
2017	Morey St. Denis	red	(88-91)
2017	Morey St. Denis "Les Millandes" 1er	red	(89-91)
2016	Bourgogne	red	86
2016	Chambertin-Clos de Bèze Grand Cru	red	92
2016	Chambolle-Musigny	red	88
2016	Charmes-Chambertin Grand Cru	red	92
2016	Clos de la Roche Grand Cru	red	91
2016	Clos de Vougeot Grand Cru	red	90
2016	Clos de Vougeot Vieilles Vignes Grand Cru	red	93
2016	Gevrey-Chambertin	red	87
2016	Gevrey-Chambertin "Lavaut St. Jacques" 1er	red	89
2016	Morey St. Denis	red	88
2016	Morey St. Denis "Les Millandes" 1er	red	89

Domaine Raphet is now proudly installed in brand, and actually quite flashy, new digs on the eastern side of the route national (D974). Gérard Raphet modestly explained that "we were just too cramped with our old facilities and this allows us the ability to do everything in one location." As to the 2016 and 2017 vintages, as always Raphet remains a man of few words, saying only that "they gave us relatively small harvests as the former hit us with frost and the latter with hail. For example, we did not make a Combottes in either vintage. While 2016 is more structured and should age well, 2017 is more of a vintage of pleasure that should drink well young." Raphet said that his 2016s, revisited below, were bottled between September 2017 and January 2018. (North Berkeley Imports, www.northberkeleyimports.com, Berkeley, CA).

2017 Bourgogne: (labeled as Bourgogne "Grands Champs" for the US market). A rather fruity nose offers up notes of strawberry, raspberry and cherry along with a hint of earth that is reflected on the light weight if delicious flavors that display acceptable depth and persistence. To enjoy upon release. (85-87)/2019+

2017 Gevrey-Chambertin: (from Champs Chenys though the vineyard designation will appear only on bottles sold in the US). A much more interesting and more deeply pitched nose reflects notes of plum, earth and humus. The succulent, round and equally delicious flavors possess a bit more volume on the more complex and persistent finale. (87-89)/2022+

2017 Chambolle-Musigny: (from Les Bussières; note that this wine in some markets is labeled as Les Bussières). Here the expressive nose is more elegant with its range of various red berries that are laced with hints of spice and floral wisps. There is a bit more elegance to the delicious and nicely detailed flavors that offer sneaky good length. This could easily be enjoyed young. (87-89)/2022+

2017 Morey St. Denis: Firm reduction dominates the nose today though there is good freshness to the sleek and nicely intense flavors that possess a bit more mid-palate volume if less refinement, all wrapped in a delicious and markedly more complex finale. This is a solid Morey *villages*. (88-91)/2023+

2017 Morey St. Denis "Les Millandes": Reduction. There is a bit more volume and richness to the more obviously mineral-inflected flavors that possess an attractive mid-palate texture that contrasts somewhat with the rustic, firm and bitter cherry-inflected finale. At least some patience suggested so that more depth can develop. (89-91)/2025+

2017 Gevrey-Chambertin "Lavaut St. Jacques": (from a parcel of .24 ha). Reduction. Cooler and more restrained medium weight flavors reflect noticeable *sauvage* character on the muscular and again attractively textured flavors that culminate in a youthfully austere, powerful and mineral and bitter cherry pit-inflected finish. Again, some patience suggested. (89-92)/2027+

2017 Clos de Vougeot: (from a 1.5 ha parcel of vines located in Grand Maupertuis and two other smaller parcels near the bottom of the slope). Reduction and soft wood render the nose impossible to assess at present. Otherwise there is a punchy yet caressing mouthfeel to the lighter weight (though not dilute) flavors that culminate in a youthfully austere and mildly tangy but not short finish. This is not without interest though the balance isn't quite correctly dialed in. (89-91)/2027+

2017 Charmes-Chambertin: (4 parcels of vines totaling 1.2 ha – two-thirds of which is from Charmes proper with the remainder from Mazoyères; it depends on the vintage however as the Mazoyères is often sold off in bulk). Here there is no reductive funk as the nose is both very fresh and bright with its aromas of a variety of red berries and soft earth nuances. I like the intensity and detail of the delicious flavors that possess a relatively refined mouthfeel thanks to the fine-grained tannins shaping the youthfully austere and better balanced finale. Note that this will need a few years to add depth. (90-92)/2029+

2017 Clos de la Roche: (from a .33 ha parcel, two-thirds of which was replanted in 1982 with the remaining vines planted in the 1920s). This is also fresh and cool with its expressive nose that consists of notes of both red and dark berries, spice, tea and earth. There is good volume to the sappy and appealingly textured medium-bodied flavors that aren't especially powerful though I like the balance of the moderately firm and sneaky long finish where a hint of bitter cherry pit arises. (90-92)/2029+

2017 Clos de Vougeot Vieilles Vignes: (from a tiny .20 ha parcel of 100+ year old vines). Moderate wood influence still allows the distinctly earthy and fresh red currant and raspberry-scented nose to be appreciated. The succulent, sappy and relatively seductively textured medium weight flavors possess good power as the old vines are in evidence on the lingering and more complex finale. This is really quite good and should amply reward extended keeping. (91-93)/2032+

2017 Chambertin-Clos de Bèze: (from a .205 ha parcel of 60+ year old vines that was acquired in 1991 from the famed Marion estate). Firm reduction overshadows the fruit at present. More interesting are the sleeker and more mineral-driven if not denser flavors that culminate in a nicely complex, mildly austere and lengthy finish. This classy effort should also amply reward moderately extended cellaring. (91-93)/2029+

2016 Bourgogne: (labeled as Bourgogne “Grands Champs” for the US market). A ripe, fresh and fruity nose flashes a top note of herbal tea on the red and dark cherry scents. There is both good energy and detail to the light weight flavors that offer just enough depth and persistence to be interesting. 86/now+

2016 Gevrey-Chambertin: (from Champs Chenys though the vineyard designation will appear only on bottles sold in the US). This is also on the fruity side though with a bit more breadth to the compositionally similar nose. The slightly more concentrated flavors possess a more attractive mouthfeel before concluding in a delicious and slightly more complex finale. 87/2021+

2016 Chambolle-Musigny: (from Les Bussières; note that this wine in some markets is labeled as Les Bussières). A pretty nose combines notes of red cherry, pomegranate, plum and a whiff of violet. The sleek and delicious lighter weight flavors possess lovely delineation on the lightly mineral-inflected, dusty and lacy finish. This nicely balanced effort is very Chambollesque and should drink well young or with a few years of bottle age. 88/2022+

2016 Morey St. Denis: Here too there is an herbal tea top note to the wild dark berry fruit and earth-scented nose. The pure, vibrant and well-detailed barely middle weight flavors are not especially dense but I like the texture of the reasonably complex and persistent finish. This delicious effort could also be enjoyed young or with a few years of bottle age. 88/2022+

2016 Morey St. Denis “Les Millandes”: A discreet application of wood sets off aromas of black cherry, cassis, earth and humus. There is both better volume and mid-palate density to the medium-bodied flavors that possess a velvety mouthfeel, all wrapped in a supple and sneaky long finish. This is perfectly OK but not better than that for its level. 89/2023+

2016 Gevrey-Chambertin “Lavaut St. Jacques”: (from a parcel of .24 ha). The nose plays right on the edge of reduction and it's enough to blur the nuance of the earthy dark berry aromas. There is better volume to the nicely textured and more evidently mineral-inflected flavors that possess good if not special depth on the bitter cherry pit-suffused finish. I would make the same observation here that the quality is perfectly OK but not better for what this is. 89/2023+

2016 Clos de Vougeot: (from a 1.5 ha parcel of vines located in Grand Maupertuis and two other smaller parcels near the bottom of the slope, the latter of which are mostly young vines because of the freeze in 1985). A relatively bright and high-toned nose reflects notes of various red berries, in particular cherry and pomegranate, along with hints of earth and lilac. The supple and round, indeed almost soft mid-palate of the middle weight flavors contrasts with the moderately firm and complex finale. This could easily be enjoyed young. 90/2024+

2016 Charmes-Chambertin: (4 parcels of vines totaling 1.2 ha – two-thirds of which is from Charmes proper with the remainder from Mazoyères; it depends on the vintage however as the Mazoyères is often sold off in bulk). Moderate but not intrusive wood sets off the very Gevrey-like nose of various red berries that are liberally laced with forest floor, humus and the *sauvage*. The succulent and seductively textured medium-bodied flavors possess good complexity and persistence. This is quite round and while it will certainly repay a decade or so of cellaring, it could actually be enjoyed on the younger side too. 92/2026+

2016 Clos de la Roche: (from a .33 ha parcel, two-thirds of which was replanted in 1982 with the remaining vines planted in the 1920s). There is enough reduction to largely if not completely mask the underlying fruit but not the wood treatment. There is terrific punch to the beautifully delineated and muscular medium-bodied flavors that possess a polished mouthfeel, all wrapped in a youthfully austere and sneaky long finish. This isn't quite as rich as the Charmes but it's attractive in its fashion and I suspect that the nose will clean up with a few years of aging. 91/2026+

2016 Clos de Vougeot Vieilles Vignes: (from a tiny .20 ha parcel of 100+ year old vines). A densely fruited nose combines notes of red cherry, cassis, earth and wisps of both floral and spice elements. The supple, caressing and attractively textured medium weight flavors possess old vine sap that imparts a sappy mouthfeel to the focused and powerful finish that delivers excellent length. This is often the best wine in the range and so it is again in 2016. 93/2028+

2016 Chambertin-Clos de Bèze: (from a .205 ha parcel of 60+ year old vines that was acquired in 1991 from the famed Marion estate). Like several of the wines in the range there is an herbal tea note to the spicier aromas of red and dark currant, violet and soft earth-inflected nuances. The sleeker, more refined and more mineral-inflected but not more concentrated flavors possess a lovely sense of vibrancy and excellent detail on the lingering and well-balanced finale. This delicious effort needs to develop more depth though the underlying material is present such that the overall complexity should eventually arrive. 92/2026+

Domaine Michèle et Patrice Rion (Prémeaux-Prissey)

2017	Bourgogne – Pinot Noir	red	86
2017	➔ Bourgogne “Les Bons Bâtons”	red	87
2017	➔ Bourgogne-Hautes Côtes de Nuits “Les Dames Huguettes”	red	87
2017	➔ Chambolle-Musigny Vieilles Vignes	red	(89-91)
2017	Chambolle-Musigny “Les Charmes” 1er	red	(90-92)
2017	➔ Chambolle-Musigny “Les Cras”	red	(89-92)
2017	Clos de Vougeot Grand Cru	red	(91-94)
2017	Côte de Nuits-Villages Vieilles Vignes	red	(88-90)
2017	➔ Nuits St. Georges Vieilles Vignes	red	(89-91)
2017	Nuits St. Georges “Clos des Argillières” 1er	red	(90-92)
2017	➔ Nuits St. Georges “Clos St. Marc” 1er	red	(91-93)
2017	Vosne-Romanée	red	(88-91)

Patrice Rion's son Maxime, who is slowly taking over the domaine, told me that 2017 “gave us a normal growing season without much drama beyond a serious frost scare in April. Thankfully there was much less humidity than in 2016 so ultimately there was very little damage. There was also very little disease pressure so that meant many fewer treatments and less hours spent on a tractor. We chose to begin picking on the 6th of September and because the ripening was relatively homogenous there wasn't much sorting required to eliminate under ripe berries. Yields were also relatively homogenous as they came in between 35 and 38 hl/ha with good potential alcohols that averaged right at 12.5%. The tannins also achieved good maturity levels and so the vinifications were relatively straightforward. We used very little sulfur and chaptalized less than .5% and while most of the fruit was destemmed, we used 25 to 30% of the stems for a few upper level wines. As to the wines, for us 2017 is a vintage of pleasure. They're elegant, refined and refreshing with good *terroir* delineation and the style is one of accessibility.” I found the Rion 2017s to be exactly as Maxime described them, which is to say wines of finesse but with substance, which isn't always the case with this vintage. In particular take a good look at the lower level wines as several of them are first rate. Lastly, Rion noted that 2016 was the last vintage for the Vougeot “Les Cras”. (David Bowler Wine, www.bowlerwine.com, NY, Bertin Henri Selections, www.bertinhenriselections.com, FL, True North Wine Merchants, www.truenorthwines.com, CA and Fine Vines, www.finevines.com, IL, all USA; Fields, Morris & Verdin, www.fmvwines.com and Berry Brothers & Rudd, www.bbr.com, both UK; Berry Brothers & Rudd, www.bbr.com/hk, Hong Kong; Berry Brothers & Rudd, www.bbr.co.jp, Japan).

2017 Bourgogne – Pinot Noir: An exuberantly fresh, bright and cool red fruit nose is very pinot in character. The racy, intense and well-detailed flavors are delicious, forward and saline and while the finish is not especially complex, it is certainly refreshing. 86/2019+

2017 Bourgogne “Les Bons Bâtons”: A more deeply pitched array is comprised by notes of plum, dark cherry and earth. There is more volume and richness to the solidly concentrated flavors that possess excellent persistence and better complexity as well. This is a relatively big Bourgogne and one that will age too. 87/2021+

2017 Bourgogne-Hautes Côtes de Nuits “Les Dames Huguettes”: (planted at a density of 10,000 vines/ha, which is very rare in the Hautes Côtes). Once again there is excellent freshness to the expressive nose that mixes both red and dark currant aromas with those of earth and a floral character. The sleek and intense flavors possess a finer mouthfeel and more minerality as well if not the same density, all wrapped in a lingering, complex and youthfully austere finish. This is lovely though it will need at least a year of bottle age to unwind and should reward 2 to 4. 87/2020+

2017 Côte de Nuits-Villages Vieilles Vignes: (mostly from “Belle-Vue” in Comblanchien). A discreet touch of wood sets off pretty and layered aromas of red cherry, violet and soft earth nuances. There is a caressing mouthfeel to the nicely vibrant middle weight flavors that possess fine volume before concluding in a focused and lingering finish. This too is very good for its level and should drink well young and with age. (88-90)/2022+

2017 Nuits St. Georges Vieilles Vignes: (from Les Plateaux, Les Maladières and Aux Thorey). Here the wood is less discreet though it’s not intrusive on the cool and pure nose that features essence of black cherry, earth and a whiff of the *sauvage*. The medium weight flavors possess very good mid-palate density while delivering fine depth and persistence on the rustic, youthfully austere and firmly structured finish. This is very Nuits in character and will require at least some patience and should reward up to a decade of cellaring. (89-91)/2024+

2017 Vosne-Romanée: (from Aux Réas). Pungent aromas of wood toast and reduction reveal little beyond subtle spice hints. There is an attractive inner mouth perfume to the velvet-textured medium-bodied flavors that are at once sleek and seductive while displaying touches of wood and rusticity on the lingering finale. (88-91)/2022+

2017 Chambolle-Musigny Vieilles Vignes: (from Les Babillères, Les Pas de Chat and Les Condemennes). Gentle wood surrounds pure, airy and cool aromas of essence of red berries laced with spice and violet nuances. The racy, intense and delicious middle weight flavors exude a subtle minerality on the lingering, balanced and lacy finish. This is lovely and very Chambollesque. (89-91)/2023+

2017 Chambolle-Musigny “Les Cras”: (from the *villages* portion of the vineyard). Here the nose is similar to that of the Chambolle villages but with just a bit more elegance and restraint. The mouthfeel though of the intense flavors is even finer and more mineral-driven with a gorgeous texture thanks to the sappy dry extract that also buffers the dense but fine tannins shaping the beautifully long finish. This is a terrific *villages* level Chambolle and highly recommended. (89-92)/2024+

2017 Chambolle-Musigny “Les Charmes”: (from 65+ year old vines; 25 to 30% whole clusters). A noticeably floral-inflected nose combines notes of essence of cherry and raspberry with those of spice and a touch of wood. There is more refinement still to the seductively textured medium-bodied flavors that culminate in a naturally sweet, sappy and lingering finish. There is a bit more underlying material but overall this is only marginally better than the Les Cras. (90-92)/2026+

2017 Nuits St. Georges “Clos des Argillières”: (25 to 30% whole clusters). Relatively prominent wood and menthol influences fight somewhat with the otherwise fresh aromas of red and dark berries along with plenty of earth. There is excellent mid-palate density to the rich and voluminous medium weight flavors that deliver fine length on the balanced and markedly firm finish that is not refined though neither is it rustic. (90-92)/2028+

2017 Nuits St. Georges “Clos St. Marc”: (a .93 ha *monopole* of the domaine; 25 to 30% whole clusters). This too is prominently oaked with ample menthol influence that all but dominates the overtly earthy red and dark currant scents. There is very good size, weight and density to the lush yet muscular flavors that exhibit excellent depth and persistence on the youthfully austere and very structured finish. Patience absolutely required. (91-93)/2031+

2017 Clos de Vougeot: (from a purchase of fruit and vinified by the domaine). More moderate though hardly invisible wood serves as a less than neutral backdrop for the very pretty red currant, dark cherry aromas spiked with earth and a whiff of leather. There is fine volume and richness to the solidly dense full-bodied flavors that possess an attractive texture, all wrapped in a powerful, very firm and lingering finish. This is an excellent effort and it’s relatively rare to find *négociant* Clos de Vougeot at this level. (91-94)/2033+

Domaine de la Romanée-Conti (Vosne-Romanée)

2017	Corton Grand Cru	red	(91-93)
2017	Echézeaux Grand Cru	red	(91-94)
2017	Grands Echézeaux Grand Cru	red	(92-94)
2017	Richebourg Grand Cru	red	(93-95)
2017	Romanée-Conti Grand Cru	red	(94-97)
2017	Romanée St. Vivant Grand Cru	red	(93-95)
2017	La Tâche Grand Cru	red	(94-96)
2016	Corton Grand Cru	red	94
2016	Richebourg Grand Cru	red	96
2016	Romanée-Conti Grand Cru	red	99+
2016	Romanée St. Vivant Grand Cru	red	95
2016	La Tâche Grand Cru	red	98

While it has been widely reported, it would be remiss of me not to inform any readers who may have missed it that co-director Henry-Frédéric Roch, aged 56, passed away on November 17th. Afterwards I spoke privately with Aubert de Villaine and his nephew Bertrand de Villaine about Roch and both praised his vision and intelligence while noting that he looked at Burgundy with a unique perspective. Despite having assumed the role of co-director in 1992 at the tender age of 30, he always remained in the background with respect to the Domaine's activities, willingly ceding the public spotlight to Aubert de Villaine; he was frequently present at tastings and events held there. Roch was accurately described as a "character", with all of the evident implications, said and unsaid, that descriptor implies and that was certainly my experience with him. His untimely death leaves many open questions, not only in terms of who will succeed him as co-director of DRC but also the disposition of his own domaine. I will of course keep readers apprised. Another passing occurred with the 2017 vintage, though one of a happier sort, as long-time cellar master Bernard Noblet chose to retire in January 2018 after 40 years of working at the Domaine. Bernard began working with his father André in 1978 and would succeed him as cellar master in 1986. In much the same fashion, Bernard will be succeeded by enologist Alexandre Bernier, 37 years old, who has worked with Bernard for the last 8 years. Prior to that Bernier worked at Domaine Chanson in Beaune. As someone who has known the kind hearted gentle giant Bernard for a very long time, I can only wish him the best in what will almost certainly be an active retirement. In addition to wishing Bernard a happy and healthy retirement, I wish M. Bernier the best of luck in his new role as head winemaker and cellar master. Finally, as if these two highly significant changes were not enough, the Domaine also signed a long-term lease for 3 ha of Corton-Charlemagne (not all of it is currently planted), for which the first vintage will be 2018. In total, the Domaine now farms 28 ha.

Co-director Aubert de Villaine described the 2017 growing season as "one that gave us high quality and good quantities, something that we hadn't seen in some time. We also had a real winter, which is another thing we hadn't seen in several years and this was important as it helps keep the vineyards healthy by eliminating pests. Despite this, bud break occurred very early, which is to say by the 6th of April. This of course had us very concerned that another April frost could cause the same enormous damage we suffered in 2016. Thankfully, we dodged a bullet as there was no damage to speak of. 2017 also saw a very early, and extremely quick and thus homogenous, end of May flowering as it was over in only three days. As such there was almost no incidence of shot berries which would contribute in its fashion to having good yields. June was extremely hot and this served to thicken the skins, which helped protect the berries against mildew and botrytis when conditions turned wet in July and August. *Véraison* began right at the end of July while the conditions remained largely favorable for grape maturities to progress as August was mostly dry and hot. However, we began to see some hydric stress toward the end of the month yet several small storms were just enough to give the vines a drink so that they could finish the ripening process. We chose to begin picking on the 4th of September with our parcels in Corton which are always the first to mature. We then attacked the harvest on the 6th and 7th in La Tâche, La Romanée-Conti on the 8th in the morning and that afternoon in Richebourg. It rained on the 9th so we waited and then began again in Richebourg on the 10th, Romanée St. Vivant on the 10th and 11th, Grands Echézeaux on the 12th and Echézeaux the 13th. Our parcel of Montrachet was picked on the 7th. The fruit was exceptionally clean and ripe and yields were good without being excessive though it is remarkable to consider that we obtained almost twice as much fruit as we did in 2016 and particularly so in Grands Echézeaux and Echézeaux. We destemmed about 30% of the fruit except for the Romanée-Conti which was vinified with 100% whole clusters. What I like most about the 2017s is their elegance, freshness and energy. They have tension and transparency and should make for lovely drinking." De Villaine also noted that as was the case in 2012, 2013, 2014, 2015 and 2016, there will be no Vosne "1er" *cuvée* Duvault-Blochot in 2017; lastly, the 2016s revisited below, were bottled between February and April 2018. Reviews for the 2016 Echézeaux and Grands Echézeaux are not included because the yields were so low (6 to 7 hl/ha) that they were bottled only in magnum. I would observe that the 2016s are magnificent and destined for a very long aging curve. Lastly, de Villaine noted that the *élevage* regimen has been changed for the Corton. In the past it was raised in 50% new wood and 50% one year old wood but that has

now been changed to aging in 100% new wood. (Wilson & Daniels, www.wilsondaniels.com, CA, USA; John Armit Wines, www.armit.co.uk, Berry Brothers & Rudd, www.bbr.com, Corney & Barrow, www.corneyandbarrow.com, Justerini & Brooks, www.justerinis.com and Planet Wines, www.planetofwine.com, all UK).

2017 Corton: (from parcels measuring .57 ha in Clos du Roi, 1.2 ha in Bressandes and .5 ha in Renardes though only 1.74 ha of this are currently in production). A ripe, fresh and layered nose combines notes of plum, spice, earth and plenty of floral influences. There is fine richness to the relatively supple middle weight flavors that possess reasonable if not special density, all wrapped in a youthfully austere, balanced and sneaky long finish. This minerally effort is a pretty rather than traditionally muscular Corton that should be approachable earlier than it normally is. (91-93)/2029+

2017 Echézeaux: (from a total holding of 4.67 ha of 50+ year old vines from 2 different *climats*, 90% of which is in Les Poulailières and the remainder is in Clos St. Denis). A completely different nose offers up much spicier aromas of red currant, pomegranate, sandalwood and an interesting hint of incense. There is excellent vibrancy to the attractively textured middle weight flavors that don't have the minerality of the Corton but do offer slightly better depth and precision on the lingering finale that is shaped by relatively fine-grained tannins. This too should be approachable earlier than usual. (91-94)/2029+

2017 Grands Echézeaux: (from a holding of 3.53 ha of 55+ year old vines). A smoky and equally spicy nose of mostly red fruits and Asian-style tea is wonderfully fresh and cool though notably more restrained. As is typically the case there is more size, weight and power to the broad-shouldered flavors that are shaped by firmer and slightly less fine-grained tannins on the impressively persistent finish. As one would reasonably expect, in contrast to the prior two wines this is going to require at least 10 years or so of patience and should amply reward 15 to 18. (92-94)/2032+

2017 Romanée St. Vivant: (from an incredible 5.29 ha holding). A markedly floral and very finely nuanced nose almost timidly reflects notes of rose petal, violet, red currant, sandalwood, tangerine peel and a whisper of anise. The sleek and strikingly refined if less concentrated medium-bodied flavors culminate in a sneaky long if decidedly compact finish that is presently on the youthfully austere side. This is an exercise in lace and grace though not one without plenty of punch. (93-95)/2029+

2017 Richebourg: (from a holding of 3.51 ha in both Richebourg proper and Les Verroilles). A discreet application of wood frames the even more complex and spicier nose of relatively high-toned, cool and airy aromas of red berries, violet, rose petal, orange pekoe tea and a hint of leather. The sleek, intense and sophisticated middle weight plus flavors brim with both minerality and dry extract that buffers the firmer tannic spine shaping the long, powerful and beautifully harmonious finale. It would be fair to observe that this isn't the most concentrated Richebourg the Domaine has ever produced but it is one that should age effortlessly on its balance. In sum, this is a refined and elegant Riche. (93-95)/2035+

2017 La Tâche: (a *monopole* of 6.06 ha). Other than perhaps a great Musigny, La Tâche is the most aromatically compelling wine in Burgundy with its perfumed fireworks in a glass nose of an ultra-spicy, exuberantly fresh and impressively broad-ranging array of rose petal, tea, lavender, plum, violet, sandalwood, soy and a whiff of hoisin. There is a beguiling sense of underlying tension to the supple and almost easy-going mid-palate of the deceptively forward medium-bodied flavors that progressively tighten up on the dusty, exceptionally stony and saline finish that flashes excellent depth and persistent as well as plenty of youthful austerity. This is a La Tâche of contrasts as the mid-palate suggests early accessibility yet the firm core of tannins makes clear that the 2017 LT will require extended keeping if you wish to experience it at its peak. (94-96)/2037+

2017 Romanée-Conti: (a *monopole* of 1.81 ha). Once again there is evident restraint to the almost taciturn but still kaleidoscopically broad-ranging nose of wonderfully pure and fresh and spicy aromas that include plenty of floral influences on the red currant, cherry, sandalwood and rose petal. The silky and equally pure middle weight flavors possess excellent punch and a similar level of minerality on the focused, powerful, linear and impressively persistent finish. In contrast to the flash of the La Tâche, this is Zen-like in its sense of harmony and focus. Like many of the DRC '17s, this should be approachable somewhat earlier than normal yet still be capable of reward 20+ years of cellaring. (94-97)/2037+

2016 Corton: (from parcels measuring .57 ha in Clos du Roi, 1.2 ha in Bressandes and .5 ha in Renardes though only 1.74 ha of this are currently in production; yields of 22 hl/ha). Ripe, fresh and restrained aromas of red and dark currant and a variety of spice elements combine with intensely floral, earthy and *sauvage*-inflected nuances. I very much like the texture of the delicious medium-bodied flavors that possess good power and plenty of minerality that deliver excellent depth and length on the balanced finish that really fans out as it sits on the palate. While there is a mild hint of backend warmth, this could eventually well be the best Corton that the domaine has produced. 94/2031+

2016 Romanée St. Vivant: (yields of 27 hl/ha). A more restrained and cooler nose reflects super-fresh and floral-inflected aromas of exceptionally spicy red and dark currant, violet, plum and tea. There is a highly refined mouthfeel to the almost lacy yet concentrated middle weight flavors that possess first-rate complexity on the balanced and wonderfully persistent if youthfully austere finish. This crunchy effort is class in a glass with its emphasis on finesse which is quite different from the evident power and punch of the Corton. Textbook built-to-age RSV. 95/2034+

2016 Richebourg: (yields of 24 hl/ha). An exuberantly fresh if restrained nose offers up a panoply of spice elements that add breadth to the mostly dark berry fruit and plum aromas that are laced with smoky hints of violet, rose petal, lavender and a whisper of sandalwood. The tautly muscular broad-shouldered flavors possess outstanding mid-palate density as well as evident minerality on the focused, impeccably well-balanced and hugely persistent finale that just goes and goes. The '16 Riche is a bit more refined than usual thanks to the beautifully fine-grained tannins and a wine that could aptly be described as a lovely combination of power and refinement that should also successfully age for a very long time. 96/2038+

2016 La Tâche: (yields of 31 hl/ha). As is often the case, the highly perfumed nose is the most floral-inflected of the range with its equally cool and restrained array of violet and rose petal scents that combine with an extraordinary group of spice elements on the essence of red currant aromas. The mouthfeel of the imposingly-scaled and powerful flavors is again robust yet refined with just as much minerality as the Richebourg adding even more lift to the almost painfully intense and extravagantly long finish that also just goes and goes. There is a hint of backend warmth but it's not enough to materially detract from the overall sense of harmony though I underscore that the '16 LT is one very firm effort that will require decades to full shed its tannic shell. With that said, this is genuinely brilliant. 98/2041+

2016 Romanée-Conti: (yields of 24 hl/ha). Here the nose is very much in that young RC mode of 'don't bother me' as it requires aggressive swirling to grudgingly reveal smoky and overtly floral suffused aromas of plum, cassis, spiced tea and sandalwood. The gorgeously sleek medium weight plus flavors possess a wonderfully seductive mouthfeel along with plenty of minerality that also suffuses the splendidly long and beautifully well-balanced if youthfully austere finale. Like the La Tâche this spherical effort is also very much built to age and is a wine that is going to require the better part of three decades to realize its full potential. While it is very much fraught to be making projections about all-time great vintages of RC when there have been so many over the storied history of this wine, I would say that the '16 is RC quite simply breathtakingly good and for me it's the wine of the vintage. 99+/2041+

Domaine Rossignol-Trapet (Gevrey-Chambertin)

2017	Beaune "Teurons" 1er	red	(89-91)
2017	Bourgogne	red	(86-88)
2017	Chambertin Grand Cru	red	(93-95)
2017	Chapelle-Chambertin Grand Cru	red	(92-94)
2017	➔ Gevrey-Chambertin Vieilles Vignes	red	(89-91)
2017	Gevrey-Chambertin "Cherbaudes" 1er	red	(89-92)
2017	Gevrey-Chambertin "Aux Combottes" 1er	red	(90-92)
2017	Gevrey-Chambertin "Les Corbeaux" 1er	red	(90-92)
2017	Gevrey-Chambertin "Aux Etelois" 1er	red	(88-91)
2017	➔ Gevrey-Chambertin "Clos Prieur" 1er	red	(90-93)
2017	➔ Gevrey-Chambertin "Petite Chapelle" 1er	red	(90-93)
2017	Latricières-Chambertin Grand Cru	red	(91-94)
2016	Chapelle-Chambertin Grand Cru	red	93
2016	➔ Gevrey-Chambertin "Aux Combottes" 1er	red	92
2016	➔ Gevrey-Chambertin "Petite Chapelle" 1er	red	92
2016	Latricières-Chambertin Grand Cru	red	94

Brothers David and Nicolas Rossignol run this 100% biodynamically farmed domaine. This year I again met with both of them who told me that the 2017 growing season "was light years easier than the 2016 season, in fact we would describe it was ideal. It was clear from the beginning that yields were going to be generous so the trick to obtaining optimal maturities was to control yields. To that end we dropped a fair amount of fruit. The second half of the season was quite clement and we picked from the 7th to the 14th of September. There was almost no sorting necessary as the fruit was very clean and the little sorting that we did was primarily to eliminate any under ripe berries. We used a minimum of 40% whole clusters in the vinification for the lower level wines up to 70% for the *grands crus*. However, we did no punching down as we thought it was best to do a very soft vinification. We also allowed for plenty of oxygenation of the must as we absolutely wanted to avoid reduction whenever possible. There was not much malic acidity so the malos finished relatively quickly. Stylistically the 2017s are somewhat like the 2007s, the 2011s and the 2014s, which should allow them to drink well early or age well over the mid-term too." The range of 2016s revisited below was bottled between April and May 2018. Note too that the 2016 Chambertin will be bottled only in magnum. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France and various regional importers; Anthony Sarjeant, Adnams & Co, www.adnams.co.uk, Laytons, www.laytons.co.uk, Davy & Co., www.davywine.co.uk, Bowes Wine, www.boweswine.co.uk, Compass Wines, www.jasparcorbett.com, DB McCraith, www.dbmwines.co.uk, Averys Fine Wine Merchants, www.averys.com, Berry Brothers & Rudd, www.bbr.com, Harrods Limited, www.harrods.com, Private Cellar Ltd.,

www.privatecellar.co.uk Charles Taylor Wines, www.charlestaylorwines.com and Corney & Barrow, www.corneyandbarrow.com, all UK; Berry Brothers & Rudd, www.bbr.com/hk, Hong Kong).

2017 Bourgogne: A fresh and very pretty array of various red berries, earth and soft floral notes introduce juicy and plump middle weight flavors that are blessed with plenty of energy on the moderately structured finish that displays only a mild trace of austerity. This could be drunk young or held for a few years to develop a bit more depth. (86-88)/2021+

2017 Beaune “Teurons”: A completely different nose is brooding and exceptionally earthy with both red and dark berry aromas that are cut with floral top notes. The sleek and tautly muscular flavors possess notably more weight and drive while being shaped by much firmer tannins on the youthfully austere finale. At least some patience will be required. (89-91)/2025+

2017 Gevrey-Chambertin Vieilles Vignes: This too is quite aromatically subdued with plenty of forest floor and savage characters on the grudging aromas of red and dark currant. There is a bit more size, weight and power to the medium weight and gently stony flavors that deliver fine length and depth on the balanced and only mildly rustic finish. This is really quite good and the old vine density is in evident. Worth checking out. (89-91)/2025+

2017 Gevrey-Chambertin “Aux Etelois”: A more elegant and more expressive nose is comprised by airy and cool aromas of both red and dark pinot fruit that is laced with hints of forest floor, violet, earth and a whisper of wood. There is both good intensity and energy to the nicely detailed middle weight flavors that possess a distinctly finer mouthfeel though not the same concentration, all wrapped in a lingering finish. This is lovely but it doesn't have quite the same level of underlying material. (88-91)/2024+

2017 Gevrey-Chambertin “Cherbaudes”: Soft wood sets off the interesting nose that juxtaposes elegant and very pretty aromas of essence of red currant with those of game and forest floor. The generously proportioned, even plump, medium-bodied flavors possess a caressing mouthfeel though the focused and moderately firm finish tightens up as it sits on the palate. Even so, this delicious effort could be approached young if desired. (89-92)/2027+

2017 Gevrey-Chambertin “Aux Combottes”: Here too the nose is distinctly high-toned with its essence of red cherry, pinot, tea and abundant floral influences. There is a lovely sense of vibrancy to the detailed and refined medium weight flavors that possess a sophisticated mouthfeel before concluding in a solidly complex, lengthy and well-balanced finale. While this could also be enjoyed on the younger side I would advise allowing it at least 2 to 4 years first. (90-92)/2027+

2017 Gevrey-Chambertin “Les Corbeaux”: A very Gevrey-like nose is gamy and earthy with those humus and forest floor elements adding breadth to the cool dark berry fruit aromas. The supple, round and delicious medium weight flavors possess good delineation before culminating in a succulent yet mildly austere finale that is firm but not really rustic. (90-92)/2029+

2017 Gevrey-Chambertin “Clos Prieur”: (planted in 1985). Background hints of wood serve as a relatively neutral backdrop for the very fresh and bright aromas of essence of red currant and cherry that evidence floral, earth and spice wisps. The sleek and tautly muscular medium weight flavors exude a subtle minerality on the firm, serious and moderately austere finish. This is really quite good with particularly solid complexity in a built-to-age package. (90-93)/2029+

2017 Gevrey-Chambertin “Petite Chapelle”: (also from younger vines planted in 1986). A deft application of wood frames the intensely floral and fresh aromas of red cherry, violet, plum and earth. The rich and strikingly vibrant middle weight flavors brim with both minerality and dry extract which buffers the moderately firm core of tannins shaping the dusty, persistent and complex finish that is not quite so firmly structured. This too is really quite good. (90-93)/2027+

2017 Latricières-Chambertin: (from vines planted in 1955). This is the first wine to display any appreciable reduction along with a whiff of wood. The mouthfeel of the beautifully delineated middle weight flavors is once again quite sleek though here there is even more evident minerality suffusing the balanced, long and very firm finish that is less youthfully austere than it usually is. Lovely stuff and very Latricières in style. (91-94)/2032+

2017 Chapelle-Chambertin: (from 25% En Gêmeaux and 75% En la Chapelle). This too is very firmly reduced and all that is visible today is the wood treatment. Otherwise the round and more elegant if less mineral-driven flavors possess a wonderfully refined mouthfeel and a lovely sense of energy, all wrapped in a sappy, more complex and slightly more harmonious finish. This is also built-to-age and is going to need at least 7 to 8 years of cellaring first. (92-94)/2032+

2017 Chambertin: (from two parcels of vines approximately 40 years old and a third that was originally planted in 1919). There is just enough wood to merit mentioning on the attractively layered nose of dark currant, black raspberry and earth where additional notes of spice and floral elements are present. There is fine mid-palate density to the lilting yet tautly muscular and powerful flavors that coat the mouth with sappy dry extract while buffering the even firmer and overtly mineral-driven sneaky long finish. This is austere, compact and very serious and plenty of patience will be necessary. (93-95)/2037+

2016 Gevrey-Chambertin “Aux Combottes”: Perfumed, elegant and cool aromas are composed by notes of red currant, raspberry and floral scents along with hints of earth and forest floor. The sleek, intense and beautifully well-detailed medium weight flavors possess a lovely sense of underlying tension that renders the refreshing, focused and balanced finish even more attractive. Even so the firm core of supporting tannins makes clear that this will require at least some patience before it arrives at its apogee. 92/2026+

2016 Gevrey-Chambertin “Petite Chapelle”: (also from younger vines planted in 1986). This is presently sufficiently reduced that only floral notes can be discerned and I would strongly suggest a thorough aeration if you’re going to try a bottle young. I very much like the sophisticated mouthfeel to the rich, supple and beautifully textured medium weight flavors that exhibit ample minerality on the youthfully austere, complex and built-to-age finish that is linear and borderline strict today. Between the reduction on the nose and the backward finish, I would suggest leaving this alone for at least 5 years first. 92/2031+

2016 Latricières-Chambertin: (from vines planted in 1955). Here too there is enough reduction present to require plenty of aeration. The tightly wound, focused and strikingly intense flavors possess excellent mid-palate density along with a superbly long finish that is akin to rolling small pebbles around in the mouth. This austere, backward and firmly structured effort will need at least 6 to 8 years to add flesh and complexity and will likely require fully 15+ years to reveal its full potential. 94/2036+

2016 Chapelle-Chambertin: (from 25% En Gêmeaux and 75% En la Chapelle). Once again the moderately wooded nose is sufficiently reduced to require plenty of air if you’re going to commit infanticide. The mouthfeel of the slightly bigger and richer flavors is more accommodating with less minerality evident on the firm and attractively textured finish that is shaped by fine-grained but dense tannins. In contrast to the Latricières this should drink well earlier yet will in all likelihood will also need all of 15 years to arrive at its apogee. 93/2034+

Domaine Joseph Roty (Gevrey-Chambertin)

2017	➔ Bourgogne	red	(86-89)
2017	➔ Bourgogne – Coteaux Bourguignons	red	(86-88)
2017	➔ Bourgogne - Cuvée Pressonnier	red	(87-89)
2017	Charmes-Chambertin – Très Vieilles Vignes Grand Cru	red	(92-94)
2017	Côte de Nuits-Villages	red	(87-89)
2017	Gevrey-Chambertin	red	(87-90)
2017	➔ Gevrey-Chambertin “La Brunelle”	red	(89-92)
2017	➔ Gevrey-Chambertin “Les Champs Chenys”	red	(89-92)
2017	➔ Gevrey-Chambertin “Clos Prieur Bas”	red	(89-91)
2017	➔ Gevrey-Chambertin “Les Fontenys” 1er	red	(90-93)
2017	Griotte-Chambertin Grand Cru	red	(92-94)
2017	Marsannay	red	(87-89)
2017	➔ Marsannay “Le Boivin”	red	(89-91)
2017	Marsannay “Champs Saint Etienne”	red	(88-91)
2017	➔ Marsannay “Les Clos du Jeu”	red	(89-92)
2017	➔ Marsannay “Les Ouzeloy”	red	(89-91)
2017	Mazy-Chambertin Grand Cru	red	(91-94)
2016	➔ Bourgogne	red	87
2016	Bourgogne – Coteaux Bourguignons	red	86
2016	Charmes-Chambertin – Très Vieilles Vignes Grand Cru	red	94
2016	➔ Côte de Nuits-Villages	red	89
2016	➔ Gevrey-Chambertin	red	90
2016	➔ Gevrey-Chambertin “La Brunelle”	red	90
2016	➔ Gevrey-Chambertin “Les Champs Chenys”	red	89
2016	➔ Gevrey-Chambertin “Clos Prieur Bas”	red	91
2016	➔ Gevrey-Chambertin “Les Fontenys” 1er	red	92
2016	Griotte-Chambertin Grand Cru	red	92
2016	Marsannay	red	86
2016	Marsannay “Champs Saint Etienne”	red	87
2016	Mazy-Chambertin Grand Cru	red	93

Pierre-Jean Roty, who with his mother and sister, directs this 15 ha domaine, succinctly described the 2017 vintage as “a welcome contrast to 2016 because it gave us quality but no quantity whereas 2017 gave us both. Moreover, the growing season was relatively easy as we had no frost damage and no disease pressure to speak of other than a bit of oidium near the end of August. We began picking on the 12th of September under excellent conditions and brought in clean and ripe fruit, not only in terms of potential alcohols, which came in between 12 and 13.8%, but also with phenolic maturities. There was almost no sorting necessary which always makes the vinifications easier. As to the style of the wines, they’re flattering and forward and should be easy to appreciate. I would describe them as a hypothetical blend of 2000 and 2009 or if I had to choose just one vintage, then like 2007.” Roty further noted that the 2016s, revisited below, were bottled in March and April 2018 without fining or filtration. (Atherton Wine Imports, www.awiwine.com, CA, Alain Junguenet Selections/Wines of France, NJ, both USA; Corney & Barrow, www.corneyandbarrow.com, Robert Rolls & Co., www.robertrolls.com and Private Cellar Ltd., www.privatecellar.co.uk, all UK).

2017 Bourgogne – Coteaux Bourguignons: (unlike many examples of Coteaux Bourguignons this is 100% pinot noir). A pretty and fresh nose combines notes of red and dark raspberry with earth nuances that can also be found on the delicious, round and nicely vibrant flavors that deliver better than average length on the rustic finish. This is a quality example of the genre. (86-88)/2021+

2017 Bourgogne: (from Marsannay fruit). This too is quite fresh with hints of pepper to the slightly toasty aromas of various red berries, earth and a hint of the sauvage. There is a bit more volume to the slightly denser and more voluminous flavors that are serious but delicious and also culminate in a lingering if rustic finish. This is a high quality Bourgogne. (86-89)/2022+

2017 Bourgogne - Cuvée Pressonnier: (25% new oak and from vines of 45+ years of age; until 1994 this portion of Pressonnier was classified as Gevrey *villages*). This too is moderately toasty though not so much as to overshadow the pretty aromas of essence of red currant, cherry and underbrush scents. The sleek and solidly intense medium weight flavors possess fine depth and persistence on the more structured and youthfully austere finale. This is an outstanding Bourgogne and highly recommended provided that you have the patience to cellar it for a few years first. (87-89)/2023+

2017 Marsannay: (from all 3 sectors of the *appellation*). More subtle wood influence frames the ripe essence various red berries that are nuanced by forest floor and humus. There is fine delineation to the attractively vibrant, succulent and fleshy medium-bodied flavors that also flash a touch of austerity on the slightly firmer and rustic finish. This is also perfectly good for what it is though with that said, it’s not necessarily more interesting than the Pressonnier. (87-89)/2024+

2017 Marsannay “Champs Saint Etienne”: (a *monopole* of the Domaine). This is aromatically similar to the straight Marsannay with perhaps just a bit more elegant as there is a floral top note. By contrast there is a noticeably finer mouthfeel to the reasonably concentrated middle weight flavors that exude a refreshing salinity on the mildly austere finish that is once again ever-so-slightly firmer. A quality effort. (88-91)/2025+

2017 Marsannay “Les Ouzeloy”: (from 80+ year old vines). Softly oaky but not really toasty nuances surround the more deeply pitched aromas of cassis, black cherry, and earth. There is however a mildly toasty character to the slightly denser medium-bodied flavors that offer a bit more depth and persistence on the youthfully austere, firm and built-to-age finish. This is worth checking out though note that it will need at least some cellaring. (89-91)/2027+

2017 Marsannay “Le Boivin”: Here the wood is no longer subtle though it doesn’t mask the spicy black cherry, raspberry, violet and violet scents. Once again there is good vibrancy and intensity to the beautifully well-detailed medium weight flavors that possess both fine punch and muscle, all wrapped in a delicious, firm and solidly persistent finish. This is pretty toasty and while it doesn’t affect the overall quality it is stylistically particular. (89-91)/2027+

2017 Marsannay “Le Clos du Jeu”: (also from 80+ year old vines). More moderate though hardly subtle wood influence sets off even riper yet still agreeably fresh aromas of cassis, plum liqueur and newly turned earth. The mouthfeel is once again sleek and intense with excellent mid-palate density before concluding in a driving, rustic and austere finish. This lightly stony effort is expressly built-to-age and a wine that is going to require at least 5 to 7 years first. (89-92)/2029+

2017 Côte de Nuits-Villages: (from Queue de Hareng in Brochon). Moderate wood toast is present on the dark currant, earth and overtly *sauvage*-inflected nose. There is good richness to delicious and nicely concentrated if somewhat less vibrant flavors that do offer solid delineation and minerality on the bitter cherry pit suffused finish. This is perfectly good if not distinguished for its level. (87-89)/2023+

2017 Gevrey-Chambertin: (from La Platière, Les Crais, Charreux and Champerrier du Bas). A very Gevrey nose features notes of game, leather, underbrush and various dark berry scents cut with plenty of earth character. There is once again good volume and punch to the nicely detailed flavors that flash a bit more muscle on the rustic and solidly constituted finish. Once again, at least a few years of patience is suggested. (87-90)/2025+

2017 Gevrey-Chambertin “La Brunelle”: (Roty is one of two owners but is the only domaine that bottles an example). A more elegant if still distinctly earthy array combines notes of both red and dark currant along with game and spice wisps. There is even better density and minerality to the delineated medium-bodied flavors that possess evident muscle on the impressively intense and complex finale. This robust effort is an excellent Gevrey *villages* and recommended. (89-92)/2027+

2017 Gevrey-Chambertin “Les Champs Chenys”: (from vines planted in 1934 that directly abut Charmes-Chambertin). This is the first wine to reflect any significant amount of reduction and it's enough to mask all but the wood treatment. Otherwise there is both good volume and punch to the delicious, caressing and lingering finish where the tannins are a bit finer. As such, while this should easily be capable of rewarding 10 to 12 years of bottle age, it could be approached after 5. (89-92)/2027+

2017 Gevrey-Chambertin “Clos Prieur Bas”: (from the *villages* portion of the vineyard). Plenty of wood and menthol can be found on the nose of essence of red berries, earth and a hint of game. There is lovely intensity and a subtle minerality to the middle weight flavors that possess a relatively refined mouthfeel before culminating in a lingering and refreshing finish. This is really quite good as well though it's not quite as complex as the Champs Chenys, at least not yet. (89-91)/2025+

2017 Gevrey-Chambertin “Les Fontenys”: (from 80+ year old vines). A much more restrained if notably layered nose offers notes of black cherry, plum and spice that are trimmed in much more subtle wood treatment. The supple, more refined and more mineral-inflected medium-bodied flavors possess excellent depth and persistence on the dusty, austere and backward finish that is presently quite compact. This will definitely need time to unwind and is not likely to make for especially interesting early drinking. (90-93)/2029+

2017 Mazy-Chambertin: (from a .12 ha parcel in Mazis Bas). Generous wood fights somewhat with the otherwise beautifully nuanced nose of spice, dark berry liqueur, earth and *sauvage* influences. The wood can also be found on the palate of the relatively dense and powerful medium-bodied flavors that exude evident minerality on the strikingly long and complex finish where the only nit is a touch of warmth. This is very toasty at present but the underlying material and supporting tannic structure bode well for a long life and thus the wood treatment should ultimately successfully integrate. (91-94)/2032+

2017 Griotte-Chambertin: (from a tiny .08 ha parcel). Much more subtle though again hardly invisible wood surrounds the more elegant and higher-toned aromas of red cherry, pomegranate, spice and a floral whiff. Somewhat surprisingly, the middle weight flavors possess both more volume and refinement while displaying a bit less power on the driving, detailed and complex finish that also betrays a hint of warmth. This is a powerful yet elegant Griotte. (92-94)/2032+

2017 Charmes-Chambertin – Très Vieilles Vignes: (from a .16 ha parcel in Charmes proper of vines planted in 1885 that have never been pulled up though Roty points out that those that have died over the years have been replanted). A cool, elegant and restrained nose flashes an array of various red fruit scents that include cherry, raspberry and a hint of pomegranate, along with soft earth, spice and wood nuances. There is a lovely sense of underlying tension to the delicious, intense and well-detailed medium weight flavors that deliver fine depth and persistence on the well-balanced finish. Unusually for this wine, it's not as dense as the Griotte though it's perhaps a bit more refined than usual. (92-94)/2032+

2016 Bourgogne – Coteaux Bourguignons: (unlike many examples of Coteaux Bourguignons this is 100% pinot noir). A whiff of reduction doesn't completely overshadow the earthy, *sauvage* and brooding dark berry fruit aromas. The rich, vibrant, dense and serious flavors are shaped by rustic tannins on the solidly structured finish. This relatively racy effort is decidedly old school in style. 86/2020+

2016 Bourgogne: (in 2016 this has the Pressonnier in it). A discreet application of wood frames the vaguely liqueur-like aromas of raspberry, plum, spice and warm earth. The rich, dense and relatively powerful medium weight flavors are also shaped by rustic tannins on the youthfully austere and built-to-age finish. This is a serious but very good example of the genre that will need a few years of bottle age. 87/2021+

2016 Marsannay: (from all 3 sectors of the *appellation*). Deep ruby color. Slightly more evident wood sets off the ripe aromas that also are vaguely liqueur-like with similar raspberry, spice and pungent earth nuances. The rich, dense and relatively powerful flavors possess excellent verve while delivering acceptable persistence on the overtly rustic and youthfully austere if slightly drying finish. I would tend to drink this on the younger side as it risks drying out with age. 86/2020+

2016 Marsannay “Champs Saint Etienne”: (a *monopole* of the Domaine). A deft application of wood easily allows the agreeably fresh and ripe nose that speaks of both red and dark currant cut with plenty of earth and underbrush elements to be appreciated. The rich, dense and powerful flavors possess excellent punch on the lingering if again somewhat drying finish where the supporting tannins are somewhat finer though even so I would again suggest drinking this on the younger side for fear that it may dry out with extended keeping. To be clear, this is perfectly OK but the balance isn't quite perfect. 87/2022+

2016 Côte de Nuits-Villages: (from Queue de Hareng in Brochon). Moderate wood stops short of competing with the fresher but still clearly ripe aromas of raspberry, dark cherry and earth. The sleek, delicious and attractively textured flavors are not nearly as dense, powerful or rich though they are more precise on the nicely energetic and better balanced if rustic finish. Very good quality for the genre here. 89/2023+

2016 Gevrey-Chambertin: (from La Platière, Les Crais, Charreux and Champerrier du Bas). A mildly toasty nose is comprised by notes of dark pinot fruit that is liberally laced with humus, earth and the *sauvage*. There is once again excellent volume and richness to the velvet-textured flavors thanks to the abundant dry extract, all wrapped in an intense, serious and overtly rustic finish. This very good if youthfully austere effort will definitely require at least some cellaring first. 90/2026+

2016 Gevrey-Chambertin “Les Champs Chenys”: (from vines planted in 1934 that directly abut Charmes-Chambertin). This too is mildly toasty though not so much that is overshadows the otherwise fresh and pretty mix of various red berries and soft earth nuances. The much sleeker and more refined if less concentrated middle weight flavors also possess a lovely sense of verve that carries over to the more mineral-inflected finish that is shaped by finer if still firm tannins. This youthfully effort will also need a few years to integrate the wood treatment but it should prove to be a fine Gevrey *villages* in time. 89/2026+

2016 Gevrey-Chambertin “La Brunelle”: (Roty is one of two owners but is the only domaine that bottles an example). There is a hint of herbal tea present on the more deeply pitched nose of dark currant, earth and a hint of cassis. There is excellent volume to the velvety, round and seductively textured flavors that possess good punch and persistence along with fine depth on the mouth coating and very well-balanced finale. This is good stuff though it’s clearly built-to-age. 90/2028+

2016 Gevrey-Chambertin “Clos Prieur Bas”: (from the *villages* portion of the vineyard). Here the wood toast stops just short of dominating the aromas of dark raspberry, cherry, earth and discreet spice wisps. Once again there is excellent volume and underlying tension to the mineral-inflected middle weight flavors that are unusually powerful while delivering excellent length on the markedly firm bitter cherry pit-inflected finish. This very serious effort offers impressive intrinsic quality though note well that it’s not only built-to-age but a wine that is going to need time as it’s not like to make for especially interesting early drinking. 91/2028+

2016 Gevrey-Chambertin “Les Fontenys”: (from 80+ year old vines). Here too moderate wood toast suffuses the liqueur-like aromas of black cherry, earth, violet and a whiff of the *sauvage*. There is outstanding intensity to the sleek and even more mineral-driven medium weight flavors that are shaped by relatively refined but very firm tannins on the youthfully austere, serious and again, built-to-age finale. This is textbook Fontenys that combines power with elegance. 92/2031+

2016 Mazy-Chambertin: (from a .12 ha parcel in Mazis Bas). More moderate wood toast is still far from subtle even if it does not overshadow the aromas of cassis, black cherry, spice, earth and plenty of *sauvage* character. The rich, concentrated and overtly powerful broad-shouldered flavors brim with sappy dry extract that also buffers the complex and impressively persistent finish where the only nit is a trace of warmth. This is very firm and will need extended cellaring; indeed 15 to 20 years is likely to be necessary if you wish to see this at its peak. 93/2034+

2016 Griotte-Chambertin: (from a tiny .08 ha parcel). Copious wood toast fights with the slighter redder fruit profile that is laced with spice and floral scents along with hints of earth and humus. The medium-bodied flavors are also admirably concentrated and refined if a bit less powerful while delivering good length on the precise and reasonably well-balanced finish though the wood does resurface. This mocha-inflected effort is delicious but it doesn’t have quite the same energy as the Mazis and the Charmes. In sum, this is very good but doesn’t appear to be at its usual outstanding level. 92/2031+

2016 Charmes-Chambertin – Très Vieilles Vignes: (from a .16 ha parcel in Charmes proper of vines planted in 1885 that have never been pulled up though Roty points out that those that have died over the years have been replanted). More moderate, though hardly invisible, oak influence can be found on the notably ripe aromas of cassis, black cherry, plum and a panoply of spice and earth elements. The detailed, powerful and punchy imposingly-scaled flavors possess first-rate mid-palate density as the sappy dry extract coats the mouth on the very firmly structured finish that flashes both better depth and persistence. Excellent quality though again note well that this is very serious and will need extended aging. 94/2036+

Domaine Emmanuel Rouget (Flagey-Echézeaux)

2017	➔ Bourgogne Pinot Noir	red	(86-89)
2017	Chorey-lès-Beaune	red	(87-89)
2017	➔ Côte de Nuits-Villages	red	(88-91)
2017	Echézeaux Grand Cru	red	(92-94)
2017	➔ Nuits St. Georges	red	(89-91)
2017	Savigny-lès-Beaune	red	(87-89)

2017	Savigny-lès-Beaune “Les Lavières” 1er	red	(89-91)
2017	➔ Vosne-Romanée	red	(89-91)
2017	➔ Vosne-Romanée “Les Beaux Monts” 1er	red	(91-93)
2017	➔ Vosne-Romanée “Cros Parantoux” 1er	red	(92-95)

Emmanuel Rouget described 2017 as a “very good vintage where our production was much better than the pitiful quantities we realized in 2016. The growing season was about as easy as 2016 was difficult as there was no frost, no mildew and no excess heat. We picked from the 7th of September under excellent conditions and brought in very ripe and clean fruit that averaged between 12.7 and 13.5% in terms of potential alcohols. Yields were healthy and ranged from 38 to 40 hl/ha across all of our *appellations*. The vinifications weren’t the easiest as you had to watch the extractions though they were a good deal easier than in 2018 where you really had to watch things for various reasons that also include extraction levels among several other concerns. As to the style of 2017, it’s a classic Burgundian vintage with balanced and generous wines that speak clearly of their origins. What I find so interesting is that even though I have been doing this a long time now [2018 was Rouget’s 42nd vintage.] but even so, every vintage is different and that’s a good thing. It keeps things fresh for the *vigneron* and provides an ever-changing product for our clients.” Fans of the domaine are not seeing things as there is a new wine in the range as Rouget purchased a .15 ha parcel of the Savigny 1er Les Lavières. (DNS Wines, www.dnswines.com, CA, USA; Seckford Wines, www.seckfordwines.co.uk, Goedhuis & Co., www.goedhuis.com and Fields, Morris & Verdin, www.fmvwines.com, all UK).

2017 Bourgogne Pinot Noir: A pretty ruby color draws the eye. The fresh, bright and beautifully fresh nose is composed mostly by notes of red fruit aromas that include raspberry and cherry cut with a touch of earth. There is reasonably good density to the delicious and generously proportioned flavors that terminate in lingering bitter cherry-inflected finish. This is really quite good for its level and worth considering. (86-89)/2021+

2017 Choresy-lès-Beaune: (Note that this will not be labeled under the name of Emmanuel Rouget but rather under both his sons’ names of Guillaume Rouget and/or Nicolas Rouget; in other words, it’s the same wine but it will be sold under two different, if similar, labels). This too has a dazzling ruby color. Super-fresh aromas of relatively high-toned fruit also include notes of raspberry, cherry and pomegranate that reflects nuances of spice and earth. The attractively energetic and well-detailed flavors possess an appealing mouthfeel before concluding in a sneaky long finish. This refreshing effort is almost gulpable and should drink well shortly after release. (87-89)/2020+

2017 Savigny-lès-Beaune: (from Les Planchots). This is once again exuberantly fresh with a mix of both red and dark currant aromas that are cut with hints of earth and forest floor characters. While there is equally good energy to the light weight flavors, there isn’t quite the same density though the tannins supporting the lingering bitter cherry pit-infused finish are slightly finer. While these two wines are qualitatively similar, they offer two different expressions. (87-89)/2021+

2017 Savigny-lès-Beaune “Les Lavières”: (from a .15 ha plot). Cool and airy aromas of high-toned red berry fruit enjoys additional breadth in the form of lavender, earth and a touch of spice. The liting, punchy and refined lighter weight flavors possess a lovely sense of underlying tension while delivering reasonably good depth and length on the youthfully austere finale. This is pretty if not especially concentrated and should drink well relatively early. (89-91)/2023+

2017 Côte de Nuits-Villages: (from Les Chaillots in Corgoloin). A discreet application of wood easily allows the mix of red cherry, plum, earth and sauvage-inflected aromas to be appreciated. Once again there is a lovely sense of underlying energy to the delicious flavors that possess a relatively refined mouthfeel as well as a touch of backend austerity. This too should be accessible young if that’s your fruit profile preference. (88-91)/2023+

2017 Nuits St. Georges: (from vines in Au Chouillet and Aux Lavières and then in 2010 a parcel of Aux Argillats was added). This is at once more deeply colored and more deeply pitched with its fresh and restrained nose of plum, dark currant, violet and newly turned earth. There is notably better concentration to the muscular and punchy medium-bodied flavors that flash a mild rusticity on the mouth coating though not particularly austere finale. This well-made effort is very Nuits in character and should age well over the mid-term. (89-91)/2025+

2017 Vosne-Romanée: (from 1.5 ha of vines situated in Aux Saules, La Vigneux, Les Barreaux, Raviolles and Les Jacquines). A classic Vosne nose offers up a lovely array of spice elements on the overtly floral nose of mostly red and dark pinot fruit where a hint of sandalwood lurks in the background. The sleek and more refined if not quite as concentrated flavors culminate in a delicious, dusty and balanced finale. This needs to add depth in order to achieve the upper end of my projected range but the underlying material is present for that to occur. (89-91)/2025+

2017 Vosne-Romanée “Les Beaux Monts”: (from two parcels of 50+ year old vines in Flagey that total .2915 ha). Here there is a haunting perfume to the even more overtly floral-suffused nose that is comprised by the cool essence of red currant, cherry, anise and hoisin. The relatively supple yet strikingly refined middle weight flavors exude evident minerality on the vibrant and beautifully delineated if youthfully austere finale. This classy effort is textbook Beaux Monts. (91-93)/2027+

2017 Echézeaux: (from a total of 1.06 ha with 65+ year old vines in the *climats* of Les Treux and Cruots with .63 ha and .43 ha, respectively). An admirably pure, elegant and airy nose reflects notes of essence of red currant, rose petal and discreet spice nuances that are trimmed in just enough wood to notice. The round and transparent medium weight plus flavors possess fine precision on the balanced and markedly firm finish that displays excellent length. This is more muscular than it usually is; indeed the word robust comes to mind, yet it remains elegant and refined. Lovely stuff. (92-94)/2032+

2017 Vosne-Romanée “Cros Parantoux”: (from a .70 ha parcel of 55+ year old vines that for the last 5 years has been worked exclusively by horse). Here there is more evident wood framing the cool, airy and restrained nose of essence of red pinot fruit, lavender, violet, sandalwood and Asian-style tea. A super-sleek, even silky, medium weight flavors brim with both minerality and dry extract where the latter buffers the firm tannic spine shaping the balanced, gorgeously long and youthfully austere finish. As one would reasonably expect, this is still very backward and should amply reward mid to perhaps even longer-term cellaring. In a word, excellent. (92-95)/2032+

Domaine Georges Roumier (Chambolle-Musigny)

2017	Bonnes Mares	Grand Cru	red	(93-95)
2017	➔	Bourgogne	red	(87-89)
2017	➔	Chambolle-Musigny	red	(89-92)
2017	➔	Chambolle-Musigny “Les Amoureuses”	1er	red (94-97)
2017		Chambolle-Musigny “Les Combottes”	1er	red (90-92)
2017	➔	Chambolle-Musigny “Les Cras”	1er	red (91-94)
2017		Charmes-Chambertin “Aux Mazoyères”	Grand Cru	red (92-94)
2017		Echézeaux	Grand Cru	red (91-93)
2017	➔	Morey St. Denis “Clos de la Bussière”	1er	red (91-93)
2017		Musigny	Grand Cru	red (95-98)
2017		Ruchottes-Chambertin	Grand Cru	red (92-95)
2016		Bonnes Mares	Grand Cru	red 96
2016	➔	Chambolle-Musigny		red 89
2016	➔	Chambolle-Musigny “Les Amoureuses”	1er	red 96
2016	➔	Chambolle-Musigny “Les Cras”	1er	red 93
2016		Charmes-Chambertin “Aux Mazoyères”	Grand Cru	red 94
2016		Echézeaux	Grand Cru	red 92
2016	➔	Morey St. Denis “Clos de la Bussière”	1er	red 91
2016		Musigny	Grand Cru	red 97
2016		Ruchottes-Chambertin	Grand Cru	red 94

There are several developments worthy of note as fans of the domaine will be pleased to hear that the domaine was able to purchase the .27 ha holding of Charmes-Chambertin (in Mazoyères) from prior owner Jean-Pierre Mathieu. It had been farming this parcel on a *métayage* basis where the production was divided 50% for each partner. As such the production of this wine will now double as of 2018. Christophe Roumier was careful to note that Mathieu was “very fair in his negotiations with us as he probably could have exacted a higher price if he had offered the parcel in more of an auction setting.” Secondly, Roumier explained that he is now using corks that have been sensor-scanned and are in concept guaranteed against the presence of TCA.

As to the 2017 vintage, Roumier describes it as one where “it was necessary to carefully control yields. As is typically the case, the vines that suffered frost damage in 2016 were particularly productive so we did a green harvest in those parcels. However once that was done the rest of the growing season was relatively straightforward with really not much disease pressure to worry about. I chose to begin picking on the 8th of September under near-perfect conditions so we were able to pick relatively quickly and all the more so since the fruit was really very clean. Yields were good without being high at between 35 and 41 hl/ha with good potential alcohols as well. The vinifications were easy as well and I used from 35 to 60% whole clusters. The fruit though did not have especially strong acidities and the post-malo pHs came in between 3.6 and 3.7, which is a bit higher than what I would consider classic in Burgundy but still nothing to be concerned about. I like the style of the 2017s

as the wines are fruit-driven without being simple while offering good minerality as well as refined and supple tannins. I would compare 2017 to 2014 except with more vibrancy.” As I explained previously, Roumier has leased another .5 ha in Bonnes Mares, all in *terres blanches*, plus a small .13 ha parcel in Echézeaux located in En Orveau. This brings the domaine’s holding in Bonnes Mares to 1.89 ha, divided between 60% in *terres blanches* and 40% in *terres rouges*. Lastly Roumier’s 2016s, revisited below, were bottled in April 2018. (Terlato Wines, IL and Skurnik Wines, www.skurnik.com, NY, both USA; John Armit Wines, www.armit.co.uk, Domaine Direct, www.domainedirect.co.uk, Howard Ripley, www.howardripley.com, Berry Brothers & Rudd, www.bbr.com, Haynes, Hanson & Clark, www.hhandc.co.uk, Gerrard Seel, www.gerrardseel.co.uk, Tanners Wine, www.tanners-wines.co.uk, Laytons, www.laytons.co.uk, Justerini & Brooks, www.justerinis.com and The Wine Society, www.thewinesociety.com, all UK; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Bourgogne: Purple fruit aromas, in particular plum, suffuse the earthy and softly spicy nose. There attractively textured flavors possess crunchy fruit and a lovely vibrancy before concluding in a complex and lingering finish where the only fault is a hint of warmth. This is an excellent Bourgogne and recommended. (87-89)/2021+

2017 Chambolle-Musigny: (contains some *premier cru* juice from Fuées). A more elegant and somewhat higher-toned nose reflects notes of various red berries, violet, lavender and once again a whiff of spice nuance. The wonderfully sleek and energetic medium weight flavors possess almost palpable minerality on the saline, balanced and refreshing finale. This too is an excellent example of the genre and very Chambollesque. (89-92)/2024+

2017 Morey St. Denis “Clos de la Bussière”: (a 2.59 ha *monopole* of the domaine). Here there is enough reduction to overshadow the fruit today. Otherwise there is a fleshy, even velvety, mouthfeel to the nicely voluminous medium-bodied flavors that flash focused power on the ever-so-mildly rustic and beautifully complex finale that delivers sneaky good length. This is finer than it usually is and should amply reward extended keeping. (91-93)/2029+

2017 Chambolle-Musigny “Les Combottes”: (from a .27 ha parcel). This too is presently sufficiently reduced to be aromatically unreadable today. The finer though not denser middle weight flavors exude a subtle minerality on the lacy and graceful medium weight flavors that possess a seductive mouthfeel though not the quite the same complexity and persistence on the ever-so-slightly drying finish. The supporting tannins seem ripe and thus I suspect that the mild dryness will eventually dissipate. (90-92)/2025+

2017 Chambolle-Musigny “Les Cras”: (from a 1.75 ha parcel of vines averaging 40+ years of age). Here there is no reductive funk to suppress the appeal of the overtly floral-inflected nose that reflects notes of violet, lilac, lavender and rose petal along with a fresh mix of red and dark cherries. The sleek, intense and almost pungent mineral-driven medium weight flavors possess terrific delineation on the dusty, firm and youthfully austere finish that goes on and on. This is decidedly backward at present and is going to require extended cellaring to arrive at its apogee. (91-94)/2032+

2017 Echézeaux: (from a .1311 ha parcel in En Orveau). A lavishly spiced nose radiates notes of plum, violet and a pretty range of red berry fruit aromas. I very much like the velvety and seductive texture of the dusty and delicious flavors that offer good if not genuinely special depth and persistence on the firmly structured finish. I suspect that more depth, and perhaps much more, will develop over the course of the next 15 years and if so my range could be unduly conservative. (91-93)/2032+

2017 Charmes-Chambertin “Aux Mazoyères”: (from a .27 ha parcel of vines planted in 1935). A completely different aromatic profile presents an intensely earthy and *sauvage*-suffused mix of red currant where hints of forest floor and underbrush can be detected. The supple but intense and muscular medium-bodied flavors project evident minerality on the mildly austere and crunchy finish that is shaped by both a firm core of tannins and bright acidity. This is presently quite tightly wound and will require the better part of 20 years to completely resolve. (92-94)/2034+

2017 Ruchottes-Chambertin: (from a .54 ha parcel). While the nose is quite firmly reduced the wonderfully refined and attractively pure medium weight flavors possess exquisite persistence on the tightly wound, focused and impeccably well-balanced finale that seems to be built on a base of liquid rock. The fruit is so fresh that it’s also quite crunchy and overall, this is a Ruchottes of class and grace yet with no lack of muscle and punch. (92-95)/2034+

2017 Bonnes Mares: (from several parcels now totaling 1.89 ha that are divided between 40% *terres rouges* and 60% *terres blanches*). This is also sufficiently reduced to blur the underlying nuances of the nose. Otherwise there is excellent power and drive to the intense and even more muscular broad-shouldered flavors that culminate in an explosive, dusty and very, very tightly wound finish. Despite the excellent size and weight, this remains beautifully proportioned and should age effortlessly for several decades. In a word, terrific. (93-95)/2037+

2017 Chambolle-Musigny “Les Amoureuses”: (from a .40 ha parcel). A wonderfully spicy, cool and airy nose is markedly floral in character while offering notes of various red berries, tea, sandalwood and a whiff of incense. The silky and ultra-refined middle weight flavors possess excellent underlying tension along with seemingly endless reserves of minerality that really emerges on the focused, detailed and gorgeously persistent finale. This is class in a glass but it is also the epitome of power without weight. While not quite as structured as the Bonnes Mares, this too should age effortlessly. (94-97)/2035+

2017 Musigny: (one and one-half barrels produced). Reduction and soft wood nuances are all that can be discerned today. Much more interesting are the super-sleek, velvety and powerful mineral-driven imposingly-scaled flavors that despite the opulent richness retain lovely delineation on the almost painfully intense and hugely long finish. The supporting tannins are the ripest in the range though they make it indisputably clear that this is destined for a very long life, indeed 25 to 30 years would not surprise me yet this is not particularly austere though it may evolve in that direction once it's bottled. One of the crown jewels of the 2017 vintage. (95-98)/2039+

2016 Chambolle-Musigny: (contains some *premier cru* juice from Fuées and Combottes in 2016). A restrained and brooding if fresh and ripe nose features notes of dark berry fruit, plum and violet nuances. There is fine detail to the punchy and mineral-inflected medium-bodied flavors that are impressively dense on the mouth coating and lengthy finish. This youthfully austere is perhaps a touch less refined than it usually is but it's notably more structured and concentrated. 89/2026+

2016 Morey St. Denis “Clos de la Bussière”: (a *monopole* of the domaine). A deft application of wood sets off pretty, pure, elegant and airy aromas of both red and dark pinot fruit that are cut with varying degrees of earth, floral and spice wisps plus an interesting hint of orange peel. The rich, sleek and beautifully delineated middle weight flavors also flash good minerality, all wrapped in a firm and serious but not especially austere finale where the only nit is a hint of warmth. 91/2026+

2016 Chambolle-Musigny “Les Cras”: (from a 1.75 ha parcel of vines averaging 35 to 40 years of age). Here too there is a background hint of wood framing the super-fresh if cool and restrained aromas of liqueur-like red cherry, rose petal and subtle spice whiffs. There is excellent concentration to the succulent yet well-detailed and intensely mineral-inflected flavors that are blessed with plenty of sappy dry extract that also serves to buffer the moderately firm core of tannins shaping the beautifully persistent finish that also flashes a suggestion of warmth. This is terrific and should age gracefully yet the copious level of sap should permit it to drink reasonably well young too. 93/2028+

2016 Echézeaux: (from a .1311 ha parcel in En Orveaux; 100% whole cluster though Roumier noted that because he produced only 60 bottles that it would not be commercialized; I include the note anyway). Strong wood influence fights with the otherwise ripe and spicy dark currant, plum liqueur and floral scents. There is ample wood influence on the palate as well that is comprised by energetic flavors that deliver excellent length on the somewhat rustic finish. This isn't particularly dense and it's a bit oaky for my taste but it has the balance to age well. 92/2031+

2016 Charmes-Chambertin “Aux Mazoyères”: (from a .27 ha parcel of vines planted in 1935). A more deftly oaked nose offers up notes of essence of red cherry, currant, violet and pungent earth scents. The mid-palate of the medium weight plus flavors is sleek and polished while contrasting with the robust and borderline rustic finish that is sneaky long, markedly powerful and palate coating. I like the balance and this linear and compact effort too should be capable of aging effortlessly, indeed it's going to need it. 94/2033+

2016 Ruchottes-Chambertin: (from a .54 ha parcel). Once again there is a distinctly cool quality to the restrained and ultra-fresh and pure aromas of red currant, raspberry, earth and whiffs of mocha, truffle and the *sauvage*. The rich yet beautifully chiseled middle weight flavors possess superb focus along with an abundance of minerality that becomes increasingly apparent on the complex, refined and strikingly persistent finish where a hint of warmth arises. This is both classy and harmonious and like all of the Roumier '16s, a wine that should age well. 94/2034+

2016 Bonnes Mares: (from several parcels now totaling 1.89 ha that are divided between 40% *terres rouges* and 60% *terres blanches*). This is unusually high-toned with its pure essence of red berry fruit, especially pomegranate, earth and discreet spice nuances. There is a wonderfully refined texture to the stony, chiseled and focused broad-shouldered flavors that possess a taut muscularity that really comes up on the intensely saline and youthfully austere finish that is sneaky long. The addition of .5 ha of *terres blanches* is understandably going to change the nature of this wine to one that is somewhat more elegant if less powerful. I like the change but long-time fans should be aware that going forward, the Roumier BM has changed and arguably for the better. In a word, superb. 96/2036+

2016 Chambolle-Musigny “Les Amoureuses”: (from a .40 ha parcel). An all but invisible dab of wood sets off the overtly spicy and somewhat more deeply pitched mix of plum, violet, lavender and tea scents. Remarkably fine tannins shape the energetic, refined and beautifully well-detailed middle weight flavors that are pungently mineral-inflected while delivering outstanding depth and length. This understated wine 'wows' but it does so by virtue of its wonderful sense of spherical harmony rather than through sheer size and weight as this is not nearly as imposingly powerful as either the Bonnes Mares or the Musigny. 96/2034+

2016 Musigny: (100% whole cluster and 100% new wood; only 180 liters produced or ~3/4 of a barrel). This is arguably the most overtly floral-scented wine in the range with its lovely array of rose petal, violet and lavender aromas that are liberally cut with spice, sandalwood and exotic tea. There is both outstanding concentration and power to the big-bodied and, like the Amoureuses, almost pungently mineral-driven flavors that conclude in a driving finish where the intensity really builds from the mid-palate all the way to the explosive backend. This is a huge wine but one of impeccable class and grace. 97/2038+

Domaine Armand Rousseau Père et Fils (Gevrey-Chambertin)

2017	Chambertin Grand Cru	red	(95-98)
2017	Chambertin-Clos de Bèze Grand Cru	red	(95-98)
2017	Charmes-Chambertin Grand Cru	red	(91-93)
2017	Clos de la Roche Grand Cru	red	(92-94)
2017	Gevrey-Chambertin	red	(88-91)
2017	Gevrey-Chambertin "Clos du Chateau"	red	(87-89)
2017	Gevrey-Chambertin "Les Cazetiers" 1er	red	(90-92)
2017	➔ Gevrey-Chambertin "Clos St. Jacques" 1er	red	(93-95)
2017	Gevrey-Chambertin "Lavaut St. Jacques" 1er	red	(90-92)
2017	Mazy-Chambertin Grand Cru	red	(91-94)
2017	Ruchottes-Chambertin – Clos des Ruchottes Grand Cru	red	(92-95)
2016	Chambertin-Clos de Bèze Grand Cru	red	98
2016	➔ Gevrey-Chambertin "Clos St. Jacques" 1er	red	95
2016	Ruchottes-Chambertin – Clos des Ruchottes Grand Cru	red	94

Like most of her colleagues, Eric Rousseau's daughter Cyrielle described the 2017 growing season as "an easy one where there really wasn't too much to worry about other than controlling yields. After the frost losses we endured in 2016, many of the vines that had suffered damage were especially productive so it was necessary to drop quite a bit of fruit. However, out of all of the things that it's at times necessary to be concerned about, the best one to have is controlling yields, in fact I would call it a high class problem. Because the flowering passed quickly, the fruit had relatively homogenous ripeness levels plus it was very clean. Thus when we started the harvest on the 5th of September, we were able to harvest quickly, in fact we picked everything in only 8 days. Yields were obviously much better than in 2016 and we averaged around 35 hl/ha across all of our appellations. And by the same token when the fruit is ripe and clean the vinifications were straightforward. As to the wines, they're actually quite powerful with excellent freshness levels. The acidities aren't high but from a taste perspective, that is not at all how they come across as they're really quite vibrant. It's true that they don't have the sheer densities of the 2016s but they're so well-balanced that they're impressively harmonious." I agree with Cyrielle's take on the wines because while the Rousseau '17s aren't quite as dense as their '16s, they're not far off and they are complete and well-balanced. And the '16s, three of which are revisited from bottle below, are stunning; they were bottled in April 2018. As I reported previously, the domaine is now using bottles where the bottom of it is embossed with the name of the domaine. Also as of 2015 each cork used for the Chambertin and Clos de Bèze is individually analyzed for TCA-taint. This quality control step is being progressively applied to the other wines in the range. (Frederick Wildman, www.frederickwildman.com, NY, USA; Berry Brothers & Rudd, www.bbr.com, Fields, Morris & Verdin, www.fmvwines.com The Wine Society, www.thewinesociety.com, Tanners Wine, www.tanners-wines.co.uk, Laytons, www.laytons.co.uk, O.W. Loeb, www.owloeb.com, The Rare & Fine Wine Company Limited, www.therareandfinewinecompany.com and Justerini & Brooks, www.justerini.com, all UK; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Gevrey-Chambertin "Clos du Chateau": (a 1.36 ha *monopole* of the domaine). An expressive and quite aromatic nose freely offers up notes of red and dark berries laced with earth and a whiff of forest floor. The supple, round and delicious lighter weight flavors possess good verve while offering acceptable depth and persistence. This easy-going effort could easily be enjoyed young. (87-89)/2022+

2017 Gevrey-Chambertin: (from parcels totaling 1.61 ha in Les Crais, Creux Brouillard, En Champs, Les Cercueils, Clos Prieur Haut and Bas, La Marie, Craipillots and Estournelles St. Jacques). A more deeply pitched and slightly earthier nose introduces more concentrated medium weight flavors that also possess better depth on the delicious and caressing finish. There is better underlying material and this should reward up to a decade of cellaring. (88-91)/2024+

2017 Gevrey-Chambertin "Lavaut St. Jacques": (from a .76 ha parcel). Here the nose is more deeply pitched still with its somber yet fresh array of plum, dark currant, newly turned earth and forest floor scents. There is a marked difference in scale as there is better density to the muscular and intense flavors that brim with evident minerality on the firm, serious and moderately austere finale. At least some patience advised. In short, this is textbook Lavaut. (90-92)/2027+

2017 Gevrey-Chambertin “Les Cazetiers”: (from a .6 ha parcel of 50+ year old vines). A discreet veneer of wood sets off the cool and ultra-pure essence of very fresh red cherry, raspberry and *sauvage*-inflected aromas. There is once again excellent intensity and verve to the more muscular and powerful broad-shouldered flavors that culminate in a robust, serious and built-to-age finish. The Lavaut is finer but this is more imposing and while the two are qualitative equals, at least today, they offer two quite different expressions. (90-92)/2029+

2017 Charmes-Chambertin: (from a 1.47 ha holding of roughly 25+ year old vines that combines .61 ha in Charmes with .86 ha in Mazoyères; this is now seeing 20% new wood as of 2017 whereas before it saw none). This too reflects just enough wood to mention as it serves as a relatively neutral backdrop for the restrained and pure essence of red pinot fruit, earth and discreet spice whiffs. The backward if supple medium-bodied flavors possess a beguiling sense of underlying tension that carries over to the detail but very firm, serious and youthfully austere finish that delivers sneaky good length. Of all the Rousseau wines, the Charmes has made the most progress over the last 5 years as it's finally beginning to consistently achieve *grand cru* quality. (91-93)/2032+

2017 Mazy-Chambertin: (from .53 ha in Mazis-Bas; 20% new wood in 2016). Deft but not invisible wood easily allows the attractively spicy aromas of wild dark berries, plum, humus and a floral nuance to be appreciated. The succulent but powerful big-bodied flavors possess slightly better mid-palate density while exhibiting excellent power and minerality on the robust, saline and very firm finale. This too has been making real quality strides over the past few years. (91-94)/2034+

2017 Clos de la Roche: (from a 1.48 ha holding, 1 ha of which is in Les Fremières and the rest in Clos de la Roche proper). An overtly floral and markedly earthy nose is quite restrained if exceptionally pretty with its cool array of red and blue pinot fruit scents laced with hints of leather and herbal tea. There is terrific vibrancy to the slightly more muscular large-scaled flavors that culminate in a linear and beautifully delineated finish that really firms up as it sits on the palate. This taut, youthfully austere and very serious effort is very much built-to-age and is going to need at least half a dozen years to unwind and 20+ to reach its full potential. (92-94)/2037+

2017 Ruchottes-Chambertin – Clos des Ruchottes: (1.06 ha; 20% new wood). A very pretty and ultra-fresh nose offers up airy, cool and elegant liqueur-like aromas of essence of red cherry that are cut with a plenitude of floral, spice and earth nuances that are trimmed in just enough wood to notice. The mouthfeel of the medium-bodied, tautly muscular and even more mineral-driven flavors is relatively refined while delivering superb length on the almost painfully intense and beautifully delineated finish. This is also built-to-age but as is usually the case, this is a combination of finesse and punch where it will mature on balance. This too is textbook. (92-95)/2037+

2017 Gevrey-Chambertin “Clos St. Jacques”: (from a 2.21 ha parcel raised in 80% new wood). Here the wood treatment is much more in the foreground though not so much as to mask the fresh and cool aromas of red currant, wet stone, tea and forest floor. Like the Ruchottes the mouthfeel of the middle weight flavors is quite sleek and ultra-intense while flashing plenty of minerality on the strikingly well-detailed finish that displays focused power and superb length. This is an exercise in harmony and grace and while it should be approachable after only 6 to 8 years, it should age effortlessly for several decades. (93-95)/2037+

2017 Chambertin: (2.55 ha; 100% new wood). Generous wood is present on the ultra-fresh and incredibly spicy nose that reflects notes of reserved red berries, the *sauvage*, earth, floral and exotic tea wisps. The mouthfeel of the imposingly constituted and admirably concentrated flavors is one of contrasts as the mid-palate is quite supple yet the powerful, driving, austere and muscular finish is robust, serious and austere. This is jaw droppingly good and somewhat curiously relative to how the two wines typically show at this stage, this is the flashier of the two. We'll see in time though as it's usually the Chambertin that goes into a shell only to emerge 20+ years later. Be that as it may, today this is a genuine 'wow' wine. (95-98)/2042+

2017 Chambertin-Clos de Bèze: (1.42 ha; 100% new wood where the inside of the barrel has been steam washed first). While the wood treatment is certainly evident it's more subtle on the overtly cool and restrained nose that is markedly spicy with its combination of relatively high-toned aromas of red cherry, raspberry, rose petal and a suggestion of earth. There is excellent power and punch to the large-scaled flavors that are a combination of power and refinement while being blessed with an abundance of sappy dry extract that imparts a seductive quality to the mouth coating, hugely long and very firmly structured finish. It's going to be interesting in 25 or 30 years' time to see which of these is the better wine, assuming that one of them will be! (95-98)/2042+

2016 Ruchottes-Chambertin – Clos des Ruchottes: (20% new wood). A highly appealing freshness to the elegant aromas of red and dark berries that are at once intensely earthy and spicy. In the same fashion, there is a lovely sense of verve and freshness to the markedly mineral-driven medium-bodied flavors that possess first-rate delineation on the sleek, youthfully austere and sneaky long finish. This is really quite classy and has already developed impressive depth. While this clearly has the intrinsic stuffing to reward extended cellaring, 5-ish years or so should be sufficient in order to enjoy this beauty if youthful fruit is your preference. 94/2036+

2016 Gevrey-Chambertin “Clos St. Jacques”: (from a 2.2 ha parcel raised in 80% new wood). Rousseau noted that the 2016 CSJ contains more fruit from the upper portion as the lower part was heavily affected by the frost. An elegant, pure and exuberantly spicy nose blends notes of essence of red berries with wisps of earth, lavender and a background hint of oak. The equally pure middle weight flavors possess excellent mid-palate concentration along with the same intense mineral streak as the Ruchottes while delivering stunningly good depth and persistence on the beautifully well-balanced finish. As good as the Ruchottes is, and it’s first-rate, there is simply another dimension present here. 95/2036+

2016 Chambertin-Clos de Bèze: (90% new wood). Here too there is just enough wood in evidence to mention on the gorgeously spiced and intricately layered aromas of essence of red currant, floral, plum, earth and a whisper of the *sauvage*. Once again the mouthfeel of the notably more imposingly-scaled flavors is sleek with excellent minerality that really comes up on the super-saline finish that goes on and on. But what I really admire about the ‘16 Bèze is the texture because it’s at once muscular yet highly seductive and refined. This is a very, very powerful wine that is seriously impressive in every respect. In a word, brilliant. 98/2041+

Domaine Marc Roy (Gevrey-Chambertin)

2017	➔ Gevrey-Chambertin Vieilles Vignes	red	90
2017	➔ Gevrey-Chambertin “Clos Prieur”	red	90
2017	➔ Gevrey-Chambertin – Cuvée Alexandrine	red	91
2017	➔ Gevrey-Chambertin “La Justice”	red	89

Alexandrine Roy explained that 2017 was “so much easier to manage than 2016 that it almost seemed like a vacation relatively speaking. With that said, we had the same frost scare that we did in the prior year and thus we were out in the wee hours of the morning on the 26th and 27th of April ready to burn straw bales to create the necessary smoke screen. Ultimately, we had no damage because the conditions were drier than those of 2016 and we essentially had no damage to speak of. Moreover, because we had a real winter it killed many of the pests and spores so the growing season had almost no disease pressure. Bud burst came early and there was a generous fruit set along with a very fast and successful flowering with virtually no shatter. The summer was quite warm without being excessively hot which had the effect of thickening the skins and this helped against what little disease pressure there was. We picked from the 5th to the 9th of September and there was almost no sorting required. I destemmed the fruit completely and did a very soft vinification that favored pumping over relative to punching down during the 15 to 18 day *cuvaison*. Regarding the wines, I love the ‘17s for their unabashed freshness and energy. They are already a pleasure to drink and I think that they will be enjoyable young, old or in between.” As I have commented in the past, Roy just doesn’t seem to miss as she’s a perfectionist and 2017 will not disappoint her legion of fans. Roy noted that her 2016s were bottled in August 2017. For those readers who are not familiar with the Roy wines, the style is a mix of old style classicism coupled with moderate new oak treatment that doesn’t upset the balance or transparency. (A Daniel Johnnes Selection, Imported by Skurnik Wines, www.skurnikwines.com, NY, DC Flynt MW Selections, www.dcflyntmw.com, LA, Old World Importing, Inc., www.oldworldimporting.com, CO, Caveau Selections, www.caveauselections.com, OR, all USA; Thorman Hunt & Co., www.thormanhunt.co.uk, Davy & Co., www.davywine.co.uk, H2Vin, www.h2vin.co.uk, Clarion Wines, www.clarionwines.co.uk, all UK).

2017 Gevrey-Chambertin Vieilles Vignes: (from ~70 year old vines). A strikingly fresh and very pretty nose combines notes of various dark berries with those of earth and forest floor. There is solid density to the punchy medium-bodied flavors that possess a lovely sense of detail that is enhanced by the relatively fine-grained tannins shaping the youthfully austere, complex and well-balanced finish. This is an excellent Gevrey *villages* and worth your interest. 90/2024+

2017 Gevrey-Chambertin “La Justice”: (from a .33 ha parcel). A ripe yet airy and cool array is comprised by notes of plum, dark cherry and soft earth nuances that are trimmed is discreet wood influence. The mouthfeel of the slightly less concentrated middle weight flavors is notably finer while delivering fine length on the balanced finish that is just a bit less complex. As is usually the case, this is a Gevrey *villages* of finesse. 89/2023+

2017 Gevrey-Chambertin “Clos Prieur”: A background dollop of wood does not interfere with the appreciation of the wonderfully elegant and super-fresh aromas of pure essence of both red and dark currant that is trimmed in soft spice and earth wisps. The mouthfeel of the medium-bodied flavors is again quite sleek though with more evident minerality on the firm, well-detailed and solidly complex bitter cherry pit-inflected finish. This is once again a beautiful Gevrey *villages* that should easily reward a decade plus of cellaring if that’s your fruit preference. 90/2024+

2017 Gevrey-Chambertin – Cuvée Alexandrine: (made 100% from tiny “*millerandage*” grapes, or shot berries, which give much higher solid to liquid ratios; it is not made every vintage). This is also attractively elegant and pure if somewhat more restrained with its airy and cool aromas of red and dark raspberry with undertones of spice, floral, humus and earth. The super-sleek, intense and strikingly well-delineated flavors possess more evident mid-palate concentration along with slightly more prominent minerality as well on the impeccably well-balanced finish. This is a terrific *villages* level wine that should also age well but be approachable in its youth. 91/2025+

Domaine Christian Sérafin (Gevrey-Chambertin)

2017	➔ Bourgogne	red	(86-89)
2017	Chambolle-Musigny “Les Baudes” 1er	red	(89-92)
2017	Charmes-Chambertin Grand Cru	red	(90-93)
2017	Gevrey-Chambertin	red	(87-90)
2017	Gevrey-Chambertin Vieilles Vignes	red	(88-91)
2017	Gevrey-Chambertin “Les Cazetiers” 1er	red	(90-92)
2017	Gevrey-Chambertin “Les Corbeaux” 1er	red	(89-91)
2017	Gevrey-Chambertin “Le Fonteny” 1er	red	(90-92)
2017	Morey St. Denis “Les Millandes” 1er	red	(87-90?)
2016	Charmes-Chambertin Grand Cru	red	93
2016	Gevrey-Chambertin	red	88
2016	➔ Gevrey-Chambertin “Les Cazetiers” 1er	red	91
2016	Gevrey-Chambertin “Les Corbeaux” 1er	red	86?

Christian Sérafin's niece, Frédérique Bachotet, has now taken over the production side of the domaine as Christian has finally retired. Bachotet's view of the 2017 vintage was succinct as she simply commented that “the growing season was easy and when we picked on the 5th of September, we brought in normal yields of clean and ripe fruit with correct sugars and acidity. Because it was clean the fruit was easy to vinify. The wines to this point of their *élevage* are quite fresh and while they don't have the power and densities of the '16s, they're actually fresher and should drink well early.” Bachotet noted that, as usual to this point of the new wines' development, nothing had been racked so some of them were understandably reduced. Note that the now in-bottle 2016s, reviewed below, were bottled between February and May 2018 without fining or filtration. (Weygandt-Metzler, www.weygandtmetzler.com, PA, USA; Goedhuis & Co., www.goedhuis.com, Enotria Wine Cellars Ltd., www.enotria.co.uk, H & H Bancroft Wines, www.bancroftwines.com, House of Townend, www.hotwines.co.uk and Berry Brothers & Rudd, www.bbr.com, all UK; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau).

2017 Bourgogne: A distinctly earthy and humus-inflected array is comprised by notes of various dark berries, plum and a whiff of the *sauvage*. The round, rich and robust flavors are quite dense in the context of the vintage, all wrapped in a rustic and quite serious finish. If you have a bit of patience, this is worth buying. (86-89)/2022+

2017 Gevrey-Chambertin: (35+ year old vines located in Etelois, Les Crais, Le Fourneau, Creux Brouillard, Roncevie and Les Seuvrées). Moderate reduction overshadows everything on the nose save for a whiff of earth. The supple, round and punchy medium weight flavors that also conclude in a rustic, serious and lingering finish that offers better depth. (87-90)/2024+

2017 Gevrey-Chambertin Vieilles Vignes: (55+ year old vines located in Au Vellé, En Champs, Les Marchais, Vignes Belle and Etelois). Firm reduction obliterates the underlying fruit today. As is always the case, there is more volume and mid-palate density to the intense and sappy medium-bodied flavors that are notably more firmly structured finish where a hint of bitter cherry pit arises. This is a rustic old school effort that is expressly built-to-age and will need it. (88-91)/2027+

2017 Gevrey-Chambertin “Les Corbeaux”: (from a .45 ha parcel). This too is quite firmly reduced. More interesting are the intense and slightly bigger flavors that possess solid mid-palate density along with a reasonable level of dry extract, all wrapped in an overtly austere, rustic and *sauvage*-inflected finale that is presently very firm and like the old vines Gevrey *cuvée* is definitely going to require at least some forbearance. (89-91)/2029+

2017 Gevrey-Chambertin “Le Fonteny”: (from a .33 ha parcel). Sérafin has traditionally used a relatively high proportion of new wood and it shows as there is both wood toast and menthol sitting atop the moderately deeply pitched aromas of plum, earth, humus and a whiff of leather. There is a bit more refinement though still plenty of muscle and punch to the more evidently mineral-inflected middle weight flavors that display both good richness but also plenty of youthful austerity on the even more firmly structured finale. Fonteny typically requires extended aging to reveal its true personality and this will be no exception, indeed my suggested range of 15 or so years may not be quite enough. (90-92)/2032+

2017 Morey St. Denis “Les Millandes”: Here too there is ample wood influence (though no menthol) to the black cherry, plum, pungent earth and forest floor scents. Oddly given the usual differences in size and weight, the medium-bodied flavors are not as rich though they are just as mineral-inflected on the austere and extremely rustic finish that is borderline tough and quite grippy. Millandes isn't always the most accessible terroir young but this is foursquare to the point of being raspy. This may age out but my sense is that it would be better to drink this on the younger side with good as I suspect that it will dry out with extended keeping. (87-90?)/2023+

2017 Chambolle-Musigny “Les Baudes”: More moderate, though hardly imperceptible, wood more easily allows the liqueur-like aromas of plum, violet, spice and soft earth scents to be appreciated. The sleeker if less mineral-inflected medium weight flavors possess a taut muscularity that gives punch to the better balanced, firm and youthfully austere finish where the only nit is a hint of warmth. This too will require at least some forbearance as it's quite solidly constituted. (89-92)/2029+

2017 Gevrey-Chambertin “Les Cazetiers”: (from a .30 ha parcel of 40+ year old vines that sit directly behind the *cuvée*). This is slightly riper as the nose reflects notes of cassis, dark currant, earth, the *sauvage* and discreet though again not invisible wood. There is even better richness and much more minerality to the broad-shouldered and robust flavors that terminate in a rustic, muscular and youthfully austere finish. Like the old vines Gevrey, this is decidedly old school in style and not surprisingly, is going to need plenty of cellar time. (90-92)/2032+

2017 Charmes-Chambertin: (from 55+ year old vines totaling .31 ha with .125 ha in Charmes and the other .18 ha in Mazoyères). A relatively deeply pitched nose displays ripe yet wonderfully fresh aromas of cassis, humus, underbrush, smoke and the classic *sauvage* notes of a good Charmes. The middle weight flavors are, somewhat interesting, are not quite as concentrated as those of the Cazetiers though they are finer and I particularly like the succulent and caressing mouthfeel, all wrapped in a delicious, focused and lingering if slightly less structured finish. This will need to add depth to realize the upper end of my projected range but the underlying material is present such that it could do that. (90-93)/2029+

2016 Gevrey-Chambertin: (30+ year old vines located in Etelois, Les Crais, Le Fourneau, Creux Brouillard, Roncevie and Les Seuvrées). A ripe and fresh nose of deeply pitched aromas offers plenty of classic Gevrey character with its earth, humus, underbrush and *sauvage* characters, all of which can be found on the attractively textured, vibrant and solidly concentrated medium-bodied flavors that possess fine if not exceptional depth and persistence. This old school *villages* should reward 6 to 10 years of cellar time. 88/2024+

2016 Gevrey-Chambertin “Les Corbeaux”: (from a .45 ha parcel). A markedly *sauvage*-inflected nose offers up notes of various dark berries, underbrush and plenty of newly turned earth character trimmed in a background hint of wood. There is excellent volume to the robust and overtly muscular middle weight plus flavors that culminate in a rustic, firm and youthfully austere finish that is somewhat dry and clipped. This is a big and very serious wine and one where it's not entirely clear that it's going to harmonize, in fact I doubt it. 86?/2021+

2016 Gevrey-Chambertin “Les Cazetiers”: (from a .30 ha parcel of 40+ year old vines that sit directly behind the *cuvée*). A wonderfully fresh nose offers up notes of red currant, earth and wood along with an abundance of *sauvage* and humus elements. The sleek and almost painfully intense flavors possess imposing size, muscle and power while delivering first-rate persistence and depth on the well-balanced and youthfully austere finish. This isn't quite as dense as the Charmes but I very much like the sense of proportion and harmony. Solid quality here. 91/2031+

2016 Charmes-Chambertin: (from 55+ year old vines totaling .31 ha with .125 ha in Charmes and the other .18 ha in Mazoyères). Very deep ruby color. An exceptionally ripe nose features liqueur-like aromas of cassis, plum, spice and plenty of earth. There is superb richness to the broad-shouldered flavors that brim with sappy dry extract that imparts a wonderful velvety texture on the very backward and firmly structured finish that makes it abundantly clear that this is going to require extended cellaring before it reaches its apogee. While there is a hint of warmth, this robust old school effort is well-balanced and fashioned in a 'take no prisoners' style. 93/2034+

Domaine Hervé Sigaut (Chambolle-Musigny)

2017	Chambolle-Musigny	red	(87-89)
2017	Chambolle-Musigny "Les Bussières"	red	(87-89)
2017	Chambolle-Musigny "Les Chatelots" 1er	red	(90-92)
2017	Chambolle-Musigny "Derrière Le Four"	red	(87-90)
2017	Chambolle-Musigny "Les Fuées" 1er	red	(90-92)
2017	Chambolle-Musigny "Les Groseilles" 1er	red	(89-92)
2017	Chambolle-Musigny "Les Noirot" 1er	red	(89-91)
2017	Chambolle-Musigny "Les Sentiers Vieilles Vignes" 1er	red	(89-92)
2017	Morey St. Denis "Les Charrières" 1er	red	(88-91)
2017	Morey St. Denis "Les Millandes" 1er	red	(90-92)

Hervé Sigaut, and his wife, Anne told me that 2017 "surprised us by how abundant the harvest was despite having aggressively dropped fruit. You can count bunches all you want but it's very difficult to estimate just how much juice the berries are going to give up. Sometimes there's quite a bit of pulp and other times there's more juice and 2017 was just one of those vintages. That said, it was frankly welcome after the 2016 vintage where we just got crushed. We picked from the 7th of September and brought in clean and ripe fruit where the yields ranged from 40 to 42 hl/ha, which is higher than the 35 or so that we shoot for but not truly excessive. Potential alcohols were good as they came between 12.5 and 13% and because the fruit was so clean and ripe, the vinifications basically finished themselves. There wasn't a lot of malic acidity so the malos terminated relatively early. We would describe the 2017s as pretty and fresh and while they're not great wines, they should provide a lot of pleasure. Moreover, for those who prefer younger wines, the '17s should drink very well in their youth." (Atherton Wine Imports, www.awiwine.com, CA, Scott Levy Selections, 770.730.0361, GA and Polaner Selections, www.polanerselections.com, NY, all USA; Michael Stephens/Vins Divins, www.divine-burgundy-wine.com, Beaune, France; L'Imperatrice Fine Wines, www.imperatrice.com.hk and Pearl of Burgundy, www.pearlofburgundy.com, both Hong Kong and Macau).

2017 Chambolle-Musigny: (from 4 separate parcels scattered around the commune). An exceptionally fresh nose combines notes of plum and violet with those of dark currant and spice. There is both good volume and density to the vibrant middle weight flavors that conclude in a bitter cherry pit-inflected finish that is sufficiently structured to reward 5 to 8 years of cellaring. (87-89)/2023+

2017 Chambolle-Musigny "Derrière Le Four": This is aromatically similar to the Chambolle *villages* but with a slightly broader range of spice elements. There is slightly better precision and refinement to the more mineral-inflected medium-bodied flavors that offer just a bit more depth and length on the finish that also evident a hint of bitter cherry pit. (87-90)/2024+

2017 Chambolle-Musigny "Les Bussières": Reduction and wood make for a pungent introduction to the bigger and richer if less refined middle weight flavors that are relatively full-bodied, all wrapped in a youthfully austere and lingering finish. This is firm to the point of being robust and borderline rustic and is perhaps less Chambolle-like in character. (87-89)/2025+

2017 Morey St. Denis "Les Charrières": Moderate but not intrusive wood does not overshadow the deeply pitched essence of plum, dark currant and earth-scented nose. There is once again good richness and volume to the caressing medium weight flavors that culminate in a mildly rustic if firm and solidly powerful finish. At least some patience suggested. (88-91)/2025+

2017 Chambolle-Musigny "Les Groseilles": Once again reduction and wood dominate the nose. Otherwise there is a sleeker and more refined mouthfeel to the delicious middle weight flavors that exude a fine bead of minerality on the lingering and nicely balanced finale. However this will need to add depth if it is to realize the upper end of my projected range, which it could well do as I like the underlying material. (89-92)/2027+

2017 Chambolle-Musigny "Les Fuées": An attractively, even exuberantly spicy nose offers up notes of violet, lavender, plum and more discreet wood influence. The medium-bodied flavors are rich to the point of possessing a velvety texture as there is good dry extract which contributes to the solid mid-palate density, all wrapped in a sappy and bitter cherry pit-inflected finish where the natural minerality of a typical Fuées emerges, Lovely. (90-92)/2029+

2017 Chambolle-Musigny "Les Chatelots": A cool, pure, fresh and restrained mélange of black cherry, cassis and violet leads to relatively fine but punch middle weight flavors that possess good mid-palate sap that also buffers the moderately firm but fine finish where a dollop of wood appears. This delicious and well-made effort should drink well young and with a decade plus of age. (90-92)/2027+

2017 Chambolle-Musigny “Les Noirots”: Here the nose is markedly riper though not quite as fresh with its liqueur-like notes of plum, mocha and soft wood nuances. The equally ripe flavors are big, rich and opulent with mouth coating sap that confers a velvety texture on to the long if ever-so-slightly warm finish. This is a big Chambolle with good power though limited finesse. (89-91)/2025+

2017 Chambolle-Musigny “Les Sentiers Vieilles Vignes”: (from vines planted in 1947). A deft application of wood can be found on the pretty and fresher nose of black cherry, raspberry, violet and a whiff of spice top note. Again there is excellent richness to the relatively full-bodied flavors that brim with unusually good amounts of dry extract in the context of the vintage, all wrapped around a lightly mineral and cherry pit-inflected finish. Like the Noirots, this isn’t particularly refined but it doesn’t lack for personality. (89-92)/2025+

2017 Morey St. Denis “Les Millandes”: Aromatically this closely resembles the Noirots with its liqueur-like aromas of plum, mocha and gentle wood influence. The mouthfeel of the medium-bodied flavors is similar as well with its exceptionally rich and caressing aspects where the finish also reflects lightly mineral and cherry pit nuances though without the warmth. At least some patience is suggested as this will certainly age but it’s not so structured that it couldn’t be enjoyed young. (90-92)/2029+

Domaine Jean Tardy (Vosne-Romanée)

2017	Bourgogne – Hautes Côtes de Nuits Cuvée Maëlie	red	(86-88)
2017	Chambolle-Musigny “Les Athets”	red	(87-90)
2017	Echézeaux – Les Treux Vieilles Vignes Grand Cru	red	(90-92)
2017	Fixin “La Place”	red	(87-89)
2017	Gevrey-Chambertin “Champerrier Vieilles Vignes”	red	(87-89)
2017	Nuits St. Georges “Aux Argillas” 1er	red	(88-91)
2017	Nuits St. Georges “Au Bas de Combe Vieilles Vignes”	red	(88-91)
2017	Vosne-Romanée “Les Vigneux”	red	(87-90)
2016	➔ Chambolle-Musigny “Les Athets”	red	89
2016	Echézeaux – Les Treux Vieilles Vignes Grand Cru	red	93
2016	➔ Gevrey-Chambertin “Champerrier Vieilles Vignes”	red	89
2016	➔ Nuits St. Georges “Aux Argillas” 1er	red	91
2016	➔ Nuits St. Georges “Au Bas de Combe Vieilles Vignes”	red	90
2016	➔ Vosne-Romanée “Les Vigneux”	red	90

Guillaume Tardy described 2017 as having a “growing season that so much easier to manage than was its counterpart of 2016. We did have a bit of a frost scare in April but otherwise, it was really pretty easy. It was necessary to manage yields as we dropped fruit in every vineyard that we have and still had yields that came in between 40 and 45 hl/ha. I chose to attack the harvest on the 7th of September and happily the fruit was very clean and actually very ripe. I did a slightly firmer vinification because I found that the extractions seemed to progress more slowly than I wanted so I did push the musts a bit harder. Even so, the style of the wines is really one of pleasure rather than one for long aging. I think that the wines will be popular almost right away as they’re already harmonious.” While I liked the Tardy 2017s, I was even more impressed with his ‘16s, revisited below, though they’re fashioned in a less forward and more serious style. They were bottled in February 2018. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, USA; The Rare & Fine Wine Company Limited, www.therareandfinewinecompany.com, UK).

2017 Bourgogne – Hautes Côtes de Nuits Cuvée Maëlie: There is enough reduction to mask the underlying fruit at present though the flavors are bright and fresh while offering good vibrancy and detail that carries over to the mildly austere finale. This saline-inflected effort is refreshing and delicious and should drink well early. (86-88)/2020+

2017 Fixin “La Place”: A discreet application of oak easily allows the earthy and brooding nose of various dark berries and humus nuances to be assessed. There is good volume to the velvet-textured medium weight flavors that also culminate in a mildly austere finale though there is almost no rusticity. This is a quality Fixin *villages* that should drink well early but should also be capable of rewarding 4 to 7 years of keeping. (87-89)/2022+

2017 Chambolle-Musigny “Les Athets”: Restrained and appealingly fresh aromas combine both red and dark currant, violet and a whiff of spice. There is a bit more volume and mid-palate density to the medium-bodied flavors that possess a caressing mouthfeel while delivering fine length on the bitter cherry pit-inflected finish. Lovely and understated in style. (87-90)/2023+

2017 Vosne-Romanée “Les Vigneux”: (this vineyard is situated on the north side of the village next to Bas Maizières and it is the only declared example of which I am aware). More prominent though still integrated wood suffuses the very ripe aromas of spiced plum, earth, mocha and violet. There is reasonably good concentration to the attractively textured and rich flavors that possess a lovely inner mouth perfume while exhibiting good persistence on the firm but still pliant finish. (87-90)/2024+

2017 Nuits St. Georges “Au Bas de Combe Vieilles Vignes”: (from 50+ year old vines). Hints of earth and herbal tea add breadth to the aromas of red currant, plum, dark cherry and a whiff of humus. There is an appealing sense of energy to the well-detailed and attractively textured medium-bodied flavors that delivering fine length on the slightly firmer finish. This needs to add depth but the underlying material is present for that to occur. (88-91)/2025+

2017 Gevrey-Chambertin “Champerrier Vieilles Vignes”: (from vines planted in 1957). A pungent nose of wood and reduction mask the underlying fruit today. Otherwise there once again good punch and intensity to the more mineral-inflected barely medium weight flavors that are delicious if not particularly dense, all wrapped in a bitter cherry pit-inflected finish. This is pretty if a bit light. (87-89)/2023+

2017 Nuits St. Georges “Aux Argillas”: (from a .40 ha parcel of vines that average about 40 years of age). A background application of wood does not impede the appreciation of the airy and fresh aromas of red currant, cherry, violet and a wisp of the sauvage. There is better volume and concentration to the middle weight flavors that offer better depth and persistence though the wood shows up again on the finish and it's prominent enough that it seems clear that this will need a few years to better integrate it. (88-91)/2025+

2017 Echézeaux – Les Treux Vieilles Vignes: Once again reduction and wood are all that can be gleaned from the nose at present. More interesting are the sleek, intense and well-detailed flavors that possess a relatively refined mouthfeel thanks primarily to the relatively fine-grained tannins that also shape the nicely complex and sneaky long finish. This should be approachable on the younger side but easily repay a decade or more of cellaring. (90-92)/2027+

2016 Chambolle-Musigny “Les Athets”: A fresh, cool and relatively restrained yet airy array of dark cherry, earth and soft spice aromas. There is excellent punch and mid-palate density to the tautly muscular but generously proportioned medium-bodied flavors that deliver fine length on the slightly rustic and lingering finish where a hint of bitter cherry pit appears. This well-made wine is almost always firmly structured and the 2016 version is no exception. 89/2026+

2016 Vosne-Romanée “Les Vigneux”: (this vineyard is situated on the north side of the village next to Bas Maizières and it is the only declared example of which I am aware). A subtle application of wood frames brooding notes of plum, black cherry, violet and Asian-style tea. The rich, round and succulent medium-bodied flavors possess a velvety, even suave, mouthfeel thanks to the abundant dry extract that coats the palate while delivering good length on the firm and well-balanced finale. This firm effort is excellent for its level and well-worth considering. 90/2028+

2016 Nuits St. Georges “Au Bas de Combe Vieilles Vignes”: (from 50+ year old vines). Reduction, even though mild, is enough to overshadow the fruit though it does not extend to the vibrant and impressively dense flavors that also possess a really lovely mouthfeel, all wrapped in a firm and mildly rustic finish that delivers outstanding length. This is virtually always an excellent wine that ages well and it is again recommended. 90/2028+

2016 Gevrey-Chambertin “Champerrier Vieilles Vignes”: (from vines planted in 1957). This too is reduced and in this case it is not subtle so I would strongly suggest a thorough aeration. There is again fine punch to the relatively powerful and muscular flavors that are shaped by moderately fine tannins on the solidly complex and sneaky long finish where touches of wood and austerity surface. Good stuff that will require at least a few years of forbearance. 89/2026+

2016 Nuits St. Georges “Aux Argillas”: (from a .40 ha parcel of vines that average about 40 years of age). A markedly restrained nose grudgingly displays its earthy and even more *sauvage*-inflected aromas of dark currant and cherry that are trimmed in discreet wood nuances. There is excellent intensity to the obviously stony, muscular and tension-filled flavors that possess fine delineation on the youthfully austere, compact and tightly wound finish. Patience required. 91/2028+

2016 Echézeaux – Les Treux Vieilles Vignes: Here too there is just enough wood to mention setting off the aromas of herbal tea, black raspberry, cassis and warm earth along with an impressive array of spice elements. As is usually the case this is the biggest wine in the range yet despite the imposing size and weight, the middle weight plus flavors possess a caressing mouthfeel before delivering very fine length on the dusty, serious and balanced finish that offers lovely depth. While there is good power, there is also a certain amount of refinement. In a word, excellent. 93/2031+

Clos de Tart (Morey St. Denis)

2017	Clos de Tart Grand Cru	red	(91-94)
2017	Morey St. Denis – La Forge de Tart 1er	red	(89-91)
2016	Clos de Tart Grand Cru	red	94
2016	➔ Morey St. Denis – La Forge de Tart 1er	red	91

Régisseur Jacques Devauges noted that “we were probably one of the few domaines in Burgundy that had slightly lower yields in 2017 than we did in 2016, which is to say 32 hl/ha vs the very generous volume of 35 hl/ha. To provide perspective our ten year average is only 25 hl/ha so both vintages will allow us to produce a bit more than we usually do. As to the growing season we had a very warm March which not surprisingly engendered an early bud break. This precociousness would continue because there is usually 4 to 5 weeks between the flowering, which occurred on the 1st of June, and bunch closure. But in 2017 this process occurred in only 3 weeks, which is remarkably fast. The rest of the season unfolded without major incident and we even avoided the hail which hit the northern part of Morey. We picked from the 6th to the 10th of September and the fruit was both quite clean and ripe. I used around 60% whole clusters during the vinification, which is the same as 2016 though a bit more than the 40% used in 2015.” Last year Devauges noted that not only was the amount of new wood reduced from 100% to 80% but perhaps more importantly in terms of the style of the wine, the toast level was reduced as well. To my sensibilities, this has not only made a noticeable difference and but a much welcomed one as the prior vintages of Clos de Tart, good as they are intrinsically, are noticeably oaky even with age. Note that the review below is based on what Devauges believes will be reasonably representative of the '17 Clos de Tart but it is obviously subject to change. Moreover at the time of my November visit Devauges said they would probably bottle the second wine of Clos de Tart which is a Morey St. Denis 1er known as La Forge de Tart in 2017 and a review for this wine is included below. Note the 2016 Clos de Tart and the second wine, La Forge de Tart, also reviewed below, were bottled in March 2018. (Wilson & Daniels, www.wilsondaniels.com, CA, Chambers & Chambers Wine Merchants, www.chamberswines.com, CA, Vineyard Brands, www.vineyardbrands.com, AL and Elite Brands, www.elite-brands.com, CO, all USA; Corney & Barrow, www.corneyandbarrow.com and Clarion Wines, www.clarionwines.co.uk, both UK; Berry Brothers & Rudd, www.bbr.com/hk and Altaya Wines, www.altayawines.com, both Hong Kong).

2017 Morey St. Denis – La Forge de Tart: (made from 3 to 20 year old vines planted in 3 different parts of the Clos; no whole clusters). A fresh and ripe nose features notes of both red and dark cherry that are trimmed in floral and wood hints. The agreeably textured and rich flavors are not super-dense though neither are they light, all wrapped in a juicy, pliant and ever-so-mildly warm finale. This is really quite good and should drink well young if that's your preference. (89-91)/2024+

2017 Clos de Tart: (from vines that average around 60+ years of age). A much more floral-inflected nose is equally fresh and ripe with a broader range of spice elements adding breadth to the pretty red and blue pinot fruit aromas. The caressing and wonderfully vibrant medium-bodied flavors possess notably better mid-palate density before concluding in a lingering, balanced and much more complex finale. I like the focused and drive of the finish, indeed this could aptly be described as a wine that delivers power without weight. (91-94)/2029+

2016 Morey St. Denis – La Forge de Tart: (made from 3 to 20 year old vines planted in 3 different parts of the Clos; no whole clusters). An attractively discreet application of wood sets off the ripe and very fresh aromas of various dark berries that are nuanced by hints of earth and violet. The sleek and seductively textured medium-bodied flavors possess good intensity and a lovely mouthfeel, all wrapped in a solidly complex and sneaky long finish. This is both richer and denser than its 2017 counterpart if not quite as energetic. Still, it's really quite good and would make a good mid-term cellaring choice. 91/2024+

2016 Clos de Tart: (from vines that average around 60+ years of age). A wonderfully fresh, bright and layered nose reflects notes of cool red and black cherry, plum, violet, lavender, herbal tea, earth and a subtle, but not invisible, touch of wood. There is notably more volume and mid-palate concentration to the relatively supple medium weight plus flavors that tighten up noticeably on the dusty, balanced and exquisitely persistent finish where a hint of bitter cherry pit surfaces. This moderately powerful effort is shaped by dense but fine tannins and is a wine that should amply repay extended cellaring. 94/2031+

Domaine Taupenot-Merme (Morey St. Denis)

2017	Auxey-Duresses	red	(87-89)
2017	Auxey-Duresses “1er” 1er	red	(88-91)
2017	Bourgogne – Pinot Noir	red	(86-88)
2017	Bourgogne Passe-Tout-Grains	red	86

2017	➔ Chambolle-Musigny	red	(89-91)
2017	Chambolle-Musigny “La Combe d’Orveau” 1er	red	(89-92)
2017	Charmes-Chambertin Grand Cru	red	(90-93)
2017	Clos des Lambrays Grand Cru	red	(90-93)
2017	Corton-Rognets Grand Cru	red	(91-93)
2017	Gevrey-Chambertin	red	(87-90)
2017	Gevrey-Chambertin “Bel-Air” 1er	red	(90-92)
2017	Mazoyères-Chambertin Grand Cru	red	(91-94)
2017	Morey St. Denis	red	(88-90)
2017	Morey St. Denis “La Riotte” 1er	red	(90-92)
2017	Nuits St. Georges “Les Pruliers” 1er	red	(89-92)
2017	St. Romain	red	(86-88)
2016	Charmes-Chambertin Grand Cru	red	92
2016	Corton-Rognets Grand Cru	red	93
2016	➔ Gevrey-Chambertin	red	89
2016	➔ Gevrey-Chambertin “Bel-Air” 1er	red	91
2016	Mazoyères-Chambertin Grand Cru	red	93
2016	➔ Morey St. Denis “La Riotte” 1er	red	91

The always thoughtful Romain Taupenot described the 2017 vintage as “one that is a very nice surprise. I say this because yields were generous as the vines that were frost-damaged in 2016 were particularly productive and I was concerned that the resulting wines might be a bit too light and perhaps even somewhat flat as acidities were barely average. We picked from the 6th of September and the cleanliness of the fruit as well as the potential alcohols were excellent. The vinifications were easy and with no problems though as I noted, it seemed like the wines lacked a bit of substance. However, as sometimes happens, once the malos finished it’s as though the wines completely changed as they added freshness and vibrancy plus they added density and particularly so on the mid-palate. I can honestly say that I really like the style of the ‘17s as there is this highly appealing freshness and energy plus the *terroir* definition is outstanding. While it’s always risky to predict whether a given vintage will shut down or not once it’s in bottle, my sense is that they will always remain open with easy accessibility. We will of course see over time but I think the vintage is very promising.” I also found much to like in the Taupenot 2016s and at all three levels of the *appellation* hierarchy; they were bottled in April 2018. (Martine’s Wines, www.martineswines.com, CA, USA; Flint Wines, www.flintwines.com, Lay & Wheeler, www.laywheeler.com, John Armit Wines, www.armit.co.uk, Atlas Fine Wines, www.atlasfinewines.com, Uncorked Ltd, www.uncorked.co.uk, Four Walls Wine Co., www.fourwallswine.com, Farthinghoe Fine Wines, www.farthinghoefinewine.com, Honest Grapes, www.honestgrapes.co.uk, Davis Bell McCraith Wines, www.dbmwines.co.uk, Brunswick Fine Wines & Spirits, www.brunswickfinewines.com, Albany Vintners, www.albanyvintners.com and Bibendum Wine Ltd., www.bibendum-wine.co.uk, all UK; L’Imperatrice Fine Wines, www.imperatrice.com.hk, Hong Kong).

2017 Bourgogne Passe-Tout-Grains: (from a 50/50 blend of pinot and gamay). A very fresh, peppery and earthy nose of various red berries precedes the nicely detailed and vibrant flavors that are not only delicious but they reflect only a trace of rusticity on the pliant finish. A wine to enjoy now for its fruit. 86/now+

2017 Bourgogne – Pinot Noir: (from both Chambolle and Morey-based vines). A rustic nose features notes of dark currant, forest floor and a whiff of the *sauvage*. The supple and again nicely vibrant flavors possess caressing mouthfeel and while there is a bit more evident rusticity, there is notably better complexity and length on the gently firm finish. (86-88)/2021+

2017 St. Romain: Once again the nose is attractively fresh and bright with its overtly pinot-like aromas of red and dark raspberry that is laced with earth and a whisper of spice. The sleek, delicious and energetic lighter weight flavors culminate in a mildly austere finish that comes up a bit short. This is pretty but the balance isn’t quite as well dialed in. (86-88)/2020+

2017 Auxey-Duresses: (from Les Clous). An airy, cool and actually quite pretty nose combines notes of red and dark pinot fruit with soft wisps of spice and earth. There is more volume and slightly riper tannins shaping the delicious middle weight flavors that conclude in a rustic, saline and more persistent and better balanced finale. (87-89)/2022+

2017 Auxey-Duresses “1er”: (from Les Duresses and Grands Champs). Here the nose is aromatically similar to the straight Auxey but with just a touch more elegance and complexity. Somewhat surprisingly this isn’t quite as dense though it is perceptibly finer thanks to the more refined tannins though the finish is still rustic and serious. This will require at least some patience but should make for a quality Auxey in time. (88-91)/2024+

2017 Chambolle-Musigny: (from Les Bussières and La Taupe). Firm reduction presently renders the nose largely unreadable though the underlying fruit seems ripe. Otherwise there is a much, much finer mouthfeel to the delicious and attractively vibrant middle weight flavors that possess good mid-palate density as well as a subtle minerality that adds a bit of lift to the focused, complex and balanced finish. This is a lovely Chambolle *villages* and worth checking out. (89-91)/2025+

2017 Morey St. Denis: (from Les Porroux and Les Crais). Once again there is enough reduction to block an evaluation of the nose. More interesting are the energetic and well-delineated flavors that caressing if a bit lighter weight, all wrapped in an ever-so-mildly rustic finale that is at once sneaky long and very nicely balanced. Even so and pretty as it is, this doesn't quite have the same underlying material as the Chambolle *villages*. (88-90)/2024+

2017 Gevrey-Chambertin: (from Craite Paille, Les Seuvrées, Belair and La Justice). A discreet application of wood sets off the overtly *sauvage*-inflected aromas of dark currant and forest floor. The supple, round and delicious lighter weight flavors flash lovely detail on the refreshing, focused and youthfully austere finale that exhibits fine length. (87-90)/2025+

2017 Chambolle-Musigny “La Combe d’Orveau”: (from vines that average more than 60 years of age). An elegant, pure and airy nose offers up pretty red and dark raspberry aromas that are cut with hints of spice, rose petal and wood. The vibrant and wonderfully refined medium-bodied flavors exude an evident minerality on the chiseled, focused and lingering finish. There is a mild suggestion of backend dryness but I suspect that it will age out with a few years of cellaring. (89-92)/2027+

2017 Morey St. Denis “La Riotte”: Once again there is just enough reduction present to push the fruit to the background. On the palate there is both good freshness and verve to the firm and relatively serious medium-bodied flavors that are a bit less refined but noticeably more powerful, all wrapped in a dusty and slightly longer and more structured finale. (90-92)/2029+

2017 Gevrey-Chambertin “Bel-Air”: (from a .43 ha parcel). Reduction dominates the nose today. There is good intensity to the round, supple and generously proportioned flavors that also possess a caressing mouthfeel that contrasts somewhat with the stony, grippy and dusty finish that flashes sneaky good length on the balanced finale. (90-92)/2029+

2017 Nuits St. Georges “Les Pruliers”: Reduction. There is both good intensity and volume to the solidly concentrated and muscular larger-bodied flavors that possess ample muscle and punch on the youthfully austere, rustic and very serious if mildly tangy finish. This is a fine example of the *appellation*, indeed it's very Nuits in character that is not only clearly built-to-age but a wine that is going to need it. (89-92)/2032+

2017 Corton-Rognets: Once again reduction masks the fruit. There is an attractive sleekness to the bigger and richer flavors that brim with sappy dry extract that serves to buffer the very firm core of tannins on the more complex and even longer finish. This is potentially excellent though again, this will not be a good choice for early consumption as the structure will need ample time to properly resolve. (91-93)/2034+

2017 Charmes-Chambertin: Light reduction and wood blur the nuance of the red berry fruit and earth nuances though I doubt that it will persist. The sleek and seductively, indeed even silky, textured medium-bodied flavors are attractively refined thanks to the dense but finely grained tannins that give shape to the lingering finish where the wood influence reemerges. This will need to develop more depth to reach the upper end of my projected range but it may well do that as I like both the underlying material as well as the balance. (90-93)/2032+

2017 Mazoyères-Chambertin: Firm reduction. The intense and muscular big-bodied flavors brim with minerality and sappy dry extract, both of which can also be found on the powerful, rustic and focused bitter cherry pit-inflected finish that is very clearly built-to-age. This is a very serious wine that would be largely pointless to open young. (91-94)/2037+

2017 Clos des Lambrays: Here there is no reductive funk and in fact the nose is really quite pretty with its airy mix of red and dark pinot fruit that display top notes of spice and herbal tea. The forward and quite supple lighter weight flavors possess a beguiling mouthfeel partially due to the refined tannins, all wrapped in a sophisticated, lilted and energetic finish. This is an elegant and classy if not particularly dense wine. (90-93)/2027+

2016 Gevrey-Chambertin: (from Craite Paille, Les Seuvrées, Belair and La Justice). A restrained deeply pitched nose speaks of black cherry, plum, red currant, earth and subtle *sauvage* nuances. The medium-bodied flavors possess a caressing mouthfeel though there is evident minerality along with a touch of youthful austere on the punchy and moderately structured finale. This is really quite good for its level and is worth a look. 89/2023+

2016 Morey St. Denis “La Riotte”: Soft wood surrounds aromas of dark currant, newly turned earth and the *sauvage*. The nicely rich and generously proportioned medium weight flavors possess a sleek texture along with good precision that contrasts somewhat with the firm, dusty and slightly austere finale. Lovely and this should drink reasonably well after only 5-ish years yet easily be capable of rewarding extended cellaring. 91/2028+

2016 Gevrey-Chambertin “Bel-Air”: (from a .43 ha parcel). Here too a subtle touch of wood sets off the pretty red berry fruit aromas that are cut with floral and earth nuances. I like the sense of energy to the beautifully delineated middle weight flavors that flash evident salinity on the impressively persistent finish. Lovely and this should drink reasonably well early one yet also reward extended keeping. 91/2028+

2016 Corton-Rognets: An equally deft application of wood is present on the reticent aromas of plum, black cherry, earth and a whiff of the *sauvage* that with aggressive swirling have no trouble being appreciated. I very much like the sleek, even polished mouthfeel of the bigger, richer and more powerful broad-shouldered flavors that display excellent persistence on the palate coating, dusty and beautifully long finale where hints of bitter cherry pit and oak can be found. This is very firmly structured and will need at least a few years of bottle age first but in time it should be excellent. 93/2031+

2016 Charmes-Chambertin: A more elegant and airier mix features an array of various red berries that is laced with notes of lavender, violet and earth. Once again there is excellent volume and mid-palate density to the big-bodied flavors that exhibit evident power and punch, all wrapped in a dusty, balanced and focused finish that also flashes a touch of wood. This is presently quite compact and though it's not quite as structured or concentrated as the Rognets, it is still going to require at least some patience. 92/2028+

2016 Mazoyères-Chambertin: There is enough wood to merit mentioning present on the nose that is presently somewhat reduced though I would not expect it to persist beyond a year or two of bottle age. The rich, powerful and relatively robust flavors possess excellent size and weight along with very solid concentration where the abundant amount of dry extract does a fine job of buffering the very firm tannic spine shaping the youthfully austere and impressively long and beautifully complex finish. Over the past 5-ish years or so this wine has become the most consistent entry in the Taupenot portfolio and it appears that 2016 will be no exception. 93/2034+

Domaine Tawse (Nuits St. Georges)

2017	Beaune “Clos du Roi” 1er	red	(89-91)
2017	Beaune “Teurons” 1er	red	(89-92)
2017	Beaune “Tuvilains” 1er	red	(89-92)
2017	Bourgogne “Vigne Blanche”	red	(86-88)
2017	Gevrey-Chambertin	red	NR
2017	Gevrey-Chambertin “Champeaux” 1er	red	(90-92)
2017	Gevrey-Chambertin “Aux Etelois”	red	NR
2017	Gevrey-Chambertin “En Pallud”	red	(86-89)
2017	Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	(88-91)
2017	Mazis-Chambertin Grand Cru	red	(91-93)
2017	Mazoyères-Chambertin Grand Cru	red	(90-93)
2017	Musigny Grand Cru	red	(92-94)
2017	➔ Savigny-lès-Beaune “Les Lavières” 1er	red	(90-92)
2017	Volnay “Frémiets” 1er	red	NR

The labeling intricacies of this 9 ha operation continues to evolve and what was Domaine Maume-Marchand-Tawse has now become simply Domaine Tawse. Please see the related section of Marchand-Tawse above for details about the 2017 vintage. I will also note that many of the wines below had not been racked and were quite reduced. I appreciate that it rapidly becomes tiresome to read about wines displaying reductive notes but there isn't anything I can do about that as facts are facts. (Martin Scott Wines Ltd, www.martinscottwines.com, NY, Aliane Wines, www.AlianeWines.com, CA and Scott Levy Selections, 770.730.0361, LA, all USA; Berry Brothers & Rudd, www.bbr.com and Folly Wines, www.follywines.co.uk, both UK).

2017 Bourgogne “Vigne Blanche”: A wonderfully fresh array of various red pinot fruit aromas leads to racy, intense and well-detailed light weight flavors that possess solid depth and persistence. This is light but very pretty. (86-88)/2020+

2017 Beaune “Clos du Roi”: (40% whole cluster). This too is attractively fresh and bright with much more floral-inflected aromas of red currant and a whiff of earth. The nicely vibrant, plump and supple middle weight flavors possess good mid-palate flesh before concluding in a saline, delicious and moderately firm finish. This should drink well early and offer mid-term cellaring potential. (89-91)/2024+

2017 Beaune “Tuvilains”: (50% whole cluster). A strikingly fresh and exuberantly expressive nose blends various red berry fruit aromas with those of earth, violet, lavender and a wisp of spice. There is fine volume and solid mid-palate density to the middle weight flavors that exhibit focused power on the rustic yet beautifully complex and persistent finish. This is not an elegant Beaune 1er but there is plenty here. (89-92)/2025+

2017 Beaune “Teurons”: (from the Bas de Teurons; 50% whole cluster). A discreet application of wood sets off the almost pungently earthy yet quite floral aromas of iron and humus-inflected red currant. There is once again a lovely sense of energy to the well-detailed, rich and punchy flavors that don't quite have the same mid-palate density as the Tuvilains but offers a bit more finishing refinement even though I would still describe this as rustic, just slightly less so. (89-92)/2027+

2017 Savigny-lès-Beaune “Les Lavières”: (50% whole cluster). An exceptionally floral-inflected nose reflects notes of plum, violet, lavender, lilac and plenty of spice nuances. There is both excellent volume and fine mid-palate density to the medium weight flavors that possess fine depth and persistence on the balanced finish that is shaped by much more finely-grained tannins. Lovely and understated. (90-92)/2029+

2017 Volnay “Frémiets”: (50% whole cluster). The dark berry, spice and earth aromas evidence ample amounts of brett-like phenols and it's not subtle. While there is actually very good density to the medium-bodied flavors, the brett character shows up again on the drying, clipped and short finish. This has issues and isn't for me. Not Rated.

2017 Gevrey-Chambertin: (from a combination of Murots, Etelois, Combes, Grandes Rayes and La Justice). Reduction and brett-like phenols can be found on the nose and they carry over to the palate that culminates in a metallic and mildly bitter finish. This has issues. Not Rated.

2017 Gevrey-Chambertin “Aux Etelois”: This too is reduced and carries a whiff of brett-like character. While there is a finer texture to the detailed and more mineral-driven flavors, the brett-like character shows up again on the finish. This is tough to like. Not Rated.

2017 Gevrey-Chambertin “En Pallud”: Once again there is a whiff of brett-like character though in this case it is extremely slight and allows the aromas of plum, violet and underbrush to be appreciated. There is fine detail to the slightly bigger and more powerful flavors that terminate with no evidence of brett on the finish. This is at least ratable though I cannot guarantee that the *animale*/barnyard character will not become more pronounced with age. (86-89)/2022+

2017 Gevrey-Chambertin “Champeaux”: (30% whole cluster). Reduction flattens the underlying fruit today. There is excellent delineation and punch to the stony medium-bodied flavors that offer fine persistence on the dusty, linear and balanced finale. This is built for mid to perhaps even extended cellaring but it's not especially austere and thus should be approachable after only 5 years or so. (90-92)/2027+

2017 Gevrey-Chambertin “Lavaut St. Jacques”: Like several of the wines in the range the nose is reduced and vaguely brett-like. There is an appealing texture as well as fine power and minerality to the highly energetic and youthfully austere finale that offers both solid depth and persistence. This is one of those wines that is tough to rate for the simple reason that the brett-like character is very faint but if you're someone who is sensitive to it, and importantly doesn't like it, then this will not be for you. Alternatively, if you're like most people who either is not especially sensitive to it, or actually enjoys it, then you may find this to be quite good. My projected range is necessarily a compromise. (88-91)/2029+

2017 Mazoyères-Chambertin: Very firm reduction overshadows the fruit today. Otherwise, there is even more size, weight and punch to the big-bodied flavors that also flash plenty of minerality on the austere and serious but well-balanced finish. This is a bad boy and expressly built-to-age and a wine that is unlikely to make for especially appealing early drinking. In short, patience strongly advised. (90-93)/2032+

2017 Mazis-Chambertin: (from Mazis-Bas). An overtly spicy array is comprised of mostly red berries and lovely range of floral elements that are trimmed in just enough wood to merit pointing out. The mouthfeel of the broad-shouldered flavors is sleeker though not quite as dense or powerful while exhibiting fine length on the lingering and moderately austere finale where a hint of bitter cherry pit-character emerges. This is more elegant than the Mazoyères though just as structured and a wine that will also need extended cellaring to arrive at its peak. (91-93)/2032+

2017 Musigny: (from an owned .10 ha parcel; 15% whole clusters). An overtly floral and beautifully spicy nose is both cool and pure with its elegant mélange of violet, Asian-style tea, dark currant, plum and a whisper of sandalwood. There is first-rate delineation and excellent minerality to the silky yet intense and tautly muscular flavors that are not super dense but the refinement is most impressive, all wrapped in a delicate and refined but gorgeously long finish. This is really quite striking in its sense of proportion and harmony and a lovely wine in the context of the vintage. (92-94)/2032+

Domaine Gabriel Tortochot (Gevrey-Chambertin)

2016	Bourgogne	red	85
2016	Chambertin Grand Cru	red	93
2016	Charmes-Chambertin Grand Cru	red	92
2016	Clos de Vougeot Grand Cru	red	89
2016	Gevrey-Chambertin "Les Champeaux" 1er	red	91
2016	➔ Gevrey-Chambertin "Champerrier Vieilles Vignes"	red	89
2016	Gevrey-Chambertin "Les Corvées"	red	88
2016	Gevrey-Chambertin "Les Jeunes Rois"	red	88
2016	➔ Gevrey-Chambertin "Lavaut St. Jacques" 1er	red	91
2016	Mazis-Chambertin Grand Cru	red	91
2016	Morey St. Denis	red	87
2016	Morey St. Denis "1er – Cuvée Renaissance" 1er	red	90
2016	Morey St. Denis "Aux Charmes" 1er	red	89

Chantal Tortochot, who directs this biologically farmed 11 ha domaine that is now ECO certified, described the 2016 growing season as one that "gave us excellent quality but the quantities were all over the map due to the frost. While most of my Morey vines were untouched, in Gevrey even Chambertin frosted and that is beyond rare. The big problem in general with the vines that were frosted is that there was no wind and as such the humidity formed ice crystals around the incipient vegetation and when the sun rose, it was enough to burn the tender leaves. Then there was one of the most vicious attacks of mildew that anyone had seen in years so it was necessary to be ultra-precise with your treatments. Overall, I lost 40% of my crop relative to a normal production level. I chose to begin picking on the 24th of September and happily the fruit was quite clean so basically we had no additional losses due to sorting requirements. The fruit was quite ripe though with both good potential alcohols and acidities. I really like this vintage as it's classic with great *terroir* definition and wines that should age gracefully for many years." The Tortochot 2016s were bottled between November 2017 and March 2018. Note that the Tortochot wines are generally relatively old school in terms of style and structure though they do evidence noticeable wood when the wines are young. Lastly, just to remind readers, the Cuvée Renaissance was added for the 2014 vintage thanks to taking back two previously leased parcels of Morey 1ers and a small .12 ha parcel of the Chambolle 1er Les Sentiers was added as of the 2015 vintage. (Bertin Henri Selections, www.bertinhenriselections.com, FL, Simon N. Cellars, www.simonncellars.com, VA, Milton Road Trading Corp, LLC, www.miltonroadtrading.com, CA, P. Comms International, www.pcommswines.com, NC and T. Edwards Wine, NY, all USA; Waitrose Cellar, www.waitrosecellar.com, Waterloo Fine and Rare and O.W. Loeb, www.owloeb.com, all UK).

2016 Bourgogne: Vigorously fresh and bright red berry fruit and reserved earth aromas lead to energetic and well-detailed light weight flavors that display touch of green leaf and bitter cherry on the slightly warm finale. This should drink well essentially upon release. 85/2019+

2016 Morey St. Denis: (mostly from Clos Solon). A discreet touch of wood can be found on the restrained and airy aromas of both red and dark currant that is nuanced by a background whiff of earth. The round, supple and attractively textured lighter weight flavors offers good verve on the delicious and acceptably long finale. This too should drink well on the younger side. 87/2022+

2016 Gevrey-Chambertin "Les Jeunes Rois": (from Brochon; 25% whole clusters). Here too a discreet application of wood surrounds the slightly more complex nose that features notes of various dark berries, underbrush and a wisp of humus. There is better mid-palate density to the appealingly textured medium-bodied flavors that deliver better depth and length on the lightly mineral-inflected finish. 88/2023+

2016 Gevrey-Chambertin "Les Corvées": (from a .86 ha parcel). There is the slightest hint of volatile acidity on the otherwise fresh and pretty red cherry, earth and soft sauvage nuances. There is once again good volume to the delicious and pleasingly textured middle weight flavors that possess good mid-palate stuffing, all wrapped in a lingering but moderately firm finish. This isn't technically perfect but unless you're extremely sensitive to VA, it's not likely to be a distraction. 88/2024+

2016 Gevrey-Chambertin "Champerrier Vieilles Vignes": (from a .46 ha parcel). Here too there is just a trace of volatile acidity on the nose of essence of red berries and earth that is trimmed in just enough wood to mention. There is excellent concentration and evident minerality to the solidly powerful and punchy flavors that conclude in a robust but not really rustic finale that makes clear that it's built to age. This is really very good and again, while the VA is enough to notice, it's not enough to materially detract from the overall appeal. 89/2026+

2016 Morey St. Denis “Aux Charmes”: (from a .23 ha parcel). A moderately toasty nose combines notes of freshly picked red and dark cherries along with plenty of earth and humus characters. The delicious, pliant and almost delicate flavors possess a lilting mouthfeel while offering reasonably good persistence if only average depth. As is usually the case, this is a wine of finesse. 89/2024+

2016 Morey St. Denis “1er – Cuvée Renaissance”: (from Clos Baulet and Clos des Ormes). An attractively spicy nose blends notes of red cherry, raspberry and rose petal with just enough warm earth nuances to notice. The caressing and very rounded medium-bodied flavors possess a lovely sense of verve that carries over to the slightly longer and more complex finale. This could be enjoyed young or successfully cellared for a decade or even a bit longer. 90/2026+

2016 Gevrey-Chambertin “Lavaut St. Jacques”: (from a .64 ha parcel). An all but mute nose reluctantly offers up softly spicy aromas of brooding and exceptionally cool dark berries, forest floor, game and that humus character that Gevrey so often shows. The sleek, intense and tautly muscular medium-bodied flavors exude a subtle minerality on the lingering and powerful finish that is youthfully austere to the point of being borderline strict. As is almost always the case with a well-made LSJ, this is going to need time to unwind and flesh out as it very tight at present. 91/2028+

2016 Gevrey-Chambertin “Les Champeaux”: (from a .81 ha parcel of 40+ year old vines). A slightly more expressive and more elegant nose features more floral and less earth influence on the pretty dark currant-scented aromas. There is a noticeably finer if less muscular mouthfeel to the equally mineral-inflected medium weight flavors that retain a lovely sense of energy on the well-delineated and again, youthfully austere finish. This is also quite restrained but a bit less structured. 91/2026+

2016 Charmes-Chambertin: (from .57 ha parcel in Charmes proper). This too is agreeably expressive with its mostly red fruit-oriented nose that proffers background notes of spice, violet and earth. There is a wonderfully refined, even sleek, mouthfeel to the delicious and energetic middle weight flavors that possess better depth and persistence on the slightly more tightly wound and structured finale. Even so, this is a wine that could likely be approached after only 5 or so years of cellaring. 92/2028+

2016 Mazis-Chambertin: (from .42 ha parcel in Mazis-Bas). A relatively high-toned and ultra-fresh nose mixes notes of red cherry and raspberry with those of the *sauvage* and a whiff of wood toast. The succulent, round and even seductively textured medium-bodied flavors possess reasonably good depth and persistence but not the same mid-palate density. This is certainly pretty but it lacks the power and punch of a classic Mazis. 91/2028+

2016 Chambertin: (from a .40 ha parcel). Moderately prominent wood sets off subtle spice notes on to the ripe, pure and densely fruited nose of dark cherry, cassis and floral-suffused aromas that are liberally sprinkled with earth nuances. The detailed and intensely stony middle weight plus flavors are shaped by notably firm but fine tannins on the notably more complex and longer if more austere finish. Like most quality examples of Chambertin, this is going to require extended patience. 93/2031+

2016 Clos de Vougeot: (from a .21 ha parcel). More discreet though hardly invisible wood influence can be found on the very fresh and relatively high-toned nose that is composed by notes of essence of red cherry, pomegranate and soft earth wisps. There is once again good verve to the medium weight and focused flavors that conclude in a somewhat short and mildly drying finish. This may come together and while the dryness doesn’t significantly detract from the overall sense of balance, neither it is it as well dialed in as it could be. 89/2028+

Domaine Château de La Tour (Vougeot)

2017	Clos de Vougeot Grand Cru	red	(91-93)
2017	Clos de Vougeot Vieilles Vignes Grand Cru	red	(91-94)
2017	Clos de Vougeot Vieilles Vignes Homage à Jean Morin Grand Cru	red	(92-94)
2016	Clos de Vougeot Grand Cru	red	91
2016	Clos de Vougeot Vieilles Vignes Grand Cru	red	93
2016	Clos de Vougeot Vieilles Vignes Homage à Jean Morin Grand Cru	red	94

François Labet told me that 2017 was “much easier to manage than was 2016 but even so, there was one similarity in that we were very worried about the possibility of a repeat of the April frost damage. I even went to the expense, along with Etienne Grivot and Jean-Nicolas Méo, of reserving a helicopter that could circle over our vines to move the cold air so it couldn’t form ice crystals on the tender leaves. In the end though, the vines suffered no damage because while it was cool enough to cause damage, there wasn’t the same level of humidity. Otherwise the growing season was pretty tranquil and without further

incidents of note. I began picking my chardonnay on the 6th of September and picked both my Côte de Beaune pinot [sold under the Labet label for which the reviews will appear in Issues 74 and 75] and the Clos de Vougeot between the 9th and the 17th. Not surprisingly, yields were much better than in 2016 at ~38 hl/ha across all my *appellations* with thinner than average skins but with good sugars and reasonable acidities. We used 100% whole clusters in the vinifications which were accomplished with no sulfur additions as the fruit was spotless so why add something that you don't need? Overall, 2017 is a very good to perhaps even excellent vintage but it's not going to make anyone forget 2015 or 2016." The 2016s, revisited below, were bottled in June 2018. (Terlato Wines, IL, USA; Corney & Barrow, www.corneyandbarrow.com, UK).

2017 Clos de Vougeot: Moderate wood sets off overtly floral red and dark berry fruit aromas that are liberally spiked with warm earth and spice wisps. There is a refined, even caressing texture to the medium-bodied flavors that possess good levels of dry extract along with solid punch and power on the firm but not really austere finale. Fine quality here. (91-93)/2029+

2017 Clos de Vougeot Vieilles Vignes: (from vines that were planted in 1910). Generous wood all but dominates the red berry aromas and is enough to blur the nuance. There is better mid-palate density to the broad-shouldered and powerful flavors that possess excellent depth and persistence on the balanced and youthfully austere finish where the wood resurfaces. While this is definitely oaky, on the plus side there is much better than average concentration in the context of what is typical for the 2017 vintage. (91-94)/2032+

2017 Clos de Vougeot Vieilles Vignes Homage à Jean Morin: (made from the first bunch on each fruiting cane; around 900 bottles are produced each vintage). Here the wood again all but dominates the red pinot fruit and again blurs the nuance of what remains. Otherwise there is outstanding concentration to the big-bodied and overtly powerful flavors that brim with dry extract that serves to buffer the very firm but not really robust or especially austere finale that goes on and on. This is certainly a big wine but it is admirably well-balanced and should mature gracefully over the next 15 to 20 years. (92-94)/2032+

2016 Clos de Vougeot: (from yields of 20 hl/ha in 2016). A ripe and very fresh nose offers up notes of maraschino cherry, plum, raspberry, spice and distinct floral wisps that are trimmed in subtle but not invisible wood nuances. There is excellent concentration to the succulent but quite powerful big-bodied flavors that possess a sleek mouthfeel thanks to the relatively refined tannins shaping the youthfully austere finish that flashes fine depth on the persistent finish. I like the balance and this should age effortlessly. 91/2028+

2016 Clos de Vougeot Vieilles Vignes: (from vines that were planted in 1910). Here too there is a pretty maraschino cherry note sitting atop the slightly riper array of super-fresh plum, black cherry, cassis and violet-scented aromas that are again trimmed in enough wood to warrant commenting on. The naturally sweet and beautifully concentrated broad-shouldered flavors brim with sappy dry extract before culminating in an overtly powerful and driving finish where the intensity really builds from the mid-palate. The old vines are very much apparent and this should also age effortlessly for years. 93/2031+

2016 Clos de Vougeot Vieilles Vignes Homage à Jean Morin: (made from the first bunch on each fruiting cane; 900 bottles produced). Hints of wood and menthol can be found on the even riper nose that is composed by notes of extract of black cherry, dark raspberry, anise, rose petal and a whiff of earth. Once again there is superb mid-palate density to the opulent yet exceptionally serious and imposingly-scaled flavors that are shaped by a firm core of robust tannins on the hugely long yet impeccably well-balanced finish where the wood resurfaces and it's not subtle. To be sure, this is an excellent wine with outstanding development potential as it has the density to eventually absorb the prominent oak treatment but it's enough to be annoyingly intrusive today. 94/2031+

Domaine Trapet Père & Fils (Gevrey-Chambertin)

2017	Chambertin Grand Cru	red	NR
2017	Chapelle-Chambertin Grand Cru	red	(91-94)
2017	Gevrey-Chambertin	red	(88-91)
2017	➔ Gevrey-Chambertin "Petite Chapelle" 1er	red	(90-93)
2017	Latricières-Chambertin Grand Cru	red	(92-94)
2016	Chambertin Grand Cru	red	87?
2016	Gevrey-Chambertin	red	87
2016	Gevrey-Chambertin "1er" – Alea 1er	red	87
2016	Marsannay	red	86

There was some inadvertent confusion regarding my appointment with Jean-Louis Trapet and while I was able to complete the tasting, I do not have the benefit of his views on the 2017 vintage to share with readers. I was told that the four 2016s, revisited below, were bottled in March and April 2018. (Polaner Selections, www.polanerselections.com, NY and Classic Wine

Imports, MA, both USA; Berry Brothers & Rudd, www.bbr.com, Corney & Barrow, www.corneyandbarrow.com and Champagnes et Châteaux, www.champagnesandchateaux.co.uk, all UK).

2017 Gevrey-Chambertin: (from Les Cercueils, Jouise, Clos Prieur Bas and Les Crais). A fresh, airy and quite pretty nose features aroma of red currant, earth and a soft application of wood. There is fine vibrancy to the precise and well-detailed middle weight flavors that exude a subtle minerality on the delicious, focused and mildly austere finale. (88-91)/2023+

2017 Gevrey-Chambertin “Petite Chapelle”: Generous wood doesn’t entirely mask the fresh and more elegant aromas of various red berries, violet and spice scents but it’s close. Otherwise there is a lovely sense of underlying tension to the well-detailed and more obviously mineral-inflected medium-bodied flavors that culminate in a dusty, palate coating and once again youthfully austere finale that delivers notably better depth and persistence. Lovely stuff. (90-93)/2027+

2017 Chapelle-Chambertin: (from two parcels of vines in Chapelle proper, one planted in ’65 and the other in ’38). A super-fresh and equally elegant nose reluctantly reveals notes of airy red berries that are laced with floral, spice, humus and tea hints. The wonderfully sleek, intense and once again well-detailed medium weight flavors are unusually compact on the chiseled, austere and very serious finale. The Trapet Chapelle is typically more inviting and rounder yet the 2017 version leaves no doubt that it’s going to require at least some bottle age before it’s going to pay nicely. (91-94)/2032+

2017 Latricières-Chambertin: This too is markedly floral in character with its notes of lavender, lilac and violet that add elegance to the relatively high-toned and again quite airy and cool nose of essence of red berries, spice and forest floor. The super-sleek, intense and beautifully delineated flavors are almost aggressively mineral-driven with an equally austere, serious and sneaky long finish that is even more firmly structured. This too is going to require plenty of patience. (92-94)/2034+

2017 Chambertin: (from 3 different parcels that total 2 ha). A background application of wood surrounds the cool and airy aromas of dark cherry, plum, earth and a whisper of the *sauvage*. There is terrific intensity to the beautifully delineated mineral-driven flavors that possess a refined mouthfeel before culminating in a saline but warm, clipped and very short finish. I’m not sure what happened here as this seems completely different than any of the prior wines, so whether it was just this sample or not, I would describe it as awkward and odd would be an understatement. I should have a chance to review this again from barrel next year but for now, it doesn’t seem promising. Not Rated.

2016 Marsannay: (60% from Les Grasses Têtes and the remainder from Le Grand Poirier). Moderate reduction knocks down the fruit so I would advise giving this a thorough aeration first. The round, rich and seductively textured middle weight flavors exude a subtle minerality before terminating in a delicious if mildly drying and slightly short finish. It’s hard to say whether the dryness is sulfur related but the tannins seem ripe so my rating offers the benefit of the doubt. 86/2023+

2016 Gevrey-Chambertin: (from Les Cercueils, Jouise, Clos Prieur Bas and Les Crais). Once again there is enough reduction to block out the fruit so be sure to aerate this first. Otherwise there is a lovely palate impression to the sappy and relatively supple medium-bodied flavors that tighten up on the youthfully austere and complex if slightly drying and short finish. This may very well harmonize because again the tannins seem ripe but it’s necessary to point out that the balance isn’t not what it should be. 87/2026+

2016 Gevrey-Chambertin “1er” – Alea: (60% whole cluster and in 2016 this includes all 5 1ers due to the frost; note that Alea is indicated on the capsule and not on the label). A brooding though elegant floral-suffused nose reflects notes of both earth and dark berries with a hint of the *sauvage* lurking in the background. There is similarly good volume and mid-palate density to the delicious, round and relatively supple medium weight flavors that contrast markedly with the very firm, powerful and ever-so-slightly rustic finale that is quite compact and if not exactly hard, then the word tough comes to mind. While I like the complexity, this isn’t user friendly and it may not ever be. 87/2026+

2016 Chambertin: (from 3 different parcels that total 2 ha). Firm reduction dominates everything with the exception of a fleeting floral note at present. By contrast there is excellent freshness and underlying tension to the superbly well-concentrated and intensely mineral drive big-bodied flavors that flash plenty of classic Chambertin muscle on the austere, short and clipped finish where the supporting tannins are tough to the point of being borderline hard. All of the Trapet 2016s are obviously extremely young wines but I cannot recommend buying it as it’s difficult to like at present and I cannot recommend aging it for fear that it will dry out. 87/now+

Domaine Cécile Tremblay (Morey St. Denis)

2017	Bourgogne – Côte d'Or	red	(86-88)
2017	Chambolle-Musigny	red	(87-90)
2017	➔ Chambolle-Musigny “Aux Echanges”	red	(89-91)
2017	Chambolle-Musigny “Feusselottes” 1er	red	(89-92)
2017	Chapelle-Chambertin Grand Cru	red	(93-96)
2017	Echézeaux du Dessus Grand Cru	red	(92-95)
2017	Nuits St. George “Aux Murgers” 1er	red	(89-92)
2017	➔ Vosne-Romanée Vieilles Vignes	red	(89-91)
2017	➔ Vosne-Romanée “Les Beaux Monts” 1er	red	(91-94)
2017	➔ Vosne-Romanée “Les Rouges de Dessus” 1er	red	(91-93)

Cécile Tremblay was openly enthusiastic about the 2017 growing season saying that “it was easy other than an early season frost scare. I have never made so few treatments and that’s always a big plus when the vines are able to largely take care of themselves. There was a bit of heat stress in the second half of August but around 20 mm of rainfall just before the harvest helped to re-equilibrate the fruit even if it did add some volume. I chose to begin picking on the 5th of September as it was clear from the leaves that the vegetative cycle had run its course. The fruit was clean and ripe plus yields were good coming in as they did right around 38 hl/ha across all of my *appellations* including the Bourgogne. I used on average 30 to 40% whole clusters for the vinifications though it varied as some had none and the Aux Echanges had 100%. As to the wines, I think that they should drink well all of their lives as they’re elegant and refined and the tannic structure is relatively pliant. In fact, they remind me somewhat of the 2014s and they haven’t closed down either and they very well may not.” Tremblay noted that she has adopted the new *appellation* of Bourgogne – Côte d’Or and thus there will no longer be a Bourgogne designated as Croix Blanche. Weygandt-Metzler, www.weygandtmetzler.com, PA, USA; Wine Trail, UK; L’Imperatrice Fine Wines, www.imperatrice.com.hk, Hong Kong/China).

2017 Bourgogne – Côte d’Or: A notably ripe nose combines notes of plum, earth and a whiff of spice. The delicious and energetic middle weight flavors possess very good precision on the mildly rustic if attractively refreshing finale. This should drink well young but offer a few years of upside development potential as well. (86-88)/2021+

2017 Chambolle-Musigny: (30% whole clusters). Notes of reduction and soft wood suffuse the nose at present though there is good energy to the delicious, sleek and nicely intense middle weight flavors that exude a discreet minerality on the balanced and lingering finish. This needs to add a bit of depth but if it does it should be a very fine *villages*. (87-90)/2023+

2017 Chambolle-Musigny “Aux Echanges”: (100% whole clusters). Discreet but not invisible wood sets off overtly floral-inflected aromas of red currant, spice and warm earth. There is better mid-palate density to the lacy, intense and wonderfully vibrant flavors that culminate in a dusty but refined and sneaky long finish. Good stuff here and worth a look. (89-91)/2024+

2017 Vosne-Romanée Vieilles Vignes: (from Aux Communes, Les Jacquines and Rouges du Dessus). A markedly spicier and more deeply pitched nose grudgingly reveals notes of dark cherry, plum, violet and sandalwood. The velvety, delicious and caressing medium-bodied flavors possess fine concentration for the vintage, all wrapped in a highly seductive, sappy and sneaky long finish. I like the balance and overall this is too a really quite good plus it’s very Vosne. (89-91)/2024+

2017 Nuits St. George “Aux Murgers”: A background whiff of oak is evident on the earth and spice-suffused aromas of poached plum. The cool, pure and restrained medium-bodied flavors possess both a taut muscularity and a subtle minerality that really comes up on the delicious and lingering finale. While this is not especially dense, it is sufficiently structured to suggest that the ’17 Murgers will need 9 to 12 years to arrive at its peak. (89-92)/2027+

2017 Chambolle-Musigny “Feusselottes”: (from a .5 ha parcel; originally purchased in 1985 with Dr. Georges Mugneret and divided in half). Like several wines in the range, all that can be discerned on the nose today is reduction and soft wood. More interesting are the lacy, pure and focused middle weight flavors that display good minerality on the youthfully austere and somewhat compact finale that is linear and a bit strict at present though I expect this will flesh out quickly. (89-92)/2025+

2017 Vosne-Romanée “Les Beaux Monts”: Firm reduction dominates the nose. Otherwise there is excellent tension to the almost painfully intense and wonderfully refined mineral-driven flavors that are impressively long, complex and notably better balanced. However the finish is also notably firmer so at least some patience advised. (91-94)/2029+

2017 Vosne-Romanée “Les Rouges de Dessus”: A beautifully spice and broad-ranging nose features notes of dark currant, cherry, raspberry, lavender and sandalwood. The middle weight and somewhat more muscular flavors aren’t quite as concentrated but they’re definitely more powerful while offering excellent length on the slightly more structured finale. Once again, patience definitely advised. (91-93)/2032+

2017 Echézeaux du Dessus: Here the wood treatment is a bit more evident though it’s not intrusive as the overtly floral and ultra-spicy aromas attest. The sleek and well-detailed flavors possess a highly attractive mouthfeel if only average density while offering outstanding complexity and persistence on the markedly saline and very firm finish. This youthfully austere effort is clearly going to require extended keeping if you wish to see it at its peak. In a word, excellent. (92-95)/2032+

2017 Chapelle-Chambertin: (from a .38 ha parcel in En Gêmeaux). This is also quite floral with its cool and strikingly pretty aromas of softly spiced red and dark berry and earth scents that are trimmed in gentle wood nuances. The mouthfeel of the medium-bodied flavors is quite simply gorgeous as it’s at once caressing and lacy yet potent and powerful, all wrapped in an intensely mineral-driven finish that goes on and on. This is a superb Chapelle. (93-96)/2032+

Domaine des Varoilles (Gevrey-Chambertin)

2017	Charmes-Chambertin	Grand Cru	red	(89-92)
2017	Gevrey-Chambertin	“Les Champonnets” 1er	red	(89-91)
2017	Gevrey-Chambertin	“Clos du Meix des Ouches”	red	(87-90)
2017	Gevrey-Chambertin	“La Romanée” Vieilles Vignes 1er	red	(88-90)
2017	Gevrey-Chambertin	“Clos des Varoilles” Vieilles Vignes 1er	red	(89-92)
2016	Charmes-Chambertin	Grand Cru	red	91
2016	Gevrey-Chambertin	“La Romanée” Vieilles Vignes 1er	red	89
2016	Gevrey-Chambertin	“Clos des Varoilles” Vieilles Vignes 1er	red	90

Owner and Swiss national Gilbert Hammel described the 2017 vintage as one where the “the growing season was about as easy as 2016 was difficult. Moreover it gave us generous yields with excellent ripeness levels in both sugars and phenolics. I began picking on the 12th of September and brought in yields that averaged 44 hl/ha with potential alcohols that came in between 12.5 and 13.5%. I did a cold soak of between 6 and 8 days, followed by a fermentation of 10 to 12 days and finally a 5 to 6 day lees settling period before racking the new wines into barrel. I confess to being very agreeably surprised by the quality because despite the generous yields, there is no sense of mid-palate dilution. In fact, I would put my 2017s above both 2013 and 2014.” The 2016s reviewed below were bottled in April, 2018 without fining or filtration.

2017 Gevrey-Chambertin “Clos du Meix des Ouches”: (a 1.05 ha *monopole*; 15% new wood). A very ripe nose features notes of poached plum, forest floor and a whisper of oak. The delicious middle weight flavors possess reasonably good mid-palate concentration before concluding in a moderately firm finale that is mildly austere and rustic. (87-90)/2024+

2017 Gevrey-Chambertin “Les Champonnets”: (from a .70 ha parcel; 50% new wood). Very deep ruby color. Here the wood influence is a bit more obvious on the baked plum, cassis, violet and earth-suffused nose. The sleeker and more refined medium-bodied flavors flash good minerality that continues on to the firmer finish that offers fine length. This is a very ripe 2017 that will need at least a few years to unwind and more completely absorb its wood treatment. (89-91)/2027+

2017 Gevrey-Chambertin “La Romanée” Vieilles Vignes: (a 1.06 ha *monopole*; 60+ year old vines). Prominent wood and vanilla notes stop short of masks the exceptionally ripe aromas of cassis, black raspberry and once again, poached plum. The very rich and even more obvious mineral-driven flavors possess excellent density in the context of the vintage though the firm and slightly warm finish is noticeably tangy and less well-balanced. (88-90)/2027+

2017 Gevrey-Chambertin “Clos des Varoilles” Vieilles Vignes: (from a very large 6.03 ha *monopole*). Almost black. Evident wood surrounds the markedly ripe nose of various black berry fruit aromas that are spiked with notes of spice, earth and a hint of the sauvage. The mouthfeel of the medium weight flavors is even sleeker though not quite as dense with equally good minerality that surfaces on the clean, very firm and bitter cherry pit-inflected finish that is also mildly tangy. Once again, this is a somewhat atypical 2017 but nonetheless an interesting one. (89-92)/2032+

2017 Charmes-Chambertin: (from a .75 ha parcel in Mazoyères situated directly across from Latricières; 60% new wood). This too is almost opaque. Very generous wood fights with the notably ripe aromas of dark raspberry, cassis and spiced plum. The wood can also be found on the succulent if less concentrated medium weight flavors that possess focused power on the mildly warm and austere finish. This too is quite firm and will require at least some patience so that the wood can more completely integrate. (89-92)/2032+

2016 Gevrey-Chambertin “La Romanée” Vieilles Vignes: (a 1.06 ha *monopole*; 60+ year old vines). Deep ruby. Evident wood frames an attractively layered and notably ripe nose of black raspberry, cherry and subtly spicy aromas. The mouthfeel of the middle weight flavors is fine if not especially powerful while offering plenty of minerality on the sleekly textured, refined and lingering finish where the only nit is a hint of warmth. This moderately austere effort should drink reasonably well young if that’s your fruit preference. 89/2026+

2016 Gevrey-Chambertin “Clos des Varoilles” Vieilles Vignes: (from a large 6.03 ha *monopole*). Once again there is enough wood to merit mentioning setting the ripe yet fresh aromas of plum liqueur, black raspberry, warm earth and a touch of the *sauvage*. There is excellent richness to the bigger and more powerful medium weight plus flavors that are at once concentrated and quite serious while flashing a touch of rusticity on the slightly warm mineral-inflected finish. 90/2031+

2016 Charmes-Chambertin: (from a .75 ha parcel in Mazoyères situated directly across from Latricières; 60% new wood). Moderately prominent wood toast stops just short of fighting with the exceptionally fresh black berry liqueur-like aromas that are liberally spiked with earth, spice and a whisper of smoked game. The rich and impressively powerful big-bodied flavors coat the palate with dry extract that also serves to buffer the firm tannic spine on the solidly persistent finish where the wood treatment reemerges. This borderline rustic effort won’t win any awards for elegance but it certainly doesn’t lack for concentration or character. 91/2031+

Domaine Comte de Vogüé (Chambolle-Musigny)

2017	Bonnes Mares Grand Cru	red	(91-94)
2017	➔ Chambolle-Musigny	red	(89-91)
2017	➔ Chambolle-Musigny “1er” 1er	red	(91-93)
2017	➔ Chambolle-Musigny “Les Amoureuses” 1er	red	(92-94)
2017	Musigny Vieilles Vignes Grand Cru	red	(93-96)
2016	Bonnes Mares Grand Cru	red	93
2016	➔ Chambolle-Musigny	red	90
2016	➔ Chambolle-Musigny “1er” 1er	red	93
2016	Musigny Vieilles Vignes Grand Cru	red	96

Resident enologist François Millet described the 2017 growing season as one “where we were seriously concerned about the possibility of another April frost damage nightmare. As it turned out the temperatures were low enough to cause injury to the new leaves but there wasn’t the necessary humidity so we dodged a bullet. The rest of the season was relatively benign with a precocious flowering and warm if not scorching summer. As is often the case after a vintage where there is frost damage, the fruit set was abundant so we spent a lot of time controlling yields. We chose to begin picking on the 2nd of September under cool harvest conditions and brought in very clean fruit that required very little sorting. Yields were in the 30 to 35 hl/ha range where the potential alcohols averaged right at 13% so I chaptalized nothing. There was quite a bit of juice yet with reasonable solid to liquid ratios so I did not do a saignée. In the same spirit, I also chose to do no punching down at all as the grapes gave up their colors and extract easily. As to the wines, they’re marked by their freshness and energy plus they have excellent transparency. I would put 2017 in the category of sunny and warm vintages such as 2009, 2000 and 1997 but importantly, 2017 has more concentration than any of those.” The 2016s, revisited below, were bottled between February and March 2018. Readers should be aware that as of 2015 the Musigny Blanc is once again being declared as such after having been declared as a Bourgogne Blanc since the 1994 vintage; there will be a review for the 2017 Musigny Blanc in Issue 75. (Chambers & Chambers Wine Merchants, www.chamberswines.com, CA, Country Vintner, www.countryvintner.com, VA, Veritas Imports, www.veritaswine.com, CO/NM, Ideal Wines, www.idealwine.us, MA, Atlanta Wholesale Wines, email david.forman@atlanta.com, GA and C’est Vin, LLC, 703.243.3559, VA, all USA; Corney & Barrow, www.corneyandbarrow.com and Dreyfus, Ashby & Co., www.dreyfusashby.com, both UK).

2017 Chambolle-Musigny: (from ~2 ha of vines in the southwest portion of the commune that includes some declassified 1ers from Les Baudes and Fuées). An attractively fresh and ultra-pure nose features notes of the pure essence of black cherry, cassis, spice and a whiff of violet. The succulent and impressively rich medium weight flavors exude a subtle minerality on the refined, balanced and refreshing finish. This relatively forward effort should drink well young. (89-91)/2023+

2017 Chambolle-Musigny “1er”: (from younger vines Musigny of less than 25 years of age). The equally fresh nose offers up notably spicier aromas of essence of plum, red cherry and lovely floral nuances. The very sleek and seductively textured medium-bodied flavors possess a beguiling inner mouth perfumed before concluding in a lacy yet focused and energetic finish that flashes both good power and minerality. Lovely stuff that is much less austere than it usually is. (91-93)/2027+

2017 Chambolle-Musigny “Les Amoureuses”: (from a .56 ha parcel). Here too there is a beautiful range of spice elements adding interest to the cool, pure and airy aromas of cassis, dark raspberry, lavender, violet and rose petal. Once again the mouthfeel of the middle weight flavors is super-sleek, indeed the word satiny comes to mind. I very much like the sense of underlying energy along with the almost pungent minerality that emerges on the impeccably well-balanced and sneaky long finish. This is Zen-like. (92-94)/2029+

2017 Bonnes Mares: (from a 2.67 ha parcel situated entirely in *terres rouges* soil in the south-west portion of the vineyard). A very ripe yet agreeably fresh nose reflects notes of blue berry, plum liqueur and violet that are cut with spice and earth hints. The exceptionally rich and impressively full-bodied flavors evidence a taut muscularity, all wrapped in an overtly powerful and lingering finish that is naturally sweet. As one would reasonably expect this is quite firm but the 2017 version appears to be a bit less structured than it usually is. (91-94)/2029+

2017 Musigny Vieilles Vignes: (from an incredible 6.46 ha parcel, which doesn't include the .67 ha section planted to chardonnay). An openly exotic nose offers glimpses of black cherry liqueur, ginger, Asian-style tea, sandalwood and orange peel. The tighter and much more mineral-driven big-bodied flavors also possess evident muscle on the powerful and dense yet beautifully refined finish that goes on and on. This is also a bit less structured though with that said, this is going to need at least 15 years to reach its apogee. In a word, terrific. (93-96)/2032+

2016 Chambolle-Musigny: (from ~2 ha of vines in the southwest portion of the commune that includes some declassified 1ers from Les Baudes and Fuées; only 3 barrels produced which is the equivalent of 3.4 hl/ha with no new wood whereas usually there is around 15%). An ultra-fresh, cool and airy nose of high-toned red and blue pinot fruit, violet and spice elements merges into sleek, delicious and beautifully well-defined middle weight flavors that flash both good minerality and a touch of youthful austerity on the nicely complex finish. This is lovely and very Chambolle in style. 90/2024+

2016 Chambolle-Musigny “1er”: (from younger vines Musigny of less than 25 years of age). This is also ultra-fresh, cool and airy with restrained aromas that are composed of notes of dark currant, blueberry, lavender, violet and a wisp of spice. There is once again excellent punch and detail to the wonderfully vibrant medium-bodied flavors that exude evident minerality on the focused and chiseled finish that delivers first-rate persistence. This elegant effort is a combination of finesse and punch. 93/2028+

2016 Bonnes Mares: (from a 2.67 ha parcel situated entirely in *terres rouges* soil in the south-west portion of the vineyard). Deep ruby. Once again there is an exuberant freshness to the nose of plum, violet, peony, spice and earth aromas where a top note of kirsch is present. There is outstanding density and power to the big-bodied and overtly muscular flavors that deliver fine complexity on the caressing, sappy and harmonious finish. This too is lovely and should drink well a bit earlier than it normally does if that's your preference. 93/2028+

2016 Musigny Vieilles Vignes: (from an incredible 6.46 ha parcel, which doesn't include the .67 ha parcel planted to chardonnay). A restrained and cool and yet perfumed and ultra-spicy array offers up aromas of dark cherry, raspberry and a wide range of floral elements. The concentrated, tautly muscular and tension-filled flavors possess excellent depth of material as well as an abundance of minerality while exhibiting superb persistence on the firm, dusty, youthfully austere and built-to-age finish where a hint of bitter cherry pit appears. This sleek and classy effort will need an extended stay in a cool cellar. In a word, brilliant. 96/2033+

Domaine de la Vougeraie (Prémeaux-Prissey)

2017	Bonnes Mares Grand Cru	red	(92-94)
2017	Bourgogne – Terres de Famille	red	86
2017	➔ Chambolle-Musigny	red	(89-91)
2017	Charmes-Chambertin Les Mazoyères Grand Cru	red	(92-95)
2017	Clos de Vougeot Grand Cru	red	(92-95)
2017	Corton-Clos du Roi Grand Cru	red	(91-93)
2017	Côte de Beaune “Les Pierres Blanches”	red	86
2017	➔ Gevrey-Chambertin	red	(89-92)
2017	➔ Gevrey-Chambertin “Bel Air” 1er	red	(90-93)
2017	➔ Gevrey-Chambertin “Les Evocelles”	red	(90-92)
2017	Gevrey-Chambertin “La Justice”	red	(88-90)
2017	Musigny Grand Cru	red	(94-96)
2017	Nuits St. Georges “Clos de Thorey” 1er	red	(90-92)
2017	➔ Pommard “Les Petits Noizons”	red	(89-91)

2017	Savigny-lès-Beaune “Les Marconnets” 1er	red	(88-91)
2017	➔ Vosne-Romanée “Aux Champs Perdrix”	red	(89-92)
2017	Vougeot “Clos du Prieuré”	red	(88-91)

As I reported last year, former winemaker Pierre Vincent has departed to take over as *régisseur* for Domaine Leflaive. He has been replaced by enologist François Lecaillon who did the *élevage* of the Vougeraie 2016s and vinified the 2017s. Lecaillon was joined by commercial director Sylvie Poillot to conduct the tasting. They noted that “the growing season started just as the 2016 season did but thankfully we had much less frost damage though there was some in a few vineyards. There was some early season mildew and oidium pressure but nothing serious. The flowering passed well with only a bit of shatter and the rest of the summer was largely clement. We began picking in the Côte de Beaune on the 28th of August under good if not perfect conditions. Yields of the very clean fruit were about equal to what we realized in 2015 for both pinot and chardonnay. Potential alcohols averaged between 12 and 12.5% for both colors. As to the style, 2017 gave us classically styled wines that should drink well early but have no problem aging well too.” I inquired as to the relative quality between the Côte de Beaune and the Côte de Nuits and Lecaillon was of the view that the Côte de Nuits produced slightly better reds because there was a higher percentage of shot berries that imparted a bit more concentration. One important change that Lecaillon noted is that the amount of new wood was reduced slightly from roughly one-third to one-quarter and this was for both reds and whites. Lastly, I would observe that while the upper level wines are certainly very good, it’s the portfolio of *villages* level wines that offer excellent quality. (Veritas Imports, www.veritaswine.com, NV/CO/AZ/NM; Country Vintner, www.countryvintner.com, VA, Lion Imports, CA and Martignetti, www.martignetti.com, MA, all USA; Fields, Morris & Verdin, www.fmvwines.com and Berry Brothers & Rudd, www.bbr.com, both UK; Berry Brothers & Rudd, www.bbr.co.jp, Japan; Berry Brothers & Rudd, www.bbr.com/hk, Hong Kong).

2017 Bourgogne – Terres de Famille: There is just enough reduction to push the underlying fruit to the background so give this some air first. Otherwise there is a relatively refined mouthfeel to the energetic flavors that are just complex enough to be interesting. I would suggest giving this a year or two of bottle age so as to develop just a bit more overall depth. 86/2020+

2017 Côte de Beaune “Les Pierres Blanches”: An earthy mix of red and dark currant leads to light weight and appealingly vibrant flavors that also possess a relatively refined mouthfeel before concluding in a youthfully austere finish. This too would benefit from a few years of forbearance in the hopes of developing better depth. 86/2020+

2017 Pommard “Les Petits Noizons”: Notes of herbal tea, violet, earth and cool red berry fruit give way to much more concentrated medium-bodied flavors that possess an attractive mid-palate mouthfeel that contrasts somewhat with the lightly rustic and austere finale that offers much, much better depth. This is a fine Pommard *villages* and worth a look. (89-91)/2024+

2017 Vougeot “Clos du Prieuré”: (a *monopole* of the domaine). This is also markedly floral in character with its pretty aromas of mostly red currant and earth. There is fine intensity to the well-detailed middle weight flavors that possess fine length on the youthfully austere finale that displays sneaky good length. This should drink well young if that’s your fruit profile preference. (88-91)/2023+

2017 Chambolle-Musigny: (a blend of Argillières, Verailles, Condemennes, Chardannes where ~25% of the blend is from the 1ers Les Baudes and Les Gruenchers). Here there is just enough reduction to push the fruit to the background though wisps of herbal tea and spice are perceptible. The elegant, pure and solidly intense medium weight flavors exude an appealing minerality on the dusty finish that also delivers sneaky good length. A fine Chambolle *villages* as the extra 1er juice makes a noticeable difference. (89-91)/2024+

2017 Gevrey-Chambertin: An exuberantly fresh and floral nose is comprised by notes of cool red currant with background nuances of earth, forest floor and the *sauvage*. The very fine detailed middle weight flavors possess a beautifully refined mouthfeel thanks to the fine-grained tannins shaping the spicy finish that flashes excellent depth and persistence. This is a first-rate Gevrey *villages* and well-worth checking out. (89-92)/2024+

2017 Gevrey-Chambertin “La Justice”: (only the fruit from vines planted on high gravel content soil are kept as this helps to avoid rusticity and heaviness). Here too the pretty and layered nose is airy, cool and pure with its aromas of violet and dark currant plus a trace of earth. The delicious and agreeably energetic flavors also possess a lovely sense of refinement though not the same mid-palate density, all wrapped in a mildly austere and lingering finish. This is a perfectly good effort but it’s not in the same class as its two Gevrey *villages* counterparts. (88-90)/2023+

2017 Gevrey-Chambertin “Les Evocelles”: (from vines on the Brochon side). This is slightly cooler aromatically than the La Justice with even airy aromas that derive more from the red side of the fruit spectrum along with more floral and spice influence as well. The solidly concentrated and delineated medium weight flavors exude evident minerality on the super-saline and bitter cherry-inflected finish that exhibits excellent length for a *villages* level wine. This is very impressive. (90-92)/2025+

2017 Vosne-Romanée “Aux Champs Perdrix”: (like the 2016, the 2017 version will be bottled only in magnum; 100% whole cluster). Firm reduction masks all but the spice nuances that can also be found on the sleek, intense and beautifully refined flavors that also flash ample minerality on the complex, focused and lingering finish where the only nit is a hint of warmth. This too is a really good *villages* and worth your interest. (89-92)/2020+

2017 Savigny-lès-Beaune “Les Marconnets”: Very firm reduction dominates today. More interesting are the energetic and detailed flavors that also exude evident minerality that carries over to the mildly rustic and youthfully austere finish. This is perfectly good but it’s not at same quality level as the best of the *villages* wines. (88-91)/2024+

2017 Nuits St. Georges “Clos de Thorey”: (a *monopole* of the domaine). A discreet application of wood surrounds the notably floral and softly spicy airy red berry fruit scented-nose. The supple and delicious middle weight flavors that possess a moderately refined mouthfeel while delivering very good persistence as well as a light minerality. Solid if not exceptional quality here in a moderately structured package that should reward a decade or so of keeping. (90-92)/2027+

2017 Gevrey-Chambertin “Bel Air”: (from vines that sit above Clos de Bèze). Once again there is a distinct coolness to the pretty, airy and high-toned aromas of mostly red currant, rose petal and soft spices. There is good volume to the generously proportioned yet reasonably precise flavors that flash a touch of minerality on the beautifully complex finish. This is a Bel Air with better volume than is typical for the vineyard and overall, this is really quite good. (90-93)/2027+

2017 Corton-Clos du Roi: Very firm reduction is all that is discernible at present. As one would expect there is better size, weight and power to the attractively textured and muscular flavors that are shaped by dense but fine tannins, all wrapped in an intensely mineral-driven finish that offers just a bit more depth and persistence. This well-made effort is firm but not really imposingly structured and will likely drink reasonably well after only 5 to 7 years. (91-93)/2029+

2017 Clos de Vougeot: (from an exceptionally well positioned 1 ha parcel situated directly beneath Les Petits Musigny that is combined with another less well located .35 ha parcel close to the main road). This too is quite firmly reduced and unreadable today. Otherwise there is a bit more size and weight to the broad-shouldered flavors that possess even better mid-palate density before terminating in a markedly complex, powerful and driving finish that displays the usual youthful austerity of a classic Clos de Vougeot. Very fine quality in a built-to-age package. (92-95)/2032+

2017 Charmes-Chambertin Les Mazoyères: Here there is no reductive funk to mask the ultra-floral, cool and pure essence of red currant and earth scents that are trimmed in a deft touch of wood. There is an interesting natural sweetness to the medium-bodied flavors that are also quite beautifully detailed on the caressing bitter cherry pit-inflected finale that delivers excellent depth and persistence. I very much like the balance and this fine Maz too should age effortlessly. (92-95)/2032+

2017 Bonnes Mares: (from vines near the Morey border, 50% of which were planted in 1902). A beautifully layered nose offers up notes of liqueur-like red and dark cherry, warm earth and a variety of floral elements. The exceptionally rich and generously proportioned big-bodied flavors flash good power and solid mid-palate density, all wrapped in a youthfully austere, long and complex finish that is also clearly structured for mid to longer-term cellaring. (92-94)/2032+

2017 Musigny: (from a tiny parcel of .17 ha). A discreet touch of oak frames the intensely floral and exotically spiced nose reluctantly gives up its aromas of black cherry. The powerful, dense and imposingly-scaled flavors brim with both minerality and sappy dry extract that buffers the powerful, mouth coating and very firm tannic spine shaping the gorgeously long finish. This is a seriously impressive Musigny though one that is clearly meant for extended keeping. (94-96)/2034+

En Plus - BURGUNDY

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

Domaine Jeannin-Naltet (Mercurey)

2016	Mercurey “Clos des Grands Voyens” 1er	red	87
2016	Mercurey “Le Clos l’Évêque” 1er	red	89
2016	➔ Mercurey “Les Naugues” 1er	red	91

Benoît Eschard started out as an engineer before he took over the 6th generation family property from his uncle in 2011. The estate was created in 1858 and covers 9 ha of contiguous vineyards exclusively within the Mercurey *appellation*, including the including the 5 ha *monopole* of Clos des Grands Voyens. (T Elenteny Imports, www.teimports.com, NY, USA, French Libation, www.frenchlibation.com, France).

2016 Mercurey “Clos des Grands Voyens”: (a 4.9 ha *monopole*). A touch of reduction shaves the top notes from the distinctly earthy aromas of plum and a whiff of forest floor. The agreeably textured middle weight flavors possess acceptable depth and persistence on mildly austere and rustic finish that is somewhat short. This is perfectly OK but the balance and overall quality is not at the level of its two counterparts. 87/2023+

2016 Mercurey “Le Clos l’Évêque”: Deep ruby. A ripe, fresh and somewhat cool nose combines notes of plum and black cherry liqueur with those of earth, spice and a hint of orange peel. There is excellent richness to the round and solidly concentrated medium weight flavors that culminate in a rustic and impressively long finish that flashes a mild hint of warmth. This full-bodied and powerful effort won’t win any awards for refinement but it certainly doesn’t lack for character. 89/2024+

2016 Mercurey “Les Naugues”: Medium ruby. A relatively high-toned nose reveals ripe and fresh aromas of both red and dark raspberry where there are background whiffs of wood, rose petal and earth. There is a completely different texture to the notably more complex and longer finish. This is the firmest of the three wines and while there is a touch of austerity, overall this is the most complete. Worth considering. 91/2025+

Le Roi Chambertin – Professional Tasting

Each November the Grower’s Syndicate of Gevrey-Chambertin organizes a tasting where they invite all of their members (which includes domaines and *négociants* that produce wines from the commune and not just those who are based there) to present a maximum of three wines. The event is limited to professional journalists and is based on a communal ‘serve yourself’ approach where each taster can choose what he or she wishes to taste. I attend each year and while the atmosphere is serious, it’s also busy and crowded enough that it’s not the same as when it’s just you and the grower in a cellar discussing each wine in sequence. Additionally, all of the wines are in various stages of development, from just finished with their malos to just bottled and as such, it’s not easy to move from wine to wine when there are potentially vast differences in their respective stages of development. Moreover, because the growers are for the most part not present, there are no additional comments to offer. As such the following notes would more accurately be considered impressions rather than actual reviews. I would further add that I sampled wines from domaines that I don’t necessarily visit consistently to add more coverage to the 120 Côte de Nuits-based producers whose wines are reviewed above.

Domaine Nicolas Burquet (Brochon)

2017	Gevrey-Chambertin	red	(87-89)
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2017 Gevrey-Chambertin: A discreet touch of wood surrounds the fresh and distinctly earthy dark berry fruit aromas. The round and velvety middle weight flavors are shaped by gently rustic tannins on the mildly warm finish. This is a competent Gevrey villages. (87-89)/2023+

Domaine du Clos Saint-Louis (Fixin)

2017	Gevrey-Chambertin “Etelois”	red	(85-88)
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2017 Gevrey-Chambertin “Etelois”: A relatively fresh mix is comprised by notes of red cherry along with plenty of earth and an herbal tea top note. While there is good energy and detail to the lighter weight flavors, the finish is mildly tangy and dry. This may round out but the supporting tannins seem slightly under ripe. (85-88)/2021+

Domaine Jérôme Galeyrand (Brochon)

2017	Gevrey-Chambertin “En Billard”	red	(88-91)
2017	Gevrey-Chambertin “La Justice”	red	(87-90)

2017 Gevrey-Chambertin “La Justice”: A gently oaked nose is composed of notes of dark currant, humus, forest floor and discreet menthol influence. There is good volume and vibrancy to the delicious, velvety, succulent and quite round flavors that contrast somewhat with the tangy and mildly rustic finish. La Justice is rarely rustic but this one is; I underscore that doesn't make it a poor wine, simply somewhat atypical. (87-90)/2024

2017 Gevrey-Chambertin “En Billard”: Moderate wood and menthol notes can be also found on the cool aromas that exhibit mostly various dark berries that are spiked with plenty of earth and sauvage characters. The delicious and vibrant flavors are, somewhat surprisingly given the natural elegance of La Justice, actually finer plus they offer slightly better balance on the lingering finish. This is a lovely villages and worth considering. (88-91)/2024+

Domaine Jean-Michel Guillon (Gevrey-Chambertin)

2017	Gevrey-Chambertin “Champonnets Vieilles Vignes” 1er	red	(89-91)
2017	Gevrey-Chambertin “Petite Chapelle” 1er	red	(88-90)

2017 Gevrey-Chambertin “Petite Chapelle”: A pungent nose of mild reduction and wood leads to solidly dense and relatively fine mineral-inflected medium weight flavors that possess a sleek mid-palate mouth feel that contrasts somewhat with the moderately short and somewhat drying finish. I suspect that this will clean up and harmonize as there is quite a bit of gas present and my projected range offers the benefit of the doubt that it will though that is not a given. (88-90)/2024+

2017 Gevrey-Chambertin “Champonnets Vieilles Vignes”: A toasty nose mixes notes of herbal tea, earth and the *sauvage* with those of various dark berries. The old vines are in evidence as there is excellent density for the vintage to the tautly muscular and powerful flavors that terminate in a robust and rustic finish. This is never going to be an elegant wine but it doesn't lack for underlying material and punch. (89-91)/2027+

Domaine René Leclerc (Gevrey-Chambertin)

2017	Gevrey-Chambertin “Clos Prieur”	red	(86-88)
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2017 Gevrey-Chambertin “Clos Prieur”: Firm reduction and wood render the nose unreadable at present. Otherwise there is better freshness and verve to the light weight flavors that display just enough depth and persistence to be barely acceptable for what this is. This lacks body and depth and it's not clear that there sufficient underlying material such that more complexity will develop with bottle age. Disappointing. (86-88)/2023+

Domaine Philippe Livera (Gevrey-Chambertin)

2017	➔ Gevrey-Chambertin “Clos Village”	red	(89-91)
2017	Gevrey-Chambertin “En Champs”	red	NR
2017	Chapelle-Chambertin Grand Cru	red	(89-92)

2017 Gevrey-Chambertin “Clos Village”: Moderate reduction knocks down the underlying fruit. By contrast there is good freshness to the nicely vibrant and well-detailed middle weight flavors that possess solid mid-palate density, all wrapped in a firm, serious and relatively powerful finish. This is awkward but possesses fine potential - worth considering. (89-91)/2025+

2017 Gevrey-Chambertin “En Champs”: Reductive funk characterizes both the nose and the palate and it’s impossible to say whether this will successfully clean up or not. Not Rated.

2017 Chapelle-Chambertin: Here too the nose is reduced but there is both good vibrancy and freshness to the larger-scaled medium-bodied flavors that possess fine mid-palate density before culminating a robust, muscular and moderately rustic finale. Chapelle is rarely rustic yet this example certainly could be described that way; in any event, it is not an elegant rendition of the *appellation*. (89-91)/2029+

Domaine Henri Magnien et Fils (Gevrey-Chambertin)

2017	Gevrey-Chambertin Vieilles Vignes	red	(88-91)
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2017 Gevrey-Chambertin Vieilles Vignes: Mild reduction pushes the underlying fruit to the background but there is a lovely vivacity to the well-detailed, intense and solidly concentrated flavors that terminate in a powerful, robust and youthfully austere and rustic finale. This is actually pretty good as I like the depth and balance. (88-91)/2024+

Domaine Philippe Naddef (Fixin)

2017	Mazis-Chambertin Grand Cru	red	(87-89)
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2017 Mazis-Chambertin: Very firm reduction obliterates the fruit. The supple and vibrant lighter weight flavors possess good detail that carries over to the linear, rustic and noticeably warm finish. As the description suggests, this is pretty awkward and while the nose may clean up, the warmth will be an issue for the balance. (87-89)/2029+

Domaine Louis Remy (Morey St. Denis)

2017	Gevrey-Chambertin “Les Seuvrées”	red	(87-89)
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2017 Gevrey-Chambertin “Les Seuvrées”: A mildly toasty nose consists of aromas of a variety of notably ripe dark berries along with plenty of pungent earth and humus nuances. The lighter weight flavors possess solid punch and a subtle minerality before concluding in a dusty, youthfully austere and mildly warm finish. A good if not distinguished effort. (87-89)/2024+

Domaine Henri Richard (Gevrey-Chambertin)

2017	Gevrey-Chambertin – Les Tuileries	red	NR
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2017 Gevrey-Chambertin – Les Tuileries: (from Aux Corvées and made from a high percentage of *millerandage* or shot berries). Soft wood surrounds relatively high-toned aromas of pomegranate and red currant though there is a whiff of brett-like character that shows up on the finish as well. This may clean up but brett-like elements are never a good sign. Not Rated.

Domaine Philippe Rossignol (Gevrey-Chambertin)

2017 Gevrey-Chambertin “Les Evocelles”

red

(86-89)

2017 Gevrey-Chambertin “Les Evocelles”: A pretty array blends notes of both red and dark berries with those of earth, spice and a whiff of menthol. There is a lovely mouth feel to the sleek and relatively refined lighter weight flavors that culminate in a distinctly woody and somewhat drying finish. I don’t know whether this sample was pulled from a new barrel but as presented, this doesn’t have the underlying material to successfully integrate its wood. (86-89)/2024+

Progress Report

An Historic Vertical of Clos des Cortons Faiveley

49 Vintages over 90 years - from 1926 to 2016

On May 18 and 19, 2018, 14 Burgundy lovers converged from multiple destinations to taste, swirl, swizzle and, mostly, spit multiple vintages of Domaine Faiveley’s iconic Corton-Clos des Cortons Faiveley. Among those attending were the current Domaine Faiveley CEO Erwan Faiveley, Doug Barzelay the esteemed co-author for my latest book *Burgundy Vintages – A History from 1845*, in which many of the Clos des Cortons Faiveley vintages are discussed, as well as the tasting’s organizers Michael Bowden and Robert Conrad. The venue was Atlas at the St. Regis Hotel, in Atlanta, Georgia. The wines were located primarily by Messrs. Bowden and Conrad from collections and/or sources far and wide. Domaine Faiveley provided the 1929, 1949, 1959, 1969, 1971, 2015 and 2016 and Mr. Barzelay provided the 1947. Note that the 1962 reviewed below was not in the tasting but was reviewed by me in Burgundy in 2016. In particular I would like to sincerely thank Michael and Robert for their tireless efforts to organize this magnificent tasting and to sommelier Jodie Bouck for her expert service. It really was a spectacular event.

Now for a bit of background which I take from *Burgundy Vintages*: *“In 1874, Joseph Faiveley purchased a vineyard called Clos des Cortons in Le Rognet et Corton from Maison Geisweiler (at the time, an important négociant firm with substantial vineyard holdings). In the run-up to the creation of the appellations contrôlées, the growers in each village formed a group, known as a Syndicat Viticole, that among other responsibilities represented the village in making recommendations to INAO. When the syndicat in Aloxe was considering which vineyards should be entitled to the Corton grand cru appellation, they told Faiveley that the wine was not entitled to be called Corton-Clos des Cortons and that it would have to be sold as Corton-Rognets. Lawsuits ensued. The syndicat conveniently arranged for the case to be heard in Beaune, where it was presumed that the claims of a Nuits-based domaine such as Faiveley would receive a less favorable hearing. Because Faiveley was able to introduce documentation of its original purchase of the vineyard as well as the first known recorded mention of it dating to 1864, and its subsequent commercialization under the name Clos des Cortons, it received a favorable verdict. The syndicat then appealed to the court in Dijon, which in 1938 upheld a verdict in favor of Faiveley. The appeals court added a caveat: because this was not the only Clos in Corton, it would have to be distinguished by the addition of the family’s name, i.e., Corton-Clos des Cortons Faiveley. Thus did the Faiveley family become the only individuals, other than the Prince de Conti, to have their names affixed to a Burgundy grand cru (at least if one discounts various saints and the farmer Bertin who allegedly gave his name to Chambertin).”*

The Clos des Cortons Faiveley is located on the Hill of Corton in Ladoix-Serrigny and is technically an enclave within the Le Rognet et Corton *lieu-dit*, which is one of the 26 climats that form the Corton *grand cru appellation*. The vineyard itself, while listed in the cadastres (the official listing for real estate holdings in France), as measuring 3.02 ha, presently has 2.77 ha planted to the production of pinot; the remainder is planted to chardonnay and qualifies for the production of Corton-Charlemagne. The exposure is due east and the soil is a combination of ferruginous oolite and different marls (essentially iron-infused limestone that has small calcium spheroids throughout; marls are sedimentary rocks formed from limestone and clay). Erwan Faiveley explained that the vineyard has been replanted at various times that include 1936, 1956, 1965, 1971, 1976, 1977, 1981, 1987 and 2002. While it obviously varies considerably due to vintage conditions, the annual production is on average 15,000 bottles, which makes it one of the easier *grands crus* to find.

While some of the vintages in the tasting predate 1977, Erwan broke down the stylistic evolution of the Faiveley wines as follows: during the time of his father François, the style was 'classic' Faiveley, which is to say old school (read robust and structured) wines made for long keeping. François assumed the helm of the domaine in 1977 and from that time until 1995, the reds were made in this style. In 1996 François decided to change to a more modern style though from this observer's perspective, this merely meant slightly lightening the extraction and adding a bit of newer wood; by the standards extant at the time, the Faiveley wines were still old school. Then in 2007 Erwan instituted a number of changes which include softer fruit processing, the purchase of vertical presses, upgrading the quality of the wood used during the *élevage* and various viticultural improvements. The crown jewel in all of this was the construction of a state-of-the-art winery in 2016 that is seriously impressive.

As to Corton-Clos des Cortons Faiveley, it is, or can be, one of the more elegant examples of Corton rouge. It is perhaps a bit less mineral-driven than some *climats* but it shares what virtually all of the best ones do, which is to say that the wines require extended aging. As a very general observation, for an average vintage (assuming that such a thing exists anymore) I would suggest that a minimum of 15 years is necessary for the Clos des Cortons Faiveley to sufficiently shed its tannins to begin to reveal its potential. For the better and more structured vintages, 20 to 25 years is the point where they reach their apogees though some can, and routinely do, reward even longer keeping.

There is one more important aspect to bear in mind. In much the same way as Charmes-Chambertin, Echézeaux and Clos de Vougeot, the Hill of Corton does not enjoy a reputation for consistently producing high quality. The primary reason for this is that it is simply too large (about 95 ha are planted to pinot) and not all of the 26 *climats* are created equally. The same parallel can be drawn with Clos de Vougeot (16 *climats* measuring 51 ha), Echézeaux (11 *climats* measuring 36.3 ha) and Charmes (2 *climats* measuring 30.8 ha). However, Corton has been esteemed for centuries for its long-aging wines and was spoken of in the same reverent tones as Clos de Vougeot. Today it's a matter of choosing well in all of these *appellations*. It's not a question of being capable of producing great wines, it's whether the particular parcels in question, and the requisite rigor of those farming them, are at the requisite levels to produce greatness. In my view, the Clos des Cortons Faiveley meets these criteria and it is one of the great bargains among the *grands crus* of Burgundy today.....provided that you cellar it accordingly.

Domaine Faiveley (Nuits St. Georges)

2016	Clos des Cortons Faiveley	Grand Cru	red	(93-96)
2015	Clos des Cortons Faiveley	Grand Cru	red	96
2014	Clos des Cortons Faiveley	Grand Cru	red	94
2013	Clos des Cortons Faiveley	Grand Cru	red	93
2012	Clos des Cortons Faiveley	Grand Cru	red	93
2011	Clos des Cortons Faiveley	Grand Cru	red	90
2010	Clos des Cortons Faiveley	Grand Cru	red	95
2009	Clos des Cortons Faiveley	Grand Cru	red	94
2008	Clos des Cortons Faiveley	Grand Cru	red	91
2007	Clos des Cortons Faiveley	Grand Cru	red	91
2006	Clos des Cortons Faiveley	Grand Cru	red	92
2005	Clos des Cortons Faiveley	Grand Cru	red	NR
2004	Clos des Cortons Faiveley	Grand Cru	red	89
2003	Clos des Cortons Faiveley	Grand Cru	red	93
2002	Clos des Cortons Faiveley	Grand Cru	red	91
2001	Clos des Cortons Faiveley	Grand Cru	red	93
2000	Clos des Cortons Faiveley	Grand Cru	red	92
1999	Clos des Cortons Faiveley	Grand Cru	red	95
1998	Clos des Cortons Faiveley	Grand Cru	red	91
1997	Clos des Cortons Faiveley	Grand Cru	red	88
1996	Clos des Cortons Faiveley	Grand Cru	red	89
1995	Clos des Cortons Faiveley	Grand Cru	red	91
1994	Clos des Cortons Faiveley	Grand Cru (Magnum)	red	91
1993	Clos des Cortons Faiveley	Grand Cru	red	95
1992	Clos des Cortons Faiveley	Grand Cru	red	88
1991	Clos des Cortons Faiveley	Grand Cru	red	93
1990	Clos des Cortons Faiveley	Grand Cru	red	92
1989	Clos des Cortons Faiveley	Grand Cru	red	92

1988	Clos des Cortons Faiveley	Grand Cru	red	91
1987	Clos des Cortons Faiveley	Grand Cru	red	NR
1986	Clos des Cortons Faiveley	Grand Cru	red	86
1985	Clos des Cortons Faiveley	Grand Cru	red	89
1983	Clos des Cortons Faiveley	Grand Cru	red	87
1982	Clos des Cortons Faiveley	Grand Cru	red	87
1979	Clos des Cortons Faiveley	Grand Cru	red	88
1978	Clos des Cortons Faiveley	Grand Cru	red	NR
1976	Clos des Cortons Faiveley	Grand Cru	red	90
1972	Clos des Cortons Faiveley	Grand Cru	red	86
1971	Clos des Cortons Faiveley	Grand Cru	red	90
1969	Clos des Cortons Faiveley	Grand Cru	red	88
1964	Clos des Cortons Faiveley	Grand Cru (Magnum)	red	93
1962	Clos des Cortons Faiveley	Grand Cru	red	89
1961	Clos des Cortons Faiveley	Grand Cru	red	93
1959	Clos des Cortons Faiveley	Grand Cru (reconditioned)	red	92
1959	Clos des Cortons Faiveley	Grand Cru	red	91
1955	Clos des Cortons Faiveley	Grand Cru	red	89
1949	Clos des Cortons Faiveley	Grand Cru	red	93
1947	Clos des Cortons Faiveley	Grand Cru (Magnum)	red	91
1929	Clos des Cortons Faiveley	Grand Cru	red	93
1926	Clos des Cortons Faiveley	Grand Cru	red	NR

2016 Clos des Cortons Faiveley: (this was from a cask sample flown in from Faiveley for this event). While this closely resembles my original review, it has put on weight and depth and appears even more promising. A touch of wood can be found on the elegant if still brooding and inexpressive nose of plum, dark cherry liqueur, freshly turned earth and a gamy note. There is an appealing sense of underlying tension to the concentrated big-bodied flavors that also coat the palate with dry extract while exhibiting excellent length on the balanced and very firmly structured finale. Patience advised. (93-96)/2031+

2015 Clos des Cortons Faiveley: An extremely ripe nose manages to avoid any sense of *surmaturité* on the liqueur-like aromas of black cherry, cassis, anise and lilac scents. This is a massive wine, with huge mid-palate concentration, power and muscle that terminates in a borderline painfully intense finale that both coats the palate and lasts for minutes. I take considerable pains to point out however that this ultra-structured and overtly austere effort is not only built for the long haul but for the very long haul. I have suggested an initial drinking window of 30 years from now but it may very well be longer. In sum, this brilliant effort is very old school Corton that I wouldn't even consider opening for at least 10 years. 96/2035+

2014 Clos des Cortons Faiveley: A perfumed, fresh, cool and moderately restrained nose speaks of various red and dark berries along with plenty of iron-inflected earth, game and pretty floral nuances. The generous but well-delineated flavors certainly don't lack for size, weight and power as they coat the palate while buffering the notably firm tannic spine on the muscular, driving and wonderfully persistent finish. While like virtually all vintages of this wine, it is of course built-to-age but what is interesting about the 2014 version is how sophisticated the supporting tannins are. 94/2029+

2013 Clos des Cortons Faiveley: Most of the oak this displayed from barrel has now been successfully integrated on the restrained, cool, pure and layered nose of black cherry, cassis, warm earth and an impressive array of *sauvage* and underbrush notes. There is moderately good richness to the overtly powerful and muscular flavors that possess an imposing sense of scale that continues onto the textured and mouth coating finish that is long, tannic and very Corton in character. Like the 2015 version, this is an old school effort that is presently evolving glacially though with that said this is not as austere as it easily could be given the 2013 vintage. 93/2028+

2012 Clos des Cortons Faiveley: Initially there is noticeable reduction but I found with relatively aggressive swirling that it largely dissipated to reveal notes of both red and dark currant, pungent earth and plenty of that gamy *sauvage* character. There is exceptionally good richness and volume to the big-bodied and impressively concentrated flavors that coat the palate with dry extract that does a reasonably good job of buffering the firmly tannic but not hard or even unduly austere finish. Even so, this is still at least 5 years away from being approachable and will need 15 plus to become adequately civilized. 93/2027+

2011 Clos des Cortons Faiveley: Healthy color for the vintage. The attractively perfumed nose is composed by pure and still primary aromas of earth, spice, red currant and hints of the *sauvage* where there are no evident herbal tea nuances. There is fine volume and a lovely sense of energy to the well-delineated flavors that culminate in a still reasonably firm, moderately austere and slightly linear finish that flashes a hint of pit fruit character. What this is not is especially complex and while it certainly has at least another 4 to 7 years before this reaches its peak, it is doubtful that it's going to develop the sheer depth that categorizes the finest vintages of this wine. 90/2023+

2010 Clos des Cortons Faiveley: A pure, elegant and nicely perfumed if still relatively primary nose offers up mostly notes of various red berries, earth and spice nuances that are trimmed in just a touch of wood. The intense, sleek and muscular yet relatively refined broad-shouldered flavors possess superb volume and almost breathtaking power on the explosive and mouth coating finish. This is a classic Corton yet consistent with the style of the 2010 vintage, it not especially rustic; indeed the tannins, while firm, are comparatively sophisticated. A knock out by any standard but at the same time, a wine for the patient though with the right foods, this could actually be enjoyed, infanticide though that might be. 95/2030+

2009 Clos des Cortons Faiveley: A distinctly spicy nose of admirably fresh plum, earth and mocha suffused aromas is ripe yet stops short of being surmature. The exceptionally rich and concentrated big-bodied flavors possess an abundance of dry extract that imparts a suave and seductive texture to the mildly austere, balanced and hugely long finish that seems only to become firmer as it sits on the palate. Note that this robust effort will definitely not be an early drinker as the supporting structure is markedly prominent without being rustic. 94/2029+

2008 Clos des Cortons Faiveley: Almost invisible wood is present on the pure, high-toned and attractively perfumed nose that reflects lightly spiced and earthy red berry fruit aromas spiked with the classic *sauvage* nuances. The wonderfully energetic and well-detailed broad-shouldered flavors culminate in a slightly angular and delicious finish where the only nit of import is a touch of dryness that isn't enough to cut the length though it does mildly compromise the overall balance. This is not quite completely ready but it's sufficiently close that you're not leaving much potential development on the table as it were and importantly, I fear that this risks drying out if held until the tannins are completely resolved. In sum, this is good to perhaps even very good but it doesn't rival the best vintages. 91/2020+

2007 Clos des Cortons Faiveley: A very pretty and moderately high-toned nose reflects notes of various red berries, herbal tea, earth, underbrush and a discreet whiff of wood. There is fine detail to the intense if lighter weight flavors that possess lovely complexity on the softly rustic finish where the tannins have not yet completely resolved. This is nearing its peak and could certainly be enjoyed now though I would be inclined to hold it for another few years first. A quality 2007 that is clearly a child of its vintage. I would further note that I had the chance to taste this twice in 2018 and both bottles were consistent. 91/2022+

2006 Clos des Cortons Faiveley: Subtle notes of wood and menthol don't unduly intrude upon the appeal of the pretty and perfumed aromas of red currant, cherry, leather and warm earth that display plenty of *sauvage* character. The delicious and comparatively fleshy broad-shouldered flavors possess solid mid-palate density that seems almost supple yet still firm supporting tannins appear as the complex finish sits on the palate. For my taste this is still several years away from its apogee and I would advise continued forbearance. 92/2024+

2005 Clos des Cortons Faiveley: This was unfortunately corked and I have no other recent reviews though readers can find the initial review from 2007 in the Burghound searchable database. Not Rated.

2004 Clos des Cortons Faiveley: There is a touch of crushed leaf character lurking in the background of the mix of primary and secondary fruit aromas that are cut with notes of earth and game. There is good energy to the lighter weight, well-detailed and delicious flavors that are shaped by a still moderately firm core of tannins on the acceptably long finish. I would be inclined to hold this for another 2 to 3 years and then drink up as it's not clear that the fruit will hold long enough for the tannins to completely resolve. 89/2021+

2003 Clos des Cortons Faiveley: Still very deeply colored. An exceptionally ripe but not roasted nose features notes of baked plum, black cherry liqueur, warm earth and soft wood, spice and orange peel. The super-rich and remarkably concentrated big-bodied flavors are muscular, powerful and brimming with palate soaking dry extract, all wrapped in a robust, rustic and noticeably warm finish. This is still years away from its likely peak and this too is very much a child of its (extreme) vintage. This is freakishly impressive but stylistically speaking, I can't say that it's what I look for. 93/2038+

2002 Clos des Cortons Faiveley: Still deep ruby color. The expressive nose remains cool and fresh with its notes of menthol, wood, red and dark currant and pungent humus-inflected earth scents. The highly energetic broad-shouldered flavors are robust and muscular though not particularly rustic on the mineral-suffused finish that is still quite firm thanks to the somewhat strict tannins. This is a wine where it's not quite accurate to describe it as tough but it would be fair to say that the '02 is not a refined Corton. I would further observe that while it's nowhere near ready, it's also not clear that the fruit is going to outlast the structure. In short, this is presently in a bit of 'no man's land' where it's definitely not ready now but it may not necessarily repay extended keeping either. In short, pessimists will opt to drink this now with food and optimists will settle in for an extended holding period. 91/2027+

2001 Clos des Cortons Faiveley: Brilliant ruby. A beautifully fresh nose displays lovely layered with only a hint of secondary character to the pretty and quite spicy aromas that derive mostly from the red side of the fruit spectrum. The sleek, delicious and attractively vibrant middle weight flavors possess a taut muscularity and evident minerality on the still overtly robust, serious and tannic finish. Unlike many '01s today that are at or near their peaks, this admirably complex effort remains fairly youthful with a moderate amount of structure still to resolve. 93/2023+

2000 Clos des Cortons Faiveley: As yet no bricking. A ripe, pretty and still relatively primary nose exhibits only a trace of secondary development along with a ripe blend of red and dark currant along with plenty of pungent earth/humus scents. There is both good richness and volume to the suave, round and caressing larger-scaled flavors that remain surprisingly structured in the context of what is typical for the average 2000 today, all wrapped in a mildly warm if solidly persistent finale. This is robust to the point of rusticity and I would describe it as old school Corton. It's not clear that this will ever completely harmonize before the fruit runs out but for now, I would continue to advise patience. 92/2025+

1999 Clos des Cortons Faiveley: Still very deeply colored. The wood treatment, along with a touch of menthol, remains evident on the still quite youthful nose of very ripe yet fresh dark berry scents that are laced with a lovely array of earth, game, spice, leather and *sauvage* hints. There is fine density and excellent power to the overtly muscular big-bodied flavors that conclude in a strikingly long, robust and well-balanced finale where the only nit is a hint of warmth. Unlike several of the wines in the range where there is still an ample amount of tannin to resolve but not necessarily the underlying material to assure a successful conclusion, here it appears that everything is in place. In sum, this is still young but wonderfully promising. 95/2029+

1998 Clos des Cortons Faiveley: The color is lightening but no bricking. A super-fresh nose is both perfumed and very pretty while reflecting some secondary influence on the red currant, earth, leather and *sauvage* scents. The delicious and solidly constituted broad-shouldered flavors offer good richness and minerality on the driving, firmly tannic and beautifully complex finish. This is very definitely old school in character and while it's never going to be a charmer, there is much to like here. I would advise continuing to hold so that the somewhat angular structure can further soften but if not, then definitely serve this with food. 91/2028+

1997 Clos des Cortons Faiveley: The rim is shading to orange but the center remains deep ruby. The expressive and evolved nose is now a mix of secondary fruit and *sous-bois* with background nuances of warm earth, humus and forest floor. The palate impression of the larger-scaled flavors is one of contrasts as the mid-palate is rich, supple and caressing while the slightly warm finish is firmly tannic and robust. While I like the depth and power, the finale flirts with dryness that I suspect will only worsen with extended aging. To be sure this will continue to hold but I would advise drinking up over the next 5 years or so. 88/now

1996 Clos des Cortons Faiveley: Vibrant ruby. Surprisingly there is a touch of menthol on the still youthfully fresh and bright nose of mostly red berry fruit, earth, game and a pretty floral nuance. The racy and intense middle weight flavors possess evident muscle and minerality before concluding in a nicely complex if mildly warm and drying finish. While there is still a moderate amount of unresolved tannins remaining, I would be inclined to begin drinking this now and over the next 10 years as I fear this risks drying out and becoming astringent if held for the longer-term. 89/now+

1995 Clos des Cortons Faiveley: Still excellent color. Here the nose has gone full-on secondary with darker fruit notes that include plum and currant spiked with leather, warm earth, humus and smoked meat. There is both good energy and detail to the broad-shouldered flavors that possess a relatively supple mid-palate that contrasts with the firm '95 style tannins that emerge on the robust and rustic but not tough finish. This is at once very Corton and very '95 that offers fine depth and persistence. With that said, there is no reason to delay drinking up though at the same time, there is no rush either. 91/now+

1994 Clos des Cortons Faiveley: (from magnum that carried the Tastevinage emblem awarded in 1997). Still a healthy ruby color. An admirably clean nose reflects moderate maturity and lovely complexity with only a whisper of *sous-bois*. The energetic, well-detailed and moderately concentrated medium weight flavors offer fine length on the equally complex and long if somewhat rustic finale. Surprisingly, this is still not quite fully mature, undoubtedly due to the large format bottling, and for my taste should benefit from additional keeping. In sum, this is a very good '94. 91/2024+

1993 Clos des Cortons Faiveley: Deeply colored with only a touch of bricking. The expressive and gorgeously complex and spicy nose has gone almost exclusively secondary and there is a touch of *sous-bois* lurking in the background. The sleek, intense and powerful yet relatively refined big-bodied flavors flash prominent minerality on the superbly long and equally complex finish. I was seriously impressed with how well this showed and while for my taste it has peaked, it should hold gracefully for years to come. 95/now+

1992 Clos des Cortons Faiveley: Fine color as there is only a trace of bricking. Soft but clearly discernible notes of herbal tea and a vegetal character are present on the earthy red berry aromas that betray only a whisper of *sous-bois*. There is very good volume in the context of what is typical for the vintage to the medium-bodied flavors that terminate in a moderately rustic and four-square finish that stops just short of being tough. While this is perfectly good, and in fairness still in fine shape for the vintage, the balance is suspect. Drink up. 88/now

1991 Clos des Cortons Faiveley: Only a trace of bricking. A completely mature nose features a lovely mix of earthy and fully secondary (but no *sous-bois*) red and black fruit cut with hints of forest floor, smoke and spice. There is fine richness and impressive volume to the imposingly concentrated flavors that deliver excellent length if perhaps not quite the depth of the best vintages on the moderately firm and rustic finale. This is a classic Corton in every sense that is drinking as well now as it's going to though I underscore that there is no rush as this should hold for several more decades. 93/now+

1990 Clos des Cortons Faiveley: This is a wine that I have had many times over the years with markedly varying results. For the bottle in the tasting: Still excellent color. There is now plenty of secondary character but only a whiff of *sous-bois* to the extremely ripe and overtly *sauvage* leather and earth-inflected aromas that are composed of mostly cassis and plum. There is outstanding size, weight, richness and muscle to the big-bodied and concentrated flavors that possess a suave and velvety mouth feel, all wrapped in a sappy finish that isn't fresh but neither is it flat or heavy. To be sure this is technically just fine but it lacks the balance and vibrancy of the best vintages though it is impressive in its somewhat four square fashion. 92/now+ Note that other examples including one tasted in March 2016, have struck me as more like very ripe Châteauneuf-du-Pâpe than classic Burgundy and have merited scores more in the 87 to 88 point range. In sum, this is very much a creature of its vintage and while it will last for several more decades, I doubt that it will be any more interesting than now.

1989 Clos des Cortons Faiveley: There is a background whiff of menthol present on the mostly secondary and notably ripe aromas of various dark berries that reflect additional notes of pungent earth, *sous-bois*, spice and a hint of the *sauvage*. There is outstanding volume and richness to the big-bodied flavors that display evident muscle and power before terminating in a mildly warm if still reasonably well-balanced finish. If there is a nit it's that this is less complex than the best vintage but it remains a satisfying wine that is very '89 in style without falling over into the vintage's excesses. 92/now+

1988 Clos des Cortons Faiveley: Mild bricking with a still deep ruby core. A perfumed and attractively layered nose has now gone mostly secondary in character though there remains good freshness to the red and dark berry, spice and prominent earth scents. Consistent with the nose are the energetic and well-detailed large-scaled flavors that possess solid depth on the lingering finish. While there are still some unresolved backend tannins, this is a comparatively well-balanced '88 and a wine that is not only drinking well now but should continue to do so. 91/now+

1987 Clos des Cortons Faiveley: Surprisingly good color for the vintage at this point in its evolution. Unfortunately this was corked and I have no other recent notes. Not Rated. However, a bottle tried in May 2003 showed thusly: A complex nose reveals notes of earth, game, leather and underbrush. There is good richness to the full-bodied, nicely intense and large-scaled flavors that offer good depth and fine length though the finish is drying as the robust and angular, indeed rustic tannins are not entirely ripe. Still, this is a perfectly good '87 and delivers a comparatively fine drinking experience with the right foods. 89/now

1986 Clos des Cortons Faiveley: All but bricked through. An expressive and relatively pungent nose reflects notes of full-on *sous-bois* with those of earth and the typical '86 vintage characters of vegetal and decaying leaf characters. The lighter weight if reasonably complex flavors culminate in a drying and slightly edgy finish that is short and borderline astringent. I would suggest serving this with food and would further suggest drinking up soon. 86/now

1985 Clos des Cortons Faiveley: I have had distinctly different experiences with this wine over the years with one poor bottle tasted in 2010, a very good one in October 2016 and an acceptable but not distinguished example in the May 2018 tasting. In all cases there was evident bricking. The 2010 wine had a nose of fully mature aromas that displayed earth, game, leather and noticeable *sous-bois* that led to slightly vegetal and soupy middle weight flavors that were rich but lacked detail, focus and length. By contrast the 2016 version actually had some reduction on the nose that was followed by still vigorous, powerful and muscular flavors that possessed much better depth, vibrancy and persistence, indeed it was a wine that should continue to hold. The 2018 bottle reflected enough volatile acidity to mention along with a pretty array of *sous-bois*, spice and the *sauvage*. The fully resolved, delicious and solidly vibrant flavors offer lovely complexity though the finish is slightly drying and a bit short. Even so, I enjoyed it. In summary, the 2010 bottle merited a score of only 87, the 2016 bottle 92 and the 2018 bottle 89. For the bottle in this tasting: 89/now

1983 Clos des Cortons Faiveley: Mostly bricked through though with a small core of ruby remaining. A ripe and expressive nose is comprised by aromas of full-on *sous-bois*, spice, earth and a whiff of rot that is more one of decaying leaves than the more unpleasant stagnant water variety. There is actually a relatively sleek mouth feel to the medium-bodied flavors that possess fine complexity on the mildly tangy, warm and edgy finish. While the description doesn't sound especially appealing, this is still interesting in its fashion with tannins that are less chunky than most '83s. 87/now

1982 Clos des Cortons Faiveley: (from a bottle carrying a Tastevinage sticker, noting that it was awarded in 1985). Not quite bricked through. There is a hint of slightly candied fruit to the mostly *sous-bois*, earth and spice-suffused aromas. The supple, round and pliant middle weight flavors possess reasonably good depth though the mildly warm finish reflects a hint of dryness that is just enough to slightly cut the persistence. This is not without a certain appeal though it would be fair to observe that the balance isn't quite right. Drink up. 87/now

1979 Clos des Cortons Faiveley: All but bricked through. The pretty and highly aromatic nose has gone almost entirely tertiary with plenty of forest floor, *sous-bois*, spice and soft earth hints. While the mid-palate of the lighter weight and delicious flavors is relatively pliant, the slightly tangy and edgy finish is borderline tough. This needs food and again, while there are aspects to like the balance isn't one of them. Drink up. 88/now

1978 Clos des Cortons Faiveley: This was, most unfortunately, completely oxidized and I have no other recent notes though several examples tasted in the 1990s were excellent. Not Rated.

1976 Clos des Cortons Faiveley: Mostly bricked through with a quarter-sized core of ruby. A very ripe nose is composed almost exclusively of *sous-bois* and earth scents with background wisps of game and spice. The supple and round medium-bodied flavors possess solid depth and persistence on the reasonably well-balanced finish that displays only a touch of tannic edginess. While there is a touch of warmth there isn't the aggressive structure of many '76s today and while the balance isn't perfect, this is a pretty good effort in the context of the vintage. With that said, it's time to drink up. 90/now

1972 Clos des Cortons Faiveley: Two bottles were opened as the first displayed prominent notes of volatile acidity and rot. The second bottle was only marginally better though the VA was more subtle on the *sous-bois*, forest floor and dead leaf/barnyard-suffused nose. There is reasonably good richness and solid volume to the mid-palate though the linear, austere and somewhat strict finish is a bit tough. With food this would at least be interesting but it would be fair to observe that this is technically challenged. 86/now

1971 Clos des Cortons Faiveley: (from a bottle sourced directly from Faiveley). Mostly bricked through. A pungent nose is composed by notes of *sous-bois*, volatile acidity and brown sugar where wisps of warm earth and spice add breadth. There is both good energy and delineation to the delicious and overtly mineral-inflected middle weight flavors that evidence good focus on the solidly complex and lingering finish where the only nit is a bit of dryness that is just enough to impart a mild edginess. Based on the way this example showed, I would suggest drinking up over the next few years as a gentle decline appears imminent. 90/now

1969 Clos des Cortons Faiveley: (the bottle in the tasting was sourced directly from Faiveley). Heavy bricking. Whiffs of volatile acidity and a slightly funky barnyard character combine with evident *sous-bois* and earth aromas. The succulent and round medium weight flavors display good punch before culminating in a lightly stony finish that offers good depth if not great length as the VA and slightly drying tannins cut it short. 88/now. Another bottle tasted in 2005 didn't have the same level of VA though the still very firmly structured full-bodied flavors culminated in a borderline tough though not unpleasant finish; this too merited a rating of 88/now.

1964 Clos des Cortons Faiveley: (from magnum). While I have not had good luck with this wine from 750 ml (see the Burghound Database for a recent review), from magnum it is a different story. Moderate bricking. While there is a whiff of volatile acidity, there is fine complexity to the *sous-bois* heavy yet nicely perfumed nose featuring notes of leather, game, earth and a touch of spice. The generously proportioned and very rich medium weight plus flavors possess both a suave mouth feel along with excellent concentration before concluding in a still mildly tannic finish that possesses impressive depth and persistence. The VA flashed by the nose does show up on the finish yet it's not enough to materially detract from the overall sense of balance. 93/now

1962 Clos des Cortons Faiveley: (while this bottle was not in the tasting, it was sampled in October 2016, which is sufficiently recently to be of interest here). I have had this twice and had two very different results as a bottle tried in 2005 was almost undrinkable yet the 2016 version was much more interesting with its cool and relatively elegant nose of *sous-bois*, earth, spice and a hint of smoke. The lighter weight and equally elegant flavors possess good depth and vibrancy though the lingering finish is displays some fragility. I would suggest drinking up sooner than later as I suspect that absent perfect storage, this is a wine in decline. 89 at best/now

1961 Clos des Cortons Faiveley: It had been 15 years since this beauty last came my way and it's actually holding up quite well. Bricked through. There is a whiff of volatile acidity on the overtly spiced *sous-bois*-suffused nose that flashes nuances of earth and leather. There is a really lovely mid-palate texture to the nicely rich and voluminous flavors that are still muscular and intense while exhibiting a subtle minerality on the solidly complex and persistent finish where the VA displayed by the nose imparts a slight acid tang. While the balance isn't ideal, this is still a lovely old soldier. 93/now

1959 Clos des Cortons Faiveley: (from a bottle sourced directly from the domaine that was reconditioned in 2014). This is slightly fresher than the Swiss-sourced bottle reviewed below with slightly less evident bricking and less evident volatile acidity as well on the pretty and very spicy *sous-bois*-infused aromas. The wonderfully rich and very generous medium weight flavors possess really lovely complexity and fine length though there is a mild toughness to the mildly warm finish. This is old school effort is at once very '59 and very Corton in style and while the balance isn't perfect, it still attractive. 92/now

1959 Clos des Cortons Faiveley: (from a bottle sourced in Switzerland). I have had this several times over the last few years with mixed results. Moderate but not completely bricking. This too shows plenty of *sous-bois* and volatile acidity along with spice and earth wisps. The exceptionally rich and generous medium-bodied flavors possess a velvety and caressing mouth feel before culminating in a still noticeably tannic and warm but not drying finish. While this is delicious and very '59 in character, it is clearly tiring. Drink up. Other bottles have been similar though in less good condition and merited more in the 89 point range. 91/now

1955 Clos des Cortons Faiveley: (from two bottles with ullage levels of ~3 and ~5 cm). Both bottles displayed moderate but not complete bricking. The ~5 cm bottle was riddled with volatile acidity and essentially dead – Not Rated. By contrast, the ~3 cm example was better because while there was certainly volatile acidity present as well the overall character of the mostly *sous-bois* and slightly vegetal-inflected nose was much fresher. The pure and relatively refined middle weight flavors possess lovely minerality and complexity though the slightly edgy finish offers no better than good persistence. I liked this despite its flaws even though based on these two examples, the '55 is a wine that is becoming fragile. 89/now

1949 Clos des Cortons Faiveley: (from a bottle with ~ 5 cm of ullage sourced directly from Faiveley). Largely bricked through. A restrained, cool and elegant nose is classic '49 and while there is a hint of volatile acidity, it's sufficiently discreet to not impair the appeal of the mostly *sous-bois* and spice-suffused nose. The medium-bodied flavors possess a silky and sophisticated mid-palate while retaining a beguiling sense of energy that carries over to the highly complex if ever-so-slightly drying finish. The dryness obviously isn't a plus but overall this is awfully pretty. 93/now

1947 Clos des Cortons Faiveley: (from a magnum, signed by François Faiveley, that was acquired by Doug Barzelay in the Don Stott auction). Still excellent color. Moderate but not dominant volatile acidity is present on the spicy and earthy nose that is composed mostly of *sous-bois* scents. The lavishly rich and highly seductive flavors possess a mid-palate of pure velvet though the VA reappears to lean out the finish somewhat. I like the complexity and overall this was a very solid if not truly spectacular '47. 91/now

1929 Clos des Cortons Faiveley: (from a bottle that was sourced directly from Faiveley with ~5 cm of ullage that appeared to have its original cork). The center is still deep ruby though there is bricking at the rim. The wonderfully aromatic and overtly spicy nose flashes notes of *sous-bois*, earth, volatile acidity and a smoky hint. The refined medium weight flavors possess a velvety and even lush mid-palate that contrasts with the muscular finish that evidences a hint of warmth. While not technically perfect, this is a classic '29. 93/now

1926 Clos des Cortons Faiveley: (from prior bottles with ~ 2 cm of ullage whereas the bottle in the tasting lacked ~4.5 cm). I've tasted this three times and while the bottle in the tasting was badly corked (and thus not rated), the two others were quite good and I repeat those notes here: from a bottle sampled in November 2008: A genuinely beautiful nose that is expressive and while not fresh, certainly not declining as it exhibits classic Corton notes of *animale* and earth as well as the expected ample *sous-bois* and extremely subtle spice hints. The delicious, round and still moderately powerful middle weight plus flavors possess outstanding depth on the mouth coating and velvety finish that lasts and lasts. I would note that this does not display as much ripeness as is typical with most '26s today and is actually a model of balance. Lovely stuff should continue to hold. Another bottle sampled in July 2016 was not quite as clean as there were background hints of volatile acidity. Otherwise though the two examples were quite similar. 93/now

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